

THIS IS THE YEAR

**R** AISE your hat to the Glad New Year!  
 Raise your voice with a hopeful cheer!  
 Make a vow that while it stays  
 You'll make the most of its glorious days,  
 And—  
 What? That sort of resolve is old?  
 Sounds like a tale too often told?  
 You've made it every New Year's day,  
 Then frittered the live-long year away?  
 Well, a'posing you have? What's that to do  
 With this particular year? It's new!  
 New, you grouch, not the same old kind  
 Of muddled up year you've left behind!  
 New each day and each minute too!  
 New; each second is fresh-laid, new!  
 New for the things you've left undone!  
 New for the races you haven't run!  
 New for ambitions unachieved!  
 New for mistakes unretrieved!  
 New for unfinished efforts too!  
 New for the things you mean to do!

Never one day in its bill of fare  
 Is like another day anywhere.  
 And if a year can be fresh and new  
 Why in the dickens can't you be too?

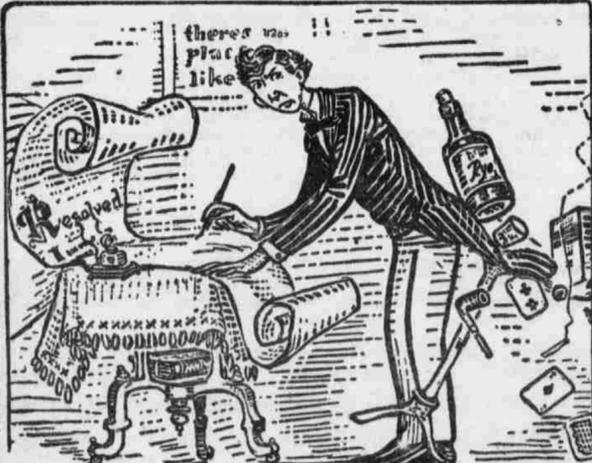
You can! So wash from your care-stained face  
 Of memory's dirt the last small trace.  
 Put on Ambition's garments bright,  
 Light your cigar with the Future's light  
 And say to yourself: "The old year's dead.  
 Bury it deep! Look right ahead!  
 Here's a New Year laid out for me,  
 As full of chances as it can be,  
 So out of my way and let me go!  
 It's up to me, and by jings! I'll show!"

Then start! And keep at it! Hang on! Stick!  
 You'll notice the difference mighty quick,  
 And you'll find, before t's half-way through,  
 It's the Happiest kind of a year for you!

—Paul West.

New Year's Resolutions

By KIN HUBBARD



"So We Start Off th' New Year With Lofty Resolutions. We'll Quit Drinkin', or Chewin' or Smokin' or Swearin'. Maybe Our New Resolutions 'll Include All of 'Em."

No sooner is th' spirit o' Christmas givin' exhausted till we're seized with th' spirit o' retrenchin' an', after a season o' spendin', with th' New Year jest around th' corner we unconsciously fall int' a retrospective mood an' take a personal invoice an' solemnly resolve t' make a better showin' both morally an' financially at th' close o' th' comin' year. So we start off th' New Year with lofty resolutions. We'll quit drinkin' or chewin' or smokin' or swearin'. Maybe our new resolution 'll include all of 'em.

But we never seem t' think o' th' many other things we might eliminate from our program fer th' comin' year that would not only better our chances in th' hereafter but which would make th' path o' life far pleasanter fer those who by force o' circumstances are compelled t' tolerate us.

So let those o' us who are perfect, aside from smokin', drinkin', chewin' an' swearin', dig around a little an' see if we can't find a few things besides th' ole moss covered habits aforementioned that we could cut out with profit t' ourselves an' those we mingle with.

Next t' thinkin' only o' ourselves th' worst habit is tryin' t' save ever'thing we make. I don't know which feller a community has th' least regard fer—th' one who licks up ever' penny he gets his hands on, or th' feller who holds on t' ever' cent that comes his way, but I have my suspicions.

Livin' beyond th' outskirts o' our incomes is another habit that is worse than either smokin' or swearin' an' a habit that is doin' much t' create a widespread distrust in society. Robbin' Peter th' grocer, t' pay Paul, th' auto dealer, kin have but one result.

We never hear o' our women folk makin' any New Year's resolutions. There's many things they might resolve t' do besides cuttin' out eggs. Their resolutions might have a blightin' effect on clubs an' billiard rooms an' other refuges fer th' henpecked an' homeless, but they would help t' revive that feelin' o' love an' respect fer women that seems t' be goin' out o' style these days.

Good resolutions accompanied by a great flare o' trumpets last about as long as an ice cream cone in a Turkish bath. Th' feller who boasts that he's goin' t' quit smokin' never throws his pipe very fer, an' th' feller who proclaims from a store box that he's thro' with th' demon rum is about as reliable as th' statesman who says he's thro' with th' Republican party.

Let's do somethin' original this year an' gather up a whole lot o' nasty little characteristics an' try t' do away with 'em fer good. We've all got 'em. If you can't find 'em ask somebody who knows you t' point 'em out. They're there.

