Holiday Is Favorite Theme For Writers

to Christmas books and stories, somebody's sure to mention Charles Dickens.

His "Christmas Carol," published in 1843, is synonymous with holiday conviviality, and its underlying theme stresses the spiritual truths and blessings of the Nativity.

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one," cried Tiny Tim Cratchit, and the cry still

While Dickens may be a word for Christmas, many another author has written of this religious festival and merry feast.

Among the best known examples may be scenes

These fictional heroines come to life for their readers, and never more so than in the Christmas-season story that opens the book, when the March family gave up a festive breakfast for a poor family. While they breakfasted

Beth and Amy.

Louisa May Alcott's

"Little Women," published

1868, may seem

old-fashioned in some ways,

but girls today still rejoice

in the story of Meg, Jo,

on bread and milk, the girls felt they truly feasted, for they knew the joy of

Another old favorite is Kate Douglas Wiggin's "The Birds' Christmas Carol," of

Though better known as the author of "Rebecca of Sunnybrook Farm," she wrote this brief but touching story of the Birds' invalid child, whose short life exemplified the principles of Christmas.

In the present day, the American author Truman Capote, who claims the invention of a new literary form, the non-fiction novel, has written of Christmas,

most Canadian golf greens, and clubs and carts are forgotten in basements until next year, the Bahama Islands are gearing up for their busiest But every year, more Canadian

golf bags are being plucked Professional Golf Association golf bags are being plucked from their accustomed winter hibernation to join the action on tropical Bahamian courses. Big league golf first came to the Bahamas in 1970 with the first annual Bahama Islands Open in Freeport. This \$130,000 event drew many of the sport top names, including Anol Palmer. The tournament was played over the lush lawns of the Emerald course at King Inn and Country Club in Fre-

Religious Cards Take Head In Popularity

Canadians trade those winter winds

for gentle breezes

"Sorry, we don't have any more Christmas cards, only some religious ones."

These words, supposedly spoken by a saleswoman to a last-minute shopper for greeting cards a good many years ago, wouldn't be meaningful now.

Early cards pictur During recent Yule seasons, greetings with a dancers and skaters, holl religious message have led and mistletoe, robins an the way in popularity. The other birds, beautiful wryly-humorous idea that women and charming anyone looking for cards wants some that show only

Such themes still appear to religious messages especially, "Peace on earth good will toward men."

"Christmas tree" is the actual name of a plant that grows in New Zealand.

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eatime Topics

drain fat. Add tomato juice,

rosemary, salt and pepper.

Cover and simmer for about

1 1/2 hours or until meat is

almost tender. Add next

five ingredients, simmer for

about 30 minutes or until

meat and vegetables are

Combine flour and water

to make a smooth paste. Put

meat and vegetables on a

warm platter, keep wam.

Slowly stir flour mixture

into stock. Stir and cook

over medium heat until

tender. Skim fat.

can pot-roast lamb, e it oriental style. It always have to chops, says Tryphena he New Zealand Lamb nation Centre. oot roast calls for: 3 lder of lamb, 1 1/2

tomato juice, on dried rosemary, 3/4 on salt, ¼ teaspoon , 6 peeled potatoes, 6 carrots, 3 large peeled and cut in 1 package (12 frozen peas, ½ cup d celery, 2 espoons flour, 3 poons water.

An oriental recipe calls for: 3 lb. shoulder of lamb, ½ teaspoon salt, few grains in Dutch oven or pepper, one 10-ounce can platter and keep hot.

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beef consomme, one Combine corn starch and 10-ounce can sliced water. Stir into stock and mushrooms, 2 sliced green onions, 1/3 cup sliced cook over medium heat celery, 1/4 teaspoon ground until thick and the corn ginger, 2 teaspoons soya starch is cooked. Serve with sauce, 2 tablespoons corn starch, ¼ cup water.

