

# When Christmas Came



The Fireplace Glowed With Logs.

BRICE HARPER stepped from her train happily. A whole month, with Christmas only ten days away. That meant nearly three weeks for after-Christmas jollification, skating, visiting round with old friends and just squatted before the big fireplace reading and talking. Wouldn't Aunt Margaret and Uncle Jake be pleased and surprised, for she had not written. After three steady, grinding, monotonous years in the department store, it would be heavenly.

She flashed a look down the platform. Yes, there was wooden-legged Sam, the expressman. Things hadn't changed a bit in three years.

"Hoo-hoo!" she challenged. The old expressman looked up, stared, then stumped forward. "Blest if 'tain't Brice Harper!" he cried. "Back among your old friends ag'in. Fine! Come to stay, or a-visitin'?"

**House Is Deserted.**  
"Just visiting, Uncle Sam—two whole weeks, though. Out to Aunt Margaret Holmes. After three years! I'd never have believed I could stay away that long. But 500 miles—too far for a poor girl to afford paying fare for a few days' vacation. Now it's a month, though, because I haven't taken a vacation in so long. Can you take me and my trunk right out? I'll ride with you, and—"

"Ain't ye heered—had no letter ner nothin'?" asked the old man, whose face had been growing troubled.

"No-no. Anything the matter?"  
"No, except they ain't there. Your Aunt Margaret said Christmas was so lonesome here she couldn't spend another like the last. So two, three days ago she an' your Uncle Jake went into the next county to spend Christmas with a cousin who has a passio o' children. I was by there yes-day, an' the house did look dismal all shot up."

"Isn't there any one to look after them?"  
"One o' the Dill boys was asked to, I b'lieve. He—"

A shrill hail came from a store front across from the station.  
"S-say, Brice," wheedled the old expressman, "would ye mind waitin' three, four seconds? That mad shouter was Storekeeper Tomson. Been 'spectin' a box o' Christmas stuff more'n a week, an' 'twas jest throwed off this train. S'pose I take the box 'cross to him, then come an' carry you an' the trunk out to any o' your girl friends? They'll all be glad to have ye visit 'em."  
"But Brice had been thinking rapidly."

**Invites Girl Friends.**  
"Take the box over to the store, Uncle Sam," she said, "and I'll run across to the post office while you're gone. I want to write some postals. And no, I won't embarrass any of my girl friends. You may carry me right out to the farmhouse. I know where Aunt Margaret hides the keys, and I'm perfectly sure she and Uncle Jake would want me to go right there and use everything as my own. I'll take care of the poultry," enthusiastically, "and I'll roast one of the turkeys for Christmas and cook everything that goes with it, pies and cakes and all. Won't it be fun!"  
"You can invite a lot of your girl friends to eat with you," grinned the expressman, entering into the spirit.  
"Afterward," agreed Brice. "They'll all want to eat at home on Christmas. Then we'll have a round

of nice times. But for the real Christmas I'm going to depend on their postals. There are lots of nice girls in the department store who haven't any home and who will have to depend on the cheap boarding-houses they live at. I'll write a postal to Aunt Margaret and to five or six girls I know will be glad to spend a week or ten days with me. And say, Uncle Sam, I'll look round and then make out a list of groceries and other things I want you to bring out, and—any place where I can buy a Christmas tree?"

"Ain't none better than grow right down on your uncle's place."

"All right. I'll get the Dill boy to help, an' we'll rig up a nice one."

"Need any Christmas present stuff?" chuckled old Sam. "Mebbe ye'd like to see Tomson pry the cover off that box."

"Deed I would," promptly. "I'll be right over from the post office."

The girls condemned to a prospective boarding-house Christmas accepted Brice's invitation relievedly. On the third day Old Sam brought the hilarious five out in his ancient express wagon.

Then the girls piled in like a whole jolly Christmas in itself, and the old farmhouse seemed like to burst itself. The Christmas tree was cut and drawn home with all the appropriate songs and carols and buzzes they could think of, and trimmed as never a Christmas tree had been trimmed before. Dressed in all sorts of costumes, the happy girls sang hymns hour after hour, quitting only when they were too tired to continue.

And then, right in the midst of it the heavy voice of Uncle Jack roared through the door, mellowed by the softer, happy laugh of Aunt Margaret.

"I'm going to have that dinky post office over there indicted," guffawed Uncle Jack. "Kept that postal four days before the R. F. D. delivered it. Fifteen minutes after that we were on our way. Of course, we had to come. Five more girls to help wake the old house up! Whoopee! Why didn't you write so we needn't have left the lonesome place?"

