

The Peoples Store

The Place to Get Your Xmas Gifts

We have the greatest Specialties in holiday goods ever brought to the city, so while you are out shopping don't overlook the Peoples Store as we can save you money.

Christmas Week
we will make a specialty of Men's & Boys Overcoats and Sweaters and Ladies' Cloaks and Furs. . . .

I. Abraham, Prop.

NEXT DOOR TO THE POST OFFICE, Roseburg, Oregon.

Christmas Groceries

A great deal depends on the groceries people eat as to how they enjoy themselves, and as this is the one time when every one should be feeling their best it makes it doubly necessary that their table be spread with pure wholesome food. The best way to be sure of getting the right kind is to trade with a house that's reliable. We have everything in the way of special eatables for the occasion and it's with you to do your part. Don't delay. Come now and order. Have them when you want them.

Wishing all our patrons a Merry Xmas and a Happy New Year WE ARE TO PLEASE

C. W. PARKS & CO.
Phone 181. Roseburg, Ore.

When Xmas comes it brings good cheer and with this end in view

Kruse & Newland,

Staple and Fancy Grocers

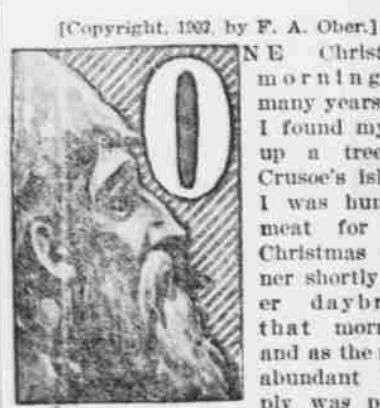
HAVE LARGEST COMPLETE AND CHOICE STOCK OF

Christmas Groceries
OF ALL KINDS

The finest assortment of Hill's Pickles ever brought to the city.

Please remember that we carry in stock Chase & Sanborn's Coffees, Shillings Baking Powder and Wilhelms Best Flour.

Christmas On Crusoe's Isle



ROBINSON CRUSOE.

with me done cut up an' skin dese haws—one, two, three, fo', five. Golly, massa, we done cut 'nuff meat fo' de Christmas dinner, ahm we? Not to mention dis yere bag wiv two dozen fine fat crabs in 'em, sah."

Pappy Ned set to work dressing (or, to be exact, undressing) the peccaries, being careful not to taint the flesh with the contents of the peculiar musk gland which the species carries on its back, and while he is thus engaged seems a good opportunity for me to make my explanation as to the exact location of Crusoe's island.

It is not, as ninety-nine persons in a hundred think, the island of Juan Fernandez, on the southwest coast of South America, but it is a good many miles nearer the coast of our own United States, in the southeastern part of the Caribbean sea. I will not waste any time, either the reader's or my own, in argument, but respectfully refer for the earnest inquirer to old Crusoe himself. Robinson Crusoe, Esq., mariner, of Bristol, England, whose adventures were first written out and published by Daniel Defoe in 1719, was somewhere in latitude 11 degrees north of the equator when he was wrecked—that is, of course, assuming there ever

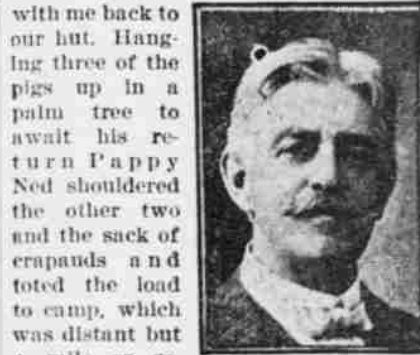
was an entity called "Crusoe" in the flesh. But, whether he ever existed or not, that is where Defoe placed his hero when he had him wrecked on the coast of his island. To quote the words of Crusoe himself, just before it happened, "The master made an observation as well as he could and found that he was in about 11 degrees of north latitude, so that we were gotten beyond the coast of Guinea and beyond the river Amazon, toward the Orinoco, commonly called the great river."

Now, that would be evidence sufficient for any sailor, but let Crusoe further explain, as he does well along in his narrative, while he first circumnavigates his island kingdom: "The land which I perceived to the west and southwest was the great island of Trinidad, on the north point of the mouth of the river Orinoco."

