

were driven by violence from their possessions... And many of the present owners of Mormon lands think so; for it is no infrequent occurrence for inquiry by attorneys and innocent purchasers of the old "Mormon" farms to be set on foot among the community here, with a view to completing the chain of documentary proof back to the government...

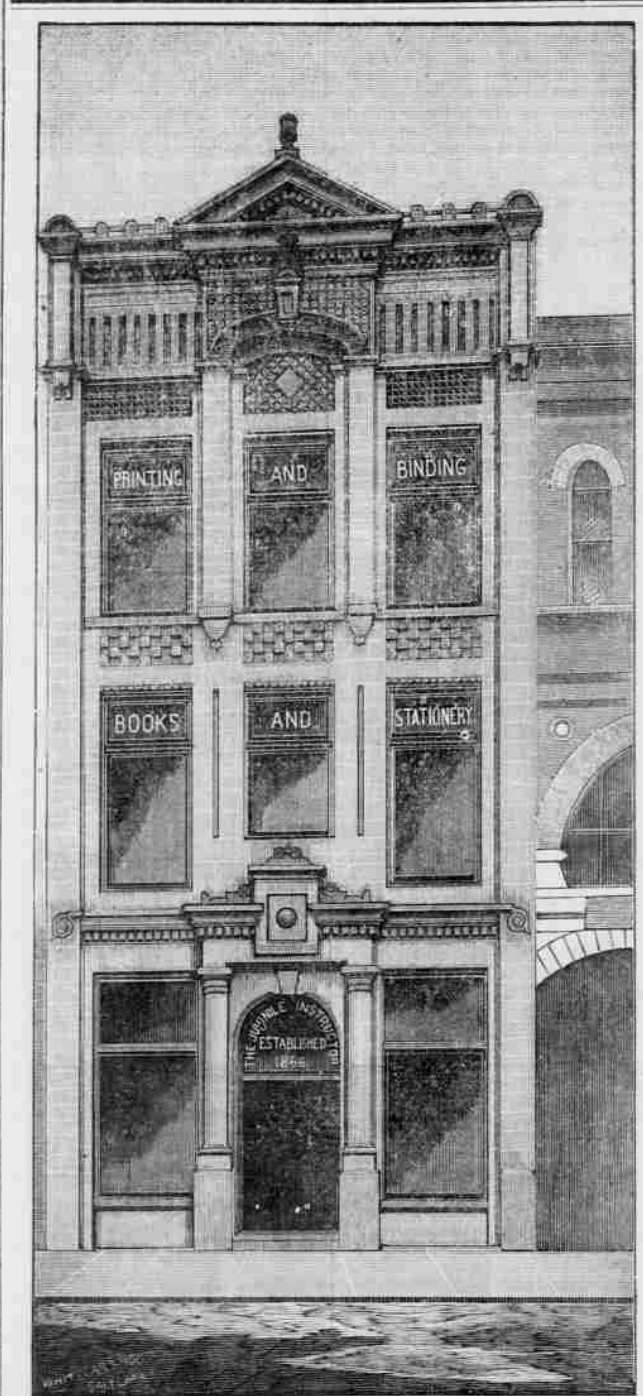
But while no violence at one time answered every purpose of the enemy against us, now another method is resorted to; and those who rob us attempt to do so under the color of law. Little do the men who engage in these practices think that in thus attacking us they are giving us experience and strength. It has been the teaching of the leaders of this church from the beginning, that the day would come when just such oppressions as these would be brought to bear against us; that every form of persecution would be tried; and that finally the constitution itself would be trampled upon in order to deal us a deadly blow. Every child, therefore, who reads of the present proceedings knows that they are in fulfillment of predictions which they he has familiar. His faith is strengthened by that which he hears and sees; and the entire people, notwithstanding their sufferings, rejoice that God has so wonderfully prepared them by His revelations for the scenes through which they are now passing. Love for the constitution, the great charter of liberty which was framed by men raised up and inspired for the purpose, is deeply imbedded in the hearts of the Mormon people. They expect that if there is not thorough repentance its provisions will be disregarded and its guarantees be thrown aside. They believe that to them is reserved the high destiny to help uphold it. Hence every suit that is brought against them in the courts of this territory and which may be decided against the provisions of the constitution, they feel it their bounden duty to contend and to carry to the court of highest resort. It is a remarkable fact that that court has had graver constitutional questions to decide in connection with the Mormon people and the affairs of this territory than have ever been brought before it since the founding of the government, except, perhaps, in the principles which the Dred Scott and other cases developed, and which involved the judicial determination of the slavery question. Within a few days the judicial test, as a flagrant violation of constitutional law as was ever attempted, an enactment that would have shocked every American of earlier times, has been gravely discussed in the capitol of this nation, as an act that should be enforced against an entire people. A few months ago a case was argued to test the validity of a law which literally confiscated all the property of the Mormon church donated to it by its members in obedience, as they believed, to a divine law, for sacred purposes. We need not allude to the cases which have arisen under the Edmunds-Tucker law, including the infamous segregation theory, etc. The two cases mentioned are of themselves of the utmost importance, not to the Mormons alone, but to the lovers of liberty everywhere. It may be the Mormons to-day, but who will it be to-morrow? When once the barrier is thrown down and constitutional safeguards are violated, where shall any one seek safety? The disposition manifested now is that everything which has been held dear by freemen from the earliest days shall be ruthlessly trampled upon by those who are making war against us in their eagerness to strike us down, doing that by moral violence which was accomplished formerly by the use of the rifle, the bayonet and the torch. The end to be reached is the same, but the methods by which that end is reached vary according to circumstances.

