

The Christmas Shop

WEINFURTER'S

Of all the Gifts for CHRISTMAS GIVING, there's none so delectably pleasing as a piece from the hands of a Jeweler—the Goldsmith, the Silversmith. Our creations are substantial values without the usual elaborate charges.

—DIAMOND GIFTS—

Bar Pins 7.50 up
Links 3.75 up
Earrings 8.50 up
Tie Clasps 2.25 up
Lavallieres 5.00 up
Tie Pins 3.25 up
Brooches 5.00 up
Watches 15.00 up
Rings 8.50 up
Fobs 10.00 up
Studs 10.00 up
Locketts 7.50 up
Charms 10.00 up
Emblems 4.50 up
Bracelets 10.00 up

—GOLD GIFTS—

Lavallieres 3.75 up
Stick Pins 90c. up
Bar Pins 1.50 up
Links 1.25 up
Belt Pins 5.00 up
Coat Chains 3.50 up
Rings, men 3.85 up
Rings, ladies 3.50 up
Pobs 2.85 up
Tie Clasps 2.00 up
Neck Chains 3.00 up
Locketts 2.00 up
Waist Sets 2.85 up
Watches 15.00 up
Bracelets 3.75 up

—SILVER GIFTS—

Umbrella h'nd's 5.00 up
Manicure sets 3.00 up
Vanity cases 6.00 up
Vanity boxes 1.25 up
Belt Pins 90c. up
Bracelets 38c. up
Picture frames 25c. up
Hat Pins 25c. up
Coin Cases 1.50 up
Mesh Bags 7.50 up
Comb, Brush and
Mirror Sets 7.50 up
Military br'sh's 3.85 up
Comb & Brush 3.85 up
Cigarette cases 4.50 up

The above is merely a list of partial presents. Fountain Pens, Opera Glasses, Novelty Clocks, Jewel Cases, Ink Stands and numerous other lines.
Our reputation for handling only dependable and high-grade goods is a safe guarantee of perfect satisfaction.
301 ROYAL, Corner BIENVILLE STS.—Two Squares from Canal St.

CHRISTMAS
CHEER

TURKEY is the chief dish at the Christmas dinner. In selecting turkeys remember that those having black feathers are considered the best. Young turkeys have smooth black legs, but when the bird is old they are rough and reddish. If the bird has been long killed its eyes will be sunken and its feet dry.

For roasting buy a hen turkey, with a whitish skin that is clean and soft, the breast broad, the legs black and the neck short. The flesh of an old hen is usually covered with long hairs, and the housewife will be wise to reject any such birds if she wants a satisfactory dinner. The spurs of a young cock turkey should be short and its legs black.

With Oyster Sauce.

One of the most popular ways of serving roast turkey is with oyster sauce. Put the turkey on to parboil in water enough to make gravy and dressing. When tender lift out and lay in the roaster. Have bread broken up ready to make dressing, one-fourth of which is cold corn bread. Add six hard boiled eggs chopped, two raw eggs well beaten, one onion cut fine, a little sage pepper and salt.

Then add one pint of fresh oysters and stir all together. Pour enough liquor over to make moist and mix well.

Then stuff the turkey and put in the oven to bake. Take liquor for the gravy, with one-third milk. Mince the heart, liver and gizzard. Add these to the liquor. Mix enough flour with milk to make a smooth paste, pour in and let boil until thick.

Chestnut Sauce.

One of the most delicious ways of serving turkey is with a dressing of

TOOTHsome FARE.
Clam Bouillon, Toast,
Roast Turkey With Dressing,
Cranberry Sauce,
Pickles, Olives,
Macaroni With Tomato Sauce,
Sweet Potatoes, Creamed Onions,
Mashed Potatoes,
Plum Pudding,
Apple Pie, Mince Pie,
Cake, Candy, Coffee.

chestnuts. This dressing is made by combining dry bread, butter, salt and pepper, one very small onion, an equal quantity of celery, a little parsley, a pinch of sage and one pound of chestnuts. The chestnuts must be shelled and scalded to remove the inner skin. Add to the whole one well beaten egg and enough water to make it moist.

