

CANDIES

Our stock includes "Sckougs," "Fenns," and "Johnsons," fresh every day. A variety of package goods put up in attractive Xmas boxes. We have a special box to hang on trees which will delight the heart of every child who deserves one.



Christmas Cigars

Fancy Pipes and a select assortment of smokers goods put up in appropriate packages for holiday gifts.

Christmas Trees

Holly, Mistletoe and other greens for tree decorations. Also fancy ornaments, tinsel, candle sticks and candles.

All kinds of choice nuts and nut meats. Every kind of fruit in season which includes Oranges, Grape Fruit, Apples, Pears, Grapes and Bananas.

ANDERSON & SKORHEIM KANDY KITCHEN

Salesman's Sample Line of Ladies' Hand Bags

Having bought an agent's sample line of ladies' Hand Bags I am offering the entire line at less than manufacturer's cost. Look at these prices:

A fine large bag, fine Goat Seal leather, frame leather covered, with gilt trimmings, leather lined, fitted with coin purse and safety pocket. Worth \$10. Our price for this sale only **\$4.25**

An English Grain Leather, lined with leather, double strap handles, fitted with purse and French beveled edge mirror 2x3 inches, polished gold frame and corners. Worth \$8. Our price only **\$3.25**

A ten-inch leather lined, genuine mountain goat leather bag, leather covered frame with look and side catches, traveling bag style, extra wide opening frame, fitted with purse and safety pocket. An extra fine bag. Worth \$12. Our price only **\$5.65**

Come in and see this line and save some money on your Xmas gifts. We also have a nice line of Purses and Bill Folds

A. E. NEYHART HARNESS AND SADDLERY

MONARCH DIP NO. 1

Use 1 part Dip 75 parts Water
Certificate of Government Approval on every can THE BEST for Sheep Horses Cattle Poultry Hogs Sure Death to Lice and Ticks. Cures Scab and Mange and chases Flies and kills Disease Germs.
Guaranteed RoC Chemical Co. Lincoln, Nebr.
D. F. Dexter, Sole Agent Canton, So. Dak.

PARSLEY'S MANY USES

NO MORE WELCOME GREEN
THING COMES INTO KITCHEN.

Unexcelled as Garnishing for Various Dishes—its Volatile Oil Gives Strong Essence That Makes it Popular.

The green, curling parsley fronds in the garden are picked for a dozen purposes daily for the kitchen. When the green things come in from the garden, nothing is better welcomed than the bunch of fresh greenery for garnishing culled from the parsley bed.

Cold fish and cold meat, ham especially, appear unfinished on their dishes without the vivid dash of lovely green that parsley bestows. When the green is set between vivid sections of scarlet tomato, the color scheme of any cold dish is enhanced.

Many cooks also set the bright yellow of egg yolk and the pure whiteness of its envelope of albumen here and there between the green and scarlet, then they know the artistic sense will be fully satisfied. This is because that brilliant green is really a compound of blue and yellow lights withdrawn from the sunlight.

These two primary colors need the red to complete the harmony of the trinity of hues. The gold of the egg yolk is also a primary; the purity of the egg white, reflecting all hues, aids the three primaries to shine forth in all their brilliance. Truly, parsley to mato and egg can form a vivid color symphony on any dish.

The rich aroma of the parsley is due to its plentiful volatile oil, strong as any essence, that permeates the curling fronds. It is this oil that gives the distinctive flavor to all parsley sauces and all things cooked with herb.

Parsley, a rock plant originally with the rock name still attached to it, had the old idea of the ancient cure transferred to it. It is one of the Peter plants, having been dedicated to St. Peter, on account of its liking for rocks and because of its stony name. To remove a rock or, by analogy, a rock plant, would be like removing the foundation from that place. Hence the idea of ill luck to the transplant of parsley.

Cooking Economies.
I have learned that the whites of eggs may be kept a week in a cool place, so when making dressing or anything which really requires only yolks, I place the whites in a bowl and find I get enough together for white cakes or dessert before I realize it, says a contributor to Harper's Bazar. Yolks may be kept by covering with cold water. If I serve a salad, when entertaining I always serve white cake, so my eggs serve a double purpose. I have a list of recipes for yolks alone and whites alone, also some in which I use sour milk, others for sweet, eggless cakes, and desserts. I also keep a careful list of just how many sandwiches can be made from a loaf of bread, how many pieces I can cut from one of my cakes, how many portions of chicken salad I may expect from one chicken, etc. This simplifies planning and eliminates waste.

Baked Oysters a La Coburn.
Stir over the fire a quarter of a pound of butter and a teaspoonful of cream until they are thoroughly mingled. Then add a wine glassful of wine, a tablespoonful of anchovy sauce and a small quantity each of cayenne pepper and grated lemon peel. Continue stirring this over the fire until hot. Then pour half of this mixture into a dish and lay plump oysters in it. Strew Parmesan cheese and bread crumbs over with a little salt and pepper and then pour on the remainder of the mixture, topping off with a thin layer of bread crumbs and cheese. Bake until browned in a brisk oven.

