

CHRISTMAS ICES.

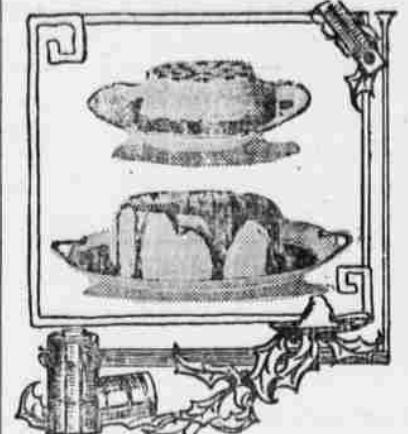
Delicious Desserts With Which to Round Out the Feast.

iced desserts make delicious features of the Christmas dinner. They may be in the form of plain ice cream or one of the elaborate ices which are served under fancy names.

The dessert should come to the table in an attractive form. It may be frozen in a fancy mold and decorated with candied or glace cherries, with nut meats or sprigs of holly.

The following delicious ices were suggested by that authority in culinary lore, the Boston Cooking School Magazine, and are illustrated here:

Chestnut Bavarian Cream.—Home-made chestnut preserve, either whole or broken nuts, is the best form in which to use chestnuts for this dish. Decorate the bottom of the mold with slices of candied or maraschino cherries and chestnuts. Cook one-third cupful of raisins in boiling water to cover until the raisins are tender and



TWO DELICIOUS ICES.

the water is nearly evaporated. Cut a dozen cherries in pieces, add the pieces left from decorating the mold and the raisins. Add one-fourth cupful of chestnuts in small pieces and one-fourth cupful of the chestnuts pressed through a sieve and enough of the chestnut sirup to make in all a generous cup of material. Let heat and in it dissolve one tablespoonful of granulated gelatin, one-fourth package, softened in one-fourth cupful of cold water. Set the dish into ice and water and stir till it begins to thicken, then fold in one cupful of cream beaten very light. When the mixture will "hold its shape" put it into the mold by spoonfuls. When unmolded surround with pieces of preserved chestnut in sirup. If the preserve has not been flavored add a teaspoonful of vanilla before folding in the cream.

Ice Cream With Raspberry Sherbet.—Pack vanilla ice cream into a ring mold, cover securely and pack in four measures of crushed ice to one of salt. When unmolded fill the center with canned or preserved peaches. Pour half frozen raspberry sherbet over it.

ROAST TURKEY DINNER.

- Oyster Cocktails, Cream of Tomato Soup, Roast Turkey, Onion Dressing, Mashed Potatoes, Apple Sauce, Cauliflower, Cranberry Ice, Celery and Nut Salad, Cheese Sticks, Mince Pie, Plum Pudding, Coffee.

THE CHRISTMAS BREAKFAST.

It Should Be Merely a Preparation For Dinner.

The Christmas breakfast as well as the Christmas lunch or supper should be light, but none the less attractive. In some families it is the custom to distribute Christmas gifts at the breakfast table, placing them at the plates of those for whom they are intended before they enter the room.

A nice gift for the housewife is something ornamental or useful for the table.

If an egg dish like the one illustrated here is chosen it may be brought on as a surprise containing the Christmas breakfast eggs.

Some persons like to eat a boiled egg from its shell instead of having it turned



BREAKFAST DISHES.

ed out into a cup. For these there come egg scissors that cut evenly around the top of the egg, leaving the orifice large enough to insert a spoon.

These scissors are miniature chickens with eyes of ruby and the steel handles gilded. The finger loops are left natural color for the sake of the contrast, and the whole affair is not more than five inches long.

A handsome platter for the accommodation of eggs served on toast may be presented.

A nice way of serving the Christmas breakfast eggs is to set two small slices of toasted bread, well buttered, on a dish; above arrange about eighteen hot, cooked asparagus tips; above the tips set two poached eggs. Pour over the whole a scant cupful of Madeira sauce, in which six or eight peeled mushroom caps (sliced or not) have been simmered about ten minutes.

The Yuletide Turkey

THE Christmas turkey is the piece de resistance at the Yuletide feast. After selecting it, it is supposed every one knows how to properly dress and clean a turkey. Few cooks thoroughly wash poultry after the feathers are removed. It should be done with a soft brush of warm soapuds, with abundance of clear, warm water to rinse. Care should be taken when drawing the turkey, for if the entrails are broken an or of the barnyard will be imparted the entire bird. Cut the neck off close to the body, first pushing the skin all down to the body that the hole may be easily covered by it. Cut the skin at the back of the neck, an inch or so down, and with the forefinger open the crop all around, lifting it out about breaking it and at the same time drawing the windpipe. Wings and legs should be trussed close to the body either with skewers by means of a trussing needle and line. The French have a method of sewing a fowl in a piece of soft paper so that a particle of fat escapes and baking it in this wrapper until twenty minutes serving time, when the paper is removed and it is delicately browned. Many cooks use considerable heat for the first half hour in roasting a fowl, turning it very often; then after this initial searing of the surface they employ a gentle, steady fire for thorough cooking. Twenty to twenty-five minutes to the pound is the rule for roasting a turkey. Remove all twine used in trussing before sending the fowl to the table.



SERVING THE TURKEY.

