

**DR. A. W. SPOONER**

and

**D. L. Spooner**

his son, of New Jersey will hold a ten days meeting beginning January 6th, in the Presbyterian Church.



Dr. Spooner is a man of strong personality and a pleasing speaker.



D. L. Spooner is a Soloist of real merit.

Remember the date and plan your work to come.



To get acquainted with Kansas Seal Flour. You will not regret using it for it will more than meet your expectations. If you are a judge of flour you will pronounce the Kansas Seal the best ever. Call on your grocer today and insist on having the Kansas Seal.

**BARTON COUNTY FLOUR MILLS CO**

Hugo Demuth left Monday evening for Topeka to spend the holidays with relatives. He has resigned his position with the Cyclone store in this city, and is undecided as to what he will do in the future. Mr. and Mrs. Demuth have made many friends in Great Bend who will be sorry to lose them from the town.

Chas. Coffey and family were over from Hoisington Christmas to eat turkey at the expense of daddy John Dawson.

**IN THE HOUSEHOLD**

**TOPICS OF GENERAL AND TIMELY INTEREST.**

Appropriate Decorations for Crystal Wedding—Vegetable Jelly Salad is Something New—Putting up Quince Preserves For Winter.

At a recent crystal wedding, glass of all kinds was used in decorating the dining room. Many mirrors replaced the pictures on the walls, and these were festooned with smilax. Cut-glass vases and bowls were placed about the room, filled with white chrysanthemums. The candlesticks on the mantel were of glass, and contained white candles. In the center of the table was a large cut-glass bowl filled with white chrysanthemums, resting on a circular mirror wreathed in ferns. Glass candlesticks were placed at each corner. All the dishes, as far as possible, were of cut-glass, which gave a brilliant effect. The souvenirs were glass slippers filled with small after-dinner mints.

The following simple supper was served:

- Oyster Cocktail, Bread Sticks, Cream of Tomato Soup, Currant Jelly, Fried Chicken, Potato Balls, French Fries, Brown Bread, Salted Nuts, Apple and Nut Salad, Fancy Cakes, Orange Sorbet, Canned Ginger, Coffee.

For vegetable jelly salad, use one-half box of gelatine, three-fourths of a cup of cold water, one pint of boiling water, one-half cup of sugar, one-half cup of lemon juice, three tomatoes, two bunches of water cress, mayonnaise dressing. Soak the gelatine in cold water. Cut the lemon rind thin, and cook it in the water five minutes, then add the soaked gelatine, sugar, and lemon juice. Strain it into a pitcher. Wet the mold in cold water, and pack it in ice. Put in a layer of jelly, when hard, a layer of tomatoes sliced, and a little water cress. Repeat this process till the mold is full. Garnish with cresses, and serve with mayonnaise dressing.

Most unattractive of fruit trees as to foliage and requiring little or no attention to insure good bearing, the quince, according to Vogue, is one of the most economical and delicious of the autumn fruits for winter storage. As its full maturity comes late, it is advisable to pluck the quinces when they have reached a good size, but have not yet assumed the golden color, and accelerate the ripening process on a closet shelf. In this way, only a few need be preserved at a time, or as soon as they are mellow enough to pare easily. The loss from rotting will not be worth mentioning.

Every part of the quince is available in preserving; the rights when pared being used for marmalade, preserves and conserves, and the parings and cores being retained for jelly; although some experienced cooks will advise that the cores be discarded altogether, these being so gelatinous that they make a sticky jelly, lacking in solidity and sparkle. Others, again, insist that the cores add consistency and flavor.

The thrifty housekeeper always arranges to make her quince preserves, jelly and marmalade at the same time.

**Ancestral Pancakes.**

One pint rich, sour milk or butter-milk, three eggs, one teaspoonful soda, one teaspoonful salt, two tablespoonfuls molasses. Dissolve the soda in a little warm water and stir into the milk. Thoroughly beat the eggs, and add to the milk. Stir into the mixture rye meal enough to make a thick batter. In order that these famous pancakes be successfully made they must be thick enough to drop from the spoon or they will soak fat. They will be nearly round and not rough with irregular points if rightly thickened. Too many must not be put in the kettle at once as they rise a great deal and are in danger of cooling the temperature of fat too much. Have ready a kettle of hot drippings. Dip your spoon into it each time you dip it into the batter, that it may slip quickly from the spoon. When the cakes look done, try one with a knitting needle. If it comes out smoothly they are done and should be taken out with a skimmer. They should be a nice brown outside and light and well done inside. Graham flour may be used instead of rye, if preferred.

**Chicken with Macaroni.**

Cut chicken up as for a fricassee and dredge each piece with salt, pepper and flour. Fry a few slices of salt pork and brown the chicken in the fat. Then put all into a stewpan, cover with boiling water and simmer about one hour, or until tender. Take up the chicken, skim off the fat, and to the liquor add one rounding tablespoon each of butter and flour rubbed together; also one teaspoon of salt, a saltspoon of pepper, and one tablespoon of lemon juice.

Cook one-half cup of macaroni, cut in small pieces, in salted water, until tender; drain and add to the chicken gravy; cook ten minutes and serve with the chicken.

