

## Christmas Dinner

By Katherine Edelman

AS SOON as Darrel Thorpe got a chance to use the phone, he dialed his home. He must tell Edna, how sorry, how terribly sorry he was for what had happened this morning. All the way down on the car he had reproached himself for the hasty words he had said. He couldn't understand how he had spoken to Edna like that, and on Christmas eve.

He drummed impatiently on the desk as he waited. Edna was always punctual about answering the phone and doorbell. It was a way she had, going right through with things.

Which really was the cause of his flash of temper this morning. In her quick, decisive way, she had swept aside his idea of having old Mrs. Darby for Christmas dinner. The little lady, now down on her luck, had befriended Darrel when he had come to the city.

"I'm not going to have her!" Edna had declared emphatically. "We're



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going to skip Christmas as much as possible—go out and eat somewhere—and miss all the rush and bother."

"I think that's a darn selfish way of doing," Darrel shot back. "Christmas is a home day, with a turkey, and a tree, and gifts, and above all, someone to share them with us."

Then, without waiting to see the effect of his words, Darrel rushed from the house, banging the door.

Now, he dialed the number three times, but there was no answer. Panic seized him. Had Edna believed that he meant what he had said? He had heard of young wives who had packed up and left for much less reason. What a brute he had been to flare up as he did!

THE morning was unbearably long. Inwardly fuming, he hung up the receiver, to answer an imperative buzzer from the inner office. It was about the tenth this morning. If it hadn't been for Wheatley, keeping him running around in circles, he might have been able to reach Edna long ago. And if the old man hadn't been in the same ugly mood yesterday, Darrel knew that he himself wouldn't have been on edge this morning, that he wouldn't have spoken to Edna as he had done. He blamed Wheatley as much as himself.

"You sent for me," he said stiffly, as he waited beside the desk. The big man did not seem to hear him. His eyes were glued on a closely typed statement. Darrel spoke again. Then Daniel Wheatley looked up, and rubbed his hand across his forehead as if trying to remember something.

"Oh, yes, yes," he began; "Mrs. Thorpe called before you got to the office this morning. I forgot to tell you. She left word that she was going marketing with a Mrs.—Mrs. Darby, or some such name. Also, she wanted me to be sure to tell you to bring home a Christmas tree and all the trimmings." There was a merry twinkle in Wheatley's usually hard eyes. "Looks as if you were going to celebrate Christmas at your house," he finished, with a laugh.

"We certainly are," Darrel grinned back; "we're going to have a real old-fashioned celebration of the day."

"Think your wife would object if you took a cranky old man to Christmas dinner?"

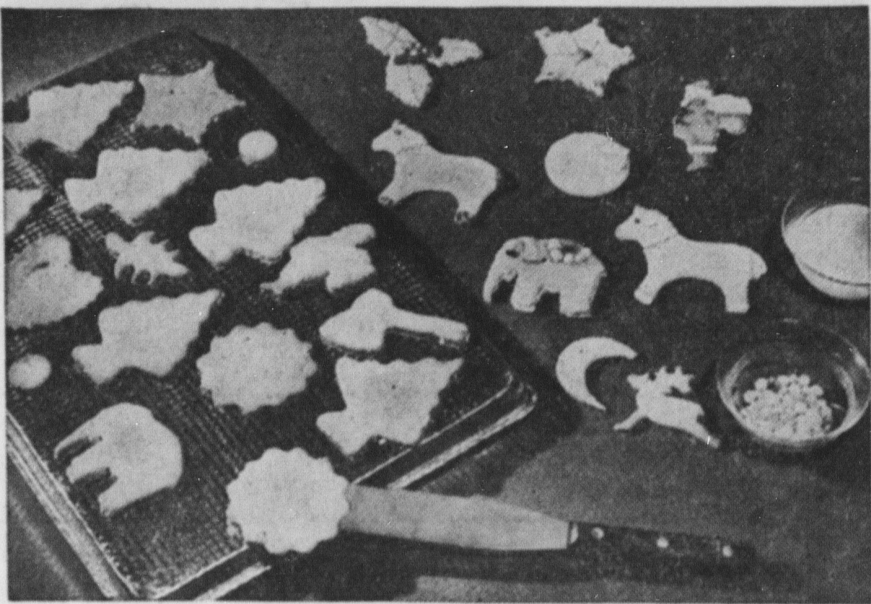
Darrel wondered if he were hearing things, then his quick wit jumped to the surface. "If you really mean that, Mr. Wheatley, I can assure you of a hearty welcome. My wife thoroughly believes in having people for Christmas dinner. At least, I am sure she does now." The last sentence Darrel whispered to himself.

