



O balsam tree, that lately held  
The stars like nesting birds  
among  
Your emerald branches, listen  
now  
To children's voices sweet with  
song?  
You talker with the wind, and  
friend  
Of fox and fawn and silver  
mouse,  
Bearing your tinsel and your  
gifts,  
Glow softly now within this  
house,  
Bringing your fragrance to our  
hearts,  
Assuring us that wars will cease  
For a child's bright birthday  
shine with faith,  
O tree of loveliness and peace!

**Freezing Improves Fruit Cake**  
All the cooking experts say  
fruitcake not only can be fro-  
zen but often improves in taste  
from the process of freezing.  
It seems to stay moist and  
slices better after thawing. The  
important thing for freezing,  
is that the fruitcake be prop-  
erly wrapped in an airtight con-  
tainer.

**NOEL**  
  
May your days be bright  
with the joys of the  
season and its blessings  
follow you all year!

**RAINBOW  
CAB CO.**  
317 S. East St.  
Dial TE 2-5722  
ALLEN WILLIS  
Manager

**Christmas Offers  
Memorable Moments**  
Each year as the Christmas sea-  
son approaches we think back to  
our own childhood Christmases  
and remember the innocent, un-  
complicated joy we felt and how  
eagerly we awaited the great day.  
Now as adults, we still look for-  
ward to Christmas with anticipa-  
tion but with a deeper feeling as  
a brief period of serenity, a  
promise of love and good will  
that perhaps will someday prevail  
in a world that is now filled with  
violence and chaos. It is a joyous  
day to be shared with family and  
friends.

The most memorable part of  
Christmas, however, may well be  
the part we cannot see or touch,  
the spirit of love and perpetual  
hope we all have.

**You Can Easily Make  
Simple Centerpiece**  
Use a piece of heavyweight  
white paper to form a cone shape  
and tape in place.  
With all purpose white glue, at-  
tach cotton balls all over the  
cone. Decorate with glitter and  
small ornaments. This makes a  
clever tree centerpiece.  
Another idea using the same  
type cone: Make as above, but in  
a size to fit over a large wide-  
mouth jar and tape the top sec-  
tion to the lid. Fill jar with your  
favorite cookies and tape bottom  
of the cone "tree" to the jar. At-  
tach cotton balls and decorate for  
a delightful gift package.

Honour the Lord with thy  
substance, and with the first  
fruits of all thine increase.



To our customers at this festive  
season we wish all blessings.  
**CAPITAL  
BARGAIN STORE**  
132 E. Hargett St.  
Raleigh, N. C.

**It's Old Fashioned  
Brandied Fruit Cake Sure To Please**  
This is an old-fashioned fruit cake with old-fashioned fruits  
2 cups sifted flour  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1/2 teaspoon each of ground cloves,  
ground mace and ground nutmeg  
12 ounces (1 1/2 cups) red glace cherries  
4 ounces (1/2 cup) dried candied citron  
1 1/2 cups seedless raisins  
1 1/2 cups pitted dates  
1 1/2 cups chopped dried figs (clipped stems)  
1 1/2 cups coarsely chopped pecans  
1/2 pound (2 sticks) butter  
1 cup sugar  
5 large eggs  
1/4 cup dark molasses  
1 cup 80 proof brandy

Grease a 9-inch angelfood cake pan - with or without removable  
bottom. Line bottom and sides with foil, grease foil.  
On wax paper sift together a cup of the flour with the soda,  
cinnamon, cloves, mace and nutmeg.  
In a mixing bowl mix the remaining cup flour with the cherries,  
citron, raisins, dates, figs and pecans; use your fingers to separate  
pieces of fruit.  
In large bowl of electric mixer, cream butter and sugar, thor-  
oughly beat in eggs one at a time; don't worry if mixture looks  
curdly. Beat in molasses and brandy. Add sifted flour mixture and  
stir until blended. Add fruit-nut-flour mixture and mix well.  
Turn into prepared pan, and bake in pre-heated oven of 300  
degree oven until top looks very brown and crusty - about two  
hours and fifteen minutes. If cake browns too much toward end of  
baking, place a sheet of foil over top.  
Place cake in pan on wire rack for 30 minutes. With a small  
spatula loosen cake around tube; turn out on wire rack; remove foil.  
With another rack turn right side up and cool completely.  
Pour about 1/4 cup of brandy into a glass or plastic bottle that  
has a sprinkler top; generously sprinkle the brandy over top, sides  
and bottom of fruit cake; this will soften the crusty surfaces.  
Wrap in transparent plastic film then in foil. Let stand at room  
temperature overnight. This cake cuts beautifully, tastes delicious  
and is moist. If cake is to be stored for weeks before serving, keep  
it refrigerated; when the surface dries - sprinkle more brandy on it.  
You may garnish the cake if you like - do so shortly before  
serving. Heat a few tablespoons of honey in a skillet or saucepan  
until it is a thin liquid; brush over the top of the cake; add thin  
half-slices of candied pineapple and some red glace cherries. The  
fruits will adhere to the honey.

