Rendezvous by X

HOMESICKNESS, perhaps, had brought him back. Old Peter Johansen buttoned his threadbare overcoat, blew warm breath on his rough hands and jumped to the ground. There was no railroad detective to grab him for riding that freight train, because this was the day before Christmas. All but the homeless, like himself, seemed busy preparing for the Day of Days.

Forty years, Peter reflected, since he last set foot in Clark City. It had been a year after the big earthquake; a year after all hell broke loose, killing his parents and sister as they sat at dinner in the little house on Vine street.

Peter remembered: How he had come home late that evening; how the earth began quivering like a beast possessed; how he had

Peter stood alone for a long time watching the star appear.

searched like a madman through the ruins of that shock-wracked, fire-swept bungalow. Then, as Clark City began rebuilding, he had drifted off in a daze to roam up and down the earth—a ne'er-do-well, a hobo!

But always he remembered Linda, dear little sister Linda. In 40 years her memory always came back stronger than ever on Christmas Eve, for it was then that they used to climb Lookout Hill hand-in-hand at dusk, watching the evening star rise in the heavens.

That, perhaps, was why he was back this Christmas Eve.

"Almost dusk now," he reflected, trudging along Clark City's busy thoroughfare. Christmas crowds jostled him, for he was a hapless wanderer with no place to go.

No place to go? Not Peter! Soon he found his way to the old residential district where Lookout Hill rose like a sentinel.

"The same old hill," he told himself. "Little Linda! If you were only here now to see your big brother! No—thank God you're not here, for your big brother is ashamed of himself!!"

At the crest Peter stood alone for a long time, watching the star appear as it had since that first night over Bethlehem. He didn't notice the old lady until she spoke.

"Beautiful, that star, isn't it?"

Peter fumbled with his grease-stained cap.

"Yes'm, it is. Especially from Lookout Hill."

"Many years ago," she continued, almost in a trance, "my little brother and I used to watch that star rise in the heavens each Christmas Eve, until—" (she wiped a tear away)—"we were separated somehow during the big earthquake. He was killed, they found out later.

"Each Christmas Eve ever since I've come back here, just to remember him. I hope he's happy up there in Heaven."

Peter was staring at her, fairly ready to shriek, for it was Linda! No doubt about it, now!

He recognized the tilt of her nose, unchanged by the years; the familiar ring of a voice that somehow had failed to grow old. But he held himself back, for Peter was ashamed of himself.

She didn't notice him shuffle off after awhile, for Linda was still watching the star.

In the freight yards he found an empty boxcar and bedded down under some straw in a corner. After a while he felt the car move, and somehow he was glad.

"Yes, it was Linda," he sobbed to himself, "but I just couldn't tell her. Thank God she's alive and happy. And Thank God she remembers me on Christmas eve as I was, not as I am."

After awhile he fell asleep.

(Released by Western Newspaper Union.)

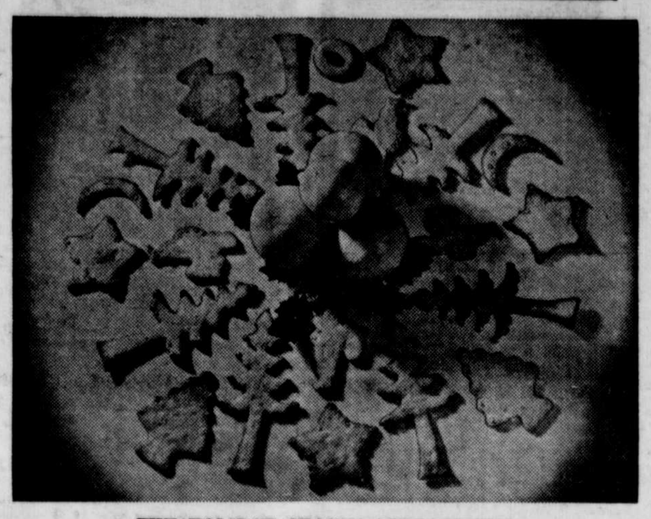
Cakes Printed in Germany

A famous Christmas cake in Germany is Aachen Printen, from which the English word "print" is derived. In the days before book-printing the idea of imprint belonged to the baking business to express the making of patterns in cakes. Many of these cakes have figures representing the old gods Wotan and Thor.