**Need More Food.**  
"Why didn't you write so I'd have known what to expect?" retorted Brice.

"Lucky none of us did," laughed Aunt Margaret, "for then we might not have these five extra nice girls. Come, I must get into the kitchen."  
"But we've cooked and cooked, and cooked, till—"

"Not enough," declared Aunt Margaret firmly, "no matter how much you've done. There are all your old friends that must be invited to come—though they'll come anyhow. And we must invite a lot of extra young people in evenings to help keep things going. Then—my land! There's a wagon-load outside. Cousin Mary didn't want us to leave, so we brought 'em all along. Jack's going into town this evening to buy what he can find. If any of your girls want to go along he'd like your company."  
"But, Aunt Margaret, we've got a tree ram-jammed full," protested Brice.

"Not enough," firmly. "We can pack on the floor under the tree. Now I'm going into the kitchen. Can't you see, girls," her firm voice dropping pathetically, "being Christmas, I've just got to cook something."  
(Released by Western Newspaper Union.)

## German Priest, Schoolmaster, Wrote 'Silent Night'

"SILENT NIGHT," the favorite Christmas carol, was written by a German country priest and his friend, the schoolmaster of a neighboring village, for a Christmas now a century gone. After its first use in 1818, in a little Austrian town, it gradually made friends until it came to be known in all Germany and, in translation, in many other countries, observes a writer in the Cleveland Plain Dealer.

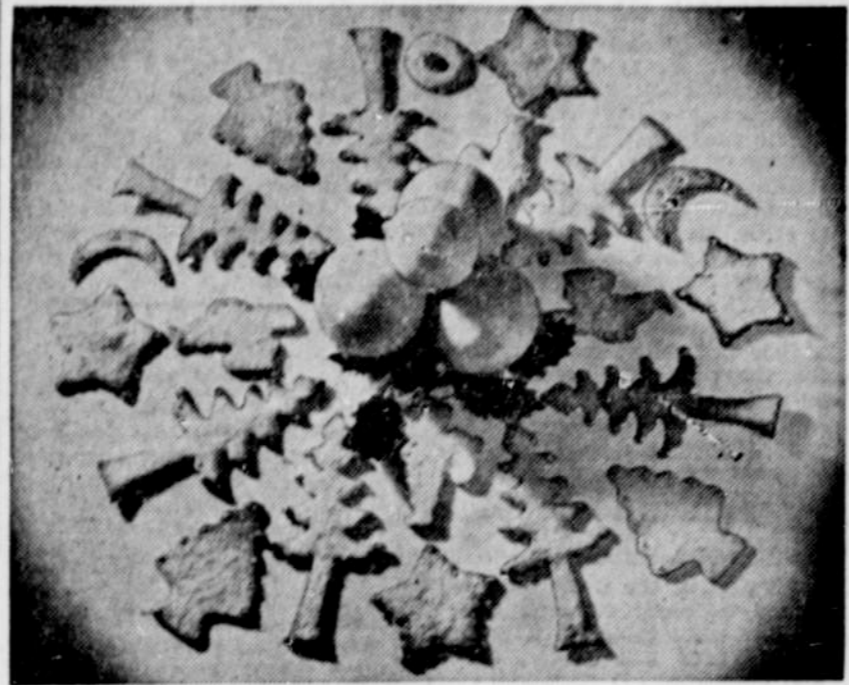
The author of the verses of "Stille

Nacht! Hellige Nacht!" was Joseph Mohr, born in Salzburg, Austria, in 1792. He was ordained a priest in 1815, and when he wrote the song was assistant at Laufen, on the Salza, near Salzburg. Later he held pastorates in various other places, and died in 1848.

The schoolmaster of Arnsdorf, near Laufen, who wrote the music of this and also of a number of lesser known hymns, was Franz Gruber, born in Hochburg in 1797.

# Household News

By Eleanor Howe



THE HOLIDAY SEASON APPROACHES! (See Recipes Below)

One of the most important occasions in the year's schedule of holidays is the Christmas dinner. As homemakers, it behooves us to crown it with a superlative dessert. Cakes, fragrant with spices, and rich with fruits and nuts, are traditional Christmas fare, and are more than satisfying as a finale to the feast.

Fruit cakes improve with age. They become mellow and more flavorful as the days go by. So, make them early and let them ripen until the holiday season arrives. Proper storage prevents fruit cakes from molding and drying out. Wrap the cooled cakes in wax paper, and store in tightly covered tins. Pour a little wine or fruit juice over the cakes, every week or so, and when ready to be served they will be mellowed to the proper degree.

Make out your Christmas list now. I'm sure you will find a few friends and relatives to whom you may send fruit cakes. They will make charming gifts, especially for those away from home, and who have neither time nor the facilities to bake their own. Wrapped in cellophane and tied with a bow, or fastened with colorful Christmas seals, the packaged fruit cake is indeed "lovely to look at, and delightful to eat."

