

U. S. Christmas Is Melting Pot Of Traditions

Christmas in America really is something! It is an observation of traditions heralding from all parts of the world.

While there is no conclusive proof that December 25th is the exact anniversary of the Lord's birth, astronomers and historians have calculated that it must have occurred about the time of the winter solstice—e. i., the time when the sun is farthest from the earth.

This was a season of great feasting among the Romans; the festival of Saturnalia, celebrating the return of the sun in its course.

During the Fourth century, when the Roman emperor Constantine recognized and championed the Chris-



Say It With Food . . . A Very Merry Christmas! (See Recipes Below.)

Yuletide Trimmings

Christmas time has come again with its warm and cheery spirit of giving, of receiving, and of hoping—for the peace on earth and goodwill towards men.

It's the time for lovely carols and their message that never grows old, time for the fire on the hearth and the yule logs ablaze and a crackle that brings memories of the whole family together for Christmas—in other, in happier days. It's a time for lining

the pantry shelves with goodies for the Christmas feast, of pleasant bustling, of children foraging for presents and cookies.

Christmas was always a time for rejoicing, and so let it be this year—for in the deeper sense it will always be the time for glad tidings.

Now, for the pleasant bustling and the business of putting together the holiday feast. This year's menu will be simpler and tuned to ration times—so those you love will have their share, too.

Start things out by helping yourself to tomato juice (hot or cold, flavored with lemon juice), or something different like pineapple juice with a scoop of raspberry sherbet, or grapefruit juice with lime sherbet—served in the living room with tiny crisp crackers.

Save work at the dinner table by passing out the relishes—green and ripe olives, celery curls and salted nuts with the fruit drink and crackers in the living room.

If you have had a turkey for Thanksgiving, give the other poultry a try at Christmas time. There's roast chicken or capon two of each—will serve a good sized family gathering. Or, roast goose is traditionally nice as is roast duck with apple or wild rice and mushroom stuffing in place of the apples.

***Roast Chicken or Capon.**
Season capon or chicken inside and out with salt, pepper and a few grains of ginger. Fill with dressing and place in a dripping pan with ¼ cup fat, from chicken preferably. Dust lightly with flour and roast in a moderate oven. Baste and turn frequently. Add water as necessary to prevent drying and to make gravy. Roast until tender. A 6-pound chicken or capon requires about 2½ hours.

***Savory Stuffing.**
(Enough for 5 to 6 pound fowl)
5 to 6 cups fine bread crumbs
¼ cup minced parsley
¼ cup minced onion
¼ cup chopped celery
1 teaspoon salt
½ teaspoon pepper
1 teaspoon poultry seasoning or sage
½ cup chicken stock
1 beaten egg

Cook giblets until tender. Drain and brown in hot chicken fat or butter with 1 tablespoon minced onion. Chop fine. Combine bread crumbs and seasonings. Add stock, egg and

Lynn Says:
Ducks or Goose? If you're serving ducks for Christmas, get the best results by rubbing the outside of the bird with onion or garlic, pepper, salt, paprika and ginger. Fill with stuffing and roast with onions and celery.

A wild rice and mushroom stuffing has an affinity for ducks: Sauté ½ pound of sliced mushrooms in 2 tablespoons butter, then add 1 cup wild rice which has been boiled, and season to taste.

With goose, it is a slightly different story. Rub the goose with salt, pepper, onion. Stuff with apple or potato stuffing and roast with a few slices of lemon, whole apples and celery.

tian faith, the celebration of Christmas became an established custom: Inheriting the feasting of ancient peoples, the devotion and sacrifice of the early martyrs, and the message of hope and love which the angel of the Lord had declared unto the shepherds of Bethlehem.

The very first Christians solemnized the Mass of Christ, whence the word "Christmas" has been derived, at this time. And later, in the beginning of the Christian era, the Fathers of the Church thought it best to do away with the heathen Saturnalia entirely.

Of course, the Roman emperors objected at first and many of the early faithful were put to death for having observed and celebrated, not Saturnalia, but the festival of the birth of Christ.

In America this year, we will cherish the ancient traditions: we will deck the halls and fill the stockings, light the trees and sing the carols, and humbly join our churches in the solemnization of Christ's Day so that the faith of our fathers may be renewed in the hearts of ALL people who look to Him Who was born in the manger for salvation, in faith believing that He is the Way, the Truth, and the Life, and His Kingdom is everlasting.