There's lots o' folks who don't chew or smoke or swear or drink who carry a full line o' mean traits. (Copyright, Adams Newspaper Service.)

THE KITCHEN CABINET

Any one can be thankful for what he has. It requires a peculiar frame of mind to be thankful for what we haven't.

STUFFED CALVES' HEARTS.

Take two calves' hearts, one-half pound of pork sausage, one small onion, one bay leaf, one half-cupful of strained tomatoes, and salt and pepper to taste. Parboil the hearts until tender, cool, trim and stuff the cavities with sausage meat. Place them in a baking dish and dust with flour, salt and pepper. Make a sauce of a tablespoonful of flour, one cupful of the water in which the hearts were parboiled, tomato, onion chopped, celery chopped, and the bay leaf. Cook ten minutes; season to taste and strain over the prepared hearts. Place in a brisk oven to brown. Serve hot or cold cut in thin slices.

Tapioca may be molded and served sprinkled with minced raisins and a few nuts, making a pretty dish and adding variety. Serve with top milk and cream.

Currant jelly cut in cubes added to two tablespoonfuls of chopped mint, and the grated peel of a fourth of an orange adds zest to lamb or venison, as we are not eating lamb this year.

**Boiled Rice With Fig Sauce.**—Cook rice as usual except it is cooked in a double boiler and skim milk is used to cook it in instead of water. This makes a more nutritious dish and especially good for children. A hard sauce may be used if preferred to the fig sauce, yet this is unusual and very nice. Stew the figs, depending upon the size of the family to be served; add lemon juice and a little of the grated rind with a bit of butter added. Serve hot.

**Kidneys en Casserole.**—Put three tablespoonfuls of sweet fat into a casserole after frying in one small diced onion, one carrot, one slice of turnip, a diced stalk of celery and a bunch of sweet herbs. Add nine sheep's kidneys cut in halves and cook for four minutes. Add a cupful of water, two tablespoonfuls of lemon juice, three teaspoonfuls of Worcestershire sauce, a few button onions and mushrooms and seasoning of salt and pepper, paprika and grated nutmeg with a clove of garlic. Cover the casserole and cook either on top of the range or in the oven for two hours. Serve hot from the casserole.

**Go to It!** Even an electric button won't accomplish anything unless it is pushed. When men and women have their ideals and work in common, the world will be helped along with something like electric speed.

**Orange Sabayon Sauce.**—Beat one whole egg with two yolks until thoroughly mixed; add half a cupful of sugar and beat again. Add half a cupful of orange juice and the juice of half a lemon. Set over boiling water and cook until it thickens slightly. Turn at once into a cold dish.

**Casserole Calves' Hearts.**—Fry an onion in a few slices of bacon; roll four calves' hearts in seasoned flour and brown them all over. Put in a hot casserole, add a cupful of stock, a shredded pimento, and half a teaspoonful of mixed spices. Cover the dish tightly, then bake for two hours. Serve garnished with the bacon.

**The reward of a thing well done, is to have done it.**—Emerson.

Wait to be ready, but do not strive against circumstances.

CHRISTMAS CANDIES.

It may be necessary to cut down some of the expense of Christmas candy making, but it will not be quite a fair thing to cut the young folks off with too small an allowance, as it is to them such a pleasure to make and give.

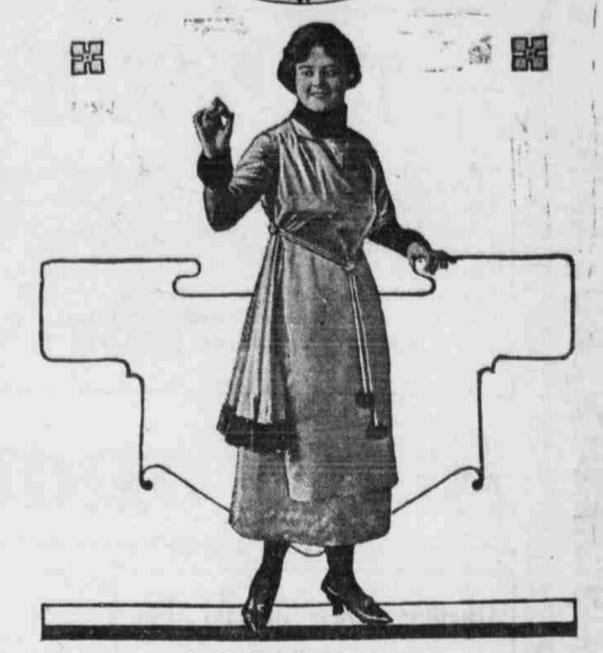
**Orange Dainties.**—Dissolve three cupfuls of brown sugar and four tablespoonfuls of butter in a cupful of hot water; then add a pinch of cream of tartar and boil until it forms a hard ball when tried in cold water. Add one teaspoonful of orange extract, two cupfuls of chopped candied orange peel, two cupfuls of chopped nuts, a few drops of orange color and set aside to cool. Then beat until creamy and drop from the end of a teaspoon on waxed paper.

