

Inn-Keeper of Bethlehem

By HELEN GARDNER

"WAS a brilliant night, and the inn keeper tossed restlessly in his bed. Why couldn't they let him sleep? Now some one was singing—an old hymn, full of 'hallelujahs.' He thought of his other guests and groaned. He would hear about this disturbance in the morning.

"Rebecca," he said to his wife, "get up and tell those noisy singers that they must hush be leave. Shall I have all my lodgers awakened? And here, close the shutters. I never saw so bright a night."

Quietly she did her husband's bidding. He was just falling asleep when Rebecca returned. Her face shone with excitement. She spoke as she entered the door. "Husband, wake! Come and see! You remember that carpenter and his wife—in the manger? Where the Child was born, you know? Well, people are saying that the Child is a King—that He is to be the Savior with the Jews. Shepherds are here from the hills, and princes have come from the Far East—"

"Don't be foolish, Rebecca, a King out in our manger?"

"But, it is true! Angels have sung of Him, and there is a great light shining in heaven. All the talk is of onen and prophesy. Hush! They are singing again."

"You are as fast to believe them. Why, the man is a common carpenter from Nazareth, no better than you or I."

"They say he is just now her husband. And the mother is a cousin of Elizabeth, the wife of the priest Zacharias—"

"He whom the angel struck dumb?"

"The same. And we all know their ages, and how they were blessed with a son."

"And they named the child not Zacharias, but John?"

"Yes, and in that hour the father recovered his voice, and told of a vision. You see? Then is it not possible that this Child in our manger may be, in reality, the Son of God?"

"No, no. They are carried away by their dreams."

"But you believed when you heard of Zacharias?"

"Those whom I know have brought me news from the hill country. I must believe what they have seen. But no such thing would happen here—in our very courtyard! It is too ridiculous. You are a dreamer, like the rest. Come, get to bed. Tomorrow we must work again."

"If you see them who will believe."

"Believe such things would happen here?"

"But there are omens—"

"Oh, come to bed. I don't care about the Child. Do you?"

(Copyright, 1923, Western Newspaper Union.)

THE WISE MEN

NOVELLING is known concerning the identity of the "wise men." All that we learn from the gospel is that "wise men" appeared bringing gifts of gold, frankincense and myrrh. We do not know who they were or what were their names or how many there were. The common supposition is there were three of them. That idea arises from the fact that there were three gifts. Some of the early Christian writers thought there were 12. Later Christian writers still name them, giving their names as Melchior, Caspar and Balthazar. Persuasion probably be the place from which they came, because they were interested in the stars and the Persians were great stargazers. Another tradition gives them the rank of kings, but the gospel tells nothing save that "wise men" came."

Mistletoe



"Cholly had a rough time of it Christmas eve."

"How so?"

"Well, his girl, under the mistletoe to take him in and then her dad used the mistletoe to put him out."

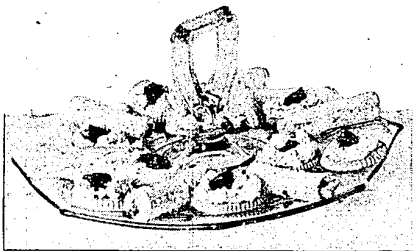
The Glorious Yuletide

The yuletide is what one makes it. Most people choose to make it an occasion resplendent with usefulness, a season dedicated to the happiness of service. This is the glory of a festival that never ages. It is the glory of today.

Christmas in Russia

Singing of ancient "Kolada" songs is one of the typical features of Christmas gatherings in Russia.

CREAM CHEESE IN ROLLED SANDWICHES



Cream Cheese Mixed With Finely Chopped Watercress.

(Prepared by the United States Department of Agriculture.)

The rolled sandwiches in the illustration, taken by the United States Department of Agriculture, are spread with cream cheese mixed with finely chopped watercress. Chow chow, chili sauce, or any desired pickle mixture might have been used in place of the watercress. Equal parts of soft cheese, chopped olives, watercress, green peppers, and any might be used. Many different finely chopped vegetables may be worked into cream cheese to be used in this way. Some of the best liked are parsley, watercress, lettuce, spring onions, chives, radishes, cucumbers, and celery. Onion or lemon

on Juice may be included in the seasoning.

