

# ENTERTAINING ON CHRISTMAS

## BACK IN COLONIAL DAYS FOLKS HAD GREAT FEASTS HONORING THE OCCASION: HERE'S HOW

**T**HE Christmas season brings to mind the many Christmas days gone by, with their four great features—turkey, cranberry sauce, plum pudding and mince pie.

It was a good old English custom, not to be rejected by the American colonists, although modifications were necessary to suit the religion and conditions of living in the colonies, the Christ-spirit being substituted for the pagan yuletide, the famous "boar's head" was omitted, and the Christmas pie became known as mince pie. However, many old observances were kept, including the mistletoe and holly, and Christmas was a day for family gatherings, with a feast prepared by the women of the house.

It is quite possible that we would not like their flavorings today. They used a variety of spices, wines and seasonings in even their plainest dishes; but as everything was prepared in the home, either under the supervision of the mistress or by her own hands, the mixtures were wholesome.

Everything was turned to account in the season with a view to future use, so in this way preparations for the holiday were going on long before the day.

In cherry time, a supply was carefully packed in hay and kept for Christmas.

The Christmas cookies, with cofander seed in them, were baked six months before and kept in an earthenware jar in the cellar.

**Mince Meat Recipe.**  
The rich plum pudding and cakes were made early in the fall and put away to mellow and ripen.

The mincemeat was then made, the recipe for which was recently found in an old Philadelphia cookbook. We copy all but the spelling: "Four pounds veal, four pounds suet, two pounds raisins, one pound currants, six apples, some rose water and sack half a pound, no more of sugar, three-fourths pound cloves, mace, nutmeg and cinnamon, some candied orange peel, lemon peel, citron and blanched almonds."

They made a puff paste for their pies different from ours. One recipe called for flour, one pound butter, ten eggs and some milk or water. Some housewives made their winter supply of mince pies before Thanksgiving and reheated them before using.

For the lemon tarts, the lemons had to be first soaked in salt water for two days. Then every day for fourteen days they were put into fresh cold water. When they were made, apples, oranges and sugar were added.

A few days before Christmas the mistress went to market, the maid carrying the basket. She would get her turkey, cranberries, celery, oysters, and a little pig for roasting whole.

The day before Christmas the real excitement began. The stuffing was made, and such stuffing! Bread crumbs, beef suet, liver, lemon peels, nutmeg, savory, pepper, salt, cream and eggs. The little pig, only four or five weeks old, was filled to his utmost capacity with mashed potatoes or apples.

Not the least to be considered were the green decorations. Ground pine for festoons and wreaths, mistletoe to hang, and holly everywhere were the necessities.

When Christmas morning came the excitement was at the highest pitch. The housewife, her daughters and her maids were up early. The brick oven was heated and the mince pies put in. The turkey was dredged with flour and put on the spit, with a small unwilling child to watch and turn it as it browned.

Another child was set to cracking nuts and polishing apples.

**Roasting the Little Pig.**  
The little pig was put before the fire to roast in the dripping pan, in which were three bottles of red wine for basting.

While the things were cooking a long table, the length of the room, was spread with the white linen cloth, napkins, china and silver or pewter.

In the middle of the table was the famed Christmas bowl. Here are the quaint directions for making it:

"Break nine sponge cakes and half a pound of macaroons in a deep dish; pour over one pint raisin wine, half pint sherry. Leave them to soak. Sweeten with two ounces of powdered sugar candy and pour over one pint and a half of custard. Stick with two ounces sliced almonds. Place on a stand and ornament with Christmas evergreens."

The tankard with the Christmas brew was put on the table, and all the sillabubs, jellies, pickles, lemon tarts, red apples, nuts, the cookies and the cherries fresh from the hay.

The fireplaces were now blazing, and the red berries and green leaves of the holly were shining in the light.

The mistletoe was waiting for the unwary, and the good smell of the brown turkey, savory stuffing and applesauce was everywhere.

**Don Their Best Frocks.**  
After the housewife and her daughters had seen to everything they hurried to put on their best flowered silks, with white whims around their necks and the most secret beautifiers on their faces.

