

The ANNUNCIATION



And the Angel came in unto her, and said, Hail, thou that art highly favored, the Lord is with thee; blessed art thou among women.
—Luke 1:28

La Befana, Penitent Old Woman, Brings Christmas Gifts in Italy

Santa Claus doesn't visit children in Italy. It isn't because they are all naughty, but because there is no Santa Claus—in Italy.

No one runs down to a well decorated tree on Christmas morning to look for presents. Brightly colored

when several men dressed like kings stopped in front of her cottage. They asked her where Bethlehem was, but she had never heard of it.

The men told her about a baby which had been born in Bethlehem, and mentioned a star which had been guiding them. The old lady wished she could accompany them when they left her in search of the infant Jesus.

But La Befana stayed home. It was getting too dark out, and besides, the baby could wait until tomorrow. Later that night she noticed the sky quivering with light. The clouds seemed to take the form of angels. All thought of sleep left her. Rising, she carefully wrapped two gifts for the Holy Baby, then ran out into the night in the direction the kings had gone.

Fast as she hurried, she had not reached Bethlehem when the star disappeared and dawn filled the sky. She frantically asked the way to Bethlehem, but no one could tell her.

And so La Befana has constantly traveled since that day, searching for the Christ Child. On the Epiphany, 12 days after Christmas, she goes from house to house, looking into the faces of babies. With each she leaves a gift, hoping that at last she will give her presents to the right child.



La Befana still carries her presents for the Christ Child.

flowers decorate the room instead of Christmas trees, and presents are not exchanged until January 6.

On that night, an old, old lady, La Befana, walks from house to house and leaves a present beside each little child she visits.

Exactly 1,940 years ago, according to the Italian legend, La Befana was very busy sweeping her kitchen

Household News

By Eleanor Howe



IT COMES UPON THE MIDNIGHT CLEAR . . . MERRY CHRISTMAS AND A CUP OF CHEER!
(See Recipes Below)

'Tis the night before Christmas and all through the house everybody's stirring except the wee people who are wandering in dreamland with Santa Claus. The little stockings have been filled to bursting, the last package has been tied up in tissue and ribbon, the Christmas angel has taken the tree under the shadow of its wings . . . and everybody's hungry!

So . . . when it comes upon the midnight clear—that glorious song of old—the family wish each other Merry Christmas and gather round the buffet table for a snack and a cup of cheer.

The bill of fare, on such an occasion, is as simple as the way it's served: a platter of cold meats, served with hot chili sauce; soft rolls or French bread or perhaps melba toast; and cookies for the sweet tooth are the perfect accompaniment to hot tea which quickens the Christmas spirit.

Or perhaps you'd like to serve bowls of creamy, old-fashioned oyster stew, with toasted hard rolls, a green salad if you like, and for dessert doughnuts with hot, spicy apple sauce.

Oyster Stew
(Serves 6 to 8)
1 quart oysters
½ cup butter
2 quarts rich milk
Salt and pepper to taste

Place oysters, strained oyster liquor, and butter in a saucepan and cook gently until edges of oysters begin to curl. Heat milk in a separate saucepan at the same time. (Caution: Milk should be thoroughly heated, but should not boil.) Add oysters to milk and season to taste. Serve immediately.

Stir-up Chocolate Cake.
(Makes 1 8-inch square cake)
1 egg (unbeaten)
½ cup cocoa
½ cup shortening
1½ cups flour
½ cup sour milk
1 teaspoon soda
1 teaspoon vanilla
½ cup hot water
1 cup sugar
½ teaspoon salt

Put ingredients in mixing bowl in order given. Stir or beat until the batter is smooth. Pour into greased cake pan 8 by 8 by 2 inches square. Bake in a moderately slow oven (325 degrees) for about 50 minutes.

