

The Christmas Pudding



WITHOUT its plum pudding Christmas would not seem Christmas in many households.

Tradition has much to do with the partiality to a pudding of this sort for Christmas, and, whether it is handed in by a neat maid in cap and apron, by a stately butler in livery or by the unpretentious housewife herself, it should not appear on the table until it is time to serve it.

Place the pudding on a generous platter, decorate it with bits of holly and dress with a good sauce, which should be in a separate dish.

As the pudding improves with age, it may, like fruit cake, be prepared in advance.

To keep it fresh until Christmas wrap in oiled paper and keep in a tin which has a tight fitting lid.

Then the pudding need only be warmed up when sent to the table.

How to Make the Pudding.

If you intend to make a boiled pudding see that all molds and basins required are perfectly dry before greasing them and then use good butter for the purpose. Take care that the molds are filled to the top with the mixture and that it is pressed well down. Have clean pudding cloths. Dip them in boiling water and flour them before tying over and allow for swelling.

Let the water be bubbling violently before putting the molds in it. See that the water covers them.

As it evaporates in boiling add more boiling water so as not to check the cooking, which must go on steadily all the time.

Plum puddings properly made and boiled will keep at least a year if hung in a cool, dry place.

When Baking the Pudding.

If you prefer to bake the pudding take one and a half cups of beef suet free from skin and chopped fine, one and a half cups of raisins stoned, one and a half cups of currants which have been washed and picked over, one cup of brown sugar, two cups of flour, one teaspoonful of baking powder, four eggs, one cup of milk, half a cup of citron cut in very small pieces, a pinch of salt, half a grated nutmeg and one glassful of orange juice.

Put all these ingredients in a deep bowl, adding the eggs just as they drop from the shell, flour and baking powder sifted together and, lastly, the orange juice.

Mix into a batter which should be very short. Pour into cake tins which have been liberally buttered and bake in a steady, even oven for two hours.

English Plum Pudding.

For a rich old fashioned plum pudding take eight eggs, one pound of best butter, one pound of flour, one pound of currants, one pound of seeded raisins, one pound of sliced citron, one pint of milk, a small loaf of bread, half a teaspoonful of ground mace, half a teaspoonful of cinnamon and a pinch of salt.

Break the bread in small pieces and crumble it in the milk, add the beaten eggs, the creamed butter, then the fruit well floured. Grease a cloth, put a large plate in the middle of it and heap the pudding on the plate. Then tie it up securely, but leave plenty of room for the pudding to swell. Boil for three hours, adding more water from time to time if necessary.

Serve with a sauce of butter, creamed with sugar and flavored with nutmeg and lemon juice. When ready to serve stick almonds all over the pudding, first blanching the almonds. Make a little hole in the top of the pudding and pour half a pint of brandy over it and serve blazing.

A Cheap Pudding.

What could be more economical than this pudding. Mix together one and a half cups of flour, one cup of brown sugar, one cup of grated suet, one cup of seeded raisins, one cup of cleaned currants or chopped prunes, one cup of grated carrot, one cup of grated potato, one-quarter of a cup of minced orange peel, nutmeg, cinnamon and clove to taste.

To make the sauce beat together one tablespoonful of cornstarch, two tablespoonfuls of butter and one-half cupful of brown sugar. Set on the stove until heated, then turn in hot water, a little at a time, and cook until the consistency required. Add four tablespoonfuls of grape or apple jelly, with spices or flavoring to taste, and serve hot.

FANCY DISHES.

Molded Rice or Gelatin May Be Hand-somely Decorated.

The side dishes for the Christmas banquet should be made as attractive as possible. Fruit and nuts may be served in gelatin. Chicken salad may go to the table in a rice mold or sweets may be used in the same form. The mold chosen for the rice should be one of those with a hollow center, in which the salad or dessert may be placed. Parsley or bits of holly can be laid along the outside of the dish, and, in the case of gelatin desserts, they may be adorned with candied or maraschino cherries.

A delicious fruit cream is thus made: Take two tablespoonfuls of granulated gelatin in a pan and cover it with a cupful of cold milk. Soak for an hour and then place it over a saucepan of boiling water that it may dissolve slowly.