Spiced Roast Mutton.
Take any cut of young mutton for roasting and prepare as follows: Rub well with a teaspoonful of salt, an even teaspoonful of pepper, and place in an iron baking pan with six whole cloves, one dozen whole allspice, three tablespoonfuls of sugar, a third of a pint of vinegar and two-thirds of a pint of water. Cover with another pan and bake in a moderate oven until half an hour before serving, then increase the oven heat and let it brown quickly. Baste often and add a little more water, if needed.

To Restore a Faded Carpet.
To revive the colors in faded carpet which is still good for further wear. Take half a pail of warm water and add to it either a handful of salt or a half cup of turpentine, or half a cup of vinegar, or a good-sized lump of alum, or on dark colors, four tablespoonfuls of ammonia, any of which helps to brighten the colors. Wring out a flannel cloth and wipe off the whole surface of the carpet without really wetting it through, and let it dry thoroughly before using.

Improves Croquettes.
In making fish balls, croquettes, etc., an agreeable flavor is imparted by putting a whole clove in the article to be fried, and removing it before serving. Extract of clove may be used instead, but does not impart quite so fine a flavor.—Home Department, National Magazine.

Pickled Raisins.
Leave two pounds raisins on stem; add one pint vinegar and half pound sugar; simmer over a slow fire half an hour.

ONE OF THE BEST OF SALADS

As Season for This Delicacy is Almost Here, This is Good Recipe to Remember.

Fill the bottom of the salad dish with apple jelly and set on ice until it is very hard. Then in the salad dish place a smaller bowl, but large enough to hold the desired amount of salad. Fill the bowl with ice and pour melted jelly around it between the two dishes. When the jelly is hard remove the ice from the inner bowl, fill it with hot water for an instant and lift it out, being careful not to break the jelly. Now make any of the ordinary salads, or slice firm red tomatoes, with a little green, such as lettuce or celery, mixed among them. Place the salad in the space left in the jelly, cover with more jelly and place in the refrigerator. When wanted, place the salad dish in hot water for a moment, reverse quickly and turn out on a cooled platter. Serve with mayonnaise dressing.

Stuffed Cold Roast Beef.
This is delicious for supper: Butter a long french bread tin, put in a layer of thin sliced roast beef. Over this spread a thick layer of stuffing, then add another layer of sliced beef, and turn over this layer about a teaspoon of roast beef made gravy, add a very little hot water, just sufficient to keep from burning. Cover with another tin of same size and bake three-quarters of an hour in a quick oven. I make stuffing of crackers broken up and moistened with hot water, a small piece of butter, salt, pepper and poultry seasoning, and a beaten egg, when eggs are cheap, but egg can be omitted.—Boston Globe.

Apple Puff.
Sift together one and one-half cups flour, one teaspoon baking powder and one-half teaspoon salt. With a wire egg whip beat one tablespoon cold hard butter into the flour, and add sufficient milk to make a rather stiff batter; grease little custard cups, put a tablespoon of batter in the bottom, then one tablespoon grated apple, then another of butter; when all the cups are filled arrange them in a steamer, cover tightly and place over boiling water and cook three-quarters hour; serve hot with creamy sauce. Any fruit can be substituted for apple.

WHAT SHALL I GIVE?

You may be sure it will be appreciated if it is anything in

Diamonds, Jewelry, Silverware

or Cut Glass

THIS LIST WILL HELP YOU

It contains some of our most desirable remembrances. It will be noticed that it suggests something for everyone. Read the list carefully, then decide to call as early as you can.

FOR HER

Watches, diamond rings, set rings, signet rings, band rings, watch fobs, watch chains, watch pins, lockets, neck chains, la valliers, beauty pins, diamond pendants, bracelets, bar pins, brooches, crosses, cuff links, shirt waist sets, back combs, forward combs, barretts, hat pins, manicure sets, toilet sets, traveling sets, sewing sets, mesh bags, vanity bags, coin purses, leather hand bags, souvenir spoons, fountain pens, card receivers, card cases, puff jars, powder boxes, jewel boxes, fancy clocks, candle sticks, hand mirrors, thimbles, gold handled umbrellas, cut glass vases, sterling deposit vases, lornettes, opera glasses, hat brushes, bonbon dishes, chafing dishes, glove hooks, bookmarks, letter seals, sewing emerys, hem gauges, embroidery pieces.

FOR HIM

Watches, diamond rings, set rings, signet rings, watch fobs, vest chains, coat chains, wadamar chains, cuff links, scarf pins, tie clasps, charms, emblem buttons, emblem charms, lockets, umbrellas, canes, fountain pens, smoking sets, manicure sets, military sets, cloth brushes, hat brushes, tobacco jars, cigar cutters, cigar cases, field glasses, shaving sets, shaving mirrors, safety razors, library sets, bill books, key rings, nail files, suit case tags, gold handled pocket knives, stamp boxes, flash lights, ink wells, match boxes.

FOR THEM

Baking dishes, fruit knives, knives and forks sets, carving sets, sugar and creamer sets, casseroles, wafer sets, cut glass nappys, cold meat forks, silver trays, spoon holders, gravy ladles, oyster forks, pickle forks, soup spoons, table spoons, jelly knives, clocks, sandwich trays.

We Invite You to Call

H. C. WOLFE, The Jeweler

CHAS. F. WHITMORE

HARDWARE

Pocket Knives
Cutlery
Cornicopia
Irons
Skates Skis
Kerosene
Camp Stoves
Carving Sets
Percolators
Flash Lights
and Sleds