

Statement of the condition of

The First National Bank Of Dwight

UNITED STATES DEPOSITARY

At the close of business November 26th, 1912

RESOURCES

Loans and Discounts	\$435,264.79
United States and other Bonds	103,847.78
Furniture and Fixtures	4,269.96
Real Estate	19,648.51
Cash and Due from Banks	75,686.96
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	\$638,718.00

LIABILITIES

Capital and Surplus	\$70,000.00
Undivided Profits	11,213.29
Circulation	44,000.00
Deposits	513,504.71
	<hr/>
	\$638,718.00

STATE OF ILLINOIS
COUNTY OF LIVINGSTON } ss.

I, John J. Doherty, Cashier of the above named bank, do solemnly swear that the above statement is true to the best of my knowledge and belief.

JOHN J. DOHERTY, Cashier

Subscribed and sworn to before me
this 3rd day of December, 1912.
GEORGE T. DONIGAN
Notary Public

Correct. Attest:

FRANK L. SMITH
JOE MILLER

CURTIS J. JUDD

Directors



CHRISTMAS SWEETMEATS

HOME MADE candies are so wholesome that whenever possible it is advisable to manufacture the youngster's sweetmeats yourself; then you know exactly what are the ingredients, and there is no danger of their little stomachs being endangered by too rich confections.

These recipes will afford a wide range of choice for the mother who desires simple candies for the little ones Christmas stockings or to fill the bon bon boxes that make such charming souvenirs for the Christmas party.

The illustration shows one of these bonbon boxes, which is made to represent a snowball with a doll seated on top. Both box and doll are incased in cotton, which is meant to represent snow. A tiny branch of pine is grasped in the doll's hand. Miniature Santa Clauses arrayed in white make favorite decorations for boxes, which may be shaped like houses or sleighs and covered with crepe paper.

Delicious Sweets.

Plain Bonbons—Take the white of one egg, beat till firm, add one egg, cupful of water; then weigh one pound of icing sugar and gradually mix altogether. Add for flavoring vanilla or ground almonds. Orange juice instead of water may be used. The sweets are colored pink with cochineal. Walnuts or almonds may be placed on the top when the sweets are finished.

Vanilla Caramels—Take two cupfuls granulated sugar, one-half cupful of cream, one-fourth cupful of molasses, three level tablespoonfuls of butter and one teaspoonful of vanilla.

Put the sugar, cream, molasses and butter into a saucepan over the fire. Stir until the sugar is dissolved, then cook without stirring until a good ball can be formed. Then the mixture is dropped into cold water. Remove from the fire and stir until creamy. Turn into a buttered pan and when cool cut into squares.

Nut Dainties.

Nut Taffy—Take two cupfuls of sugar, a cupful of molasses and a tablespoonful of butter. If the molasses does not moisten it enough add a little boiling water. Boil until it can die in water without stirring. When done pour on a buttered plate on which two cupfuls of nut meats are spread.

Nut Brittle—Take a cupful of granulated sugar, a cupful of chopped nuts and a bit of butter the size of a walnut. Melt the sugar and the butter and stir in the nuts. Pour into a buttered pan.

Cream Candies.

Peppermint Creams—Take a cupful of granulated sugar, a quarter of a cupful of water, two drops of oil of peppermint, pour into a saucepan over the fire. Cook until crisp, when put into cold water, pour on a heavy platter and beat until creamy. Drop on oiled paper, flatten and allow to cool. When firm melt a quarter of a cake of chocolate over hot water. Sweeten slightly and dip the mints into the melted chocolate. If a thick chocolate coating is desired the mints should be allowed to harden after the first dipping and then be dipped a second time.

Maple Creams—Take the whites of two eggs and a quarter of a cupful of sweet cream. Add to this enough melted maple sugar to give a good color and flavor. Then add enough confectioner's sugar to mold easily. Roll into a strip one-fourth of an inch thick and cut into rounds with a tiny cutter. Use dark, moist sugar for these.

Coconut Creams—Place two tablespoonfuls of butter in a saucepan, then pour in half a cupful of milk and half a cupful of sugar. Bring to a boil and cook twelve minutes, being careful to prevent its scorching. Push to the back of the fire, add a third of a cupful of shredded coconut and half a teaspoonful of vanilla and beat until the mixture is creamy. Pour or drop by spoonfuls on a buttered pan.

