

Day of Glory Given Trees

Even trees have a space problem — and for the evergreens, it is alleviated at Christmas time, say forestry experts. The big trees get room to grow, and the small trees get their day of glory.

Conservation-minded President Theodore Roosevelt, objecting to the cutting down of millions of evergreens, once adamantly refused to have a Christmas tree in the White House.

His son, Archie, smuggled in a tree and set it up in his room. The deed was discovered and Archie was about to be punished when Gifford Pinchot, the President's conservation adviser, intervened.

Pinchot explained that the cutting of trees, properly supervised, is a good conserva-

Make the Gift Fit Choose the Person

"Never give a gift to a person—always give a person a gift." That's the advice of June Nick, a young lady who has met department store buyers in all parts of the country. The important thing to remember when shopping for a gift, she suggests, is that you don't give an item you give a happy effect.

With Christmas on its way this is an especially important thing to know what comprises the art of giving. The tradition of exchanging gifts on the anniversary of Christ's

birth, began with the Three Wise Men who rode to Bethlehem to see the newborn Jesus, God's gift to mankind.

Christmas nowadays is a pretty hectic time and we're apt to forget that giving gifts, and buying them, can be fun. If you keep these eight tips in mind while doing your holiday shopping, you'll find it a pleasing, and ultimately rewarding, venture.

1. Buy for the person you're giving to—not for yourself. How often, when gift hunting, have your eyes lit on an article which you would adore to own. Perhaps it is something that would go beautifully in your French Provincial bedroom. So you have the salesgirl send it to your newlywed niece — but her little nest, you recall too late, is strictly modern! Most of us have had this experience at one time or another—for we can only choose for others something that we genuinely admire. But there's a simple solution; if you're purchasing for someone whose tastes are either different from yours or are unknown to you, buy something you can be sure of.

2. Make it exciting. Why not make purchases you can drop tantalizing hints about. Like a vacation, the anticipation may be as enjoyable as the event. If you know that Aunt May has been yearning for a chaffing dish, but hasn't bought one because they're a bother to keep clean, surprise her with a beautiful stainless one, and keep her guessing, about "something beautiful and easy to care for."

3. Practical presents are the biggest luxury. It's true! Has a young man in the family recently begun improving his old jalopy? Surprise him with a stainless steel horn, or a stainless frame for his licence plate; both unlike chrome accessories, need no polishing. Thinking of a gift of flatware — perhaps handsome serving utensils? Tarnishing is never a problem when they're made of stainless steel.

4. Quality is more appreciated than "quantity." If your budget is limited (and whose isn't) you will get more value for your dollar if you purchase a gift that is the finest in its class, rather than a so-called "bargain." Your teenage baby sitter would feel absolutely glamorous with a silk chiffon scarf to compliment her new suit; much more fun than a blouse costing the same but not supplying half the excitement.

5. Make it long-lasting. We all want to be remembered by the gift we give—and in any price range, you can give a present which will be enjoyed for the years to come.

6. Give something they wouldn't buy for themselves. Sportsman friend? Give him a sturdy, fisherman's knife. Lady of leisure? She'd adore that serving cart, which makes dining in front of the TV or brunch on the terrace, hers for the asking!

7. Make it personal. Have monogram placed in the centre of a gleaming stainless steel tray, or on a simple shirt-

Stuffing for Poultry

Choose the stuffing that will complement the flavor of the type of poultry you have chosen to serve at Christmas. Bread crumbs combined with either cooked sausage, oysters, or cooked chestnuts are ideal, advises the Food Department of Macdonald Institute, Guelph.

Since duck and geese are naturally fat, they do not require a rich stuffing. They tend to soak up fat and moisture during roasting. Fairly highly seasoned crumbs or fruit dressings are suitable. Instead of dressing, a couple of apples cut in half may be placed in the cavity.

Use 1 cup of bread dressing per pound of ready-to-cook bird. A 1-pound loaf of bread makes 8 cups of dressing; day-old bread is best. To measure bread crumbs, pack lightly into a measuring cup.

In case you are buying your bird early, remember not to stuff one to be frozen. Either completely thaw and then stuff just before placing in the oven, or bake the stuffing separately in a pan during the last hour of roasting, to reduce the danger of bacterial poisoning.

