



### The Land of the Christmas Tree

Over a map with its leaves outspread,  
A black and a brown and a golden  
head  
Were bending, with three pairs of  
eyes, to see  
Where grows the wonderful Christ-  
mas Tree.

And brown-headed Elsie first had her  
say:

"I think it must grow in the land of  
Norway,  
For I have heard tell that the cedar  
and pine  
In that far-off country are stately  
and fine."

But Tom, looking wise, said: "Some  
one told me

The best Christmas Trees grow in old  
Germany;

But I know the tallest and hand-  
somest trees

Grow just as well here as far over  
the seas!"

Then golden-hair Winnie, with voice  
like a bird,

And sweetest and softest of lips,  
spoke the third:

"I s'pect it's in Santa Claus' garden  
it grows,

For Santa has gardens a-plenty, I  
knows!"

"But where is his garden? 'Tis not  
on the map,"

Said Elsie, now folding her hands in  
her lap;

"We need not search longer—you  
see 't is in vain;

I've looked till I'm tired, and I won't  
look again!"

And, oh, how they wondered and  
worried, those three,

To find out the land of the dear  
Christmas Tree!

But, children, oh, children, surely  
you know

Just where and just how all the  
Christmas Trees grow:

For not till the Christ-Child was  
born, long ago,

Did ever the beautiful Christmas  
Tree grow;

And now, through the wide world  
as far as men roam,

Wherever He comes is the Christmas  
Tree's home!

—Little Folks.

### "Merry Christmas"

The Home department wishes for  
each and every one of its readers  
a healthy, wholesome, joy-bringing  
Christmas season. Let us try to ob-  
serve the occasion in such a manner  
that its passing may leave no "bit-  
ter taste" of regret or remorse in  
our mouths; that we may look back  
upon it in years to come with a feel-  
ing that we commemorated the com-  
ing of the Christ-Child even as the  
Saviour himself would have us to  
do. May we "Do good unto others,"  
and make some life brighter because  
of our having touched it. A happy,  
heartsome Christmas season to all.

### The Abuse of Christmas

At a recent meeting in one of the  
largest settlement houses in the  
United States, the pastor is reported  
as saying that "the devil is out and  
exerting himself to a greater extent  
during the Christmas holidays than  
at any other period of the year," and  
that unlimited drinking and carous-  
ing is done under the excuse that

"Christmas comes but once a year,  
so let us drink and have good cheer."  
He declares that one can see "Satan's  
grin in Santa Claus' beard;" that  
children worship Santa Claus too  
much, and lose sight of the real sig-  
nificance of Christmas—the birth of  
the child, Christ Jesus, and advo-  
cates a Puritan enjoyment of the day  
for the young people. If one care-  
fully scans the columns of the daily  
papers throughout the mid-winter  
holidays, there will be found much  
apparent reason for such a state-  
ment, and it would be well to give  
earnest thought to the matter. The  
real significance of the festival time  
is lost sight of in the wild hilarity  
and carousal that marks the observ-  
ance of one of the most sacred sea-  
sons of the year. It is well to be  
glad; to try to make others happy,  
and to be happy ourselves; the home  
and social gatherings, the bringing  
together of wide-parted friends and  
relatives, and the relieving of the  
burdens of the poor, are all good;  
but to be effective, to create the right  
atmosphere about the day, these  
should be done "in His name." Do-  
ing good unto others will lead into  
none of the wild extravagances and  
carousals, the wasted strength and  
crippled energies, and the too often  
laying of a foundation for a life-long  
remorse through some wild craze of  
the moment, entered into, no doubt,  
in a moment of reckless "fun"—too  
often but the outcome of a drink-  
debauch, which no "good" will to-  
ward man would seem able to con-  
trol.

