

THE NEW YEAR'S DINNER

BY CAROLINE KING.

Roast goose for the New Year's dinner is an old rule, and if the goose is tender and well cooked it is as tempting a dish as one could possibly serve. But unless one is sure the bird is fairly tender, it is not a bad idea to eschew tradition and pin one's faith to some other fowl or joint. Many of the geese that I have encountered might well have been among those heroic Roman birds which saved their country several centuries ago.

My own choice for the New Year's dinner is a fine ham or a roast. Turkey or other fowl is served for Christmas, and for New Year's we want a change.

A ham baked brown and crispy with appropriate vegetables and side dishes will make a most acceptable dinner. Here is a menu that is not too costly or difficult to prepare:

- Fruit Cup
- Ham Baked with Pineapple
- Homemade Pickles
- Mashed Potato
- Creamed Spinach
- Celery
- Beets in Butter Sauce
- Tomato Jelly Salad
- Cheese Puffs
- Toasted Apple Pie with Maple Sugar Coffee

Fruit Cup may be made of fresh or canned fruit, or a combination of both—one or two bananas, an apple and an orange, a few nice firm canned peach halves or canned cherries or pears. Cut the fruit in neat, small pieces, place the apples in slightly salted water to prevent discoloration and keep all in a cool place. Just before serving mix the fruit, sweeten slightly, add some of the syrup from the canned peaches or cherries, with a pump raisin or two, or a maraschino cherry, and serve in small sherbet cups or tall slender glasses. Place each glass on a doily-covered bread and butter plate, with a fern leaf or flower at the side.

Ham Baked with Pineapple. For a large dinner a whole ham, weighing from eight to twelve pounds, will be required; for a smaller affair one might use a picnic ham or the butt end of a large ham. Wash and scrub the ham well, then let it soak overnight in cold water to which a little vinegar has been added. In the morning trim off the hard skin near the end of the bone and place over the fire in cold water, with one onion in which a few cloves have been inserted, a carrot, a sprig of parsley and a bay leaf.

Simmer until tender; this will require from three to four hours, according to the size of the ham. Leave the ham cool, then remove, trim off the outer skin and cover with well beaten egg over thickly with fine bread crumbs, sprinkle a little brown sugar and paprika over the surface and stick whole cloves in symmetrical rows over the entire ham. Then bake in a slow oven about sixty minutes.

Half an hour before it is finished place pineapple slices cut in quarters all round the ham and pour a little of the pineapple juice into the roasting pan; the pineapple should brown slightly in the ham fat. In serving, place the ham on a large platter and garnish with pineapple, on each piece placing a strip of pimiento for color. For the gravy, add two tablespoons of flour to the fat in the roasting pan and stir over the fire to a smooth paste, then add two cups of the liquor in which the ham was boiled and half a cupful of pineapple juice. Cook till smooth and slightly thickened, season to taste and strain into a sauce boat.

Creamed Spinach is very delicious and quite different from the ordinary method of serving the vegetable. Pick

over and wash very carefully a peck of spinach, place over the fire to cook in plenty of boiling salted water, adding a pinch of baking soda and a teaspoonful of sugar. Cook about ten minutes or until tender, then drain very carefully, pressing out all the water possible, and chop very, very fine. Make a rich white sauce by cooking together to a paste two table-spoonfuls of butter and flour, then add a cupful of rich milk, or pasteurized cream if convenient, and season with half a teaspoonful of salt and a quarter teaspoonful of paprika, a dash of nutmeg or mace, and pepper to taste. Beat one egg well and pour the hot sauce over it, whip for a moment or two, then pour over the spinach, mix all well, and serve in a hot dish. Sprinkle the top of the spinach with paprika or garnish with strips of pimiento.

Beets in Butter Sauce. Boil beets, without peeling, until tender, then drop into cold water and slip off their skins; cut into cubes and pour melted butter mixed with a little vinegar over them. Season to taste.

Tomato Jelly Salad. Empty a quart can of tomatoes into a saucepan, add half a cupful of water, a chopped onion, a small piece of bay leaf, half a cupful of sugar, a tablespoonful of vinegar and salt and pepper to taste. Simmer fifteen minutes, then press through a sieve and add two table-spoonfuls of gelatin dissolved in a quarter cupful of cold water. Stir over the fire until the gelatin is thoroughly incorporated with the tomato liquid, then pour into a wet mold, or in individual molds, and set away to become firm and cold. Turn out on crisp cabbage leaves and serve with mayonnaise or boiled salad dressing.