**Decorate The Mailbox  
For The Holidays**  
The mailbox that stands out on  
the street or the roadside is a  
place seldom decorated, yet it  
offers a fine opportunity to ex-  
tend your expression of Christ-  
mas good will. Whatever the de-  
coration, it must be sturdy and  
rather compact, able to withstand  
sweeping winds. Plastic ribbon or  
olecloth will make an appropriate  
bow. An old-fashioned kerosene  
lantern painted holiday red and  
trimmed with green might be  
added for a lively touch of color  
and a greeting on a winter's night.  
When thou liest down, thou  
shalt not be afraid; yea, thou  
shalt lie down, and thy sleep  
shall be sweet.

**An Eskimo Christmas  
Time For Festivity**  
Children of the Far North  
know of the Christmas story only  
what the white man has told him.  
But before the white man visited  
them, the Eskimos had a big mid-  
winter festival SINCK TUCK, a  
big dance and present giving  
party.  
It is unique in that it is an  
event between towns or villages.  
One invites the other, and the  
next winter the entertained vil-  
lage returns the compliment. The  
heart of it consists of folk dances  
in costumes of fur, trimmed with  
feathers and ornaments of ivory;  
feasting on rare delicacies; and  
the grand finale, present-giving.  
On the appointed day, a long,  
picturesque caravan of dog teams  
arrives, bringing every member  
of the village, even the ill and  
the crippled, who may need assist-  
ance. The dancing lasts for days,  
as long as the entertaining village  
can produce feasting provisions  
and entertainment. It is a season  
of good will and merriment for  
all.

**GI Home Loans Chalk  
Best Record Since '50s**  
The Veterans Administration  
has reported that GI home loan  
activities during the June and  
September quarters chalked up  
the best record of any similar  
period since the late 1950s.  
W. R. Phillips, Director of  
the Winston-Salem VA Region-  
al Office, said the agency re-  
ceived 104,000 applications dur-  
ing the September quarter and  
108,000 during the June quar-  
ter. Loans closed for the two  
periods totaled nearly 84,000  
and 61,000 respectively.  
He said the Loan Guaranty Di-  
vision of the Winston-Salem Re-  
gional Office received 2,238 ap-  
plications during the same per-  
iod and 3,093 during the June  
quarter.  
Included in the September  
quarter totals were statistics  
on mobile home loan activities,

**IRISH WELCOME  
"WANDERERS"**  
"Nodlaig Nait Cugat" as they  
say in Gaelic or a Merry Christ-  
mas to you, too, and the  
Irish really mean it, because one  
of Ireland's greatest charms is to  
welcome travelers with open  
arms.  
On Christmas Eve they place  
a lighted candle in the window,  
which can be seen for miles; the  
lighted candle acts as a guide to  
welcome wanderers inside.  
The generous Irishman gives  
the stranger a night's lodging,  
invites him to share his Christ-  
mas dinner, which consists of a  
saucer of Irish stew - and a nip  
of the Irish whiskey, too.  
Then on December 26th is the  
custom of "Feeding the Wren"  
children place a wren in a  
cage in a Furze bush and go col-  
lecting money (so the story  
goes), in order to release the  
bird

**KERR'S**  
SELF-SERVICE DRUG STORES  
Cameron Village

**Bob Bass, Inc.**  
1032 S. SAUNDERS STREET

**Peace on  
Earth**  
May the beauty of the Season brighten your  
life, not only at Christmas, but always.  
**The REMNANT Shop**  
GLENWOOD VILLAGE  
SOUTH HILLS SHPG. CTR. — BUCK JONES RD. — OFF BELT LINE  
RALEIGH, N. C.

**NOEL**  
May the joys and blessings of Christmas be with you and yours  
through this season and the coming year. And with this may we  
add our sincere thanks for your kind patronage this past year.  
**Wiygul-Sanders Ford**  
401 Downtown Blvd. 834-7307