



## The night before Christmas...

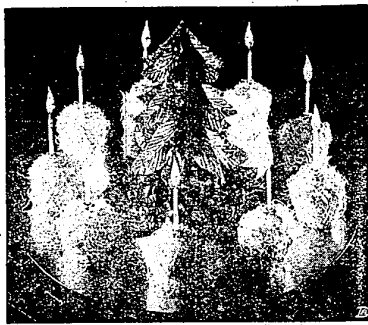
Few experiences surpass in beauty that hush of wonderful expectancy that falls over the home on Christmas eve. This season of 1949 holds that in store for you.

### LANZA FOOD MARKET

30790 Grand River

Phone 2682

### "Deck The Hall ..."



... with boughs of holly! Light the candles—plump, jolly red ones; tall, dignified white ones; cute, tiny green ones like the ones that be-deck these little coconut-chocolate cupcakes. Surrounding a shimmering, silver Christmas tree, set on a mirror, they make as charming a centerpiece as ever graced a party table.

#### Christmas Candle Cupcakes

1 1/2 cups sifted cake flour  
1/2 teaspoon double-acting baking powder  
1/2 teaspoon salt  
1/2 cup butter or other shortening  
1 cup sugar  
2 eggs, well beaten  
2 squares unsweetened chocolate, melted  
1/2 cup milk  
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Turn into greased cupcake pans, filling them about 3/4 full. Bake in moderate oven (350° F.) 20 to 25 minutes, or until done. Dip cupcakes in Seven Minute Frosting. Then roll in shredded coconut. Insert tiny candle in top of each cake and light candles just before serving.

#### Seven-Minute Frosting

2 egg whites, unbeaten  
1 1/2 cups sugar  
Dash of salt  
Dash of cream  
1 teaspoon light corn syrup  
1 teaspoon vanilla

Combine egg whites, sugar, salt, water, and corn syrup in top of double boiler. Beat with rotary egg beater or electric beater about 1 minute, or until thoroughly mixed. Cook over rapidly boiling water, beating constantly with rotary egg beater (or at high speed of electric mixer) 7 minutes, or until frosting will stand up in stiff peaks. (Stir frosting up from bottom and sides of pan occasionally with rubber scraper, spatula, or spoon.) Remove from boiling water. Add vanilla and beat 1 minute, or until thick enough to spread.

Note: For a smoother frosting, wipe down sides of pan with a fork wrapped in a damp cloth before and during cooling and beating, to prevent crystallization.

### Fish License Sales Exceed Last Year's

Hunting and fishing license sales recorded by the conservation department through November continue to exceed the comparative 11-month total of last year.

Latest tabulations show license agents have issued 496,587 resident small game permits, nearly a 16 per cent boost over comparative 1948 sales of 429,035. Number of nonresident small game hunters jumped about 12 per cent with 2,274 licenses purchased. Through November of last year, 2,032 were sold.

While records show a 37 per cent increase in resident deer licenses, from 53,938 to 73,974, the figures are not considered a valid indication of final sales. Many license dealers have reported deer license sales earlier this year. Nonresident deer permits also are running ahead of last year's 11-month tally of 663, with sales to outside hunters now 951.

Fishing license sales are up slightly from last year's 11-month total of 1,021,357 to 1,034,359. Resident anglers have bought 775,687 licenses, and nonresidents 140,611 temporary and 118,061 annual licenses. Trout fishermen have purchased 165,196 trout stamps compared to 163,219 reported sold in the same period in 1948.

The Secretary of State is the only cabinet member who does not have to make an annual report to the President.

### HISTORY SUPPORTS YULE DATE, U-M PROFESSOR STATES

The date of December 25 was not arbitrarily chosen for Christmas but is the result of a very strong tradition to the effect that Christ's birth did occur near the end of December, a University of Michigan scholar of the classics says.

Dr. Frank O. Copley, associate professor of Latin, says that the December date "rests on such evidence, admittedly vague, as the early church could find for the actual day."

"Most people wonder from time to time how we know that Christ was born on December 25," he comments. "It is frequently assumed that the date is a more or less arbitrary one, chosen because it happened to be a time of rejoicing in the ancient pagan world. Attractive as this theory is, however, it is not borne out by the facts."

The earliest existing evidence for the date of December 25 is found in the work of a Latin historian of the year 354 A.D. who wrote in an account of the period of Caesar Augustus that "Christ was born in Bethlehem of Judah, in the reign of King Herod, on the eighth day before the Kalends of January and the fifteenth day after the new moon." The Kalends was a Roman religious festival which came near the first of January.

Other evidence does not make any suggestion that Christ was born at about this same time, Professor Copley says. In the days of the

early church, he adds, Christmas was not a day of rejoicing but a day of fasting and penance.

"The day on which God had suffered birth into human flesh was an occasion for awesome reverence, not for light-hearted feasting and

drinking," Professor Copley explains. "The early church reserved its rejoicing for the feast of the Epiphany, when Christ's divine nature was revealed to the world."

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May the tidings of great joy be yours in full this Christmas

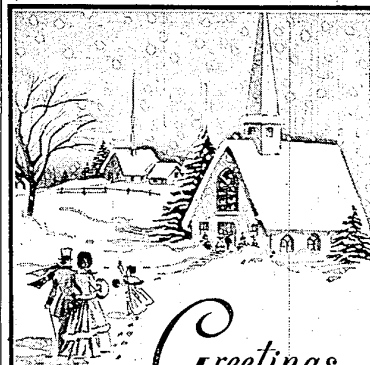
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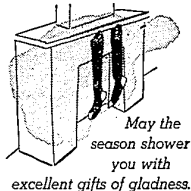


## Greetings

The Christmas Season is with us again and we wish to take the opportunity it offers us to greet our many friends, and convey to them our sincere message of "Merry Christmas—Happy New Year!"

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## Merry Christmas

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# Season's Greetings

And to you—our friends—we make a toast for happiness and well-being during the coming holiday season.

With the deep-felt wish that this may be the merriest, cheeriest Christmas of them all! And that the coming fifty-two weeks of the New Year give you and yours health, joy and prosperity.

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