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Some Christmas Love Myths

STRANGE RITUALS TO DISCOVER FUTURE HUSBAND

By Willfred Wolff

Girls, if you want to know about your future husbands, Christmas time will, if you follow tradition, give you your chance of piercing the mystery.

Will the all-important "he" be old or young? If you heed the old prescriptions, you will go to the nearest sty on Christmas eve and knock loudly on the door. If a great hog grunts first in reply, your future man will be old; but if, instead, you hear a little pig squeal, a young man will meet you at the altar.

But when will you be taking that walk up the aisle? In Devonshire they can tell you.

Hope To Hear The Rooster

It is to the fowl-house they go, on Christmas Eve, for this secret. Tapping distinctly on the door, they are supposed to wait with bated breath for the answer. The crowing of a cock in reply inside will be accompanied by a sigh of relief outside; for it will mean that the girl will be married before the end of the year. The outlook would not be so good if the hen got in first and supplied the answer.

If you want still more precise information about these mysteries, there are indeed a number of ways, according to ancient lore, in which you can get it. Go into the garden late on Christmas Eve. At precisely midnight, pluck twelve sage leaves. As you look up, you will see the shadowy figure of your future husband emerging from the darkness. But take good care not to break any of the stems of the leaves in your nervousness. Eligible men are said not to like that to happen on Christmas Eve.

Talking Strictly Forbidden

If you do not fancy going out at so late an hour—though you need not fear ghosts, they never come on Christmas Eve—you can stay indoors, and, with a little more trouble, get the information you seek.

The way to a man's heart being through his stomach, you must bake a dough cake, on Christmas Eve. Prick your initials on it and place it on a stone in front of the hearth. Then find yourself a hiding place from which to watch it late at night. As the clock strikes midnight, your future husband will come walking in through the open door and prick his initials beside your own.

Only one thing must you beware of. On no account must you chatter, either while baking or during your nocturnal vigil. It is



FULL REHEARSAL FOR THE BIG DAY:—Robert wanted Nick, the dog, to have dinner with him at his private table, but Dad and Mom were not enthusiastic until Robert demonstrated that Nick's table manners are impeccable. He did it with a dress rehearsal, which you can see here. Nick seems to be enjoying nonchalantly an after dinner cigarette.

Christmas Candles

another of those things eligible men don't like.

Men May Try, Too Christmas does not help girls only. It comes to the aid, also, of young men who are too shy to pop the question, outright. In the Tyrol, in Austria, special pies are baked before Christmas. The girls take these home to share with their families. If a young man approaches a girl and offers to carry the pie for her, that is understood to be a proposal. She can take it or leave it.

Yet, if on Christmas Day, you are still in doubt, one of the surest indications will be the kind of kisses you get under the mistletoe. In some parts of the United Kingdom, they believe that the luckiest person in the house during the next year will be the one who first opens the door to let in Father Christmas. And since there is no reason why a Father Christmas should not be tall, dark and handsome (or blonde, if you prefer it that way), don't let the others get in ahead of you and pluck too many of the berries. Be the lucky one yourself!

"A windy Christmas is a sign of a good year." "If Christmas Day on a Monday be, a great winter that year you'll see."

It would be astonishing, indeed, if no candles appeared in homes throughout the nation on Christmas Eve. The legend which surrounds the custom is believed to have started in Ireland.

There on Christmas Eve a large candle was burned which could be snuffed out only by one named MARY. As the Irish put it: "Who knows, on some Christmas Eve, Jesus and Mary and Joseph may come again, not to Palestine but to the Holy Isle on the farthest edge of Europe."

Their first use for Christmas is not recorded in the annals of any nation, but that the "Christ Child Candle," burned in the window on Christmas Eve is, according to an old legend, placed there to light His way if He makes an earthly visitation and atonement for the night of His birth when there was no room for Him.

Also among the legends is one about bayberry candles burned on Christmas.

During the early history of our country, animal fats were relatively scarce. The branches of the bayberry shrub were covered with wax-giving berries and children were given the task of gathering the berries when candles had to be made so that the animal fats could be conserved.

According to tradition, one who burned a bayberry candle on Christmas Eve or Christmas Day, would have long life and a happy one.

