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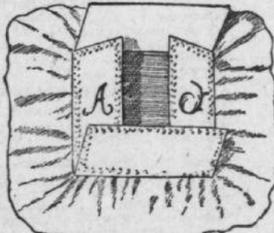
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CHRISTMAS GIFTS.

ATTRACTIVE ARTICLES ILLUSTRATED AND DESCRIBED.

A Capacious and Convenient Handkerchief Case For a Man—A Talking Little Trifle Which Carries a Bright Holiday Aspect.

The first cut, from The Designer, is a suggestion for that most difficult of all gifts to decide upon, "something for a man." Its construction is thus described: For it are required pasteboard, stiff paper, a small chamolis skin, a sheet of wadding, half an ounce of sachet powder, 1 1/2 yards of satin ribbon four or five inches wide, and one-quarter of a yard of india silk the



MOUCHOIR CASE.

same shade as the ribbon, with sewing and embroidery silk to match. Cut from the pasteboard three pieces four inches square. Two of these cut in half. This gives you one square and four oblong pieces. Cover one side of each neatly with the chamolis. From the paper cut pieces like those of the pasteboard, also from the wadding, allowing a margin for turning over the edges of paper. Split the wadding and sprinkle the powder between the layers. Close them and baste on the silk, covering one side of the paper pieces with it. These form the lining for the pieces covered with the chamolis. Baste the respective pieces of chamolis and silk together. Overhand with tiny stitches three sides of the oblong pieces, leaving one long side of each and the entire square unsewed.

The design illustrated is feather stitched around the edges with embroidery silk, which is all the square needs, as it is the bottom of the case. On two of the oblongs are embroidered initials, on the other two sprays of flowers. This can be done before putting on the pasteboard, or the decoration can be done with oil or water colors. Sew the ends of the ribbon together, mark it with thread in quarters on both edges, gather with very fine stitches both edges of the ribbon. Now take the square piece and to each corner fasten one of the marked quarters of one edge of the ribbon, the right sides of the ribbon and chamolis being placed together. Overhand neatly, putting most of the fullness around the corners, as little is required between. Observe this particularly, or the case will not take a good shape when closed. On the other edge of the ribbon attach in the same way the unsewed side of the four oblong pieces, putting the two with the initials opposite each other.

To put in shape lay the square, which is the bottom, on a table, bring the edges of the ribbon together, making a puff of it. This will bring two of the oblong pieces over the bottom, forming



CARD BOX.

a second square, opening vertically, and the two other pieces over this one, forming a third square, opening horizontally. The upper square can be fastened with loop and button or narrow ribbon. The most effective shade of ribbon for the puff if the chamolis is used is old rose or light blue, but a case for hard usage as well as one of exceeding richness is made from bronze leather or heavy brown silk with ribbon to match.

The "card box," also from The Designer, is extremely pretty. To make it put a ball of cord inside of a pasteboard box which is a three inch cube. Cover the box with white water color paper, bringing the end of the cord through a hole at the center of the top. Fasten the ends of the paper down with sealing wax and tie a piece of satin ribbon around the sides. Paint with water colors a spray of holly on top.

Mushrooms For Breakfast.
 For breakfast mushrooms are good when served on toast in this way: For a pound of mushrooms take a pound of minced beefsteak. Fry the steak, add salt, pepper, paprika and half a cupful of water. Cook for two or three minutes. Strain off the gravy, rejecting the meat. Add the mushrooms cleaned and broken small. Season with butter and lemon juice and pour over the toast.

Pear Chips.
 Take eight pounds of hard pears sliced thin, eight pounds of sugar, the juice of six lemons and the grated or thinly pared rind of two, two ounces of green or dry ginger root chopped fine and one tumbertul of water. Cook until clear, then seal in jelly glasses.

A CANDY BEE.

Up to Date in Chasing Dish Style, Some Appropriate Recipes.

The good old days when a marshmallow toasted surreptitiously over a candle or a low turned gas jet seemed a triumph of bravado and culinary skill to the college girl are overpast, and few up to date young women now seek the classic shades without including in their scholastic outfit a chafing dish and as many of its accessories as they can compass.

In many of the western university towns where coeducation prevails the sorority and fraternity houses furnish the stage settings for weekly chafing dish bees, those sweet functions which usually take place Saturday evenings. Each girl comes armed with her own dish and her own favorite recipes, while the masculine element in the role of attendant squires are kept busy shelling nuts, chopping figs and raisins, grating cocoanut or popping corn. White paper caps made to imitate the French chefs and big white aprons are worn by all these contestants for culinary honors. The long dining table is left without a cloth, while a tray at each place holds the chafing dishes. All of the adjuncts are placed near at hand before the actual cooking begins, never omitting plenty of soft towels and a bottle of olive oil in case the alcohol spills over on the polished table. The instant this occurs (and no chafing dish party is ever immune from accidents of this kind) a little oil is poured on the spot and the oil and alcohol "sopped" up with towels.

