

the ROCKET

Published in the interest of the personnel
at Redstone Arsenal, Alabama 35809

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DECEMBER 20, 1972



*In this joyous
holiday time, we celebrate
the birth of Christ and his eternal
message of peace on earth, good will toward
men.*

*We Americans just now are constantly reminded and
earnestly hope for a day when peace will bring an ab-
sence of armed conflict between nations, a time of free-
dom from war.*

*But it is well to remember, particularly in this season,
that the word peace has many meanings not the least of which
is harmony in human and personal relations, an absence of fear,
a situation where all men live together as brothers.*

*When we pray for peace let us do so in the full knowledge of
its many meanings and resolve to do all we can as individuals
to achieve it.*

*My sincere wish is that each member of our Army com-
munity here will have a satisfying yuletide
season followed by a year of happiness
and good health.*

E. Donley
E. DONLEY
Major General, USA
Commanding

Friends Share Holiday Customs

Winter holidays in America have traditionally carried religious significance. But winter festivals are far older than America, and many even predate Christianity itself.

Winter in medieval Europe meant a time for gathering at the hearth and swapping tales of summertime exploits. From such winter gatherings came some of the earliest folklore and literature.

For the clans of Northern Europe, winter was usually a bitter experience, but these people passed to celebrate the winter solstice—the half-way mark of winter. They saw the solstice as the beginning of the end of winter, when the sun began to climb northward, bringing warmer days and the promise of new life in the Spring.

If the pre-Christian food supply was adequate, the season often brought feasts and merriment. As Christianity spread North, the birth of Christ and the beginning of the Christian calendar coincided neatly with the celebration of the winter solstice.

Our contemporary winter holidays have broadened somewhat from the pious commemoration of a humble birth in Bethlehem. In addition to family get-togethers and devotional activities, many Westerners use Christmastime to renew friendships and show compassion for their fellow man while also welcoming in the new year.

The collection of holiday recipes in this week's ROCKET is a product of several weeks of effort.

Special thanks go to Mrs. Bea Albright of the Huntsville Council for International Visitors, whose diligent work made it all possible. Through her, the Foreign Liaison Division of MMCS and the International Wives Club of Huntsville, arrangements to sample and collect recipes from around the world worked out smoothly.

The whole experience turned out to be a delight not only for the palate, but for the spirit as well. The Rocket regrets that lack of space prevents printing all recipes contributed. We thank each and all for your help.

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(See Page 7)

The Redstone Rocket

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ANSWERS

QUESTION: Is there a Santa Claus?

ANSWER: The Rocket is happy to answer this one without staffing. We are reprinting an editorial from The New York Sun, September 21, 1897, which has become a cherished jewel of American literature re-read by millions at Christmastime. It was written by Francis P. Church in response to the following letter to his newspaper:

"Dear Editor:

I am 9 years old.

Some of my little friends say there is no Santa Claus. Papa says "If you see it in 'The Sun' it's so." Please tell me the truth, is there a Santa Claus?

Virginia O'Hanlon,
115 West 95th Street
New York City.

"Virginia, your little friends are wrong. They have been affected by the skepticism of a skeptical age. They do not believe except they see. They think that nothing can be which is not comprehensible by their little minds. All minds, Virginia, whether they be men's or children's, are little. In this great universe of ours man is a mere insect, an ant, in his intellect, as compared with the boundless world about him, as measured by the intelligence capable of grasping the whole truth and knowledge.

Yes, Virginia, there is a Santa Claus. He exists as certainly as love and generosity and devotion exist, and you know that they abound and give to your life its highest beauty and joy. Alas! how dreary would be the world if there were no Santa Claus! It would be as dreary as if there were no Virginias. There would be no childlike faith, then, no poetry, no romance to make tolerable this existence. We should have no enjoyment, except in sense and sight. The eternal light with which childhood fills the world would be extinguished.

"Not believe in Santa Claus! You might as well not believe in fairies! You might get your papa to hire men to watch in all the chimneys on Christmas Eve to catch Santa Claus, but even if they did not see Santa Claus coming down, what would that prove? Nobody sees Santa Claus, but there is no sign that there is no Santa Claus. The most real things in the world are those that neither children nor men can see. Did you ever see fairies dancing on the lawn? Of course not, but that's no proof that they are not there. Nobody can conceive or imagine all the wonders there are unseen and unseeable in the world.

