

CHRISTMAS TIDE.

There's a little old man with silvery hair, An' a long white beard 'at flis' in the air; With twinklin' black eyes an' a rosy, red face, An' 'one't a year he comes to our place.

But you better take care, fer some folks say 'At er' you noughty he'll fly away; An' quicker'n you kin whistle—phee! Away he's gone up the chimney flue!

But of your good an' 'hey yer pa, An' don't never er' a vex your ma, He'll fill yer stockings with gams an' toys, An' nits an' sweets an' all sorts o' joys.

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AFTER FIFTEEN YEARS.

It is growing dark upon a December afternoon and a snow is falling rapidly enough to conceal all the bare, unsightly places in the village of Raindale and give it a gala appearance for the nearing Christmas-tide.

Martha Jackson and her mother are busily engaged in sorting a pile of colored rags preparatory to the manufacture of a braided rug. Several newspapers are spread upon the floor to protect from dust and ravelings the scrupulously clean carpet.

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THE LOOM BOSS.

All sat down and waited. From the turkey faint, thin, aromatic smoke arose. The hungry children surveyed this perfect Christmas feast and rejoiced. Waiting, they laughed and joked. The mother, calm, looked on.

At the end of five minutes the smoke no longer rose from the turkey and the children were no longer gay. All, now, waited in silence.

At the end of ten minutes little Annie and her mother avoided each other's gaze, because their eyes explained so much. The boys, with vicious smiles, exchanged kicks beneath the table.

At last Mrs. Ryan signed to little Annie. Mother and daughter then began to remove everything. "We'll wait till 1 o'clock for your father; maybe till 2," Mrs. Ryan explained to the boys, who stamped about and growled.

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CHRISTMAS GOODIES.

One cup of butter, two cups of sugar and the yolks of three eggs creamed together. Dissolve one teaspoonful of soda in a little water and add it, and put two teaspoonfuls of cream of tartar in a little flour.

Beat together one cup of butter and two cups of sugar, and mix two teaspoonfuls of cream of tartar with half a pint of flour. Dissolve one teaspoonful of soda in five tablespoonfuls of milk.

Put one cup of granulated sugar in a sauce pan (no water, remember). Stir rapidly, as it heats, with a wooden spoon. In five minutes it will be a dark-colored syrup.

Use good sugar, a very little cream of tartar and water. To each pound of sugar allow a half pint of water and a level spoonful of cream of tartar.

Put over the fire a cup of sugar, two ounces of chocolate, a half cup of milk, and boil. It is done as soon as it will harden in cold water.

Put an ounce of gelatin to soak in half a cup of cold water. Take one and one-half ounces of ginger and cut it up in very small pieces.

GINGER HORSE CAKES.

Take one pound of butter, half a pound of sugar, one quart of molasses ginger, all spice, cinnamon and cloves. Add at the last two and a half pounds of flour, reserving enough of this amount to roll out the cakes.

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GINGER CREAM.

Put an ounce of gelatin to soak in half a cup of cold water. Take one and one-half ounces of ginger and cut it up in very small pieces. Have a pint of double cream thoroughly chilled, set it in a basin of ice and whip to a stiff froth.

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