

Happy New Year of Many Nations

NEW YEAR'S day has for generations been the occasion of revels. It has come down to us from the old German custom of dividing the year at the close of those months when it was no longer possible to keep cattle out doors.

This was made quite a feat and in the sixth century was merged into the feast of St. Martin, November 11, on which day the opening of the New Year was celebrated.

While in Germany Martians and the New Year were identical, with the introduction of the Roman calendar the celebration was gradually transferred to the first of January, and with it went many of the jolly Martinians customs.

Traces of these old New Year observances and superstitions can still be traced in the way the season is kept in different lands.

Our decorations of greens, for instance, are a relic of the old Roman superstition of presenting branches of trees for good luck in the coming year.

The giving of presents has also come to us from the Romans. They outdid even the generous Americans, for they used to ask for gifts, if not received, until one of the emperors forbade his subjects demanding gifts save on the New Year.

One of the favorite New Year's gifts after pins were invented in England, in the sixteenth century, were the rough hand-made pieces of metal that took the place of bone and wood skewers. Later pin money was substituted.

A gift that must never be omitted was an orange stuck with cloves to grace the wassail bowl. Apples, nuts and fat fowl were popular offerings of the season.

Gloves and glove money is a very old New Year custom which is still kept up in the increasing use of gloves as holiday gifts.

Even more curious are the old New Year customs. Many of these are still observed by old-fashioned people who cling to the old traditions.

The old-fashioned Englishman will formally open the outer door of his house on New Year's eve just at the approach of midnight. This is to let out the old year and usher in the new.

The Scotch make much of New Year. It is generally ushered in with a "hot pint," brewed at home and drunk by the family standing around the bowl just as midnight strikes.

After hearty greetings to the New Year, the "hot pint," with bread, cheese and cakes, is taken to the houses of the neighbors. The first to enter another's home on the first of January bestows good luck on the family for the year.

In many of the Scottish regiments even yet the ushering in of New Year is most picturesque. At five minutes before twelve the soldiers, headed by the oldest man in the regiment dressed as Father Time, march out of barracks headed by the band playing "Auld Lang Syne."

Just at the stroke of twelve there comes a knock at the gate.

"Who goes there?" calls the sentry.

"The New Year," is the answer.

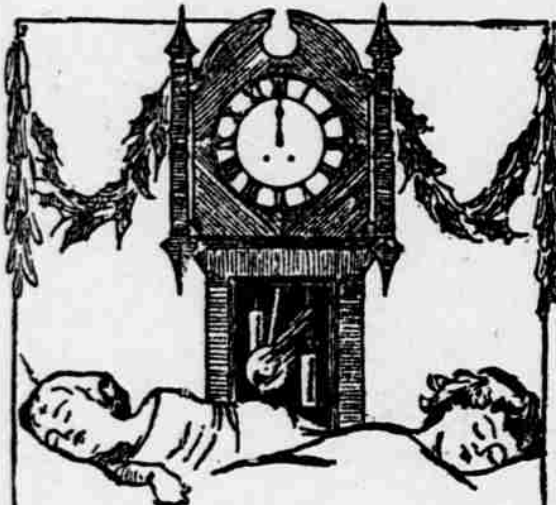
"Advance, New Year," is called back.

The gates are thrown open and the smallest drummer lad in the regiment, dressed in Highland costume, is carried in on the shoulders of the men, and marched around the barracks to the pipers' tunes. The rest of the night is spent in carousing.

A Prayer for the New Year

ETHERNAL God, in whom is the hope of all our years, remember us in Thy mercy also in this new year of our Lord. Reveal Thy glory in the experience of its joys and sorrows. Forestall its tears with the abiding comfort of Thy presence. Make us strong rightly to measure all our gains and to endure with patience every loss Thy love allows. Show us Thy meaning in the gifts and opportunities of each new day. Assure us of Thy help in labor, Thy delight in our joys. Quicken our minds to clear vision and our hearts to cheerful content. Provide for our bodies such vigor as shall be needful for our allotted work. We leave to Thee the mystery of the year's events, assured that Thou wilt guide our way. Withhold from us all gifts which would prevent Thy purpose for our growth in wisdom and in service. Only deny us not Thyself—Thy Spirit to instruct our hearts, Thy work to share, Thy peace to still our restlessness, Thy presence to resolve our doubts. In the sifting of temptation grant that our faith fail not, and when our years are ended bring us to Thyself, through Jesus Christ our Lord. Amen.