Santa May Not Smoke Cigars

Santa Claus, perhaps, doesn't smoke—or he would be better informed on the quality of cigars.

Household News By Eleanor Howe



THE HOLIDAY SEASON APPROACHES!
(See Recipes Below)

One of the most important occasions in the year's schedule of holidays is the Christmas dinner. As homemakers, it behooves us to crown it with a superlative dessert. Cakes, fragrant with spices, and rich with fruits and nuts, are traditional Christmas fare, and are more than satisfying as a finale to the feast.

Fruit cakes improve with age. They become mellow and more flavorsome as the days go by. So, make them early and let them ripen until the holiday season arrives. Proper storage prevents fruit cakes from molding and drying out. Wrap the cooled cakes in wax paper, and store in tightly covered tins. Pour a little wine or fruit juice over the cakes, every week or so, and when ready to be served they will be mellowed to the proper degree.

Make out your Christmas list now. I'm sure you will find a few friends and relatives to whom you may send fruit cakes. They will make charming gifts, especially for those away from home, and who have neither time nor the facilities to bake their own. Wrapped in cellophane and tied with a bow, or fastened with colorful Christmas seals, the packaged fruit cake is indeed "lovely to look at, and delightful to eat."

A box of Christmas cookies of various shapes, sizes and kinds will be an appreciated present for someone on your list. Perhaps it is the kindly little old lady next door, or the lonely old man down on the corner, both of whom will thank you for your thoughtfulness.

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 wax paper and steam 5 hours. Then bake 1 hour in a slow oven (275 degrees).

Gum Drop Cookies.

4 eggs
2¼ cups light brown sugar
2 cups flour
1 cup nutmeats (chopped)
18 large gum drops (cut in small pieces)

Beat eggs thoroughly. Add sugar and continue beating. Add flour and beat until smooth. Fold in nut meats and gum drops. Spread evenly in 1 large or 2 medium-sized greased baking pans. Bake in a moderate oven (350 degrees) for 20 minutes, or until firm. Sprinkle with powdered sugar and cut into bars.

Glace Finish for Fruit Cakes.

1½ cups water
¾ cup granulated sugar
¾ 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 glace.

White Fruit Cake.
(Makes 5¾ 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.

Yuletide Cookies.
(Makes 60 cookies)

½ cup butter
1 cup light brown sugar
2 eggs (well beaten)
2 cups flour
½ teaspoon soda
¼ teaspoon salt
½ teaspoon nutmeg
½ teaspoon cinnamon
2 tablespoons of sour cream
1 teaspoon vanilla extract
½ cup seedless raisins

¼ cup candied cherries (cut)
¼ cup citron (cut fine)
½ cup dates (cut fine)
½ cup pecan nut meats (cut)

Cream butter, add sugar slowly and beat thoroughly. Add eggs. Mix and sift all dry ingredients and add alternately with cream and vanilla extract. Fold in fruit and nut meats. Chill thoroughly; then break off in small pieces, form into balls, flatten, and place on greased cookie sheet. Bake in a moderate oven (350 degrees) for approximately 12 minutes.

Orange and Lemon Christmas Cookies.
(Makes about 5 dozen cookies)

1 cup sugar
¼ cup orange juice
¼ cup lemon juice
1 teaspoon lemon peel (grated)
1 teaspoon orange peel (grated)
3½ cups flour (sifted)
2 teaspoons baking powder
½ teaspoon salt
½ cup butter (melted)

Mix sugar and fruit juices well. Add grated peel, dry ingredients and melted butter. Stir well. Dough should be firm enough to roll. Roll very thin and cut with fancy cutter in Christmas shapes. Bake on a greased sheet in a moderately hot oven (375 degrees) for about 10 minutes, or until lightly browned on the edges. (The dough may be chilled in the refrigerator for about a half hour to make the rolling simpler).

Feeding Father.

Don't let father down when the holiday season catches up with you. You may be busy with the holiday tasks before you, but Dad will still be around for the evening meals, and during the weekends, and the family must be fed, regardless of the amount of work to be done.