Then the dinner being nearly cooked, they took the little browned pig, raised him gently and put two small loaves of bread under him, and added more wine; an anchovy, a bundle of sweet herbs and a half a lemon was put into the sauce, which was poured over him hot. They had him sitting on his haunches looking lifelike. Then they put

## PERHAPS YOU WANT SUGGESTIONS ABOUT DISTRIBUTING THE GIFTS. HERE ARE SEVERAL



All gifts, carefully marked, should be consigned the day before to the one in charge, and she must purchase a quantity of clothesline and clothespins. The line should be stretched back and forth across the living room, and each gift, wrapped in tissue paper and tied with red ribbons, should be fastened to the line by a clothespin, decorated with wings of red and green paper.

In the bay window a table should be arranged on which is placed a "Jack Horner" pie, containing a Christmas souvenir for each member of the family. The ribbons attached to the packages in the pie should be carried up to a holly-decorated hoop suspended over the table, each ribbon tagged with the name of the one for whom it is intended. When the "family wash" has been taken down—each person seeking his or her own gift—they gather around the pie, and at a signal "pull out their plums."

**Hidden in Egg Shells.**  
When the family is all present at breakfast start to serve the meal of coffee, bread and butter, ham and soft-cooked eggs without any mention of gifts.

At each place have an eggcup or saucer, on which you put an egg, the contents having been removed previously through a small hole in the end; partly fill with sand, and let each contain a small paper with a suggestion in poetry of where or how to find their gifts.

As each person thinks he is cracking his egg he finds the puzzle inside.

Much merriment and good cheer will be the result.

**Serve original content of eggshells in omelet with the ham**  
Hide one person's gifts in bookcase, paper in egg to read:

If you are either wise or smart  
You'll find me in a hurry.  
Among gifted people I now dwell;  
So hunt, don't sit and worry.

**Frost King and Snowballs.**  
As this is the time for the clever woman of the family to devise some unique way of distributing Christmas gifts, she may decorate the living room with evergreens, holly and mistletoe, and then place in one corner a table covered with a white cloth, hidden from view by a screen of generous size. On this table is placed snowballs. These snowballs, made of white cotton batting and tied with white ribbon, contain each designated present, and are heaped in a pyramid, thus obtaining a mass of snowballs of varied size. The pile is scattered freely with diamond dust, in order to give it an attractive sparkle. If there is a small boy in the house he may be dressed as a Frost King, in a costume of white wadding, sprinkled with diamond dust; leaves and holly berries can be sewed here and there upon the robe. At a given signal the screen is removed, disclosing the tiny Frost King, who, with a few words of Christmas greeting, gathers the snowballs into a pretty basket, and as each ball bears a small tag he finds no difficulty in distributing the gifts to those assembled.

**A Holly Pie.**  
A novel way of distributing Christmas gifts on Christmas morning is to make a big pie in the center of the table of holly branches, and arrange it so the gifts can be easily drawn from under it. Each gift must be tied with a narrow red ribbon and one end lead to each place at the table. This is great fun, and of course everyone is anxious to see who gets the most ribbons, the lucky one being declared the most popular. The pie is not "opened" until end of breakfast.

**A Christmas Trail.**  
One member of the family should take charge of the gifts, and when the coast is clear should lay the "trail" with them in all of the available downstairs rooms. Start from a tiny Christmas tree on the living room table by fastening to it a card for each person, marked, for example, thus: "Card No. 1, father. Look for card No. 2 in umbrella stand in hall." In the stand he will find a package tagged in this manner: "Card No. 2, father. Look for card No. 3 in your hat in hall closet." The third card will be found on a gift in the spot designated, with further instructions, which are followed on to the next, until all his presents come to light. Everyone pursues his or her trail at once, and a merry scene of confusion is the result. These cards may be prepared beforehand, and no difficulty will be experienced in placing the gifts, each trail is finished before starting to lay another. The last cards should direct the family to their places at the dining room table, where they will find amusing souvenirs of the occasion.

