DOMESTIC SCIENCE.

OF ALL Christmas dinners the dinner O of one's childhood, the dinner "mother used to get up," stands facile princeps, Nearly every country has its national menu for this festal day.

The Russian would not think the day properly celebrated unless a small roasted pig was served upon his dinner table with a dressing compounded from the heart and liver, garnished with boiled lockwheat. The Italian feasts upon stowed cels, folled in laurel leaves and macaroni. The Armenian household revels in delicious meat rolls, enveloped in water cress, curious dolmas of tolled cabbage bayes stuffed with forcemeat, thin sheets of gul-laj, rolled and twisted, covered with syrup and buffalo butter and crowned with crispy walnut meats. Pilaff, specially prepared for this occasion with raisins and becomes is the piece-decressance, while the des-sert is the popular manaleber, made of floor, sugar and milk, flavored with rose water and cerved with eletted cream.

Hars Brinker looks forward for weeks to the Christmas goose stuffed with chestnuts, the raised rolls plump with raisins and the traditional St. Nicholas cakes. The exile from Erin, however low his fortunes may have obbed, calls with insistence for his fat goose, and the swarthy Spaniard forgets for the while the bitterness of defeat while dimes on almoral semi and goldish anothered in chopped garlie and oil.

The English housewife holds fast to tradition, and her heard is crowned with a great sirban of beef and the rich plant ege. In the American household the pational bird, or a fine roast of beet, holds the honored place, although a "green" goese heatly trussed and rousted or a plump sucking pig, crisp and brown and truggant, is not to be despised, An elaborate menu is not esential ner yet appropriate to the Christmas dinnersoup, the turkey or other roast with its usual concernitants, a light salad and the substantial pudding with bon bons and truit being quite solucient. But there must be an abundance of body and everyreen, bright lights, happy far s and good claser. Appropriate decorations are red and green, the glosy helly leaves with the bright red ber ries, candles with red shades and jet-lies, tees and bon bons of the same rich color. If there are children, the center decoration may be a miniature Curistical time. Select a small but symmetrical time, place it in a jardiniere and band with reges of smiley and botty.

Dust the tree with Jack Frest powder

and lung with light and sparkling trin-lets. Another pretty decoration is made

by cutting a live-pointed star out of white sheet waidling. Place the smooth

sale down in the center of the table, dust with powder of isingless, define its edges with small twigs of greens or helly

Menu for Christmas.

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Dinner. Breakfast. Supper. Cream of Tomato Soup.
Pim Olas, Celery, Salted Almonds,
Roast Turkey, Chestnut Stuffing. Grape Fruit. Fried Mush, with Sandwiches. Syrup. Cranberry Jelly. Olives. Celery. Mashed Potators, Bake Creamed Onions, Baked Squash. Breiled Steak, Mince Pie. Baked Polators, Lettuce Salad, Doughnuts. Plum Pudding. Baking Powder Cheese. Biscuit. Coffee. Coffee, Cider.

and place in the middle of the mat a glass or silver bowl filled with holly. In decorating, the only flower that is permissible with the green is the poinsetta or Mexican Christmas flower,

Oyster cocktails, said to be an American invention, are prepared as follows: Into deep plasses which have been well chilled, or in ice-shells made for this purpose, put five small oystets. For one dozen covers allow seven teaspoontals each of prepared horse-radish, tomate catsup and vinegar, ten teaspeonfuls of lemon juice and one of tobaseo some, Mix thoroughly and pour an equal quantity into each glass,

The cream of tomato soup frequently known as tomato bisque, is made as iel-lows: Put a pint of canned tomatoes in an agate stewpan with a tiny bit of bay leaf and a sprig of pursley and let it simmer for fifteen minutes. Put a quart of milk in a double botter over the five. Melt two tablespoonfuls of butter in a little saucepan, add to it two tablespoonfuls of flow, stir until bubbly and pour a half cupful of warm milk over it. Stir until smooth and creamy, then add to the milk in the double boiler. Stir and cook until it thickens, Rub the tomatoes through a sieve and when just ready to serve the soup, add a quarter teaspoonful of soda to the fourto, z, Have the soup tureen well heated, and pour the bot milk and tomate into the tureen and serve at once, The soup must not stand after being mixed, especially it the tomato is at all

acid. A teaspoonful of sugar may be added if desired, To make the chestnut staffing for the turkey, shell and cook one quart of large French chestnuts in beiling water until their skins are lossened. Blanch and again put in beiling water and cook until tender. While still hot rub through a

sitted nuts a few bread crumbs and two tablespoonfuls of melted butter and sea-son with salt and pper. Moisten with a little sweet cream and fill the turkey, but do not press the stuffing in too closely.