"You tear apart the baby's rattle and see what makes the noise inside, but there is a veil covering the unseen world which not the strongest man, nor even the united strength of all the strongest men that ever lived, could tear apart. Only faith, fancy, poetry, love, romance can push aside that curtain and view and picture the supernal beauty and glory beyond. It is all real? Ah, Virginia, in all this world there is nothing else real and abiding.

"No Santa Claus! Thank God he lives, and he lives forever, A thousand years from now, Virginia, nay, ten times ten thousand years from now, he will continue to make glad the heart of childhood."



Hearty Christmas Greetings

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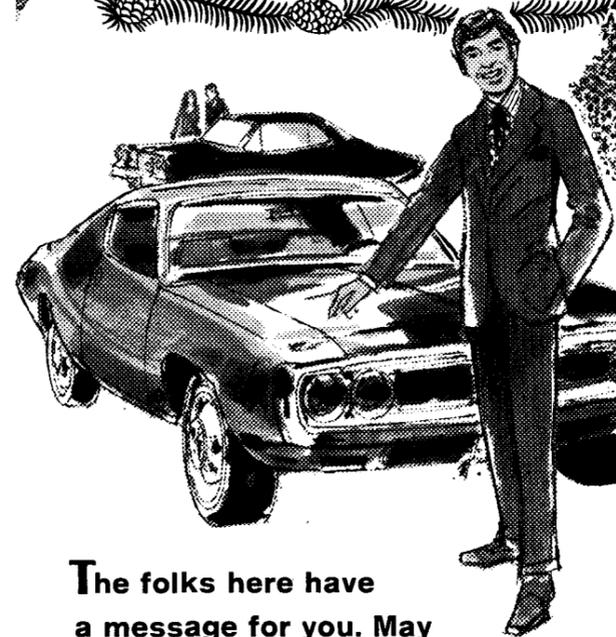
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FIRST DRAGON—McDonnell Douglas presents the first Dragon production hardware to the Army Missile Command. Ray D. Hill, Jr., (left), Vice President and General Manager of the company's Titusville, Fla., plant, delivered the shoulder-fired tank killer Thursday. Accepting for the Army are Col. John Shea, Dragon Project Manager, and his deputy, Robert P. Whitley.

Early Retirees Deadline Set By Commission

Army civilian employees, who are eligible, have through December 29 to apply for early retirement under a program which permits them to leave federal service and receive immediate annuities.

The Civil Service Commission has rescinded, effective December 31, an order which permits federal agencies to request resignations from employees who are at least 50 with 20 years of service or have 25 years of service at any age, and let them retire. Although December 31 is the cut-off date, since December 29 is the last work day of the year, interested persons must complete their application no later than that day.

After the end of this calendar year, the order will apply only during reduction in force situations when an employee has an official written RIF notice in hand.

To date 15 employees in agencies

served by the MICOM Civilian Personnel Division have applied for December 31 retirement under the program.

Amount of the annuity is reduced at the rate of two per cent a year for each year an employee is under 55.

Interested persons should contact Lester Himes, Civilian Personnel Division, 876-3902.

RSA Choppers Join In Search

DECATUR—A Redstone Arsenal-based Army helicopter participated in the unsuccessful search for four missing duck hunters Sunday.

Captain James W. Tapscott, Deputy Chief, Flight Operations Division, flew the mission in a UH-1 with CW2 Richard Smith and SP5 Dean Doudna.

The search area covered the main channel of the Tennessee River west from the Highway 31 bridge and the shallow flats on both sides of the channel for about five miles.

Redstone's participation came after those conducting the search requested helicopter support.

The four men, all residents of Birmingham, disappeared Saturday after launching their 16-foot boat at the Decatur boat harbor in pre-dawn darkness. More than 100 volunteers combed the area throughout the day Sunday in sub-freezing temperatures. They found boat cushions and a gas tank but no trace of the boat or its four occupants.