Cheese Puffs are very savory served with any salad. To make them, grate enough cheese to make a full cup; butter thin salt crackers lightly and sprinkle thickly with the cheese and lightly with paprika. Place in a hot oven until the cheese melts and puffs delicately.

Toasted Apple Pie with Maple Sugar. Make an apple pie from your best recipe, and shortly before serving place it either at the top of a very hot oven, or under the flame of the gas broiler to brown well. Meantime flake enough maple sugar to make one cupful. Sprinkle over the pie and serve at once.

Here is the menu for another savory New Year's dinner:

- Vegetable Appetizers
- Boned and Stuffed Leg of Lamb
- Browned Potatoes
- Celery
- Brown Gravy
- Relish
- Currant Jelly
- Onion Souffle
- Pineapple and Date Salad
- Charlotte Trifle
- Coffee

Vegetable Appetizers. Boil a red beet till tender, slip off the skin and cut into very thin slices. With a very small cookie cutter trim the beet slices evenly, then place in French dressing for an hour. Take out and dip in finely chopped parsley. Arrange on small plates with sliced hard-boiled eggs treated in the same way, placing a beet slice and an egg slice on tiny crisp leaves of lettuce.

Onion Souffle. Boil the onions until tender, then drain and chop very fine. To one and a half cupfuls of the chopped onion, allow three table-spoonfuls each of butter and flour and one scant cupful of milk; make a sauce of the butter and flour, and when thick add the chopped onion with salt, pepper and paprika to suit your taste. Then whip in the yolks of two eggs, beating well, after which fold in the stiffly beaten whites of the eggs. Pour in to a buttered pudding dish and bake from twenty to thirty minutes in a moderate oven.

Serve at once, as souffles soon fail.

THE NEW YEAR

"To-morrow and to-morrow." But what of yesterday? Each New Year's Day is quite as apt to bid us think of the past as of the future. The yesterday of the cause we represent does it warrant us to face to-morrow with larger hope and wider vision? To many of us the stars seem fixed in the heavens just where we first saw them in our childhood, but they have journeyed far since then. For some measurements days and years and even centuries are all too short.

With a thousand wrongs still unrighted, still laying their loads of care and toil and suffering on men and women and children, what burdens have been lifted since the mass of men were slaves and serfs?

What Jeremy Bentham more than a hundred years ago said, "The time will come when humanity will extend its mantle over everything which breathes; we have begun by attending to the condition of slaves; we shall finish by softening that of all the animals which assist our labors and supply our wants," the words of the great jurist fell upon the ears of his contemporaries like the words of an impractical dreamer. Yet the years since then have witnessed the organization of societies to do this very thing in every civilized country of the globe.

Everywhere the interest in animal welfare is deepening. Everywhere humane education is being recognized as a vital element in the training of the young. Large ecclesiastical bodies have given it their endorsement and made it a part of their teaching in dealing with the children and youth under their care. Even in foreign fields missionary societies have taken it up as a part of their ministry. Yes, we have abundant reason to rejoice. Could he speak to us to-day, one like our own founder, George T. Angell, might be heard saying as Moses said to Joshua, "Be strong and of a good courage; be not afraid, neither be thou dismayed."

"First Footing."

To ensure good luck coming to the house some people like a dark man to be the first to enter the door on New Year's Day. This old custom is known in the South of England as "first footing." In other localities a fair man is considered luckier.

Another old "first footing" custom, which is especially prevalent in Scotland, is that all those who come first to the house of a friend after twelve o'clock must not come empty-handed. Friends come laden with cakes, bread, and other good things.

Perhaps out of this old custom has sprung the more modern surprise party of to-day, when guests all bring some share of the feast. It is still customary, in Bohemian circles for a number of friends to descend upon a house that has not seen much good fortune during the year and bring food and drinks with them. Everyone partakes of the fare, but when the guests have gone there is always enough over for the morrow.

Prayer at the Beginning of a Year.