To prepare the cranberry jelly wash

and pick over the berries and place over the fire, in a saucepan with half as much water as there is fruit, Cook until the berries are soft. Press through a fine rieve, and to each pint of the juice allow three-quarters of a pound of granulated sugar. Place on the fire, cook just twenty minutes after coming to the boiling point, and turn into moulds to harden. That there are mashed potatoes and mashed potatoes all the world knows. To prepare them just as they should be, creamy, light, white and ready to melt in your mouth, allow to ence pint of hot boiled potatics one tablespoonful of butter, balf a teaspoonful of salt, a quarter of a teaspoonful of pepper and but milk or cream to moisten. Mash in the kettle in which they were boiled and beat with a fork until light and creamy. If not quite ready to serve set the kettle in a pan of hot water and leave on the back of the range until time to use, Turn out lightly on a hot dish, but never, never smooth it over (this at variance with our grandmother's method) as that makes the potate heavy and compact.

In creaming the onions, cock in boil-ing water until tender, drain and put in a white sauce, made from two table specufuls each flour and batter, a half teaspoonful of salt, a quarter teaspoonful of pepper and a pint of warm milk. Put the burder in a granite saucepan, and stir until it melts and bubbles, being careful that it does not brown. Add the mixed. Pour in the warm milk little by little, stirring vigorously until perfectly

smooth and creamy. Add the seasoning and pour over the onion. For the let-tuce salad, arrange the delicate inner leaves in a salad bowl, scatter over and among them thin alices of crisp, unwell-blended French dressing.

The cheese fingers are compounded from scraps of pull paste rolled thin and sprinkled with grated cheese and a dusting of cayenne. Roll out, fold and place on the ice to burden. When chilled, rell into rectangular shape about an eighth of an inch thick, place on the bottom of a reversed dripping pan, and with a pastry cutter or knife cut into strips four or five inches long and less than a quar-ter of an inch wide. Grate a little more ter of an inch wide. Grate a little more cheese over them and lake in a moderate oven. The pium pudding which was presumably prepared a week or two ago, and hung in a cool storcroom to ripeh, is taken out on Christmas morning, tied up in its mould and dropped into a kettle of fresh holling water. Boil one or two hours without a moment's cessition; the length of time depending on the size of the multipression. ment's cossition; the length of fine de-pending on the size of the publing. When ready to serve, slip from the mould on to a low earthen or silver plat-ter, put in the oven a few moments to dry and darken, crown with strips of blanched almonds and stick a sprig of holly in the center. Pour a wineglassful of brandy around the pudding and, just before bringing it in, light it so that it makes its triumphal entry in flames, "Servite cum cantico,"

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The Christmas confections are infinitely best when home-made, and with the almonds will add piquancy to the feast.

lees may be procured in various attractive and scascnable shapes, but those moulded into the rotund figure of the good St. Nicholas, will be found most appropriate to the day. Turkish coffee closes the meal. As this is usually ta-boood for the children, a "Jack Horner pie" may be served for their edification. To make the pie have a large tin pan covered with tissue paper. Fill the dish with humorous little gifts, each one rolled in white paper and tied with red bebe ribbon, a tiny sprig of holly fast-ened under the bow. Have as many Have as many packages as guests, and pack compact-ly in the pan. Cut a piece of thin brown paper a little larger than the tep of the dish. Make pie crust gasies in the center of the crust, then paste to the outer edges of the pan. With a little brush and brown paint the paper may be colored to simulate a very well done crust. Place the pie on a pewter platter, if so favored as to have one, wreath with greens and holly and put a serving knie and fork upon the top of the pie. Piace before the honored guest and when he has cut and helped himself, the pic

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Endle Gautier, in Figure.

There is no exaggeration in saying that some of the most extraordinary prophecies of Jules Verne regarding travel and scientific achievements have already been realized or are on the eve of realization. Indeed, at times, the reality seems to have surpassed his most fantastic flights.