If we mourn under this condition it is not for ourselves, because we are conscious of our position and of the future that awaits us, without the shadow of doubt concerning a higher interposition in our behalf. We mourn for our unhappy country and those who will have to reap the whirlwind after such abundant sowing of the wind. The experience of the past and present are part of the great plan. We are being taught to appreciate liberty by having to endure oppression without it. When we shall have emerged from under the clouds and the sorrows, the love of freedom will have left an impress so indelible upon us that we will hold it as priceless to ourselves but too precious to be denied to others. Our first leader was wont to say that a man who would not preserve the rights of others was unworthy of those rights himself. He declared that if he were ruler of the world every subject should enjoy the fullest rights. Even the idolater, so long as he did not trespass upon the rights of others, had the same right to his belief and practice as the true believer. He also said, speaking of those who grew impatient under trial and were quick to visit punishment upon those who wronged them, that he was willing to leave mankind to the justice or the mercy of the great Creator; that as we expect to be judged righteously by Him, so might He be trusted to punish those who deserve it, without mankind taking punishment into their own hands. One of the most remarkable facts connected with the history of the Latter-day Saints is the fate of those who have pitted themselves against the work and have sought to destroy the people. We have had presidents, governors, judges, and other prominent and noted men, who have undertaken the task of "solving the Mormon problem" by violence and by the framing of various devices and schemes having in view the overthrow of the liberties of the people. But who of them has prospered? Who has achieved fame or credit? It is true that some have obtained some notoriety for the time being. This was not because of any superior merit which they possessed, but because their names have been connected with that of the Mormons. This notoriety has of course been only temporary. Everyone has sunk into dishonor and oblivion. In our history has been fully exemplified that which was told to Haman by his wise men after he had erected a gallows upon which to hang Mordecai. When he communicated to them how he had been humiliated by having to do Mordecai honor, they said, "If Mordecai be of the seed of Jews, before whom thou hast begun to fall, thou shalt not prevail against him, but shall surely fall before him." This has been the fate of every man, without exception, it may be said, who has fought against the Latter-day Saints.

We have not lived long enough to see so conclusively the reaction which will inevitably follow the present assault. But it will come as surely as the others came. In time it will appear that the machinations of the adult and scheming leaders of the opposition to-day are as transparent and indefensible as have been all that preceded them. Abolitionism, theft, exclusiveness, unholiness, rebellion, licentiousness—these have all had their day, and would have been forgotten by those who once believed, or affected to believe them true against us. Treason and enmity against the nation are soon to follow—for they are false as they have preceded them. Then there may be opportunity for the exercise of further in-

