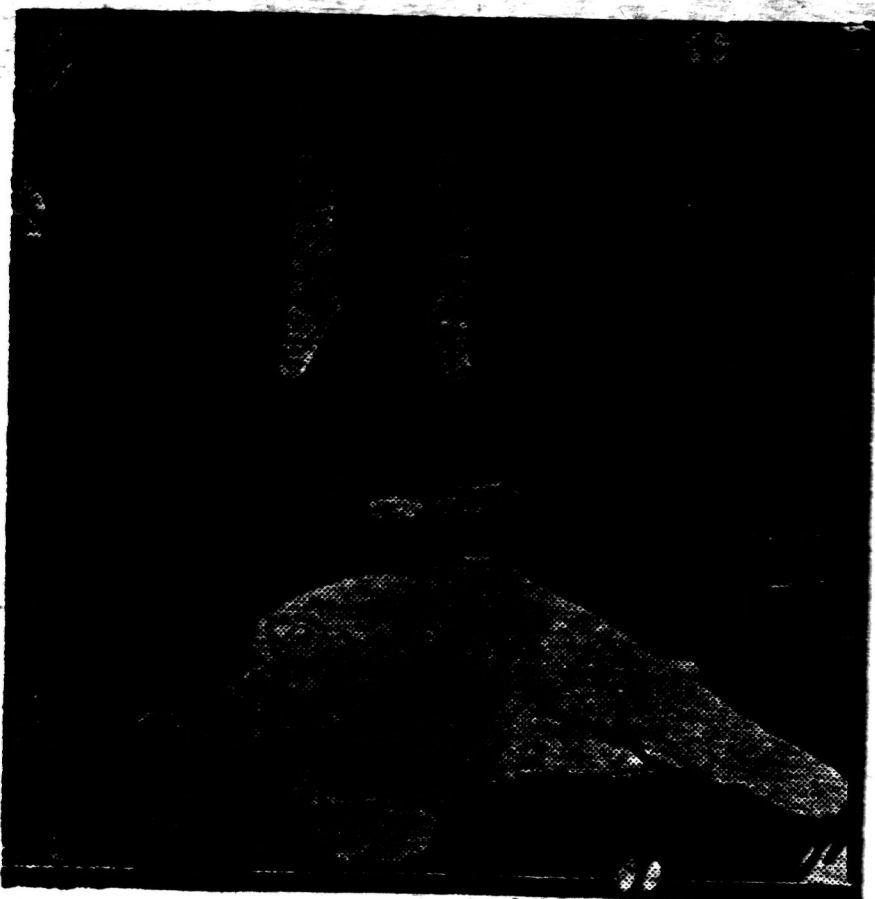


Sh-h-h!



You mustn't make a sound! 'Twould spoil the dream
Of one whose thoughts are filled with tender joys.
He sleeps in peace! Then Santa comes—unseen,
And fills his little tockies up with toys.
To steal a look, had planned this little child,
But—let him sleep—and let his dreams run wild.

The Holiday Invitation.



BY LYDIA LE BARON WALKER.

Don't forget the "bread and butter" or the "thank you" letters that should be sent after being entertained. Just now these are specially in prominence because, during the vacation periods, scores of persons have received delightful hospitality from their friends, which requires acknowledgment. There is an exuberance that is most keenly felt immediately after being entertained that creeps into notes sent promptly. It is partly for this reason that hostesses find immediate responses to their hospitality especially delightful. It is also for the same reason that guests find the prompt writing of the notes pleasantest. While everything is fresh in one's memory, notes are not actually hard to write, though they may seem to be, if a person is not a ready writer. Once the writing materials are out and the note begun, it almost "writes itself."

DELETED NOTES DIFFICULT.

It is the deleted notes that are the difficult ones. Then two things have to be expressed, first the "thank you" part and then the excuses or reasons for the tardiness. It is apt to be more difficult to make graceful excuses than to express one's thanks, particularly as the usual reason for the delay is nothing but a reluctance to write. The desire to keep this thought out of the letter cramps the ready flow of appreciation. A person naturally objects to letting a hostess know that the hospitality so kindly extended and so heartily enjoyed was, after all, not sufficient to warrant the immediate courtesy of a little bread and butter letter. Perish the thought! so excuses have to be made and sometimes they are quite apparently "made up."

TARDY BETTER THAN NONE.