Yule Candy a 'Must' For Kiddies; Here's Sweet Tooth Remedy

How it so happened that candy and Christmas became synonymous in the minds of children as turkey or chicken or goose in the minds of grown folks, no one knows definitely. You can be sure, though, as you might know from practical experience hearing the kiddies ask for candy a short time after they have gorged themselves with a big holiday dinner, that candy is one of the "musts" around the house during the Christmas season.

Fortunately, candy is one of the most available products at Christmas time. If you are in the candy-making mood, here is a recipe for chocolate fudge which will appease the sweet tooth of both young and old:

Chocolate Fudge.
2 squares unsweetened chocolate
¾ cup milk
2 cups sugar
Dash of salt
2 tablespoons butter
1 teaspoon vanilla

Add the chocolate to the milk and place over a low flame. Cook until the mixture is smooth and blended, stirring constantly. Add the sugar and salt; stir until the sugar is dissolved and the mixture boils. Continue boiling, without stirring, until a small amount of the mixture forms a very soft ball in cold water (232 degrees Fahrenheit).

If you are too busy to make candy, or just can't get a "batch" to come out, try hard as you may, there are always the stores to which you can go and make your purchases of this last-week-of-the-year necessity.

Incidentally, someone said that there must not be a Good Fairy guarding over not only the young children with an insatiable desire for candy, but also the grown people with a similar desire. For if such a Good Fairy wasn't around, there wouldn't be enough doctors available to take care of the stomach distress.

Warm Christmas
Despite the quaint Old world atmosphere which characterizes Nassau, capital of the Bahamas, its observance of Christmas is identical with that of the United States in many respects. But down here—but a short hop from Miami, Fla.—instead of wishing for galoshes and sleds the children want sun suits and water skis. Here Christmas is observed against a tropical setting, and marked by a pleasant blending of English and American customs. It is strictly an outdoor holiday.

HOUSEHOLD MEMOS... by Lynn Chambers



Playing 'Scrap-the-Jap'

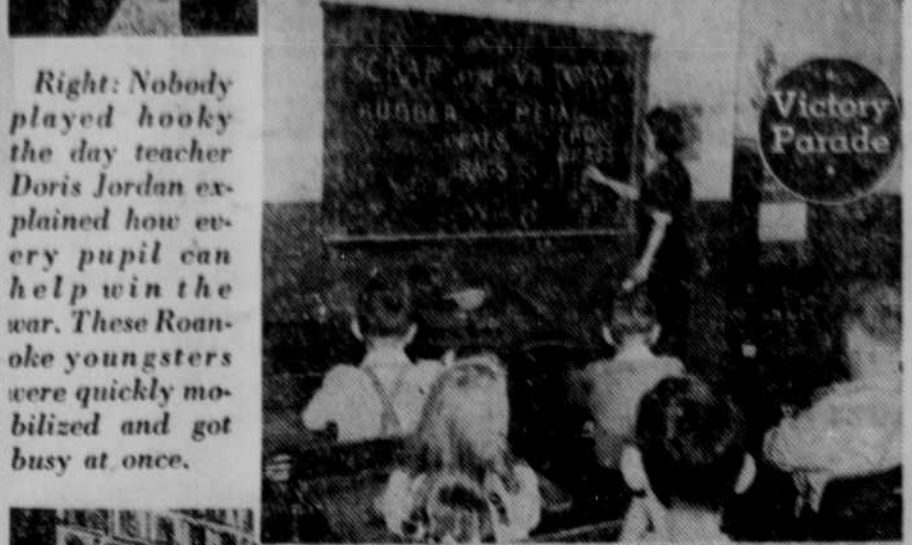


When Johnny comes marching home he plays a new kind of game these days. It's called "Scrap the Jap." Imagine 30,000,000 little boys and girls feeding iron and steel scrap to hungry blast furnaces!

Some time ago Uncle Sam called for a Junior army—and got it. The usefulness of this Junior army is a matter of record. Take Roanoke, Va., for example. Two hundred thousand pounds of scrap collected—in less than two weeks! Pictures show the Roanoke "Commandos" in action.

Left: Johnny has a man-size job for the duration. He realizes that his role in the war is a vital one.

Right: Nobody played hooky the day teacher Doris Jordan explained how every pupil can help win the war. These Roanoke youngsters were quickly mobilized and got busy at once.