Whip half a pint of thick cream, sweeten it to taste and flavor with a teaspoonful of vanilla and a cupful of chopped dates. Strain the gelatin slowly through muslin into the cream (which must be evenly stirred meanwhile), place in a wet mold and when set turn out and garnish with split



DESSERT AND SALAD IN MOLDS.

grape cherries. Garnish with sprigs of holly or pine.

A handsome fruit mold may be made as follows:

Prepare gelatin in the usual way. When slightly cooled pour it over Malaga grapes and halves of English walnuts in the bottom of a china or crystal bowl.

The grapes should be halved and the seeds removed, and if the gelatin is not a tart flavor orange or lemon juice should be added.

Stir slightly to distribute the fruit, stand in a cold place to chill thoroughly and serve with sweetened whipped cream. Garnish with sprigs of holly.

CHRISTMAS NUTS.

Served in Various Forms in Dainty Souvenir Boxes.

Nuts or nut dainties are generally part of the Christmas feast. Sugared or salted almonds may be served in souvenir boxes like those illustrated here. These are made of cotton to represent snowballs, the eyes, nose and mouth being painted on with water colors. The tin cup and funnel make quaint covers for the larger boxes. Fancy lids shaped out of pasteboard may be covered with crape paper.

When cracked nuts are served have them cracked before they are taken to the table. See that there is a small portion of salt at each cover. Nuts with salt are valuable as an aid to digestion.

If you prefer to make your own salted almonds put an ounce or two of almonds in a bowl, pour boiling water over them, cover and let them stand for five or six minutes. By pressing



FANCY ALMOND BOXES.

them between the finger and thumb the skins will readily come off. Dry in a clean cloth.

Put a tablespoonful or less of olive oil, according to the quantity of almonds, in another small bowl. Put in the almonds and stir them round till all are coated with oil. Then roll them in salt. Put them in the oven, which should be moderately hot, and leave them till a pale brown. Take them out, shake off the superfluous salt, and when cold they are ready to serve.

Sugared nuts are nice. Nearly all nuts except peanuts are palatable in this shape. Hickory nuts and butter-nuts are especially good.

Have the meats picked from the shells. Boil granulated sugar with enough water to dissolve it, stirring as little as possible. When it can be drawn out in a thread stir in the nuts and let them cook a very little, for if left too long on the stove the oils will be drawn from them. Pour thinly on platters, and when cold they will be found to separate easily.



ORLEAN'S MADONNA FROM PAINTING BY RAPHAEL

The Real Christmas Gift

Rev. D. T. Thomas

We are approaching the great Christmas festival, and the question of how to make it count for the holiest sentiments confronts every citizen. We Americans have carried the custom of swapping gifts so far that it has become an evil to be abated. The Christmas tree, too, has become a real burden in many homes. The real motive power of the whole Christmas story is summed up in John 3:16—"God so loved that He gave." Search earth and sky, land and sea, even heaven itself, and you find no greater proof of God's love than the gift He gave us. There

are circumstances in our lives, things happening in the world around us which appear contrary to love, but ever and always there remains the fact of God's gift to us, and upon that we can rest. "This is the morning star shining unclouded in every dark night of trouble."

The light and joy of Christmas are for the nations. They do not belong to any limited and chosen company. It belongs to us to see that those who have never seen the light or experienced the joy shall have their opportunity. And best of all to carry this Christmas spirit thru all the year.



Rev. Father J. R. Buck

The County Endeavor Union officers are contemplating a meeting with the Watts young people Sunday evening.

We would call the attention of our readers to the numerous offerings of holiday goods made by the various advertisers. A careful reading of the announcements will show many bargains in all lines.

Mrs. L. M. Stream is recovering from a severe illness which lasted several weeks.

Editor Meresse, of the McMinnville News-Reporter, visited over Sunday with the home folk in this city. Mr. Meresse, formerly a news chaser in the Grove, is giving the Yamhill county public a bright and interesting weekly newspaper.

The Dutch Patrol

By EDMUND CLARENCE STEDMAN

WHEN Christmas eve is ended, Just at the noon of night, Rare things are seen by mortal eyes

That have the second sight, In St. Mark's churchyard then They see the shape arise Of him who ruled Nieuw Amsterdam And here in slumber lies.