**Cobweb Method.**  
A rather novel and entirely inexpensive way of distributing Christmas gifts is to employ the "cobweb" method. Suspend a rope diagonally across the room, over which the strings may cross, each string to be labeled at its source with the name of the member of the family or the friend for whom it is intended. A sheet can be hung across one end of the room, hiding the gifts from view until time for winding the strings. Let all begin the quest at once, it being necessary to find the beginnings of the strings where the names are attached. This will afford considerable amusement, as the strings should be run through keyholes, under beads, over transoms and even out of doors, if possible.

Aside from the element of mystery contained in this method, there is the added value which attaches to those things which have been really earned through one's own efforts.

a red apple in his mouth, which, alas! he could never eat, and garnished him with holly.

At last the company came, the mistress preserving a calm exterior, but with an inward anxiety lest something be burned or spilled at the last moment.

When all is ready the beaming host says, "Friends, will thee join us in the Christmas feast?" And with great dignity he leads them, with the guest of honor on his arm, followed by the older people and the children.

**The Table Decorated.**  
The table is a picture to cheer the hungry. The large turkey is at one end and the pig at the other end of the long table, with everything they are to eat between, excepting the plum pudding.

After the silent grace, which stills the noise for a moment, the carver takes his knife, and with a deliberation born of steady nerves carves under the fire of twenty pairs of eyes.

The directions in "Gentlewoman's Housewifery" says: "Raise the leg fairly of the turkey and open the joint with the point of the knife, but do not take off the leg."

"Then lace down both sides of the breast bone and open the breast pinion, but do not take it off. Then raise the Merry Thought between the breast bone and the top of it," and so on till the turkey is boned. While this is being done the "Christmas bowl" is passed.

After they are helped to turkey and pig they pass the vegetables and delicacies, and even the mince pie is eaten when they have the desire for it.

**The Proper Conventions.**  
The proper conventions are strictly adhered to. The book of etiquette says: "A gentlewoman must not lean her elbows on the table, nor by a ravenous gesture discover a voracious appetite, nor talk with her mouth full, nor smack her lips like a pig."

The children were kept in order. In all the feast was decorous, but merry for all that.

At last, when they have eaten to the extent of their capacity, the plum pudding, blazing and with a piece of holly stuck in the top, is brought in and eaten with brandy sauce. Then the toasts are drunk with the good home-brewed wine, and the feast is done.

## HISTORY OF CHRISTMAS

Christmas, originally Cristes masse ("the mass or church festival of Christ"), is the English name for the season in which the birth of Christ is commemorated. It is apparent, however, that a festival was celebrated at this season long before it was held sacred as the birthday of Jesus of Nazareth. The Saturnalia of the Romans and the winter festival of the heathen Britons were both celebrated about December 25; and later, the Roman festival in honor of the sun god, Mithra (instituted 273 A. D.) From the latter the day became to be known as the "Birthday of the Unconquered Sun;" and after its adoption by the Christian church in the fourth century as the anniversary of Christ's birth, this name was given a symbolic interpretation.

A study of the customs associated with this period also reveals a heathen, if not invariably a solar, origin. The lighting of the Yule log (la bûche de Noel) on Christmas eve, once a widespread European custom, is or was a function of such predominant importance among the Lithuanians and Letts that their words for Christmas eve literally signify "Log evening." The sports of the "Lords of Misrule" in England are thought to be an inheritance from the Saturnalia. The decoration of churches with the once sacred mistletoe and holly is a pagan survival.

## SOUTH OFFERS BIG OPPORTUNITIES

GOV. MANNING OF SOUTH CAROLINA WELCOMES SOUTHERN COMMERCIAL CONGRESS.

## MEETING AT CHARLESTON

In Welcome Address Manning Enumerates Progress of South and Gives Other Statistics.