Trinidad, as everybody knows, is off the north coast of South America and



A PECCARY.



FREDERICK A. OBER.

with me back to our hut. Hanging three of the pigs up in a palm tree to await his return Pappy Ned considered the other side of the sack of crabs and a d toted the load to camp, which was distant but a mile or so, and I followed after with my gun. As Tobago is a tropical island the meat would not keep a great while, and we really had much more than we could eat, but Pappy Ned said he knew of some black people over on the other side of the forest who would devour what there was left provided he could get word to them in time.

There never was a more beautiful situation for a hut than the site of mine on a hilltop above the forest line, with views of tropical woods and shining shore, and, as the weather that Christmas day was simply perfect, I ordered my man to make our "spread" in the open, beneath the cocoa palms, sheltered from the blasting sun by the golden roofless only. So he set the table out of doors and lost no time in getting at the cooking, which was done over an open fire. Pappy Ned was as adept at preparing exquisite dishes from next to nothing as any Parisian chef that ever lived. We had a garden filled with such plants as the manioc, tania, sweet potato, arrowroot, yam, etc., not to mention corn and mountain rice. From a wild grove of coffee trees I obtained the fragrant berry for my morning beverage; also cocoa or chocolate, from another copse on the border of the forest, while the cocoa palms above and around my hut held a delicious cool drink in their urprie nuts. Pappy Ned dried and grated the cassava tubers, making "farine," from which he cooked great cakes more than a foot across. The juice of the cassava is poisonous in its crude state, but it is converted into a palatable substance by heat and forms the basis of the noted "cassareep," or pepper pot. We always had a pepper pot on hand as a stand-by, into which we threw the odd pieces of meat left over after ordinary repasts, and a goodly amount of the peccary flesh was thus disposed of, the cassareep acting as a preservative as well as a condiment. But pepper pot was a poor man's makeshift. Pappy Ned always declared, and the day before he had walked the beach for sea turtle eggs, several scores of which he had brought back to camp, together with a fine fish he had caught on the shore.

After working three or four hours

THE DARKY'S NEW YEAR SONG

MISTER NEW YEAR, come erlong; Make a mighty show! Singin' er de name ole song Ever'body know!

"Howdy, howdy do, sah; Happy days ter you, sah! Lots er money, Weather sunny, En de whole sky blue, sah!"

Mister New Year comin' long, Trompin' erout de snow; Say he gwine ter right de wrong; Make de roses grow!



"I TOO WINE FER YOU, SUH!"

"Howdy, howdy do, sah; Heah's my love ter you, sah! Give you money, Milk er honey, Make dat ole coat new, sah!"

Mister New Year, go yo' ways! I done had my schoolin'; Seen a lot er New Year days; I too old fer foolin'!"

I too wise fer you, sah, Wid yo' "Howdy do, sah!" Talk too cheap; Go sew er reap En bring dem skiles er blue, sah!

—Atlanta Constitution.

THE NEW YEAR'S TABLE.

Dishes Hot and Cold Suitable For the Day.

Following is a list of hot and cold dishes suitable to be served informally on New Year's day:

Hot—Chicken consommé, beef tea, clear green turtle soup, chicken ostra in cups, oyster poulette, chicken lobster and sweetbread, croquettes and patties, lobster Newburg.

Cold—Pickled oysters, roast turkey, partridge, quail, boiled ham, tongue.

Salads—Chicken, lobster, potato, crab.

Sandwiches—Ham, chicken, tongue, sardine, cheese, nut, beef, turkey.

Sweets—Dishes—Ice cream, biscuit, Zoroni, biscuit glace, café parfait, strawberry parfait, charlotte russe, meringue glace, meringue a la creme, New Year's cookies, chocolate, lemon, orange and jelly layer cakes, fruit cake, mince-apple and pumpkin pies, fruit tarts, all varieties of fresh fruits, varieties of cheeses, crackers, biscuits, wafers.

Beverages—Lemonade, tea, coffee, chocolate.

New Year's Cookies.

