

Christmas Recipes for Clever Cooks

CHRISTMAS DINNER

Oyster Cocktail
 Tomato Bouillon, Whipped Cream
 Toasted Saltines
 Roast Turkey, Chestnut Stuffing
 Giblet Gravy
 Mashed Potatoes
 Baked Onions Squash Soufflé
 Jellied Cranberries
 Endive French Dressing
 Cheese Sticks
 Frozen Maraschino Pudding
 Sponge Cake
 Coffee
 Nuts Bonbons

OYSTER COCKTAIL

$\frac{3}{4}$ cup tomato catsup
 2 tablespoons lemon juice
 $1\frac{1}{2}$ teaspoons Worcestershire sauce
 $\frac{1}{2}$ teaspoon celery salt
 3 dozen oysters
 To the catsup add the lemon juice, Worcestershire sauce and celery salt. A few drops of Tabasco sauce may also be added if it is liked. Add the oysters and chill. Serve in cocktail glasses, garnished with finely chopped celery and strips of green pepper. In place of the oysters, clams, lobsters, crabmeat or shrimp may be used.

Recipe makes six servings.

CHESTNUT STUFFING

3 cups chestnut purée
 1 cup soft bread crumbs
 $\frac{1}{2}$ cup melted butter
 1 tablespoon chopped parsley
 1 tablespoon grated onion
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
 $\frac{1}{2}$ cup cream

To prepare the chestnut purée, boil a quart of large French chestnuts until tender. Remove shells and skins and rub through a sieve. To the purée add the bread crumbs, butter, and seasonings. Moisten with the cream and mix lightly.

FROZEN MARASCHINO PUDDING

$\frac{1}{2}$ cup candied pineapple
 $\frac{1}{2}$ cup maraschino cherries
 $\frac{1}{4}$ cup juice from cherries
 $\frac{1}{2}$ cup sugar
 $\frac{1}{3}$ cup water
 2 egg whites
 Pinch salt
 1 cup cream
 1 teaspoon vanilla
 1 tablespoon lemon juice

Cut the pineapple in small pieces and halve the cherries. Add the cherry juice and let stand several hours. Boil the sugar and water together until the syrup spins a thread (238 degrees F.). Pour it slowly on to the egg whites, which have been beaten until stiff. Add salt and beat until cool. Fold in the cream which has been whipped until stiff. Add the vanilla, lemon juice, and the fruit mixture. Pack in three parts of ice to one of salt and let stand three hours.

Recipe makes six servings.

FRUIT PUNCH

4 cups hot water
 2 cups sugar
 1 small can chopped pineapple
 Juice of 3 lemons
 Juice of 4 oranges
 1 bottle soda pop
 Prepare a syrup of the water and sugar and boil fifteen minutes, cool, add fruit and soda pop, add enough ice-water to make three and one-half quarts of punch. This fills eight and one-half water-glasses or twenty-five punch glasses.

FUDGE SQUARES

$\frac{1}{4}$ cupful of butter or margarin
 1 cupful of sugar
 2 eggs beaten
 $\frac{1}{4}$ teaspoonful of salt
 $\frac{1}{3}$ cupful of pastry flour
 1 teaspoonful of vanilla
 $\frac{1}{2}$ cupful of chopped walnut meats
 2 squares (2 ounces) of unsweetened chocolate

Cream the butter and sugar together thoroughly, then add the chocolate which has been melted over hot water. Stir in the rest of the ingredients except the nuts. Mix well and spread the mixture very thin in the bottom of a well-greased dripping pan. Sprinkle with the chopped nut meats. Bake at 375 degrees F. for about half an hour. Cut in squares without removing from the pan.

The Christmas Cookies

Not only the children, but the grown-ups, too, like to raid the cookie jar in the pantry—and find it well filled with Christmas cookies.

Besides satisfying the family appetite, they are always available for luncheons and to serve when guests drop in for a chat and a cup of tea.