Everything in the way of nuts, candied fruits and popcorn can be utilized in chafing dish confectionery. To increase the fun and jollity judges are often appointed and prizes offered for the most original designs or for the most successful combinations of color or flavor.

The following recipes for fudges and candies have all been frequently tested and pronounced the best of their kind, according to Table Talk, which prefaces them as above:

Pecan Candy.—Any one who has ever lived in New Orleans is familiar with the delicious creamed pecan candy for which the old ducky mummies are famous the world over. These candies are easily made, although it is difficult in the north to procure the rich brown sugar, the genuine product of the cane. The light brown or coffee sugar of our markets is, however, a fairly good substitute. To a pound of sugar add two-thirds of a cupful of boiling water and two even tablespoonfuls of sweet butter. Stir until it melts. Add just a pinch of cream of tartar and let the sirup boil without stirring until a drop of it will make a soft ball when rolled between the fingers. Wet the fingers in ice water before tasting. When the drop is still soft, but does not stick, the candy is ready. If it is too hard and cracks when bitten, it has boiled too long, and in that case add a teaspoonful of water and let the sirup boil an instant. Do not stir, but merely test again. When it reaches the creamy or soft ball condition, extinguish the flame and pour in a cupful of pecan kernels. Have ready buttered tins and pour the candy into them. When partly cool, crease with a knife into candies two inches square. Break into squares when cold.

Concord Cream Peppermints.—Put into the blazer two cupfuls of granulated sugar and one-half cupful of water. After it begins to boil remove the spoon and boil eight minutes, placing the hot water pan under it if it boils too rapidly. Remove, add eight drops of peppermint, beat hard and drop from the end of the spoon on waxed paper. When hard, they may be dropped in melted chocolate, then lifted out with a fork and again placed on oiled paper to dry.

Chocolate Fudge.—Melt one butter ball in the cutlet pan, add one cupful of cream or milk, two cupfuls of granulated sugar and one-half cake of unsweetened chocolate. Stir constantly until the chocolate is melted. Heat to boiling point and boil eight or ten minutes until it looks crumbly, and if a little is thrown into cold water it draws into a globule, though not crisp, like candy. Extinguish flame, add one teaspoonful of vanilla and beat until the mixture is creamy. Pour into a slightly buttered pan, cool and mark in squares.

Maple Creams.—Put into the blazer one-half pound maple sugar broken into small pieces with one-half pint cream. Heat to boiling point and cook 10 or 15 minutes until it begins to harden slightly. Have ready in a buttered pan a layer of pecan or hickory nut meats and pour the hot mixture over it. Cool and mark into squares.

Attractive Setting For a Salad.
 Fill a large charlotte russe mold with water and let it freeze solid. With a hot flatiron melt out the center of the ice so as to form a bowl and line this



OYSTER SALAD IN ICE BOWL.

with lettuce leaves. Scald a pint of oysters. When they look plump, drain and cool them. When ready to serve, dress the oysters with mayonnaise and arrange in the ice bowl alternately with a pint of sliced cabbage that has been chilled in ice water dried and dressed with mayonnaise. Set the bowl upon a folded napkin and garnish with parsley and stuffed olives, says Boston Cooking School Magazine, which illustrates this attractive fancy.

DRESS MATERIALS.

A Few Standard Styles and Many Novelties.

[Special Correspondence.]
 NEW YORK, Nov. 19.—The styles in materials have settled down to certain things, and all others can be noted as among what are usually classed as novelties. The most popular of the everyday stuffs are French and Scotch flannels, broadcloths and some fuzzy fancies besides venetian. The plaid back stuffs are for rainy day and sporting suits more than for nicer wear, but so many uses are found for them that it is easier to say for what they are not worn than what they are. One thing they are especially well adapted for is the bicycle suit; but, curiously enough,



FOR THE LITTLE FOLKS.

the bicycle seems to be less well liked than formerly, and in a short time it will have become one of the things that were. Those who thought they could not live without a wheel are now practicing on roller and steel skates. Ice skating on an artificial pond is to be one of the most fashionable of all sports this winter, and the plaid back goods will be as useful for that as for the other. Its utility consists in the fact that no lining is required, and the skirt is therefore lighter than it would be of any other thing.