Before filling with dressing, sprinkle the inside of the bird with a little salt.

Do not pack the cavity too tightly; the stuffing absorbs juices and expands during roasting.

After stuffing and trussing, place the bird on a rack in a roasting pan. Cover loosely with a tent of aluminum foil open at the ends, and bake at 320° F., allowing 35 minutes per pound dressed weight (including stuffing). To brown the bird, remove the aluminum foil ½ hour before the required time is up. A bird closely wrapped in foil for cooking gives a product a stewed rather than roasted flavor. When done, the leg moves easily when you "shake hands" with it.

To make meat easier to carve, wear a small, buttoned waist blouse. Personalizing makes the smallest gift more precious.

8. Wrap it up. That's all there's left to do. Either "do it yourself" with the many attractive wrapping materials now available, or have it wrapped "professionally" in the store where you made your purchase.

ve and to allow the juices to be absorbed, allow the bird to stand in a warm place 20 minutes after coming out of the oven.

Do not leave the leftover turkey at room temperature for any length of time. Remove the dressing. Then refrigerate or freeze both the dressing and the meat. Dressing does not retain a good flavor when frozen.

Basic Recipe for Stuffing

½ cup butter (to add flavor, bacon drippings may be used for part of this amount)
2 medium cooking onions, minced.
1 tablespoon poultry seasoning or Sage, thyme, etc. to taste.
1½ teaspoon salt.
¾ teaspoon pepper.
10 cups soft 'stale' bread crumbs.

Cook all ingredients except crumbs in a skillet for 5 minutes. Toss with crumbs.

This makes enough for a 10 pound ready-to-cook bird.

Saint Is Reality

Swedish Yuletide ceremonies begin officially on December 13, St. Lucy's Day. According to legend, St. Lucy went about carrying food and drink to the needy. The Swedes give the legend reality by choosing one of the girls in the family to represent St. Lucy. St. Lucy rises early and wakes each member of the family, serves them coffee and bakes buns.

ON STAGE FOR YULE

Theatre in England began with Christmas plays. The first British comedy was written for a Yule celebration, and the earliest tragedy, "Gorbuduc," was performed at Christmas, 1561.

WHAT WISE MEN DID

Tradition says that the Three Wise Men, after returning to their kingdoms from Bethlehem, gave up their high positions, gave their property to the poor, and went out to preach the gospel of Christianity.

Although Christmas is the celebration of the birth of Jesus, the roots of the observance go deeply into the folklore of the Druids, Scandinavians, Romans and Egyptians.

SEASONS GREETING from . . .

GOOD REIF'S DRUG STORE

Medical Prescription Centre

A REXALL FAMILY DRUG STORE

696 HAMILTON RD., LONDON

PHONE GL 5-2570

SEASONS GREETINGS...

CARTER DRUG LIMITED

★ GIFT SUGGESTIONS ★

Pure Drugs — Toiletries — Free Delivery

Highbury at Langmuir

GE 1-4120

SEASONS GREETINGS...

LOVELY FLOWERING PLANTS or CUT FLOWERS

Order Early — Floral Arrangements for Any Occasion

EDNA McINNIS - Florist

861 Trafalgar Street

GE 2-6334

— ALWAYS OPEN —

SEASONS GREETINGS...

FISHER DRUGS

We specialize in . . .

★ DIABETIC FOODS

★ DIABETIC SUPPLIES

739½ Richmond Street

GE 4-1161

Season's Greetings to You

HOME - RENTAL - SERVICE

Floor Sanders and Edgers — Hoover Polishers
Vacuum Cleaners — Cement Mixer — Ladders
Mowers — Camp Stove — Lawn Roller
Post Hole Digger

REMEMBER . . . WE RENT YOUR NEEDS

DIAL GL 5-4550

HAMILTON RD., LONDON

May Your Christmas Be Merry

CHAPMAN & HEWETT

Dealers in

Music and Musical Instruments Exclusively

LONDON, ONTARIO

GE 2-2535

430 Wellington St.

CHRISTMAS GREETINGS

EAST END GARAGE

Complete Service

ALL WORK GUARANTEED

664 Hamilton Rd.

GE 5-4760