



CONDUCTED BY LAURA LATHROP.

CHRISTMAS SEASON. — GIFTS.

A MERRY, merry Christmas greeting to our friends of the HOME MAGAZINE on this day which never wearies, ne'er grows old. Happy, happy Christmas, that can transport the absent one thousands of miles, in imagination, to his own fireside; that can win even the wayworn and the aged back to the delusions of early childhood.

In all nations the day is kept, Christmas gifts exchanged, and Christmas carols sung. Music seems doubly appropriate at this season, while the interchange of gifts adds greatly to its joyousness. While there are gifts and gifts, what to give is oftentimes a vexing question. While it is not our province to even make mention of the beautiful articles elsewhere suggested, we may be pardoned for offering a few suggestions *apropos* to the occasion. Let the aged be first remembered. While to them gifts of comforts are always acceptable, let them be inwrought as much as may be with somewhat of the beautiful. In giving to our children, let our gifts be gifts indeed. Not articles of necessity, articles of wearing apparel, etc., which, we know, and the child knows as well, must be forthcoming whether the year holds Christmas or no. Let us mark the day with something beautiful or especially desirable in the eyes of the child; something wished, and longed, and hoped for, and not allow our too close ideas of economy to delude us into the vain endeavor to deceive the child.

To the needy give such comforts as you can spare; add a little store of dainties to mark the day; provide some little toy for each child; something on which the hungry heart and eye may feast, and which will be a bright spot in the memory for all time to come. To your friends your own handiwork will always be acceptable as something inwrought with your very self. If among those friends you number one with dainty tastes and a love for beautiful surroundings, which

her limited means will not allow her to gratify, do not send a reminder of her condition by always giving something "useful," as if in accordance with her position. Present some pretty decoration for her home; some dainty work of art to brighten the walls of her modest parlor; or, if you feel that it must be useful, add, to its usefulness, decoration. And how easily this may be accomplished. While some of our periodicals are really teachers of art and useful knowledge, at prices to suit the purse of every one, while home is the school, and this benign instructor comes regularly, not for an hour, or two, or three, but to remain with us to answer whenever consulted, to instruct clearly, concisely, and thoroughly, what wonderful things may our loving hands not fashion; what beautiful things may we not give.

Christmas Entertainment.

THE general spirit of gaiety and good-will, induced by pleasant anticipation, render the provision of a liberal repast for dinner on this day a necessity.

Cheerfulness not only promotes an appreciative appetite, but is a wonderful aid to digestion, as well; and one partakes, with impunity, of viands which this spirit alone can sanction. That the Christmas feast may be eminently a success, let everything be in keeping with the day. Bedeck your rooms with evergreens; wreath the holly and hang the mistletoe; bring out the choicest ware your house affords with which to grace your table; brighten it with your gayest flowers; serve your best dishes, and, no matter how elaborate or how simple your bill of fare may be, let it contain the essential dainties, as turkey, cranberry sauce, plum pudding and mince pie. Let the good wife provide as her help, her health and her purse will allow, remembering that much is due to the manner

of serving. A tasteful garnish renders the plainest dish inviting, while those intended to be hot will be doubly palatable if brought fairly smoking to the table. The Christmas breakfast involves little labor, being light and simple. The supper, which is scarcely demanded, should be the same in nature.

CHRISTMAS DINNER.

Raw Oysters. *Amber Soup.*

Baked Salmon with Hollandaise Sauce.

Roast Turkey, Cranberry Sauce.

Mashed Potatoes. *Escalloped Cauliflower.*

Celery. *Cheese.*

Mince Pie.

Plum Pudding with Wine Sauce.

Fruit. *Nuts.* *Raisins.*

Coffee.

RAW OYSTERS.—Serve as directed in November number, passing with them very thin slices of Graham bread, thinly buttered. It is understood that sliced lemon or lemon juice accompanies raw oysters.