***** A CHRISTMAS BANQUET. *****

- Little Neck Clams
- Cream of Celery Soup Crisped Crackers
- Olives
- Rissoles of Meat
- Fish Baked or Boiled Dressed Tomatoes
- Saddle of Venison, Currant Jelly
- Sauce
- Brussels Sprouts, Asparagus
- Roast Wild Duck, Orange Sauce
- Lettuce or Celery
- Plum Pudding
- Orange Plovers
- Nuts
- Raisins
- Fruits
- Honbons
- Crackers
- Cheese
- Cafe Noir
- Apollinaris

FANCY DISHES.

Molded Rice or Gelatin May Be Hand-comely Decorated.

The side dishes for the Christmas banquet should be made as attractive as possible. Fruit and nuts may be served in gelatin. Chicken salad may go to the table in a rice mold or sweets may be used in the same form. The mold chosen for the rice should be one of those with a hollow center, in which the salad or dessert may be placed. Parsley or bits of holly can be laid along the outside of the dish, and, in the case of gelatin desserts, they may be adorned with candied or maraschino cherries.

A delicious fruit cream is thus made: Take two tablespoonfuls of granulated gelatin in a pan and cover it with a cupful of cold milk. Soak for an hour and then place it over a saucepan of boiling water that it may dissolve slowly.

Whip half a pint of thick cream, sweeten it to taste and flavor with a teaspoonful of vanilla and a cupful of chopped dates. Strain the gelatin slowly through muslin into the cream (which must be evenly stirred meanwhile), place in a wet mold and when set turn out and garnish with split



DESSERT AND SALAD IN MOLDS.

glace cherries. Garnish with sprigs of holly or pine.

A handsome fruit mold may be made as follows:

Prepare gelatin in the usual way. When slightly cooled pour it over Malaga grapes and halves of English walnuts in the bottom of a china or crystal bowl.

The grapes should be halved and the seeds removed, and if the gelatin is not a tart flavor orange or lemon juice should be added.

Stir slightly to distribute the fruit, stand in a cold place to chill thoroughly and serve with sweetened whipped cream. Garnish with sprigs of holly.

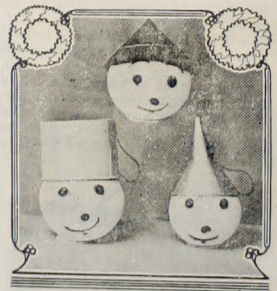
CHRISTMAS NUTS.

Served in Various Forms in Dainty Souvenir Boxes.

Nuts or nut dainties are generally part of the Christmas feast. Sugared or salted almonds may be served in souvenir boxes like those illustrated here. These are made of cotton to represent snowballs, the eyes, nose and mouth being painted on with water colors. The tin cup and funnel make quaint covers for the larger boxes. Fancy lids shaped out of pasteboard may be covered with crepe paper.

When mixed nuts are served have them cracked before they are taken to the table. See that there is a small portion of salt at each cover. Nuts with salt are valuable as an aid to digestion.

If you prefer to make your own salted almonds put an ounce or two of almonds in a bowl, pour boiling water over them, cover and let them stand for five or six minutes. By pressing



FANCY ALMOND BOXES

them between the finger and thumb the skins will readily come off. Dry in a clean cloth.

Put a tablespoonful or less of olive oil, according to the quantity of almonds, in another small bowl. Put in the almonds and stir them round till all are coated with oil. Then roll them in salt. Put them in the oven, which should be moderately hot, and leave them till a pale brown. Take them out, shake off the superfuous salt, and when cold they are ready to serve.

Sugared nuts are nice. Nearly all nuts except peanuts are palatable in this shape. Hickory nuts and butter-nuts are especially good.

Have the meats picked from the shells. Boil granulated sugar with enough water to dissolve it, stirring as little as possible. When it can be drawn out in a thread stir in the nuts and let them cook a very little, for if left too long on the stove the oils will be drawn from them. Pour thinly on platters, and when cold they will be found to separate easily.

CHRISTMAS MEER



TURKEY is the chief dish at the Christmas dinner. In selecting turkeys remember that those having black feathers are considered the best. Young turkeys have smooth black legs, but when the bird is old they are rough and red-dish. If the bird has been long killed its eyes will be sunken and its feet dry.