**Carols on Fields of Bethlehem**  
On the hillsides of Bethlehem, "where shepherds watched their flocks by night" on Christmas eve and Christmas morning, tourists from many lands gather annually to sing carols and remember the life and words of Jesus of Nazareth.

**In Bethlehem for Christmas**  
Due to modern transportation one can leave America as late as the middle of December and be in Bethlehem in Palestine for Christmas, 6,000 miles away.

## Household News

By Eleanor Howe



### COOKIES MAKE CHARMING CHRISTMAS GIFTS

(See Recipes Below)

#### Holiday Fruit Cakes And Cookies

Half the thrill of Christmas is in the pre-holiday preparations. Making cakes that are crammed with fruit and nuts, baking an endless variety of cookies to be frosted and "trimmed" in true holiday fashion, and packing gift boxes of Christmas confections, is as much fun as the great day itself!

Fruit cakes are a Christmas holiday tradition. The dark cakes do improve with age and should be made as early as possible. They won't mold or dry out if they're properly stored. Wrap the cooled cakes well in wax paper, then store in tightly covered cans. If you like, brandy or wine may be spooned over the cakes at two-week intervals during storage. White fruit cakes make a pretty contrast with the dark, but they dry out rather soon and should be eaten within a few weeks after baking.

Don't forget that fruit cakes, cookies, and small plum puddings make charming Christmas gifts, especially for the friends and relatives who'll be away from home on the holiday.

**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 cheesecloth and steam 5 hours. Then bake one hour in a slow oven (275 degrees).

**Glaze Finish for Fruit Cakes.**  
1½ cups water  
¾ cup granulated sugar  
¼ 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 little as possible in order to avoid crystallization of the glaze.

**Plum Pudding.**  
(Serves 6)

- ½ cup milk
- ¾ cups soft bread crumbs
- ¾ pound suet (ground)
- ¾ cup sugar
- 2 eggs (separated)
- ½ cup seedless raisins
- ¾ cup currants
- ¼ pound figs (cut fine)
- ½ cup citron (sliced thin)
- ½ teaspoon nutmeg
- ¼ teaspoon cinnamon
- ¼ teaspoon mace
- ¼ teaspoon salt
- ¾ cup apple cider

Scald milk and pour over bread crumbs. Cool. Cream ground suet in warm bowl. Add sugar, cream together thoroughly, and add well-beaten egg yolks. Combine these two mixtures. Add cut fruits together with spices and salt. Add cider. Lastly, fold in stiffly beaten egg whites. Pour into well-greased pudding mold. Cover tightly and

steam for 6 hours. Serve with hard sauce.

**White Fruit Cake.**  
(Makes 5¼-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
- ¼ 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.

**Old Spice Wonder Fruit Cake.**  
½ cup butter  
1 cup light brown sugar  
2 eggs  
2 cups cake flour  
½ teaspoon soda  
¼ teaspoon salt  
2 teaspoons baking powder  
1 teaspoon cinnamon  
½ teaspoon nutmeg  
1 teaspoon allspice  
¾ cup sour milk  
½ cup citron (cut)  
1 cup raisins  
1 cup nut meats (broken)  
1 teaspoon vanilla extract

Cream butter, add sugar, and beat thoroughly. Add eggs (well beaten). Mix and sift together all dry ingredients, reserving ¼ cup of flour. Add flour mixture and sour milk alternately—beginning with the flour mixture. Flour citron, raisins, and nuts with the ¼ cup of flour which was reserved and add to the cake mixture. Add vanilla extract. Place in well-greased, small tube pan. Bake 40 to 45 minutes in a moderate oven (350 degrees).

**Rolls Orange Cookies.**  
(Makes about 8 dozen)

- ½ cup fat
- 1 cup sugar
- 1½ teaspoon orange peel (grated)
- 1 egg (beaten)
- ½ cup orange juice
- 3 to 3½ cups flour (all purpose)
- 3 teaspoons baking powder
- ¼ teaspoon salt

Cream the fat. Gradually cream in the sugar. Add the grated orange peel and beaten egg, and gradually add the orange juice. Add the 3 cups flour, baking powder, and salt which have been sifted together. Mix in well, adding more flour if necessary to make dough just stiff enough to roll. Chill thoroughly. Place on lightly floured board and roll ¼ inch thick. Cut, and place on greased baking sheet, and bake in a moderately hot oven (375 degrees) for 10 to 12 minutes.