Charleston, S. C.—Governor Manning's welcome address before the Southern Commercial Congress was as follows:

When I issued my proclamation cordially inviting you to meet in this historic city as guests of South Carolina, it was with the high hope and confidence that the congress would bring together men representative of the industry and thought of the South and of the Nation—men fitted to grapple with and solve the important problems that are the special and patriotic studies of the Southern Commercial Congress; and these problems are vital, not only to the South, but in a particular way, are of national importance. The need was, as it seemed to me, for men personally aware of the necessities and resources of the South, and men who would respond readily to the stimulus of the foreign delegates who are good enough to meet with us and apply the lessons of their experience to conditions particularly local. This hope is realized in your presence today, and our meeting had first in issuing an invitation to you on behalf of South Carolina is doubly completed now, for I welcome you not only on behalf of the State, but as a citizen to represent it, but I welcome you also for myself.

To see you here is an earnest of the good results we hope for from your deliberations. To be here to share in these deliberations is a source of gratification and a pleasure to me. To facilitate your labors, voluntarily assumed and to supply your comfort, it is my privilege now to extend to you, without measure, the hospitality and welcome of the people of South Carolina.

This Congress presents a great opportunity for invaluable service, and must react to give us courage. While the great powers of the Old World are bending every effort of body and mind—are devoting their best science to the deadly arts of war, we are meeting here in security and calm to labor for the still progress of peace—the betterment of our peoples. While they struggle forward doggedly, almost blindly, to a peace that seems constantly more and more remote and more dubious in its attainment, our meeting is, in part, a celebration of the semi-centennial of peace between the States, the end of the last armed conflict to shake continental America.

More thought of what has been accomplished in that fifty years should give us heart for the achievements that must be our own, if we are not to fall below the standards set for us by our fathers. To us in the South these fifty years have meant the rebuilding of our political, social, industrial and individual life, literally from the ground up. For nothing that we have today was in existence then, but the ground under our feet, and the faith and the courage that is in us, the contemplation of the achievements and progress of these fifty years brings to our hearts a chorus of thanksgiving, and we may be proud for confessing to a sense of pride as well as of joy. God has sustained us and the struggle against adverse circumstances in these fifty years will go down in history as years of heroic and of manly achievement. We thank God, they are crowned by victory. Our faces are turned to the future full of hope and determination.

You gentlemen, I refer now a reference to local matters, that you may know and understand our local needs and help us to realize our aims and ambitions. It took years to adapt our old laws and conditions in which we found ourselves in 1865; but after we got our bearings and realized what had to be done, our minds were focused on the problems of the future we are going forward in the rebuilding of our resources. We have built up an educational system that is fitting our people for their life work in the world. Last year over four millions of dollars on our public schools, we are making of our boys and girls better and more efficient citizens. We are developing our water powers, in cotton manufacturing we stand second only to Massachusetts among our sister States. The speakers who have preceded me have told you of this city and its accomplishments. In the state we have made world records in production, with 256 bushels of corn to the acre, by Cotton, Dixie, in Marlboro County; while in the Boys' Corn Club, Jerry Moore, a sixteen-year-old boy of Florence County, has produced 288 1/2 bushels of corn to the acre. We have produced six hundred pounds of cotton to the acre, without artificial fertilization, in Lancaster.

L. Thompson, of York county, 4 bales on one acre in 1897.

The Sea Island cotton grown on Edisto Island is the finest grade and has the lowest staple of any cotton in the world. Carolina head rice is the finest quality of rice in the world, and the yield of this per acre is a world record.

She stands fourth in manufacture of commercial fertilizer.

Fifth in canning industry.

Fifth in manufacture of raw cotton.

Third in production of rice cotton.

Five cuttings of alfalfa are harvested in one year in York county.

The September 1, 1915, estimates of the United States Department of Agriculture show increases this year over the 1914 yields of sundry crops, other than cotton, in the Southern States as follows:

Corn ..... 10,341,000 bushels  
Wheat ..... 6,162,000 bushels  
Oats ..... 14,253,000 bushels  
Irish potatoes ..... 13,344,000 bushels  
Sweet potatoes ..... 6,707,000 bushels  
Hay ..... 1,327,000 tons  
Tobacco ..... 97,923,000 pounds

South Carolina now ranks 13th among the states in the value of agricultural products having risen from the 21st place to the 13th in one year.