The bread for rolled sandwiches should be fresh and elastic in texture, so that it will not crumble or break when rolled. Spread the sandwich mixture on the cut end of the loaf, then with a very sharp knife, cut off the thickest possible slice, roll it up, and trim the ends.

Toasted crackers are used for the round sandwiches. In a hollow on top of each a little colorful jelly is placed. These crackers should not be spread until just before they are to be eaten, as the cheese softens the crackers if allowed to stand.

SHRINKAGE IN HAM

CAN BE PREVENTED

Thermometer Assures Success in Cooking Meat.

(Prepared by the United States Department of Agriculture.)

Could there be any roast meat more savory and appetizing for high days and holidays than a choice baked ham, roasted with browned sugar, studded with cloves, and redolent of the spicy pan-gravy with which it has been basted? Success in cooking such a ham to a turn is assured if you use a meat thermometer, the bureau of home economics of the United States Department of Agriculture tells us.

Whether a ham is to be boiled or baked, it cooks more rapidly and shrinks less when the meat is left on it. Make a tiny slit with a sharp knife or a steel skewer and insert the meat thermometer through the rind into the center of the thickest part of the ham, place it on a rack in a large kettle, cover with hot water, and cook at the simmering point until the meat thermometer registers 100 degrees Fahrenheit. Remove from the fire and let the ham cool in the liquid. The temperature of the ham will reach 170 degrees to 174 degrees Fahrenheit before it drops. Before baking a ham, soak it overnight in water to cover. Place it on a rack in an open pan and bake in a slow oven (325 degrees Fahrenheit) until the thermometer in the meat registers 160 degrees Fahrenheit. The temperature at the center of the ham continues to rise for about 45 minutes after it is removed from the oven and it will reach 170 degrees to 174 degrees Fahrenheit. Take off the rind, score the fat, coat with the brown sugar mixture, and return to the oven. Whether boiled or baked, the time required for the ham to reach 160 degrees Fahrenheit will be about 25 minutes to the pound.

In addition to greater uniformity of results at different times of cooking and more exactness in results, the thermometer helps to prevent overcooking, so often the cause of lost flavor, poor appearance, and unnecessary shrinkage.

The bureau of home economics sponsors the recipe:

1 1/2 lbs. dried apricots 1/2 cup boiling water
2 1/2 cups cold water 1/2 pint whipping cream
1 1/2 lbs. gelatin 1/2 pint whipping cream
1 cup sugar 1/2 teaspoonful salt

Wash the apricots and soak them over night in 2 cups of cold water. Cook the apricots until soft in the water in which they were soaked and press them through a fine sieve or colander. Put the 1/2 cup of cold water over the gelatin and after it stands for 5 minutes add the boiling water. Stir until the gelatin has dissolved, then add the sugar, salt, and apricot pulp. Chill and fold in the cream which has been whipped. Line a serving dish with lady fingers or slices of sponge cake, and pile the apricot mixture lightly in the center. Place the dish in the cold for an hour or more before serving.

Apricot Charlotte Good as "Company" Dessert

Here's a "company" dessert that will appeal to your guests, whether young or old. It must be made several hours before it is wanted, and that is always an advantage, since it permits the housewife to "get the dessert out of the way" and give her attention to other dishes on the menu.

The bureau of home economics sponsors the recipe:

1 1/2 lbs. dried apricots 1/2 cup boiling water
2 1/2 cups cold water 1/2 pint whipping cream
1 1/2 lbs. gelatin 1/2 pint whipping cream
1 cup sugar 1/2 teaspoonful salt

Wash the apricots and soak them over night in 2 cups of cold water. Cook the apricots until soft in the water in which they were soaked and press them through a fine sieve or colander. Put the 1/2 cup of cold water over the gelatin and after it stands for 5 minutes add the boiling water. Stir until the gelatin has dissolved, then add the sugar, salt, and apricot pulp. Chill and fold in the cream which has been whipped. Line a serving dish with lady fingers or slices of sponge cake, and pile the apricot mixture lightly in the center. Place the dish in the cold for an hour or more before serving.

Cottage Cheese

One gallon of skim milk will make about one and one half pounds of cottage cheese. If the milk is sweet it should be placed in a pan and left in a clean, warm place at a temperature of about 75 degrees F. until it clabbers, when it should have a clean, sour flavor. Ordinarily this takes about 30 hours. A small quantity of clean, unpoured sour milk mixed with the sweet milk will hasten the process, according to the United States Department of Agriculture.