After the turkey is stuffed stick an apple in the crop. The juice will keep the turkey moist.

If you do not use the turkey giblets in the stuffing cut them rather fine after they are roasted and introduce them into the gravy, without which no turkey dinner is complete.

Be careful not to leave much fat in the pan when the gravy is made or it will be strong and unpalatable. Serve it hot in a turkey boat.

Served With Sausage Meat.

Some persons are fond of turkey with a dressing of sausage meat. For this take six ounces each of lean and fat pork, both to be weighed after chopping; two ounces of breadcrumbs, two leaves of finely minced sage, a small blade of pounded mace, salt and pepper to taste. Bind with an egg. Equal quantities of this forcemeat and veal stuffing are nice, as the herbs and lemon peel in the veal stuffing give a delicious flavor to the sausage meat.

Larded Turkey.

If you wish to serve larded turkey get a nice fresh young fowl. Remove all pinfeathers and wash thoroughly inside and out. If the skin of the bird seems soiled put a pinch of bicarbonate in the water, rinsing this off.

Stuff as usual with the inside of a loaf of stale white bread, mixed with a lump of butter the size of an egg and seasoned with salt, pepper and summer savory. Do not wet the bread or the stuffing will be soggy and the turkey taste spoiled.

Truss in the usual manner and then lay four thin slices of salt pork over the breast of the bird. During the cooking baste often so that the pork fat will permeate all the bird.

This is an excellent way to prepare a turkey of the second class sort. A half dozen fresh country sausages may also be added to the bread filling if further richness is desired.

THE YULETIDE FEAST.
Oysters,
Celery, Hothouse Radishes, Olives,
Roast Turkey With Chestnut Dressing,
Pea Patties, Cranberry Jelly,
Mashed Potatoes, Baked Sweet Potatoes,
Stuffed Apple Salad,
Pumpkin Pie, Ice Cream, Cake,
Fruit, Nuts, Coffee.

LUCK AND LABOR.

Luck is ever waiting for something to turn up; labor, with keen eyes and strong will, will turn up something. Luck lies in bed and wishes the postman would bring him the news of a legacy; labor turns out at 6 o'clock and with busy pen or hammer lays the foundation of a competence. Luck whines; labor whistles. Luck relies on chance, labor on character.—Cobden.

FIRST COME,
FIRST SERVED

This is an early Christmas doll. It will be nabbed by an early Christmas shopper.

Indeed, the early shoppers get all the good things, including good service. For when the clerks are tired and rushed they cannot give good service. They are worn out, and the goods are pretty well worn out or bought out, which amounts to the same thing.

The only way to get the best of the Christmas shopping mob is to head them off—go first—beat them to it.

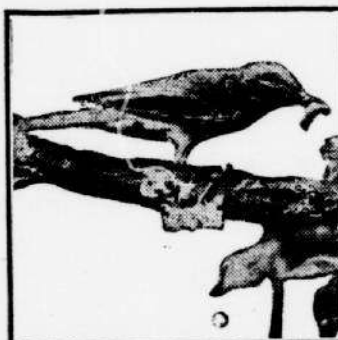
The market is full of attractive dolls when the season opens, and the shoppers are glad to show them.

Later on the choice dolls are not so plentiful, and the shoppers have lost some of their spirit.

It is your own fault. You should have shopped early.

The early doll is waiting for the early shopper.

GO GET IT TODAY.

Be an Early
Bird

You know what the early bird gets—and it is not a cold either—but did you ever think what the late bird gets? Well, it is this: The early bird gets the worm, the late bird gets the hole.

It is even so with the early and late Christmas shoppers. The early Christmas shopper gets the choice goods; the late Christmas shopper gets left. The late C. S. also gets stepped on and mobbed.

