



The Everyday Counselor

—By—
REV. HERBERT SPAUGH, D. D.

What are you going to get out of the coming Christmas Season? I use the word "Season" advisedly, as Christmas has long been more than just a one day celebration. For centuries the Christian church has proclaimed it as a season. Those churches which follow the old Church Year introduce it with the four Advent Sundays of preparation. Then follow the Christmas season from December 24 to Epiphany, January 6. The commercial epoch each year commences a little earlier. Many communities opened their commercial Christmas season this year before Thanksgiving.

Newspaper, radio, magazine and billboard advertisements have been beseeching us to purchase the great variety of Christmas gifts for our friends and loved ones. Christmas is also increasingly becoming a time of holiday parties, dances, celebrations, banquets, meetings for distribution of bonuses to employees.

The Christian church is desperately struggling to find a place in the multiplied program for its call to men and women to seek a fuller place for Christ in their lives and to bring themselves in time with

Almighty God, their Maker. Just recently I came upon a striking illustration of the purpose of Christmas. The Duke Power Company, which serves the Carolinas with electricity has just opened a tremendous new steam generating plant near Shelby, N. C. Their steam plants, of which this is the latest addition, are designed to supplement the power provided by their water plants located on the Catawba River.

A friend, who is familiar with the operation of these plants, told me how a power plant is put into operation so that the power which it generates can be channeled safely into existing power lines, which are already carrying electricity. It is not simply a matter of throwing a switch or pushing a button. It is more complicated than that. Like any piece of machinery, the electric generators must be started gradually.

The operator in charge of the generators watches his instrument panel. First he looks to see the number of cycles of electricity being carried on the existing lines. When the number of cycles of electricity being produced by the generators under his control, reaches

Why Not Try Yuletide Smorgasbord?

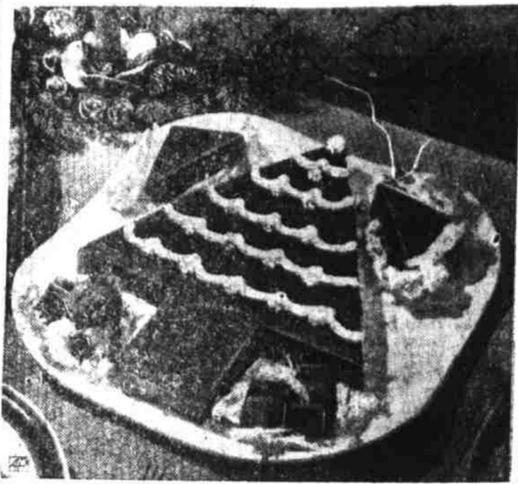
BY CECILY BROWNSTONE
Associated Press Food Editor
Many good cooks, I've noticed, seem to have an awful time trying to decide what's to go on the menu along with the main course and dessert for a big holiday dinner. They find it easy enough to choose the focal — whether it's turkey, chicken, duck or ham — and the dessert, usually pie, pudding, or ice cream. But when it comes to the first course, the vegetables, and the salad, they're in a quandary. Here are some suggestions.

This year in our family, we've been combining the main course before a big dinner with the salad. That gives us a lot of latitude. We borrow the idea of serving Matjes herrings from a Scandinavian "Smorgasbord" — but lots of other kinds of fish will do: tuna, sardines, anchovies. Stuffed eggs with a wonderful homemade mayonnaise and maybe liver pate we take from the French; thin slices of ham or spicy salami from the Italians. And of course lots of greens go along — romaine and watercress are especially appropriate. If you can get them, olive sticks of fennel and carrot, radishes, tomato wedges, strips of green pepper are all good to choose.

I recently acquired one of the convenient and beautiful glass bottles, marked to hold just the right proportion of oil and vinegar, so now we fill it and pass it with this combination first-course

the same reading on the instrument panel, he throws the switch and the power from his plant flows easily into the existing power on the lines. If this isn't done carefully, if the number of cycles in the two electric currents is not the same, an explosion occurs somewhere along the line and valuable equipment is damaged.

Christmas should be the one time in the year when men and women bring themselves in tune with their Maker. It should call us to careful and extensive spiritual preparation, to throw open our hearts, to familiarize ourselves with all the Bible tells us about Christ, whose birth we are celebrating. By such means our lives become in tune with Him, and the Prince of Peace brings His power of peace in our lives. This takes time. Are you willing to give it? Is Christ going to be in the center of your Christmas?



CHRISTMAS TREE SALAD . . . Company for supper

salad. If you keep your oil and vinegar in separate table bottles just pass those, of course.

Another way with a first-course-and-salad is to couple fruit and vegetables and serve with a good French dressing. If you can get persimmons you'll find they are delicious with crisp celery and lettuce. If you've always trained avocado with orange or grapefruit try it sometimes with dried red apple — leaving the apple skins on. In each of these suggestions, you'll notice, bland salt texture is used with something crisp and crunchy. And all benefit!

When it comes to vegetables we departed from tradition this year and served braised celery in place of the usual creamed onions. And was it good? It was my sister Rowena's inspiration and she cut each celery head in about six lengthwise pieces, carefully cutting through and preserving a piece of the heart along with each cluster of stalks. Then she simmered the celery in rich homemade beef broth, and finally doused it in a dressing of olive oil, herb vinegar, salt and finely crushed garlic. Even the custom-bound male members of our family loved it!