AFGE OFFICER—Don Lakey of the Marshall Space Flight Center was elected assistant president of Local 1858, American Federation of Government Employees, during a general membership meeting Dec. 11 in Rocket Auditorium. He fills a position previously held by Raymond Swaim, who was elevated to President of the Local in October. The next general membership meeting is Jan. 8 at 7 p.m. at Toftoy Hall.

☆ ☆ ☆

Season's Greetings

Christmas Message

It is with great pleasure that I greet you and extend my best wishes for a pleasurable Holiday Season.

If this Christmastime is to have importance and impact for us, we must pause in our daily routine and allow time for reflection on the true spiritual meaning of this season. In this manner we can return to our duties refreshed, strengthened, and confident, dedicating our lives to a true living of the Christmas message of "Goodwill Toward All Men."

May the echo of the words of the first Christmas "Peace on Earth" become a reality for us all this year, bringing joy to you and your loved ones, with a true peace among all nations of the world.

MELVIN ZAIS
Lieutenant General, USA
Commanding

Pay Raises Start Early In New Year

Military personnel and most civilian employees at Redstone and other installations in the Huntsville area, will start the new year, 1973, with a pay increase. President Richard M. Nixon approved the pay raise last Friday.

Military personnel will get a six and two-thirds percent increase in

their base pay. General Schedule civil service employees will get a 5.14 percent increase. The new pay scales are effective January 1, 1973.

The 4,038 military personnel paid by the Redstone Finance and Accounting division, can expect to find the new pay increase in their January 30 pay. Those who are paid mid-month will not find the increase in their checks until the 30th.

"Military personnel should not call the military pay section to ask how much the new increase will be, because it will just hinder the people who are trying to get the records ready in time," according to Lieutenant Colonel H. M. Wagenheim, Finance and Accounting Officer.

The approximately 9,000 general schedule civilian employees can expect their pay increase in the first full pay period after January 1.

The exact pay rates have not been received at the Finance and Accounting Division.

New AMC Supply Chief

Brigadier General Eivind H. Johansen, former Deputy Director of Supply and Maintenance, Office, Deputy Chief of Staff for Logistic (ODCSLOG), Department of the Army, has been named Director of Supply, Headquarters, US Army Materiel Command, Washington, D. C.

In his new position, General Johansen is responsible for the Army's stock control, requisition processing, storage, packaging, containerization, and transportation programs.