AMBER SOUP.—Two quarts of soup will be sufficient for a dozen persons, as it may be served in little cups, as at luncheon, with a thin slice of lemon afloat in each—pretty tea cups will answer in the absence of others. To make this quantity, on the day before soup is needed, get four pounds of beef cut from the shank, have the bone broken in several pieces, and the meat cut into bits, add a slice of raw ham and two quarts of cold water. Allow the kettle to stand on the back part of the stove or range for an hour, then move forward and bring its contents slowly to the boiling point. Watch and skim carefully as long as a particle of scum rises. Now, let it simmer for at least six hours. Strain through a sieve and set where it will cool rapidly. The fat may be removed very easily next day, and about an hour before it is wanted place on the range and bring slowly to the boiling point, after having added a small onion, two or three cloves, a couple of stalks of celery, with a sprig of each, parsley, thyme, and sweet marjoran, two scant teaspoonfuls of salt, a dozen peppercorns, and the lightly beaten white of one egg. Bring slowly to the boiling point, keep so, without allowing

it to bubble, for half an hour, strain through a napkin and return to the kettle, when it will be ready to serve.

BAKED SALMON.—Clean thoroughly, wipe dry and stuff with the following dressing. For a salmon weighing about five pounds use a pint of oysters chopped very fine, add half a cupful of rolled cracker crumbs, a large tablespoonful of butter, a tablespoonful of lemon juice, a teaspoonful of salt, and a quarter of a teaspoonful of pepper. Mix thoroughly, rub inside of fish with one tablespoonful of salt, pack the stuffing into the vent and fasten with skewers or by sewing with thread. Have a perforated tin sheet or rack, and place it in dripping pan, with its upper side well buttered. Lay the fish on this, dredge lightly with salt, pepper and flour. Pour a teacupful of boiling water into the pan and set in a hot oven. Bake slowly, basting often with butter and hot water in the proportion of two tablespoonfuls of butter to a pint of water, kept hot on back of stove. Dredge as at first after the first basting. The fish will cook in one hour.

HOLLANDAISE SAUCE.—Put half a teacupful of butter in a bowl which has been slightly warmed before using. Beat the butter to a cream; add the yolks of four raw eggs, one by one, beating thoroughly into the butter; add the juice of half a fine, large lemon, half a teaspoonful of salt, and a pinch of cayenne pepper. Beat with an egg-beater for five minutes. Place the bowl in a sauce-pan of boiling water, then add to the mixture one-half cup of boiling water, and beat until it is as thick as soft custard. It should be done and ready to serve in five minutes.

ROAST TURKEY.—Secure a young plump fowl of not more than eight or nine pounds, and be careful that it is very fat. Singe, wash, dry carefully, and rub inside and out with one tablespoonful of salt, having previously removed all the fat clinging to the inside. For the stuffing use a scant quart of stale bread crumbs moistened with a third of a cupful of melted butter, one egg, beaten slightly, to which must be added a quart of small oysters, measured while whole, and chopped rather fine, season with two level tablespoonfuls of salt, a third of a teaspoonful of pepper and a tablespoonful of lemon juice. Stuff both the breast and body with this dressing, sew up, and bind the limbs to the body

by tying with stout twine. Bind in at same time a slice of nice salt pork laid on the breast, this may be removed before the final dredging, and may be added to the giblets for another day's luxury. Place the turkey on a trivet or rack in the dripping pan, baste it, or rather rub it all over with melted butter, and dredge thoroughly with flour to which you have added one teaspoonful of salt and a third of a teaspoonful of pepper. Pour a teacupful of boiling water in the dripping pan and place it in a hot oven. Roast slowly, turning the pan that the turkey may be evenly browned on all sides. Baste with butter and water for first time, which will be in half an hour from time of beginning. Follow with a dredging of flour, salt and pepper, after this baste with the gravy formed in the pan, being careful to supply water as it boils away. In the last half hour, baste the breast with two tablespoonfuls of melted butter and dredge lightly with flour. This will give it a frothy appearance. When it is done, remove it to a hot platter, set in a hot place till served, turn a cupful of hot water into the pan containing the gravy, bring it to the boiling point, thicken with a tablespoonful of browned flour, season to taste, and if you wish it especially fine, add a teacupful of finely chopped mushrooms. Serve the gravy in a gravy boat.

