

Do Your Christmas Shopping Early Give The Working Girls A Chance.

CHRISTMAS SWEETMEATS



HOMEMADE candies are so wholesome that whenever possible it is advisable to manufacture the youngster's sweetmeats yourself; then you know exactly what are the ingredients, and there is no danger of their little stomachs being endangered by too rich confections.

These recipes will afford a wide range of choice for the mother who desires simple candies for the little ones. Christmas stockings or to fill the bonbon boxes that make such charming souvenirs for the Christmas party.

The illustration shows one of these bonbon boxes, which is made to represent a snowball with a doll seated on top. Both box and doll are incased in cotton, which is meant to represent snow. A tiny branch of pine is grasped in the doll's hand. Miniature Santa Clauses arrayed in white make favorite decorations for boxes, which may be shaped like houses or sleighs and covered with crepe paper.

Delicious Sweets.

Plain Bonbons.—Take the white of one egg, beat till firm, add one cupful of water; then weigh one pound of icing sugar and gradually mix altogether. Add for flavoring vanilla or ground almonds. Orange juice instead of water may be used. The sweets are colored pink with cochineal. Walnuts or almonds may be placed on the top when the sweets are finished.

Vanilla Caramels.—Take two cupfuls granulated sugar, one-half cupful of cream, one-fourth cupful of molasses, three level tablespoonsful of butter and one teaspoonful of vanilla.

Put the sugar, cream, molasses and butter into a saucepan over the fire. Stir until the sugar is dissolved, then cook without stirring until a good ball can be formed. Then the mixture is dropped into cold water. Remove from the fire and stir until creamy. Turn into a buttered pan and when cool cut into squares.

Nut Dainties.

Nut Taffy.—Take two cupfuls of sugar, a cupful of molasses and a tablespoonful of butter. If the molasses does not moisten it enough add a little boiling water. Boil until it can be pulled in water without stirring. When done pour on a buttered plate on which two cupfuls of nut meats are spread.

Nut Brittle.—Take a cupful of granulated sugar, a cupful of chopped nuts and a bit of butter the size of a walnut. Melt the sugar and the butter and stir in the nuts. Pour into a buttered pan.

Cream Candies.

Peppermint Creams.—Take a cupful of granulated sugar, a quarter of a cupful of water, two drops of oil of peppermint, pour into a saucepan on the fire. Cook until crisp, when put into cold water, pour on a heavy platter and beat until creamy. Drop on oiled paper, flatten and allow to cool. When firm melt a quarter of a cake of chocolate over hot water. Sweeten slightly and dip the mints into the melted chocolate. If a thick chocolate coating is desired the mints should be allowed to harden after the first dipping and then be dipped a second time.

Maple Creams.—Take the whites of two eggs and a quarter of a cupful of sweet cream. Add to this enough melted maple sugar to give a good color and flavor. Then add enough confectioner's sugar to mold easily. Roll into a strip one-fourth of an inch thick and cut into rounds with a tiny cutter. Use dark, moist sugar for these.

Cocoanut Creams.—Place two table-spoonfuls of butter in a saucepan, then pour in half a cupful of milk and half a cupful of sugar. Bring to a boil and cook twelve minutes, being careful to prevent its scorching. Push to the back of the fire, add a third of a cupful of shredded cocoanut and half a teaspoonful of vanilla and beat until the mixture is creamy. Pour or drop by spoonfuls on a buttered pan.

A CHRISTMAS BANQUET.

Little Neck Clams.
Cream of Celery Soup. Crisped Crackers.
Olives.
Rissoles of Meat.
Fish Baked or Boiled. Dressed Tomatoes.
Saddle of Venison, Currant Jelly Sauce.
Brussels Sprouts. Asparagus. Roman Punch.
Roast Wild Duck. Orange Sauce. Lettuce or Celery.
Plum Pudding. Orange Plovers.
Nuts.
Raisins. Fruits. Bonbons.
Crackers. Cheese. Cafe Noir.
Apollinaris.

Hotel's Own Hearses.

Some of the hotel keepers "on the other side" have peculiar ways of advertising their houses, and one of the most singular of these methods is the statement in their advertisements that the hotel is equipped with a hearse! Inasmuch as the American hotelkeeper is only looking for "live ones," it is not of record that hearses have been used as attractions in this country as yet. One of the English catering journals, in speaking of this custom, recently said: "We have on several occasions commented upon the uncanny mixing up of the funeral traffic business with hotel keeping—an unholy combination to be met with in some northern parts of Ireland. Apropos, here is an enticing advertisement from a Sligo paper calculated to bring quite a rush of guests anxious to test the accommodation: 'Mrs. —, proprietress of the — hotel, begs to announce that she has added to her establishment a glass hearse.'—Steward."