A word on the best way to make up this stuff may not be out of place here. To make up the skirt so that the plaid back may show, if it so happens that it does, without any unpleasant appearance it should be made with all strapped seams, which make the inside as smooth as the outside. At the bottom the goods are applied on the outside, which leaves the plaid in view to the edge. This is faced up on the outside and stitched as many times as one feels like having it, and the same color and design or surface is seen all on the outside and the same is on the inside. If the placket is so arranged as to be alike on both sides, the skirt can be worn either side out. This is a real boon to the girl whose wardrobe is necessarily limited. Some of this plaid back stuff is really very handsome, and the outside colors are refined and elegant. The plaids are of every description. Some of them have the woolly surface so much liked. From black through all the grays and all the browns and tans the list of these goods goes, and we may well be thankful for them.

Aside from the last mentioned goods are some beautiful effects in prunellas and Picardy fancies. Fancies are as a general rule poor economy, as they are for the purpose of affording a pretty effect, though not a lasting stuff. This is well, for we soon grow tired of fancy and gray patterns, while the plain surfaced goods are nice as long as they last, and no one ever grows tired of broadcloth or any of the standard materials. Prunella is one of the new standard favorites, and it makes most excellent dresses and handsome ones too.

The all wool and the silk woad hennettas are among the best liked of materials, and they lend themselves to light and artistic shades and colorings with unusual grace. Reseda is one of the new colors, and it is very beautiful in this soft and lustrous material. Nearly all of the colors for winter seem to be a deepening of the shades of autumn. Albatross cloth is produced in a variety of shades and colors, and it makes effective garments at a reasonable figure and, like all of the entire wool stuffs, is durable and can be indefinitely cleaned, even washed. Next to the Scotch flannels and Scotch twill this is the best possible value for children's frocks.

I had a letter from an unknown correspondent last week, and she asked me to speak of some children's millinery, and so I do, as it is very flattering to a writer to know that there are really people who read fashion matter. She did not state the ages of the children, and so I have to go on guesswork as far as she is concerned, but the dear little hats are suitable for all children over 2 years. The dainty little hood is of plain white net over baby blue silk, and the ruffle is of baby blue velvet. A row of lace is passed around the crown, and on the top are a bow of ribbon and a short plume. The boy's cap needs no explanation. The larger of the two hats shows a round brim and a drapery and bow of the same shade of light gray as the rough felt hat. The small one at right shows a round brim light mode felt, with brown velvet drapery and bow, with two quills and a fancy gilt buckle. Hats for children are mostly plain and neat rather than extravagant. Colors may be such as the wise mother has adopted for the child, always with the full consent of the child, who has a right to a preference. OLIVE HARPER.

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 BIDS INVITED.
 Bids are hereby invited for building a bridge, about 80 or 90 feet long, known as Hancock bridge, in Fairfield, about one-half mile from city limits. Said bridge to be built of wood according to parish specifications. Bids to be opened at next session of the Jury, December 13, 1900. The Jury reserves the right to reject any and all bids.
 W. M. WINTER, President Pro Tem.
 A. L. DURINGER, Clerk.
 Nov 25.

SUCCESSION SALE.
 No. 6789.—In First District Court of Louisiana.—Succession of Seaborn Neaves.
 By virtue of a commission and order of sale to me issued in the above succession, by the Honorable First Judicial District Court of Louisiana, Parish of Caddo, I will sell for cash, with the benefit of appraisement, at the principal front door of the courthouse, in Shreveport, La., during the legal hours for sales, on
SATURDAY, DECEMBER 23, 1900,
 the following described real estate belonging to said succession, to-wit: 60 acres of land in fractional section 33, township 13 north, range 15 west, and commencing on south line of said section 33 at southwest corner of a certain tract of 47 acres sold by M. H. Fago to Moses Neaves, November 27, 1876, and run thence north along the west line of said Moses Neaves' tract to Cross Lake, thence north and west on the easterly line of Cross Lake, until a sufficient distance towards the west has been gone to include 60 acres of land, running south on a line parallel to said west side of M. Neaves' land to the south line of said section 33, thence east to place beginning, and being same land bought by said Seaborn Neaves from M. H. Fago, together with buildings and improvements thereon.
 SIMON HEOLD, Administrator of said succession.
 Nov 21.

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NOTICE OF ESTRAY.
 Taken up by James Thomas on the Stringfellow place near "Fitz rd", one sorrel pony horse, about 8 or 10 years old; has dark mane, with white spot in forehead and one on nose or lip. No other marks or brands.
 The owner will come forward, prove property, pay charges and take the animal or the same will be sold according to estray law on
FRIDAY, DECEMBER 21, 1900.
 C. D. HICKS,
 Judge City Court, Shreveport, La.
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