

IN THE NIGHT WATCH

A Yuletide Story of Love and Peril on the High Seas

It was real Christmas weather in the North Atlantic, with the wind howling at the bow and the sea running high. The ship, the Angmeric, was on a northward voyage, and had met with a very rough day. The crew was tired, and the passengers were restless. But as the night drew on, a strange and wonderful thing happened. A young man, Robert Merrill, who had just come aboard the ship, found himself drawn to a girl who was lying in a cabin. She was pale and thin, but her eyes were as blue as the sky. Merrill had never seen her before, and he did not know her name. But he felt as if he had known her for a long time. He sat by her side, and she looked up at him with a smile that was like a ray of sunshine. Merrill was a sailor, and he had seen many strange things in his life. But this girl was different. She was something he had never seen before. And he knew that he was in love with her.

It was a very merry Christmas, and the ship was decorated with lights and garlands. Merrill had never seen a Christmas like this before. The crew was in high spirits, and the passengers were happy. Merrill was a sailor, and he had seen many strange things in his life. But this Christmas was different. Merrill was a sailor, and he had seen many strange things in his life. But this Christmas was different. Merrill was a sailor, and he had seen many strange things in his life. But this Christmas was different. Merrill was a sailor, and he had seen many strange things in his life. But this Christmas was different.

Merrill and the girl, Myra Carlie, were alone in the cabin. Merrill had never seen her before, and he did not know her name. But he felt as if he had known her for a long time. She was pale and thin, but her eyes were as blue as the sky. Merrill had never seen her before, and he did not know her name. But he felt as if he had known her for a long time.

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The Romance of the Mistletoe

"We'll take the fresh green holly wreath. And make the Yule log glow; And gather gaily underneath The glittering mistletoe."

A plant that was the object of veneration by the Druids before even the Romans set foot in Britain; that was later regarded as a heal-all—panacea for all ills; that was worn as an amulet against witchcraft and kindred evils, has certainly a claim to be considered romantic, quite apart from its present-day significance. The days of which Sir Walter Scott wrote when:

"To the woods did merry men go To gather in the mistletoe."

are over as far as most of us are concerned, for the golden bough comes to us from afar in crates of a hundred-weight each. It is a case of faring forth to the market nowadays and bargaining for a bunch of "mistle."

True, a good many parties of merry-hearted young folk get a good deal of pleasure out of their Christmas Eve expedition to buy seasonal greenery but it is nothing to compare with the joy of cutting it for oneself. Alas! for a romance of the mistletoe, this age is a prosaic one and yet perhaps, after all, there is little romance left in it yet, for quaint old custom serves still as a stepping-stone to other things. This has been expressed by a modern versifier:

"Many a manly heart is light,
Many a rose-decked bosom heaves Under the gleam of the berries bright
Set in the cluster of spear-shaped leaves.

What is the use of the mistletoe now? What can its purpose be? Only this—
Honor the old Druidical bough,
It gives such a charming excuse
for a kiss!"

Ignoring altogether the Druid and Norse mythology, in which the mis-



A FAT MAN'S TROUBLES
"Ready for the holidays, Bill!"
"Holidays me eye. I'm jes getting ready for some real work."
"Wazzamatter, ain't the plant clear down?"
"Yeh, but every year I gotta play Santa Claus for the Church."

SAYS LINDBERGH'S FEAT BLINDS FRENCH TO OWN

Aeronautics Chief Criticizes Press for Underemphasizing Costes and Lebrux Flight

Paris.—Complaint that the French newspapers are giving too much publicity to Colonel Lindbergh's achievements, and are disregarding the flights of Dieudonne Costes and Joseph Lebrux in South America, is made by Arthur Fontant, Inspector Director-General of Aeronautics and Aerial Transportation.

M. Fontant, in a letter to Franz Reichel, President of the Association of Sporting Writers, says: "While numerous Paris newspapers are printing on the first page the very interesting and deserving (it is true) flight of Lindbergh from Washington to Mexico, the 3,500 kilometer flight of Costes and Lebrux from Rio Janeiro to Santiago, Chile, including the crossing of the Andes range, is disposed of on the third page by a few lines inserted between the police news."

"France's aeronautics suffer from such a state of affairs. I leave you to judge what impression is created abroad by the apparent indifference of our large dailies to the great deeds of our pilots."

The French Aeronautic League, which opened a subscription a few days after Lindbergh's New York-to-Paris flight for "The man who succeeded and also those who had failed, paying with their lives," announced that the flying colonel will receive as a Christmas present from the French, through the American Embassy in Paris, the Grand Plaque of gold of the Aeronautic League of France, and also a golden book bearing the signatures of all subscribers.

