

NEW FUN NOTIONS FOR HALLOWE'EN

OVER in Ireland, Halloween, or Samhain's Night, is a festival of mourning rather than joy. For on this evening the fairies are said to depart from the woods and moorlands, not to return until another summer. Halloween, according to the ancient Druidical notion, falls on the last day of summer, and the name, Samhain's night, meaning sun-mer's end. On this night the fairies troop out from their haunts and have a parting dance with the witches, gnomes and banshees. Everybody who

is a Jack Horner pie, filled with favors. These favors are hidden in the basket which forms the foundation for the "pie," and ribbons, passing through the pie crust of crepe paper are attached to the little witches which decorate the top of the pie. The big witch head in the center is added merely as an ornament, and may be presented ceremoniously to some particular guest. A fringe of snappy ribbons with brooms attached surrounds the basket, and the handle is covered by witches' brooms made of bannocks and other terrifying creatures. Such a centerpiece, of course, would cost a substantial sum, but the same idea might be carried out with less expense, using one good-sized witch for a center and bringing the ribbons attached to the hidden favors over the edges of the basket, where they form a fringe finished by little apples of yellow crepe paper pumpkins. The favor brooms may be easily made from ordinary twigs and hobboblins and black cats cut from paper may rest in the branches.

The more unconventional and hilarious the Halloween entertainments turn out to be, the more the guests will enjoy it. Everybody likes to let loose and be a child again occasionally, and childish games, like apple dacking, corn popping and the like will cause a deal of fun.

Bedlam is a splendid Halloween game. Each guest is given a slip of paper instructing him to do some absurd "stunt," and at a given signal the piano all "stunts" are started at once. One man may be told to get on a chair and recite, another to whistle, still another to propose to a designated girl, and the girls may be instructed to sing, to dance, to imitate certain animals, etc. The din resulting will be bedlam indeed.

Jumping over the broomstick is a Halloween rite, which must not be omitted. Unless one jumps over a broomstick at least 15 inches from the floor on this fateful night bad luck



"THE CHAUFFEUR AND THE CHAPERON."

has been in Ireland on Samhain's night knows very well that at midnight the wind rises and howls furiously through the trees and over the house-tops, and the Irish little folk are quite positive that this dismal waiting is not the wind at all, but the lament of the fairies at being banished from their beloved dells and moorlands for six months, until May day.

No parties seem to be quite so much fun as the two Irish celebrations of St. Patrick's day and Halloween. No other festivities offer an opportunity for such unconventional and informal good times, and for these two occasions particularly interesting and tempting favors are to be had in the shops. The fascinating gnomes, hobboblins, ghosts, witches, bats, cats and queer vegetable people fairly coax the pennies out of one's pocketbook until the little party that one has planned threatens to turn into an appallingly expensive affair.

Very clever Halloween favors may be concocted at home, however, by the woman who is clever with her wits and fingers. Vegetable favors made of real vegetables are twice as funny as the papier mache sort, and delightful vegetable folk may be achieved with the aid of strong toothpicks. A potato makes a fine brown jacket for a bonny vegetable elf, and pickle arms and legs may be added by the means of the toothpicks upon which the pickles are thrust. Carrots, onions or tomatoes make good heads and are also added with toothpicks, and black-headed pins make expressive eyes. Months may be lined in with cloves.

Witches may be put together with toy broomsticks, peanut heads, conical paper caps and flannel coats and skirts; ghosts are built of white muslin and peanuts or bicolor in its touched up with white paint, the enormous eyes and grinning mouths being added with ink. Black cats should not be hard to make, if one has not enough artistic skill to draw them, beautiful pussies may be copied from the illustrations and advertisements with which the magazines abound at this season; or a favor card containing a black cat may be purchased, and this model used to serve as a pattern for duplicate favors.

Decorations for the Halloween supper table should consist of autumn leaves, pumpkin jack-o'-lanterns and

plates, where they may end under the place cards, tiny broomsticks or other favors. Candles in low brass candlesticks, and shaded with yellow paper shades, will add all the extra illumination needed.

A wooden basin filled with nuts and rosy-cheeked apples will make an effective centerpiece, and this should be flanked by plates heaped with ginger



A VERY REVEL OF WITCHES AND HOBGOBLINS.

cookies or the good old-fashioned cutlers or "fried cakes" and by big jugs of cider. Brown-headed sandwiches filled with chopped nuts and cream cheese should be passed, and fruit salad will be appropriate for the feast also. If one cares to go to the expense, ice cream may be obtained at most caterers in hobboblin, brownie and other Halloween forms. Of course, there should be the piece de resistance—a Halloween cake leed with chocolate icing and containing the magic ring, thimble, button and bits of money. A delicious home-made pumpkin pie, brimful of richness and spice, also makes an acceptable addition to the Halloween supper.