A box of Christmas cookies of various shapes, sizes and kinds will be an appreciated present for someone on your list. Perhaps it is the kindly little old lady next door, or the lonely old man down on the corner, both of whom will thank you for your thoughtfulness.

### Christmas Fruit Cake. (Makes 10 pounds)

- 1½ pounds currants
  - 3 pounds seedless raisins
  - 1 pound citron
  - 1 pound mixed candied fruit
  - 1 pound candied pineapple
  - 1 pound candied cherries
  - 1 cup butter
  - 1 cup brown sugar
  - 6 eggs
  - 4 cups pastry flour
  - 1 teaspoon baking powder
  - 1 tablespoon cinnamon
  - 1 teaspoon allspice
  - 1 teaspoon nutmeg
  - ½ teaspoon cloves
  - ½ teaspoon salt
  - 1 cup fruit juice or wine
- Cut fruits. Cream butter and add sugar. Add well-beaten egg yolks. Mix and sift dry ingredients and add alternately with fruit juice or wine to the butter mixture. Add fruit. Fold in beaten egg whites. Place in baking pans lined with wax paper. Cover pans with wax paper and steam 5 hours. Then bake 1 hour in a slow oven (275 degrees).

### Gum Drop Cookies.

- 4 eggs
- 2½ cups light brown sugar
- 2 cups flour
- 1 cup nutmeats (chopped)
- 18 large gum drops (cut in small pieces)

Beat eggs thoroughly. Add sugar and continue beating. Add flour and beat until smooth. Fold in nutmeats and gum drops. Spread evenly in 1 large or 2 medium-sized greased baking pans. Bake in a moderate oven (350 degrees) for 20 minutes, or until firm. Sprinkle with powdered sugar and cut into bars.

### Glaze Finish for Fruit Cakes.

- 1½ cups water
- ¾ cup granulated sugar
- ¾ ounce Gum Arabic (4½ teaspoons)

Place sugar and water in a saucepan and boil to the thread stage (230 degrees). Add Gum Arabic and heat again just to the boiling point. After fruit cake has been baked, remove from the oven and garnish with nuts and fruits as desired. Then pour the Gum Arabic mixture over the fruit cake in a thin stream, and manipulate as lit-

tle as possible in order to avoid crystallization of the glaze.

### White Fruit Cake. (Makes 5½ pound fruit cake.)

- ¾ cup butter
  - 2 cups sugar
  - 7 eggs (separated)
  - 2½ cups flour
  - 2 teaspoons baking powder
  - ½ teaspoon salt
  - 1 cup sweet milk
  - 1 teaspoon lemon extract
  - 1 pound white raisins
  - ½ pound figs
  - ½ pound blanched almonds
  - ½ pound citron
  - ½ pound candied cherries
  - ½ pound candied pineapple
- Cream butter and add sugar. Separate eggs, beat egg yolks and add. Mix and sift together dry ingredients and add alternately with the milk. Add lemon extract. Cut fruits and add. Blend well and fold in well-beaten egg whites. Place in pans lined with wax paper and bake 1 hour in a very slow oven (275 degrees); then increase heat slightly (300 degrees) and bake 2 hours more.

### Yuletide Cookies. (Makes 60 cookies.)

- ½ cup butter
- 1 cup light brown sugar
- 2 eggs (well beaten)
- 2 cups flour
- ½ teaspoon soda
- ¼ teaspoon salt
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- 2 tablespoons of sour cream
- 1 teaspoon vanilla extract
- ½ cup seedless raisins
- ¼ cup candied cherries (cut)
- ¼ cup citron (cut fine)
- ½ cup dates (cut fine)
- ½ cup pecan nut meats (cut)

Cream butter, add sugar slowly and beat thoroughly. Add eggs. Mix and sift all dry ingredients and add alternately with cream and vanilla extract. Fold in fruit and nut meats. Chill thoroughly; then break off in small pieces, form into balls, flatten, and place on greased cookie sheet. Bake in a moderate oven (350 degrees) for approximately 12 minutes.

### Orange and Lemon Christmas Cookies.

- (Makes about 5 dozen cookies)
  - 1 cup sugar
  - ¼ cup orange juice
  - ¼ cup lemon juice
  - 1 teaspoon lemon peel (grated)
  - 1 teaspoon orange peel (grated)
  - 3½ cups flour (sifted)
  - 2 teaspoons baking powder
  - ½ teaspoon salt
  - ½ cup butter (melted)
- Mix sugar and fruit juices well. Add grated peel, dry ingredients and melted butter. Stir well. Dough should be firm enough to roll. Roll very thin and cut with fancy cutter in Christmas shapes. Bake on a greased sheet in a moderately hot oven (375 degrees) for about 10 minutes, or until lightly browned on the edges. (The dough may be chilled in the refrigerator for about a half hour to make the rolling simpler).