Decorate them as much or as little as desired. An icing easily made consists of sifted confectioner's sugar stirred into the unbeaten white of an egg and flavored with vanilla, lemon, coffee, maple syrup or melted chocolate.

The following recipe has been tried and found delicious:

SPICED HONEY NUTS

$\frac{1}{2}$ Cupful of Honey	$1\frac{1}{2}$ Cupfuls of Pastry Flour
$\frac{1}{2}$ Cupful of Butter or Margarin	2 Teaspoonfuls of Baking Powder
$\frac{1}{2}$ Cupful of Sugar	1 Cupful of Chopped Nut Meats
1 Egg	$\frac{1}{4}$ Teaspoonful of Salt
$1\frac{1}{2}$ Teaspoonfuls of Cinnamon	

Cream the butter and add the sugar gradually, stirring until well blended. Add the egg well beaten, the honey, and the flour, baking powder, salt and cinnamon sifted together. Beat thoroughly and fold in the chopped nuts. Drop from a small spoon on a greased baking sheet, leaving a space of about two inches between each cookie, because the mixture spreads in baking. Bake at 375° F. for about fifteen minutes.

Are You a Good "Safety First" Housewife!

ARE you a good housewife, from a safety first standpoint? There is quite an art in "safe house-keeping" and daily, carelessness takes its toll, in whatever place it can, and the home is not excluded.

Pick up a paper and you will find where one of the members of a family went to the bathroom late at night to take some cough medicine and instead swallowed iodine.

If the housewife had been more careful where she placed the two bottles, this would not have happened.

What about allowing the husband to smoke cigarettes in bed, just because he is more comfortable there? It is often recorded that no less hazard than this has burned the house to the ground.

Not uncommon is the story of the housewife who leaves the electric current on in her electric iron while she gossips with her neighbor over the back fence—and later finds her kitchen in flames.

Wouldn't it save both money and worry and probable death to pick up a rusty tack or a loose nail when discovered, instead of letting it lay there until the small boy of the house, barefooted, steps on it?

It doesn't take a minute to tack down the rug at the top of the stairs and it more than likely will save many a slip or a dangerous fall.

It is a recognized fact that carelessness in the home is the main reason for accidents there, and it takes such a small amount of caution and care to avoid them.

Don't leave the boiler of scalding water unguarded on the laundry floor for a child to toddle into!

Don't leave the broom on the top cellar step for the laundress to fall over!

Yearly, carelessness in the home claims the lives of the children, who do not understand or who have not been taught the hazards and who should be protected from falls, burns, scalds, etc.

Parents! Check up in the home. Be as careful there as you are when you cross a crowded street, teeming with traffic. Death is permanent and it may claim its toll anywhere where carelessness reigns.

Your home is your own kingdom, where co-operation, and safety rule with equal authority. Remember that while safety is more than important outside of the home, it has quite as important a place in the household routine.

Make it first, last and always! Teach it to the child, talk it to the older members of the family and live it yourself—housewives!



A Radio Christmas Eve

In Which Announcer Santa Claus Broadcasts from Fairy Land to Frisco Boys and Girls

MARGIE and Dick were sitting in father's lap, before the big, open fireplace. The leaping flames cast little reflections of fairies and dragons on their snow white pajamas.

It was ten o'clock, one whole hour later than mother usually allowed them to stay up, but this evening was different—it was Christmas eve.

The radio had been bringing in wonderful music and it was harder than ever for mother to get her two children tucked under the covers before Santa arrived.

"Just wait until I'm as big as daddy and you, mother, I'm gonna stay up a whole week all night an' never go to bed!" Dick boasted.

"Daddy, fix the radio so we can hear a Christmas bed-time story," pleaded Margie.

But the funniest thing happened! Just as daddy started to put the two of them down and try to get another station, what should come over the radio but—

"THIS IS THE LAND OF SNOW AND ICICLES, THE NORTH POLE, SANTA CLAUS ANNOUNCING. HOWDY, CHILDREN, HOWDY!"