Miss Howe's cookbook "Feeding Father" will help you immensely in preparing the family meals. It contains recipes for simplified dishes to serve which will delight the family because they are so good to eat.

You may secure your copy of the cookbook by writing to "Feeding Father," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclosing 10 cents in coin.

(Released by Western Newspaper Union.)

Suggestions For Relief Of Itching

By DR. JAMES W. BARTON
(Released by Western Newspaper Union.)

TODAY'S HEALTH COLUMN

I HAVE counted over one hundred causes of headache; others have counted many more than this.

It would seem that another simple yet annoying symptom has likewise a great many causes. I refer to itching, or pruritis as it is called.

Itching cannot be classed as pain and yet it can be so severe that it may cause the patient to actually tear his skin in his efforts to obtain relief.

So important is itching considered from the standpoint of comfort and health that a special article thereon by Dr. Arthur W. Stillians, Chicago, appeared in the Journal of the American Medical association recently,

Dr. Barton

The causes of itching may be some disturbance of the skin itself, local causes, or to some general disturbance of the body.

Among the local causes are:

1. Animal parasites such as itch mites and other insects that live on the skin, pin worms, and the parasite known as trichomonas.
2. Vegetable irritants such as itch powder, nettles, fungi, plant juices, pollen, drugs.
3. Mechanical irritants such as scratching and rubbing of clothing and the effect of wind.
4. Cold or heat.
5. Chemical irritants such as sulphur, mercury, nickel.
6. Local secretions: sweat left in folds of skin, alkaline or too acid urine.
7. Sun.

Cause and Treatment.

General causes of itching: 1. Irritations due to pressure of growths on abdominal organs. 2. Deficient nutrition, anemia, vitamin lack. 3. Poisoning of blood and tissues by liver disease and constipation. 4. Gland disturbances such as diabetes (pancreas) exopthalmic goiter (thyroid) and the menopause. 5. Sensitiveness to foods, drugs and other substances. 6. Nervous diseases.

The treatment of itching naturally depends upon the cause. Until cause is found, Dr. Stillians suggests the use of a soothing powder of equal parts of boracic acid, talcum and zinc sterate. Cooling the skin by cool wet compresses of boracic acid solution—a teaspoon to a pint of water—is also helpful. Calamine lotion is perhaps the most widely used preparation to relieve itching.

• • •

Getting Rid of Superfluous Hair

IT HAS been found that the best treatment for the removal of superfluous hair is electrolysis. The tiny needle is inserted into each hair root and, if done properly, the hair is permanently destroyed.

Unfortunately, because this is not "medical" treatment, anyone can buy this electrical outfit and perhaps, in time, acquire the necessary skill to kill the hair root and leave no scar. But while these "operators" are learning how to use the equipment, much damage may be done to the skin of the patient.

There are a number of reasons why safety is not assured by these lay operators, the most important or serious of which is (a) their lack of knowledge of preventing infection, and (b) treating what they consider simple moles, which are really an early form of cancer.

Operator Should Know Antisepsis.

To avoid hazards of infection and spreading a cancerous growth, the operator should have some understanding of anatomy, physiology, bacteriology, antisepsis, besides his knowledge of how this particular electric apparatus is used.

Now this doesn't mean that anyone with superfluous hair must go to a physician to have it destroyed because the majority of physicians know little or nothing about removing hair by electrolysis. It does mean, however, that if he does not go to the physiotherapy department of any hospital, a patient desiring this treatment should ask his physician about the establishment where he expects to undergo the treatment.

A good "operator" of the electrolytic apparatus may be unable to tell the difference between a simple and cancerous mole.

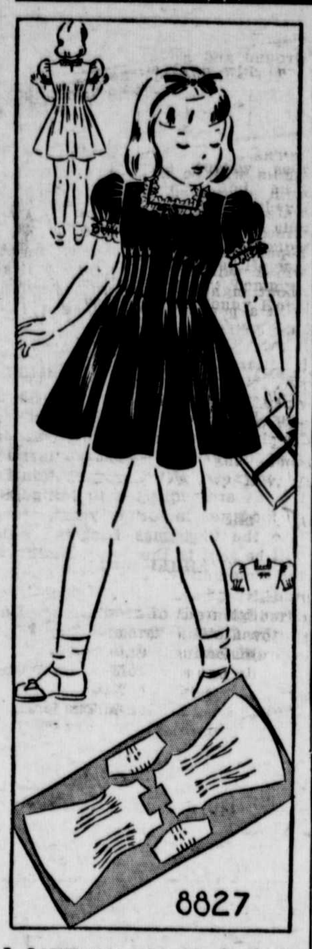
• • •

QUESTION BOX

Q.—Is it safe to use the formaldehyde remedy for excessive underarm perspiration?

