

SOME MENUS FOR CHRISTMAS DINNERS.

(German).
MRS. CARL FUNKE.

I.
Fleischrand (made of calf's feet, capers and chopped meat) with Mayener sauce and port wine.

II.
Bouillon with sago.

III.
Rehrucken (antelope roast) with rosen kohl (red cabbage) and gebraten kartoffeln (fried potatoes) and geros eten kas'anier (roast chestnuts) light wine.

IV.
Pulaner (Guinea fowl) with salads and heavy wine.

V.
Lamner (beef tenderloin) with erbsen (green peas) Dicke bohnea (Lima beans) and gestamften kar'offeln (mashed potatoes)

VI.
Desert.

English plum pudding with wein sauce and black kaffee.

Zuche.

Gebakene kuche, zur halten (little Chris mas cakes of all kinds). Champagne and fruit.

(German Menu).
MRS. SCHWAB.

1. Consomme with poached eggs.
2. Small crustades of noodles.
3. Salmon boiled with mutton chops.
4. Filet of beef.
5. Beans with mutton chops.
6. Roast venison with currant jam.
7. Hachis of capons.
8. Gooseliner patties.
9. Roasted snipe and assorted salad.
10. Small souffles made of peaches.
11. Cream with various fruit.
12. Jelly cake.
13. Ice cream of sour cherries.
14. Different kinds of Christmas cakes, "Marzipan" almond, cakes and almond sticks and Bassamur cakes. Grapes, oranges, mandarins, melons, winter pears and satin apples.

(French Menu).
Mlle. MARCONNOT.

I.
Assiettes d'huitres et citrons.

II.
Consomme en tasses.
Celeri en branches.

Escargots farcis, (snails) a la Toulouse.
Chateau d'Hache 1880.

IV.

Fruite Saumone, sauce Diplomate.
Pommes Parisiennes (potatoes size of marbles), beurre Noisette.
Meursalt 1870.

V.

Roti.

Cailles bardees sur canape au cresson.
Chateau Beaujour.

VI.

Salade.

Crocus de Latine.

Galantinede Diende (turkey) a la Francaise.
Romance St. Vivant 1868.

Fromages.

Camembert. Pont Leveque.

Desert.

Gateaux assortis, raisins du blas de vougeat.

Bouche sec extra.

Veuvé Cliquot 1840.

Cafe Moka. Cognac. Cigars.

Chartreuse. Surprises.

(Southern Christmas Menu).

MRS. BURR POLK.

Oysters on half shell.

Terrapin soup.

Baked red snapper, sauce.

Stuffed shoat with apple sauce.

Mashed potatoes. Mashed turnips.

Creamed parsnips. Baked sweet potatoes.

Boiled rice. Lobster salad.

Canvas back ducks with brandied

peaches.
Christmas plum puddig, brandy sauce.
Charlotte Russe.
Pineapple pie. Orange jelly. Cake.
Persimmons. Confectionary.
Sweet figs. Coffee.

(English Christmas Dinner).

W. D. HARGREAVES.

Native oysters on the half shell.

Mulligatawny soup.

Boiled cod's shoulder, shrimp sauce.

Roast beef. Brussels sprouts sante.

Roast sucking pig. Boiled potatoes.

Yorkshire pudding.

Cauliflower. Peas. Ar ichokes.

East Indian salad.

Biscuits. Celery.

Royal blue Shelton cheese.

Plum puddig served with burning brandy.

Mince Tarts.

Fruit. Jordon Almonds. Raisins.

Thin captain biscuit.

Gorganzolla cheese.

Coffee (black). Burnt brandy.

CHRISTMAS AT THE BARRACKS.

(Officers' table).

CAPTAIN J. F. GUILFOYLE.

I.

Martini cocktail.

II.

Oysters on the half shell.

Horse radish and toasted crackers.

III.

Bouillon. Bread.

IV.

Broiled lob's'er. Chateau Y'Quem.

V.

Sweet bread patties. Green peas.

Sherry.

VI.

Turkey (carved at table),

cranberry sauce.

Mashed potatoes. Celery.

Champagne.

VII.

Roman punch.

Quail on toast. Rolls.

Champagne.

VIII.

Tomato jelly with lettuce,

Mayonnaise dressing.

Cheese straws.

Plum puddig with brandy sauce on fire

garnished with holly.

IX.

Ice cream. Cake. Fruit and nuts.

Devil's brew and cigars.

Coffee served in drawing room.

Private soldiers.

Oyster soup.

Raw oys'ers. Celery.

Turkey. Chicken. Geese.

Roast young pig served whole.

Potatoes and sweet potatoes.

Rice croquettes. Cider. Beer.

Mince pie.

Apples, oranges and nuts.

[The barracks are decorated beautifully. Each company invites and expects all the officers of the post and their ladies to inspect and taste the dinner.]

(Swedish).

MRS. AUGUST HJALMAR EDGREN.

Turtle soup

St. Julien

Salmon with Hollandaise sauce

Haute Sauterne

Boiled ham and tongue with vegetables

Chateau Yquem.

Sweet bread and mushroom patties

Johannisburger, a la danbe on grouse

with oysters in shell

Champagne.

Turkey with potato croquettes and rasp-

berry jelly

Champagne

Ice cream

Champagne

Fruits and bonbons

Sherry

Coffee Liqueurs.

[Mrs. Edgren adds that it is the custom in Sweden, on the occasion of a formal dinner, for the guests to gather around a side table upon which are bread and meat and latterly sandwiches. These they eat standing. The custom brings

the guests together informally and breaks up the sometimes awful stillness of the first course.]

(New England Dinner.)

MRS. S. F. HARRIS.

Stewed Oysters

Roast turkey, cranberry sauce

Potatoes, turnips and squash
Pickles. Chicken Pie
Mince, apple and squash pie
Fruit and pound cake.
Nuts and raisins.
Tea, Coffee and cider.

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