The early Christmas shopper gets the blessings of the clerks and the approval of a good conscience.

The late C. S. gets the leavings and a grouse.

It is the late Christmas shopper that complains about the way the holiday has degenerated. The early one is so contented and happy over having the shopping completed that he or she is prepared to praise and enjoy Christmas for what it is.

There are plenty of worms for the early bird and plenty of bargains for the early shopper.

Therefore
GO TO IT and
DO IT TODAY.WRITING TO
SANTA CLAUS

The children are on the job early for Christmas, counting the days, writing to Santa Claus, making lists of what they expect, planning what they will do with it and talking about the great day among themselves for weeks before its arrival.

If older folks would keep the spirit of youth they, too, should think about the holiday long in advance and make their purchases, finding out what will best please the little folks and then buying these things at once.

The children's letters to Santa Claus reveal a faith and trust that should never be disappointed.

It is for you to fulfill that trust.

DO IT NOW.

Get on the job as early as they do. Find out what they want. Get them to show you their letters to Santa Claus.

Then shop early and get the presents they desire.

VIRTUE'S REWARD.

Where is the reward of virtue, and what recompense has nature provided for such important sacrifices as those of life and fortune, which we must often make to it? Oh, sons of earth, are ye ignorant of the value of this celestial mistress? And do ye meanly inquire for her portion when ye observe her genuine beauty?—Hume.

YULETIDE GIFTS
FOR THE BABY.

Pretty Things That Will Delight the Heart of His Fond Mother.

Do not fail to remember the baby even should it be his or her first Christmas. Nothing will delight the hearts of parents more than some trifle bestowed upon their darling. So many inexpensive toys or dainty trifles may be fashioned out of bits of silk or lace and other odds and ends that accumulate in the scrap bag that so far as expense is concerned baby's Christmas need cost nothing.

A handy bag in which may be tucked a few toys to amuse the little one when traveling is illustrated here. It may be lined with tiny pockets in which baby's small toilet accessories can be slipped.

Doll and Bag Both.

The bag looks like a doll, the head and arms being dressed in a tiny coat of Dresden ribbon. The lower part is a round flat section of cardboard covered with watered silk.



ered with wide watered silk. The upper part is made of the watered silk or of ribbon stitched to the round of covered pasteboard. A casing with ribbon run through it finishes the neck of the bag, and the two ends of the ribbon are passed through the coat so that it may be drawn down over the bag and tied in place when baby wishes it for a plaything. Being collapsible, the bag may be slipped into a satchel and will take up less room than an ordinary doll.

A Hoop Rattle.

A homemade rattle may be fashioned of ribbon, an embroidery hoop and several tiny tinkling bells. Ribbon is wound around the hoop, crossed from side to side several times and tied in tiny bows, the center of each bow having one of the bells hooked to it. When baby shakes the hoop joyous music is heard and baby is happy.

A sachet cushion of ribbon is a novelty if worn in the birth month colors of the recipient of the gift. This color is combined with white, narrow widths of satin ribbon being used and interlaced as the children make their kindergarten mats. When squares for the top and bottom have been woven these must be stitched together and a silk cord used to outline the edge of the pillow. The pillow may be filled with cotton sprinkled with sachet powder.

Crochet Bottle Cover.

A pretty and useful gift for the baby is a crocheted cover for the nursing bottle.

The glass surface of the bottle is very apt to slip away from an infant's grasp.

that is too young to hold the bottle in place, but if it is covered there will be no difficulty in making it rest comfortably by baby's pillow while he or she is taking food.

Select fine, soft zephyr—white is best—and, using a simple stitch, crochet a case that is long and wide enough to fit over the bottle. Draw up about its neck with a narrow ribbon run through the top. Such a cover can be made of silk or cotton yarn if you wish.

What could be more economical than this pudding. Mix together one and a half cups of flour, one cup of brown sugar, one cup of grated suet, one cup of seeded raisins, one cup of cleaned currants or chopped prunes, one cup of grated carrot, one cup of grated potato, one-quarter of a cup of minced orange peel, nutmeg, cinnamon and clove to taste.