A.—Formaldehyde used in treatment of perspiring feet is an irritant of the skin and might be too severe for perspiration under the arms. The X-ray treatment is effective for underarm perspiration. Very hot towels placed in armpits for a minute may hold back perspiration for an hour or more.

Pattern Department — Sewing Circle



MAKE this adorable frock for your own little girl, tie a ribbon round her head and send her off beaming to her next important party date! You may be sure she'll have a good time, and be the smartest little girl there! Correctly simple, with waistline slimmed in by inside tucks beneath which the skirt flares and ripples, it's trimmed with frills and ribbon at sleeves and neckline. You can see from the diagram sketch how easy this design (No. 8827) is to make. Just cut out four pieces, make the tucks and the darts, and sew it together. Even the least experienced mother or doting aunt can do it!

For the coming holiday parties this frock will be most appropriate in velveteen or taffeta, with organdy or very fine lace for trimming. Simple as it is, this pattern includes a step-by-step sew chart.

• • •

Pattern No. 8827 is designed for sizes 3, 4, 5 and 6 years. Size 4 requires 1⅞ yards of 39-inch material; 1⅛ yards trimming and 1½ yards of velvet ribbon. Send order to:

SEWING CIRCLE PATTERN DEPT.
247 W. Forty-Third St. New York
Enclose 15 cents in coins for
Pattern No..... Size.....
Name .....
Address .....

Bringing Holiday Cheer

One way to sure popularity with pipe and "makin's" smokers is to say "Merry Christmas" with the big one-pound Christmas gift packages of Prince Albert smoking tobacco. See them at your dealers—in gay holiday wrapping including gift card—and every big one-pound tin chuck-full of prime, rich-tasting P. A.—the cool-burning tobacco. Your tobacco store has Prince Albert in the pound gift tins—presents all ready to bring Holiday cheer to many a man's Christmas morn.—Adv.

Ask Me Another
A General Quiz

The Questions

1. Whose poem contains the well-known line: "If winter comes, can spring be far behind?"?
2. What is estimated to have been the seating capacity of the Roman Circus Maximus?
3. Where is the original home of the potato?
4. What is a canticle?
5. What officer ranks next above a captain in the United States navy?
6. How did the word "salary" originate?
7. A law which makes acts punishable before its passage is called what?

The Answers

1. Shelley ("Ode to the West Wind").
2. The seating capacity of the Roman Circus Maximus was approximately 250,000.
3. Peru and Chile. It grows wild on the pleateaux high up in the Andes.
4. A little song or hymn.
5. Rear admiral.
6. From a Latin word meaning salt money (salarium, given to Roman soldiers for salt which was part of their pay).
7. Ex post facto.

Gift Specials

A gift that is sure to please any cigarette smoker is a gift of Camel Cigarettes. Local dealers are featuring Camels in two special gift packages. The well-known Camel carton—10 packs of "20's"—is presented in handsome holiday dress. Another Camel gift special is the Christmas package of 4 "flat fifties." Both packages are ready-to-give even to the gift label.—Adv.

Good Actions

Do you act as if you had 10,000 years to throw away? Death stands at your elbow. Be good for something, while you live and it is in your power. What remains but to live easy and cheerful, and crowd one good action so close to another that there may be the least empty space between them.

The smoke of slower-burning Camels gives you—

EXTRA MILDNESS EXTRA COOLNESS EXTRA FLAVOR

AND—

28% LESS NICOTINE

than the average of the 4 other of the largest-selling cigarettes tested—less than any of them—according to independent scientific tests of the smoke itself.

CAMEL

THE SLOWER-BURNING CIGARETTE