For extra nice gravy make as usual and just before taking up add one of oysters. Simmer until the edges

oyster dressing is preferred proceed as usual. Cut six slices of stale bread, remove the crust, soak in cold water until soft, then squeeze dry as possible. Three tablespoonfuls of butter in a pan and add a tablespoonful of onion. Simmer a few minutes, then put in the bread, season with salt and pepper to taste. When thoroughly heated remove from the stove, add three tablespoonfuls of sweet cream, two well beaten eggs and one of oysters, stuffing the turkey with dressing. Rub the turkey well with salt; season the breast, wings and legs with salt. Place in hot oven. When the flour on the turkey browns reduce heat and add two cupfuls of boiling water. For the next use one-half cupful of butter and one cupful of boiling water which the giblets were cooked. Cook every thirty minutes until the turkey is cooked, which will be about four hours for a ten pound turkey. Turn cooking turn frequently that it brown evenly. To prepare gravy remove the turkey from the pan, pour off the liquid, which skim the fat; return the turkey to the pan, add two tablespoonfuls of flour and stir until well browned. Pour in remaining liquor, to which the giblets finely chopped have been added. Cook five minutes.

ROAST PIG DINNER.

- Bouillon, Olives, Cavalr Canapes, Fillets of Sole, Sauce Tartare, Roast Suckling Pig, Apple Croquettes, Pickled Peaches, Sweet Potatoes, Baked Onions, Beets, Brussels Sprouts, Lemon Ice, Stuffed Tomato Salad, Wafers, Roquefort, English Plum Pudding, Fruits, Nuts, Coffee.

STEENE.

Steene, Dec. 10.—J. W. Arnold returned to his home Saturday after spending a week among friends in the happy land of Canaan.

Mrs. J. C. Haley is visiting a few days with her daughters, Mrs. Spangenberg and Mrs. William Wright at Carbondale.

John Jenkins, who is working at Scranton spent Saturday night and Sunday with his family here.

Mr. and Mrs. Elmer Hambly, of Honesdale, spent Sunday with the latter's parents at this place.

Lesley Mill is confined to his home with the mumps.

Mrs. Roy Spangenberg of Carbondale, visited her parents here Saturday.

Jacob Oberly lost a valuable horse last week. The horse was apparently all right in the evening, but on opening the stable door next morning Mr. Oberly discovered that one of his span of gray horses lay dead in the stall. This makes the second horse Mr. Oberly has lost during the last year.

The Lake Lodore company is putting

ing in a new boiler at their ice plant at Keen's Lake.

William Tonkin is busy remodeling his residence here.

Mrs. Frank Clarke, of Binghamton, and Mrs. Oscar Clarke of Deposit, N. Y., returned to their homes last week after visiting with the Bobolink and his mate.

Thomas Cole has deserted the farm and has gone to work for his brother in the lumber woods at Forest City.

The teachers and pupils of the Steene school are getting ready to give the public an old-fashioned Xmas entertainment. All are welcome.

The Bobolink is slowly recovering from a severe attack of lumbago.

LOOKOUT.

Rev. Manship was a guest at John Walker's on Saturday last.

Fred Branning of this place and Clyde Mahn of Union recently visited Mr. and Mrs. Clark Branning at Waymart.

Mrs. John A. Hill and Mrs. A. Daney were guests of Mrs. John

Schnakenburg at Stalker on Tuesday last.

Mr. and Mrs. L. L. Teeple were business callers at Callicoon one day last week.

There will be an oyster supper in the basement of the church Thursday evening, Dec. 11. Proceeds to apply on pastor's salary. All are invited to attend.

"ARTIFICIAL" TADPOLES.

Dr. Loeb Solves Enigma of Chemical Fertilization.

Dr. Jacques Loeb of the Rockefeller Institute of Medical Research, New York, has succeeded in demonstrating how life may be created by artificial means. Dr. Loeb's experiments were conducted before a gathering of the Sigma Xi Scientific Fraternity in the Quadrangle Clubrooms at the University of Chicago. About 150 scientists attended.

By the use of tadpoles, Dr. Loeb showed how the male can be eliminated. He displayed specimens of tadpoles produced by physico-chemical fertilization of the female egg.

The process is known as artificial parthenogenesis and consists of treating the egg taken from the female tadpole with a weak acid or base and when the cell has undergone a certain chemical change placing it in a prepared liquid solution. By this means life is reproduced as in nature. Dr. Loeb has performed the experiment upon the sea urchin as well as the tadpole, and prediction is made that it may be carried successfully to other forms of animal life.

—It probably has not been convenient for you to pay your subscription to The Citizen. We have arranged to help you pay it by giving you gratis a copy of Dr. Cook's "Attainment of the Pole." By paying all arrearages and \$1.50 for a year in advance, The Citizen will forward the book to you prepaid.

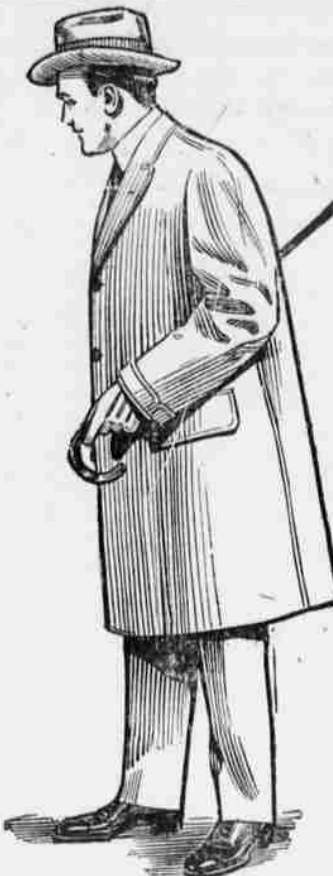
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