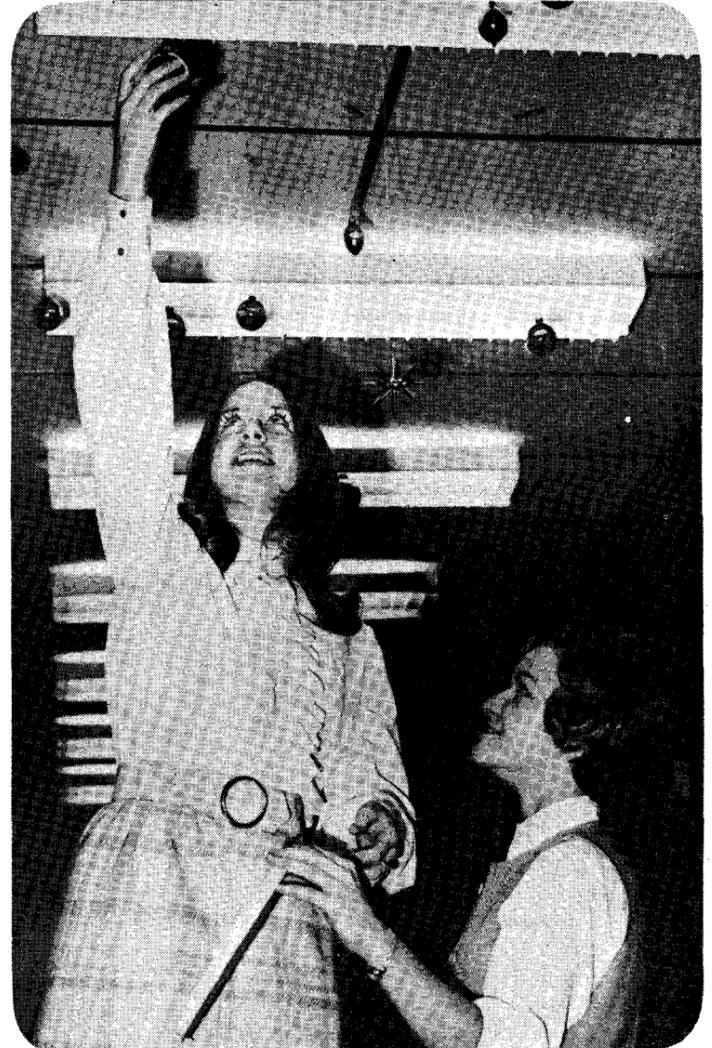
For Your Own Protection

Enforcement of a Redstone post regulation has been surprising some drivers on the arsenal who leave keys in the ignition of unattended, parked vehicles.

The regulation prohibits this practice, and the Military Police have been instructed to remove the ignition keys found in these vehicles, and take them to MP headquarters. Persons must go there to retrieve their keys.

Text of the regulation (201-2) says "Non vehicle shall be left unattended without first stopping the engine, locking the ignition and removing the key, effectively setting the brake, and if on a grade, turning the front wheels to curb or side of road."

"Post regulations apply to a person as soon as he or she comes on the arsenal. The intent of this regulation is to cut down theivery, and it's for everyone's protection," Major R. H. Horkman, chief of Redstone Arsenal Support Activity administrative services, said.



SOMETHING DIFFERENT—Maura Ferrell and Sandra Bagby try something different as they hang Christmas tree ornaments from the ceiling. Both young ladies are members of the Management Analysis Division, Comptroller's Office.



From Whence Our Customs Came

Christmas in the United States has become a blend of customs imported from the countries of American ancestors and newer traditions inspired by the section of the country in which those ancestors settled.

In Texas, as in Mexico, homes must be ready for guests by December 16. On the ninth day before Christmas the posados begin. Posado means "inn" and the families act out Joseph's search for shelter. It took the parents of Jesus nine days to go from Nazareth to Bethlehem.

Guests are divided into pilgrims and cruel innkeepers. Pilgrims go from house to house or room to room (if they keep it in the family) for nine nights to be met by cruel innkeepers until

they find the friendly posada. The pilgrims carry lighted candles. The innkeepers turn them away with harsh words and a good deal of amateur drama until they are invited into the friendly inn where a Bethlehem scene or nacimiento has been set up with candles, tinsel and flowers. Here the party begins.

The songs vary: yodelling songs, sounds of a flute, songs of shepherds on their way to Bethlehem, and new verses to old songs may be incorporated. Silent Night was first sung in the village of Obendorf in 1818.

Children stumble about blindfolded, trying to break the pinata. Often there are fireworks. Feliz Navidad!

The custom of caroling seems to have been more or less universal but it could have spread across the water from the Austrian Alps. In the snowy mountains, the farthest families start early for the church, carrying torches. Moving points of light flow into a procession along the mountain paths as neighbor joins neighbor to sing before the church.

The story goes: "Rev. Joseph Mohr was unhappy not to have special music on Christmas Eve. Mice ate the bellows

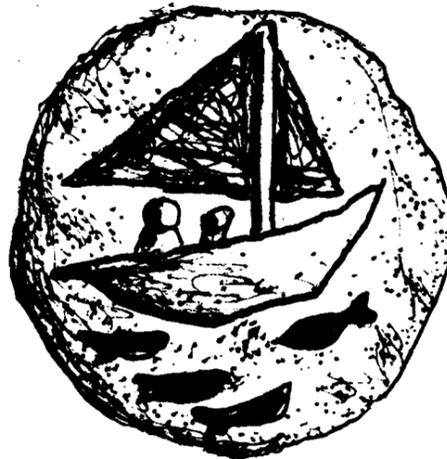
of the church organ. The Rev. Mohr wrote the words to Silent Night. On Dec. 23, he gave them to the village teacher and church organist, Franz Gruber, and Herr Gruber finished writing the music that day. The song was first heard the next evening, accompanied by a guitar. Within a few years, it spread around much of the world."