Rut, gentlemen, we want not only world records, but we want higher averages; and we must have a growth, a development and an increase in profitable production that will be felt generally throughout the length and breadth of the state.

## Asthma-Catarrh and Bronchitis

Can Be Greatly Relieved by the New External Vapor Treatment.  
Don't take internal medicines or habit-forming drugs for these troubles. Vicks' "Vap-O-Rub" Salve is applied externally and relieves by inhalation as a vapor and by absorption through the skin. For Asthma and Hay Fever, melt a little Vicks' in a spoon and inhale the vapors, also rub well over the spinal column to relax the nervous tension. 25c, 50c, or \$1.00.

## VICKS' VAPORUS SALVE

Shakespeare "Called Down."  
"Ye think a fine lot of Shakespeare?"  
"I do, sir," was the reply.  
"An' ye think he was mair clever than Rabbie Burns?"  
"Why, there's no comparison between them."  
"Maybe, no; but ye tell us it was Shakespeare who wrote 'Unsay lies the head that wears a crown.' Now Rabbie would never have written such nonsense as that."  
"Nonsense, sir!" thundered the other.  
"Aye, just nonsense. Rabbie would hae kent fine that a king or queen o' ther disna gang to bed wi' the crown on their head. He'd hae kent the hang it over the back of a chair!"

**Important to Mothers.**  
Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it bears the Signature of *Chas. H. Fletcher*. In Use For Over 30 Years. Children Cry for Fletcher's Castoria.

In the Lurch.  
"I hear your rich uncle died last week. Did he leave you anything?"  
"Yes, he left me out of his will."

## Housework Is a Burden

It's hard enough to keep house in perfect health, but a woman who is weak, tired and suffering from an aching back has a heavy burden. Any woman in this condition has good cause to suspect kidney trouble, especially if the kidney action seems disordered. Doan's Kidney Pills have cured thousands of suffering women. It's the best recommended special kidney remedy.

## A South Carolina Case

Mrs. T. Nelson, Walnut St., Abbeville, S. C., says: "For years I suffered from backache and when I stepped, a sharp pain seized me. The kidney sensations passed on freely and my back swelled so badly I could not wear my shoes. I was in bad shape when I took Doan's Kidney Pills, but two boxes fixed me up all right."

Get Doan's at Any Store, 50c a Box. **DOAN'S KIDNEY PILLS** FOSTER-MILBURN CO., BUFFALO, N. Y.

## The Wretchedness of Constipation

Can quickly be overcome by **CARTER'S LITTLE LIVER PILLS**. Purely vegetable—act surely and gently on the liver. Cure Biliousness, Headache, Dizziness, and Indigestion. They do their duty. SMALL PILL, SMALL DOSE, SMALL PRICE. Genuine must bear Signature.

## GETS AT THE JOINTS FROM THE INSIDE

**RHEUMAGIDE**  
The Old Reliable Remedy for acute, chronic or muscular RHEUMATISM. Rheumatic Gout or Lumbago. RHEUMAGIDE is not a preparation that gives only temporary relief, but it is given to remove the cause and drives the poison from the system. At All Drugists.

## BRAME'S VAPOR-MENTHA

The External Vapor Remedy for **GROUP AND PNEUMONIA**. If applied in time saves baby's life. Mothers recommend and use it because it is safe and sure. Price, 25c, 50c and \$1.00. For sale by a local druggist, or sent Post Paid on receipt of price. Keep it handy. BRAME MEDICINE CO., WILKINSON, N. C.

## TRY THE OLD RELIABLE WINTERSMITH'S CHILL TONIC

For **MALARIA CHILLS & FEVER** A FINE GENERAL STRENGTHENING TONIC.

**DIET DOES NOT CURE PELLAGRA**. The first eight months of this year the diet of Pellagra in South Carolina killed the care of Doctors. I guarantee to cure Pellagra in 2-4-8 or 12 weeks or refund the money. Have my 6th case and have not failed on one.

**PARKER'S HAIR BALMS**. A toilet preparation that helps to restore color to faded hair. For restoring color to faded hair. Sold by Gray & Co., Tryon, N. C.