

For unto us a child is born, unto us a son is given: And the government shall be upon his shoulder: And his name shall be called wonderful, counsellor, the mighty God, the everlasting father, the prince of peace.

-Isaiah 9:6

Infants Under Year Old Enjoy Christmas Gifts, Baby Claims



"Of course we babies can enjoy Christmas gifts."

Dear World:

Of course, I'm disgusted. You'd feel this way too if folks said you were too dumb to enjoy Christmas. They say that we babies less than a year old don't need presents because we can't appreciate them anyway. The idea!

A lot of other babies are also complaining about this attitude. Why. we can talk better English than most grown-ups.

"Dud iddy biddy baby want pretty rattle-wattle? Daddikens will pick it up from the floorsie-worsie for

Phoey! If I couldn't talk better than this I'd keep still. And then they have the audacity to assume that babies under one year are too young to enjoy Christmas.

Last month we conducted a poll among babies 12 months of age or younger, asking them if they considered themselves capable of enjoying Christmas.

Exactly 987 of the 1,000 babies questioned replied emphatically in the affirmative. The 13 who voted "no" are going to be a year old before Christmas and felt they would have a better chance of getting presents from relatives if their younger cousins were left out. But that's a purely selfish motive and doesn't affect the unanimity of the

Now that you have had indisputable proof that babies enjoy Christmas, don't rush out to buy us an electric train or bicycle. After all, we act our age even though we know better.

There are several points you should keep in mind while looking through the toy department: We want toys that will attract our attention, and they must be cleaned easily. We babies have a bad habit of putting things in our mouths, so if the toy is too small, we might swallow it. Don't worry, though. We'll get over the habit.

Colored bakelite disks on a chain make one of the nicest and least expensive gifts for babies. We can appearance of a mound. Use three have a lot of fun playing with those white, yellow, red and green disks. And they're real easy to keep clean,

Other children want only toys they can play with, but we babies can appreciate the more practical gifts such as cribs, playpens and jumper-swings. They are virtual necessities to us and make our lives much more pleasant.

Clothing also makes excellent gifts. A few of the many articles we would be glad to receive include shirts, night gowns, dresses, rompers, shoes, stockings and bonnets.

One of the most practical and be attached to the seat of any auto- until thick with wooden spoon. mobile and permit babies to see out, but prevent them from falling out. Babies must be able to sit up before using them, but all babies learn to sit up before they are very old. And we enjoy looking out of the window of the car as much as you do. It's no fun just looking at the inside of the car when we're going some place. How would you

Another practical gift would be a life-insurance policy that will ma- atin in hot water and add to first ture in about 18 years and provide mixture. Pour into molds and put funds for a college education. Or, in cool place to set. savings account can be opened in baby's name for as little as \$1-but you don't have to make it that small.

We babies can't get Christmas presents for our parents and other and gracious accompaniment to grownups, but we certainly would if we could. Just wait a couple of years and see if we don't.

Signed, Disgusted "Youth."

Early Puritans Forbid 'Crime' of Celebrating Christmas Celebrating Christmas was a | the like, either by forebearing la-

crime to the early Puritans in Massachusetts. The practice was looked down upon with so much disfavor that anyone observing the date was fined five shillings. On May 11, 1659, the general court in Boston passed a law against Christmas celebrations which said:

"It is therefore ordered by this court and the authority thereof that of mind whar you's wishin' for a whomsoever shall be found observ- doctor harder dan you did for Santy ing any such day as Christmas or Claus."

bor, feasting, or any other way. upon such account as aforesaid, every such person so offending shall pay for every such offense five shillings as a fine to the county."

Fair Warning

"Listen, chillun" said Uncle Eben, "don't eat yohsefs into a state



Let a Star-Studded Ham Say Merry Christmas! (See Recipes Below)

Deck the Table

Greetings, homemakers!

