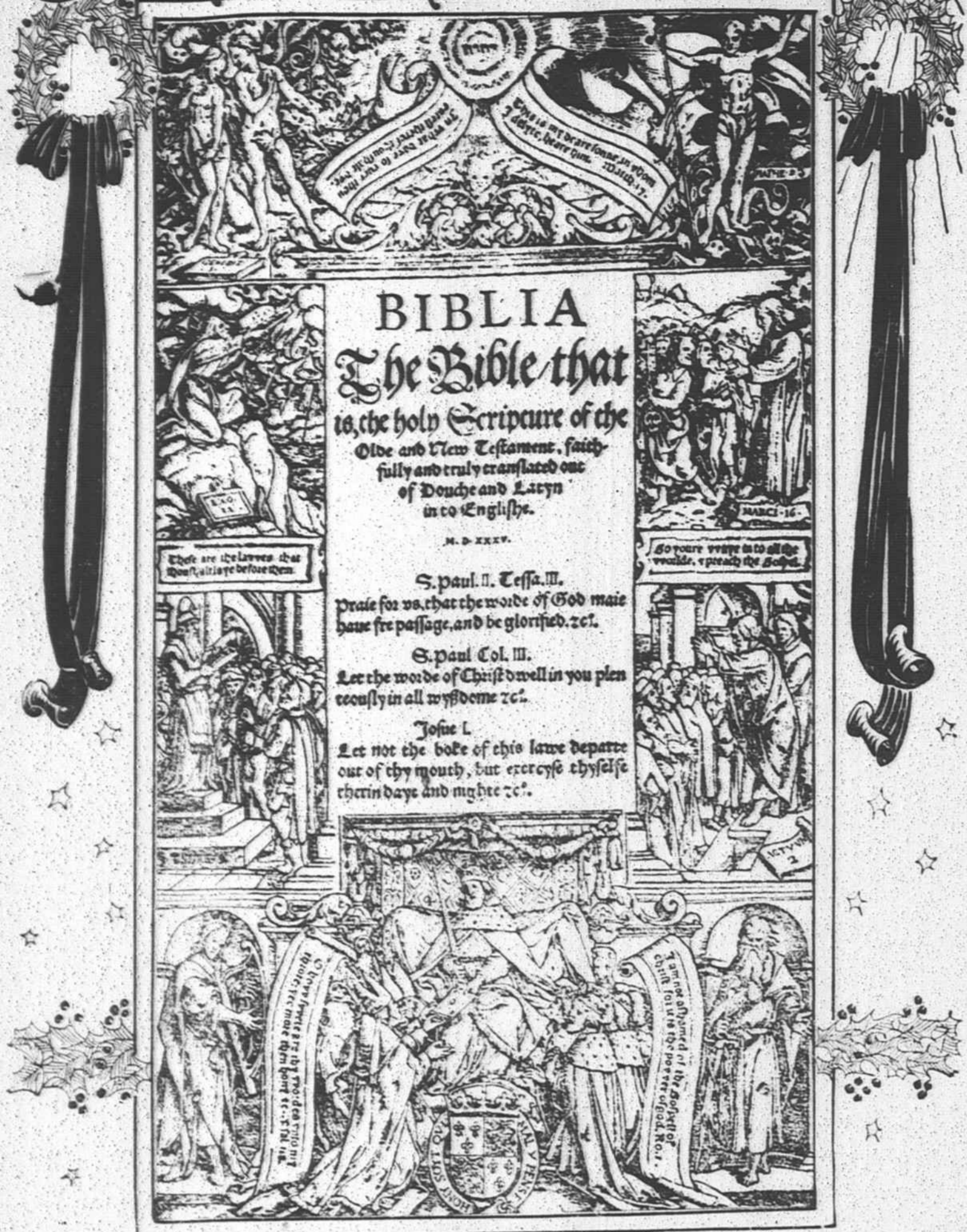


Christmas and Bible



Title Page of First Complete English Bible, 1535

BIBLIA

The Bible that is the holy Scripture of the Old and New Testament, faithfully and truly translated out of Douche and Latyn in to English.

S. Paul II. Tessa. III.
Praise for us that the words of God made have for passage, and be glorified, etc.

S. Paul Col. III.
Let the words of Christ dwell in you plentifully in all wiseome, etc.

Jobe I.
Let not the boke of this lawe departe out of thy mouth, but exercise thyselfe therein dayes and nightes, etc.

