

# Daddy's Evening Fairy Tale

MARY GRAHAM BONNER  
SANTA'S HOLIDAYS.

"It's true," said Santa Claus, "that I take a little rest in the summer and that I rest right after Christmas time, though the greater part of the year I'm getting things ready for the next Christmas."

"Still I do take a little rest, and there is no time of the year that I work so hard as I do just around Christmas time. And on Christmas eve I'm the busiest old man in all the world, but the happiest one, too!"

"And that is why I want to tell everyone something. When Santa Claus takes his rest some might say he was taking his holidays or his vacation."

"But do you know what Santa Claus calls it?"

"He says it is his rest but he doesn't say that he is taking his holidays or his vacation."

"No, he doesn't say that. And why? Because Santa Claus considers it his holiday when Christmas time is around just as everyone considers the Christmas holidays the real holidays."

"Others may be going to parties and others may be going to great celebrations and concerts and sleighing and coasting parties, and though Santa Claus is busy at these parties he is on his holidays."

"He loves the Christmas holidays, for he is the one who helps to make Christmas what it is."

"Santa Claus took a pull at his long white beard as he stopped and thought for a moment and then he continued: 'Ah, the Christmas holidays are my holidays, too. Yes, for I am happiest then. When I am so busy I hardly know what to do and when I am just coasting as hard as I can possibly coast I am the happiest man in the world. For I know what joy I am going to bring into so many thousands of homes.'

"Just think of the chances old Santa Claus has to be happy. Just think of that!"

"He can't help really but be happy for he has every chance to make him happy."

"I wonder what all his chances are, perhaps. But as soon as I explain and tell you, you will understand."

"Santa Claus is given the great big honor of making children happy on Christmas day and the joy of Christmas day lasts longer than one day."

"He is given the chance to make the boys and to give the presents to the children."

"He is the one who can find their stockings and see them as they are sleeping."

"He can make them joyful and glad and say with his presents."

"And during the Christmas holidays he writes letters from the children and they tell him of their secrets, of what they want for presents and of how they've been all through the year."

"And," Santa Claus continued to himself, "they tell him how they love him. Ah, Santa Claus is a lucky old fellow. Yes, I am to be congratulated, for I am Santa Claus, the King of the children."

"For years, and years I have had this honor and I will always have this honor, for no one will take the place of Santa Claus. No one can take the place of Santa Claus. And no one wants to take the place of Santa Claus."

"No one is jealous of me, no one is envious of me. All know that I understand all about boys for children, how to get down chimneys and fire escapes and snowdrifts, how to trim trees and how to make presents children want."

"They all know that I have the best toy shop in the world. And they all know that my reindeer are the finest, swiftest, most beautiful of reindeer."

"And they all know that this is the work Santa Claus loves and can do, and so for years it has been the special work and the special pleasure of old Santa Claus and it always will be."

"But when you speak of Santa Claus's holidays, for when he is working hardest for children he is the happiest, and when he is taking his holidays he is taking his holidays! Even if they're not the same kind of holidays others take!"

Suitable Class.

"What branch of the service would you recommend for that young colt of mine?"

"Why not put him in the horse business?"

## The Kitchen Cabinet

(© 1920. Western Newspaper Union.)  
"When we become so absorbed in the world of things and in the accumulation of things that we forget to be considerate, courteous and kind, we are not worth a cent to anybody."

### EVERYDAY GOOD THINGS.

For those who like codfish there are any number of good dishes from codfish balls to chowder and codfish gravy to serve with baked potatoes, any one a real treat when nicely prepared and seasoned.

**Codfish With Rice and Olives.**—Freshen the salt fish and cook at a simmering temperature as usual. Prepare some white sauce and boil some rice. Add some grated cheese to the white sauce, heat the fish thoroughly in it and serve very hot within a wall of hot boiled rice. Dredge the rice with dashes of paprika and garnish with sprigs of parsley.

**Potato and Onion Omelet.**—Prepare a quart of seasoned mashed potato by adding three tablespoonfuls of bacon fat, a teaspoonful of salt and a half cupful of hot milk to the mashed potato. Add two cupfuls of boiled onions chopped fine a little white pepper, beat until light then spread in a frying pan well greased with two tablespoonfuls of bacon fat and cook until well browned. Fold and turn on a hot platter. Serve garnished with bacon crisp and brown.