In Scandinavian countries the bird pole is an integral part of Christmas. At harvest time special sheaves of grain are tied up and set aside. When Christmas comes, the bundles are tied to poles by the gate, in the fields, or on the barn roof.

Danish parents lock the parlor door to decorate the tree the day before Christmas. They hang gilded nuts, fancy cookies, strings of red and white Danish flags and paper baskets filled with candy on it.

Christmas Eve dinner begins with a bowl of rice pudding. One dish contains a prize winning almond, usually the dish of the youngest. Like the British, the Danes usually serve roast goose or duck, but instead of putting the prunes in a pudding, Danes use them to stuff the bird. Side dishes would probably include red cabbage and caramelized potatoes, all topped off by an apple crumb cake smothered in whipped cream.

Santa, or the Yule man, might stop by to distribute gifts, but he isn't nearly so important as the Nisser, thumb-sized pixies, who have always lived in the barns and attics, raising families



Another Austrian musical custom is the caroling by the village brass band. On Christmas Eve, bandsmen crowd into the tower of the church or town hall for a Turmblasen or "tower blowing." Froeliche Weihnachten!

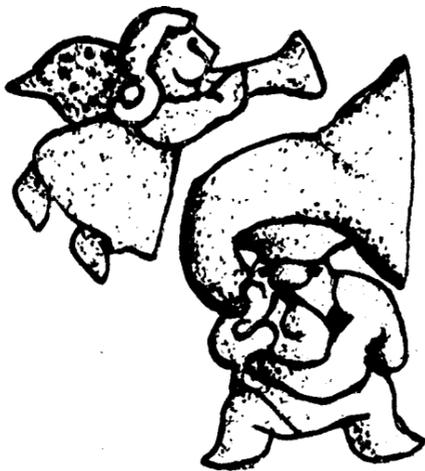
Santa's here to help us deliver our Merry Christmas wishes to all our patrons and friends. May the best of the season be with you. Thank you for letting us serve you.

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and playing harmless pranks. They all wear red stocking caps so that when the men get old and grow white beards, they look like little Santas. There are both boy and girl Nisser. They could be relatives of Santa's elves. Glaedelig Jul!

The Germans probably established the Christmas tree tradition. Long before Christ was born, they placed green trees in their houses in winter as a promise that life would return to the land. In the Middle Ages, a feast of Adam and Eve was celebrated Dec. 24 with plays as a part of the celebration. Center stage was occupied by a fir tree hung with apples. In time, the feasts and plays were forgotten, but the people loved the bright trees and kept them in their houses.

The earliest description of a Christmas tree that has been uncovered is a description of a tree in Strasbourg dated 1603. The tree was decorated with paper roses, apples and gold spangles.

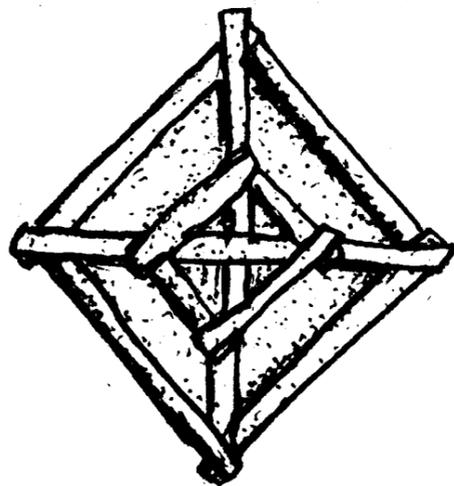
Gift giving differs in different sections of Germany. In some places, the holidays begin on Dec. 6 with gifts from Saint Nikolas. In others he brings punishments as well as gifts. Sometimes he has company, a frightening little man called Knecht Ruprecht or in other places, Pelznickle. The latter leaves birch switches. Sometimes, the visitors come visit to collect information for the Kristkind, or Christ Child.

Gifts on Christmas Eve are brought by the Christ Child accompanied by a band of angels to help him carry the gifts. Froeliche Weihnachten!