guinity in framing accusations, for such accusations do not, as we have seen, wear long. But if we have no other reliance for the future than is supplied by the lessons of the past, we may feel assured that we will come out better, greater and more prosperous after each successive trial. We possess qualities which have made us remarkable. We were distinguished for them fifty years ago, and we still retain them; they have neither been modified nor obliterated by persecution, poverty, exile, nor the great variety of afflictions which we have been compelled to endure. We have been distinguished for our profound reverence for the Deity, for an abiding loyalty to the constitution and the flag—a loyalty which no persecution or wrong has ever been able to extinguish, or even to disturb. We have had a high conception of the rights of man, and have not been excused in this generation for our frugality, our temperance, our industry, our perseverance, our honesty, our virtue, our hatred to vice in every form, and to litigation and violence. These characteristics, as long as we remain true to our religion, will always be ours, and a people possessing them must become a power in the earth. Nothing short of our entire annihilation can keep us down.

We have been the pioneers in western civilization. About forty-five years ago we were compelled to leave the cities and pleasant places of our race, and launch forth into an unknown wilderness. From that day until the present we have been the pioneers of the regions where we settled. We carried with us the printing press. Among the first buildings erected by us have been schoolrooms. The first American paper published in California was issued from a Mormon press. The



BUILDINGS OF 1859—JUVENILE INSTRUCTOR BUILDING, SOUTH TEMPLE

first farming operations performed by American labor there were carried on by the Mormons. The first gold discovered in California, which has created such a revolution, was dug by Mormons. We are the first Anglo-Saxons who have practiced irrigation. We came to Utah as religious exiles. We came here with a determination to make it our home, because we desired to be where we could worship God according to the dictates of our own consciences, undisturbed by mobs and religious bigotry. California presented many allurements; but we preferred the poverty and hardships incident to the settlement of this territory to going to a land where wealth could be acquired with such ease as in California. We loved these mountain valleys; we became deeply attached to them, because they proved a refuge to us at a time when we were sick and weary and tired of the persecution which we had been compelled to endure at the hands of our fellow citizens.

In the industrial world to-day we are quoted as an example to all communities. No spot on the continent is fairer to look upon than the territory which our labor has reclaimed. Our cities and towns are desirable in the eyes of all comers, as pleasant places for residence and secure holds for investment.

How different it is with the spots we once inhabited and from which we were driven! If the thrift and industry and perseverance of the Mormons had been permitted to enjoy a fair field for their exercise in Missouri, how different would have been the history of that state! Our lands under the highest state of cultivation would have become of exceeding value. The same may be said of Illinois or the portions which we occupied. The city of Nauvoo was beautiful for its situation. It was of more importance at that time in many respects than Chicago; its natural facilities were very great, and were we still occupying it, it is doubtful if a more beautiful or more prosperous city could be found within the boundaries of the union. But a blight has fallen upon it. It seems as though the curse of God had rested upon all the prospects and expectations of those who hoped by driving us out to possess and profit by it. The very bricks which our people had made and with which they had built their residences and public buildings have been shipped away to other towns.

In visiting it as I have twice since our expulsion, it seemed to me that I never was in a place where I felt desolation as I did there. It would be the same here if the same fate were permitted. If it be possible to conceive of the Mormons abandoning for any cause these valleys, no matter how much man may think differently, the same desolation would follow. It would not be long before land would be of no value, if those who coveted and envied us our homes were to thus come into possession of them.

To-day our fair fame is un tarnished by dishonor. In the commercial world our credit is of the highest. We can be trusted in financial circles because we always fulfill our obligations. Merchants, bankers, business men of all parts of the country yield us freely this praise. The experience of all who have dealt with us has been that there have been fewer losses from dishonesty, from failures, from unwillingness to pay debts, among the Mormons than in any community in the land.

In the social qualities of peace and good order we have no equals in the world. Apart from the offenses defined by special enactment to meet our case, an infraction of law by a Mormon is of rare occurrence. The criminal records show that with a large majority of the population, we furnish but an insignificant proportion of the offenders. This same is true wherever our people are. Within a few days we have had an interview with Clarence W. Ashford, Esq., the attorney-general of the Sandwich Islands. He stated that no member of the Mormon church or colony on the Sandwich Islands had ever been prosecuted during his term of office for a criminal

offense. He spoke in the highest terms of their peace and good order, and the reputation which they had acquired for other high qualities among the residents of that group. While outside of the Mormon colony the Sandwich Islanders are rapidly decreasing, there they are steadily increasing in numbers, due to the lessons of morality which they are taught. Wherever our missionaries have gone, these have been the fruits which have attended their labors.