Boiled Icing.
2½ cups sugar
½ cup light corn syrup
¼ teaspoon salt
½ cup water
2 egg whites (well beaten)
1 teaspoon vanilla extract

Place sugar, corn syrup, salt and water together in a saucepan and cook to the firm ball stage (250 degrees). Pour the hot syrup slowly into the well-beaten egg whites, beating constantly. Add vanilla extract and continue beating until the frosting will hold its shape when tossed over the back of a spoon. Should the icing become too stiff to manipulate easily, a very small amount of hot water may be added, or the icing may be remelted in the top of a double boiler. Spread on cake in swirls.

Buttermilk Rolls.
(Makes 3 dozen)

1 cake yeast
2 cups buttermilk (scalded and cooled)
2 tablespoons sugar
2 teaspoons salt
¼ teaspoon soda
4 cups flour
2 tablespoons shortening (melted)
Soften yeast in buttermilk which has been scalded and cooled to lukewarm. Add sugar, salt, and soda to the rest of the buttermilk. Add softened yeast and half of the flour. Beat until the batter is smooth and full of bubbles. Beat in fat and remaining flour, mixing until dough forms a ball. Turn onto a well-

Feeding Father.

For the married folk you like to remember with an inexpensive Christmas gift, or for clever party favors, how about a copy of Eleanor Howe's cookbook "Feeding Father"? You'll find in it the recipes for the foods that men like best, tested recipes, too, for foods like Old Fashioned Navy Bean Soup, Baked Onions, Stuffed Pork Chops and Chocolate Cream Pie!

To get your copy of this clever book, send 10 cents in coin to "Feeding Father," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

floured board (using ½ cup flour) and knead until the dough is smooth and elastic. Roll out to ¼-inch thickness. Cut into rounds and place ½-inch apart on greased baking sheet. Brush with melted butter, and let rise in a warm place until double in bulk (about 1 hour). Bake in a hot oven (425 degrees) for 15 to 20 minutes.

Deviled Eggs.

6 hard cooked eggs
5 tablespoons mayonnaise-type salad dressing
2 teaspoons onion (minced)
¼ teaspoon salt
1 teaspoon prepared mustard
Tabasco sauce
1 tablespoon pickle (minced)

Cut hard cooked eggs in half lengthwise. Remove yolks and force through sieve. Add remaining ingredients and mix well, using additional salad dressing if desired. Refill whites with yolk mixture. Chill. Sprinkle with paprika or minced chives.

Spicy Apple Sauce.

(Serves 6)
8 medium-sized tart apples
Water
1 cup sugar
¼ teaspoon cinnamon
¼ teaspoon nutmeg

Wash, quarter, and core apples. Place in saucepan with just enough water to cover. Add sugar and spices, cover, and cook over low heat for about 10 minutes. Rub through coarse strainer. Serve hot.

Sour Cream Doughnuts.

(Makes 3 dozen)
2 eggs
½ cup sugar
1 cup thick sour cream
3 cups flour
1 teaspoon nutmeg
½ teaspoon soda
1½ teaspoons baking powder
½ teaspoon salt

Beat eggs until thick and light; add sugar and sour cream. Beat well. Sift remaining 5 dry ingredients together. Add to first mixture to make a soft dough. More flour may be needed if dough is very sticky and is to be rolled and cut immediately. If not used at once, chill overnight or several hours. Roll out dough, small portions at a time, ¼ inch thick, using as little flour on board as possible. Cut with floured cutter.

Preheat enough frying fat to 375 degrees Fahrenheit. Fry a few doughnuts at a time, turning them only once. When browned on both sides, remove from fat and drain on soft, absorbent paper. When cold, sprinkle with powdered sugar, if desired.
(Released by Western Newspaper Union.)

