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Honoring Christmas, In Poetry and Prose

"I will honor Christimas For somehon, not only at in my heart, and try to keep it all year." Bo wroot Charles Dickens, for whom host in the year of the whom he will be a more someone who wrote about Christimas, would immediately answer, "Dickens," Not only Dickens, but almost every writer, from the prost seep in the

OFFICE

LETTERHEADS .

LABELS

mediately answer, "Dick ens."

Not only Dickens, but almost every writer, from the little-known to the famous, has been inspired at some time in his career to "honor Christmas" in prose or poetry. For instance—
At Christmas I no more destre a rose from the steep of the condition of the steep.

At Christmas I no more destre a rose from the steep.

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At Christmas I no more destre a rose from the steep.

At Christmas I no more destre a rose from the steep.

sire a rose
Than with a snow in May's
new-fangled mirth,
But like of each thing that
Is sealon grows.

The fact that the stand of the s

in season grous.

William Shakespeare
Markespeare

Al Christmas play and make
good cheer.

Stand clasping kindly hand
in hand,
sing, "Peace on earth, good
util James Russell Lowell

good cheer,
For Christmas comes but "Happy Christmas to all,
and to all a good-night."
Clement Clarke Moore

'White Christmas' Is Traditional As Plum Pudding

As Plum Pudding

For a quarter of a century
people have been sentimentaly dreaming their way through
a "White Christmas."

It was in 1941, the blackclouded war years had already
begun, when Hollywood reclouded war years had already
begun, when Hollywood retitled. "Hollday Inn." The star
of this movie was the everpopular crooner, Bing Crosby.
But perhaps the real star of
Hollday Inn," was the song
written especially for the
Hollday Inn," was the song
written especially for the
Hollday Inn," was the
song
written especially for the
song the star of the song
the star of the song
the star of the song
have been recorded by
earnous with the name of Bing
The polgnant Christmas" is synony
mous with the name of Bing
The polgnant Christmas
message that's found in the
song has made it popular
round the world. It has been
translated into Italian, French,
Chinese, German,
Sandandian
languages, several Polymesian
languages, several Polymesian
langues and even Swahill.

Trees Live and Bloom

Trees Live and Bloom

-simple mistakes in arithme-tic.
SUCH ERRORS are more
critical now for tapsyers,
says Block, because of the increased use of computers in
checking individual returns.
The mechanical marvels speed
more api to "cpit out"
turns that are incorrect. Computers can't "see" that a figure is on the wrong line or
detect simple errors at a
glance.

Adding Machine: Man's Best Friend When Income Tax Time Comes Round Man's best friend at income tax time may well be his adding machine, if he makes out sown return, says one of the nation's top tax consultants who has built a nation's top tax consultants who has built a nation. The Internal Revenue Service finds some kind of terror in at least one of every five of the 70 million income tax returns filed annually." says Richard Block, who heads over 1,500 tax offices in 43 tates from Massachusetts to the Shock, who heads over 1,500 tax offices in 45 tates from Massachusetts to the Block ince, filled out over 14 million federal income tax returns for individuals and charged more than half of them 37.50 relay for making the return. A third of these customers

them \$7.50 or less for making the return.

A third of these customers show up at Block offices be-tween April 1 and 15.

Most errors made by indi-viduals in their returns are 'mechanical,' Block reports -simple mistakes in arithme-

To Wish You A Merry Christmasl



German Sweet Chocolate Cake

The Holiday Centerpiece Cake. Gifted with the never-forget table taste and aroma that comes only from real Baker's German's Sweet Chocolate.

1 pkg. (4 oz.) Baker's German's Sweet Chocolate ½ cup bolling water 1 cup butter or margarine 2 cups sugar

egg yolks

2½ cups sifted cake flour 1 tsp. baking soda ½ tsp. salt 1 cup buttermilk 4 egg whites, stimy beaten

* egg vnies, sumy oezare. Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time, and beat well after each. Add melted chocolate and vailla. Mix well. Sitt together flour, soda and sail. Add alternately with buttermilk to chocolate mix-ture; beat well. Beat until smoth. Fold in white; Four thug's deep 8 or 9 high layer pars, lined on bottom with paper. Bake at 30° for 30 to 60 minutes. Cool.

For Coconut Pecan Frosting

Combine 1 cup evaporated milk, 1 cup sugar, 3 egg yolks, ½ fredutter or margarine, 1 teaspoon vanilla. Cook and stir own fredutter heat until thickened, about 12 minutes. Add 1½ cups Baker's Angel Flake's Coconut and 1 cup chopped pecans. Beat until thick enough to spread. Makes 2½ cups. Prost tops only.