To make the sauce beat together one tablespoonful of cornstarch, two tablespoonfuls of butter and one-half cup of brown sugar. Set on the stove until heated, then turn in hot water, a little at a time, and cook until the consistency required. Add four tablespoonfuls of grape or apple jelly, with spices or flavoring to taste, and serve hot.

Break the bread in small pieces and crumble it in the milk, add the beaten eggs, the creamed butter, then the fruit well floured. Grease a cloth, put a large plate in the middle of it and heap the pudding on the plate. Then tie it up securely, but leave plenty of room for the pudding to swell. Boil for three hours, adding more water from time to time if necessary.

Serve with a sauce of butter, creamed with sugar and flavored with nutmeg and lemon juice. When ready to serve stick almonds all over the pudding, first blanching the almonds.

Make a little hole in the top of the pudding and pour half a pint of brandy over it and serve blazing.

A Cheap Pudding.

What could be more economical than this pudding. Mix together one and a half cups of flour, one cup of brown sugar, one cup of grated suet, one cup of seeded raisins, one cup of cleaned currants or chopped prunes, one cup of grated carrot, one cup of grated potato, one-quarter of a cup of minced orange peel, nutmeg, cinnamon and clove to taste.

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The Christmas
PUDDING

WITHOUT its plum pudding Christmas would not seem Christmas in many households.

Tradition has much to do with the partiality to a pudding of this sort for Christmas, and, whether it is handed in by a neat maid in cap and apron, by a stately butler in livery or by the unpretentious housewife herself, it should not appear on the table until it is time to serve it.

Place the pudding on a generous platter, decorate it with bits of holly and dress with a good sauce, which should be in a separate dish.

As the pudding improves with age, it may, like fruit cake, be prepared in advance.

To keep it fresh until Christmas wrap in oiled paper and keep in a tin which has a tight fitting lid.

Then the pudding need only be warmed up when sent to the table.

How to Make the Pudding.

If you intend to make a boiled pudding see that all molds and basins required are perfectly dry before greasing them and then use good butter for the purpose. Take care that the molds are filled to the top with the mixture and that it is pressed well down. Have clean pudding cloths. Dip them in boiling water and flour them before tying over and allow for swelling.

Let the water be bubbling violently before putting the molds in it. See that the water covers them.

As it evaporates in boiling add more boiling water so as not to check the cooking, which must go on steadily all the time.

Plum puddings properly made and boiled will keep at least a year if hung in a cool, dry place.

When Baking the Pudding.

If you prefer to bake the pudding take one and a half cups of beef suet free from skin and chopped fine, one and a half cups of raisins stoned, one and a half cups of currants which have been washed and picked over, one cup of brown sugar, two cups of flour, one teaspoonful of baking powder, four eggs, one cup of milk, half a cup of citron cut in very small pieces, a pinch of salt, half a grated nutmeg and one glassful of orange juice.

Put all these ingredients in a deep bowl, adding the eggs just as they drop from the shell, flour and baking powder sifted together and, lastly, the orange juice.

Mix into a batter which should be very short. Pour into cake tins which have been liberally buttered and bake in a steady, even oven for two hours.

Serve with a lemon or vanilla sauce.

English Plum Pudding.

For a rich old fashioned plum pudding take eight eggs, one pound of best butter, one pound of flour, one pound of currants, one pound of seeded raisins, one pound of sliced citron, one pint of milk, a small loaf of bread, half a teaspoonful of ground mace, half a teaspoonful of cinnamon and a pinch of salt.

Break the bread in small pieces and crumble it in the milk, add the beaten eggs, the creamed butter, then the fruit well floured. Grease a cloth, put a large plate in the middle of it and heap the pudding on the plate. Then tie it up securely, but leave plenty of room for the pudding to swell. Boil for three hours, adding more water from time to time if necessary.