I do not ask my feet be led
In ways of perfect joy and ease
Nor that I shall be free from tears
And things that worry and displease.

I only pray I may be strong
And quick to do the things I see
Are good and right and should be done
By timid, wavering folk like me.

Then when another new year comes,
When all these waiting twelve
Months fade,
I may be rich in kindnesses,
And old friends held and new
Friends made.

—Rebecca Heiman.

IDEAL FASHIONS



A SMART DAYTIME FROCK.

Following the fashionable straight silhouette, this attractive frock has a bodice front slightly gathered to a pleated skirt front, while the back is quite plain. An effective scalloped yoke is applied over the skirt in front, and flared scalloped cuffs finish the long dart-fitted sleeves. The collar is of the becoming convertible type and a narrow belt completes this modish frock. No. 1468 is for Misses and Small Women and is in sizes 16, 18 and 20 years. Size 18 requires 3 3/4 yards 39-inch, or 2 1/2 yards 54-inch material. Width at lower edge of dress with plaits pulled out about 64 inches. 20 cents.

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Flow of the Stream.

"Couldn't they find a better name for her than Flo?"
"No, she keeps up a steady stream of talk."

MY HOUSEHOLD RESOLUTIONS FOR THE NEW YEAR

BY NELL B. NICHOLS.

With the new year I am evolving resolutions and plans to follow in an effort to make my home more satisfactory during the next twelve months. Now I am reviewing the experiences of 1926 to discover the lessons they have taught.

Cooking is one task I hope to simplify. I have resolved to prepare large quantities of food at a time, whenever it is possible. When cookies are baked the batch will be large.

Likewise cakes will be made in large amounts, at least eight layers at a time. Two of these I shall put together with frosting for immediate use. The other six layers will be stored in tightly covered earthen jars. When needed, two of them will be put together with a hot icing, the steam from which will freshen the cake.

Pie shells too will be made in large quantities. They will be stored under inverted crocks. When placed in the oven after being filled, to brown the meringue, the pastry will be freshened.

Salad dressings and many vegetables may be cooked for several meals at a time. I also am going to roast large pieces of meat at a time, for leftovers have many possibilities. Even the breakfast cereal will be prepared in large enough amounts so there will be remnants for use as the foundation for raisin, chocolate and other puddings.

BAKING DAY.

I am setting aside Friday as a weekly baking day. If the morning is employed for cooking the same mixing bowls may be used for many batters and doughs. So dish-washing is reduced. The oven, too, is ready at all times. Saturday has been my baking day in the past year but it is a poor time for cooking—so many other things to be done then in preparation for Sunday.

As to the cleaning, I am going to try to clean a room a day, with the exception of Tuesday, when washing is in order. On Saturday the living and dining rooms and kitchen will be cleaned.

I haven't found a way to make the

washing easier. But I will have the same in order when Tuesday arrives.

I also expect to simplify the usual preparation on washing by advanced preparation. Frequent changes in clothing, although they mean more pieces to be laundered, are desirable, for slightly soiled garments may be cleaned more easily than badly soiled ones.

I am not going to waste time ironing clothing that does not need to be pressed. I shall continue to use small Turkish towels, which require no ironing, for drying the dishes I cannot drain. Sheets dried outdoors will be folded and used without pressing.

DISTRIBUTE THE CANNING.

Canning is another duty in most farm homes. I am expecting to make my budget this month based on amounts consumed the past year. Then I am going to distribute the canning throughout the twelve months. I will begin now with the preparation of conserves from dried fruits and cranberries and in February with orange and grapefruit marmalades.

This month and next I am going to sew. Bedding, curtains, aprons and many other articles may be made and be out of the way long before the annual housecleaning season.

I haven't forgotten recreation in my plans. With the passing of every year I appreciate more keenly the value of play. Some social life, which affords one an opportunity to forget cares and work, is essential to happiness. I am going to attend my club meetings and go to other gatherings where I may obtain new ideas and learn what the rest of the world is thinking about.

I am reticent about telling what I am going to do, for talking and dreaming are easier than doing, but I have learned that viewing the past in an effort to determine which methods brought success and which ones failure is an excellent method of improving one's scheme of living. Schedules cannot be followed to a T; unexpected happenings prevent. But I find a plan of some kind better than none.