### Green Vines and Red Berries

In all Christmas decorations, these  
are the key-note. From Christmas  
eve to Twelfth Night, the decora-  
tions should be allowed to remain.  
It is the one season of the year when  
the "whole world feels akin," be-  
cause of the "Peace on earth, good  
will toward men" spirit which is  
abroad, from cottage to castle. So,  
despite the fact that some would  
have us believe that the hanging of  
wreaths and stars in the windows  
is old fashioned and out of date, let  
us hang out these cheerful little win-  
dow notices to tell the world of the  
joy within.

The chandeliers, the picture  
frames, the picture moldings should  
all be draped with evergreens made  
into strings and wreaths with wire-  
ing, and at short intervals the bright  
red berries should gleam out from  
among the green leaves.

The decorations of the dining room  
might be strings of holly and mis-  
tletoe, with the white and red ber-  
ries giving touches of color. Rib-  
bons, gay in their Christmas effects  
of green and red Christmas em-  
blems, make lovely decorations  
where the real greens can not be  
had. The holly is beautiful in its  
significance. Ever emblematic of  
Christmas day, it is typical of bright-  
ness in dark places, of sunshine in  
shady places, and of the beauty, love,  
joy and peace blooming amid the  
darkest trials of life, and steadfast-  
ly lighting up the gloomiest circum-  
stances. If we would only live up  
to the teachings of this bit of win-  
ter brightness, the "Peace on earth,  
good will to man," would no longer  
be a tradition, but a blessed reality.

### The Christmas Table

Scarlet and white should be the  
color scheme. The repast should be

not only bountiful, but beautiful,  
and it is needless to say that the  
prettiest of everything in the house  
in the way of linen and china or  
glassware should grace the feast. A  
green and white color scheme or a  
green and scarlet, are both suitable,  
but the colors should be in the  
dishes and adornments, for only the  
whitest of table linen will serve.

### A Pretty Handkerchief Bag

A very easily made bag, which  
may serve for many purposes, is  
made by laying one handkerchief on  
top of another, the corners of one  
falling over the sides of the other,  
making eight points instead of four.  
Before putting together, cut a circle  
from the center of one, marking the  
circle by a small saucer or sauce  
plate, and to the edge of this open-  
ing, an embroidery hoop, covered  
with ribbon, is to be securely at-  
tached with fancy stitches. After  
laying the handkerchiefs together,  
mark a straight line from one angle  
to another, across corners, giving  
eight sides to the bag, and stitch to-  
gether along this line, either by ma-  
chine, or by fancy stitching with fast-  
colored silk, linen or cotton thread.  
Sew lengths of ribbons to match the  
color of the stitching to the hoop,  
finishing with a bow or bows at the  
top, and hang up by the ribbon ties.  
The thread should be fast colored,  
but the ribbons can be removed for  
laundering. This is a dainty as well  
as useful present.

### Some Easily-Made Presents

A very pretty frill for the front  
of the waist is made of a strip of  
wide lace, sheer embroidery, or fine  
lawn. The strip should be twice the  
length the frill is intended to be, and  
if made of lawn, the outer edge  
should have some pretty, narrow lace  
sewed on. If on lace or embroidery,  
no edging is required. One edge of  
the strip must be knife-plaited, or  
machine ruffled, and the ends doubled  
together, with the loop end fall over  
the top of the frill. The gathered  
edge, when double should be bound  
with a little flat end of the binding  
left at the top in which a button-hole  
should be worked by which the frill  
is to be buttoned to the collar but-  
ton under a little bow. The frill  
opens out and makes a dainty addi-  
tion to the waist-front.

Very pretty collars may be made  
of crochet, lace, or bias strips of  
lawn folded and fagotted together.  
The lawn strips should be basted  
onto a stiff piece of paper shaped  
for a collar, and the fagotting done  
before removing them. A strip of  
beading may be set in the center,  
and a bit of narrow velvet ribbon  
run through it, ending in a rosette in  
the center-front.

Tucked, straight collars are easily  
made with a narrow knife-plaited  
ruffle along the top edge. A per-  
fectly straight strip of the material  
should be finely tucked, and the fin-  
ished collar be slightly shaped under  
the chin by drawing the tucks a lit-  
tle closer together. The back should  
be fastened with tiny buttons and  
button-holes.