CRANBERRY SAUCE.—This should be prepared on the day previous and be served quite cold. To one quart of cranberries add one teacupful of water, and cook in an earthen vessel for ten minutes after they begin to boil. Then add one and a half cups of granulated sugar and cook rapidly five minutes. Turn into a mould which has been dipped into cold water. It will form a beautiful jelly, which turn out into a suitable dish and garnish with thin slices of lemon.

MASHED POTATOES.—Prepare according to directions given in our November number.

ESCALLOPED CAULIFLOWER.—Boil a good-sized cauliflower in two quarts of water, to which is added a tablespoonful of salt. Boil for three-quarters of an hour, then drain well and break into small pieces. Put a layer of this into an earthen baking dish, moisten with a sauce made of one pint of milk, heated to the boiling point and thickened with a tablespoonful of flour mixed with two tablespoonfuls of butter, and season to taste with salt and pepper. Sprinkle with a tablespoonful

of grated cheese; add the remainder of the cauliflower in another layer; pour the rest of the cream sauce over it and sprinkle with a teacupful of bread crumbs to which you have added a tablespoonful of grated cheese. Cover the dish tight and bake for ten minutes in a quick oven. Uncover and let remain ten minutes longer to brown.

CELERY AND CHEESE.—Directions for serving given in a previous issue of this Magazine.

MINCE PIES.—To a heaping quart of finely chopped lean boiled beef, add three quarts of peeled and chopped apples, a pound of suet chopped fine, three pounds of seeded raisins, three pounds English currants carefully washed and picked over, a quarter of a pound of thinly-sliced citron, four pounds of sugar, a pint of molasses, four tablespoonfuls of ground cinnamon, one tablespoonful and a half of cloves, two grated nutmegs, one teaspoonful of ground pepper, four tablespoonfuls of salt and three quarts of cider. Mix the ingredients thoroughly with the hands, reserving the cider to be added last. Heat slowly to the boiling point, let simmer for an hour and a half, put into stone jars and set away in a cool, dry place. This will keep all winter.

CHRISTMAS PLUM PUDDING.—Mix thoroughly one pound of beef suet, chopped very fine, one pound of flour, one pound of sugar, one-fourth pound of grated stale bread, one pound each of English currants, well washed and dried, and stoned raisins, well floured; add a nutmeg, a tablespoonful of cinnamon, half a teaspoonful of mace, the grated rind and juice of one lemon, a teaspoonful of salt, two teacupfuls of milk, and last, eight eggs beaten very light. Pour into well-buttered moulds or narrow baking tins and steam five hours. To make the sauce, beat a cupful of nice, sweet butter to a cream, then stir in gradually two teacupfuls of powdered sugar; add two tablespoonfuls of canned grape juice. Beat the mixture until it becomes a light froth, then set the bowl in a sauce pan of boiling water and beat briskly for a little more than a minute, pour into a hot sauce boat, grate a little nutmeg over the surface and send to the table hot. This pudding will keep for months and may be made several weeks before it is wanted. Steam for an hour and a quarter on the day when it is to be served.

FRUITS, NUTS.—A variety of fresh fruits, tastefully grouped and resting on sprays of some trailing plant, will form a handsome center piece for the table. The nuts should also be served in variety and previously cracked and mixed with the raisins.

COFFEE.—This is served very strong and usually without cream or sugar, unless desired.

Economy at Christmas Time.