His face beneath the close black cap Has a martial look and grim, On either side his locks fall wide To the broad collar's rim, His sleeves are slashed; the velvet coat Is fashioned Hollandsese Above his fustian breeches, trimmed With scarf knots at the knees.

His leg of flesh is hosed in silk; His wooden leg is bound, As well befits a conqueror's, With silver bands around, He reads the lines that mark His tablet on the wall, Where boldly "Petrus Stuyvesant" Stands out beyond them all.



THEN INTO RANKS THEY FALL.

"Tis well!" he says and sternly smiles, "They hold our memory dear, Nor rust nor moss hath crept across, 'Twill last this many a year." Then down the path he strides And through the iron gate Where the sage nine men, his councilors, Their governor await.

Here is Van der Donck and Van Courtlandt, A triplet more of Vans, And Hendrick Kip of the haughty lip And Govert Loockermans, Jan Jansen Dam and Jansen, Of whom our annals tell— All risen this night their lord to greet At sound of the Christmas bell.

Nine lusty forms in linsey coats Puffed sleeves and ample hose! Each burgher smokes a Flemish pipe To warm his ancient nose, The smoke wreaths rise like mist, The smokers all are mute, Yet all with pipes thrice waving slow Brave Stuyvesant salute.

Then into ranks they fall And step out three by three, And he of the wooden leg and staff In front walks solemnly, Along their wonted course The phantom troop patrol To see how fares Nieuw Amsterdam And what the years unroll.

Street after street and mile on mile, From old St. Mark's to Whitehall Point, They foot the limits round; From Maiden Lane to Corlear's Hook The Dutchmen's piper blow, But never a word from their lips is heard, And none their passing know.

Ere the first streak of dawn St. Mark's again they near, And by a wail the nine men halt Their governor's voice to hear, "Myneheeren," he says, "ye see Each year our borders spread, Lo, one by one the landmarks gone, And marvels come instead!

"Not even a windmill left Nor a garden plot we know, And but a paling marks the spot Where erst my pear tree grew, Our walks are wearier still, Perchance and it were best, So little of worth is left on earth, To break no more our rest."

Thus speaks old Petrus doubtfully And shakes his valliant head, When on the roofs a sound of hoofs, A rattling, pattering tread, The bells of reindeer tinkle— The Dutchmen plainly spy St. Nicholas, who drives his team Across the roof tops nigh.

"Beshrew me for a craven!" Cries Petrus, "All goes well! Our patron saint still makes his round At sound of the Christmas bell, So long as stanch St. Nicholas Shall guard these houses tall, Here shall come no harm from hostile arm, No evil chance befall!

"The youngsters and the meales Shall have their noses filled; The butcher and the baker And every honest guild Shall merrily thrive and flourish, Good night, and be of cheer! We may safely lay us down again To sleep another year!"

Once more the pipes are waved, Stout Petrus gives the sign, The misty smoke enfolds them round, Him and his burghers nine, All when the cloud has lifted Have vanished quite away, And the crowing cock and the steeple clock Proclaim "the Christmas day."

A Country Named For Christmas. South Africa was discovered by the Portuguese, who were searching for an ocean road to India. Bartholomew Diaz was the commander of the two little ships that formed the expedition in 1488. Eleven years later Da Gama took another Portuguese fleet south. He discovered Natal on Christmas day and thus named it in consequence.

CHRISTMAS SWEETMEATS



HOMEMADE candles 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 button boxes that make such charming souvenirs for the Christmas party.

The illustration shows one of these button boxes, which is made to resemble 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 crape paper.

Delicious Sweets.

Plain Bonbons.—Take the white of one egg, beat till firm, add one egg, 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 tablespoonfuls 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 candies 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 in 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 tablespoonfuls 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.

M. E. Dilley is recovering from his recent illness and is able to be out of doors.

The best of fresh meat can be had at the Dilley Market, Phone 692. 6-1f

Dr. E. Brookbank has entered into a partnership with Dr. D. W. Ward, of this city. The offices of Dr. Ward, on First Avenue north, will be remodeled and the rooms arranged for joint occupancy.