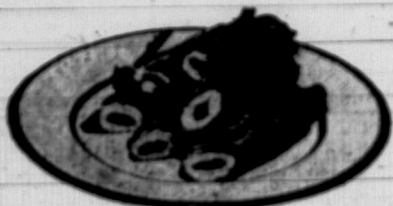


War Time Christmas Dinner

"Christmas is going to be a hard day this year," a mother who has done not only her bit but her best, said to me the other day. Her third and last son had just left for the front. "Yes," said another woman, with brimming eyes, "last year Paul wrote us each a Christmas letter to be read around the fire on Christmas Eve, letters full of recollections of his childhood and boyhood holiday seasons. This year we shall read them again, and feel that he knows just how we miss him, and how hard it is to make Christmas what it should be,



CANDY-YULE LOGS

knowing that he will never be with us again." (The son was killed in France three months ago.) And so it is all over the land. Most of us have someone near and dear overseas, and our very breath is a prayer that they may be given strength to do their duty over there, and above all else that they may come home to us as they went away.

But in spite of all the sorrow, when we consider the matter, we must realize that Christmas is the day of all others for which we have to be thankful; the day on which Christ came to earth, Christ, our only hope in this great world struggle and in all the struggles of life, the One who has promised us Peace on Earth. Could one have imagined, as the Babe lay in the manger, that at this period in the world's history, five hundred millions of the human race would be His followers? That He would inspire the greatest in music and art, and that the noblest architecture the world has ever known would be that which prepared a shrine for the Babe of Bethlehem? That His birthday would be a day the world over for gift giving and pleasure sharing? Yet it is so.

The one way to lessen our own sorrow at this time is to help lighten the burden of others. The world is full of sorrow, distress and wretchedness, and we can all do something to alleviate this. When my friend spoke of the Christmas letters her boy wrote, I thought how essential it is that we give the children a happy Christmas season. There is no Christmas that equals the Christmas of childhood; no time when Santa Claus is as real, and jolly, and the all-round benefactor he is in childhood. So don't rob the children of any possible fun on Christmas Day.

Decorating the Christmas Table

The food problem in the countries of some of our allies is a very real one, just at present, and we cannot with a clear conscience have a great "spread" on our Christmas table. However, a "simple menu," "dressed up," is oftentimes more attractive than a more elaborate one less carefully prepared. First of all there is the question of decorating the table for Christmas, and there is such a variety of material and arrangement, one is at a loss what to use. A very pretty decoration, and one that may be used in place of a Christmas tree is a small evergreen tree, set in a block of wood. The block of wood may be concealed with red crepe paper or a syrup poured over it, and popped corn stuck over it. Or one may conceal the base with cotton wool, and sprinkle a little "snow," a powder that may be bought for 10 cents per package, over it, to resemble frost. Drape the tree with strings of popped corn or cranberries. Have a ribbon streamer run from the top of the tree to each place, and the presents neatly wrapped in white or red paper, and tied with gay colored ribbons at the end of the ribbon streamers. If one cannot get the evergreen tree, the small sled and reindeer in the illustration make a pretty decoration. Place the sled on a bed of cotton wool, sprinkle the wool with "snow," place the sled on it, and load with fruit, candies or presents. If one has a handy boy about the place he can easily make a sled from cardboard, covered with crepe paper it answers the

purpose very well. If one cannot get a toy reindeer, a toy horse or dog may be commandeered for the occasion. A bit of holly adds much to the appearance of the table.

To some of us the Christmas dinner is hallowed by an invariable menu, which appears year after year on the table. This year let us try and alter the program. It takes some courage to eliminate the time-honored plum pudding from the menu, but I am sure we would all feel much more comfortable, and our digestive apparatus be less taxed, if we substituted some simpler pudding, and saved the rich Christmas pudding for a day when the meat course is light, and there are on extra sweets, as on Christmas.

I am going to give two menus for Christmas dinners, and hope that you may get some suggestions from them. We gave a recipe for Christmas fruit cake some time ago, hoping you might make that in time to pass some on to the hungry-for-sweets boys in the trenches.

Menu No. 1

Fruit cocktail	Riced potatoes
Turkey with stuffing	Canned peas
Carrots or parsnips	Cranberry sauce
Pineapple cream	Cabbage salad
Fruit	Hermits
Coffee	Nuts

Fruit cocktail may sound very formidable, but is really easy to make and may be prepared early in the morning for a midday meal. A cocktail takes the place of the soup course. Grape fruit makes the best foundation for a cocktail, but one is not always able to get that, so lemon and orange may be substituted.

2 large grape fruit
2 oranges
Pine apple (fruit slice)
Sugar.

Cut the grape fruit in half, loosen the pulp with a sharp knife, squeeze out the juice, add the orange juice and if you are having pineapple cream for dessert, use a few spoonfuls of the juice, if not, any left over raspberry, strawberry or peach juice may be substituted. If one cannot procure the grape fruit, use oranges and enough lemon juice to give a little tart flavor. Add a bit of chopped banana, and sweeten to taste. Serve in sherbert glasses, or harring these, in sauce dishes.

Bread Stuffing for Chickens and Turkey

Prepare the turkey the day before, and have the stuffing ready to put in it.

2 cups bread crumbs	1/4 cup melted butter
1/4 teaspoon salt	1/4 teaspoon pepper
1/2 teaspoon powdered savory	1 small onion



CENTRE-PIECE FOR CHRISTMAS TABLE

Cook the onion in the butter for two minutes, being careful not to brown it, add the bread crumbs and seasoning, and if the crumbs were very dry, moisten with a little milk or water.

Cabbage Salad

Shred the cabbage and put in cold water; this may be done the day before Christmas. Drain well and roll in a

towel to dry. Moisten well with the following dressing. The dressing may be made a week beforehand.