Beat to a cream three-quarters of a pound of butter and a pound of sugar. Add three eggs and beat them through the butter and sugar till thoroughly mingled. Then add half a pint of sour milk and a level teaspoonful of saleratus dissolved in a tablespoonful of hot water. Next put in a gill of currant seeds and a level teaspoonful of mace. Stir in flour till the dough is stiff enough to roll out thin. After it is rolled as thin as pie crust cut the cookies out with a scalloped round cutter. Lift them with a pancake knife from the pastry board, put them in a dripping pan, sprinkle over each cookie a little sugar and bake them in a moderate oven.

The New Year's Wassail Cup.

Throughout all Europe the wassail cup in one form or another is a feature of the day. In old times one cup of gigantic size served the entire company, and when a man arose and took the huge vessel in both hands to drink to the guests a trusted friend rose with him and with drawn sword stood by his side lest he should be traitorously stabbed in the breast while drinking—Selected.

A Year and a Day.

"I always feel a pity for the poor young men of Greenland, those Eskimo chaps, you know," said Clarence. "No matter if those poor fellows keep their New Year's resolutions a whole year people would throw it up to them that they could hardly stand by their principles for two days. Sad, isn't it? Very."—Chicago Tribune.

Years and Men.

The year is dying; soon 'twill be behind us in the fading past. We watch it going, and we sigh. To think it couldn't always last. All penance for a little while. We count the vanished years and fret. Then greet the new one with a smile. And hurry onward and forget.

The passing years are like the men. We have to serve—they pass away. We mourn the master dead, and then The new ones welcome and obey. We soon forget, if he is kind. The virtues of the kindly dead; We do not mourn the years behind If hope lies in the one ahead.

—E. E. Kiser in Chicago Record-Herald

Kind Old Man.

Ascum—What did that rich old uncle of yours give you for Christmas? Something useful, I'll bet.

Hanskeep—Yes; a little device for saving coal bills.

Ascum—Ah! An arrangement to attach to the heater.

Hanskeep—No; to keep on my desk. It's a bill file.—Philadelphia Press.

The Only One In Captivity.

Museum Patron—Well, what new freak have you for the holidays?

Manager—The rarest thing on earth—the man who doesn't buy more Christmas presents than he can afford.

Then He Took Another.

Comfort Brown—Don't you think it nonsensical—all this kissing under the mistletoe?

Thomas Tubbs—Sure thing! But a little nonsense now and then is related by the best of men—and women!

A Synonym.
Spacer—Give me a synonym for the word Christmas.
Popper (moodily)—Broke!



THE SURVIVORS BEGAN HUNTING ME.

only other in that forest save myself, my sable servant, Pappy Ned. He had been out all night hunting crabs, or forest frogs, and was on his way back to our camp with a backload of batrachians, the legs of which were to be served up in a style which only Pappy Ned knew to perfection.

"Gorramighty, massa!" he exclaimed in astonishment. "Was dat yo' gun gone 'off pan! pan! lak yo' abootin' a reg'munt ob sogers? Ki, but it's lucky ole Pappy Ned come 'long. Heah I done done know Pappy Ned an' jes' 'ear out when dey hear um a comin' along wiv dis yer dawg. Dey don' lak niggers, an' dey don' lak dawgs nuther, but dey's death on de buckra man."

"Well, pappy, de buckra man, as you call me, has brought death to the peccaries this time, and they've good reason for not liking me, I fancy. But you came along just in the nick of a time, old friend, and I owe you another reward for saving my life a second time." He had nursed me through a fever a few months before.

"Oh, me massa, dat ain' nuffin'. Me only too glad to sarve me good massa, fo' shuah. Yo' jes set down an' rest,

over the open fire Pappy Ned came to announce, "Dinah, come ready, sah," at the same time handing me a "cashew cocktail" made from the juice of an aromatic fruit brewed with rum and stirred to effervescence with a "swizzle stick."

The grand repast of the day opened with gumbo soup, followed by fish, frogs' legs and turtles' eggs, while in the center of the table was peccary roast, flanked by a nicely browned guinea bird and a native wild turkey, with a vast assortment of vegetables from my garden. There were no drinks artificially cooled, ice being an unobtainable luxury in Crusoe's island, but there were tropical fruits in abundance—pines, guavas, mangoes, oranges and custard apples—all of which had been plucked within a stone's throw of my hut.

