

Mrs. Wilson Plans Christmas Menus

Any One of Six She Gives Would Carry Out the Festive Spirit on Christmas Day

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THE crowning glory to Christmas Day is the Christmas dinner, and this meal should be just as elegant as you possibly can make it.

MENU NO. 1 (Holly and mistletoe table decorations. Red candles in Colonial glass sticks. Little reasonable place cards tied with piece of holly and red ribbon.)

- Celery, Salted Nuts, Preserved Ginger, Spiced and Pickled Melon Rind, Grapefruit Cocktail, Brown Gumbo Soup, Creamed Spinach, Baked Fresh Salmon, Hollandaise Sauce, Potato Balls, served with Salmon, Roast Turkey, Giblet Sauce, Cranberry Jelly, Hot-house Tomato Salad, Frozen Orange Punch, Candied Sweet Potatoes, Asparagus on Toast, Christmas Cup, Hot Mince Pie, Coffee, Cheese and Toasted Crackers, Nuts, Raisins, Bonbons.

MENU NO. 2 (Mistletoe and holly table decorations, red and white candles in Colonial glass sticks, place cards of Christmas bough tied with holly ribbon.)

- Celery, Salted Nuts, Home-made Pickles, Oysters on Half Shell, Brown Gumbo Soup, Sage Dressing, Brown Gravy, Apple Sauce, Baked Sweet Potatoes, Stewed Tomatoes, Asparagus Salad, Cranberry Pie, Coffee, Cheese and Crackers, Candles, Nuts, Raisins.

MENU NO. 3 (Christmas wreath for table decorations. Names written on large holly leaves for place cards. Name streamers of holly ribbon from center to sides of table.)

- Celery, Salted Nuts, Home-made Pickles, Broiled White Fish with Butter Sauce, Roast Capon, Game Filling, Celery and Tomato Salad, Mashed White Potatoes, Cauliflower, Mashed Turnips, Plum Pudding, Vanilla Sauce, Coffee, Cheese and Crackers, Nuts, Raisins, Mints.

MENU NO. 4 (Mistletoe and moss table decorations; Christmas bough and holly place cards; Candelabra with Christmas candles.)

- Celery, Salted Nuts, Olives, Roast Duckling, Brown Gravy, Orange Sauce, Mashed Potatoes, Spinach, Egg Garnish, Hot-house Tomato Salad, Pumpkin Custard Pie, Coffee, Cheese and Crackers, Nuts, Raisins.

MENU NO. 5 (Christmas table decorations of choice candles, Colonial sticks, Cream Onion Soup, Pickles, Cabbage Relish, Celery, Roast Guinea Hen, Bacon Garnish, Brown Gravy, Cranberry Jelly, Maracou au Gratin, Peas, Artichoke Salad, French Dressing, Mince Tart, Vanilla Sauce With Whipped Cream, Coffee, Cheese and Crackers, Nuts, Raisins.

MENU NO. 6 (Table decorations of choice) Bouillon, Toasted Crackers, Tomato and Cucumber Relish, Celery, Roast Suckling Pig, Brown Gravy, Cranberry Sauce, Baked Sweet Potatoes, Brussels Sprouts, Mashed Turnips, Endive Salad, Mince Pie With Ice Cream and Hot Chocolate Sauce, Coffee, Crackers and Cheese, Nuts, Raisins.

Orange Sauce: Boon out the juice of four oranges. Grate the rind of one orange. Juice of one lemon. Place in saucepan. One and one-half cups of cold water. Four tablespoons of brown sugar. Three tablespoons of cornstarch. Stir to blend and bring to boiling point. Cook for five minutes, then add the fruit juices, the grated rind of orange and simmer slowly for fifteen minutes.

The entire success of the Christmas dinner will depend upon the advance preparation. So for your own peace of mind start things in plenty of time.

MRS. WILSON'S ANSWERS My dear Mrs. Wilson—Please give recipe for home-made scrapple. MRS. W. S. Scrapple: Have butcher split pig's head, scrape, clean and wash well. Place a pig's head in the preserving kettle and add sufficient cold water to just cover the head.