### Feeding Father.

Don't let father down when the holiday season catches up with you. You may be busy with the holiday tasks before you, but Dad will still be around for the evening meals, and during the week-ends, and the family must be fed, regardless of the amount of work to be done.

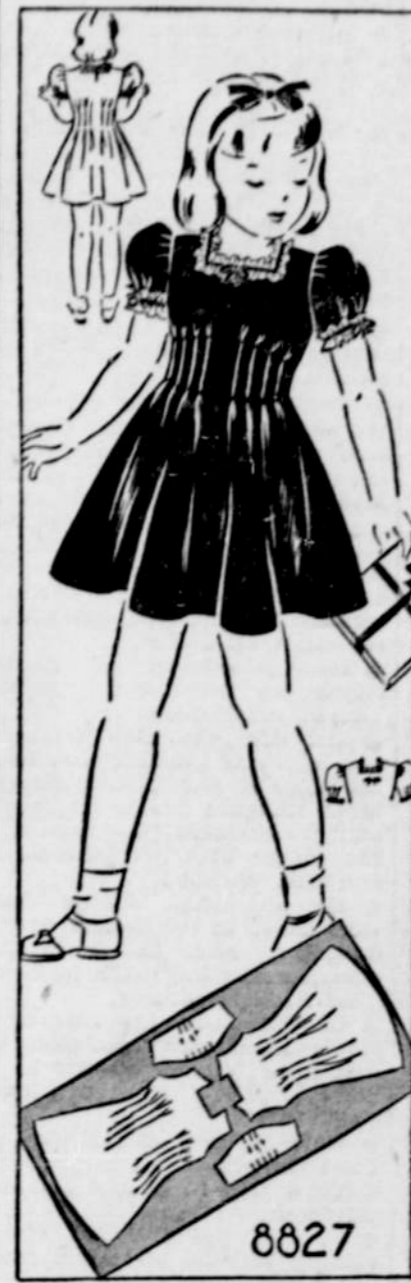
Miss Howe's cookbook "Feeding Father" will help you immensely in preparing the family meals. It contains recipes for simplified dishes to serve which will delight the family because they are so good to eat.

You may secure your copy of the cookbook by writing to "Feeding Father," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclosing 10 cents in coin.

(Released by Western Newspaper Union.)

# Patterns

SEWING CIRCLE



MAKE this adorable frock for your own little girl, tie a ribbon round her head and send her off beaming to her next important party date! You may be sure she'll have a good time, and be the smartest little girl there! Correctly simple, with waistline slimmed in by inside tucks beneath which the skirt flares and ripples, it's trimmed with frills and ribbon at sleeves and neckline. You can see from the dia-

### Pygmies Intelligent

Pygmies live both in Africa and in southern Asia and Oceania. The African pygmies, called Negritoes, live in a zone about three degrees north and south of the equator, extending right across Africa. They average about 4½ feet in height. The Negritoes are the pygmies of Asia and Oceania. The Aetas inhabit the Philippines, the Sakai the interior of the Malay peninsula, and the Andamanese the Andaman islands in the Bay of Bengal. They average a few inches higher than African pygmies. Though primitive in their mode of life, pygmies are both intelligent and brave.

Some authorities believe they most closely resemble primitive man, while others believe pygmies have retrogressed from present races of man.

gram sketch how easy this design (No. 8827) is to make. Just cut out four pieces, make the tucks and the darts, and sew it together. Even the least experienced mother or doting aunt can do it!

For the coming holiday parties this frock will be most appropriate in velveteen or taffeta, with organdy or very fine lace for trimming. Simple as it is, this pattern includes a step-by-step sew chart.

Pattern No. 8827 is designed for sizes 2, 4, 5 and 6 years. Size 4 requires 1½ yards of 39-inch material; 1¼ yards trimming and 1½ yards of velvet ribbon. Send order to:

SEWING CIRCLE PATTERN DEPT.  
149 New Montgomery Ave.  
San Francisco Calif.  
Enclose 15 cents for each pattern.  
Pattern No. .... Size .....

### Indeed Quite Simple, In Subtle Sarcasm

Mrs. Milligan and Mrs. Graystone were neighbors, and often they had a few words over the back fence.

One day Mrs. Milligan said to Mrs. Graystone: "I don't know if you're aware of it, but, my dear, it appears to me you've got odd stockings on."

Mrs. G. was quite prepared for her, and with her sweetest smile, properly squelched her neighbor in this fashion:

"Oh, my dear, I can understand that being a surprise to you, but it's a thing that may happen to anyone who has more than one pair."

### INDIGESTION

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# CAMEL

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