Christmas Dinner

By JANE EDDINGTON great sum of attainment may A great sum of attainment may be put to service when it comes to preparing holday dinners. How much can be done with small attain-ment? We may answer: A great deal in this day and generation, when favors and Christmas pies—both mince and meat—plum puddings, and fruit cake may be purchased at one and the same shop, along with tiny candles and almost every sort of knickknack of a holiday sort. Fruit cycktails, and all the endless relishes which we might introduce, are but more or less entertaining

are but more or less entertaining trifles, therefore no recipes are given below for them. In general mey cost more than they come to, and are not as good dietetically as the fringed and chilled celery, or the radish flowers, neither of which has colories to reach of but which has calories to speak of but which list with hors d'oeuvres in spite of their extreme simplicity. Ripe olives have more calories than celery and radshes and when well chilled are highly acceptable as a relish. Salted nuts should never be used with a big din-ner, because they make it so much bigger, conta ning, as they do, more calories per given bulk than almost any viand or dainty on the bill.

In choosing to make our Christ-mas table colorful, we may get beautiful greens in vegetables, if we will but cook them correctly. The green of the pistachio nut may be used for icings, ices, and cake garnishings. For the Christmas red there is the pimento and the cinnamon drops.

#### Roast Goose.

After regularly singeing, scrubbing, and washing a goose, scrape the surface with a small and not too the whole to a sirup of one cup of sharp knife. The young 'goose is sugar and one-half cup of water most often cooked like game, with which has been cooked for five minonly a celery and onion in its utes. The juice of two more oranges pouch. The older goose may be may be added and the whole frozen. stuffed, but undoubtedly the best when the grated skin is thus used stuffing is one of meat-veal and some pork-pounded to a cream and juice, and the ice will therefore be new coats. seasoned.

A fine flavored mashed potato, mixed with a little finely chopped onion, may be put in under the apron and fastened in with the trussing. It must be fastened in, for a potato stuffing is one that most readily boils out.

A bed of vegetables may be used under the goose for seasoning the basting liquid. Some hot butter may be poured over it at the start, or, when the goose is exceedingly fat, some hot water only. Baste every fifteen minutes until tender in an evenly solid heat.

### Apple Sauce.

The goose is universally served with apple sauce-unsweetened-or an apple purce. Perhaps a fine greening apple makes the best sauce for this purpose. Wash, peel, quarter, this purpose. Wash, peel, quarter, core, and cut each quarter in thin slices. Just cover with boiling water and cook up quickly with a cover over saucepan. Whip up apple as it softens and when done put through a strainer and serve in a gravy boat.

#### Brussels Sprouts.

Remove the yellow or broken leaves, wash, parboil, then stew a box of Brussels sprouts in two ounces of butter. If the fire is kept low they



Veldyne is almost as thorough as an Efglish rain. It's blowing in on all sides, and it has the undiscriminating choice of direction characteristic of this ele-Most certainly is falling alike upon grandmother and

er grandchild Indeed, the coat for the young person has perhaps benefited m o r e from this fabric than has the adult wrap. The above shows one of the late models for a girl from 6 to 12 carried out in navy blue veldyne em-broidered w i t h gray angora and trimmed with gray squirrel. It is im-

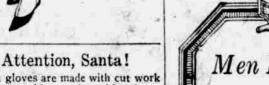
mediately evident from this model how much entitled the young person is to share in the privileges of the armhole which is extended to the waistline-By Corinne Lowe.

spread out like a great lily.

more delicate. There are many pretty ways of serving this in

orange skins or over a whole orange Lovely boudoir slippers are made with all its carpels separated and

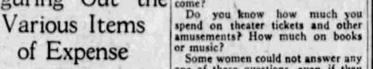
Work smooth one small cream cheese. Beat into it French dress-Bronze toilet articles are being iming to which a little onion juice and chopped parsley have been added. A delicious dressing. ported from Paris for the up-to-date dressing table.



Tan gloves are made with cut work cuffs over white, so that white shows through in circles and crescents. Silk embroidery in the same color

of the smartest of smart French color combinations.

with flaring ostrich fringe around the upper edge and others with ostrich mpons on the toe.



THE BEE: OMAHA, SUNDAY, DECEMBER 11, 1921.

Figuring Out the compared with your total in-

to? The old rule was that one should never pay more than one-quarter of his income for rent. Many persons have been forced to discard this rule during the present period of exorbiduring the present period of exorbi- detail. tant rents, but you should keep as

close to the rule as possible. If you own your own home, do you know what the cost of your house really amounts to-the taxes, repairs, interest on your investment, surance, etc?