Industrious, moral and God-fearing at home, and valiant and respected abroad, they have held the attention of the world for fifty years. They are still quoted and observed by influential men of every class and clime. With the virtues they have shown, and the record they have made, it is not easy to blacken their character and ruin their prospects. We have seen that robbery, falsehood, driving, murder, have all tried it in vain.

The future will have its own history. It must write it in its own way.

Steinway pianos at D. O. Calder's.

THE SUNDAY HERALD is the best and most popular paper in the entire Rocky mountain region. As an advertising medium it is unsurpassed.

FERTILE POINTS.

A farmer in Brooke County, W. Va., has an old fashioned pocketbook that his father and grandfather used to carry. He estimates that more than \$300,000 has been in it since it has been in use.

The human skin is composed of three layers, averaging in all between one-twelfth and one-eighth of an inch in thickness, and, in extreme cases, as much as one-fourth of an inch in thickness.

The first living skeleton was Claude Sewart, born in France in 1799. He was tall and would have been well shaped had there been any flesh on his body; as it was, every bone could be distinctly seen.

An ancient and remarkable clock has been recently set up in the reading room of the municipal library at Rouen, France. A single winding keeps it running for fourteen years and some odd months.

OUR XMAS DINNER.

What the Leading Ladies of the Land Recommend.

A MENU FROM THE WHITE HOUSE.

Mrs. Harrison's Sausage Rolls—Mrs. Noble's Sauce—Mrs. Kenna's Regent Punch—Mrs. Callom's Chocolate Creams.

BY MISS GRUNDY, JR.

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The leading ladies of Washington have been called upon to furnish a special dinner for your readers. They have responded nobly, and from the wife of the President to the leading society cooks of the congressional circles, have with their own hands written out recipes for Christmas dishes which their own kitchens have proved good. The dishes they recommend are not expensive, and the dainties here described are all within the limit of a family with an income of \$1,500 a year, or less.

The Christmas dinner of the President and his cabinet will be like yours. They will have their turkey and their plum pudding, and at the White House the menu, which has been written out for you by the President's cooks, will be as follows:

- PRESIDENT HARRISON'S CHRISTMAS DINNER.
- Blue Point oysters, half shell.
  - SOUP.
  - Consomme royal.
  - ENTREE.
  - Bouchee a la reine.
  - ROAST.
  - Turkey, cranberry jelly.
  - Potatoes duchesse, stewed celery.
  - Terrapin a la Maryland.
  - Lettuce salad, plain dressing.
  - SWEETS.
  - Mince pie, American plum pudding.
  - DESSERT.
  - Ice cream, Tutti frutti.
  - Lady's fingers, macaroons, Carlsbad wafers.
  - FRUITS.
  - Apples, Florida oranges.
  - Bananas, grapes, pears.
  - Black coffee.

The cabinet officials will eat nearly the same, only Secretary Rusk will have to omit the mince pie, for that robust gentleman has dyspepsia.

Vice-President and Mrs. Morton tell me that their Christmas dinner will not include much more than turkey and plum pudding. "It is children's day with us," said Mrs. Morton, "and we have a simple menu. We have few relatives to invite, and we give the day and the dinner to our five daughters."

MRS. PRESIDENT HARRISON'S SAUSAGE ROLLS.

I begin my recipes with two from the White House. Mrs. President Harrison has kindly written out directions for making delicious sausage rolls, and Mrs. Mary Harrison McKee furnishes me a recipe for scalloped oysters prepared with macaroni. Mrs. Harrison's recipe is on a sheet of White House paper of the size of an ordinary business envelope. It is written in her own hand, and it is as follows:

"EXECUTIVE MANSION, WASHINGTON.

"Make a light biscuit dough (made with milk) and let it rise over night. In the morning roll out thin and cut into shape with a biscuit cutter. In the centre of each place a roll of sausage the size of a good sized hickory nut, and roll it up in the dough. After letting them stand in the pan for a few minutes, bake and serve hot.

"These rolls are also good cold, and when children, we used to have them to take to school for our luncheon in bad weather."