One bunch of soup herbs. Three-quarters cup of finely chopped onion. One carrot, cut in dice. Cook slowly until the meat will leave the bones easily. Then lift the head into large bowl and pick all the meat from bones; chop meat fine. Strain the stock in which the head was cooked. Measure this stock and there should be three quarts. Return to the preserving kettle and add: One-quarter cup of salt. Three tablespoons of black pepper. One tablespoon of poultry seasoning. Two tablespoons of thyme. Two cups of cornmeal. Two cups of buckwheat flour. One and one-half cups of whole-wheat flour. The finely chopped meat from the head. Add the meat mixture very slowly, stirring all the while and sifting the meat in through the fingers.

Place an apple under the kettle and stir and cook until mixture is very thick, so that it will hold the spoon upright, pour in pans that have been rinsed with cold water and set away over night to mold.

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This Frock Worn by the Famous "Katinka"



By CORINNE LOWE

This holiday season the Christmas belle is going to enter into a lively rivalry with the Christmas tree, and only the most penetrating jury will be able to decide which of the two wears more gold or silver.

The charming frock shown today is one of the all-gold creations so often seen nowadays. Especial interest attaches to it because it was the gown worn at a private party by the Russian actress who has made such a nationwide impression by her singing of "Katinka" in the Chauve Souris. The foundation of this costume is cloth of gold, and over a petticoat of gold lace extends a saucy little gathered peplum of the gold tissue. As are so many of the new evening gowns, this model presents a contrast between front and back neck lines. For in the back the rounded front swoops down into an exceedingly deep "V."

Can You Tell? By R. J. and A. W. Bodmer

Where the Circus Got Its Name

The name "circus" in its original meaning was the name of the building in which the show, fight or other spectacle was presented. It was first used in Rome, and the exhibitions given consisted of games or chariot races. The chief of these buildings was the Circus Maximus, which was rebuilt under Caesar. It was 1875 feet, or about nine city blocks, long; 625 feet wide and more than 300 feet high. There were seats for 150,000 people. Later it was enlarged to accommodate 250,000 spectators, and in the fourth century A. D. it was again altered and improved so that 385,000 people could see the spectacles presented. Such a number of people at one show is almost incomprehensible to us, when a stadium seating 100,000 is considered remarkable.

The circus of Nero was celebrated for the cruelties perpetrated by that Emperor against the Christians. The circus of Constantine was another famous circus, the scene of many bloody combats between the two political factions of the time, the Blues and the Greens.

When we think of a circus today we think of the exhibition itself as the circus, and that is correct, as the new meaning has replaced the original one. The circus as we know it originated about the year 1830, and in twenty years grew into an immense amusement enterprise. It was always a traveling show until more recently, when the establishment of circuses and hippodromes, or permanent places for exhibitions, became established.

Tomorrow—Why is a Dog Entitled to One Bite? MEMBERS OF THE PHILADELPHIA SCOUT LEADERS' TRAINING COURSE will receive diplomas tonight at a special exercise in the Temple University gymnasium. A number of speakers will be heard.

THE HOME IN GOOD TASTE By Harold Donaldson Eberlein

It was recently demonstrated to the writer that the ordinary "back-yard" of a city house may be invested with an old World charm. A good reproduction of an old statue; a pine tree or even the ubiquitous poplar or linden; a stone or cement bench; a bird bath; and, in the summer, a few flowers in a well-planned arrangement—and one has a tiny place of peace.

The despised "back-yard" can be treated even more formally with flagged or beveled walls and little box or arched borders. One may play that it is a sunken garden and plant it so tall in miniature, or one may decide to follow nature and have a few shrubs and flowers and some simple arrangement of natural paths and a grass lawn in miniature.

We should remember that individuality can be as clearly shown in a "garden," however small, as in a house. Each method that the Japanese employs of grouping plants, flowers and trees has for him a special significance. If more of the sense of beauty of grass, shrubs, flowers, etc., could penetrate our consciousness we would realize how large is the field for refreshment and how deep and healthful the interest we may arouse in ourselves over our achievements in these lines.

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