CHRISTMAS LEGENDS

By Elizabeth Palmer year around which so many traditions Chelsea, now in the neighborhood of and legends cluster as Christmas. But, Greenwich Village. There he spent while Christmas, St. Nicholas, Santa his childhood, married, and raised a Claus; are happily discussed for weeks large family of children. All around by every child in Christendom, and the neighborhood were scattered the while every family is anticipating the farms of the descendants of the early Christmas tree, the hanging of stock- Dutch settlers, and as a boy young ings, decorations or holly and green. Moore became familiar with the le ery, putting a candle in the window gend of St. Nicholas, which he transand burning a Yule log, few children formed into the American Santa

Christmas is celebrated as the birth- it to "Twas the Night Before Christtiay of Christ. Yet there is no histori- mas." cal record that December 25 was the In this poem Santa Claus was for in the year-near December 21. The the first time they were told exactly early Christmas celebrations, were not how he looked and what kind of a confined to one day. There was re chap he was: folding from December 16 to January "His eyes-how they twinkled; his 6. The latter date is now known as Twelfth-night.

It was not until the reign of the Caristian emperor, Constantine, in the His droll little mouth was drawn up tourth century, that the observance of Christma, became an established custom, since the early Christians considered the observance of birthdays a pagan custom. The exchange of Christmas gifts has come gradually, fellow who comes clattering over the a'beantiful unselfish custom in com- roof with his eight tiny reindeer, scatmemoration of the greatest gift of all tering joy and gladness, and gifts, time to the world—the Christ Child. Though the author of the poem gave The giving of gifts also has a religi- his life to books and learning and litous significance grounded on the act erary work, he is remembered only of the Persian Magi in laying gold, by the lines which gave us Santa frankincense and myrrh before the Babe in the manger.

A Christmas tree as part of the holitribes, when St. Boniface came, one Christmas Day about 1,200 years ago, the great "Thunder Oak." about to sacrifice a little boy to their god, Thor. All eyes were fixed upon a priest in: couse their false worship He told them the story of the birth of the Child at Bethlehem, and felling a

small fir tree, gave it to them, saying: "Take this for your Christmas tree, and each year, when the feast day arrives, set it up in your homes and with

The tree at first was not used as a and majesty, and the green of His im-

The custom of placing lights on the tree is generally attributed to Martin Luther, who, on walking home one Christmas Eve, was filled with awe at the beauty of the stars. Going home he tried to describe it to his wife by. placing some lighted candles in the branches of the Christmas tree, saying: "This is like the Christmas sky:" St. Nicholas of Armeon was a miser, tion in lands and flocks and herds. He came to Bethlelem dressed as a beg. on the south side of the English Chan- flour. avoid paving the full taxes demanded by the officers of Caesar. As he objected to paying for it had lost its foliage, it was an ima room at the lun, he was sleeping in mortal thing and was a symbol of the stable beside his donkey when there came to the stable Joseph and Mary, the Mother of Jesus.

When the Christ Child lay in the manger beside Mary and gifts were being offered unto Him, Nicholas, aroused from his sleep, joined the givers through curiosity. Then gripped by some compelling force, he knell by the side of Mary, now holding her Babe, Looking at those two, Mother and Babe Divine, grim shackles fell from the heart of Nicholas of "My King! My King!" he cried.

"ever will I serve Thee, and Thee

A tiny hand stretched out toward Nicholas as though in benediction, and from outside came the faint echo: "On earth peace, to men good will." fumbling in his robe Nicholas drewforth a gold piece and laid it among the other gifts.

The next morning, instead of pleading poverty as he had intended, Nichclas was the first in the line of taxpayers waiting to make his declaration. The collectors marveled that one dressed so poorly should pay so richly. Straight from tax paying. Nicholas went to the place of merchandise where children congregated. With arms filled and donkey laden, he fared forth to the poorer places and there dispensed his gifts. He was soon the center of a throng of happy children. In answer to a question, he said: "I am Nicholas of Armeon.". ""Hall, St. Nicholas," burst upon the

"Nicholas, and I serve my King," he repeated.

"Caesar?" asked a curious mother. "Nay, not Caesar, but the new-born King of Love." And so came the first St. Nicholas at Christmastide.