An old verse reads: "To learn your luck for the year they say, Burn a bayberry dip on Christmas day. If the flame burns bright and the light shines clear, Good luck will be yours throughout the year."

FIRST CHRISTMAS CARD WAS CREATED IN 1842

Over 250 years ago English school children wrote Christmas expressions of good will called "Christmas pieces," from this school chore came the gracious custom of sending Christmas cards. The first known Christmas card was created in 1842 in London by a young etcher named William Egley. Original of this first card is now on display in the British Museum. In the United States, Louis Prang published the first Christmas cards. During the 1870's and 80's Prang produced thousands of beautiful cards and has become known as the grandfather of the business.

The first Christmas tree in England was erected at Windsor by the Prince Consort in 1840. According to the records of that Royal Christmas party, the tree was over 40 feet high, and carried presents worth more than \$9,000—which was a lot of money even in those days!

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Dainties For Christmas Parties

by Irene Urquhart

Few people can resist a tempting array of sweets and cakes at Christmas time, and to the children they form one of the season's chief attractions. Here are a few recipes which are not too elaborate to prepare:

COCONUT ICE

Ingredients—2 lbs. of lump sugar; ¼ lb. of desiccated coconut; about 1 gill of cold water; cochineal.

Method—Put the lump of sugar in a saucepan with a gill of cold water, and stir until dissolved. Pour in the desiccated coconut and boil for ten minutes, stirring well all the time. Put half the mixture into a thoroughly buttered tin, color the remainder quickly with a few drops of cochineal and immediately pour this on top of the white mixture. When cold and set, cut into squares.

BANANA SNOW

Ingredients—3 or 4 large bananas; white of 2 eggs; 1 tablespoon of strawberry jam.

Method—Rub the bananas and the jam through a sieve together. Beat the egg-whites to a very stiff froth and lightly fold into the banana mixture. Pile into squares and serve with small sponge fingers.

PARTY SANDWICH

Ingredients—8 ounces of self-raising flour; 6 ounces of margarine; 6 ounces of powdered chocolate; 1 ounce of ground rice; 6 ounces of castor sugar; 3 eggs; a little milk; vanilla essence.

Method—Cream the margarine and sugar, add the yolks of eggs, a little milk and half-a-teaspoon of vanilla essence. Stir in the sifted flour, ground rice and powdered chocolate, then fold in the stiffly-beaten egg-whites. Pour into two greased sandwich tins and bake in a moderate oven for 30 minutes. Fill with a mixture

of 4 ounces of margarine creamed with 3 ounces of icing-sugar and a tablespoonful of chocolate powder, adding a few drops of vanilla essence and a very little milk, if necessary.

LEMON BISCUITS

Ingredients—4 ounces of flour; 4 ounces of ground rice; 4 ounces of granulated sugar; 1 egg; 4 ounces of margarine; 1 lemon.

Method—Mix together the sugar, flour, ground rice and grated lemon-rind in a basin and rub in the margarine, making a fine, crumbled mixture. Beat the egg and add it to the other ingredients to form a stiff paste. Turn the mixture on to a floured board and cut into biscuits with a pastry cutter. Bake in a moderate oven for 15 minutes.

CHOCOLATE BON-BONS

Ingredients—¼ lb. of butter; 9 ounces of castor-sugar; 2 egg-yolks; ¼ lb. of chocolate; raisins.

Method—Melt the butter in a pan and stir in the sugar and egg-yolks. Beat well together, then add the chocolate dissolved in a very little water. Continue to stir over a gentle heat until the mixture has thickened. Pour into a greased tin and leave to stand just before it begins to set, mark into squares and place a raisin in each section.

PEPPERMINT CREAMS

Ingredients—1 lb. of icing-sugar; 1 teaspoonful of glycerine; essence of peppermint.

Method—Roll and sift the icing-sugar until it is free from lumps. Put the glycerine into a tablespoon, add twenty drops of essence of peppermint and stir in the sugar. If necessary, add a little cold water—just sufficient to form a paste. Roll out and cut into small discs. Leave these on a dish to harden and turn them over once or twice so that they will dry evenly.