Now when Jesus was born in Bethlehem of Judaea in the days of Herod the king, behold there came wise men from the east to Jerusalem...

By JOHN DICKINSON SHERMAN

TO GOES to tell the story in the King James Bible (1611) of the birth of Christ and the beginning of the "Three Kings of the Orient" - Magi, as they are called by St. Matthew. The Bible is "The Book" for every day in the year, as shown by the fact that it is so commonly the "best seller" of the year. It is especially "The Christmas Book" for it is the heart of the Christmas inspiration and the Christmas spirit.

tant undertaking is shown by the address to King James of the translators, of which the beginning and fourth paragraph are as follows:

To the Most High and Mighty, Prince James, by the Grace of God, King of Great Brittain, France and Ireland, Defender of the Faith, etc. the Translators of the Bible wish Grace, Mercy and Peace, through Jesus Christ our Lord.

There are infinite arguments of this right Christian and religious affection in Your Majesty, but none is more fit to declare it to others than the vehement and perpetuated desire of re-arranging and publishing of this work, which now with all humility we present unto Your Majesty. For when Your Highness had come out of deep judgment apprehended how convenient it was that part of the original Sacred Testaments, together with comparing the same in their own and other foreign Languages, of many worthy men who went before us, there should be a more exact Translation of the holy Scriptures into the English Tongue, Your Majesty did never desire to disagree and to excite those in whom it was commended, that the work might be increased, and that the business might be expedited in so decent a manner, as a matter of such importance might justly require.

This James (1564-1625) was the son of Lord Darnley and Mary Queen of Scots. In 1567 he became James VI of Scotland and in 1603 succeeded Queen Elizabeth's James I, King of England, Scotland and Ireland. He was said by his contemporaries to be the "wisest fool in Europe."

The King James Version is by no means the first English Bible. The honor probably belongs to a Latin script translation of about 1380 by John Wycliffe, the famous preacher from the Latin Vulgate. Incidentally, it is of interest to note that in his preface Wycliffe wrote: "The Bible is for the government of the people by the people and for the people" - which is suggestively similar to Lincoln's famous utterance in his Gettysburg Address. How many manuscript copies of Wycliffe's translation were made is not known; eight of his time are still in existence. It is known, however, that these manuscript copies were in semi-secret circulation in England down to the end of the fifteenth century.

Now we come to the first complete English Bible, the title page of which is herewith reproduced. Its date MDXXXV-1535 - as the fac-simile shows. It was not a translation from original Greek and Hebrew text from the "Douche and Latyn," as the title page sets forth. The names translator and printer are not forth. But they are known. The translator was Miles Coverdale (1478-1538), and the printing was done in Switzerland, probably in Zurich. It

Tradition of a Plant

The little wild craneshill known as Herb Robert and which flowers in the hedges and ditches of the Old land from April 29 onward, was of considerable consequence to our simple-minded ancestors. It cured rash, ulcers, scrofula, gout, and repelled lice. It figures in the most ancient herbals under the name Sadroc. It is supposed to have come into existence through Mohammed sweating his shirt to dry

over a mallow plant. When prophet resumed the sacred garment the mallow was gone and the Herb Robert took its place. Some of its names, such as "knife and fork," "London pink," "cow's toes," "sailor's knot," "hard to account for."

Risks Life to Save Lamb

Holiday-makers at Barmouth spectators of a thrilling attempted rescue recently of two lambs which had been stranded on the dangerous side of a local quarry belonging to

LAMB SHOULDER IS OFTEN PASSED BY

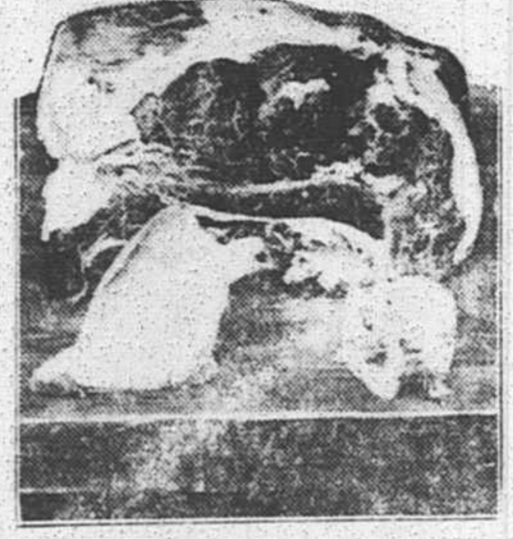
Housekeeper Does Not Know How to Prepare It.