- Christmas Dinner**
Pineapple Juice with Raspberry Sherbet
Crackers Olives Celery Curls
*Roast Chicken
*Savory Stuffing Cream Gravy
*Sweet Potato Casserole
*Green Beans in Sauce
*Cinnamon Apples
*Finger Rolls
Plum Pudding
Beverage Mints
*Recipes Given

giblets. Chill overnight or for an hour to blend seasoning.

There's nothing like an attractive garnish with sharp flavor to point up the food values of your dinner. Cinnamon apples do just that for your Christmas platter of chicken:

***Cinnamon Apples.**
Core and pare apples. Make a syrup out of 1 cup sugar, 1½ cups water (or, 1¼ cups corn syrup—light—and 1 cup water) and 3 heaping tablespoons cinnamon drops. Place apples in syrup and cook, covered, slowly, basting frequently until apples are tender and brightly tinted.

At a poll taken of servicemen's favorite foods, sweet potato casserole took a mighty fine lead. So, if that boy of yours is coming home, and has pinned his vote on this sweet potato dish, here's the way to put it together:

***Sweet Potato Casserole.**
(Serves 6)
3 cups hot, mashed sweet potatoes
3 tablespoons butter
½ teaspoon salt
½ teaspoon grated lemon rind
2 egg yolks, beaten
½ cup crushed canned pineapple
2 egg whites
6 marshmallows

Beat potatoes until fluffy. Add seasonings and beaten yolks. Fold in pineapple. Cool. Then fold in egg whites. Bake in a buttered dish, topped with marshmallows in a moderate oven (350 degrees) for 25 minutes.

***Green Beans in Sauce.**
(Serves 6)
1 pound fresh green beans or
1 can green beans (No. 2)
1 tablespoon chopped onion
2 tablespoons butter
½ cup chili sauce

Cook onion in butter until soft. Add chili sauce and seasoned green beans. Cook until thoroughly heated.

Fresh, homemade rolls! Ah, what compliments they stir in the heart of every diner! Here is a very simple recipe you'll like:

***Finger Rolls.**
½ cup sugar
1 tablespoon salt
2 tablespoons lard
1 tablespoon butter
2 cups boiling water
2 yeast cakes
¾ cup warm water
1 teaspoon sugar
2 eggs, beaten light
1½ pounds flour

Dissolve the first four ingredients in boiling water. Let cool. Dissolve yeast and sugar in lukewarm water. When first mixture is cool, combine with yeast and eggs. Add ¼ of the flour. Beat thoroughly for 10 minutes. Add remaining flour and continue beating until it blisters. Brush top with melted butter and cover. Place in refrigerator until it doubles in bulk. Shape into rolls. Let rise for 2 to 3 hours before baking.

Does the whipped cream get sulky? The cake fall at the crucial moment? The table decorations look flat and pointless? Explain your problem to Lynn Chambers and she'll tell you what to do about it. Write her at Western Newspaper Union, 210 South Desplaines Street, Chicago, Ill. Please enclose a self-addressed, stamped envelope for your reply.
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ON THE HOME FRONT



the bindings. In this way they are easily removed for washing.

NOTE: Today's gift suggestion is from Mrs. Speaks' BOOK # which also contains directions for more than 30 other gifts and things to make for the home. Readers may get a copy of BOOK # by sending their order to:

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BLANKETS are worth their weight in uniforms, so let's protect them from unnecessary wear and from extra cleanings by covering the upper edges. A strip of muslin would do but why not use a pretty material?

Try to find a flower print with pastel tones and then bind the protector in bias tape that will repeat one of the flower tones. For blankets 72 inches wide, two yards of 36-inch material will make two protectors or one, plus trimming bands for a pair of pillow cases and a sheet. Five yards of bias tape will be needed to bind the edges of each protector. The sketch shows how material is basted in place with slip-stitching through

Beware Coughs That Hang On

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TIRE CHAINS

Saturday's a holiday for most of the nation's small fry. But, for the kids shown in the picture above, it's fat collection day. As part of their job they collect all fats and greases from local housewives. From here the fats are sent to a rendering plant, where precious glycerin is derived from it.

Left: Door-to-door salesmen for Uncle Sam, these youngsters scour their neighborhood for scrap, metal and rubber.

"The navy appreciates your backing," Ensign Andrew Blair, USNR, tells the Junior Commandos at the rally which opened their scrap campaign. These youngsters are truly helping their big brothers in the armed forces by scouring Roanoke and the surrounding country for much needed salvage materials.



The children pay a visit to the scrap yard and watch the hydraulic press crush jalopies into bales for shipment to steel mills.