The Santa Claus that all Canadian children know and who travelled into other lands during the past century is only 100 years old. He is the descondant of the good St. Nicholas, who was the gift-bearer for the little Dutch children originally, and was borrowed in turn by the Belgians, French, Spanish and English as the patron saint at Christmas. But St. Nicholas was not the jolly old fellow we know, with sleigh and reindeer and jingling bells but a dignified gentleman who traveled in state, on a white horse and with a black servant

It was the poem "Twas the Night Before Christmas" that gave Canadian children the Santa Claus we know to-This famous poem, which has been printed and reprinted the world with every recurring Christmas. has become one of the west familiar and best-loved poems in the language. It was written by Clement Clarke Moore for his two daughters, and first read to them on the evening of De from Prince Edward Island in an ex- grown-ups too, come in for their share, cember 23, 1822. A year later it was press car. One of the animals, a published in the Troy (N.Y.) Sentinel, and has since become immortal. Moore was born July 5, 1779, in a

big white house above the Hudson Theer is no holiday in the whole then situated in a suburb known as know the origin of these customs. Claus. He called the poem the "Visit The smallest child knows that of St. Nicholas," but its lovers changed

actual date of the birth of Christ. His- the first time introduced to the childtorians and astronomers agree that it ren of America with the form and the was about the time of the winter sol- features and the characteristics by stice, when the days were the shortest which he is known to-day. Here for

> dimples, how merry! His cheeks were like roses, his nose like a cherry!

like a bow And the beard of his chin was as white

as the snow. Since then every child has been able to picture in his mind the jolly old Claus.

It is told that once upon a time St Nicholas wanted to help a poor but day observance originated at the time proud nobleman, and climbing to the of the conversion of the German roof of the man's home dropped some coins down the chimney. The coins happened to light in the man's stockupon a pagan group gathered under ings, which he had hung by the fireplace to dry. The gift was considered by the nobleman to be of supernatural origin, and, naturally, others white robes who held a great halumer took up the custom of hanging stockpoised over the head of the child, ings by the fireplace. From this, sup-When it was about to fall, St. Boniface posedly, developed the tradition that strode up to the priest, stayed his Santa Claus comes down the chimney hand, and cried cut to the people to to bring his gifts to the inmates of the

Holly has been popular for decora tions since the time of the Druids. I is regarded as the special tree of the fairies, but there is a superstition that it is unlucky to take holly into the house before Christmas. The cradles joy and song celebrate the birthday of Italian children are often decorated with holly to ward off evil. The faces of babies in India and Persia are gift-bearer, but was purely symbolical sometimes washed in a liquid in which the tree itself of Christ's grandeur holly bark has been soaked, as a charm against wicked spirits. The use of holly at Christmas is thought to bring good luck to the house in

which it is used: The mistletoe is a parasite which grows not only on oaks, but is found on pecan, hickory, locust, osage, saspear trees. But it prefers the oak trees, and the superstitious and mysiel. got the idea that the mistletoe was the soul of the bak and that, as

everlasting life. Wonderful powers and properties were attributed to the mistletoe, and when paganism passed, the early Christians clung to many of the pagan ideas about the plant. There was good luck in mistletoe, so at Christmas our northern ancestors would hang a branch of mistletoe over the front door as a sign of good luck and welcome. People entering under it exchanged kisses with the host and his family, and in this way kissing

and the mistletoe became associated. The Scaudinavians used to kindle great fires in honor of their god. Thor. In some parts of old England, bringing in the Yule log was the principal ceremony of Christmas Eve.

The custom was for the serfs to bring in a load of wood with them when they came for the Christmas feast; which was to last as long as it sauce. Cellary and olives also make took to "burn away a wet wheel"-a pleasing accompaniment for this fes section of green wood. Naturally the "wet wheel' would not be a thin slice, but a log. In later times the ceremony was attached to the bringing in of the log. It was drawn into the hall by the servants and each member of the family in turn, sitting down on the log, sang a Yule song and drank a glass of ale. The log was then cast into the fire with prayers for the safe- and pack in tins. The fruits improve ty of the house and the happiness of in flavor it allowed to stand a few Captain its inmates until next Yuletide. Part weeks. Pincapple fondant is fine to of the Yule log was preserved to light the log of next year.

The Yule log was nearly always an ash log, because a legend avers that it was before an ash fire that the Holy Babe was first washed and dressed by His mother.

Still another legend is responsible for the custom of placing a thick, lighted candle in the window Christmas Eve, which is supposed to be lighted at dusk and to remain through

"On every Christmas Eve the little Christ-Child wanders all over the wet with cold water. When cool world, bearing on His shoulders a bundle of evergreens. Through city streets and country roads, up and down hills, to the proudest castle and lowliest hovel, through cold and storm and sleet and ice, the Holy Calld travels to be welcomed or rejected at the door at which He pleads for succor. Those who would welcome Him and long for His coming, set a lighted candle in the window to guide Him on His way."