Caroline Scott Harrison.

MRS. MCKEE'S RECIPE FOR ESCALLOPED OYSTERS PREPARED WITH MACARONI.

"Boil the macaroni soft, put a layer into a baking dish, cover with oysters, pepper, salt and butter, then another layer of macaroni, then a layer of oysters until the dish is filled. Bake."

May Harrison McKee

THE CHRISTMAS COD FISH BALLS OF THE CHIEF JUSTICE.

The favorite breakfast dish in the chief justice's family on a Christmas morning are cod fish balls. They will be made in a way undreamed of. Mrs. Fuller learned the art when a bride visiting the chief justice's Maine home. Two of his old aunts taught her. She prepares the recipe with an injunction that the cod fish should be carefully picked. Here it is:

"Equal parts of cod fish and mashed potatoes, thoroughly mixed with cooked red beets chopped fine. Mold into balls, brown in the fat of salt pork, and garnish with the crisp bits of fried pork."

Mrs. Justice Field was a Maryland girl, and she gives a recipe that speaks of the old days of hospitality. It is egg-nogg, or the "greeting cup," and in Maryland and Virginia houses is sent around Christmas morning to every room before breakfast. She writes it out for me.

MARYLAND EGG-NOGG.

"One gallon of milk; one dozen of eggs. Divide the yolks from the whites, and beat them. Add fifteen tablespoonfuls of sugar, one grated nutmeg, one pint of brandy, one pint of Jamaica rum. Beat the yolks and sugar until light, add the brandy and rum, stirring constantly. Last of all put in one gallon of milk, or cream, and cover with the beaten whites of the eggs."

Mrs. Field also gives the method of preparing a turkey for a Christmas feast:

"The turkey should be cooked up and fed well some time before Christmas. Three days before it is slaughtered, it should have an English walnut forced down the throat three times a day, and a glass of sherry wine once a day. The meat will be deliciously tender and have a nutty flavor."

Lue Virginia Field

MRS. SENATOR KENNA'S REGENT'S PUNCH.

In connection with this I give you a recipe for Regent's punch, which Mrs. Senator Kenna uses at her receptions. It is taken by her from Marion Harland's cook book, but Mrs. Kenna uses it, and she writes that it is delicious:

One pound of loaf sugar, or rock candy, one large cup of strong tea (made), three wine glasses of brandy, three wine glasses of rum, one bottle of imported champagne,

two oranges (juice only), three lemons, one large lump of ice.

Annie B. Kenna

"Tell your readers," said a man, a gentleman of the old school, and in beverages as of cookery. "Tell your readers that better punch was never brewed."

MRS. SENATOR HAWLEY'S PLUM PUDDING.

Now the English of it in a charming note from Mrs. Hawley. She writes as follows: "I had a plum pudding made last Christmas and followed my mother's recipe exactly but somehow it did not taste like the English plum pudding. This, I think was the reason. In England the last Sunday in Trinity is 'stir-up Sunday,' and every one in the family from the grandmother to the two-year-old stirs the pudding. Phipps has a picture showing this custom, where a little baby is held up by its grandmother who holds the ladle in its hand and guides it while it stirs. Each one as he stirs puts in a new shilling, or sixpence for the cook, and the mistress of the house drops in a ring and a tumbler. The one who gets the ring in her piece Christmas day will be married within a year, but the one to whom the tumbler falls will be a spinster all her life. The pudding is boiled the Monday following 'stir-up Sunday,' but it is not touched until Christmas day. Then comes the poetical part of it. The butter brings the pudding in on a great platter and it is surrounded by delicate green flames, made by burning the brandy which has been poured over it. Now comes the test of the service.

If there are a score at the table each one must receive a piece that is still surrounded by flames. It has to be speedily worked, and when accomplished is a beautiful sight, to see at every plate a spiral flame and in the platter flames surrounding the bit of holly with which it is decorated. These things are the making of English plum pudding."

Edith A. Hawley

BARBECUED MUTTON FROM TEXAS.