But if the note has not been sent, be sure that it goes even though belated. A tardy note of thanks is a hundredfold better than no note at all. Before starting the letter, allow a few moments for thinking over the visit, recalling all the good times you enjoyed together. Let the letter express something of this. Do not make excuses carry the idea, and it is usual, however, that there was no real worthwhile reason for the tardiness, that procrastination alone was responsible. Either say so frankly and let it go at that, or give the outstanding reason. Most persons have at one time or another done this ungracious thing of

sending belated notes of thanks, and hostesses usually can be relied upon to accept your tardy note in the spirit in which it is sent. While this is nothing to your credit, it helps the situation for those who do send late notes. The prompt letter, however, is the felicitous one.

Named After Christmas.

At least three places owe their names to Christmas. Two of them are islands. One is in the East Indies, not a great way from Java. It is the top of a huge submerged mountain 15,000 feet in height, only 1,200 feet of which show above the sea. The island is valuable because of the deposits of phosphate of lime formed there by sea-birds during thousands of years. Before its discovery in 1868 it was uninhabited, and even now the population numbers only about three hundred.

The other Christmas Island lies in the Pacific Ocean, nearly on the Equator. It was discovered in 1777, but was only annexed by England in 1888 with a view to laying the Pacific cable. Its riches lie in guano and mother-of-pearl.

The most important of Christmas's namesakes is Natal, a province of South Africa. The Portuguese discovered it on Christmas Day, and named it Natal, since it was sighted on Christ's natal day.

Old English Pork Pudding.

This is an old-fashioned pudding like our grandmothers used to make. Put into a mixing bowl two and a half cups of sifted flour, one teaspoonful of salt and one cupful of finely-chopped suet. Mix well and add enough water to make a dough you can roll out nicely to about a quarter of an inch thick. Spread with slices of lean salt pork, sprinkle over one tablespoonful of sage, slice a good-sized onion over the meat and add a little garlic if liked. Now roll up fairly tight and tie in a cloth; drop into a kettle of boiling water and boil three hours. Serve hot as a meat dish.

This same excellent suet crust also makes a nice foundation for a fruit pudding. Spread it with jam or marmalade, roll up and boil in the same way.

Hosted.

A party who were carol-singing in England last Christmas Eve made the acquaintance of a benevolent-looking old man, and would doubtless like to meet him again. They were making night hideous outside a house in the suburbs, when a window on the second floor opened, and the old man addressed them.

"My friends," he remarked, "I'm afraid you're fasting your talents on an unsympathetic audience. They don't want you here, but if you would proceed to that address"—he threw down a card—"to-morrow night, my friends would be delighted to hear you. I can assure you they wouldn't mind paying handsomely for the privilege."

The noisy party withdrew, and on the following night tramped two miles through the rain and sang a couple of carols at the address given, before they made the discovery that it was an asylum for the deaf!



Fly—"Come on, boys, pre-war stuff for Christmas!"

Christmas Spirit

HAPPY today?
What makes you that way?
The real Christmas spirit, no doubt
That feeling inside
Is made up of real pride
And you find that it has to come out

WHO can believe
It's the things you receive
From the friends who remembered
you well,
That bring you the cheer.
At this time of the year,
In the place where real sentiments dwell?

IT'S cheerfully giving
That adds to your living.
And brings forth, all over again,
That thought, ne'er to cease.
That real spirit—Peace
On Earth and Good Will to Men

S.S. LESSON

Christmas Lesson: The Prince of Peace, Matthew 2: 1-15. Golden Text—For there is born to you this day in the city of David a Saviour, who is Christ the Lord.—Luke 2: 11.

ANALYSIS.

I. THE COMING OF THE MAGI, 1-6.

II. THE TREACHERY OF HEROD, 7-8.

III. THE ADORATION OF THE MAGI, 9-12.

I. THE COMING OF THE MAGI, 1-6.

The Jewish expectation of a coming Messiah was diffused throughout the Orient when Jesus came, and had captured the imagination of many Babylonian astrologers and seers. The narrative of the Magi coming at the birth of Christ and offering presents, rich and rare, symbolizes the earnest expectation of a divine Deliverer which was cherished by the whole religious spirit of the East. The same vivid expectation is to be discovered in the West at Rome, as we know from the famous Fourth Eclogue of the Roman poet, Virgil.