(Prepared by the United States Department of Agriculture.)

The shoulder is frequently passed by in favor of the more expensive leg of lamb, because the housekeeper does not know how to prepare it. The shoulder is less heavy than the leg from the same animal, and the meat on it is tender and sweet. It is not so convenient to carve if the shoulder blade is left in it, and so it is customary in many places for the butcher to remove this bone when the meat is sold. The cavity thus formed may be filled with stuffing. The United States Department of Agriculture gives the following directions for preparing a baked stuffed shoulder of lamb:

- 1 cupful of cracker or bread crumbs
- 4 tablespoonfuls butter or other fat
- 1/2 cupful boiling water
- 1/2 teaspoonful salt
- 1/2 teaspoonful pepper or less fat
- Sage or thyme if liked

Mix the seasonings with the dry crumbs and moisten with the butter and hot water. Fill the cavity and



Shoulder of Lamb Boned for Stuffing.

fasten it with skewers or sew the stuffing in. Place the prepared meat in the roasting pan. Rub drippings over the surface, sprinkle with salt and pepper, dredge with flour and brown quickly in a hot oven. Pour a cupful of hot water over the meat, adjust the cover of the roaster closely, and lower the heat of the oven. Cook slowly two to three hours, according to taste.

Uses for Cut Bread

Slices of cut bread accumulate in the bread box if it is a family habit to start the new loaf before the old is used up. Why not use a bread board and sharp knife at the table and cut off just what is needed, suggests the United States Department of Agriculture? Pieces of bread left over for any reason have many uses. They can be toasted or oven-dried and eaten like "toast" rolled out for the bread-crumbs used for escalloped dishes, bread-pudding, stuffing, thickening for soups, sauces or gravies, in place of part of the flour in muffins, pancakes or breads, or boiled in hot milk to serve in place of cereal.

NUTS MIXED DIFFERENTLY

Mixtures May Be Baked in a Loaf or Roll.

(Prepared by the United States Department of Agriculture.)

Substantial dishes in which nuts are combined with various starchy foods, such as rice, potatoes, or bread crumbs, are satisfactory for luncheon or supper. Sometimes these mixtures are baked in a loaf or roll, sometimes fried as croquettes, or mock sausages, or served in a cream sauce or gravy on biscuits, or in patty shells. Baked vegetable nut hash may be made with chopped cooked beets or spinach, and rice or macaroni. Nut-cheese loaf or roll may be made with either cheddar-type or cottage cheese.

Peanut butter and tomato soup, and chestnut soup are good. Many nut stuffings for poultry are liked. Chestnut stuffing for goose or chicken is a favorite. Pecan stuffing for turkey has long been used in the South, and walnut-celery stuffing for chicken or rabbit is still another combination.

Desserts of many kinds may have nuts added advantageously. Some of those most frequently made with chopped nuts are the various custard mixtures such as baked custard, floating island, tapioca cream, custard rice pudding, custard nut pie, and the so-called "cream" pies, which are really layer cakes with a "cream" or custard filling. Cottage puddings, fruit mixtures, and steamed puddings of many flavors are better for having a few added nuts, and of course a rich Christmas or plum pudding has a good proportion of nuts. Hot pudding sauces of many kinds are improved by the addition of nuts. Peccans and raisins, for example, are a good combination.

Fruit and fruit gelatins may include nuts. Bavarian cream is especially good when chopped roasted almonds are mixed through it, says the United States Department of Agriculture. All the combinations of ice-cream with sweet shreds or slices and chopped nuts commonly called sundae can be easily made at home. Nuts may also be put directly into the ice-cream mixture, as in the case of so-called burnt-almond ice cream, which consists usually of a vanilla cream with chopped roasted almonds added to it. Almond macaroons are sometimes ground up and used in the same way. A frozen custard containing finely chopped cooked chestnuts, candied fruits, and sultana raisins, is called nesselrode pudding. The addition of nuts to an ice-cream seems to make it necessary to flavor the mixture with a little extra salt.

Almost all candies, also, can be varied and usually improved, by the addition of nut kernels. Peanut brittle, pecan pralines, walnut fuff, butternut maple creams, chocolate-covered Brazil nuts, are but a few of the familiar types of nut candies always in favor. Pitted dates and prunes, stuffed with walnuts or other nut kernels, are home confections easily made.