Father of 150 Foxes

Shown at Winter Fair Toronto.—One hundred and fortythree black and silver foxes, valued at more than \$250,000, or more than summer menus. \$1,700 apiece, were shown at the Royal Winter Fair here, travelling strapping four-year-old. stud, which a bit more inviting and unusual. You valued alone at \$5,000.

British Royalty at Abyssiman Coronation



of Cloucester as he appeared at Abyssinian throne (left) and Earl of Airlie (right) in procession to throne.

ecent coronation of Ras Tafari at Addis Ababa with heir apparent

From Psittacosis is Thing

of the Past

Festive Dishes For Holidays

When December appears on the calendar, everyone thinks of somehing good to eat. Winter's invigorating air produces hearty appetites. The spirit of hospitality which always is stimulated by the approach of the winter holidays, gives every woman the desire to entertain her friends. ed every day in Canadian households. It is this adventuring with food compinations that makes for progress in state. No variety would be found in | nut m What an some of the recently born

lishes? Well, here are a few crea-

ranberry Pudding

12 cup fut, 1 cup sugar, 32 cup milk, 1/2 cups cranberries, 2 eggs, 31/2 cups flour, 4 tsps. baking powder, 12 tsps. salt. Cream fat, add sugar aild sift the rest of the dry ingredients with the flour. Beat eggs and add to first mixture. And the dry ingredients alternately with the milk. Stir in berries. Pour in buttered molds, cover, safras, persimmon, ash, and various and steam three hours for a large fruit trees, notably apple, cherry and mold and one hour for small ones. Nut Bread

2 5-8 cups flour, 4 tsps. baking pow-Sift 2 5-8 cups flour, baking and eggs slightly beaten and the broken nut meats which have been thoroughly mixed with the four tablespoonfuls flour. Bake in a slow oven for 15 minutes; then increase the heat and bake in a moderate over one hour, Apple Salad ...

Mix together 1 cup shredded cabbage, cup apple, cut in strips, 1 cup each raisins and nutmeats and sufficient salad dressing to moisten Serve in cabbage shells or in red apples, hollowed out to make cup. Garnish with water, and when lukewarm, beat until finely cut strips of apple with red creamy, add nuts. Beat just as long skin left on

Baked Oysters

Beat 1 egg, and add one cup oysters British Woman Flier and their liquid, 2-3 cup cracker crumbs, 12 teaspoon salt and a little pepper. Butter a pie plate and turn mixture into this. Sprinkle with 1-3 Bruce, cup cracker crumbs, dot with butter arrived here on Nov 21st after a lone and bake until crumbs are crisp and brown. Serve hot with cranberry

Stuffed Fruits

Use dried prunes, apricots, figs, or dates. Steam 15 minutes Make an incision in each piece of fruit with a sharp-pointed paring knife. Stuff with fondant and cover with a nut meat. Roll in sugar. If not to be eaten immediately wrap in oiled paper use in stuffing these fruits. .

Pineapple Fondant 2 cups sugar, 1/2 cup water, 4 lbs crushed pineapple. Put sugar and water in pan and stir until dissolved. Cook to 256 degrees . without stir-ring, keeping sides of pan washed down with a soft cloth moistened in cool water and tied over the tines of a silver fork. Add crushed pineapple, drained from the syrup and cook to 240 deg. F., which is just beyond the soft ball stage. Turn on a platter work with a spatula or knife. Use this fondant as the centers for bon-

bons, roll the pieces in nuts or stuff in dried fruits. It is almost essential ! to employ a candy thermometer in making fondants successfully. Apple sherbet or mint ice served in red apple shells, from which the pulp has been removed, is a dessert for those who must resist the tempta-

tion of pies and puddings If you are planning on serving wild fowl, be sure to make the dressing rich in fat to relieve the natural dry-

ness of the meat. While the cranberry season is on don't neglect to can some sauce and make some jelly for other occasions, This acid berry combines well with

Christmas isn't Christmas unless there's candy for the kiddles. The Perhaps if it is homemade, it will be cipes now and they will be just right after 45 years service.

Coffee Fondant

ps sugar, 1 cup water, 1 ths white corn syrup, 3 ozs. coffee, pulverized. Tie coffee loosely in cheesecloth, and cook with fondant to 241F., without stirring, but wiping the sides of the saucepan Pour onto cold platter, and when lukewarm, beat with butter paddle. Then knead well, Mold into into a buttered tin, frost with boiled New recipes are born and christen frosting and sprinkle with nuts, then cut into squares. .

