



Kris Kringle's Choice



By BETTY BARCLAY

Don't let anyone fool you! Kris Kringle or Santa Claus enjoys Christmas dinner after his strenuous night. Here are some recipes for dishes that your particular Santa will relish this year:

Hawaiian Yuletide Cocktail
 2 cups cranberries
 2 cups water
 3 cloves
 1 cup canned unsweetened Hawaiian pineapple juice
 1 tablespoon lemon juice
 Crushed ice
 Maraschino cherries

Cook the cranberries in the water with the cloves until berries burst, or about five minutes. Strain through a sieve lined with wet cheesecloth. Add the sugar and stir over low heat until the sugar is dissolved. Cool, and add the pineapple juice and lemon juice. Pour over crushed ice in glasses. Garnish with cherries cut in circles. Yield: 8 servings.

Lima Salad Manhattan
 1 cup cooked, dried Limas
 1 cup sliced cabbage
 1/2 cup grated American cheese
 Botted or mayonnaise dressing
 1 cup pickles, chopped
 Mix Limas, cabbage, and pickle with dressing. Serve on crisp lettuce leaves and sprinkle with cheese.

Mincemeat Rennet-Custard
 1 rennet tablet
 1 tablespoon cold water
 1 pint milk, ordinary or homogenized
 2 tablespoons sugar
 1/2 cup mincemeat
 Set out 4 or 5 dessert glasses. Dissolve rennet tablet by crushing in cold water in a cup. Add sugar and mincemeat to the mayonnaise dressing, stirring constantly. Test a drop on inside of wrist frequently. When COMFORTABLY WARM, (120° F.) not hot, remove at once from stove. Add dissolved rennet tablet and stir quickly for a few seconds only. Pour at once, while still liquid, into individual dessert glasses. Do not move until firm—about 10 minutes. Chill in refrigerator.

Magie Christmas Candles
 2 squares unsweetened chocolate
 1 1/2 cups (1 can) sweetened condensed milk
 1/2 cup chopped nut meats or coconut
 Melt chocolate in top of double boiler. Add sweetened condensed milk, stir over boiling water 5 minutes or

until mixture thickens. Cool. Drop small spoonfuls of chocolate mixture into chopped nuts or shredded coconut and work into surface. Form into balls. Chill. May be dropped by large spoonfuls into nuts or coconut and formed into rolls. Chill rolls in refrigerator several hours, or longer. Cut in slices.

Holiday Sheep Punch
 Here's a Christmas punch that everybody can enjoy. It's made with decaffeinated coffee, so you and your guests can linger in the holiday spirit over second and third glasses without worrying over sleeping problems.

4 cups freshly made, chilled decaffeinated coffee
 1 1/2 pints ice cream Grated nutmeg
 Pour the decaffeinated coffee over the ice cream in a punch bowl or a big mixing bowl, and blend lightly with an egg beater until the ice cream is partly melted. Sprinkle with grated nutmeg. Vanilla, coffee, or chocolate ice cream combines well with the coffee flavor.

To make decaffeinated coffee by the percolator method, use 1 heaping tablespoon decaffeinated coffee, regular grind, for each (1/2 pint) of cold water. Pour cold water into pot. Set percolator basket in pot and put coffee in it. Cover. Let percolate slowly and gently 15 to 20 minutes. (For a 4-cup percolator, use 1/2 cup coffee.)

All-American Cheese Tray
 Cheese and crackers for dessert is a charming continental custom that American hostesses will be able to copy this winter, in spite of war-time blockades. Such famous dessert cheeses as Camembert, tawny Liederkranz, Brie, Swiss and Limburger will be found at neighborhood groceries with "Made in America" labels and at economy prices. Liederkranz, the high-flavored dessert cheese, is the only American-invented cheese to achieve a continental reputation.

Light hearted games are the recipe for party success these troubled days. In two minutes you can show the crowd how to play Circle Gammon, the new development of backgammon that two, three or four can play. Hi-Ru is another party favorite that can be mastered in a jiffy and is adaptable to any number of guests. If you are entertaining arm chair strategists, show them the new airplane game, Dog Fight.

Central Labor Union Adjourns Until January 8th

At its meeting Wednesday night Charlotte Central Labor Union cleaned the slate for 1940, its next meeting being Wednesday, January 8, at 7:30 p.m. The regular business was gone through with last night, there being nothing of great importance brought before the body.