It is enough almost to make one suspect that he has found in the depths of the mysterious grottoes where Captain Nemo used to hide his treasures the magic amulet which gives the key to the secrets of the future.

Has not Captain Hatteras had hundreds of emulators? None of them, of course, has, as yet, reached the su-preme object of his desires-the intangible pole; but, following his footsteps in the line of the direction of the magnetic needle, have they not all more or less approached it? Does not the story of the voyage of the Belgica through the ice of the antarctic circle resemble a page torn out of the "Sphinx des Glaces?" Did not Frithjof Nansen, in the course of his northern odyssey, have to make a voyage, just like that of the hero of the "Pays des Fourrures," on board a floating iceberg?

And has not the most unpretentious hospital or the humblest laboratory, thanks to Paul Bert, the means at its disposal to invest with reality the paradoxical chimera of Doctor Ox, not to mention the oxygen that is sold in siphons and tubes, while we are walt- realized in the form of a well a kiloing for the liquefaction of the permanent gases to give us the sea air or the mountain air at home within the reach of everybody?

UNDER THE SEA.

Shall we speak of the "Vingt Mille Lieues Sous les Mers?" Why, everybody knows that, if the idea is not yet public property, the ministry of the navy, at least, has realized it. That always ready to burst the paunch of way, since the writer of these lines earned the right to affirm from personal experience that one can, with impunity, breathe, live, write dispatches meters under the sea!

Rousseau, M. Moissin, M. Majorana and perhaps others, had learned to owe, in a large measure, the move-make a reality, like the chemist of the ment of expansion which draws them "Etoile du Sud," of the synthesis of the diamond, rubies and sapphires, made artificially, were, under the hand of my friend. Maiche, common objects

in the market. The modern cannon, with a range of from fifteen to twenty kilometers, the melenite shells, the aerial torpedoes, etc., are, I imagine, the equivalents of the fanciful cannonades of the "Cinq Cents Millions de la Begum." The "City of Steel," be it said in passing. resembles so strikingly as to be almost confounded with it the industrial es-tablishment governed by Andrew Car-negie, Pierpont Morgan & Co. Even the legendary asphysiating bomb, capable of dealing death without pain and at long range, is scarcely different from

the nitrite of amyl projectiles proposed. with neither laughter nor tears, by the electrician, Edward Weston.

AIR TRAVEL.

We have also "Cinq Semaines en Ballon." Everybody knows that mar-DREAMS OF FICTION SINCE velous tale, the best, perhaps, of the ninety-nine which up to date have come from the fruitful pen of Jules | Verne. Two epic Englishmen, accompanied by Joe, a servant of the same attempted to go Upon by Many as a Form of Lit- in a balloon. To be sure, they had erary Insanity Now Stands Vindi- | not found the secret of steering balloons, but they put their faith in their star and in the atmospheric currents, Convinced that they had only to seek in the vertical plane the one among the many superposed and contradic-tory aerial currents which would lead them in the right direction, they constructed an aerostat, and off they went, Starting from Zanzibar, they soared after many dramatic twists and turns above the solid mass of Kilmandjaro, over the country of the Nyam-Nyams. above Lake Tchad and the Kong Moun-

tains, and at last reached some point n French Senegarabia The whole story bears a singular resemblance to a piece of literary insanity, and the few pontiffs who deigned to cast their eyes over the book hastgrimace that such things happen only in romances. Well, I beg a thousand pardons of the pontiffs, but besides M. Henry de la Vaulx, who is getting eady to jump over the Mediterranean, know three good Frenchmen, three tempt the aerial trip across the dark continent on an absolutely similar plan, with the exception of a few minor nunicipal council of Paris has subsidized the enterprise. At any rate, if

it has refused to do so, it has done TO THE EARTH'S CENTER.

There is not one of Jules Verne's works, even the "Voyage au Centre de la Terre"—the most extraordinary of them all-which has not been taken up and seriously discussed. We are even on the point of seeing that one meter and a half deep, at the late exposition, under the auspices of an emulator of Jules Verne, M. Andre Laurie, allas Paschal Grousset. The latter, moreover, had only appropriated and reduced the grand conception of an Argentine doctor, M. J. J. Martinez, who dreamed of nothing less than piercing the world through and through.

