



REMORSE: "I'm sorry I cheated you. Help yourselves"

Scrooge Rides Again

BY JHAN AND JUNE ROBBINS

At Christmas, people burst with generosity — sometimes in spite of themselves . . .

DICKENS doesn't say whether Scrooge's reform in "A Christmas Carol" was permanent or only temporary, but it's a matter of record that the holiday spirit descends every year for a few hours on large numbers of the population.

As the bells were ringing last Christmas Eve in New York City, a limousine, driven by a speedster who apparently did not care to see the New Year, piled up against the back of a two-ton truck. The truckman was large, powerful and furiously angry. The other driver, slender and pint-sized, was suddenly subdued.

"Why, you —" began the outraged truck driver. Then as the chimes rang louder his eye fell on the battered car, its right front wheel sagging on a shredded tire. "Aw, a flat," he said sympathetically. "Come on, I'll help you fix it. After all, it's Christmas Eve!"

Dinner — in His Lap

A MAN went into a Baltimore restaurant the night before Christmas last year, chose a table next to the ceiling-high evergreen tree in the center of the floor, and ordered hot stew. An awkward young waiter tangled with the decorated tree and delivered the order — in the customer's lap!

The patron sprang to his feet and turned a livid countenance to the server. At that moment, the ceiling lights went out and the tree shone forth in all its glory. The injured customer paused a moment, then said, "What do you mean by working on Christmas Eve? Here, sit down. You probably need this dinner more than I do." And still spattered with carrots, he grabbed a spoon and served the remainder of the meal to the waiter.

The seasonal spirit seized, too, the heart

of a mischievous young mail pilot, who "buzzed" the rooftops of a little Illinois hamlet each afternoon, waking every napping infant in town. On Christmas Eve, he buzzed again, this time dropping a shower of parachuted packages containing such appeasements for the younger inhabitants as canned milk, safety pins, rattles and paper diapers.

The Grocer Succumbed

THE most grandiose gesture yet noted, however, was that of a neighborhood storekeeper. Known for short changing and even shorter weighing, he was nevertheless widely patronized because he kept open 20 hours a day. Come Christmas, he hung a mangy-looking holly wreath on his cash register. Last year, he put it out on December 1 and gazed at it daily for 24 days. On Christmas Eve, apparently, his conscience was finally smitten to an unparalleled extent.

"Come back here!" he called to a woman he had just shorted three potatoes. "I want you to know," he said, generously extending his hand, "that I've cheated you many times in the past and that I'm sorry for it." Into her bag, he put the missing tubers. Into her hand, he pressed the key to the store. "Go call your friends," he commanded. "Help yourselves to anything you want and Merry Christmas!"

In Detroit, however, there is one man to whom the Christmas spirit is really familiar. He is a pushcart peddler whose cart is drawn by a stocky little Shetland pony. On Christmas Eve the situation is reversed. By dint of pulling and hauling on the part of a dozen friends, the pony is heaved into the tinsel- and greenery-bedecked cart. Then, with the peddler pulling on the shafts, the little animal is taken for a solemn ride around the block. From tenement windows, pennies rain down, to be contributed to a local mission. Says the peddler, "It is a tribute to my faithful pony, good exercise for me, and money for God's work."



Spice Drops Full of the Christmas Spirit!



Virginia Coates
Home Economist
Durkee Famous Foods

Here is Virginia Coates' own recipe for the spiciest, most delicious, most festive Christmas cookies you ever served! That thrifty, nutritious Durkee's Margarine does wonders with cookies. It's so mild and sweet—a smooth, delightful blend of pure vegetable oils and fresh, pasteurized skim milk.

SPICE DROPS

6 tbsp. Durkee's Margarine
¼ c. granulated sugar
¼ c. brown sugar
½ tsp. vanilla
1 egg
1 c. sifted flour

1 tsp. baking powder
½ tsp. salt
1 tsp. Durkee's Cinnamon
½ tsp. Durkee's Allspice
¼ tsp. Durkee's Ground Cloves
¼ tsp. Durkee's Nutmeg

½ c. chopped nuts
½ c. chocolate bits
2 tbsp. milk

Cream Durkee's Margarine, the 2 sugars and vanilla. Beat until fluffy, adding egg. Sift together flour, baking powder, salt and spices. Stir in nuts and chocolate until lightly coated. Combine two mixtures, adding milk. Stir until blended. Drop from teaspoon on greased cookie sheet, bake in moderately hot oven (375° F.) 10-12 minutes. Makes 36 cookies.

For other interesting recipes, write to Durkee Famous Foods, Dept. TW-12, Elmhurst, Long Island, N. Y.

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