II. THE TREACHERY OF HEROD, 7, 8.

Herod the Great's nefarious scheme to discover the birthplace of the Messiah in order to kill him illustrates not only Herod's wicked life, but the irreconcilable difference between the spirit of the kingdoms of the world and the spirit of the Prince of Peace. Jesus came in humility to bring in a kingdom of love and holiness. Herod used all his arts to deprive him of the gift of life, but unsuccessfully. Jesus had to die for men in order to save them, but not for his earthly work was accomplished.

III. THE ADORATION OF THE MAGI, 9-12.

The Magi are led to Bethlehem by a star. This symbolizes the heavenly guidance which at that time was being granted even to the heathen nations of the world. It is a mistake to think that the great heathen religions such as Buddhism and Brahmanism contain no divine truth from God. There is always some ray of divine truth, though in human imaginations it be

comes confused and blended with darkness and ignorance. But the final purpose of this divine light is to lead the souls of men to him in whom God's perfect glory and radiance are to be seen, namely, Jesus Christ. For there is no salvation like the Christian salvation. And God, who has not left himself without witness in any nation, seeks through his guiding light to draw the souls of men ever onwards to Christ.

The gifts of the Magi symbolize the precious qualities which the nations of the world have to offer at the shrine of Christ. Our Christmas lesson, therefore, calls to a quickened interest in international missions. So may God's kingdom come, and his will be done on earth even as in heaven!



Those Christmas Cigars.
"Why do you always swear off smoking before Christmas instead of New Year's?"

"Cause that's the only way I can prevent people giving me cigars for Christmas."

"The happy Christmas comes once more,
The heavenly Guest is at the door,
The blessed words the shepherds thrill,
The joyous tidings—Peace, good-will!"

So Hallow'd and So Gracious Is the Time

Some say that ever 'gainst that season comes
Wherein our Saviour's birth is celebrated,
This bird of dawning singeth all night long;
And then, they say, no spirit dares stir abroad;
The nights are wholesome—then no planets strike,
No fairy takes, no witch hath power to charm,
So hallow'd and so gracious is the time.



Yes, Here's Santa



DINNER ON CHRISTMAS DAY

BY SISTER MARY.

If you had turkey for Thanksgiving, why not serve geese for Christmas? After deciding your meat course, the menu for the entire dinner is worked out and planned around that. Thought and care must be taken not to repeat flavors in dishes so that the dinner as a whole is interesting and appetizing.

Oysters are usually at their best at this time of the year, and there's no better way to start a dinner than with an oyster cocktail. This requires no extra cooking—an element worth considering.

A clear soup, consommé or bouillon, should follow the cocktail. Then comes the "piece de resistance" with its vegetables; then the salad, dessert and coffee.

You may serve the traditional plum pudding and an ice or only one or the other of the sweets.

If an elaborate dinner is wanted the following menu can be augmented to suit the requirements:

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|---------------------|---------------------|--------|
| Olives | Oyster Cocktail | Celery |
| Consommé | Roast Goose | |
| Chestnut Stuffing | | |
| Mashed Potatoes | Creamed Cauliflower | |
| Christmas Cakes | | |
| Cheese Cups | | |
| Plum Pudding | | |
| Grape Juice Parfait | Christmas Cakes | |
| | Coffee | |

So much for the menu. After the table decorations are settled, we must get down to business with the recipes.

The Christmas table demands as much thought and preparation as the meal itself.

A Jack Horner pie is not a bit new, but it is always fun, and if the gifts are carefully chosen by a clever hostess, it is sure to cause much hilarity.

The pie can be bought and filled to order, or you can make it yourself and fill it with jokes picked up at a five-and-ten-cent store.

The pie itself can be in the shape of a huge snowball, a brick paper fire-place, a brick paper chimney top with a Santa Claus climbing over the top, a Christmas sleigh drawn by celluloid reindeer, or a "dressed" basket much beruffled with crepe paper and beribboned with scarlet bows.

The jokes or gifts are tied to ribbons which run to each service plate. The ribbons can be drawn through the top of the chimney and fireplace, from the sides of the snowball and basket, while the tiny packages are piled in the sleigh and pulled out in turn.

And now for the recipes.—The oyster cocktail is simple—each housekeeper usually having her favorite brand of sauce. A few drops of lemon juice sometimes improve a sauce that is not quite piquant enough. Crisp crackers can be served with oyster cocktail if you prefer.

The consommé would be very attractive if colored with tomato juice to carry out the Christmas colors.