Positively, Jules Verne, with amusing and suggestive flctions, has ministry now runs about under water more than once inspired science and in the forms and appearances of I know industry. More than once has he ennot how many submarine torpedo boats, gendered miracles by imagining them in advance. But that is not the greatthe warships that come within their est of the services which he has ren-reach. It was some time ago, by the dered. The immortal merit of his work consists in his having created a new state of mind by enlarging the horizon of a too much stay-at-home race, and impregnating vocations ignorant of and even drink champagne, thirty their own capabilities with energies which, had it not been for him, would And even before the late Gustave have remained latent or sterile. Is it not to him that the new generations on to fruitful crusades for the pacific conquest of the world, and all for the great benefit of civilization?

It would be difficult to estimate the results which the works of Jules Verne have achieved in the illumination of minds and the stimulation of energies.

JUST LIKE MOLASSES CANDY.

He was a bashful, timid man, And had a dreadful scare Whene'er to Sylvia he began

But she knew what she was about, And helped the youth to win; With easy grace she drew bim out, And then she pulled him in!
-Nathan M. Levy, in Smart Set.

The Unasked :

was just like Christmas in any large city; snow everywhere and the air penetrating with cold. A young man mounted the steps of a fine private residence. That his coming was expected and appreciated was plainly evident by the tell-tale blushes of the young lady who admitted him. He had a special reason for wishing to spend this evening alone with her, for was he not to ask for the greatest Christmas gift of his

During the early part of the evening their attention was attracted by something from outside which hit the window, and the dark shadow of fluttering wings was outlined on the curtain. Instantly the young man raised the window, but it was the girl who stooped and took up the little bird lying on the ened to conclude with a disdainful sill. Blinded by the light the bird had flown against the window with such force that it fell stunned and dying, It was only a little sparrow, yet she appeared very beautiful to him with sympathetic tears glistening in her eyes as she caressed its brown feathdistinguished officers, MM. Hourst, Leo ered coat. From without the Christmus Dex and Dibos, who are ready to at- chimes were heard telling of the new born king that brought the message of peace so long ago. Gazing fondly at the young girl now before him the details. It even seems to me that the young man felt this influence steal

"Surely," thought he, "I have chosen wisely." His mind reverted for an instant to the sparkling gem he had brought in anticipation of acceptance, With this thought he captured one of her hands but she did not raise her

At this moment a harsh, jangling sound came from the street in front of the door. It proceeded from some broken music-box and every tone seemed wreaked with pain. The awful discord even drowned the notes of the sweet toned bells, and likewise disturbed the young man, listening, The sentence on his lips was left unuttered, he dropped her hand and turned away. His first impulse was to toss the man a coin, and have him go, but a second impulse seized him, and he stopped, he knew not why, and waited for the girl to act.

Surely she would give something or send some one to do so, especially on this night when all things reminded one of the lowly born, but who now ruled the world. Much annoyed, the girl reached forth her hand and touched the bell. Joy returned, the young man's heart glowed. Ah! he had not been mistaken, the girl who could shed tears for the death of a bird could not send suffering humanity away un-

aided. The servant entered and bowed

"Send that beggar from the door! she commanded sternly. For a moment the young man was stupefied, then hastily jostling by the servant, cried, "No, I'll tell him!" he passed through the hall he took down his hat and coat and went out. It all happened so quickly that before the young lady could recover from her surprise, he had gone. The young man had thrust a bank-note into the hand of the little girl who stood holding a small tin-cup. The child threw the bill on the pavement and stamped on it with her foot; she had never had a bill before and she did not want a worthless piece of paper But the own er of the wheezy instrument started

eagerly forward, grasped the bill and kissed the hand of his benefactor.

The Christmas gift remained unasked Dora M. Rowe.

FOLLY.

On a day I met with Folly, She was piquant, she was folio. And she thrust out melanchely With a smile of witchery,

I, supine, could not disarm her Though I guessed in some degree There was mischief in my charmer, So it came about, you see, Folly made a fool of me!

When her slave I came to be. Scoffing at the love I bore her Vexed because I boldly were her

Too familiar livery.

Petelant, she scourged and left me Shorn of all my pemoply. So it was when she bereft me Of her smile, she set me free-Folly made a man of me!

- Frank Roe Batch-Ider in Smart Set.

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