The imposing centerpiece illustrated

SEASONABLE RECIPES

To Roach Haunch of Venison.
Take a haunch of 12 pounds and trim off the chine bone and the end of the knuckle; wrap it in buttered paper close around the haunch to prevent the fat from burning; set it before a bright fire, and roast it three hours, basting it frequently to prevent the paper from burning off; then remove the paper, baste the haunch with butter, but it nearer the fire, until it is a light brown; continue to baste, dredge it lightly with flour, and when it is well frothed and browned all over it is done. Send the haunch to table with a gravy made from the trimmings of the venison, and seasoned with salt and pepper. Serve with red currant jelly.

Salmis of Game.
Properly speaking, salmis should be made from specially cooked birds, but for ordinary occasions the remains of any game or duck can be treated in the following way: Cook the bones of the game in stock, with an onion, a bunch of herbs and a carrot; let it cook until strongly flavored, then

will surely follow for a year. A broomstick placed across two chairs should be set out at the beginning, and after everybody has jumped over—returned to the company will be well acquainted and ready for any amount of fun to follow.

If old-fashioned apple dacking is to be part of the fun, rubber bathing caps should be provided for the fair guests, for no amount of Halloween enthusiasm will persuade the possessor of a carefully curled and arranged coiffure to risk its ruin in a tub of water. The invitations may be sent out with an appended note asking everybody to bring her summer bathing cap, and this will add to the curiosity and interest.

Partridge Souffle.
Roast two partridges, remove all the meat from the bones, put it into a mortar and pound well with two ounces of cooked rice, one ounce of butter, a little pepper and salt, and one egg and a half of glace. Pass all this through a hair sieve, and add the yolks of four eggs, and then the whites of two eggs whipped to a stiff froth, put into a mold and bake in a quick oven. Serve with a good gravy round, made from the bones and trimmings, and thickened with butter and cornflour.

Grouse Pie.
Pick-draw and singe two or three young grouse, cut off the wings and put the drumsticks through a slit under the thigh, divide each bird in four pieces, fry them until half cooked in butter and season them with cayenne, mace, salt and pepper. While frying these in another saucepan, fry some collops of tender rump steak, season them with chopped mushrooms, shallots, pepper and salt; arrange them in the pie dish, place the grouse neatly upon it, also some hard-boiled eggs cut in quarters; fill the dish with good gravy, cover with puff paste and bake one hour and a quarter longer if the pie be large. Should the dish be filled without using the backs of the grouse, they may be made into

gravy with about half a pint of water and some seasoning, and some of this may be added to the pie when it is taken from the oven.

Chestnut Notions.

Shell about 25 large chestnuts, boil them in water with a little salt, pound them well, then stir the paste into two ounces of melted fresh butter; add some powdered sugar and some flavoring, either vanilla or lemon, let this mixture cool, then press it through a large-hole sieve, and pile it high on a dish; around and over this put some well-whipped cream. This is a delicious dish.

Lemon Sponge.

Soak one ounce of gelatin in one pint of water for 20 minutes; add the rind and juice of two lemons, and half a pound of castor sugar. Strain into a large bowl, and put into a cool place. When the mixture is nearly cold, stir in the whites of two eggs beaten to a firm froth. Whisk briskly for 15 minutes, pour into a wetted mold, and turn out before serving.

Norfolk Dumplings.

Take one pound flour, three teaspoonfuls baking powder, three ounces butter and plenty of currants. Rub the butter into dough, then work with the hand into dumplings and boil 20 minutes.

Dessert currants may be swelled in warm water for a few hours and eaten raw with these dumplings.

Currant Pudding.

One pound of currants, bread crumbs and milk. Chop or mince the currants, butter a deep dish and put in alternate layers of bread crumbs and layers of currants (a few sharp apples sliced may be added). Pour the milk (or milk and water) over the whole, and bake in a quick oven.

Rock Cakes.

Quarter of a pound of butter, half a teaspoonful of baking powder, one-half pound flour, one-half pound currants, two ounces moist sugar, one egg (optionally) and half a gill milk. Put the butter into a basin with the baking powder. Beat the butter until it is quite in a cream and work in gradually the flour. Add the currants, the sugar, the mixed peel (finely cut) and the rind of a lemon (grated). Beat the egg (if one is used), and mix with the mix, and stir these into the mixture very stiff; place an inch and a half apart on a floured baking sheet in little knobs about the size of a walnut and bake in a brisk oven.

HINTS FOR THE HOME

Five commandments for baby's mother.

Keep the child clean and sweet. Feed him well, but do not over-feed. More children are made dyspeptics in the cradle than are starved.

See that his clothes are loose and do not bind anywhere. Do not have the room in which he sleeps too warm. Better a cold room than one which is stuffy. Colds come from overheating more than from being cold.

Never allow him to be over-excited by visitors or adoring relatives. This is the hardest commandment of all to obey. The natural pride of the mother makes her "show off" the poor child just as the smaller mother parades her dolly. It takes a great deal of self-command and self-denial, for precocious children are the fashion, and it is hard to not follow the lead and so seem to have a stupid child.