**Cleaning a White Fur Rug.**

I have a robe which has been used as a rug and was very dirty, says a writer in the Boston Globe. I suppose you mean the white ones with quilted lining. I put mine right into the wash-tub and put lots of soap powder into the water, also rubbed soap well into the fur. It has come out looking lovely. I forgot to say that I first put it on the line and beat it well. Wash early in the morning on a windy day and hang in the sun.

**WHEN FRAMING THE PICTURES.**

Rule by Which One is Certain to Get Attractive Combination.

Matching the frame to the predominating shade in the picture will always result in an attractive combination, provided the color of the frame is not too vivid, for the latter must never be more prominent than the subject, and this mistake is frequently made when selecting a bright tone in oil and matching it in wood. If possible, get a contrast without bringing the framing too much in evidence.

In framing etchings a simple molding in oak or gilt is considered correct. If the latter is used it must be in the antique finish so fashionable this season. For an etching the plainer the frame is the better, and those without any carving or ornamentation except for a metal ring that surrounds the opening and a narrow molding at the outer edge are in great demand.

For English and "old" prints the plain rosewood, mahogany and walnut frames are best adapted. Some of these are brightened by a simple gilt line about one-quarter of an inch in width, placed about the opening. Care should be taken to show the original margin on these old prints, for the ragged outline stamps them as genuinely "antique."

Portraits and photographs are used with or without mats, in plain wood or brass frames.

Oil paintings to give brightness are usually framed in gold. This autumn the style of gold instead of being bright is the dull antique finish. Hand-carved frames are also much used, both in the natural wood and in the antique gold, for oils.

**JELLY ALWAYS A FAVORITE.**

Process That Will Get Best Results from Ever Popular Crabapple.

Wash the apples, remove the blossom end and cut in small pieces. Do not peel or core, for skins and seeds improve the color and quality of the jelly. Cover with cold water and cook gently until soft. Keep closely covered so they will steam, but do not stir or mash more than necessary, if you wish your jelly clear. When very soft and the liquid red, turn into the jelly bag and let hang to drain over night. In the morning measure the liquid. Cook ten minutes, skim, then boil fifteen minutes longer. Add sugar, three-quarters of a pound to each pint of juice. Cook five minutes longer, or until a little poured into a cold saucer, jellies around the edge, then skim and turn into glasses that have been rolled in hot water to avoid breakages. The sugar should be hot when added to the syrup. The best way is after measuring the amount required to spread it on shallow tins like pie tins and set in the oven, leaving the door open so that it will not get too hot. It must not be allowed to turn yellow, as it will do if overheated. It should be just hot enough to hiss when dropped into the hot syrup. When the jelly is quite cold cover with melted paraffin or rounds of paper wet with white egg or brandy. Then put on the screw top or paste paper over the top. Label your various jellies and preserves legibly, so that you can tell at once what you are getting. If you like your crabapple flavored, add a little lemon juice or pineapple juice while cooling. Rose geranium is nice also. Put a leaf in the bottom of each glass, and its flavor will pervade the whole.

**Cherry Turnovers.**

Drain canned or preserved cherries into a pound of flour, and rub a cup of butter. When like a coarse powder, moisten with a teaspoonful, or less of ice water, and work to a paste, handling as little as possible. Roll out upon a flour board, fold up and roll out again, and yet once more. If very cold, still, use at once. If not, set in the ice chest until chilled. Chop the cherries (from which the pits must have been removed, unless this was done before canning them), add two beaten eggs and the juice of one lemon. Roll out the paste, and cut into rounds the size of a large biscuit. Put a tablespoonful of the mixture on one-half of the round, and turn the other half over upon the fruit and itself, pinching the edges together. Lay these half circles in a floured baking pan and bake to a golden brown. These are good, hot or cold. Sift powdered sugar over them before serving.

**Hot Plates.**

In cold weather the viands on the table cool so quickly that the family is often forced to eat lukewarm vegetables, which are unpalatable at any time and particularly so on cold days. In order that they may lose their heat as little as possible after being taken from the hot covered dishes the plates should be warmed before being put at each place.

They should not be warmed in the oven or they will crack, but if put on the mantel above the range for a while when the meal is being prepared they will warm sufficiently for the purpose.

**Cleaning Gilt Frames.**

Water should never be put on gilt frames. They should be wiped with dry cloth or camolis. This applies to all metals and lacquered goods. After a lacquered bed has once been wet and polished it must be continually polished, so the best plan is to keep it dry as long as possible. Roaches are deadly enemies of mirror backs, and yearly ruin many thousands. For this reason the old silver-back mirror is passing away, and the new ones are coated with a composition that is proof against insects, but that does not give as fine reflection as the other sort.

**Happy New Year**

Thousands Have Been Spent in many cases because a will has been lost or a valuable paper not found.

If You Should Die To-night would your property be disposed of as you desire or would it go to others because your WILL WAS LOST?

Our Safe Deposit Boxes are Fire Proof, Burglar Proof and Insect Proof, they are in our Impregnable Vault guarded unceasingly by Electricity and Giant Alarms.