Serve with a sauce of butter, creamed with sugar and flavored with nutmeg and lemon juice. When ready to serve stick almonds all over the pudding, first blanching the almonds.

Make a little hole in the top of the pudding and pour half a pint of brandy over it and serve blazing.

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To make the sauce beat together one tablespoonful of cornstarch, two tablespoonfuls of butter and one-half cup of brown sugar. Set on the stove until heated, then turn in hot water, a little at a time, and cook until the consistency required. Add four tablespoonfuls of grape or apple jelly, with spices or flavoring to taste, and serve hot.

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To Enter Soule College

FIVE FACTS WORTH INVESTIGATING
1. The 5th, 6th, 7th and 8th grade grammar courses of Soule College are taught by Experienced Male Teachers.
2. Arithmetic is taught Personally to Every Student by the sensible Soule reasoning system, instead of by numerous arbitrary rules.
3. Time saved to the Student by Excellent Discipline.
4. Our Shortland and Bookkeeping graduates are in the Business Men's Preferred Class.
5. Reasonable Rates, Day and Night Sessions. Ladies received in all departments.

AMENDMENT TO
ACT OF INCORPORATION
OF THE LOUISIANA GRAVEL AND LAND
COMPANY.

STATE OF LOUISIANA, PARISH OF ORLEANS, CITY OF NEW ORLEANS.
Be it known that on this third day of December in the year one thousand nine hundred and twelve, before me, William Renaudin, a notary public in and for the parish of Orleans, state of Louisiana, duly commissioned and qualified and in the presence of the witnesses hereinafter named and undersigned, personally came and appeared Joseph H. Hobson, president, and Charles Mendelson, secretary of and herein representing the Louisiana Gravel and Land Company, incorporation duly organized under the laws of the state of Louisiana, and domiciled in the city of New Orleans, created by an act passed before the undersigned notary on the 5th day of April, 1909, duly recorded in the mortgage office of this parish in book 350, folio 100; and under and by virtue of a resolution of the stockholders of said corporation adopted at their meeting held on the 28th day of October, 1912, and at which meeting the notice required to be given by publication in the daily newspaper published in the city of New Orleans, as provided in Article Fifth of the Charter of said company, was given by the secretary thereof and at which meeting more than three-fourths of the capital stock of said corporation was present and represented and voted in favor of said resolution; a duly certified copy of which said resolution is hereto annexed and made part hereof; Which appears declared that at said meeting called and held aforesaid the following amendments to the act of incorporation of said company were submitted and unanimously adopted.

ARTICLE II.
The objects and purposes for which this corporation is organized, and the nature of the business to be carried on by it are hereby declared to be to purchase, acquire, sell and own real estate in the state of Louisiana and other states; to mine, dig or pump, buy and sell, stone, gravel and sand, and manufacture any articles or products made of gravel, sand and cement; to erect and maintain buildings, machinery for such manufacture, to buy and sell cement, lime or any other kind of building material and to maintain warehouses in this or any other state and to engage in the marketing and transporting of any of its products; also to engage in the business of transporting freight; to own or otherwise acquire and operate cars; to enter into and execute contracts for public works, federal, state or municipal; and generally to engage in any other business, undertaking or enterprise which may be included in any of the purposes herein set forth or contemplated hereby.

ARTICLE III.
The capital stock of this corporation is hereby fixed at the sum of two hundred and fifty thousand dollars (\$250,000.00), divided into and represented by twenty-five thousand shares of the value of one hundred dollars each. Said stock may be paid for in cash or in property, labor or services made over or rendered to the corporation at a valuation to be fixed by the directors or executive committee, and cash stock subscriptions are to be paid in such amounts, at such times as the board of directors or executive committee may prescribe.

ARTICLE IV.
All the corporate powers of this corporation shall be vested in and exercised by a board of five (5) directors, each of whom must own at least one share of stock in this corporation, a majority