If the baby is allowed to grow like a vegetable for the first few months he will store up enough vitality to successfully ward off the many ills that await him a little further up the road he is traveling.

Remember that a vegetable will not grow without plenty of fresh air and sunshine, plenty of the proper kind of nourishment, and no over-stimulation and rest. We never think of digging up a plant to see how it is growing, but we do rather incline to dig up the baby's roots, and it makes a sorry business of what nature intended to be a simple process.

ALL ABOUT THE HOUSE

Loose casters and screws—When casters annoy you by dropping out run a little glue or mullage in the slot before replacing them. This remedy is also good to hold in screws of all sorts. The small ones in eyeglasses that so easily become loose, the camera screws and the tiny ones in delicate machinery may all be made safe by the drop of mullage or glue. Common paste will answer for a time if there is no glue at hand.

To remove spots on wood heat an asbestos plate and hold it over the spot. Care must be used not to injure the varnish. If this good old remedy fails make a paste of olive oil and salt and cover the spot, allow to remain for a few minutes and then rub briskly with a soft cloth. Marks of long standing may be removed in this way and leave no trace if the finish has not been injured.

To wipe hardwood floors around carpets—Use a soft cloth over a broom and be lavish of the turpentine in the water. The turpentine not only helps in the cleaning process, but destroys all moths in the edge of the carpets. To cut hot bread—Use a sharp knife, the blade of which has been thoroughly heated in hot water. The knife must be hot enough to dry with its own heat, or the bread will not cut well.

To clean light kid gloves—After the usual cleaning with gasoline put the gloves on and wash the hands in cornmeal, rubbing vigorously. This removes the odor and at the same time gives a fresh, new look that cleaned gloves seldom have.

IN THE BOUDOIR

Neckwear—Dainty fripperies for neck fill the shops. The girl who would have her chiffonier drawer full has but to linger in the department devoted to her needs and carry away a number of ideas that can be easily executed by her own nimble fingers at a small cost. All the old bits of lace and net may be used. Small lengths of velvet or silk ribbon come into play,

With a little industry and time she may be reasonably sure that she will be prepared at a moment's notice for any occasion, so far as her neck dressing is concerned. One wise darning used to have a day each fall that she called "darning stock." The contents of dresser drawers, chiffoniers and rag-bags were carefully gone over and all scraps that could be utilized laid aside. Then she studied materials and fashions together and spent several days making the pretty things for the week that help the simplest toilet to seem festive.

There is a new steel-band with support to hold the collar up which does away with the use of collar bones and sewing which means something to the busy woman.

Ruches are worn at both sides of the collar if the neck is a long one, which is the present style. Long jabots of lace remind the elders of long-gone years when no toilet was complete without the lace fall down the front of the collar. Many an old lace box will furnish these.

A pretty fashion is that of deep square tabs made of coarse net and embroidered in heavy fleec in many colors and simple designs. These are attached to high neck bands of the same or of the prevailing tone of the embroidery.

LEADER IN SOCIETY



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One of the big British steamship companies has arranged to have all its stewardesses become trained nurses, with an especial view to making them able to care for the passengers on vessels plying in the tropics, where they may be liable to malaria and other fevers.



WANTED 10,000 ladies to call and obtain a free ticket on this sewing machine, to be given away by us on Saturday, Nov. 6, 1909, at 3:00 P. M. We believe the "Free" to be the best "Vibrator" sewing machine made. To advertise it we are giving one away. Don't forget the time and place.

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Bowel Tonic For Old Folks Free

No matter how sound and healthy old people are they still suffer with their bowels. The machinery of the system doesn't work as it did when they were young and active. But while you can't restore youth you can help age to live more pleasantly.

That a laxative is needed every little while by people as they get around fifty there beyond, there is no doubt, but it is important which laxative is taken. Old people, women and all, except those who are in the prime of life, should avoid anything that gives a shock to the system and which at best is but a temporary expedient. Among these are pills and cathartic tablets, salts and purgative waters. They are too strong and only do temporary good. Not only that, but they really bind the bowels next day.

What you want is something that will regulate the bowels and again get them in the habit of performing a certain function at a certain time, while at the same time toning and strengthening the muscles of the stomach and bowels. Such a remedy is Dr. Caldwell's Srup Pump, and if you have the machinery of the system that is broken, let the doctor send you a sample bottle free of charge. In this way you can try it without cost. All druggists sell it at fifty cents and one dollar a bottle, and those who have used it will continue to buy it. It is pleasant to take, very effective and very economical as a household remedy, as all the family can use it. But Dr. Caldwell is eager to have all readers unacquainted with it to send for a free sample.

Thousands of old people and heads of families are better without it, for in this way they cure and avoid constipation, liver trouble, indigestion, sour stomach, sick headache, sleeplessness after eating, belching and similar stomach, liver and bowel disturbances. Mrs. Tillie Homan, 424 Waukesha street, Knoxville, Tenn., and T. H. Marshall, Nall, Okla., as well as thousands of others, attribute much of their present good health to this grand laxative tonic.