A Happy New Year



Just at the turn of midnight,
When the children are fast asleep,
The tired Old Year slips out by himself,
Glad of a chance to be laid on the shelf,
And the New Year takes a peep.

Best Gift of Time

The passing of years is like the coming of dawn—slow, silent, inevitable. The most eager cannot hasten the quiet, irresistible movement, and the most reluctant cannot forbid. Some gifts the years bring which we would fain decline—age, sorrow, disappointment. Some treasures they take which we would keep forever—youth, beauty, innocence. But there are more precious treasures which time cannot supply and the years cannot remove—friendship, patience, faith and love.—Herbert L. Willett.

all useless baggage, drop everything that is a drag, that hinders your progress.

Enter the door of the new year with a clear slate and a free mind. Don't be mortgaged to the past, and never look back.—Orison Swett Marden in Success Magazine.

Origin of New Year Gifts

Like the customs of Christmas, which, in their origin, are a curious mixture of poetry and symbolism and of superstition, those that belong to the observance of New Year's day are also relics of ideas that date from early heathen ages. The French derive their term for New Year presents from the Latin word, *Strenia*, the name of a goddess whom the Romans venerated as the patroness of gifts. There was a grove in Rome dedicated to this goddess, where it was customary to get fresh twigs, to give as presents to friends and relatives on New Year's day. During the sway of the emperors, Roman subjects made New Year's gifts to their sovereign. Augustus received such quantities of these that he had gold and silver statues made of them. Tiberius did away with the usage, because he considered it too troublesome to express thanks for the gifts. Caligula, on the contrary, reintroduced the custom, and even made up for his predecessor's refusal to receive presents by requiring those that had been offered to him to be given to himself as arrears. The custom of making New Year's gifts, notwithstanding attempts to suppress it, was continued after Europe had become Christian. For a time present making was transferred to Easter, but later it was again associated with the first day of January.

NOVEL APPLE FEAST

DELICIOUS FRUIT AS BASIS OF ENTIRE MENU.

Breakfast or Luncheon With Rosy-Cheeked Fruit in Chief Role Gives Hostess Chance to Exercise Ingenuity.

While our delicious apples still remain a delicacy in contradistinction to the household standby they form later in the season, the apple motive can be used as the basis of an entire menu with piquant success. For instance, the entertainer who loves to seek out the unusual in even her lesser affairs might arrange an apple breakfast, in which the rosy-cheeked fruit plays chief role. With a slight difference in the hour appointed, such a function becomes an apple luncheon, but there is a freshness to the former name which is attractive, and then at this time of year the cooler earlier hours are frequently chosen.

Whatever the hour decided upon, the invitations can be extremely pretty. Prepare them in this way: Have heavy linen notes sheets for them, and at the head of each sheet paint in water color a spray of leaves in Kates Greenway style, with one rosy apple pendant therefrom. Below each apple bough could be a quotation about the fruit. It adds to the effect if this quotation is written in red ink and fancy lettering is employed.

Lunch cloths with a design of apples are easily embroidered by the needleworker, or they can be obtained in the shops, and one of these, when practicable, makes such a pretty touch in the decorations.

For this centerpiece, have a charming, old-fashioned epergne piled high with the fruit of the occasion, and some pretty foliage of the apple tree. It is effective to have apples of a different color on each tier, beginning with the tiny lady apples, alternating if these are obtainable at the time, on the top of the dish.

Have strings of red and green apples crossing each other, suspended above the table, and for place cards have rosy apples cut from art paper and colored, or apple bonbonnières filled with candies can have conventional place cards of small size tied to their stems with ribbon.