**Fruit Caramels.**—Put two cupfuls of sugar in a saucepan, add half a cupful of milk mixed with four tablespoonfuls of condensed milk, and dissolve slowly over the fire; then add an eighth of a teaspoonful of cream of tartar and boil eight minutes, stirring all the time. Add four tablespoonfuls of butter cut in small pieces, one teaspoonful of almond extract and one teaspoonful of rose extract; then boil until a sirup forms a hard ball when tested in cold water or until it reaches 250 degrees by the thermometer. Remove the pan from the fire, let it stand for one minute, then add two tablespoonfuls of fondant, two tablespoonfuls of chopped preserved ginger, six stoned and chopped dates, two tablespoonfuls of preserved cherries and two tablespoonfuls of nuts. Warm the nuts and stir all together until the mixture begins to set. Pour into a warm buttered tin, and mark in neat squares before it is cold. Wrap caramels in waxed paper.

**Honey Drops.**—Take a tablespoonful of strained honey, one cupful of sugar, a tablespoonful of butter and a cupful of boiling water, stir until dissolved, then cook slowly until it threads, add a half teaspoonful of almond extract and pour the boiling sirup on the white of one egg beaten stiff. Beat until cool, add a few nuts and drop before it loses its luster on buttered plates, in small nuggets.

**Banana Fluff.**—Use the red bananas for this dish. Peel four and cut them into dice, squeezing over a little lemon juice and covering with a small cupful of ginger sirup that has been drained from a jar of preserved ginger; allow the fruit to remain covered for at least two hours, then mash to a paste with

Fads And Fancies Of Fashion



IN SATIN AND SEALSKIN.

A new and very handsome development of the tunic appears in this unusual dress of gray satin, trimmed with bands of sealskin. If ever a frock was designed, versatile enough to play a greater number of roles in the days drama, the memory of the fashion writer fails to recall it. Here is a costume, with a detachable collar of fur, which needs only a touch to make it quite in place on the street, at dinner, at almost any place that the rounds of the day will carry its wearer.

The tunic and over-bodice in one look like one of those slip-over affairs that appear in dresses and blouses and sweaters of approved style. In reality it fastens at the left side, with snappy fasteners under a knot of satin-covered cord at the waistline. The design is so simple as to hardly need description, which is one sure sign that it is the product of a genius. Whoever is to be credited with it wedded

The last word in knitting bags is a patriotic design made of red, white and blue satin ribbon, by way of complimenting the colors. The red and white predominate, and ribbon three inches wide is stitched together in stripes to form a capacious bag.

Three handsome new bags are shown here—two of them to use wherever a bag is needed and one made for a sewing bag. One of them appears to be inspired by a Chinese lantern, another brings to mind an Indian canoe, while the sewing bag suggests that some flower suggested it. These fancies are helped out by the colorings used, as well as the shapes.

The lantern bag is of heavy black ribbon broadened with vivid blue, green and light tan color, all emphasized by a sprinkling of black, and all as glowing as these colors are in Chinese silks. It is lined with bright green satin, which appears in a ruffle at



NOVELTY BAGS OF RIBBON.

the smart apron front to a full tunic skirt at the sides and back and demonstrated that they were made for each other.

The underdress is a plain slip of the satin with rather close-fitting coat sleeves. The neck is split to form a V-shaped opening with turned-back revers. The girdle is merely a cable cord, covered with satin, so smoothly that it bespeaks an expert needle woman's work. It defines the waistline loosely and is held in just the right position with the simplest of knots at each side than in front, where it loops over. The balls of seal-skin make a perfect finish for the long ends.

In tan or taupe or gray, or in dark shades of other fashionable colors, this model will prove itself an asset in the wardrobe of any woman, and especially useful to her who wants to make one dress answer the purposes of two or three. Besides this it is a delight to the woman of discriminating taste who will appreciate its distinction. Satin and seal-skin do not need elaboration.

With the rising tide of Christmas shoppers a current sets toward the ribbon counter in search of novelties. The ribbon department rarely disappoints its patrons. From unending springs of inspiration, the designers of novelties bring, each year, the most exquisite of belongings, personal, and for house decoration, made of ribbons.

Bags, it goes without saying almost, are the item of greatest interest and importance at the ribbon counter this year. The knitting bag is a badge of patriotism and has made itself almost as indispensable as a hat or gloves. Bags are not to be classed as novelties but certain kinds are new and there are many new ways of making them, many novelties in ribbons are used for them.

For Winter Coats.

Not all women get their coats ready-made. And those who do not are interested in selecting materials to have their coats made up. Velours, soft and thick and velvety, head the list of fashionable weaves. One may choose most any color and any one of the several good qualities. Bolivias, too, are high in favor, and these are even more expensive and finer than the velours. The colors are charming—the softest, prettiest shades imaginable—these are always reliable, and in good style this year, as they were last year, and likely to be next! Zibelines are here again—silky and warm—and promise to make attractive winter wraps.

Neenie Maxwell