The book is several inches thick. After deduction of the cost of the book and plaque, the rest of the money collected will be used to build a monument to Nungesser and Coll, the French aviators who were lost on a transatlantic flight shortly before Lindbergh's feat, and to Commander Mouneyros and Captain St. Romat, who also lost their lives in a transatlantic flight.

Christianity is not a philosophy but a religion; not a doctrine but a life.

Nut Dishes

This is the time to cook with nuts. The height of the nut season brings walnuts, pecans and chestnuts to street stands and market houses. On a crisp, frosty morning this dish is welcome for breakfast. Sift together one cup of cornmeal, half a cup of fine grits and a scant teaspoon of salt, then scatter gradually into a quart of fast boiling water. Stir until smooth and cook in a double boiler two hours, then stir in one cup and a half of chopped nuts—peanuts, pecans, chestnuts or walnuts—and pour into a greased pan. When cold and firm slice and fry and serve a piece of fried apple on the top of each slice. Nut scrapple and enough for five or six servings.

Pecan Cutlet.
Put enough nuts through the food chopper to make two cups, add to them an equal quantity of bread crumbs, two beaten eggs, one cup of milk or cream, a teaspoon of salt and pepper to taste. Make into one large or smaller cutlets, flour and cook in hot fat. Serves five or six. Serve with overlapping slices of peeled orange previously heated in the pan in which the cutlet was cooked.

Nut Chowder
Put half a pound of mixed nut meats through the food chopper and allow them to simmer in a quart of water for an hour and a half. Peel and dice three medium-sized potatoes and turnips and a good-sized onion. Have ready two cups of canned tomatoes. Strain the nut meats, saving the water in which they boiled. Line the bottom of a kettle with a layer of potatoes, add a layer of turnips and onion with a sprinkling of thyme, sweet marjoram, chopped parsley and salt, then a layer of tomatoes and last of all a layer of nuts. Continue the layers in this order until the ingredi-

ents are all used, then pour in the stock, which should be boiling hot. Simmer thirty minutes, add a pint of milk and thicken with a little flour and butter if desired. Serves six.

Walnut Loaf
Grind a cup of English walnuts, add to them two cups of bread crumbs, one-third of a cup of butter melted in half a cup of hot water and one well beaten egg. Form into a loaf and bake in a buttered pan half an hour, basting with a tablespoon of butter and a hot plate and turn into the pan two cups of crushed pineapples. When it is browned lightly serve it around the loaf. Serves four or five.

With Meat
A bit of fastness is added to roast beef or fowl or any kind by boiling chestnuts half an hour, skimming them, then putting them in the meat pan and roasting them until brown. Serve around the meat or fowl.

Peanut Timbales
Peanut timbales are made by mixing one generous cup of chopped peanuts, three cups of stewed tomatoes, half a cup of cream, the yolks of two eggs and the whites of one egg. Beat well, season with salt and pepper and half a teaspoon each of sugar and minced onion. Bake in timbale molds set in a pan of hot water. Garnish with chopped ripe olives. Six servings.

French Chestnuts
In France, the land where chestnuts are so much used, they are often served this way: Shell and blanch one pound of chestnuts, then stew in stock until tender. Melt one heaping tablespoon of butter in a pan, fry with it one small sliced onion, one small sliced sour apple, one tablespoon of curry powder and a teaspoon of chutney. Add one tablespoon of flour blended with one cup of stock and cook until the apple is soft strain and add one teaspoon of lemon juice, half a teaspoon of sugar and simmer the chestnuts in this until they have absorbed the flavo. Serve in a mound surrounded with boiled rice and garnish with sprigs of parsley. Enough for four or five.