Here's my Christmas present to you, a menu with recipes designed to ring in the holiday season and to crown your table with luscious food, just wonderful to eat. The menu is worked out in the best colors of the

THIS WEEK'S MENU

Christmas Dinner

 Grapefruit-Persimmon Salad *Sweet French Dressing . Holiday Sauce Baked Ham

 Virginia Cranberry Mold *Sweet Potato Pone *Green Peas With Beets Crescent Rolls

Olives Plum Pudding with Sauce Coffee Recipes Given

There's a touch of the traditional in the menu in the baked ham and sweet potato pone topped off with the plum pudding, and then there's dash of newness in the cranberry mold, the salad and its perky dressing and the holiday sauce.

Whether you're welcoming your sons from camp, your daughters from college. make this their gala feast, for Christmas dinthing to cherish

and remember. *Grapefruit-Persimmon Salad.

Be versatile with your grapefruit. Peel, separate into sections, then slip the thin peeling off the sections being careful to leave the section whole. Alternate the sections of grapefruit wth thin slices of persimmon, having the outside sections on top so the fruit together gives the sections of grapefruit per serving. Lay this on a crisp bed of lettuce and serve with dressing. Avocado and pink grapefruit sections may also be used in this way.

*Sweet French Dressing. (For fruit salads)

9 tablespoons oil 31/2 tablespoons powdered sugar 1/2 teaspoon salt

3 tablespoons paprika 1/2 teaspoon worcestershire sauce 4 tablespoons lemon juice

Set all ingredients in icebox for three hours before mixing. Combine in order given, blending thorwelcome gifts for any baby would oughly. Chill again in mason jar. be an automobile seat. These can Before using, let melt, then beat

> Virginia Cranberry Mold. You'll want something tantalizingly tart as foil to the bland sweetness

the ham. Here it is: 1 17-ounce can cranberry sauce

Juice of two oranges

Grated rind of 1 orange 1 cup hot water

3 packages gelatin

Mash cranberry sauce fine; add rind and orange juice. Dissolve gel-

> Sweet Potato Pone. (Serves 6 to 8)

Delicately spiced, heart-warming



way. It's like grandmother used to make, homey, tasty, just wonderful food! 2½ cups grated raw sweet potato

1/2 cup sugar 1/2 cup milk 1 teaspoon powdered ginger 1/4 teaspoon mace

1/2 cup butter

Grated rind of 1 orange Blend sugar and butter. Add sweet potato and milk. Beat well, then add spices and orange rind. Bake in a shallow, buttered casserole in a moderate (350 degrees) oven, 30 to 35 minutes.

*Baked Ham. You can depend upon your holiday dinner to go over if you serve

ham, glistening and shimmering. baked in sweet, spicy juices. Wrap. the ham in clean wrapping paper. Place fat side up on a rack in an open pan. Use no water. Bake in a

slow oven. Hams weighing 16 to 18 pounds require 4 to 41/2 hours baking; 12 to 15 pounds, 31/2 to 4 hours; 10 to 12 pounds, 3 to 31/2 hours; and 8 to 10 pounds, 2% to 3 hours.

er with a glaze of pickled peach offers a streamline version-sleek, juice or 1 cup honey and 1/2 cup or- simple to make with a three butange marmalade, or 1 cup pureed ton cardigan neck topper, a skirt apricots for extra special goodness. with a front pleat and a dickey To make stars, cut slices of pineap- collar which gives a trim touch maraschino cherry in center. Bake to the face. This dickey is easily a hot (400 degrees) oven.

*Holiday Sauce.

serve a sauce that's rich and jewel- jacket emphasizing width at the the men in the service.—Adv. For your masterpiece, the ham, red. Ladle it over the ham generously to bring out the best in the meat. Like all good things, the sauce is a simple, good-tasting combination. Melt 1 small glass of currant jelly in double boiler, add 3 tablespoons chili sauce, blend, and serve

Green Peas With Beets.

Bright red and green touch in the best tradition of Christmas is your beet and green peas vegetable combination. Boil the beets with two inches of their tops left on until tender, 25 to 35 minutes depending on age and size. Plunge into cold water and remove skins. Scoop out center, add salt and butter. Just before serving, heat beets, fill centers with cooked, seasoned green peas, heated piping hot.