At an apple feast given about this time last year the first course was a fruit salad served in porcelain apples, the red and green of which added a very charming note to the scheme. Where these are not available, the natural fruit can be cut in half and used as cups. When the "lid" is added the effect is that of a whole fruit on the plate.

Let the principle course of the menu, which may be either chops, beefsteak or an omelet, come to the table decorated with bacon and fried apples. With any one of these French fried potatoes would be appetizing, and hot biscuit or toast with butter.

The salad might be a combination of pineapple, with grapes and bits of apple, served in apple baskets, or in green apple forms of crepe paper, over cardboard.

With this pass the coffee, cream cheese (having a few walnut meats stirred into it), and toasted crackers.

Reserved for Onions.

The vegetable board in a certain kitchen has a big round O burned on one side of it. This is the space used for slicing and mincing onions. A wooden spoon is the best spoon in the world for stirring most foods in cooking, but it should never be used where there is high seasoning or onion seasoning, as the wood retains flavors. The grater used for onions should be washed in cold water. Few housekeepers realize the great absorbing qualities of cold water.

To Polish Oak Floors.

To look well a hardwood floor must be kept in good condition. Oak floors should be polished once a week. First sweep off all dust and wipe thoroughly clean with a duster. Apply a polish made of two ounces of beeswax and one ounce of hard yellow soap; add enough turpentine to cover. Allow this to stand by the side of the stove until dissolved, stirring now and again. This must be rubbed in well and the floor then polished.

It Brightens Carpet.

A teaspoonful of spirits of turpentine added to two gallons of warm water will restore the brightness to carpets that are dulled with dust. After sweeping the carpet thoroughly, wring a cloth out of the water and wipe the surface of the carpet, first against the grain and then with it. This also prevents moths from eating away the nap of woolen carpets.

Honey Candy.

Put half a pound of honey into a saucepan, add half a pound of sugar, one tablespoonful of cream and a dessertspoonful of cold water, then mix and stir well. Allow to stand for one hour. Put over a moderate fire and cook, stirring gently until it is stiff enough to pull. Pour into buttered tins. When cool enough to handle, pull and cut into small pieces.

Cowboy Graham Gems.

One pint sour or buttermilk, one teaspoon soda. Stir well. Add one-half cup sugar, one cup flour, one-half cup corn meal, two cups graham flour, one-half cup molasses, one teaspoon salt. Bake 30 to 40 minutes in gem pans.

NEVER COUNTED THE GIRLS

Prince's Answer to Question Typical of Life in the Countries of the Orient.

The big punkah flopped and flagged between the columns, as we sat and talked. Mem Sahib, who was born in the Caucasus amid Georgian and Circassian dignitaries, and so had a happy way with Oriental princes, took us all back by suddenly asking the good gray prince how many brothers he had. His highness looked at her with a queer little smile, half tolerant, half amused, and began, with great show of seriousness, to count them on his fingers, first of the right hand, then of the left; after going once or twice round, he halted, started again, then stopped and said:

"I am afraid I must ask my secretary!"

The secretary replied, with dignity: "Your highness had a hundred and nineteen brothers!"

Mem-Sahib, not whit abashed, then asked this good Oriental nobleman concerning his sisters.

He smiled very charmingly, saying: "I am afraid I do not know; we never counted them!"—Charles Johnston in the Atlantic Monthly.

BURNING ITCH WAS CURED

"I deem it my duty to tell about a cure that the Cuticura Soap and Ointment have made on myself. My trouble began in spotsches breaking out right in the edge of my hair on the forehead, and spread over the front part of the top of my head from ear to ear, and over my ears which caused a most fearful burning itch, or eczema.

"For three years I had this terrible breaking out on my forehead and scalp. I tried our family doctor and he failed to cure it. Then I tried the Cuticura Soap and Ointment and used them for two months with the result of a complete cure. Cuticura Soap and Ointment should have the credit due, and I have advised a lot of people to use them." (Signed) C. D. Tharrington, Creek, N. C., Jan. 26, 1911.