Place roast, fat side up, in

Insert meat thermometer. Roast, uncovered, in a pre-heated 325-degree oven for 1½ hours, season with salt and pepper about half way through roasting time. consomme, mushrooms (not drained), onions, celery, ginger and soya sauce. Add to roast and continue smoothly thickened. Serves cooking about 15 minutes longer, basting occasionally. The roast is done when the

Remove roast to a warm

. SHOE TILTS 45

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roast and rice. Makes about 6 servings.

Fish can be served simply, steamed with a few bit of lemon and butter or it can be dressed up in flavorful seasonings and

of British Columbia has some seasoned suggestions for serving halibut and For grilled salmon steaks, you need: 8 salmon steaks

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BLADE WRENCH

thermometer registers 180 34-inch thick, 34 cup olive or or when the meat is tender. salad oil, 34 cup dry vermouth (optional), 2

DELUXE SANDER

Christmas Edition, Thursday, December 2, 1971 - 7

teaspoon salt, dash of pepper, ¼ teaspoon thyme, teaspoon marjoram, 1/8 teaspoon sage, 1 tablespoon minced parsley, ¼ teaspoon salad seasoning, paprika.

BROIL STEAKS Place salmon steaks in a large pan. Mix the remaining ingredients, except paprika, and pour over the top. Allow to stand for 3 to 4 nours, turning once. Preheat

Remove steaks from the marinade. Place the fish on a greased broiler rack about inches from the source of heat. Broil for 5 minutes. Turn carefully, brush steaks with reserved marinade. Broil for another 5 minutes or until fish flakes easily. Sprinkle with paprika.

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Halibut steaks may be You need. 2 1/2 pounds of halibut steak cut 1 1/4 inches thick, ½ cup butter, ½ teaspoon basil, 1/2 teaspoon marioram, ½ teaspoon thyme, ½ teaspoon dill weed, ¼ teaspoon ground black pepper, 4 tablespoons

Melt butter in small saucepan. Add herbs and Brush both sides of fish and

allow to stand 10 minutes. broiler about 4 inches from heat. Broil 5 minutes, baste Broil another 5 minutes or until fish is golden brown and flaky. Serves 6.

HALIBUT BAKE Halibut baked in sauce calls for: 3 steaks cut 1 1/4 inches thick, 1 cup tomato Juice, ½ cup ketchup, 1 large thinly sliced onion, 1 clove chopped garlic, 1 cup sliced mushrooms, 1/2 cup vegetable oil, 2 tablespoons chopped parsley, I teaspoon sugar, 1 teaspoon dill weed, pepper to taste.

Combine tomato juice, ketchup, salt, pepper and sugar and heat. In a heavy frying pan, saute onions, mushrooms and garlic, remove from heat, add flour and stir well. Add tomato juice mixture and cook until thickened.

Put steaks in a baking dish, pour sauce over top and bake at 375 degrees for 20 minutes. Before serving, sprinkle with dill weed.

NoExceptions To Studded Tire Ban

TORONTO - The Highway Traffic Act does not provide for any exception to the ban on the use of studded tires in Ontario this winter, Deputy Minister of Transportation and Communications A.T.C. McNab said in a statement Monday.

"The regualtion prohibiting their further use, which was passed last for any vehicle to be equipped with studs on Ontario highways, roads and streets," he said.

Drivers using studs may be subject to fines ranging from \$20 to \$100.

Mr. McNab said the province took the lead in banning studs because research carried out in Ontario on their effectiveness and affects on highway damange was more advanced than other

"That research, and additional research conducted by the Canada Safety Council - an independent organization during the past two winters supported earlier findings that studs offered only marginal aid in winter driving where icy road

conditions existed," he said. "The tremendous amount of research that has gone into the matter leads safety experts to believe that in a great many instances drivers using studded tires were operating under a false sense of security."

Regular snow tires and the use of steel tire chains, where necessary, are not affected by the ban.

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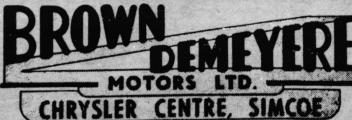
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