The goose must be young—a "green" goose, to be at its best. Many pin feathers will proclaim its youth. Singe and remove pin feathers. Scrub on the outside with warm soap suds. Rinse thoroughly through several waters. Rinse the inside through many waters and put in a cold place until ready to roast.

CHESTNUT STUFFING.

One and one-half cups mashed chestnuts, 15 whole cooked Italian

chestnuts, 1/2 cup stale bread-crumbs from soft part of loaf, 12 finely chopped canned mushrooms, 4 tablespoons butter, 1 tablespoon minced parsley, 1/2 teaspoon onion juice, few gratings nutmeg, 1 tablespoon grated lemon rind, salt and pepper.

Melt butter and combine ingredients with boiling water to make slightly moist. Stuff goose with mixture.

TO ROAST GOOSE.

Stuff and truss goose, sprinkle with salt and pepper and put on rack in roaster. Roast 45 minutes and pour off fat. Dredge with flour and cover bottom of pan with boiling water. Roast two hours, basting every 15 minutes if a self-basting roaster is not used. Remove trussing string and put on a hot platter. Garnish with a string of cranberries around the goose's neck.

CHRISTMAS SALAD.

One quart cranberries, 2 tablespoons granulated gelatin, 1/2 cup sugar, 1 cup diced banana, 1 cup diced canned peaches, 1 cup seeded white grapes, 1 cup nut meats.

Scald cranberries and extract juice. Add sugar and bring to the boiling point. Soften gelatin in 1-3 cup cold water and stir into boiling syrup. Remove at once from the fire and let stand until cool. When beginning to set turn into a mold and add fruit and nuts. Chill and serve on a bed of lettuce garnished with "cups" of head lettuce filled with fruit salad dressing.

The cheese cups are tiny cups of white bread dipped in melted butter and toasted in a quick oven. They are filled with grated cheese which melts while the bread is being toasted a delicate brown.

PLUM PUDDING.

One and one-half cups stale bread-crumbs, 1/2 cup scalded milk, 1/2 cup brown sugar, 2 eggs, 1/2 cup raisins, 1/2 cup shredded citron, 1/2 cup suet, 2 tablespoons orange juice, grated rind 1/2 orange, 1/4 cup chopped nut meats, 1/2 grated nutmeg, 1/2 teaspoon each cinnamon, cloves and allspice, 1/2 teaspoon salt.

Soak breadcrumbs in milk and let stand until cool. Add sugar and yolks of eggs well beaten. Chop suet very fine and work until creamy. Combine fruits and sprinkle liberally with flour. Stir until flour is absorbed. Add to first mixture. Add creamed suet and blend thoroughly. Add spices, grated rind and juice of orange and nuts. Mix well and add whites of eggs beaten until stiff and dry. Turn into a buttered mold and steam four hours. Serve with hard sauce or lemon cream sauce.

GRAPE FRUIT PARFAIT.

Three cups grape juice, 1/2 cup orange juice, 1/2 cup lemon juice, 2 tablespoons granulated gelatin, 1 1/2 cups whipping cream, 4 tablespoons powdered sugar, few grains salt.

Soften gelatin in 1-3 cup cold water. Combine fruit juices and bring to the boiling point. Add softened gelatin and stir until dissolved. Let stand until cool and beginning to set. Whip cream until stiff and add sugar and salt. Fold cream into gelatin and turn into a mold. Freeze in ice and salt, using three parts of ice to one of salt.

All these recipes were made to serve a table of six persons.

Yuletide Decorations.

Why are holly and mistletoe used as Christmas decorations?

In olden times holly was regarded as a sacred plant. The red berries were associated with drops of holy blood, and the spines on the leaves with the thorns composing the Crown of Thorns. The beasts of the field would not touch the tree, but treated it with the greatest respect.

Mistletoe dates back to the time of the Druids, who used it at their Yuletide feasts. Their name for it was "Althea," and they laid it on their altars after sacrificing a white bull.

The idea of bringing branches of trees into houses for the Yuletide celebration was that the good spirits of the woods might be appeased by being kept warm. The Druids did it when celebrating their ragan rites, and so did the Romans, who used laurel as an emblem of peace, joy and victory.

Yew has its place in our Christmas

decorations because it was supposed to be a symbol of immortality, the life of a yew tree extending to a thousand years or more.



Snails and Bugs for Hungry Birds!
Little Birds—"Oh, goody! Look what Santa brought us!"

Why is the map of Turkey in Europe like a frying pan? Because it has Greece at the bottom.

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