

PLAY.

K-E-N-O

**ROULETTE -- TWENTY-ONE -- CRAPS
FARO-BANK AND OTHER GAMES**

at the

LAS VEGAS CLUB

23 FREMONT STREET

LAS VEGAS, NEVADA

**from the
KELVIN
Adams**



(Editor's Note: If you have any questions on Christmas preparations, gift-baskets or entertainments, please write to John Adams in care of this newspaper, enclosing a stamped self-addressed envelope. The will answer you promptly.)

CHRISTMAS MAKING AND PUDDING-MAKING

As rich in tradition as their customs are Christmas fruit cake and English plum pudding. How we provided at Christmas-time, the household that has the one for trying guests who drop in, and the other to crown the Christmas dinner. Perhaps you have made your Christmas fruit cake ready, planning to allow a full week to six weeks' time for perfecting it. The English style was to make holiday cakes and puddings the year before, and give the year's Christmas with rich and good fruit after long representation in a long covered jar.

Since Dickens' day, when Christmas puddings were made in a long, with tender solidified and bottled for a week, our puddings have lost much of their charm and taste. But rich plum pudding is still made in a heavily floured sauce, and the pudding for steaming, but the cooking time even for this style of pudding is only five hours or so. Two or four hours of cooking is sufficient for many other puddings, such as mince and apple and figs, they may be made the day before Christmas and served with mince or other sauce. Plum pudding is still made for as many as a week or two, although preferably a week of two.

A greased mold with light-tinting cover is ideal equipment for steaming puddings on a covered stove. An ornamental container will do, of course it is possible also to buy puddings already made and steam them in the container in which they are bought. Set the mold on a rack or trivet in a covered kettle. Get around to the sides and trim the pudding. A trivet can be improvised with a tin which has been punctured with holes to admit steam. The water in the kettle should be at the boiling point when the pudding is placed in it. The water should be at least three inches above the pudding. The water should be changed when the pudding is steamed. After steaming the pudding may be left in the mold and stored in a cool place or wrapped in waxed or oil-paper paper and placed in a covered dish. It is the large pudding in the mold or bag for re-steaming before serving. Smaller puddings can be reheated in a double boiler.

Lighting the Christmas puddings a custom in the "British Islands" is said to add to the flavor of the dish. Any opinions, however, that the pudding is a "good" thing, as such as a "good" thing, will be accepted with a grain of salt. It is a good thing to have the pudding in the house, and we will send you the recipe you would like.

WHITE FRUIT CAKE
1 pound white raisins (8 cups)
2 pound candied cherries (2 cups)
2 pound candied pineapple (1 1/2 cups)
2 pound candied citron (1 1/2 cups)
2 cups butter
4 eggs
1 cup sugar
1 cup milk
1 1/2 cups flour
1/2 cup shortening
1/2 cup salt
1/2 cup baking powder
1/2 cup yeast
1/2 cup vinegar
1/2 cup lemon juice

ENGLISH PLUM PUDDING
2 pound raisins
2 pound currants
2 pound candied orange peel
1/2 pound sugar
1/2 cup flour
1/2 cup butter
1/2 cup milk
1/2 cup salt
1/2 cup baking powder
1/2 cup yeast
1/2 cup vinegar
1/2 cup lemon juice

LEAD ROSE AND ORANGE PEEL LINING
and raisins, currants, nutmeg, molasses and bread crumbs. Work all these ingredients together thoroughly before adding the flour and butter. Finally mix in six well-beaten eggs. When the mixture has been well blended put it into a greased mold of suitable size. There is enough of oil in the batter to grease the mold. Do not add too much water and do not add too much yeast.

BEST SET FOR PURPOSE
How to choose the best set for the purpose is a problem which confronts not only the new home-maker but also the one who wants to enlarge her repertoire of sets. The first step according to her own needs is to determine the size of the set. It is not a good idea to buy a set which is too large or too small. It is better to buy a set which is just what is needed.

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