Itching Scalp—Hair Fell Out.

"I will say that I have been suffering with an itching on my scalp for the past few years. My hair fell out in spots all over my head. My scalp started to trouble me with sores, then the sores healed up, and crusts formed on the top. Then the hair fell out and left me three bald spots the shape of a half dollar. I went to more than one doctor, but could not get any relief, so I started to use the Cuticura Remedies. I tried one bar of Cuticura Soap and some Cuticura Ointment, and felt relieved right away. Now the bald spots have disappeared, and my hair has grown, thanks to the Cuticura Soap and Ointment. I highly recommend the Cuticura Remedies to all that are suffering with scalp trouble." (Signed) Samuel Stern, 236 Floyd St., Brooklyn, N. Y., Feb. 7, 1911. Although Cuticura Soap and Ointment are sold by druggists and dealers everywhere, a sample of each, with 32-page book, will be mailed free on application to "Cuticura," Dept. 9 K, Boston.

Her Credit Was Strained.

A young country merchant who had something of a reputation for close figuring was especially attentive to the village schoolma'am. The young woman had a sweet tooth and was not at all reticent about making the fact known. Accordingly, she hinted to her admirer that a box of chocolates would be greatly appreciated on the occasion of his next visit. Later the suggestion was repeated and again duly heeded. The third time the subject was broached, however, the dispenser of sweets turned a deaf ear to the entreaty.

"I don't know about taking that girl any more candy," he confided to a companion next day. "She's own me sixty cents for chocolates already."—Lippincott's Magazine.

He Was the Man.

A young New Haven man, returning home from a health trip to Colorado, told his father about buying a silver mine for \$3,000. "I knew they'd rope you in!" exclaimed the old man. "So you were ass enough to buy a humbug mine."

"Yes, but I didn't lose anything. I formed a company, and sold half the stock to a Connecticut man for \$7,000."

"You did?" gasped the old man as he turned white. "I'll bet I'm the one who bought it."

"I know you are," coolly observed the young man as he crossed his legs and tried to appear very much at home.

Shakespeare Footnote.

Ole Mammy Lize was dusting the southern woman's drawing room. She came to a small bronze bust of Shakespeare and began carefully going over him with her rag.

"Mis' Juliet, chile, who am dis yere gemmun?"

"That is Shakespeare, Lize, a wonderful poet who died centuries ago."

"Dat him, missy? Lor, I s'pose heyar o' Mistah Shakespeare a lot of times. Everbody seems to know him. Deed, I done heyar so much 'bout him dat I allus thought he was a white gemmun."

Calling a Halt.

He—I can marry any woman I please.

She—Ah, but do you please any?—Baltimore American.

A man may be a member of the Elks and wear an overcoat with a fur collar and still not be an actor.

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Vegetable Preparation for Assimilating the Food and Regulating the Stomachs and Bowels of

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The Kid—Honest, Mr. Blackbird, I ain't after eggs! I'm lookin' fer apples—p—p—pineapples!

His Idea of Heaven.

The Sunday school teacher had been telling her infant class of the delights of heaven. One youngster paid close attention and after Sunday school was over, walked up to the teacher.

"Teacher," he said, "do they have billy goats with long whiskers up there? I want one awful bad, but grandpa says I can't have one. If they don't have billy goats up in heaven I don't believe I want to go."

In Boston.

Teacher—Waldo, name one of the best known characters in fiction.

Waldo (aged five, superciliously)—Santa Claus.—Puck.

Splendid Crops

In Saskatchewan (Western Canada)

800 Bushels from 20 acres

of wheat was the thrasher's return from a Lloydminster farm in the season of 1910.

Many fields in that area as well as other districts yielded from 25 to 35 bushels of wheat to the acre. Other grains in proportion.

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For particulars as to location, low settlers' railway rates and descriptive illustrated pamphlet, "Last Best West," and other information, write to Dept. of Immigration, Ottawa, Canada, or to Canadian Government Agent.

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