2 eggs, 1 cup sugar, 12 cup flour, Without experiments, in 1-3 cup butter, 4 squares chocolate, 12 kitchens, cookery would be in a fixed cup nut meats, 1 tsp. vanilla. Break ats into pieces and crisp in Melt chocolate and butter inboiler, add sugar and eggs double beate light, then flour mixed with tions that have been tried with much nuts. Add vanilla. Pour into greased inch thick and bake at 350 toothpick comes clean. Do not until : have he oven hot as you would for cookids, since the fudge must be soft, not crisp. Cut into squares with sharp knite while warm.

Divinity udge

2 cups sugar, 15 cup white corn syrup, 1/2 cup water, 1-8 tsp. salt, 1/2 ths. vinegar. Cook to 260 F., without stirring, but wiping sides of saucepan to prevent crystallization. Pour hot syrup slowing into stiffly beaten whites of two eggs. Sit in a low chair, pour with left hand, and beat with right terious Druids, the priests of the pa- der, 1 tsp. salt, 5-8 cup sugar, 112 cups hand, using large bowl and wire whip. on the south side of the English Chanflour: Sift 2 5-8 cups flour. baking almoni extract. When quite thick, paper, and serve. If to be kept, pour into square buttered tin, mark into Equare

1 lb maple sugar (2% cups), % cup water, 1 tbs. light corn syrup, % cup thin dream, 23 cup nut meats. Let maple sugar and liquids stand together until sugar is dissolved, cook to 236 F., a soft ball, stirring to keep the maple sugar from curdling the milk. Set saucepan into basin of cold as possible, then turn into oiled tin and cut into squares.

Reaches Osaka, Japan

Osal a, Japan-Hon, Mrs. Victor British motorist and aviator. flight from London, which she left September 25. She was welcomed by Japanese and

British residents and was given a banque Newspapers here lauded her dogged flight across two continents to Japan, commenting that she was, the first woman to attempt the dangerous journey."

Flying Ships Are Big Hope of Aviation

- The future of aviation does not lie in lighter-than-air craft, Stafford Lusk told members of the Canadian Progress Club at their red cent luncheon here. Rather. he said it lies in ships like the great German plane, the DO-X. Captain Lusk endeavored to im-

press the safety of flying. Aviation, is simply that of butte beast; the for he declared, is past the day of ex. mer is proper to hings gifted with perimentation.

for the 25th if wrapped in wax paper. Ban on Love Birds

And Parrots Lifted Dominion Decides Danger iape with butternuts, or press

Ottawa-Love birds may now be imported into Canada. So also may parrots, parrakeets, cockatoos, macaws, lories and lorikeets. The ban placed on their importation some months ago has been removed. Baked Fudge Love birds, as might be expected from their name, sometimes make people sick. The same is the case with parrots and the other pets mentioned above. They are subject to a

disease termed psittacosis and they are likely to give it to humans. The mortality is very high among humans who contract it. Some time ago a number of cases of the Agricultural Department be

were reported from Europe, officials came alarmed and put a ban on birds subject to such an ailment. Since that, however, the disease seems to have disappeared. A circular informing customs collectors of the removal of the ban went forward recently.



sparking somaire will usually atch your sweetie's aye."

Land Plowing Falls Off Ottawa-Fall plowing was not so

good this year as last. A crop report issued recently by the Dominion Bureau of Statistics states: "For all Canada the proportion of land intended for next year's crops that had been plowed at atober 31, 1930, is estimated at 36 per cent., as compared with 46 per cent, in 1929 and 29 per cent, in 1928. By Provinces, the proportions for 1930 are as follows, best protect himself against the ris with the corresponding figures for ors of winter. 1929 within brackets: Prince Edward Island, 60 (75); Nova Scotia, 32 (48); New Brunswick, 72 (58); Quebec, 74 (78); Ontario, 60 (58); Manitoba, 60 tively simple. Daily diet should b (84); Saskatchewan, 21 (19); Alberta,

There are two w. : s of ending a dispute-discussion and force; the latter reason.-Cicero.

8, (43); British Columbia, 43 (46)."