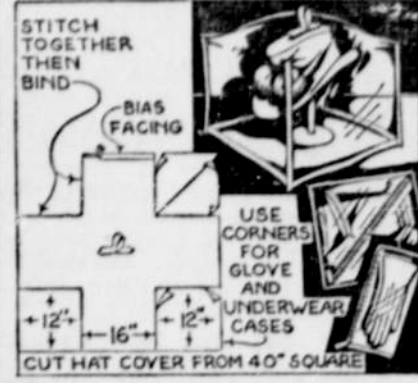
HOUSEHOLD HINTS

If your kitchen storage space is limited, make flie-like shelves in a lower cupboard and use them for storing lids, pie and cake pans and other flat utensils. This will be a time saver.

Hard-cooked eggs will peel easily if, as soon as they are cooked, their shells are cracked slightly and the eggs are dropped into cold water for five minutes. The eggs may then be chilled and used.

HOW TO SEW

by Ruth Wyeth Spears



ting and making the hat cover are given here in the sketch. The material from two corners made the square underwearer case. The material from each of the other two corners was folded to make a glove or handkerchief case. Bright blue bias tape was used for seam binding and the bottom facing and loop handle of the hat cover; and colored zippers to match the bindings were used for the case closings.

THERE are fascinating new transparent materials on the market now. Luncheon sets and aprons and rain coats and closet accessories all take on new glamour when made of them, and you will find that every left-over scrap will be used for something that is attractive and worth while.

Less than 50 cents' worth of this window-pane clear material made the hat cover, underwearer case and two glove cases like the one shown here. All the directions for cut-

Today's article is typical of the economy short cuts that I like to plan for homemaking budgeteers. There are complete working drawings for thirty-two homemaking projects in SEWING Book #—enough exciting ideas to keep you busy all the rest of the winter. Send order to:

MRS. RUTH WYETH SPEARS
Drawer 10
Bedford Hills New York
Enclose 10 cents for Book #.
Name
Address

AROUND the HOUSE Items of Interest to the Housewife

Print your child's name inside his rubbers when he goes to school. This will make it possible for his teacher to identify them, which would otherwise be impossible to do where there are so many rubbers of about the same size.

Layer cakes with soft fillings will not become soggy if a thin icing made with confectioner's sugar is put on and let harden, before spreading the filling.

Ammonia and water will remove red ink stains from white cloth.

Airtight boxes or jars make handy containers for keeping cookies fresh. And waxed paper between the layers of cookies keeps them from sticking together.

Before squeezing the juice from your lemons and oranges, grate the peel. Wrapped in waxed paper these gratings will keep in the refrigerator for future use in making desserts, etc.

Debtor Set the Collector An Example in Conduct

Doublex is noted for his nerve, his shortness of temper, and his scarcity of cash. While seated at a lonely breakfast in his club one morning a debt collector stormed in, and presented his bill.

"Sir," said Doublex, glaring at him, "is this all you know of the usages of decent society? To present a bill to a man breakfasting? Do you know that you are an intruder? If you wish to talk business, go outside and send in your card."

Happy Hours Ahead

A gift to make many happy hours for pipe and "makin's" smokers is the Prince Albert Christmas package—one full pound of ripe, rich-tasting, mellow tobacco. Colorful holiday wrappers put these popular presents in gay Christmas setting—and a handy gift card is enclosed. Your regular tobacco dealer has the one-pound gift tin of Prince Albert on display. Remember! Prince Albert is the cooler-burning tobacco—the National Joy Smoke.—Adv.

Use needles to pin down the pleats when pressing a pleated skirt. The needles will leave no marks when you remove them.

Potatoes to be baked in the skins will cook quicker if they are dried before being placed in the oven.

One pound of powdered or confectioner's sugar is equivalent to 2½ cupfuls; one pound of granulated sugar equals two cupfuls.

Don't let any cabbage stumps remain over winter. They harbor pests.

Pumpkin pies will have that rich brown tint if a tablespoon of molasses is added to the filling.