Can you imagine the surprise of Margie and Dick? Their eyes got as

big as saucers. They sat rigid and alert, their ears strained for every word.

"—Well, my darling children, I'm just about ready to start out to visit every one of you. My, when Mrs. Santa gave me the list, I almost staggered. Don't you worry, though, I'll get there, only you'll have to hurry to bed, because I don't want to find you up when I arrive," the voice continued.

"Now, I'll tell you what I'm going to do. All your life you've wondered how in the world I can get to so many boys and girls with only one sleigh and eight reindeer. That's all you've ever seen in pictures, isn't it?"

"This is a secret! Sh-h-h—don't you tell. My family of children grew so much, that I had to ask some help, so I might reach every one of them before Christmas morning. Do you know what I did? Ha-ha-haa," and his silvery laugh floated to them over the radio.

"I called on the Fairy of Dreams, who lives in the Land of Once-Upon-a-Time. Told her she must help me out so I could get all the way around. She said 'Alright, Mr. Santa', and do you know whom she loaned me first? The Sandman! That's to put them to sleep', she said. So if you happen to be awake and listening to this, the Sandman is on his way and he'll shovel sand through your chimney very, very soon now.

"Then the Fairy of Dreams gave me some wonderful powder. Looked like real fine crystal snow, only it sparkles and glistens in the light. 'Take this,' she said, 'and every time you stop at a house to leave toys, sprinkle some of this fairy powder over all your gifts and you'll have just as many added as you took out.'

Now—the whole secret is yours. Don't you find that white glistening dust all over



your things Christmas morning? Sure you do. Well, that's the reason I don't have to carry a whole world of toys—just one sleigh full and then a sprinkle of fairy dust after leaving every house."

Margie and Dick gazed at each other spellbound.

"I remember, we did find that all over our things last year," whispered Margie.

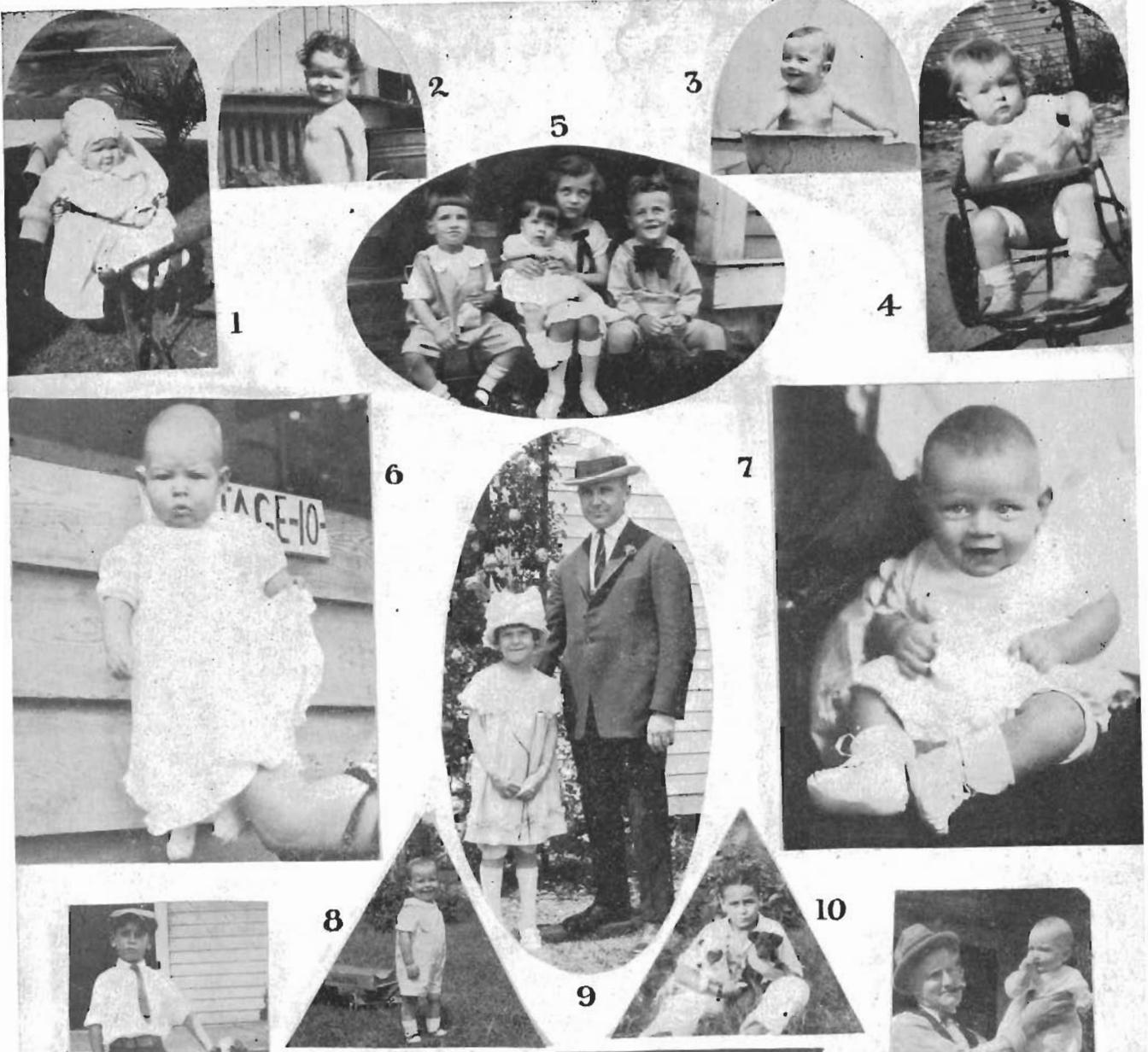
Then Santa's voice came in loud and clear again. "You should see my little dwarfs. I have most a thousand. They make all my toys for me. You should see the one right in front of me, listening to this speech. He is sitting with his long, funny legs curled under him, and a smile on his little wrinkled face which stretches from ear to ear.

