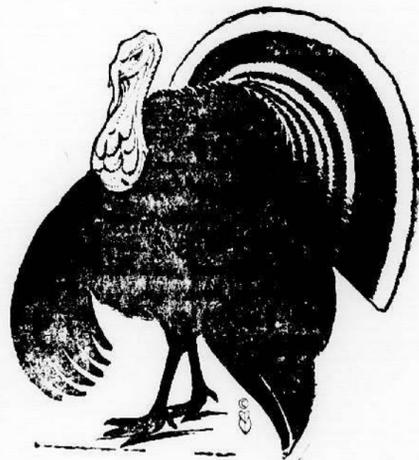




Christmas Dinner And Where To Buy It



The Manhattan Store Co.

Kadair & Simon, Proprietors.
1360-64 North Boulevard and Corner Champagne Street.

Our Prices are Right

Give us a Call and be Convinced.

Fancy and Staple Groceries

Nuts, Raisins, Fruits, and Everything to be found in a
First Class Grocery.

Dry Goods Department

Complete line of Ladies' and Gents' Furnishings. Children's
Wear a Specialty.

Recipes From the Philistoria Cook Book

Chicken Pie.

Boil one chicken until the large bones can be easily removed. When the chicken is perfectly done mash five tablespoons of butter with five tablespoons of flour until perfectly smooth then pour five cups of the chicken broth over the butter and flour and stir constantly until it thickens. Season with salt, pepper, parsley and a small onion, if onion is liked. Put the pieces of chicken in a baking pan pour the roux over the chicken and cover the top with the following crusts:

Two cups of flour, two tablespoons of lard, two teaspoons of bakingpowders, two cups of milk, two eggs, one scant teaspoon of salt,

Sift the flower and baking powder and salt together and cut the lard into the flower with a knife, beat the two eggs thoroughly, add the milk to the eggs and stir the mixture into the flour.

Have your chicken and gravy boiling hot in the baking pan, spread the crust over the top and bake in the oven from twenty to thirty minutes.

MRS. C. H. STURMBERG

Shrimp A La Creole.

About eight dozen lake shrimp, one dozen tomatoes, one tablespoon of butter, one large onion three celery stalks, one clove garlic, one sprig of thyme, 2 bay leaves, salt and pepper to taste.

Boil shrimp and pick off shells, chop onions and brown in butter, add chopped tomatoes, add minced celery, garlic and herbs chopped fine, add salt, cayenne and black pepper to taste. Cook fifteen minutes, add shrimp and cook ten minutes more. Serve on toasted bread. This is a dish fit for a king.

MRS. A. F. KIDDER.

Fruit Cake

"The kind that mother used to make"

in beautiful boxes from 1 lb. up—

At 75c per lb.

Made by the



A Lovely Xmas Present

If not convenient to call at the Bakery
you can find these delicious cakes at
all Grocers.

Wolfe's Steam Bakery

is the home of

U Want Mo Bread

Every housewife knows the make.
Your Christmas Dinner would not be complete without
"U-Want-Mo" Bread
Cakes, Pies, Doughnuts, etc. Always on Hand.
Orders Promptly Attended to.
THIRD STREET.

All Kinds of Vegetables
in All Seasons

H. W. Marwede

City Market Daily

Fruits

Produce

Go to the

Piggly Wiggly

for Everything

Low Prices Everyday

Albert Rodriguez, Prop.
Prices (the same at Main No. 1 and Boulevard No. 2

Housewives of Baton Rouge

Do you ever find it a hard task to plan that desert for every day in the week? Of course you do, for all housewives do. We have many fancies here at all times, and all you have to do is call 1368 and tell us your needs. Delivery will be made at your pleasure. We suggest pies of all kinds, fancy cake, chocolate eclaire, and all kinds of ice cream.



The Home of Good Things to Eat.