On Juice may be included in the seasoning.

The bread for rolled sandwiches should be fresh and elastic in texture, so that it will not crumble or break when rolled. Spread the sandwich mixture on the cut end of the loaf, then with a very sharp knife, cut off the thickest possible slice, roll it up, and trim the ends.

Toasted crackers are used for the round sandwiches. In a hollow on top of each a little colorful jelly is placed. These crackers should not be spread until just before they are to be eaten, as the cheese softens the crackers if allowed to stand.

The bureau of home economics sponsors the recipe:

1 1/2 lbs. dried apricots 1/2 cup boiling water
2 1/2 cups cold water 1/2 pint whipping cream
1 1/2 lbs. gelatin 1/2 pint whipping cream
1 cup sugar 1/2 teaspoonful salt

Wash the apricots and soak them over night in 2 cups of cold water. Cook the apricots until soft in the water in which they were soaked and press them through a fine sieve or colander. Put the 1/2 cup of cold water over the gelatin and after it stands for 5 minutes add the boiling water. Stir until the gelatin has dissolved, then add the sugar, salt, and apricot pulp. Chill and fold in the cream which has been whipped. Line a serving dish with lady fingers or slices of sponge cake, and pile the apricot mixture lightly in the center. Place the dish in the cold for an hour or more before serving.

The bureau of home economics sponsors the recipe:

Clarenceville I. O. O. F. To Install Officers

A public installation of officers will be held January 14 by Clarenceville Lodge, 417, I. O. O. F. Officers elected for the coming year are:

Noble Grand, Ashley C. Rolfe.
Vice Grand, Horace Chandler.
Rec. Sec'y, Archie Rolfe.
Financial Secretary, Wm. Fox.
Treasurer, John R. Uhlig.
Trustee, Olaf Berg.

Officers elected for the coming year in the Edgewood Rebekah lodge No. 290 of Clarenceville are:

Noble Grand, Helen Oliver.
Vice Grand, Jessie Roberts.
Rec. Sec'y, Isabelle Menke.
Financial Secretary, Ella McCartney.
Trustee, Mable Vader.
Appointed officers are:
Chaplain, Francis Ruger.
Right Support to N. G., Elizabeth Norris.

Left Support to N. G., Nellie Chandler.
Warden, Rose Ferris.
Conductor, Lydia Mullins.
Right Support to V. G., Cecile Haley.

Left Support to V. G., Bertha Rolfe.
Inside Guardian, Millie Allen.
Outside Guardian, Pearl Price.
Pianist, Florence Coatsworth.
The installation will be followed by a dance.

Send in your news items.



Merry Christmas

Of all the year, Christmas season is the season of good-will, good cheer and friendliness.

Then perhaps, more than any other time does Man's heart go out to his fellows.

In the spirit of the season the officers, directors and employees of this bank wish you and yours a Merry Christmas.

May the coming year find your fondest hopes nearer realization. May it also bring you happiness and health.

PEOPLES STATE BANK

of Farmington

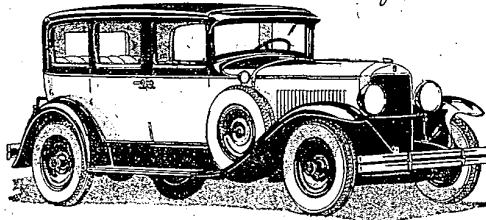
Owners Endorse Four Speed Performance



Five chassis—buses and eight—prices ranging from \$360 to \$2485. Car illustrated is Model 629, five-passenger Sedan, with 4-speed transmission (standard gear shift), \$1985. All prices at factory.

Owners, after many months experience with the Graham-Paige four speed transmission, enthusiastically endorse its performance. Fourth, used most of the time, gives a new smoothness and swiftness—third, a quiet internal gear, provides rapid acceleration in traffic, and up steep hills. The gear shift is standard. You start in second—first, in reserve, is seldom used. A six or eight is at your disposal.

Joseph P. Graham
Robert B. Graham
Ray A. Graham



Come in and DRIVE a Car Yourself

Grand River Motor Sales

EDWARD F. BAUER

141 W. GRAND RIVER

Farmington

GRAHAM-PAIGE