For roasting buy a hen turkey, with a whitish skin that is clean and soft, the breast broad, the legs black and the neck short. The flesh of an old hen is usually covered with long hairs, and the housewife will be wise to reject any such birds if she wants a satisfactory dinner. The spurs of a young cock turkey should be short and its legs black.

With Oyster Sauce.

One of the most popular ways of serving roast turkey is with oyster sauce. Put the turkey on to parboil in water enough to make gravy and dressing. When tender lift out and lay in the roaster. Have bread broken up ready to make dressing, one-fourth of which is cold corn bread. Add six hard boiled eggs chopped, two raw eggs well beaten, one onion cut fine, a little sage, pepper and salt.

Then add one pint of fresh oysters and stir all together. Pour enough liquor over to make moist and mix well.

Then stuff the turkey and put in the oven to bake. Take liquor for the gravy, with one-third milk. Mince the heart, liver and gizzard. Add these to the liquor. Mix enough flour with milk to make a smooth paste, pour in and let boil until thick.

Chestnut Sauce.

One of the most delicious ways of serving turkey is with a dressing of

- *****
- TOOTHsome FARE.
- Clam Bouillon
 - Toast
 - Roast Turkey With Dressing
 - Cranberry Sauce
 - Pickles
 - Olives
 - Macaroni With Tomato Sauce
 - Sweet Potatoes
 - Creamed Onions
 - Mashed Potatoes
 - Plum Pudding
 - Apple Pie
 - Mince Pie
 - Cake
 - Candy
 - Coffee
- *****

chestnuts. This dressing is made by combining dry bread, butter, salt and pepper, one very small onion, an equal quantity of celery, a little parsley, a pinch of sage and one pound of chestnuts. The chestnuts must be shelled and scalded to remove the inner skin. Add to the whole one well beaten egg and enough water to make it moist.

After the turkey is stuffed stick an apple in the crop. The juice will keep the turkey moist.

If you do not use the turkey giblets in the stuffing cut them rather fine after they are roasted and introduce them into the gravy, without which no turkey dinner is complete.

Be careful not to leave much fat in the pan when the gravy is made or it will be strong and unpalatable. Serve it hot in a gravy boat.

Served With Sausage Meat.

Some persons are fond of turkey with a dressing of sausage meat. For this take six ounces each of lean and fat pork, both to be weighed after chopping; two ounces of breadcrumbs, two leaves of finely minced sage, a small blade of pounded mace, salt and pepper to taste. Bind with an egg. Equal quantities of this forcemeat and veal stuffing are nice, as the herbs and lemon peel in the veal stuffing give a delicious flavor to the sausage meat.

Larded Turkey.

If you wish to serve larded turkey get a nice fresh young fowl. Remove all pinfeathers and wash thoroughly inside and out. If the skin of the bird seems soiled put a pinch of bicarbonate in the water, rinsing this off.

Stuff as usual with the inside of a loaf of stale white bread, mixed with a lump of butter the size of an egg and seasoned with salt, pepper and summer savory. Do not wet the bread or the stuffing will be soggy and the turkey taste spoiled.

Truss in the usual manner and then lay four thin slices of salt pork over the breast of the bird. During the cooking baste often so that the pork fat will permeate all the bird.

This is an excellent way to prepare a turkey of the second class sort. The pork supplies the lacking flavor. A half dozen fresh country sausages may also be added to the bread filling if further richness is desired.

***** THE YULETIDE FEAST *****

- Oysters
 - Celery
 - Hot-house Radishes
 - Olives
 - Roast Turkey With Chestnut Dressing
 - Pea Patties
 - Cranberry Jelly
 - Mashed Potatoes
 - Baked Sweet Potatoes
 - Stuffed Apple Salad
 - Pumpkin Pie
 - Ice-Cream
 - Cake
 - Fruit
 - Nuts
 - Coffee
- *****

IF IN THE Christmas Presents

You propose to make, you seek an artistic finish that gratifies the eye, a real durability, a superior adaptability to particular uses and an efficiency always dependable and exact you will find these essentials in

Electrical Appliances

Ornamental lamps --- they make 'em jewel-like --- for decoration and utility as well, accessories for the toilet table, appliances that increase comfort and convenience, machines that perform the heaviest household labor with intelligence --- we show them all in wide variety at our Display Rooms, at very attractive prices.

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OF NORTHERN ILLINOIS