



Food For Christmas Dinner

EVEN from early times the Christmas dinner was one of the important features of this holiday. For instance, a song that was sung before Prince Henry of England when he visited St. John's College, Oxford, in 1607, goes:

*The Boar is dead,
So, here is his head;
What man could have done more,
Than his head off to strike,
Meleager like,
And bring it as I do before!*

A Real Mynce Pye

So few of us have ever tasted boar's head that it is hard to say positively that any man "could have done more," but certainly we can sympathize with the old lord in the ballad who cries:

*Sit ye, Knights, with victuals nigh,
A bumper of ale, and real Mynce Pye!*

Not So Much Variety

Regardless, however, of what the knights and princes of olden times ate, they probably had no better food than we and undoubtedly, they did not have so much variety. For instance, look at the following menu which might be called typical of today. Why, the knights of old would never have heard of most of the items!

*Holly and Mistletoe Canapés
Chicken Curry Soup
Roast Suckling Pig Bread Stuffing
Apple Sauce
Stuffed Sweet Potatoes
Baked Onions
Stringless Beans Mock Hollandaise
Lettuce Salad with Russian Dressing
Cheese Straws
English Plum Pudding
Foamy and Hard Sauce
Nuts Coffee Cider
Stem Raisins*

Holly Canapés

Holly canapés—can't you imagine the blankness on the face of the knight confronted by such a term? First sauté circles of bread slices lightly in butter. Moisten a can of deviled ham with mayonnaise and spread thickly over the rounds, making it thinner at the edges. Select very tiny leaves of water-cress, and, using a toothpick, press the short stems into the mixture all around the edges of the rounds, giving a holly wreath effect. At intervals dot with "holly berries" cut from bits of pimiento. Sprinkle finely chopped egg white over the center of the rounds.

To make the companion—mistletoe canapés—free a can of sardines from skin and bones, and mash. Add enough creamed butter to make a paste, and season highly with lemon juice and cayenne. Cut slices of bread into diamond shapes and

sauté in butter. Spread with the sardine mixture. Peel off the thin skin from green peppers which have been previously parboiled in water with a pinch of soda. Cut in shape of mistletoe and arrange a bunch of these in the center of each canapé. Use pickled pearl onions for berries.

And Stuffed Sweets

To make the chicken curry soup heat the contents of four twelve and one-half ounce cans of chicken broth with one and one-half tablespoons curry powder. Serve in cups with a few peas in each cup. Serve Melba toast with the soup.

Marshmallows, the ones which come fresh and soft, in a can, are delicious as stuffing for sweet potatoes. Parboil the potatoes, peel, and cut through center from end to end with an apple corer. Cut marshmallows into quarters and stuff into these cavities. Brush potatoes over with plenty of butter, sprinkle liberally with brown sugar and bake until potatoes are quite done and brown, using a hot oven.

In serving stringless beans with mock Hollandaise sauce, heat a number 2 can of stringless beans in its own liquor, then drain, saving liquid for soups. To one cup medium white sauce add one-fourth cup mayonnaise and two tablespoons lemon juice and stir until smooth. Pour over the hot beans and serve at once.

LIVE STOCK

SELF-FEEDING OF SOWS AND PIGS

The practice of self-feeding sows and pigs during the suckling period can be safely and profitably followed by hog growers, according to M. W. Muldrow, Oklahoma College of Agriculture. Mr. Muldrow cites the results of experiments conducted by E. Z. Russel of the bureau of animal industry to determine the possibilities of using the self-feeder for sows and their pigs. Mr. Russel writes: "Close observation of the sows and pigs during these tests indicated that both sows and pigs using the self-feeder loked better and were more thrifty than sows and pigs hand-fed."

"A noticeable fact about the sows in the self-fed lots was that there never was any crowding at the feeders. Scarcely ever were there more than two or three sows eating at the same time, even when a dozen or more sows were being fed from one feeder."

"There was a striking difference in the quantities of feeds consumed in the various lots during the three years. The sows and pigs in the hand-fed lots consumed a much greater quantity of middlings than those in self-fed lots."

"The outstanding fact among the results of the experiment is that the feed cost per 100 pounds of gain was materially less in the self-fed lots than in the hand-fed lots. In the self-fed lots it required a total of 441.06 pounds of feed for 100 pounds of gain, whereas in the hand-fed lots 603.09 pounds were required. At the beginning of the test it was expected that the sows and pigs when placed on self-feeders would show better results so far as weight and condition were concerned, but it was not suspected that the result could be accomplished with less feed."

"Taking into consideration, as demonstrated by these facts, that sows and pigs on self-feeders may be carried through the suckling period with less feed per 100 pounds of gain and are in better condition at weaning time, and that it is possible to put the pigs on the market at an earlier age, together with saving of labor and feed, it seems conclusive that the practice of self-feeding sows and pigs during the suckling period is one that can be safely and profitably followed

by hog producers.

Steers for Feeding Need Good Qualities

Steers for feeding must have beef characteristics fixed by beef ancestry. These may be obtained quite satisfactorily by continually using pure-bred bulls of the same type and breed.

The highest percentage of good cuts and the least waste in killing are the qualities desired in beef steers. In selecting feeders, however, a strong frame with plenty of room for vital organs, must be chosen, for the steer that would kill with least waste might not be strong enough to put on the greatest amount of flesh economically.

A wide strong back, great heart girth, and smooth covering of flesh are essentials in a good feeder. The head is an excellent index of the power of a steer to make economical gains. A side view of the body from hocks and knees to back bone should show a well-filled rectangle. The general form should be compact and deep and broad. Short-legged animals are desirable. Good balance or proportion of parts is very important.

Cattle are classified by the purpose for which they are sold; and graded according to their fitness for that purpose.

Feeders are usually bought at the big markets or from local buyers. High-priced land cannot be profitably used to raise steers. When to buy depends largely on the buyer's equipment, the amount and time he intends to feed, and on the condition of the steers.

Cattle feeders have learned that great weight and a frame capable of putting on great weight are not wanted by the buyers of steers.

If one is so located with regard to neighboring farms that he can allow the fall pigs the free run of the place he is pretty sure to have a good lot of pigs when spring comes.

Gifts an Ancient Custom

The giving of gifts at Christmas probably originated in one of the Christ child stories, that of the Three Wise Men who brought to the Holy Baby gifts of gold, frankincense and myrrh.

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Till Christmas Comes Again

Though Christmas does come in the calendar but once a year, the gift made at this time exceeds its substantial cheer till Christmas comes again.

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We urge you to do your Christmas shopping early

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