It is poor economy on the part of the housekeeper of limited means to deny her husband and little ones, in the absence of invited guests, the customary feast on this day, on the plea of extravagance. When she remembers that the turkey will furnish the basis of at least three good meals, it will be no more expensive than plain meat. Choose a young, plump bird of about six pounds in weight. The oysters may be omitted in the dressing; and, if she has made a good selection, the fat finely minced with the requisite amount of salt, pepper and sage will season the stuffing deliciously. The turkey remaining may be stripped from the frame and dressed with a nice gravy, for the next day, in addition to the left-over stuffing, which may be warmed over by steaming; this will furnish an excellent dinner. The giblets and pork, reserved from the first day, minced and added to two or three sliced raw potatoes and stewed together in a nice gravy, will furnish material for an excellent meat pie for second day; any bits of cold meat may be added. The bones of the turkey, with a slice of pork to

enhance the flavor, will furnish ample material for an excellent soup for a small family. The mince pie may be made in limited quantity, and with the addition of raisins will be excellent without either currants or citron, if well seasoned. Canned grape juice or the juice of stewed prunes may take the place of cider. A delicious plum pudding which has the additional merit of being more digestible than richer compounds, is made as follows:

PLAIN PLUM PUDDING.—To one cup of plain beef suet, chopped fine, add one cup of sweet milk, three-fourths cup of sugar, one cup of stoned raisins, well floured, one-half teaspoonful of salt, two *heaping* teaspoonfuls of best baking powder; mix and sift the baking powder with the flour, of which there should be as much as can be stirred into the mixture with a stout wooden or iron spoon; put into an oblong bread tin (narrow and deep), smooth surface, with spoon dipped in cold water, place in steamer and steam steadily for one and a half hours. Serve with sauce.

PUDDING SAUCE.—To two cups of boiling water add one cup of granulated sugar, butter the size of an egg, a pinch of salt, one-third of a nutmeg, grated, two tablespoonfuls of lemon juice (or, if more convenient, the same amount of good vinegar). When it begins to boil, stir in one heaping tablespoonful of corn starch, or, if you prefer, two tablespoonfuls of flour, moistened and stirred smooth in a little cold water. Let boil up, then remove to back of range to simmer very gently for half an hour. Serve hot.

USEFUL HINTS.

SHORTBREAD.

Put one pound and a quarter of butter in a pan, and then add one pound of loaf sugar dust; mix them well together, and then add four eggs; mix well in as before, then add two pounds of flour, then roll the dough out, and cut them to the size you want them; put a piece of peel on the top.

MADEIRA CAKES.

Put one pound of eggs in a pan, and add one pound of loaf sugar dust; beat all together with a whisk till it gets a little thick, then add one pound of flour; mix it in lightly with your hand; add one or two drops of essence of lemon; put white paper round, and bottom of the tins or hoops, then lay one

or two pieces of peel and a few currants at the bottom.

TEA MILK SCONES.

Take two pounds of flour, add five ounces of butter; rub it in as small as possible, then add half ounce of carbonate of soda and quarter of an ounce of tartaric acid; rub them well in the flour, then quarter of a pound of loaf sugar dust, and quarter of a pound of currants; rub them in as before, add about half a pint of milk; then mix it, roll the dough out and fold it over two or three times, and then cut them to the size you want them.

JUBILEE POUND CAKE.

Take two pounds and a quarter of flour, then add half a pound of butter; rub it in the

flour very fine, add also one ounce of carbonate of soda and half an ounce of tartaric acid; rub them in the flour as fine as possible, then add one pound of sugar and two pounds of currants, and rub them in the flour as before, and two ounces of mixed peel; then add a pint and a half of milk and eight eggs, two or three drops of essence of lemon; mix them.

LARDED TEA CAKES.

Take one pound of flour, six ounces of lard; rub it well in the flour, then add two ounces of loaf sugar dust; mix it in as before, then half a pint of milk; make it into a dough, then roll it out and fold it three or four times, and cut them to the size you would like them.