Do you know what you spend on ood a week? Do you know how much you need

or your own clothes a year? If you own a car, do you know what it costs a week to run it? Perhaps you are one of those women who feel that even a maidless existence would be a pleasure if you owned and ran your own little auto-mobile. You have ambitions in that way. Have you ever figured out about how much it would cost to run the type of car you have in mind? Do you know, how much you are spending on the education and general intellectual development of your hildren each year? Is the amount

one of these questions, even if they If you rent the house you live in do you know what proportion of your total income your rent amounts in the second second

> You may regard yourself as a careful spender, as a conserver of your income, but you may be sure that unless you occasionally figure out your expenses in some way, so that answering these questions would be possible, you are far from being a perfect household financier.

> > **Baked Potato Cautions**

Some cautions of the domestic science teachers on this subject are: "Don't have your oven too hot. Don't have different sized potatoes., Don't delay in getting them in-they refuse to be hurried along toward the last. Don't fail to allow 45 minutes to an hour for a medium sized six-ounce potato. Don't pick too big potatoes. Don't put them in the oven dripping with cold water. Don't plan to serve them as a second course

in a dinner-it is difficult to time them just right-use them in the when you figure it out a generous firset course in a lunch or supper,'



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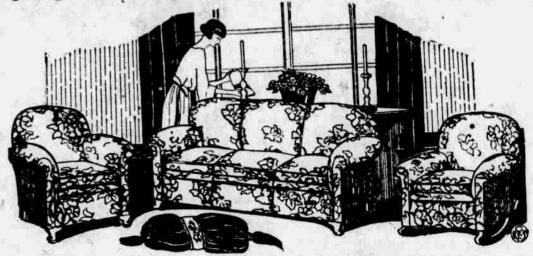


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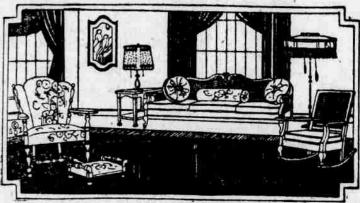
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will remain as green as grass and be deally cooked.

## Mince Pie Meat.

For four pies-two pounds of boiling beef, three to six pounds of ap-ples, one pound of raisins, one cup of white or brown sugar-or sugar to taste and according to amount of sweet fruits used-one cup of cider boiled down a half, and spices such as cinnamon, cloves, ginger, allspice, and nutmeg in small proportions. Half a cup of home candied citron chopped fine adds a delicate flavor and other candied fruit may be used. Boil meat, remove skin and gristle, Boil meat, remove skin and griste, and chop. Pare, core, and chop ap-ples. Seed and chop raisins or use seedless raisins. Cook the whole to-gether, bringing it to the boiling point and tasting, when more sweet-ening or more of sour can be added. When the pies are to be served hot, as they usually are, half as much chopped suct as raisins may be added chopped suet as raisins may be added before the mincemeat is cooked. Butter in a smaller proportion may be

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used instead. The pie deservedly has a reputa-tion for being hard to digest, and the addition of suct makes a good sized triangle of it equal to a whole meal, as far as calories are concerned. therefore undesirable at the end of a meal of many items and other foods rich in fats. It is often the one thing too much or one of several things too many.

Frozen Pudding.

An ice which may well substitute for the heavy plum pudding, or the fruit cake may be made as follows: Thicken one pint of milk with one tablespoon of flour and add one-half teaspoon of salt, one-fourth cup of sugar, and one-fourth cup of sorghum, and cook. One-fourth cup of chopped raisins may be cooked in the milk or added with the nuts. When the milk has cooked and thick-ened, add to it the beaten yolks of two eggs and cook for a minute or a bit more. Take from stove and cool, and when partly cooled add the raisins, if not put in earlier, and a fourth of a cup of chopped nuts. A washed fig, chopped, adds quality. Freeze like any ice cream. Enough for

Serving Ice Cream.

six.

Serving Ice Cream. Cream sweetened, flavored and frozen makes the finest of ice creams. It may be whipped and simply packed in ice and salt and frozen. Then the mold must have a tight fitting cover, and it is best to cover the whipped and flavored cream with a piece of buttered white writing paper before putting on the cover. This may be served like any hrick or mold of cream, but when brick or mold of cream, but when the cream is frozen in a regulation the cream is frozen in a regulation freezer one nice way to serve it is to heap it into a chilled glass gowl from which it is spooned out. Have, if you choose, another bowl with whipped cream to serve over the ice cream and perhaps in a third with bits of candied fruit to add as a garnish to each portion.

#### Orange Ice.

Orange Ice. Perhaps there is hardly a pret-tier and more gratifying ice than the following: Wash an orange or as many as you like. Grate off the yellow peel only, mix in it one tablespoon of sugar, and let stand over night. In the morning add the juice from the orange and strain through a cheesecloth, Add

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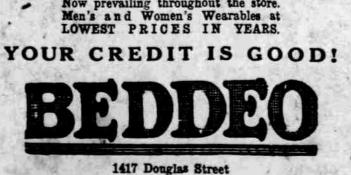
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