1 teaspoon mustard	1 teaspoon salt
2 teaspoons sugar	1 teaspoon flour
A pinch of red pepper	1 cup milk
2 tablespoons melted butter	1-3 cup vinegar
	Yolks 2 eggs

Mix the dry ingredients, the melted butter and the eggs well beaten. Put in the milk, place over hot water, add vinegar very slowly, stirring constantly until it thickens. If too thick add more milk or cream when serving.

Solid or Jellied Cranberry Sauce

1 cupful cranberries. 3 cupfuls sugar.
Add two cupfuls of boiling water to the berries. Cover, boil six or eight minutes, then add the sugar and boil five minutes more. Long boiling destroys the flavor. If you dislike the skins, rub the berries through sieve before adding the sugar. A different flavor is obtained by putting the raw berries through the food-chopper.

Pineapple Cream

If you cannot get the pineapple, substitute coffee, preserved ginger, or any favorite flavor for the pineapple.

1 can pineapple	2 tablespoons sugar
1 envelope 1/2 package gelatin	2 cups whipping cream

If the pineapple is not shredded, cut as fine as possible, soak the gelatin in one-half cup cold water, set in a pan of hot water and stir until dissolved. Whip the cream, add the gelatin and the pineapple juice, beating all the time as soon as it begins to set, add the shredded pineapple, mould and serve.

Hermits

1 cup butter
1 egg
1 cup flour
1 teaspoon baking powder
1/4 teaspoon cloves
1/2 cup brown sugar
2 tablespoons milk
1/2 teaspoon cinnamon
1/2 cup raisins or dates
1 tablespoon chopped nuts

Drop in spoonfuls on a butter pan and bake in a moderate oven.

Menu No. 2

Cream of tomato soup	Stuffing
Roast chicken	Onions
Parsnips	Apple jelly
Plum Pudding	Apple fritters
Fruit	or Fruit gelatin
Tea and coffee	Nuts

Tomato Soup

3 tablespoonfuls melted butter	1/4 teaspoonful soda
2 tablespoonfuls flour	1 teaspoonful salt
2 cupfuls canned tomatoes	1/2 teaspoonful onion juice
	1 1/2 cupfuls milk

Stir the butter and flour to a smooth paste and add the tomatoes gradually. When it has boiled up thoroughly, add soda, salt and onion. Cool, and when desired for use, add the cold milk, and

Sift together the flour, baking powder and salt, beat the eggs, add the milk, and stir into the dry ingredients. Pare, core and cut the apples in small pieces, and stir into the batter. Drop by spoonfuls into deep fat, and fry to a delicate brown. Sprinkle with sugar if liked and serve.

Plum Pudding

This is a good old English recipe. The lady who gave it to me told me it had been used in their family for years, so it has been well tested.



PLUM PUDDING

1 lb. seeded raisins	1 pint new milk
1/4 lb. sultanas	1/4 lb. mixed peel
1/4 lb. bread crumbs	1/2 teaspoon soda
10 eggs (8 will do)	1 small teaspoon mixed spice
1 lb. flour	1/4 cup strawberry preserve
1 small nutmeg grated	
1 lb. currants	
1 lb. beef suet	

Boil eight hours

Mrs. J.R.

Fruit Gelatin

1 box gelatin	1/4 lb. figs
1 cup sugar	1/2 pint cold water
1/4 lb. dates	1 quart boiling water
	Juice 2 lemons

Stone the dates and chop them with the figs rather fine, cover the gelatin with cold water and let it soak for half an hour, add the sugar and then the boiling water and lemon juice. Put the dates and figs into a bowl and add gradually the liquid. When well mixed stand aside to harden. Serve with plain or whipped cream. If liked one may add nuts to the above recipe.

Mince Meat Without Meat

1 lb. currants	1 lb. peeled and chopped apples
1 lb. beef suet chopped fine	1/4 lb. raisins
1/2 lb. mixed peel	Juice of 2 lemons
1/4 lb. sultanas	1 teaspoon mixed spice
Kind of one lemon	1 cup strawberry preserve
1 lb. brown sugar	

Mrs. J.R.

Mince Meat

This is an old fashioned recipe, and a very good one if one likes mince meat with meat in it.

1 lb. lean beef boiled	Kind and juice of 1 lemon
2 lbs. raisins	3 lbs. currants
1/4 lb. dates	3 lbs. apples
1/4 lb. candied peel	1 tablespoon cinnamon
1 teaspoon cloves	1 teaspoon mace
1 tablespoon salt	1 teaspoon nutmeg
1 1/2 quarts cider	3/4 lb. brown sugar
1 lb. suet	

Fruit juice

Boil and chop the beef, mince the suet as fine as possible, seed and cut in half, raisins, stone and chop dates, pare, core and chop apples and add to other ingredients. Mix the spices with the sugar. Pour over cider and set away to season. If you cannot get cider, boil the skins and cores of the apples and use a little of the pot liquor in which the meat has been boiled. If the molasses is brought to the boil before being added the flavor is better. I always add any left over bits of fruit juice to my mince meat.

Christmas Pudding No. 2

1 lb. flour	1 lb. suet
1 lb. raisins	1 lb. currants
1/4 lb. bread crumbs	1 cup molasses
1 cup brown sugar	5 eggs
1 cup milk	1/4 teaspoon salt
1 teaspoon soda	1/4 teaspoon cloves
1/4 teaspoon cinnamon	1/4 lb. orange peel
1/4 lb. citron peel	Steam five hours

Strain the pudding in a mould and stick full of blanched almonds, as per illustration. Decorate with holly. To blanch almonds pour hot water over them, let them stand a few minutes, drain and pour cold water over, when the skins may be easily removed.

The Country Cook.

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