They are double locked and can only be opened by you. SEE US FOR PRICES AND TERMS.

It's Better To Be Safe Than Sorry

**Citizens Nat'l. Bank**  
"THE SAFE BANK"

**LOCAL HAPPENINGS.**

Miss Ulanda Hooper is home from Wichita for the holiday season.

Robert Grizzell, of Claflin spent Sunday in the city visiting with friends.

John Wilhoite came down from Larned Friday for a short visit with old time friends.

Miss Bea Weltmer came in from the east Saturday evening to attend the Weltmer family reunion.

The Misses Alice and Nellie Sweeney of Pawnee Rock were in the city Sunday attending church.

Charlie Carrpl, another one of the State University students, came in Friday night to spend the holidays.

A marriage license was issued Saturday to Phil H. Brown and Ethel A. Pavey, both of Great Bend, Kansas.

Remember you get more than your money's worth by subscribing for the Rustler on one of the bargain days.

Rev. R. L. Selle, the new M. E. minister, delivered his first sermon to the congregation in this city Sunday.

C. O. Swartz arrived from the south Sunday evening, to join his wife and little one, who have been here some little time.

Mr and Mrs. R. Shute left Monday morning to spend Christmas with their two sons W. T. and R. H. of Macksville, Kansas.

Ray Hulme, who has a good position with the Inter Urban Company at Hutchinson, came up Saturday evening for a brief visit.

James Harrison came down Saturday from Fowler, Colorado, to spend Christmas with his mother and other relatives in this city.

Mr. Peter Stahl, accompanied by Mr. Stahl Jr., and Mr. Seck, of Miami county, were in the city Sunday on their way west looking for land bargains.

**FOR THREE DAYS ONLY.**

The Rustler's First Annual Bargain Sale Will be on Dec. 28, 29 and 31.

Do not forget that the last two days of this week and the first one of next week you can secure the daily visits of the Rustler by mail for \$2.00 for one year. This is one dollar less than the regular rate, and while we are making this rate for the three days only, we can not afford to give you a premium in order to get you to take advantage of the reduced rate. We have always endeavored to give you your money's worth in the paper, and will continue to do so in the future. Remember that this rate applies to mail subscribers only.

To those of our patrons who get the Rustler by carrier in the city, we will make a rate of \$4.00 cash in advance for the same time. Come in and pay up to the first of the year and take advantage of this liberal offer.

The railroad men have a new story: A bakeman got up to a lunch counter from a "way-late" Santa Fe train. He loaded up the commissary department with a big supply of pork and beans and mince pie. He got to sleep and dreamed and thought that he was railroading in the future when railroading was all done up in the air—balloon fashion. They had a big explosion on the etherial railroad and when they all had reached the earth—the Alton and Rock Island and Wabash and Milwaukee, the train men looked around to see how they had fared and some one noticed the absence of the Santa Fe. Where's the Santa Fe? was the universal query. A man who knew the way of the road when they ran on rails looked up toward the moon and saw them coming—as usual thirty minutes late.

Mr. and Mrs. Thos. Haslett, of New York are in the city to spend the holidays with relatives. Mrs. Haslett is a sister of Mrs. E. C. Cole of this city.

**HOISINGTON.**

From the Dispatch, Dec. 28.

Mr. and Mrs. W. T. Banister and children, of Great Bend spent Sunday with Mrs. Nora Sable.—Route 1 Item.

Will Quinlan and family are up from Alva, Okla., visiting Mrs. Quinlan's brother, W. B. Lucas. Mr. Quinlan was formerly a fireman on the Horace division.

There are still thousands of ducks on the Bottoms, mostly mallards. The larger lakes do not freeze over solid and the ducks congregate in these air holes and do not seem to mind the cold weather.

The big white swan that had been on the Bottoms the last two weeks met its fate Saturday morning when it was shot by Julien Brockel of Red Wing. It was a fine specimen and Mr. Brockel is having it mounted.

If the furniture sold on the street Saturday Philip Litzenberger bought a dresser from Mrs. and Mrs. Pete Miller in which Mrs. Miller had left two hats, one of which cost over \$20. They did not miss the hats until after Litzenberger had taken the dresser home.

Wm. Bramer, who recently purchased considerable property here left Monday night for his home in Pontiac, Ill. It is believed that Mr. Bramer is mentally unbalanced and it is probable that none of the deals will be closed. Besides buying a lot of personal property while here he bought the Medberry & Verry ranch for which he paid \$41,600, the Peter Schmidt section for \$15,000 and the Jones hotel for \$7,000. He made small payments on all this property, paying about \$1000 down on the Medberry ranch, \$500 on the Schmidt section and \$100 on the hotel. Mr. Bramer is worth nearly \$100,000, but most of the property is secured so that he cannot dispose of it without his wife's consent and as the Cheyenne Bottom land is not worth near what he paid for it the money he has paid down will probably be forfeited.

**TAKEN UP**—Two red steer calves, at my place one and one-half miles of Olmitz. Have been there about a month. Chas. Springer.

Keep square with the printer