One on the Spy.

Rev. Evan Jones of Carnarvon wrote his reminiscences for a Welsh paper. One of the best is that of a wealthy church member who was suspected of not contributing as Providence had prospered him and was approached upon the subject by a courageous brother.

"It was noticed," he said, "that you placed two halfpennies in the collection box."

"Did you find half a sovereign in the box also?"

"Yes," replied the censor.

"Did you find two half sovereigns there?"

"No," was the reply.

"Well," replied the suspect, "if you must know it, I put that half sovereign between the two halfpennies, and I advise you in future to ask your spies to use spectacles when they pry into their fellow worshippers' affairs."

A Rain Preventer.

About fifty years ago an invention was announced which would be acclaimed with joy just now. A German, Helvetius Otto, stated that he had discovered a means of preventing rain. He built a platform on which were placed some huge bellows worked by steam at a very high pressure. These were supposed to blow away any clouds gathered above. Otto maintained that these "pluvifuges" distributed throughout a town would enable the authorities to insure dry weather for so long as they thought fit. The inventor bore a high reputation in the scientific world, and his pluvifuge attracted attention. But it never proved practicable, and after a few months' experiment Otto gave up trying to fight the weather.

A Test of Big Heartedness.

The Countess von Voss recorded this human little story of the charming Crown Princess Louise. Frederick William II. presented her with the new summer residence of Oranienburg (which he had had newly decorated for her) on her first birthday as crown princess. At the end of the day he asked her if she still had a wish ungratified. The only thing left for her to wish for, said Louise, was a handful of gold for the poor. "How big" asked the king. "As large as the heart of my generous papa," was her answer, and she had no reason to be dissatisfied with the result. This princess, who was so much loved when queen consort, was one of the two lovely daughters of Prince Charles of Mecklenburg—"A Mystic on the Prussian Throne."

"White" a Misnomer.

The fallacy of the average Englishman who regards black as white has been noted by Mr. G. K. Chesterton, the English writer. "People," he writes, "never ask whether the current color language is always correct. Ordinary sensible phraseology sometimes calls black white; it certainly calls yellow white and green white and reddish brown white. We call wine 'white wine' which is as yellow as a Bluecoat boy's legs. We call grapes 'white grapes' which are manifestly pale green. We give to the European, whose complexion is a sort of pink drab, the horrible title of 'white man'—a picture more bloodcurdling than any specter in Poe."

Betridden.

"Yes, ma'am," said Harry the hobo. "I know I look like a strong man, but out of my fifty years of life I've spent over sixteen years in bed."

"Why, you poor man!" replied the lady sympathetically, handing him a quarter. "What has been the trouble—paralysis?"

"No, ma'am," said Harry, "jest a regular habit of sleepin' eight hours a day, ma'am."—Harper's.

A Bright Idea.

Theater Manager—I can't use your play, sir. It's too long for the stage. Amateur Playwright—But, I say—aw—look here—aw! Can't you lengthen the stage, you know?

The Reason.

"I think the picture lacks atmosphere," said the kindly critic. "Fact is," said the artist, "I had a hard time raising the wind while I was painting."

Merely a Hint.

Kitty—Harry says he loves me for myself alone. Bertha—I suppose that's his way of saying your mother must be kept out of the family.—Exchange.

Such an Aid.

Young Wife—Somehow I cannot get my bread to rise. Hub.—Why don't you set the alarm clock?—Boston Transcript.

CHRISTMAS BAGS.

They Are a Generally Approved Gift For Women.

Flowered satin cut in two pieces and with two deep scallops across the top of each section was selected for this charming bag. Plain satin to match the predominant shade in the flowers was used for the lining. A casing was made for the narrow satin ribbon, which served to draw the mouth of the bag together and gave the four scallops the appearance of being a big



RIBBON THEATER BAG.

glowing flower. A ribbon ruching was used to trim the outlines of the bag. A spray of ribbon flowers was knotted at one side of the bag. This makes a pretty bag to carry to the theater and for holding the opera glasses.

Brocade work bags also are most fascinating and are quite fashionable. Magnificent bits of fabric may be used in this fashion, and if the pieces are too small to form the entire bag they are used with the satin or silk.

There are an infinite number of ways in which they may be adapted in this manner, and even the smallest pieces are available for the decoration of the bag.