Don't forget the big, overflowing bowls of fruits and nuts for the family to nibble on during Christmas day. Cluster raisins, apples, yellow, supple bananas, and nuts in the shell—all these the family will want to make their festivities complete. The children will give you three cheers if you string red cranberries and popcorn on a string and hang on the tree or in their stockings.

Steaming the Pudding.

Plum puddings are best when served piping hot. This means they should be steamed for at least 11/4-2 hours before serving. If the pudding is in a mold cover with a lid or with heavy waxed paper. Place on a rack in a large kettle. Have about 2 inches of water in the bottom of the kettle. and have this water boiling all the while. More water may be added if necessary. A double boiler or a pressure cooker may also be used to good advantage for steaming.

To serve, unmold the pudding and garnish the platter with holly or other leaves and bright berries.

LYNN SAYS:

Few holidays can offer you the same decorative possibilities as Christmas season, so make the most of the evergreens, berries, cones, candles, ornaments, and rich colors.

Here are some centerpiece ideas which would be effective: Use a green wreath on a mir-

ror and fill with evergreen branches dipped or sprayed with white paint and place brightly colored ornaments or fruits among the branches. Surround candles with pine

branches and cones and have several small silver bells around the base of the centerpiece as though they came out of the branches.

Make a gingerbread house, frost with a thin powdered sugar icing and sprinkle with silver snow. Set this on a mirror or surround with spruce or pine branches and cones.

(Released by Western Newspaper Union.)

SEWING CIRCLE



HERE'S good news for belleson-a-budget who yearn for the smooth smartness of a two-Remove paper and all rind. Cov- piece frock! Pattern No. 1485-B ple and form into a star. Use a of white in a flattering line next until brown (about 15 minutes) in adjusted-doesn't need to be even pinned in place.

> We easily can see the advantages of a suit of this type. The

shoulders and fitting smoothly over the hips helps the average figure achieve youthful slenderness-the skirt is comfortable to wear for walking, standing and sitting, the dickey provides a note of freshness for this costume so that it is always attractive to wear. Make it now for yourself in gabardine, twills, plaids, novelty rayons or serge.

Barbara Bell Pattern No. 1485-B is designed for sizes 32, 34, 36, 38, 40, 42, 44 and 46. Size 34 requires 5 yards 35-inch material; 3 yards 54-inch. Dickey resided 35-inch material. Send quires % yard 35-inch material. your order to:

SEWING CIRCLE PATTERN DEPT. 149 New Montgomery Street San Francisco Enclose 15 cents in coins for Pattern No. Size..... Address

Jones Found It Difficult Matter to Change His Diet

Going to a new restaurant for Jones ordered brown bread. The waitress brought him white. Jones, being a reserved fellow, said nothing. The second day he ordered brown and again got white. This went on for a week.

Then he decided that the only way to get what he wanted was to order the opposite. So he started the new week by adding to his luncheon order:

"And bring me some white bread."

"But," exclaimed the girl, aren't you the gentleman who always has brown?"

Stop worrying about what to send that man you know in the service. He's answered that Christmas gift problem for you in any number of surveys made in camp and on shipboard. It's cigarettes and smoking tobacco first. The favorite cigarette is Camel. The big favorite among smoking tobaccos is Prince Albert, the National Joy Smoke, according to actual sales records from service stores in the Army, Navy, Marine Corps, and Coast Guard. Local dealers are featuring Camels in your choice of two gaily wrapped packages, also pound tins and pound glass humidors of Prince Albert as ideal Christmas gifts for



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 Vitamin A (Carotene) raises the resistance of mucous membranes of nose and throat to cold infections, when lack of resist-ance is due to Vitamin A deficiency.

Trunkfish

seas, are shaped like other fish, tail are free to move.

but their bodies are encased in a Trunkfishes, of the family Ostra- hard shell, like that of a turtle, ciidae, which are found in warm and only the jaws, fins, eyes and



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