"Let me tell you what these little dwarfs did this year for the poor children. You know I have to have a place for them to sleep and eat, although they don't eat very much! Just snowballs, ice cream cones and a little candy. They work from eight in the morning until five at night and about thirty of these little fellows worked for a whole month all during the night, making toys for poor children who might not get any unless somebody remembered them.

"Now you children who have so many toys, won't you leave a little note pinned on your stocking, giving me the name of some little poor boy

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FRISCO BABIES

1. Marjorie, daughter of Elizabeth Johnson Mathis. 2. Dorothy, age 2 years, daughter of Geo. F. Brownholtz, Springfield, Mo. 3. Lee Franklin, 7 months, brother of Miss Evelyn Franklin, Birmingham, Ala. 4. Edith, 14 months daughter of H. F. Stender, Birmingham. 5. Evelyn, age 6; Harold, age 4; Hubert, age 2, and James, 5 months; children of H. H. Edwards, Monett, Mo. 6. Billy Ann, 3 months, daughter of W. H. Schaller, Springfield. 7. Charles, age 2, son of Earl Edwards, Portia, Ark. 8. Prentice Cooper, born St. Patrick Day, 1925. 9. Elizabeth, age 6, daughter of M. L. Guinney, chief clerk to master mechanic. 10. Quanah, age 11, son of W. A. Moore, Memphis. 11. Ray, age 7, son of P. Planchon, Monett, Mo. 12. Keet, 6 months, son of L. H. McGuire, Springfield. 13. Philip Miller, 18 months, and his dog "Happy," Sapulpa, Okla. 14. Dorothy, age 3, and Brooks, Jr., 18 months, children of B. C. Scruggs, Memphis.



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Miss Frisco in Modes for Christmas Season



One of the most attractive of fur coats for both afternoon and evening wear is this silver muskrat, with brown fox collar and border, and its new type of sleeve. The charming model is Miss Jeanne Cassidy of the auditor's office, St. Louis, Mo.