If there is enough of the brocade it is sometimes used in a deep band with the silk or satin shirred on the lower or upper part of the bag. If the pieces are smaller the brocade is made into medallions and set into the sides. These medallions may be bordered with gold lace or gold braid or with fine shirring of satin. Bags are safe things to present to a woman friend, for now, when they should match her costume and are so generally worn, she is scarcely likely to have too many.

AMUSING TOKENS.

Character Brooms For the College Boy or Girl.

If in doubt what to give to the college boy or girl you will amuse and please by dressing a whisk broom in any of the quaint styles suggested here.

Separate covers may be made for the whisk brooms, or these decorations may be applied directly to the handles.

One whisk is dressed to represent a plantation mammy. A colored doll's head is glued to the handle or to some foundation that will slip over the handle. Then a dress of gayly flowered fabric is made, the waist being fitted



FANCY WHISK BROOMS.

out with cotton, so that the owner may use it for a pin cushion if he wishes. A gay handkerchief is made for the neck, and another tiny one is knotted, bandana style, over the head. A little white apron with pockets is put on over the dress, and the sleeves of the gown, stuffed with cotton, are thrust into the pockets and tacked there so that the absence of hands on the figure will not be noticed.

Another doll's head is dressed to represent a French maid and fitted to the whisk in the same way.

For the friend who is fond of outdoor sports the whisk representing a dog will be acceptable. If you cannot get an artificial dog's head make one of cotton flannel or velvet and tint with water color paints. The cap and coat should be of bright red cloth with brass buttons.

A holder for the whisk broom may also be made thus: A thin piece of board—the cut down lid of a cigar box will do—should be covered with linen, on which a little embroidery has been worked. Then cover a strip of buckram or cardboard with linen decorated with embroidery. Fasten it over the whisk with thumb tacks and attach bows of ribbon on each side. A ring to which ribbon is added will finish the acceptable gift.

A Christmas envelope of lavender linen filled with dried lavender flowers to perfume household linen will please the housekeeper.

JACK HORNER PIES.

They Are Indispensable Features of Juvenile Christmas Parties.

When there are many children in the family a Jack Horner pie is not a bad accessory to the Christmas dinner. It is a pleasant way of distributing individual souvenirs.

An appropriate Christmas centerpiece of this description is a huge snowball that looks like the real thing and has twelve smaller balls in it, each one of these containing a present.

The ribbons by which the presents are drawn out are of different colors and hang over the sides of the big snowball.

More effective in color is an enormous ball made of a mass of red flowers, and from the center of each hangs the ribbon attached to the gift.

Another Jack Horner pie is in the shape of a snow man so true to life that



JACK HORNER PIES.

he even has on the old hat and holds a bundle of switches. All around the place where his waist line ought to be are the ribbons by which the presents are removed from his capacious interior.

Still another variety is the huge red cornucopia that is decorated with gold paper and holly berries and is suspended from the chandelier over the table, the ribbons hanging within convenient reach of the guests.

HOLIDAY CHEER.

Consomme.
Celery. Salted Nuts.
Roast Goose. Potato Stuffing.
Sweet Pickle Jelly.
Hot Mince Pie. Vanilla Ice Cream.
Raisins. Nuts. Bonbons.
Coffee.

DELICIOUS PIES.

Creams and Custards Instead of Mince For the Christmas Spread.

The Christmas pie need not necessarily be a mince. Custards, particularly pumpkin custards, are nice, and they are less indigestible than those of mince.

Custard or cream pies may be attractively finished with meringue. On this a decoration may be applied through a pastry tube, the meringue being slightly colored for this purpose.

To make the crust take two table-spoonfuls butter, one and one-half table-spoonfuls sugar and the yolk of one egg, cream, butter and sugar. Beat the yolk well and add. Then add a small cupful of flour. Press into a pie pan with the back of a spoon and bake until a light brown.

Fill with the following cream: One pint of milk in a double boiler. Mix



FANCY MERINGUE PIE.

together three table-spoonfuls of sugar and three table-spoonfuls of flour. Add to the boiling milk and cook until thick. Then add the yolks of three eggs. Cook for awhile, then take from the fire and add one table-spoonful of vanilla. Cover with a meringue made of the well beaten whites of four eggs and a little sugar. Cover the pie with this and brown nicely in the oven.

For those who find the ordinary mince pies indigestible this is a good substitute:

Take one cupful cooked raisins, one cupful apple sauce, one-half cupful of vinegar, one-half cupful of water, one-half cupful cracker crumbs, one cupful sugar, one-half cupful molasses, one teaspoonful each of cinnamon and allspice. This makes filling enough for three pies.