**Lemon Icing.**  
2 cups powdered sugar  
¼ cup melted butter  
3 tablespoons water  
1½ tablespoons lemon juice  
½ teaspoon lemon peel (grated)

Mix all together, stirring until creamy. Spread at once. It's fun to have your own collection of reliable and unusual holiday recipes. You'll want to add to yours the Christmas favorites I've assembled in a specially prepared leaflet of "Holiday Recipes." This mimeographed booklet is available to you for 10 cents in coin. Address your requests for "Holiday Recipes" to Eleanor Howe, 919 North Michigan Avenue, Chicago, and be sure to enclose the coin!

**Cheerful Nursery**  
Cheerful as sunshine is the atmosphere of a nursery with walls and woodwork painted a warm cream color and the floor azure blue.

## DOLLAR MAKERS

### Emotion Wins Over Logic in Average Mind

By GEORGE T. EAGER

A CONVINCING example of the fact that more people respond to an appeal to feelings and emotions than are influenced by reason and logic is the recent experience of a lock manufacturer in New York. Having spent a lifetime in perfecting a superior article for protecting householders against intruders and knowing more about mechanics than about the human mind the manufacturer's advertisements had for some time merely extolled the lock's construction and workings. Sales were disappointing.

Several months ago a tragedy occurred which was front page news for days. A prominent woman was brutally murdered by an intruder whose entrance to her home had been made easy by a cheap, defective lock. An advertising man persuaded the lock manufacturer to address a series of advertisements to husbands who failed to provide adequate protection to wives left alone at home. Very little was said in the advertisements about details of lock construction. Much was said about wives and children. The emotional appeal swamped the factory with orders.

Psychologists explain that in an emotional state of mind one's desire to act is paramount and that when a product to be sold is made part of an emotional feeling a buyer does not see the product as a detached object but as part of his own welfare and acts accordingly.

## THE MYSTERY OF 'JONESBY'

SOMETIME ago a well-to-do business man, prominent in his community, received a mysterious letter. The envelopes merely contained several newspaper clippings about a favorite horse in his racing stable. To the clippings was attached a simple card reading "Compliments of Jonesby." A few weeks later came clippings about a dance given for his debutante daughter, followed a month or so later by the comments of various financial writers on the annual report of the company of which he is the president. Each group of clippings was accompanied by the mysterious card, "Compliments of Jonesby," and not another word of comment or explanation.

Needless to say the name Jonesby and the whole affair became a much discussed subject among the business man's friends and family. There were many guesses and attempted solutions of the mystery. Then one day the whole matter reached a climax at the business man's office. A man appeared, said he had a matter of intense personal interest to discuss with the president and handed the reception room girl a card. It merely carried the words, "Compliments of Jonesby."

Jonesby got his interview and he got it immediately. He was an insurance man who specialized in selling big policies to prominent and wealthy people. He sold his policy just as he had sold policies to many other "hard to see" prospects by the use of this simple combination of patience and knowledge of human nature.

(Bell Syndicate—WNU Service.)

### Whistle Helps Measure Pressures in Engines

How to measure the volume of the compression space above the pistons of an internal combustion engine, without removing the cylinder head has been solved by the invention of a whistling gauge. The rate of vibration of the air inclosed in the cylinder head is compared with that of air inclosed in an adjustable and calibrated chamber of known volume by employing two identical whistles, one attached to one sparkplug port of the engine and the other to the adjustable chamber.

The whistles are blown by air having a common supply and constant pressure, says Popular Mechanics. The pitch of the notes of the whistles on the two chambers depends upon the volume of air contained in them. Thus, when notes of the same pitch are produced, the volumes of the two chambers are equal.

## PATTERN DEPARTMENT

SEWING CIRCLE

START the day cheerily, in this comfortable, crisp little morning frock, 1860, with four buttons and several scallops. It has a two-way neckline so that you can vary its personality by making it up both ways in different materials—sometimes with the tailored col-



lar and sometimes with the plain square neckline. Choose gingham, percale, linen and calico for this.

**Basque Frock, Slip Included.**  
Here's a godsend for busy mothers—a practical pattern (8568) that includes both a basque frock for school, and a pretty slip. You can really solve most of your small daughter's school problems by using this two-way pattern, time and again. It's very easy and quick to do. Make the frock of challis, wool crepe, gingham, percale—and in velveteen it will be sweet for parties, too.