**Scalloped Salmon.**—Make an ordinary white sauce, using two tablespoonfuls each of butter and flour and one cupful of milk. Flake choice canned salmon and add to it some finely shredded green peppers; let cook gently. Cut up ripe olives rather coarsely and add to the salmon. Just before serving add English walnuts; cover with buttered bread crumbs and set in the oven until the crumbs are brown.

**Rice With Cabbage and Cheese.**—Cook a cupful of chopped cabbage in the fat and diced bacon, cover and steam half an hour, using three slices of bacon, then add half a cupful of rice, salt, paprika and two cupfuls of hot broth. Cook until the rice is tender, adding more broth or water if needed. Turn into a serving dish, dot with bits of butter and cover with grated cheese. Serve hot.

"All riches are desirable, and we are justified in seeking them all; but the richest of mind and soul give the greatest happiness and add the most to the value of life. When it comes to the riches of mind and soul can you say you are a millionaire? To be such a millionaire would certainly be worth while, and here we find a new ambition."

### SEASONABLE GOOD THINGS.

An old-fashioned apple dumpling is a dessert hard to equal. Roll out rich pastry and cut in squares, place a peeled and cored apple on each square, fill the centers with sugar and spice and pinch up the corners.

Place in a deep baking dish with a cupful of brown sugar, a cupful of boiling water and two tablespoonfuls of butter. Baste the dumplings while baking in a moderate oven. Serve with the sirup in the pan if any, or a crumbly, hard sauce.

**Apples a la Manhattan.**—Pare and core eight medium-sized apples. Cut pieces of sponge cake into rounds an inch in thickness and the size of the apple. Sprinkle the cake rounds with sugar and set into the oven until the sugar melts. Make a sirup of a cupful of sugar and the same of water. Cook the apples very slowly in the sirup. When tender drain and put an apple on each piece of cake. Add half a glass of jelly to the sirup, cook until it is quite thick; then pour over the whole. Garnish with whipped cream and candied cherries.

**Crab Cocktail.**—Take one-half cupful of mayonnaise, one-third of a cupful of catsup, one-third of a cupful of olives shredded, one bunch of celery, one crab, and bell peppers. Shred the celery; add the crab meat and olives, moisten with mayonnaise. Chill thoroughly and serve in green peppers or in cocktail glasses.

A stoned olive placed in the center of any meat croquette adds greatly to its flavor.

**Afternoon Tea Cakes.**—Beat two eggs until light, add one cupful of sugar, one-fourth of a cupful of blanched almonds and two ounces of citron chopped together very fine; add the grated rind of a lemon, cloves, nutmeg, cinnamon, mace and cream of tartar, one-fourth of a teaspoonful each and one and one-half cupfuls of pastry flour. Use enough flour to handle and roll into a sheet one-fourth of an inch thick. Cut in pieces three by one and one-half inches, brush over with egg white, decorate with half of an almond in each corner, dredge with granulated sugar and bake.

**Baked Tripe Spanish Style.**—Boil four pounds of fresh tripe until tender; drain and sprinkle with salt and pepper and arrange in a well-buttered dish. Pour over it one quart of chopped tomatoes, season to taste and bake one-half hour in a moderate oven.

Nellie Maxwell

## AN INVITATION TO THE DANCE



ONE of the many lovely dance frocks made of taffeta silk is pictured here, and if ever there was a more alluring invitation to the dance than it succeeds in expressing, we will have to look to music to make it. For party dresses, for dancing, nothing makes afternoon and dinner frocks unpretentious, but surpassingly charming. The youthful and pretty model shown in the picture employs apricot colored taffeta with a frivolous short overdress of chiffon in the same color. This is made of overlapping flounces having scalloped edges bound with bias folds of the taffeta. The underskirt is moderately wide, and ankle length, the simple bodice draped in a "V" shaped neck opening at the back and front, and filled in with a chemiselet of fine lace. The sleeves are merely two flounces of the scalloped chiffon.