A PARTY FOR NEW YEAR'S EVE

For invitations, cut from yellow cardboard the outline of a large open-face watch (like grandfather's old one). Cut it double, making the fold come at one side, and loop a small ring of gold cord through the fold. Over the front of the "watch" paste a smaller circle of white paper and draw upon it the numerals and hands, using black ink. The hands should both point to twelve. Inside write the following verse:

When '27 comes to our town,
We'd like to have you here,
So come around next Friday night
To greet the brand-new year.

On one of the inner sides write your name and address and on the other write "Come at 9.30 and stay as late as you like." This admonition is very nice, for if your guests come too early, the time before midnight is likely to drag a bit.

For simpler invitations write this "resolution" on correspondence cards:

RESOLVED: That I will begin the New Year with a jolly good time from 9.30 p.m. until 12.30 a.m., at the home of Mary Smith.

Please sign on the dotted line and return.

With Christmas greens for the background, decorating for the New Year affair will be simple. You can easily give the required touch by cutting bells of all sizes from red and silver cardboard, stringing them on cord and hanging them in festoons from doorways, over windows and under the pictures. Real bells, to be

rung at midnight, should be hung from the chandelier.

Make the clock conspicuous by twining it with garlands, and on each side place a red candle in a cardboard candlestick shaped like an hour-glass. This can be done by turning two cones so the points meet and running three short pieces of cord from base to base to represent the supports. These can be built right over any straight candlestick. Be sure your clock is right to the second. When the guests have all arrived ask each one for the exact time according to his or her watch and according to whether their watches are slow, fast, or just right, tell the owners their fortunes for the coming year.

A NEW LEAF.

For one game, just before the clock strikes eleven, pass around maple leaves cut from green cardboard and numbered. Use light green for the girls and dark green for the boys. As the clock strikes, every one must "turn over a new leaf" and write a resolution on the back of it. Then the leaves are passed around and every one tries to guess who wrote the resolutions, writing the numbers on a slip of paper with the names opposite.

An appropriate centerpiece for the refreshment table could be made by using a large book, covering the backs with red paper. In the centre insert two leaves of stiff white paper on which, in large letters, write "A Happy New Year." The book should be kept closed until the guests are seated, and narrow red ribbons running from its pages to each place should end in tiny red cardboard booklets with the guests' names written on them, and sealed with little New Year seals. Inside could be written a good wish for the New Year, or you could use calendars or diaries for favors.

If the table is round it could be covered with white paper with the face of a clock drawn on it. The hands could be cut from black cardboard. Cardboard cut in the shape of hour-glasses will make clever place-cards. Canning little favors can be made by dressing tiny dolls in flowing robes, adding long white beards of cotton, and paper scythes. These representations of Father Time could be fastened to paper cups filled with nuts or candy.

Serve sandwiches (cut in the shape of clocks, bells and hour-glasses), olives and celery, ice-cream, and a cake iced in white with the clock dial drawn upon it with a brush dipped in melted chocolate. Also, rich cookies (cut in the shape of bells), coffee or cocoa with whipped cream, and cream peppermints.

One of our horses developed the bad habit of pulling at the halter in the stall. We put a stop to it by fastening a small chain across the stall behind the mare. She got so that a tow string would hold her. If she could just feel something across the stall, that was enough.

Mother's New Year.

The sense of speed is all about us. The farmer is continually replacing his old machinery with new and modern implements that will help him to reduce his production costs. The man in the factory is, all the time, replacing the old machine with a new one that will turn out more pieces to the minute. Even the children find their time crowded to the last minute with their many school activities, athletics and music lessons.

And all this hustle and bustle of the family, the home-maker must somehow find time and ability to make her home all, in the broadest sense that the word implies—a haven of rest, comfort, and companionship, as well as a place for refueling the body.

As the soil is the factory for the farmer, so the home is the factory for the home-maker, and undoubtedly the most important one. At this time of the year, when each and every one is looking forward to the new year—a year which promises much in measure of health, happiness, and prosperity—it is fitting to give thoughtful consideration to the things that mother needs to run her home factory to give the greatest happiness to herself and her family. Any device that would lighten her labor and shorten her hours devoted to house-keeping would liberate that time for home-making, of which no home can have too much.

Use your head when marketing your products. Don't ship your hops to Jerusalem.