**The Patterns.**  
No. 1860 is designed for sizes 14, 16, 18, 20; 40, 42. Size 16 requires 5 yards of 35 inch material; ¼

yard contrast for collar, 2 yards bias binding for collarless style. No. 8568 is designed for sizes 6, 8, 10, 12 and 14 years. Size 8 requires 1½ yards of 36 inch material for the frock, ¾ yard contrast and 1½ yards trimming, 1½ yards of 36 inch material for slip; 1½ yards ruffling; 2 yards trimming.

Send your order with 15 cents (in coins) to The Sewing Circle Pattern Dept., 247 W. Forty-third street, New York, N. Y. (Bell Syndicate—WNU Service.)

### What Might Have Been Had Mother Rode Along—

The farmer and his daughter went to market with a load of butter and eggs, and after selling the produce, were returning home with the horse and cart and the money when they were set upon by bandits. The farmer wept as the thieves rode off with his horse and cart.

"Don't cry," consoled the daughter, "they didn't get our money, anyway. I put it in my mouth."

"What a clever girl you are," said the farmer. "Just like your mother. I wish she'd have been here; we might have saved the horse and cart, too."

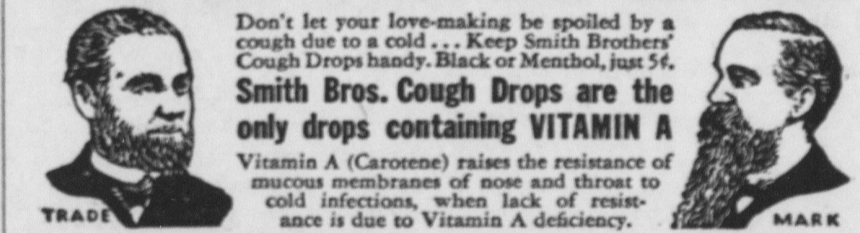


**Place of Unhappiness**  
With all its brilliancy and pomp and extravagance and gaiety, Vanity Fair harbors more unhappiness than any other spot on earth.

**A GREAT BARGAIN**  
**VESPER TEA**  
PURE ORANGE PEKOE  
50 Cups for 10 Cents  
Ask Your Grocer

**Enthusiasm**  
Enthusiasm is grave, inward, self-controlled; mere excitement outward.—Sterling.

# ROMEOS



Don't let your love-making be spoiled by a cough due to a cold. Keep Smith Brothers' Cough Drops handy. Black or Menthol, just 5¢.

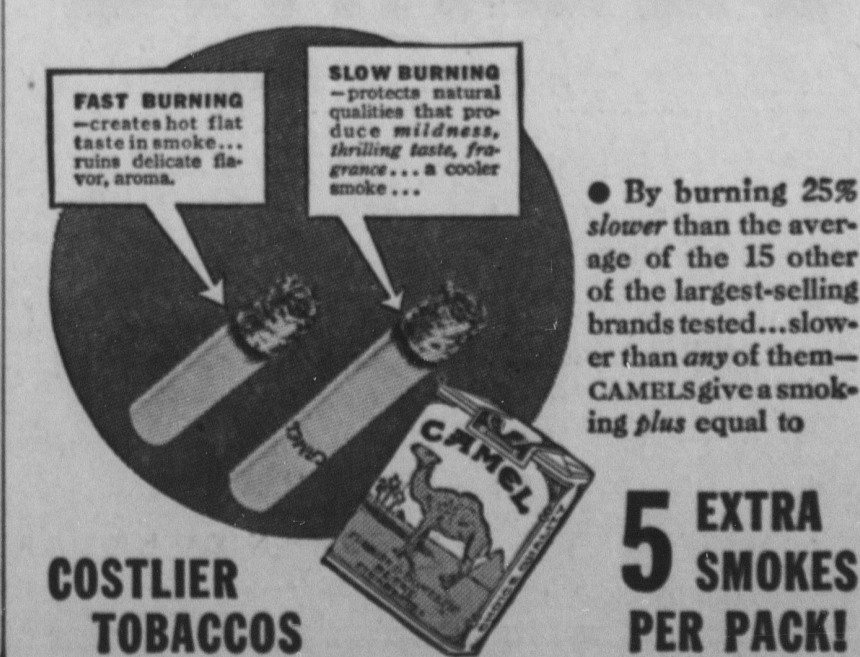
**Smith Bros. Cough Drops are the only drops containing VITAMIN A**

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.

Shared Happiness We shall never enjoy real happiness until it is shared.

Royal Act 'Tis a kinging act, believe me, to assist the fallen.—Ovid.

**More Puffs per Pack...and More Mildness, Coolness, and Flavor with SLOWER-BURNING CAMELS**



**COSTLIER TOBACCOS**

**5 EXTRA SMOKES PER PACK!**