Instead of using an egg in a pumpkin pie, use a heaping teaspoonful each of flour and cornmeal, and it will baffle an expert to detect the difference in taste or color.



A Midsummer Visit From Santa Claus



ONE time somebody

(they could never find out who it was) played a joke on Santa Claus and tore off all the leaves of the calendar up to Dec. 22, which, as you know, is only three days before Christmas. It was really midsummer, and the weather was very hot, but Santa Claus, who had always gone according to his

calendar and had never found it wrong, believed time must have slipped by him without his realizing it.

He had been rather taking his time in the workshop and had scarcely half enough toys to go around, so he was much worried how to give presents to all his children.

A fairy heard him talking to himself about his troubles and had a splendid idea. She hurried into the woods and told the other fairies and all the beasts and birds and bugs about Santa Claus' trouble, asking their help in the matter.

"I don't see how we can help much," said a little bear cub. "We can't make toys."

"No," said the fairy, "but you can be toys. My plan is for us to offer to take the places of the toys that Santa Claus needs. We fairies can be dolls, for there are lots of dolls' dresses in Santa's workshop, I know."

"Splendid!" Santa said. "Just hop aboard my sleigh, which is hitched in the front yard, and we'll be off."

So the animals and fairies and everything else hopped into Santa's great sleigh, and he, climbing to the seat, clucked to his reindeer and bade them



SPREAD THEIR WINGS AND FLEW OFF.

fly over the ground. But they could not move the sleigh, for there was no snow on the ground. Santa Claus did not know what to do, but the fairy declared that she could fix that difficulty.

She blew a little whistle, and hundreds of white wild geese came flying from the sky. She told them what was the matter, and the geese, catching the end of a long rope in their beaks, spread their wings and were off with the sleigh and its precious load, bearing it as lightly as a feather, so that it hardly touched the ground.

By morning Santa visited all the towns and left presents everywhere. He hadn't a single thing left in his sleigh and thought that he had done a very good night's work. The children when they awoke in the morning and found the presents wondered where they could have come from. Some of the little bears had cards around their necks, which read "A Merry Christmas." The children were surprised, but joyously began to play with their strange toys. The little baby bears, who kept their claws curved in so that they wouldn't scratch, were the most delightful things. The children were very fond of the gifts.

The gnomes made splendid clown dolls, and some of the fairies were particularly pretty dollies. The birds in the cages sang sweetly, the beetles drilled like armies of real soldiers, and the field mice spun on their heads and skipped over each other's tails to the amusement of their small owners.

In a few days, however, the children began to tire even of these wonderful new toys, and the forest people said it was time to return to their own homes.

When they reached home they started in to help Santa Claus make toys as fast as they could so that no time would be lost for the real Christmas. The dear old man had by this time found he had made a mistake in the date and that the children would be expecting their regular call from him at the usual time.

OUR OFFERING

20-DAYS-20



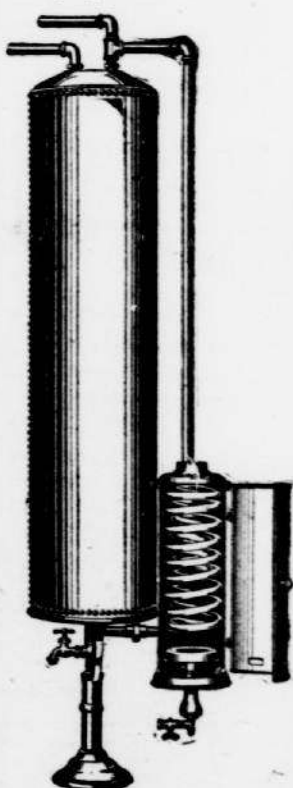
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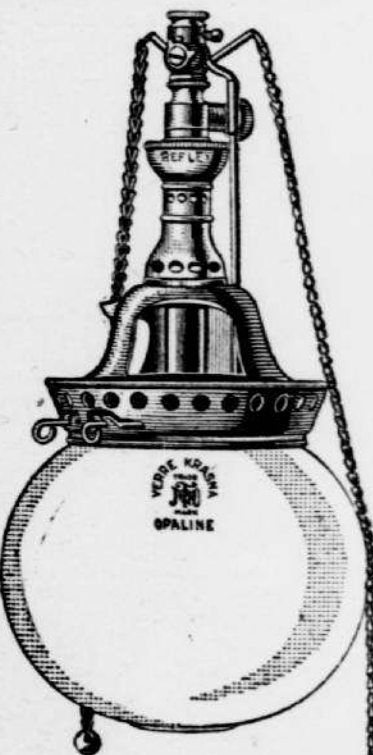
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