His Position.

Mary—"He says he has a good position in the tie department of the big store."
May—"So he has—he's bundle wrapper, my dear."

The New Year.

Bravely I face the year that is to be. In unknown ways, the paths my feet must go.
Hopeful that I will find around some turn
The outstretched hand of friend I joy to know.

And if each coming day, my labors done,
I homeward wend, the starry sky above,
I shall be truly blessed if I can see
At opening door, the little ones I love.

—Alice Thorn.

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TWO WAYS TO BUILD—BOTH HAVE MERITS

Now that you have the site and have selected the plan, the next thing to consider is just how you are to build. There are two ways of going about it. First, you can throw the responsibility for the entire job on the shoulders of a general contractor, with whom you can make arrangements to have the house built by a certain date at an agreed-upon total price, plus extra charges for any changes that you wish made during the period of construction.

Second, you can buy the materials and employ day labor, and practically build the house yourself, with the advice and supervision of a building contractor. In this case the contractor has "no axe to grind," and he may be

dependent on to see that everything is done in the most efficient manner. There is no inducement for him to skim anything. He will make a charge based on costs, plus a percentage for profit.

The drawback to this scheme is that it is difficult to estimate what the final cost will be, and it gives rise to the tendency on the part of the owner to make changes as the work proceeds. These changes speedily increase the cost, and in the end your home is likely to cost you much more than you figured. It is true the added cost will almost always represent added value and convenience; but if your resources are small and the house an unpretentious one the contract method is usual-

ly the best. You get what you pay for, and you know in advance just what the total cost will be.

Payments should be made at regular intervals at the rate of eighty per cent of the value of the work done. The remaining twenty per cent, to be retained until thirty-one days after the completion of the work to safeguard against liens for unpaid materials or labor. Liens must be registered within thirty days from the completion of a contractor's work and not more than twenty per cent of the contract price can be collected from you.

This thirty-one days also gives you an opportunity to thoroughly inspect the work and be satisfied that it has been executed according to contract.

LOOK

I always look for the week between Christmas and New Year's Day. It is a strange week of the year, a time I can't describe, a peaceful time, great days, a so-called before I return to my routine of everyday life. I shall welcome all activities, just as I do of home and shabby and humdrum pleasures and hilarity journey.

I like to spend the preparing for the New Year away all the odds the left-over problem the bothers and worries so long. I like to do myself and decide what maker I've been months, what sort of sort of citizen.

It's a splendid mental atmosphere, finished I feel I'm a brand-new beginning. Day is not the world's everybody's birthday have a chance to The new millstone white and just filled.

One of the nicest kind of stock taking right on white one thing or even cooking through my whole it's not very big—check-up, putting a little patch there, worn sheets, trousers, cloths into excellent and table runners, and and very good from out-of-style, making dusters and and all but hoped getting as much as though I were doing point embroidery.

Incidentally, I must during my me over-ego, so that I the home requires; to buy intelligently when the January take place, and, by to include in my personal unbleached must best quality. They der beautifully and.

One of the very going to do, however. Year festivities are supply myself with kit of tools. It will supply of casters, with a good oil, a soap, a hammer, nails and tacks, a pieces of clean cloth, driver. Perhaps in.

The New

What did the old A heart that was It brought good hours Of happiness came A race well run And love to light The New Year was still Be yours, and wit

What did the old Good fortune—loss It brought the p And heartache to The sting of lo The failure's own Courage: A New friend, And time brings

Whatever our fortune The year has pa Let's start again high In hope, this No

APPLE STUFF

1 1/2 cups boiled 1 1/2 cups chopped 1 table-spoon but 1 1/2 cups bread 1 1/2 table-spoons st Pepper and salt Mix all ingredi goose is a very larg to make a larger o The children as delight to make e is a real Christm red cherries and give it the Christ

CHERRY

1 1/2 cups ganna 2 table-spoons co 1-3 cup water pinch of salt 1 egg white 1/4 cup preserved 1 1/2 cup chopped 1/4 teaspoon van Mix sugar, syr bring to boiling p the sugar is disso cooked add the Continue to cook u ball in cold water, slowly over stiffly heating all the th flavoring and beat hold its shape. D waxed paper and with bits of cherri