Polish children watch anxiously for the first star on Christmas Eve because the Star of Bethlehem is the sign of Christmas and supper can begin when the child points to the first star in the evening sky.



A REAL HAPPY CHRISTMAS—Claudia Klus puts the finishing touch on the office Christmas tree. Mrs. Klus, Secretary in the Legal Office, has plans for a very happy holiday. . . . her husband is back from Vietnam and will be home.



Supper consists of an odd number of things to eat and an even number of people to eat them. Before a bite is taken, they exchange Christmas greetings—beginning with the grandparents down the line to the youngest child.

After supper the tree is lighted. It is loaded with colorful handmade ornaments: birds and roosters, hens, flowers, toadstools and angels to name a few. Then the Star Man comes with Star boys representing the three Wise Men carrying star shaped lanterns and gifts. Often a menagerie that started with costumes representing animals of the manger originally, but now others from folk tales indigent to the region.

Sheaves of wheat have been used to decorate the rooms like the stable in Bethlehem. Wesolych Swiat!

As in much of Europe, gift giving in Czechoslovakia is Saint Nikolas Day, Dec. 6.

The saint, in white gloves, a bishop's peaked hat and robes, resembles Santa only in his white beard and love for children. Czech children believe that Svatej Mikulas is lowered from heaven on a golden cord accompanied by an angel in white with gifts, and a devil with whips.

Some families have nativity scenes passed down for generations. They are hand carved from wood or modeled from painted bread dough to represent all the people of the district worshipping the Christ Child.

In some areas, a place is set for the Child at the Christmas feast. Parts of the meal are shared with the farm animals to bring good luck for the New Year. Czech girls sometimes cut a small branch from a cherry tree and put it in water in the warm kitchen. If it blooms on Christmas Eve, the girl will marry that year. Vesely Vanoce.

(Continued on Next Page)

SCRIPTURE CAKE

4½ cups I Kings, IV-22

2 cups Jeremiah, VI-20

2 cups I Samuel, XXX-12
(last named)

2 cups Numbers, XVII-8

1 pinch Leviticus, II-13

½ cup Judges, IV-19

1 cup Judges, V-25
(last clause)

2 cups Nahum, III-12

2 T. I Samuel, XIV-25

6 Jeremiah, XVII-XI

2 t. Amos, IV-5

Season to taste of

This is a fruit and

be baked in slow

About 1½ hours on

II Chronicles, IX-9.

nut cake and should

oven, 300 degrees.

until done.

(See TRANSLATION, page 15)

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Christmas in Sweden is filled with the spicy odors of special cookies and cakes, a warm atmosphere; but some customs carry faint echoes of Viking days when winter was dark and frightening.

Elf-like Tomten rides a goat called Julbrock which belonged to the god, Thor, to make his rounds distributing gifts. The word Yule or Jul may come from an old word, hjul, meaning wheel. This season the wheel of the old year turns over to the new.

The season begins on Saint Lucia's Day, Dec. 13. The Swedes retain a custom that began with the first Christian Vikings:

Very early in the morning, the oldest daughter rises and dresses entirely in white. She wears a wreath of evergreen, ringed with lighted candles to make a

halo. She goes to each bedroom of the house with coffee and cakes, followed by the younger children, singing, God Jul!

The scene at Bethlehem with figures of the holy family is the center of the holiday in Italy where it is called the presepio.

Naples has been the most famous for its presepios because Carlo III of Bourbon, king of Naples in the early eighteenth century was especially partial to them. He supervised building the scenery, and commissioned artisans to make every imaginable figure. His wife and ladies of the court spent months sewing clothing.

Kings of the East were dressed in Neapolitan splendor, one as Carlo himself. Every kind of Neapolitan citizen was shown. Not only shepherds but fish peddlers, vegetable and fruit sellers, pasta makers, organ grinders, nobles of the court and street urchins.

Gift giving is on Twelfth Night. The gift giver is an old lady named Befana who, according to legend, tells the Three Wise Men she did not know where the newborn king could be found. After they left with their gifts, she decided she should take a gift of her own. Before she left, she finished her sweeping.