One thing only was lacking—a goodly company—to enjoy that Christmas feast in Crusoe's island. But we were content, for, as Pappy Ned observed, "De good Gornighty done gib us all we want, mo' dan we need and a heap sight mo' dan we deserve."

FREDERICK A. OBER.

PLUM PUDDING.

Plum Directions For Making This Christmas Luxury.

Place in a vessel one pound of beef kidney suet, very dry, free from fibers and chopped very fine; one pound of seeded Malaga raisins; one pound of currants, cleaned and washed in plenty of water; one pound of bread crumbs, sifted through a sieve; a quarter of a pound of lemon peel, chopped very fine; one pound of powdered sugar; four tablespoonfuls of flour, a quarter of an ounce of nutmeg and allspice, a pint of brandy and six eggs.

Mix the whole well together. Dip a strong cloth in cold water and wring it out to extract all the moisture. Spread it open on a table and butter it liberally with butter softened to the consistency of cream. Dredge over with sifted flour and shake the cloth to remove any excess of the flour that failed to adhere to the moisture. Lay in the center of the cloth the prepared mixture. Form it in the shape of a ball and raise up the edges of the cloth, bringing the four ends together all around, so as to inclose the preparation well, then tighten and tie firmly.

How to Cook a Turkey.

Place the turkey in a salted water. When this boils plunge in the plum pudding and let it cook for three hours. Then remove it and have it stand for five minutes before cutting the string. Undo the cloth carefully and invert the pudding on a hot dish. Sprinkle it with sugar. Pour over some brandy or rum and set it on fire. Serve immediately with hard sauce.—St. Louis Post-Dispatch.

Cranberry and Apple Sauce.

Take one quart of cranberries, two cupfuls of sugar, two cupfuls of water. Pick over the berries carefully and wash in cold water. Put them into a porcelain lined saucepan, with enough water to cover, and cook until tender. Then add the sugar and re-move from the stove just as soon as the sugar has been dissolved. Serve hot or cold. Select the berries carefully; let them slowly without stirring. If treated in this way they will retain their shape and the sauce will be clear and transparent.

Apple sauce is for roast goose. Peel and core six tart apples. Put them in to a saucepan and just cover with wa-

ter. Boil until tender, then press through a colander. Add a teaspoonful of butter, a dash of nutmeg or cinnamon and sweeten to taste.

Presents For Men.

In silverware there are toilet articles such as talcum jars, cold cream jars, silver mounted brushes, combs, clothes brushes, whisk brooms, flasks and shaving brushes.

Bath robes come in the most attractive guise, and the man who has none will surely bless the sister or mother who gives him one.

Gorgeous heavy silk mufflers, embroidered suspenders, neckties of white silk, linen or silk handkerchiefs and chest protectors are some of the things men must expect, as they generally put off buying them until after Christmas.

Other decorations for a man's den are the hideous but picturesque Japanese masks, swords and bayonets. Panel decorations in oriental design will surely please if they are well selected. A wastebasket would not be amiss, and one of the new cut-crystal, with a hazy top, silver trimmed, would be highly acceptable.

Always ask for The Tilt or the United Workingman SHOES

If you once try them you will always wear them. A complete line of shoes for men and women. We also carry a fine line of slippers. Repairing of all kinds promptly and carefully done.

JAMES MILLIKIN,
North Jackson Street, Roseburg, Ore.

Roseburg Brewing and Ice Co.

Pilsner Beer

Doctor says drink Pilsner Beer. It will improve your health. Is made of pure malt and hops. No better beer made than ours. Try our Bottled Beer for family use. Delivery free.

Economy Market.

GEORGE KOHLHAGEN, Pr. p.
Wholesale and Retail Butcher
Dealer in Live Stock

We respectfully solicit your patronage. The Market was established in 1892 and is the only first class Market in Roseburg. Nothing but the very best quality of livestock is slaughtered.

MARKET ON JACKSON ST. ROSEBURG - OREGON

Look around before buying your Xmas Presents

We have the finest assortment of **Holiday Goods** on the market. Also a full line of Gents' Furnishing Goods, Boots and Shoes.

LOHR & SONS, OPPOSITE THE DEPOT