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For The Bon-Bon Dishes

From the Boston Cooking School Cook Book come three Christmas-treat suggestions which are easily prepared:

CANDIED ORANGE PEEL

Remove peel from 4 oranges in lengthwise sections, cover with cold water bring to boiling point, and cook slowly until soft. Drain, remove white part with spoon, and cut peel in thin strips with scissors. Put 1 cup sugar, ½ cup water and peel in saucepan. Cook peel slowly until clear or to 250°F. Cook on plate and roll in granulated sugar.

DEVILED RAISINS

Remove stems from large selected raisins and cook in hot salad oil until plump. Drain on brown paper and sprinkle with salt and paprika.

SALTED NUTS

Blanched raw nuts. Oil. Salt. Sprinkle nuts with oil and brown in hot oven (400°F), stirring occasionally. Sprinkle with salt after removing from oven.

Here are a few other favorites which the family and friends will enjoy.

CHOCOLATE FUDGE

4 cups white sugar. 8 tablespoons corn syrup. 1½ cups water. 3 squares chocolate. 1 teaspoon vanilla. 1 cup nuts. Cook all ingredients together except nuts, to 235°F. Cool to 110°F. Beat until creamy. Add nuts and finish by kneading batch. Shape into a round roll and slice off pieces; putting it away for at least 48 hours, in an air-container before slicing it, will improve it considerably.

AFTER DINNER MINTS.

White of 1 egg. When partly beaten, add 1 tsp. of oil of peppermint (not too much). Beat again but not until dry. Add

icing sugar until it forms a paste stiff enough to make a long roll with your hands on a sugared board. Beat thin and set in a cool place to get firm. Use fruit colors as desired.

DIVINITY FUDGE.

½ cup corn syrup, 2½ cups white sugar, 1 cup water, whites of 2 eggs, walnuts if desired.

Boil syrup, sugar and water until it spins a thread. Pour half of mixture over the well beaten egg whites. Beat. Roll the remaining syrup until it reaches crack stage (about 290 degrees on a candy thermometer). Pour very slowly into the mixture and beat until stiff. Drop by spoonful on a buttered platter.

LENA'S FUDGE.

2 spoonfuls bitter chocolate cut in pieces; ½ cup cold water—melt together, add 2/3 cup milk, 2 cups granulated sugar, 2 tbsps. corn syrup. Place over heat and cook until syrup forms a soft ball when dropped in water, add 2 tbsps. butter, 1 tsp. vanilla. Cool, then beat until it thickens. Pour into buttered dish, and when cold, cut in squares.

CANDY DELIGHT

3 cups granulated sugar, ½ cup corn syrup, ½ cup water, 2 egg whites, ½ cup chopped dates, ½ cup chopped walnuts. Method: Dissolve sugar and corn syrup well in the water. Cook until it forms a ball in cold water (hard ball). Pour over beaten egg whites. Add dates and walnuts. Beat thoroughly.

Christmas Eve Memory Check

Did You Remember... to take home a few extra toys? If you are expecting two or three neighborhood small fry to drop in, you can sure six or six show up. And three toys and six children do not enhance "Peace on Earth."

Did You Remember... to check the Christmas tree lights? Not day before yesterday. Not last week. We mean right now. A few stores are still open and you can supply new ones. Better pick up a few more ornaments too.

Did You Remember... those last minute Christmas cards? If not, you can send telegrams to reach them by December 26. You can even have a messenger call at your house while the guests you invited in for snacks are there, and probably everybody will remember someone far away who should have a Christmas greeting.

Did You Remember... to hang some kind of Christmas decoration outside the house, so passing strangers may get some of the Christmas glow that is in your home and reflect it around your town? Remember, everyone has a part in this Christmas cheer, not just your small circle, and the more cheer you scatter, the more you will gather.

GOD BLESS CHRISTMAS "There are many things from which I might have derived good, by which I have not profited. My dear say," returned the nephew. "Christmas among the rest. But I am sure I have always thought of Christmas time, when it has come around, as a good time; a kind, forgiving, charitable, pleasant time; and, therefore, uncle, though it had never put a scrap of gold or silver in my pocket, I say, 'God bless it!'"—Charles Dickens, "A Christmas Carol."

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