Mrs. Roger Q. Mills' barbecued mutton has gained more votes for Corsican's statesman than his free trade speeches. It is always prepared by Mrs. Mills' own hands and the Texan who calls it never swerves from his allegiance. Mrs. Mills has written it out with her own hand. It is as follows:

"Take a nice tender forequarter or only the ribs of lamb or mutton. Cut it across three or four times to break the bones so as to carve it easily. Put it in a flat stove pan, or better on a broiler in front of the fire. Let it boil slowly. Take a pint of vinegar, add to it two tablespoonfuls of red pepper pods (cut up fine, much the best), teaspoonful black pepper, salt to taste, and two tablespoonfuls of butter. Keep this hot. Make a sponge of a piece of soft cloth and all the time the meat is cooking, mop it with the dressing. When ready, pour on the rest of the dressing and serve hot."

Mrs. R. D. Mills

GUMBO RECIPE FROM MRS. SENATOR WALTHALL.

Gumbo okra and gumbo file smack of the far south. The first is made in every southern household, the second only the Creoles of Louisiana know the secret. Mrs. Senator Walthall of Mississippi gives the recipe for the okra and her daughter Courtney, who spent some time in New Orleans, tells how the Creole gumbo differs from the other. Mrs. Walthall says:

"Cut up a fine sized chicken as for fricasse, carefully picking it of bones. Fry with one-half pound of bacon, finely chopped and then add four quarts of water, one quart of tomatoes, one quart small okras. Season highly with red and white pepper and salt, and simmer for four hours. Before serving put one tablespoonful boiled rice in each plate and pour soup over it."

Says Miss Courtney:

"Gumbo file differs from this only in the adding of the tender roots of the young sassafras and the higher seasoning. Sometimes also Lima beans and green corn cut from the cob are added."

MRS. SECRETARY NOBLE'S CHICKEN SAUCE.

Mrs. Secretary Noble has a brown book with crinkly yellow leaves. She guards it carefully for it contains the recipes garnered in twenty-five years. She has copied them all herself and here is her favorite and the secretary's.

It has driven epicures to whom she has served it to rise and exclaim "With such sauce one might eat one's grandfather."

"Sauce for pheasants, roast quail, croquettes or chicken" is the label, and these are the directions: We whisk up cream-sauce to housewives that water does as well as broth, although she said Secretary Noble claimed he could tell the difference.

Heaping tablespoonful butter; table spoonful sifted flour; rub well together. One-half pint broth, two teaspoonfuls mushroom, two teaspoonfuls catsup, two tablespoonfuls cream, two teaspoonfuls lemon juice. Put on to boil, stirring well. Then add yolks of two eggs beaten light, constantly stirring and never allowing to boil or it will curdle. When thickened by the eggs, serve or place in hot water until wanted." (Signed) LIZABETH NOBLE.

MRS. SUPREME JUSTICE MILLER'S MINCE PIE.

Mrs. Justice Miller is one of the most famous cooks of Washington. One of her favorite dishes she makes with her own hands, and no French or native cook has ever been allowed to touch the Christmas mince pie, fruit cake or fig pudding in the Miller household. Her mince pies are known everywhere and lucky is the larder that will have one the night before Christmas. She learned how to make them in St. Louis years ago, and she especially demands of all who follow her that they use raw instead of cooked meat. Just there the Miller mince pie differs from that the world has known under the name. The best of the recipe Mrs. Miller says she cannot give to the public. That is the art of tasting. She can tell to a current whether it is right and she acknowledges that at the best she often adds a grain more cinnamon or lemon juice.

Her recipe is as follows:

"Two pounds raw beef chopped fine. Two pounds suet chopped fine. Four pounds good tart apples. Two pounds currants. Two pounds raisins. Two pounds citron. Two pounds brown sugar. One quart good New Orleans molasses. Four ounces of salt. One and one-half ounces mixed spices, cinnamon, cloves and allspice with preponderance of cinnamon. One-half ounce of white pepper. Two nutmegs. Juice of whole lemons. One quart of brandy. One quart of elder. Six dry parts with salt, that is, meat, suet and spices. Then put in apples, then fruit, then liquor, then sugar. Make two and if possible six weeks before using."

(Signed) E. W. MILLER.

The wife of Congressman Burrows gives a recipe for

PLUM PUDDING,

and Mrs. Senator Hawley tells how to make it.