It seemed that the boys were anxious for a vacation, and as Christmas comes on Wednesday, and New Year's day, ditto, they decided to cease activities, with peace and harmony prevailing along all fronts.

President Scogrins presided, with Secretary Greene making the usual good report as to the affairs of the body.

Mrs. Lily Neal Gratified With Essay Contest

Mrs. Lily B. Neal, of Charlotte, Department Chairman of the Essay Contest being sponsored by the National Auxiliary, United Spanish War Veterans, announces that she is gratified with the interest being shown by the students over the State in this contest.

As previously stated, the National Auxiliary is offering \$100.00, \$75.00, \$50.00 and \$25.00 for the four best essays submitted by City and County High School students from 7th to 12th grades, inclusive. The Department Auxiliary also offers a prize of \$6.00 for the best essay. Auxiliaries of the Organization at Asheville, Charlotte and Shelby are offering prizes for the best essays in their respective communities.

This is a splendid opportunity for our young people to learn something of the history of the Spanish-American War, which was the only war ever fought entirely by volunteers. Unfortunately very few facts concerning this war have been included in the histories used in our public schools.

Mrs. Alma Knee, of 523 East Kingston Ave., Charlotte, N. C., Essay Contest Chairman for Chase Adams Auxiliary, will be glad to furnish rules of the contest.

All essays must be in the hands of Mrs. Neal, 148 Providence Road, Charlotte, N. C., by March 1st, 1941.

SEASONS GREETINGS

Carolina Bedding Co.

1221 Central Ave.
 Charlotte, N. C.

A FRIEND OF LABOR

SEASONS GREETINGS

Mack's Sandwich Shop

1701 W. TRADE ST.

Delicious Sandwiches, Soft Drinks, Beer Curb Service

Labor's Patronage Invited and Appreciated

SEASONS GREETINGS

MAYFAIR HOTEL

LEO B. VAUGHN, Manager
 237 N. TRYON ST.

"Your home away from home"

SEASONS GREETINGS

Shaw Distributing Company

Distributors for Stewart Warner Radios, Refrigerators, Electric Ranges

PATRONIZE THOSE

WHO ADVERTISE IN THE JOURNAL



SEASONS GREETINGS

LITTLE PEP SANDWICH SHOPPE

115 W. 4th St.

DELMONICO GRILL

301 W. TRADE ST.

Fly the FLAG



THE A. F. OF L. STANDS WITH AND FOR THE FLAG

SEASONS GREETINGS

A. Lloyd Goode Contracting Co.

328 1/2 N. TRYON ST.

CHARLOTTE, N. C.

SEASONS GREETINGS

CAROLE-LYNNE COSMETICS, Inc.

RAYMOND SEILER, Manager

1229 W. Morehead

Phone 3-0463

RACEME PRODUCTS

CLEANSING — SPECIAL NIGHT CREAMS

MAKE UP — SHAMPOO — AFTER SHAVE LOTION

SEASONS GREETINGS

WHITNEY AND KEMMERER, Inc.

WHOLESALE COAL

1806 Liberty Life Bldg.

Charlotte, N. C.

Seasons Greetings to Labor

Payne-Farris Co.

Your Home Furniture Store

SEASONS GREETINGS

MECKLENBURG HOTEL

FOR SAFETY — COMFORT — ECONOMY

ABSOLUTELY FIREPROOF

SEASONS GREETINGS

WIGGINS ICE & FUEL CO.

1315-1319 SO. COLLEGE ST.

PHONE 6807

COAL — FUEL OIL — COKE
 ENTERPRISE STOKERS — SUNBEAM FURNACES
 FURNACE REPAIRING

SEASONS GREETINGS

AMERICAN HARDWARE AND EQUIPMENT CO., INC.

225 West 1st Street

Charlotte, N. C.

SEASONS GREETINGS

McGEE LUMBER COMPANY

BUILDERS SUPPLIES

2523 Hutchison Ave.

Phone 2-2107

SEASONS GREETINGS FROM

CAROLINA PAPER BOARD CORP.

528 TURNER AVE., CHARLOTTE, N. C.

Folding and Set-Up Paper Board

PATRONIZE JOURNAL ADVERTISERS