Many pretty rivals of this dress brighten the display room of the shop that presents it. There is one in pink taffeta having a plain "baby" waist with straps of taffeta over the shoulders and a full round skirt. About the bottom of the bodice there is a narrow frill formed by gathering the skirt to the bodice in this way, and nesting in this frill, across the front, there are small, half-blown garden roses set in a row. Over them and over the bodice there is a veiling of malines scantily draped. It is hardly noticeable, but adds a beautiful touch like a rosy mist over silk and touchers. It is like the taffeta in color. Imagine, in the company of these two frocks, a third of apple green taffeta, with a low bodice and full skirt gathered on a small wire at the hips to make it stand out from the figure. It has a pretty fichu of malines to match, and there are motifs made of light green glass beads scattered about on the skirt.

## Between-Seasons Blouses



IN THE race for preference, georgette crepe has maintained the lead as a favorite material for blouses, but fine batiste is gaining and may at least catch up with it. When the matter of new blouses comes up for consideration and turns one's thoughts toward spring, it will be wise to consider both these materials for new importations reveal the batiste blouse with fine lace and tucks furnishing its embellishment, represented in many dainty and beautiful models. An unending variety of blouses, starting with strictly tailored styles and ending with handsome befrilled designs, all rivaling georgette in daintiness, promise to blossom out with the springtime. They will soon be on display in the shops, and clever needlewomen will busy themselves copying them.

In the meantime georgette, embroidered in silk or beads, fills in the interim between seasons, in such satisfactory models as those shown in the picture. At the left of the two shown a slip-over model has a round neck bordered with a design worked out in French knots or simulated French knots in several colors. In the embroidered, as in the georgette, the choice of colors is governed by individual taste, making opportunity for

much variety and unusual becomingness. A full peplum is gathered on at the waist line in this blouse with embroidered motifs at the corners made by the slashes. One sleeve is also decorated in this manner. A narrow belt of velvet ribbon repeats the dominant color in the embroidery.

Another slip-over model, at the right, is made of georgette in a dark color. It also boasts a peplum, short and split at the sides and using the same ornamentation as the body of the blouse in bands that extend from shoulder to hem. Both silk and beads are used in the making of these bands. Three-quarter length sleeves are lengthened by means of a ruffle set on with a satin piping which extends the sleeve nearly to the wrist. Blouses of this character do service for tailored and other costumes.

Julia Bottomley  
Sleeves Flare at Wrist. Sleeves in parti-color, heavily embroidered and flaring at the wrist are shown.

## The Kitchen Cabinet

(© 1920. Western Newspaper Union.)  
A man is a gourmet as he is a poet or an artist or simply learned. Taste is a delicate organ, perfectable and worthy of respect like the eye and ear. To be wanting in the sense of taste is to be deprived of an exquisite faculty, of the faculty of discerning the quality of ailments just as one may be deprived of the faculty of discerning the qualities of a book or of a work of art; it is to be deprived of an essential sense of a part of human superiority.—Guy de Maupassant.

### WHAT SHALL WE HAVE TO EAT!

The delicate problem of something good and liked by all the family may be solved by the following suggestions:

**Lamb Broth with Rice.**—Cut three pounds of lamb from the neck into small pieces; add three quarts of cold water and set over the fire to cook; continue the cooking until the lamb is tender.

then remove the meat for hash or croquettes. To the broth add an onion with two cloves pressed into it, a carrot cut in thin slices, a small onion, a few dried celery leaves and dried parsley, if fresh is not at hand, and a piece of green or red pepper; cover partially and simmer half an hour. Remove the fat, also the onion and other vegetables if desired, and add a cupful of boiled rice with salt and pepper to season. Skim off the fat before serving or lay tissue paper on the surface to remove any surplus fat.

**Mock Orange Marmalade.**—Grate well-cleaned carrots to make two pounds and squeeze over the carrots the juice of three lemons; set to cook in a double boiler and cook an hour, or until the carrots are tender; then add the grated rind and juice of two oranges with peeling of both oranges and lemons, which will be removed later. Cook for several hours, remove the rinds and add four cupfuls of sugar and cook until a marmalade is formed. The presence of carrot will be entirely covered by the fruit flavors.