When she finally started, no one had seen the kings, no one knew of the child. She still roams the world on Twelfth Night, slipping down the chimneys to fill the pockets of sleeping Ita-

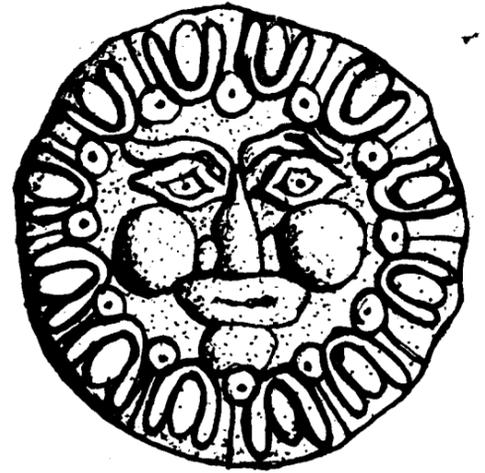
lian children. To some, she looks like a witch because she is very old. She still carries her broom. Buon Natale!

In Greece, Sant Nikolas is a sea-faring man. There is salt in his eyebrows and his beard blows in the gale. His feast day, Dec. 6, when the Christmas season begins in much of Europe, is not a gift day but a day to pray for the safety of all Greek men at sea.

Bread is the center of the Christmas and New Year celebrations. Christmas bread, christoposomo, is a large round loaf decorated with scenes of the vineyard, farmyard or other themes of family life.



It is surrounded on the table by a plate of corn, a glass of wine, dried fruit, garlands of garlic and other good things of the land. With the family gathered around, the father crosses the



bread with his knife, cuts it, and one by one gives it to his family. Crumbs from the loaf are scattered in the orchard to increase the harvest, and fed to the animals to protect them from disease.

January 1, Saint Basil's Day, is the great gift giving day. The special food is Saint Basil's pie, a round, sweet loaf flavored with nuts, fruit and sesame seed.

The story behind the pie involves a young man preparing to go home for the New Year holiday. He was afraid of being robbed. He changed all of his money into one gold coin and baked it into a loaf. Although thieves stopped and searched him, they did not take his bread.

Now, on this day, the family gathers for the father to cut the pie into silces and distribute it in order of age. Whoever finds the hidden coin will be lucky for a year. The Christmas greeting is pronounced Kala Christoojena!

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BAVARIAN ROAST GOOSE

In Bavaria, it has been long-standing tradition for each town and village to celebrate the inaugural blessing of the local churches. As the towns grew and added more and more churches, the holidays and festivities proliferated. The Bavarians, always ready for a holiday or festival, nonetheless decided to consolidate all those commemorative holidays into one Kirchweih, or church-blessing day.

One of the traditional dinners during the autumn festival is Kirchweih Gans — roast young goose with red cabbage and potato dumplings, as served in the home of Dr. and Mrs. Robert Schmucker.

The secret is the roasting method, not exotic ingredients.

KIRCHWIFH GOOSE

- 1 goose
- 5 or 6 small golden apples
- cornstarch as needed
- Salt and Pepper

As you preheat your oven to 375°, salt-sprinkle the goose inside and out, and sprinkle pepper on the inside only. Core but do not peel the apples and stuff them into the bird. Lay the goose in the roasting pan breast down, and pour about a cup of boiling water on it before you put it in the oven.

You may add a little more boiling water if you like, but not after the first ten minutes of roasting. Roast for 3 hours, removing goose fat before you baste with the drippings each time. You can hardly baste too often. Basting often without the grease is the secret to delicate flavor. For the crunchy skin, the next step is critical.

A half hour before serving, remove the drippings and transfer the goose to a rack in

the pan, turning breast side up. Sprinkle the bird with cold water, then bake it without the cover for 15 minutes. Turn the bird breast down, sprinkle and bake again.

While you're baking the bird, remove the grease from the drippings and add cornstarch for the gravy, seasoning to taste.

Serve your Kirchweih Gans with red cabbage and potato dumplings.