DON'T BE BOSSSED

BY YOUR LAXATIVE—RELIEVE CONSTIPATION THIS MODERN WAY
When you feel gassy, headachy, lory due to clogged-up bowels, do as millions do—take Feen-A-Mint at bedtime. Next morning—thorough, comfortable relief, helping you start the day full of your normal energy and pep, feeling like a million! Feen-A-Mint doesn't disturb your night's rest or interfere with work the next day. Try Feen-A-Mint, the chewing gum laxative, yourself! It tastes good, it's handy and economical . . . a family supply costs only
FEEN-A-MINT 10¢

Helpful Laughter
Laughter is a most healthful exertion; it is one of the greatest helps to digestion with which I am acquainted; and the custom prevalent among our forefathers, of exciting it at table by jesters and buffoons, was founded on true medical principles.—Dr. Hufeland.

THE AWFUL PRICE YOU PAY FOR BEING NERVOUS

Read These Important Facts!
Quivering nerves can make you old, haggard, cranky—can make your life a nightmare of jealousy, self pity and "the blues."
Often such nervousness is due to female functional disorders. So take famous Lydia E. Pinkham's Vegetable Compound to help calm unstrung nerves and lessen functional "irregularities." For over 60 years relieving Pinkham's Compound has helped tens of thousands of grandmothers, mothers and daughters "in time of need." Try it!

By Thy Deeds
Such as thy words are, such will thy affections be esteemed; and such will thy deeds be as thy affections; and such thy life as thy deeds.—Socrates.

Christmas Card Was Invented By a Man With Many Friends



This is believed to be the first Christmas card. It was made in London in 1846.

CHRISTMAS cards are almost as much a part of Christmas as Santa Claus himself, yet they have been in use less than a century.

According to most records, the first Christmas card was designed in 1846 by Mr. J. C. Horsley, a prominent member of the Royal Academy of London. It was produced at the request of Sir Henry Cole, a man with many friends.

Sir Cole wondered how he could express his personal Christmas greeting to a thousand friends spread throughout England. After dismissing the thought of visiting each personally, or giving presents, he decided to send them each a card by mail.

One thousand hand colored cards were prepared with a picture showing a jolly family seated at a huge

dinner table. Each member of the family was looking into a brimming glass which he held in his hand.

When these cards were distributed, they raised a furor among temperance proponents throughout the country. The disturbance focused nation-wide attention on the new greeting card.

It was not until several years later, however, that the first lithographed Christmas card made its appearance. Originality was almost completely lacking. The greeting was invariably "A Merry Christmas" or "A Jolly Christmas." Designs seldom had anything to do with the season, but contained pictures of birds, flowers, animals or children.

America soon adopted the British custom, and the Christmas card was born.

of the card and cover does not exceed two ounces.

Letters may not be enclosed with Christmas packages. Such enclosure would make the package first-class. In fourth class or parcel post packages, written greetings such as "Merry Christmas," with identifying names, may be enclosed. Books may bear simple non-personal dedicatory inscriptions. They are carried at a special rate of one and one-half cents per pound.

Put Proper Postage On Christmas Mail

Unsealed Christmas cards will carry for one and one-half cents postage. These cards may bear a simple inscription, which must not be in the nature of personal correspondence. Examples: "Sincerely yours," "With Best Wishes," "Merry Christmas." Be sure the weight

TICKLE?

Soothe that throat tickle which comes from a cough due to a cold! Quick—get a Smith Bros. Cough Drop. (Black or Menthol—5¢.)
Smith Bros. Cough Drops are the only drops containing VITAMIN A
Vitamin A (Carotene) raises the resistance of mucous membranes of nose and throat to cold infections, when lack of resistance is due to Vitamin A deficiency.

YOU ARE AN INFLUENTIAL PERSON
The merchant who advertises must treat you better than the merchant who does not. He must treat you as though you were the most influential person in town.
As a matter of cold fact you are. You hold the destiny of his business in your hands. He knows it. He shows it. And you benefit by good service, by courteous treatment, by good value—and by lower prices.