Commodore Says "Goodbys"



Sir Attar Rostron (right), noted commedere of Curard floor 150 has sired 150 pups in his life time, is can make up any of the following re- ove to his chief officer, Capt. Bissett, on bridge of Derengaria as he

Guidance of Child Urged by Experts

Old-Time Conformity Adult Standards No Longer Sought

Washington.-The White House conerence on child health and protection convened here recently to con sider the case of the modern baby, born and reared in a period greatly dissimilar to that of the "decade of

The 1930 child, in the opinion hese experts, must be taught to think and act independently in a changing era of speed, small apartments and traffic signals.

"Our attitude to-day is to remove the 'don't'," explained Dr. Mary Dab- II. THE CONVERT, vs. 6-15. ney Davis, specialist in hursery, prim- II. THE CONVERT, vs. 6-15. ary and kindergarten education at the

the whole idea at present is to get t guide it. .

"We must educate him positively through colebrating his successes. It brief, if a two-year-old learns to call his shots well in transferring food from plate to palate, the family cheer section must get itno action promptly A few days of cheering may develor and extreme interest in the accuracy of manners."

Life of a baby a generation ago, Dr Dabney said, was a simple thing con payed to the complex business of be ng a child to-day.

"They didn't have to dodge speed or overcome handicaps of congestion There were no automobiles or clevati ors. A door-knob was the most intricate mechanism that the babies o 1900 had to master."

Three thousand delegates convene at the conference here, summoned by President Hoover to consider how the nation can better its task of building citizenship from the ranks of its 45, 000,000 children, including 10,000,00 deficients.

Storing Apples For Winter Use

Only Sound Specimens Show Be Utilized for this Purpose Apples to be kept for use diring the winter months should be carefully selected for that purpose. Early ma turing sorts like Wealthy and Graven stein can hardly be kept past Christ mas, so that later keeping varieties like McIntosh, Northern Spy, Russe

and Baldwin, should be selected to this purpose. All bruised fruit, or scabby frai ly sound specimens ut lized. If these are wrapped in oiled lissue or in on dinary tissue paper, keeping is great ly facilitated. Storing in bushel boxe is preferable to large containers and the temperature does not go much above 40 deg. F., and does not fall below freezing. The average cement cellar, with a heating plant, is not saf isfactory for apple storage. The best ype of cellar is an ordinary dirt floor cellar without any artificial heat. In such a cellar both temperature and moisture conditions are generally sa isfactory for good keeping. In the event of a cement cellar being the only available place, it would be wis to cover the floor with several inches of sawdust, which should be kept we dampened down to provide the heces sary humidity. Such a procedure, ad companied by wrapping and a tempera ture of from 40 to 45 deg. F., should result in satisfactory storage cond tions .- Issued by M. B. Davis, Central Experimental Farm, Ottawa.

Winter's Here Now-Keep Your Health

A Few Hints on How to B Healthy Though Hiber-

nating . Not by bread alone doth man liv but by a well-balanced diet he ma

The rules of right eating, a rece New York State department of healt radio broadcast tells, are compara-

constructed around the so-called protective foods, pure milk, fruits, and especially green leafy vegetables. If these necessary and compara ively inexpensive foods . form the basis of diet natural appetite wi likely take care of other bodily needs Every child should drink one quart

every adult at least one pint of pure milk-the nearly-perfect food-ever day, Fruits such as oranges, lemons berries, peaches, apples, and green vegetables as lettuce, spinach, celory cabbage kale, beet greens and tur ip greens are good. Eggs, cereals, meats and fish help

winter. Cod liver oil is a protector being rich in vitamin D, the summer the state lending o'd. sunshine vitamin, and vitamin which is found in butter and milk.

Argentina

Although Argentina has only 16 per cent. of South America's area and 16 per cent. of its population, it has 52 per cent. of the automobiles, 42 per cent. of the raidway mileage (alme t all of it British owned and operated; 50 per cent, of the foreign trade 60 per cent, of the postal exchange, the transportation of mail per capita almost the highest in the world, 55 per cent. of the newsprint is consamed in Argentina, and it has 72 pe cent. of the gold."

We predlog that bas nees will be normal reach when everybody makes e de end saends ten dol-

Sunday School Lesson

14. Lesson XI-Saul o Tarsus (How a Pharisos Became # ·Christian)-Acts 22: 3-15. Golden Text- count all things but loss for the excellency of the knowledge of Christ Jesus my Lord: for whom (sufered the loss of all things, and do count them but dung that I may win Christ .-- Philippians 3: 8

ANALYSIS THE PERSECUTOR, VS. 3-5. THE PERSECUTOR, VS. 3-5.