**Tapoca and Date Sponge.**—Cook one-third of a cupful of fine tapoca in a pint of boiling water, salted. When the mixture is transparent stir in a half pound of dates, which have been washed and seeded; add one-fourth of a cup of sugar and the juice of a large lemon. Beat the whites of two eggs very light and fold in the tapoca mixture. Cover and let stand on the back of the range until ready to serve. Serve with cream or a thin boiled custard.

**Toast, Cheese and Onions.**—Cook the onions until tender, chop and add to a rich white sauce with a half cupful of grated cheese. Toast bread, butter it and pour the hot mixture over the toast. Serve at once.

Just remember today is the day you worried about yesterday and the day before yesterday; and today isn't what you expected. Now this is truth—the thing you are worrying about will not happen tomorrow. So cheer up and live today.—Wm. C. Hunter.

### SOME WAYS WITH VEGETABLES.

For those who enjoy onions the following recipe will be one worth remembering:

**Onions Stuffed With Peanut Butter.**—Select mild onions of medium size, peel and boil until tender. Cut out the center from each to leave a thin shell of the onion. Chop the onion removed, add an equal quantity of soft fine bread crumbs, and for a pint of the material add a half cupful of peanut butter, half a teaspoonful of salt, and half a teaspoonful of paprika. A chili pepper, chopped fine, may replace the paprika. Mix and fill the onions. Let cook about 15 minutes, basting with hot milk three times. Serve with a cream sauce, using some of the liquid in the pan for part of the sauce.

**Rice and Mushroom Croquettes.**—If fresh mushrooms are used, peel the caps and break them in pieces. Let cook in butter or vegetable oil until softened, skim from the fat and set aside. To the fat in the pan add half a cupful of rice that has been partly cooked and drained. When the rice has taken up all the fat add two cupfuls of stock, milk or boiling water and a half a teaspoonful of salt; let cook until the liquid is absorbed. When the rice is cooked, stir in the mushrooms lightly with a fork. Turn out on a buttered plate to chill. Shape, roll in crumbs and egg and fry in deep fat. Dried mushrooms may be used, soaking them in water and using the water as part of the liquid in which the rice is cooked.

**Holiday Pumpkin Pie.**—Line a pie plate with fancy pastry, or plain rich paste, and fill with the following: Beat one egg, and the yolk of another; add one cupful of sugar, one-third of a cupful of molasses, one and one-half cupfuls of pumpkin, cooked dry and sifted; half a teaspoonful of salt, two tablespoonfuls of fine chopped preserved ginger, a tablespoonful of powdered ginger, one cupful of cream, half a cupful of milk; mix well and turn into the pastry lined plate. Add a tablespoonful of butter cut in small bits over the top and the grating of peel from half a lemon. Bake forty minutes. This will make a large pie.

Nellie Maxwell

## BOY SCOUTS

(Conducted by National Council of the Boy Scouts of America.)