First the recipe. It is as follows:

Ten eggs, three leaves of stale bread

grated, one and one-half pounds of beef chopped fine, one cup of sugar, one glass of brandy, one nutmeg, one pound of raisins, one pound of currants, one-half pound of citron, all chopped.

Beat the eggs, then add the sugar, grated nutmeg and brandy. Beat all till very light. Mix the grated bread with the suet and fruit, and put in the eggs next, etc. Boil three to four hours.

(Signed) Mrs. J. C. BURROWS.

SPICED-GINGER BREAD FROM MAINE.

Here is a delicate morsel from Maine. It is Mrs. Senator Frye's recipe for spiced ginger bread. Three eggs, one cup of molasses, one cup of our milk, one cup of chopped raisins, one heaping teaspoonful of soda, two cups of flour, spice to taste.

(Signed) CAROLINE F. FRYE.

FRANK HATTON LIKES THESE.

Sweetbreads will make a good entree for any Christmas dinner, and there is not a better recipe than that recommended by the wife of ex-Postmaster-General Hatton. It is as follows:

Boil the sweetbreads ten or fifteen minutes, and put in cold water to take off the skin. When cold, cut in two, put in egg batter, and roll in bread crumbs. Put plenty of butter in frying pan, and fry a light brown. Put on platter.

Put a pint of milk in a pan, thicken very slightly with corn starch, let it boil up. Add a wine glass of sherry and pour over the sweetbreads.

(Signed) Mrs. LIZZIE S. HATTON.

SENATOR CULLOM'S CHRISTMAS DINNER.

Nearly all the Senator's will eat their Christmas dinners at the capital, and to give an idea of their likes, I send you a sample menu. It is that of the Christmas dinner Mrs. Cullom has decided upon:

Raw oysters. Clear soup. Fish and cucumbers. Sweetbreads and peas. Roast turkey. Mashed potatoes. Baked sweet potatoes, corn, celery. Olives, cranberry jelly. Timbals de macaroni. Game and salad.

Mince pie. Ice cream, cake. Fruit, bonbons. Coffee.

MRS. CULLOM'S CHOCOLATE CREAMS.

Mrs. Senator Cullom is an expert in candy making, as well as a maker of won-

derful pies. Her chocolate creams always form a part of her Christmas cooking, and they will probably be made by thousands of your readers after her recipe is read. She has written it out carefully, and warrants it good. It is as follows:

Grate a package of sweetened chocolate. Add two tablespoonfuls of water, and set the bowl in a tin of water on the stove to melt. While melting, roll some of the cream into balls, dip these, one at a time, in the chocolate, lifting out with a fork. Put on a buttered dish to harden. Use any kind of flavoring desired in the cream.

(Signed) JULIA CULLOM.

A DISH FROM KENTUCKY

is recommended to me by Mrs. Senator Blackburn. It is Swedish timbals, and I give the recipe as Mrs. Blackburn has written it out for me:

One pint of flour, one-half pint of sweet milk, three eggs, two tablespoonfuls of salad oil, scant teaspoon of salt. Stir the flour and milk to a perfectly smooth batter, add oil and salt. Then the eggs whipped very light. If too thick, add more milk until right consistency.

CHICKEN FILLINGS FOR PATTIES.

One pint of cream, one tablespoonful of flour, one pint cooked chicken, cut in small bits, four tablespoonfuls of chopped mushrooms, salt and pepper, put one-half of the cream on to boil, mix the other half with the flour, stir in to the boiling cream. When this has boiled up once, add chicken, mushrooms and seasoning.

(Signed) TERESA G. BLACKBURN.

I cannot refrain from adding JESSIE MILLER'S RECIPE FOR CHRISTMAS CANDY.

Jessie is the fourteen-year-old daughter of the attorney-general, and is especially proud of the candy, because the President has eaten it and the boys at school where her brother is say it is the best they have tasted.

No one will be able to make it, as Miss Jessie says most of the recipe is in her head. This is the way she tells it:

A cup of brown sugar, a cup of black molasses, and a big piece of butter. Don't use confectioner's sugar, or it won't be sticky enough and will taste just like the kind you buy. Try it by blowing through a curved broom split and by tasting. It is very kinds of candy. If you pull it it is taffy; if you don't it's butter scotch.

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