

THE "FAMOUS" SIDEBOARD



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WE CHARGE ONLY 12.95
YOU SAVE \$ 7.05

Beautify your dining room with this handsome and serviceable sideboard. No piece of furniture is more useful—none is more attractive.

Description

This cut is a faithful reproduction. This sideboard is made of solid and thoroughly seasoned Oak, and beautifully finished in a rich, golden color. The top is 21 inches deep—45 inches wide. Frame is set with heavy French plate beveled mirror—16 x 28 inches. Strong casters included in shipment.

Special Offer

The "Famous" sideboard invariably gives entire satisfaction, but you can examine it in your own home and if you are not pleased we gladly refund your money. You will find it the greatest value ever obtained in the furniture line. In remitting send Cashier's check, cash by registered letter, Postoffice or Express money order.

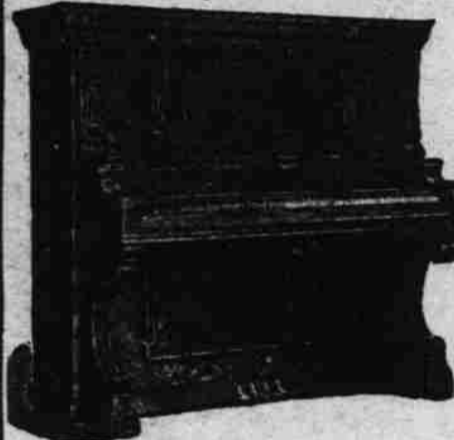
Our Complete House Furnishing Catalogue A should be in every home. It is instructive and interesting—contains accurate description of greatest variety of "high quality—low priced" household goods.

References—Any bank in Winston-Salem.

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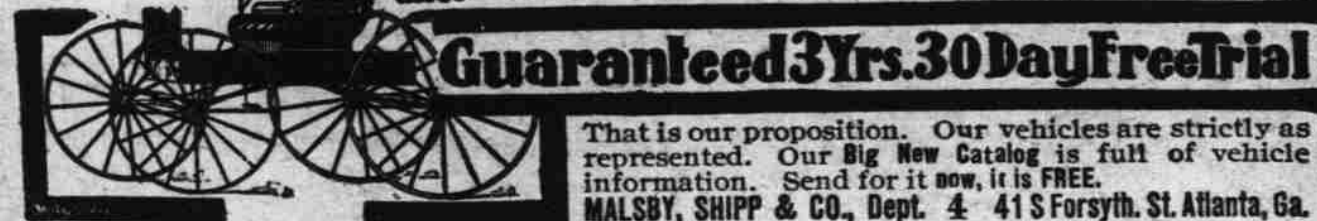


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THE HOME CIRCLE

All letters intended for this Department should be addressed to "Aunt Mary," care of Progressive Farmer, Raleigh, N. C.

The Gospel of Labor.

The legend of Felix is ended, the toiling of Felix is done; The Master has paid his wages, the goal of his journey is won; He rests, but he never is idle; a thousand years pass in a day In the glad surprise of that paradise where work is sweeter than play.

But I think the King of that country comes out from His tireless host, And walks in the world of the weary as if He loved it the most; For here in the dusty confusion, with eyes that are heavy and dim, He meets again the laboring men who are looking and longing for Him.

He cancels the curse of Eden, and brings them a blessing instead; Blessed are they that labor, for Jesus partakes of their bread. He puts His hand to their burdens, He enters their home at night; Who does his best shall have as a guest the Master of life and of light.

And courage will come with His presence, and patience return at His touch,

And manifold sins be forgiven to those who love Him much; And the cries of envy and anger will change to the songs of cheer, For the toiling age will forget its rage when the the Prince of Peace draws near.

This is the gospel of labor—ring it, ye bells of the kirk— The Lord of Love came down from above to live with the men who work.

This is the rose that He planted, here in the thorn cursed soil— Heaven is blest with perfect rest, but the blessing of Earth is toil. —Henry Van Dyke.

Some Christmas Fruit Cakes.

Bake Them Now So They Will Be Ready When the Time Comes to Eat Them—They Will Be Better Anyway.

In giving the following recipes, I am endeavoring to please all tastes, not forgetting those who cannot afford expensive cakes, as well as those who can afford the richest ones. All the recipes, however, will require much time and care in their preparation; but as Christmas comes but once a year, most of us are willing to give them. All recipes are for fruit cake, the first being for a very rich cake which will keep a year.

Three-fourths of a pound of fine layer raisins, mixed with a quarter of a pound of finely shredded citron, three-fourths pound of cleaned Sultanas, a quarter pound of shredded lemon peel, a quarter pound of shredded orange peel, half a pound each of candied or preserved plums, cut in halves, preserved apricots and candied pineapple shredded. After mixing these all well together, dredge them with a quarter pound of flour. Beat to a cream half a pound of sweet butter. If the butter is salted it should be washed thoroughly in ice water. Add carefully one pound of pulverized sugar (not confectioner's). Beat eight eggs till very light. Have ready a half pound of sifted pastry flour. Add a little of the egg to the butter and sugar, then a little flour, and continue thus until the whole is thoroughly mixed and smooth. Now

add one grated nutmeg, a half teaspoonful of powdered cinnamon, a quarter teaspoonful of powdered mace and an eighth of a teaspoonful of ground cloves; next add one gill of grape juice and one gill of orange juice, then the floured fruit, mixing all well together. Line the baking pans with greased paper, both sides and bottom, pour in the batter, and bake in a slow oven four and one-half hours. When done, the cakes should stand until cool, then remove them from the pans. The next day put them into a large granite pan. Boil together a pound of sugar and a half cupful of water for five minutes; add a tumblerful of strawberry or quince jelly and the juice of four lemons. Run a fine darning needle here and there through the cakes, and baste them with this cold syrup.

A plain fruit cake may be made as follows: Mix one and a half pounds of cleaned currants, one and a half pounds of stoned raisins and a half pound of shredded citron. Dredge with a quarter pound of flour. Beat one pound of butter to a cream, adding gradually a pound of sugar. Beat ten eggs until light. Sift a pound of pastry flour; add the eggs and flour alternately to the butter and beat well. Add the grated rind and juice of one lemon, one grated nutmeg, a level teaspoonful of allspice, half a teaspoonful of

"This afternoon at 2 o'clock, Mr. E. L. S— and Miss N. G— will be united in marriage at the home of the bride, R. F. D. No. 6, R—."

This clipping from a daily paper shows how completely the country place without a name lacks individuality. "R. F. D. No. 6," tells very little indeed about where the bride lives or the kind of place it is. If the paper had said at "Meadowbrook Farm," or "Orchard Hill," there would not only have been an individuality that is lacking, but also a hint of charm and dignity. (See "Naming the Farm," next week.)