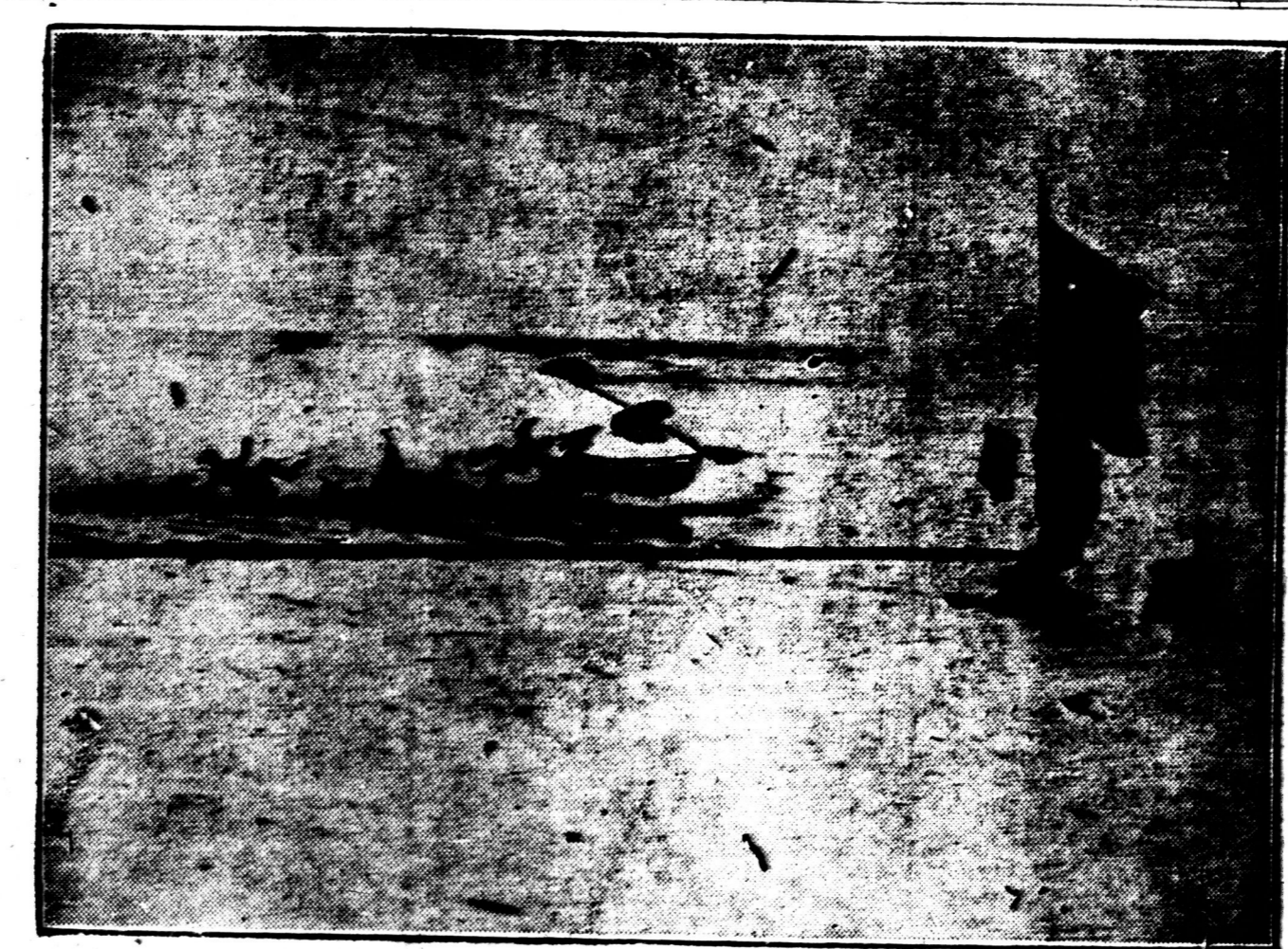
Creamed Walnuts
Blanch one pound of shelled English walnuts, keeping them in as perfect halves as possible. Cook the nut meats slowly for twenty minutes in water to which has been added a small slice of onion, a clove, a bit of bay leaf, a stalk of celery, pepper and salt. Drain from the stock when the meats are tender and cover with a rich cream sauce. Serves four or five.

In Salad
Chestnut and grapefruit is very attractive, especially if made with French chestnuts. Boil the blanched nuts twenty minutes in salted water and chill. Then mix with equal amounts of grapefruit and chopped celery. Serve with mayonnaise dressing flavored with tarragon vinegar.

In Pudding
This chocolate nut pudding is delicious. Mix one cup of soft bread crumbs with two cups of scalded milk, add one cup of chopped nuts, half a teaspoon of salt, two well beaten egg yolks, three-fourths of a cup of sugar, the juice and grated rind of one lemon, the stiffly whipped whites of the eggs, two squares of chocolate melted and one tablespoon of cream. Pour into a well buttered mold, bake half an hour and serve with sweetened whipped cream.

A Spill At 150 Miles Per Hour

SENIOR FORESTI, OF ITALY, FAILS TO LOWER SPEED RECORD



He was trying for a speed record at Pendine, England, when his car skidded and turned over. It was completely wrecked, but he and his mechanic escaped with a few scratches and bruises.