INTRODUCTION-There are three ac-United States Office of Education, counts given in Acts of the conversion counts given in Acts of the conversion c. Saul, in two of which he is himself the speaker, 9: 1-19; 22: 1-21; 26; 1-20. In several passages in his episites he makes mention of this great expendence the grisic and turning points. "A decade ago we tried to make the child conform to adult standard, but the whole idea at present is to get a 8-10; 1 Tim. 1: 12-16. Henceforth he line on the child's attitude and they votion to the study and to the teaching of the dectrine of Jesus, son of God and Saciour, and became the apostle to the entiles, carrying the gospel massage far abroad to Jew and Greek Roman and barbarian alike, in Asia Alinor, Greace, and Italy, and perhaps as far as Spain. A Jew by birth a Greek by education, a Roman citizen he was qualified in every way to be the ambassador of Christianity throughout the Mediterranean wor. as it was in his day.

which had a little before sought to kill him. Order the protection of the chief officer of the Roman guard stationel close by the temple in the town of Antonia, standing on the stairs which led up to the tower, he made this spirited and convincing answer to his a cusers. It was after his return to Jerusalem at the 2nd of his third missi mary jourcey. The e he had been welcomed by those who knew and approved his mission to the Gentiles; cut was warned of the strong hostility to him both of the Jews in general and of Je vish Christian , who were zealouof Jewish Christian, who were zealous for the ancient aw, chap. 21: 17-26. Sever days later he was set upon in the imple by 'ews from Asia, who accused him of bringing Greeks into the secred precincts of the temple, was dragged forth and would have been killed had it not been for the intervention of the Roman guard.

The us, in Cilicia, Saul's birthplace, as like Athen, and Alexandria.

as like Athen: and Alexandria, university city. There he was bot "instructed according to the strict received also a Creek education rusalem, he had the great Games his teacher—Gama'iel, who is oned in chap, 5; 35 as a member Jewish, council, he spoke st the persecution of the spostles, whose name is still held in hen a Jows. Sani, or Paul, as we should now call him, did not Lare hi moderation, but confessed. Sper cented this Was tinta Compare ch : 26: 9-11: 1 Cor. 15: 9: Phillinteresting to notice be Christinaity bad come s, as if Way, and as a dife, with a a dectrice or greed (see, 5; "c decention zenlen from the authorities in Jeru feust to bring back for menish hase who ha ! fled think er. .

Meny efforts have been made to exwhat happened to Paul on the way to Damascus as the result of natural causes. It has been held, and perhaps quite rightly, that he had been deeply moved by the defence of Steen before the Jewish coun it, and ny heroic and blameless conduct of that first martyr to the Christian faith and that ever since that event he had been fighting an inward battle against the growing conviction that Step on was right (see v. 201. This expedience therefore, was the climax of that struggle in the blinding light great conviction. It was "the stuous moment when he stepped from bondage into liberty." It was the revelation of Christ in him, so that afterward be could truly say, "Christ liveth in me; and that life which I now ive in the flesh I live by the faith of on of God, who loved me, and himself for me." Gal. 1: 15-16;

It was necessary that this shock of conviction should be followed by sym-pathetic and friendly instruction in the Christian way of life, "Ananias, a devoi Uman are riging to the law, who suld understand and perhaps to some sympathize with Paul's Phari exten saic hind, was the chosen instructor. It was in a truly Christian spirit that he came to Paul, the persecutor, will the word "Brother" upon his lips.

Tornado Ravaged Village Rebuilds

24 Vere Killed In Oklahoma Suburb, and Over 100. Injured

Ok ahong City - Resilents of the storm wrecked village of Bethany near here have started to rebuild their crushed homes and bury their dead, For the first time since a cyclone struck the village at noon Nov. 20, killing 24, injuring more than 100 and wrecking 100 homes and business eslablistments, order was restored in but the protective foods do actually the settlement of 2,500 inhabitants, protect against the chills and ills of Rebuillitation was searced with almost every Charitable organization da

Doctors, treating injured in Oklaha-ma Cify lospitals, aunounced eight more of the injured may die. More than to still are being treated. Funeral grangements had not been completer except for the four Camel Crock students who were killed when the little rural school was 'd stroyed by the wind. They will be buried at

their school house. Damage done to the little village, reach \$600,000 officials agreed.

Hunting in Canada

The provinces of Ontario and Quebee include within their boundaries some of the finest hunting territory in North America. The claim is made for Nova Scotla and New Brunswick that hey harbor more moose to the square mile than any other portion of