### Query Box

Montana Reader—I think you will  
get the information desired by ad-  
dressing "Chautauqua Literary and  
Scientific Circle," Chautauqua, N. Y.  
T.—For information regarding

Woman's Relief Corps, address, with  
stamped self-addressed envelope for  
reply, Mrs. T. D. Kimball, Kirkwood,  
Missouri.

L. M.—If you will send me your  
address, I will give you, in a per-  
sonal letter, the information about  
bread-making more completely than  
I can do in the Home pages. I am  
glad to help you.

S. M.—Just forgive yourself, and  
try to see the lesson to be learned  
by the mistake. Mistakes are the  
commonest things in this world. We  
all make them, and we should re-  
member them only as they may help  
us to do better in the future.

A. O.—Physicians tell us that  
there is no known way of reducing  
the enlarged knuckles. It is the bone  
that is enlarged. If any one tells  
you it can be done, convince yourself  
of their skill before you part with  
your money.

L. H.—There is no sure way of  
permanently restoring faded and lus-  
terless hair except by the improve-  
ment of health—whether of the sys-  
tem, or the scalp. The hair is quick-  
ly affected by ailments of the body.  
You may have to take your trouble  
to a specialist until the difficulty is  
removed, or a family physician may  
aid you.

"A Reader," and L. M.—See reci-  
pes for pigs' feet and cabbage in an-  
other column. Ask all the questions  
you wish, and I will do my best to  
help you. You are brave little girls,  
and deserve success.

### Cooking Cabbage

Answering "A Reader"—Prepare  
the cabbage by removing any dam-  
aged or tough leaves, quarter, if  
large; halve, if small, and drop into  
cold water for an hour or two, ex-  
amining to see if any insects are hid-  
den in the leaves. If to be seasoned  
with butter, pepper and salt, drop the  
prepared cabbage into clear boiling  
water enough to completely cover it,  
adding one tablespoonful of salt to  
one gallon of water. Keep boiling  
briskly, leaving the kettle uncovered,  
for half an hour, when it should be  
done; then lift into a colander or  
sieve to drain off all water, lifting  
occasionally to let all water escape.  
Then slice or chop fine. While the  
cabbage is cooking, prepare in an-  
other vessel a sauce of one teacup-  
ful of not very strong vinegar, but-  
ter the size of a large walnut, two  
tablespoonfuls of sugar, and bring to  
a boil; set off, and stir into it im-  
mediately a well-beaten egg. Have  
the chopped cabbage in a dish and  
pour over it the vinegar sauce, stir  
by tossing with a fork, mixing it  
thoroughly and serve. Pepper and  
additional salt can be added at table.

For bacon and cabbage, one and  
one quarter pounds is enough for a  
large cabbage head. If corned beef,  
or other meat is to be eaten, the  
meat should be cooked with the cab-  
bage, but cook the meat first, then  
take up, and strain the meat water,  
put into a kettle, and when boiling  
hot, drop in the cabbage, cooking  
until tender, but not until brown.

Another nice way to cook cabbage  
is to chop or slice very fine a white,  
solid head, wash in clear, cold wa-  
ter; have a kettle on the stove with  
a tablespoonful of butter in it, quite  
hot; take the cabbage up in the  
hands, draining a little, and drop into  
the kettle, covering at once, and stir  
frequently by shaking the kettle, or  
skillet in which it is cooking, keep-  
ing covered closely to prevent steam  
from escaping. It should be well  
done in half an hour, when it should  
be taken up and seasoned with but-  
ter, pepper and salt and served. It is

AN OLD AND WELL TRIED REMEDY  
Mrs. Winslow's SOOTHING SYRUP for children  
teething should always be used for children while  
teething. It softens the gums, allays the pain, cures  
wind colic and is the best remedy for diarrhoea.  
Twenty-five cents a bottle.