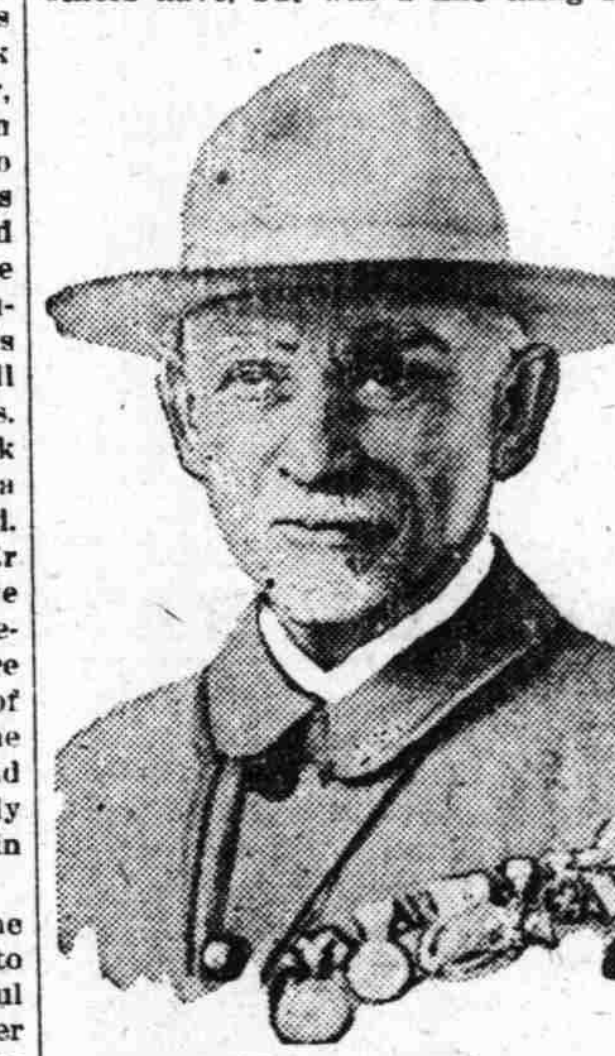
### SCOUTS AT ROOSEVELT GRAVE

Boy scouts within a radius of fifty miles of New York city made a memorial pilgrimage to the grave of Theodore Roosevelt on Friday, Nov. 26, the day following Thanksgiving. The pilgrimage was under the leadership of Daniel Carter Beard, national scout commissioner, who was one of the very close friends of President Roosevelt.

Each boy scout council in this territory selected a delegation of individual honor scouts and troops. The number that participated reached several thousand. It is proposed to make the trip an annual memorial in honor of the man who was the American boys' ideal, and who was at one time honorary president of the Boy Scouts of America, and was known as the Chief Scout Citizen.

The scouts were transported from their various local headquarters to Oyster Bay in automobiles, trains and by boat. They mobilized there and then hiked to Sagamore Hill and to the Roosevelt tomb, where appropriate scout memorial services were held, with addresses by several speakers, including Lieut.-Col. Theodore Roosevelt, who recently became a member of the executive board of the boy scouts' organization, and shares his father's enthusiasm for scouting.

"The memorial 'hike' was not only a gracious tribute to the memory of a great man who understood boys as few others have, but was a fine thing for



DANIEL CARTER BEARD, National Scout Commissioner, Leader of the Boy Scouts of America Memorial Pilgrimage to the Grave of Theodore Roosevelt, Which is to Be an Annual Scout Event.

the boys themselves," said Commissioner Beard, who is familiarly known as "Uncle Dan" to the hundreds of thousands of boy scouts. "The pilgrimage to the tomb of Roosevelt is a lesson in patriotism of the kind that makes for better citizenship, which is a fundamental object of the boy scout movement. President Roosevelt had all the picturesque qualities of a boy's hero. He was an out-of-doors man, a buckskin man, explorer, a true scout of the old American type; beloved by boys, and was always interested in things boys are interested in. The purpose is to impress upon the boys that participated, and through them to impress upon other boys those splendid qualities of character of Theodore Roosevelt as shown by the events in his life which it should be the aim of every American boy to follow. America has produced no better man for scouts to emulate."

### THE SCOUT CABIN BOY TEST.

"Tests" is the name given to the work a boy scout is made to accomplish in order to secure the coveted merit badges worn on a sleeve of his coat. One of the newest of these is the cabin boy test. To pass it, it is necessary for a scout to take what amounts to a preparatory course in the fundamentals of seamanship. The merit badge he receives after passing is one of the finest pieces of silk embroidery in the merit badge list. It is a yellow oval inclosing an ancient anchor in yellow, on a rich blue background.

### A PLEASING SCOUT REPORT.

Boy Scout Troop 1, Gibbstown, N. J., reported to national headquarters that it had helped put out a fire near a powder plant. It was put out, otherwise the report would have been of a different kind.

### DOINGS OF THE BOY SCOUTS.

Troop 1, Woodville, Ga., cleaned the cemetery, cut weeds off streets, cut weeds from around school building, helped clean church grounds.

Troop 10, Albany, N. Y., reports that it responded to all requests by local headquarters for assistance in doing local good turns, gave provisions to two poor families, escorted blind persons from their home to the annual blind outing and return, assisted church in building tennis courts and