COOKED RICE SHOULD BE DRY AND FLAKY



Drying Boiled Rice in the Oven to Make the Grains Flaky and Separate.

(Prepared by the United States Department of Agriculture.)

Properly cooked rice should be dry and have each grain separate but thoroughly cooked through. Very often people who say they do not like rice have never eaten it properly cooked, and think of it only as a pasty mush, insipid and unpalatable. If boiled too long rice becomes sticky and the grains tend to break apart. Many persons make the mistake of overcooking rice and also of not salting it enough. In the Orient and in the Southern States in this country where rice is eaten almost daily, cooking methods are used which result in separating the grains and also in drying them out so they are not pasty.

Southern cooks generally prefer to boil rice in a large quantity of water. The United States Department of Agriculture gives the following directions for doing so:

- #### Boiled Rice.
- 1 teaspoonful salt
 - 1 cupful rice or 5 quarts boiling water

Wash the rice through several waters until all the loose starch is removed, and drain it. Have the boiling water ready in a deep saucepan, add the salt, slowly drop in the rice and

allow it to boil rapidly for about 20 or 30 minutes, or until a grain when pressed between the thumb and finger is entirely soft. In order to prevent it from sticking to the pan lift it if necessary from time to time with a fork, but do not stir it, for stirring is likely to break the grains. When sufficiently cooked, turn the rice into a colander or sieve, and after the water has drained off cover with a cloth and set over a pan of hot water on the back of the stove or in the oven, or turn the rice into a shallow pan, cover with a lid, and place it in a warm oven for a short time. Treated in this way the grains swell and are kept separate.

If a large kettle is not at hand, rice may also be cooked successfully in a smaller open saucepan or kettle, allowing eight times as much water as rice, or two quarts of water to one cupful of rice. The same method is used as with the large proportion of water, but the rice requires more careful cooking. If the starchy liquid surrounding the grains is washed off by pouring hot water through the colander in which the cooked rice is draining each grain will be left separate and distinct. This is not usually necessary when the larger proportion of water is used.

PERUNA TONIC
Tablets or Liquid
Sold Everywhere

Pimples

What can I do?

Oh, why can't I have a skin like other girls? Why do I have to have these ugly pimples, blotches and blackheads?

"If I could only find something that would clear up my skin and give me back my soft, rosy complexion, I know I would be the happiest girl in the world! What can I do?"

is that you talking? If it is, you don't have to worry a minute! Just build up the rich, red blood in your body. Then your skin will be as clear and soft as anybody's.

That's what S. S. S. has been doing for generations—helping Nature build rich, red blood! You can build red-blood-cells so fast that the impurities that cause breaking out on the skin hardly get into the system before the pure blood annihilates them—kills them right out—stops them from breaking out through the skin.

And then this rich, red, pure blood feeds and nourishes the tissues of the skin and keeps it looking healthy.

That's all there is to it. Healthy, vigorous, red blood such as S. S. S. helps Nature build, makes you healthy all over. It beautifies your skin—drives away pimples, blackheads, blotches, rash, boils and eczema—gives you back your appetite—builds firm, plump flesh and fills you full of new life and energy.

All drug stores sell S. S. S. Get the larger bottle. It's more economical.

Baby Loves A Bath With Cuticura Soap

Blind and Soothing to Tender Skins.

Boschee's Syrup

HAS BEEN Relieving Coughs for 59 Years

Carry a bottle in your car and always keep it in the house. 30c and 90c at all druggists.

Hypocrisy is oftenest clothed in the garb of religion.—Hosen Ballou.

Grandmother Knew

There Was Nothing So Good For Congestion and Colds as Mustard

But the old-fashioned mustard plaster burned and blistered. Get the relief and help that mustard plasters gave, without the plaster and without the blister.

Musterole does it. It is a clean, white ointment, made with oil of mustard. Gently rub it in. See how quickly the pain disappears.

Try Musterole for sore throat, bronchitis, tonsillitis, croup, stiff neck, asthma, neuralgia, headache, congestion, pleurisy, rheumatism, lumbago, pain in and aches of the back or joints, sprains, sore muscles, bruises, chilblains, frosted feet, colds of the chest (it may prevent pneumonia).

Jars & Tubes
MUSTEROLE
WILL NOT BLISTER
Better than a mustard plaster