When it comes to a menu for the inevitable supper of cold leftover ham or turkey like nothing better than plain fluffy

mashed potatoes, green peas may be, and a molded salad. Plenty good enough for company, this menu, especially if you make the salad pictured. Here's the recipe.

JELLIED CHRISTMAS TREE SALAD

Ingredients: 2 envelopes unflavored gelatin, 1 cup cold water, 1 1/2 cups hot water, 1 can jellied cranberry sauce, 3 tablespoons lemon juice, 1/2 teaspoon salt, 1 cup finely chopped cabbage, 1/2 cup diced celery.

Method: Soften gelatin in the 1 cup cold water. Add hot water, stir until gelatin is dissolved. Crush cranberry sauce, lemon juice and salt, beat with a rotary egg beater until smooth. Chill until mixture is the consistency of unbeaten egg whites. Turn half of mixture into 9 x 9-inch or 8 x 8-inch pan. Chill until almost firm. To remainder, fold in cabbage and celery; cover first layer of clear gelatin. To serve, unmold on platter. Cut paper pattern of Christmas tree; place on gelatin; cut around pattern with knife. Remove gelatin that has been cut away from tree design. Then cut this gelatin into pieces and pile into lettuce cups to serve as salads around tree. Soften one-half of a three-ounce package of cream cheese with one teaspoon milk put through pastry tube in five rows of scallops on tree to represent garlands. Serve with mayonnaise dressing. Makes 10 servings.

Hospitality . . . Southern Style



The Best Part Of The Meal

CHRISTMAS FOODS AT PLEASING PRICES

Jane Parker

FRUIT CAKES

3-Lb. Cake \$2.45 5-Lb. Cake \$3.85

ANN PAGE STRAWBERRY PRESERVES 16-Oz. Jar 39c

ANN PAGE GELATIN DESSERTS SPARKLE . . . 3 Pkgs. 20c

MILD AND MELLOW COFFEE 8 O'CLOCK 3 Lb. Bag \$1.15

OCEAN SPRAY CRANBERRY SAUCE . . . 16-Oz. Can 20c

CAMPBELL'S TOMATO JUICE . . . 14-Oz. Cans 25c

IONA SLICED OR HALVES PEACHES . . . No. 2 1/2 Can 29c

RAJAH SHREDDED COCOANUT . . . 4-Oz. Pkg. 15c

CLUSTER RAISINS . . . 15-Oz. Pkg. 29c

FINE GRANULATED SUGAR . . . 5-lb. Bag 45c

PACKER'S LABEL (Sections) GRAPEFRUIT . . . No. 2 Can 15c

WHITEHOUSE MILK Evaporated . . . 3 Tall Cans 39c

1-LB. BOX ASSORTED CHOCOLATE CANDIES . . . 59c

2-LB. BOX ASSORTED CHOCOLATE CANDIES . . . \$1.17

5-LB. BOX ASSORTED CHOCOLATE CANDIES . . . \$2.90

1-LB. Chocolate Covered Cherries . . . 65c

1-LB. GUM DROPS 25c

1-LB. CHOCOLATE DROPS 37c

1-LB. PACKAGE Christmas Mixed Candy . . . 25c

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Happy Eating for the Holidays

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BAKING

Swansdown 2 1/2 Lb. CAKE FLOUR . . . box 43c

Baker's 8-Oz. Bar CHOCOLATE . . . 42c

Baker's 4-Oz. Box COCOANUT . . . 2 for 35c

CANDIES

Chocolate Drops . . . lb.

STICK CANDY 2 lbs.

Chocolate Cherries lb.

Cello ORANGE SLICES lb.

SUGAR

Dixie Crystal 5 lb. bag 45c

Hershey's COCOA 1/2 lb. box 21c

Del Monte RAISINS 15 oz. pkg. 17c

NUTS

Brazil . . . lb. 37c

English Walnuts lb. 35c

Stewart Pecans . . . lb. 33c

Mixed Nuts . . . lb. 39c

4X SUGAR OR BROWN

2 lbs. 23c

Pibbsbury FLOUR 10 lb. Bag 89c

Minute TAPIOCA 8-oz. Box 19c

Blue Bird Orange Juice 46-oz. Can 23c

Niblets 12-Oz. Can 19c

Great Northern DRIED BEANS 2 lbs. 29c

SMOKING PRINCE ALBERT

8-oz. Can 43c

16-oz. Can 79c

CIGARETTES Carton \$1.43

GREEN GIANT

17-Oz. Can 21c

No. 1 Pink SALMON . 59c

3 lb. Bag \$1.15

SANTO COFFEE 3 lb. Bag \$1.15

PURE LARD 4 lb. Ctn 89c

CHOICE MEATS

Table Dressed Hens Lb. 55c

TENDERIZED CURED HAMS 57c lb.

SAVES

With coupon on package only BLUE BONNET COLORED MARGARINE 44c

NUCOA OLEO 37c POUND

OYSTERS SELECTS PINT 83c

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