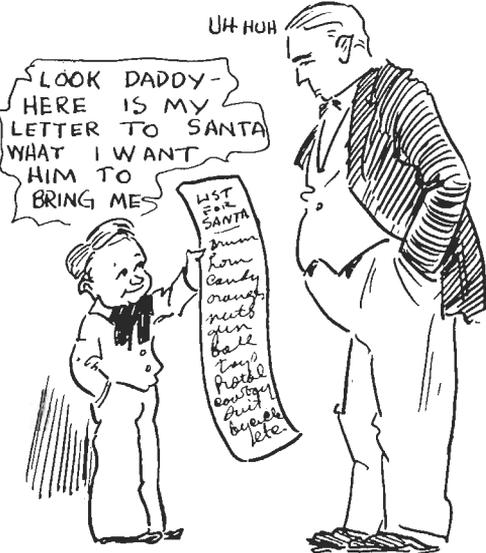


Miss Genevieve Vilsick of the machine bureau, St. Louis, Mo., gowned in the latest georgette creation of peach color, encrusted with pearls and rhinestone trimmings. The silver girdle is finished with a huge peach rose. Silver slippers and headband of silver braid and a rhinestone buckle complete the dance frock.



An exact reproduction of a Patou model in bright red georgette crepe. The folds around the neck can either fall gracefully as shown in the picture or may be thrown over each shoulder as a scarf. Posed by Miss Ethel Johnson of the baggage department, St. Louis, Missouri.

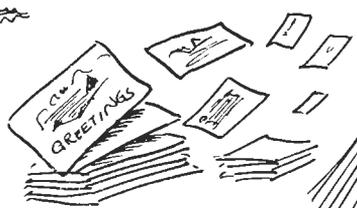
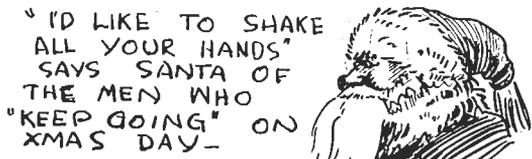
AMONG OURSELVES "AT XMAS "



THE KID GETS HIS REQUISITION IN EARLY -



GIFTS ALWAYS COME FROM LOCAL SHIPPERS FOR THE BOYS.



IN TEN MORE YEARS XMAS WILL ONLY BE A DELUGE OF POST CARDS " SAYS THE OFFICE STENO.

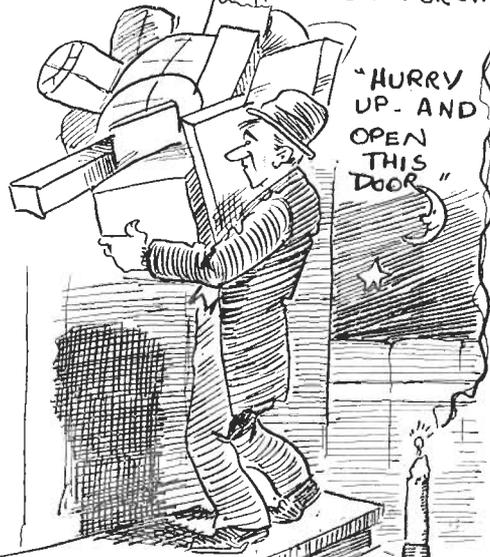


'T WAS THE NIGHT BEFORE XMAS - ON THE BACK PORCH

ENG	FOREMAN	HELPER	HELPER
124	OFF	X	X
107	OFF	X	X
464	OFF	SICK	X
277	OFF	X	OFF
220	X	OFF	X
3705	X	OFF	X
3711	X	OFF	X
2633	X	X	X
4	SICK	X	X
		EXTRA	

" NO MORE EXTRA MEN BY GOSH "

CALL BOYS HAVE HARD TIMES WITH THE BOARD AT XMAS



JOHN
GODSE
-C-
OHAM-ALA