BAVARIAN RED CABBAGE

- 2 small apples, diced
- 1 red cabbage
- 1 small onion, chopped
- 3 tbs. goose-fat or margarine
- 2 tbs. wine vinegar
- sugar to taste
- 3-6 fl. oz red wine
- salt and pepper

Quarter the head of cabbage and remove the white core. Then chop into thin strips, wash and drain.

Melt the goose fat or margarine in a large pot and brown the chopped onion over medium heat. Add the cabbage, vinegar, salt and pepper and simmer for 1½ hours, adding the apples and wine after about a half hour. During the last half hour, add a little sugar to taste.

Make your Bavarian dumplings with a raw dumpling mix available at most grocers. Make sure each guest gets at least one apple from the goose and one raw dumpling.

MEAT PASTRIES

Russian pirozhki, a meat-filled pastry or biscuit, is a novel first course with chicken or beef *consomme*, or may be served separately as a *zakuska*—hors d'oeuvre.

Mrs. Helen Logvinov usually makes her

pirozhki from scratch, but offered a time-saving shortcut. Four or five cans of biscuits will accommodate the filling in the recipe. Spread out each biscuit, insert 1 or 2 tbs. meat filling, then pinch back together. Cook the pirozhki in a large skillet with enough cooking oil for the biscuits to float. Remove each batch when golden brown and let dry on paper towels.

But if you have the time, you may enjoy genuine pirozhki even more.

PIROZHKI FILLING

- 4 tbs. butter
- 3 cups onions, finely chopped
- 1½ lbs. lean ground beef
- 3 hardboiled eggs, finely chopped
- 6 tbs. chopped dill leaves
- 2 tsp. salt
- ¼ tsp. freshly ground black pepper.

Melt the butter in a large, heavy skillet, add the onions and cook until transparent—not brown, over moderate heat. Stir in the ground beef and mash with a fork so there are no lumps. Cook briskly until there is no pink color. Remove from heat and grind the meat and onions through the finest blade of a meat grinder, or chop finely. In a mixing bowl, combine the fine beef and onion mix with the eggs, dill, salt and pepper. You're ready to stuff your pirozhki.

If you're going all the way on pirozhki, you may prepare the filling in advance and refrigerate until the pastry is ready, or make the filling while the pastry refrigerates.

PIROZHKI PASTRY

- 4 cups all-purpose flour
- ½ tsp. salt
- ½ lb. unsalted butter in ¼" bits, chilled
- 8 tbs. lard in ¼" bits, chilled
- 8 to 12 tbs. ice water

(Continued on Page 10)

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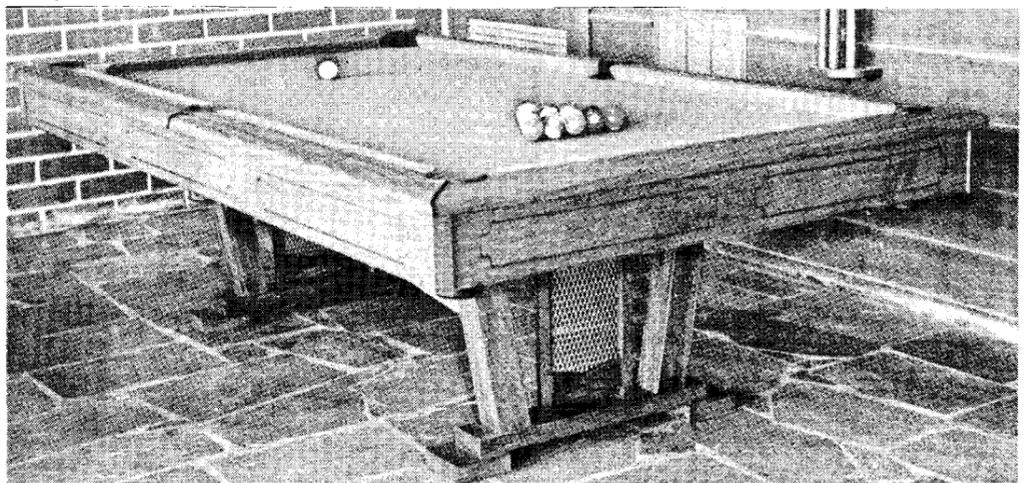
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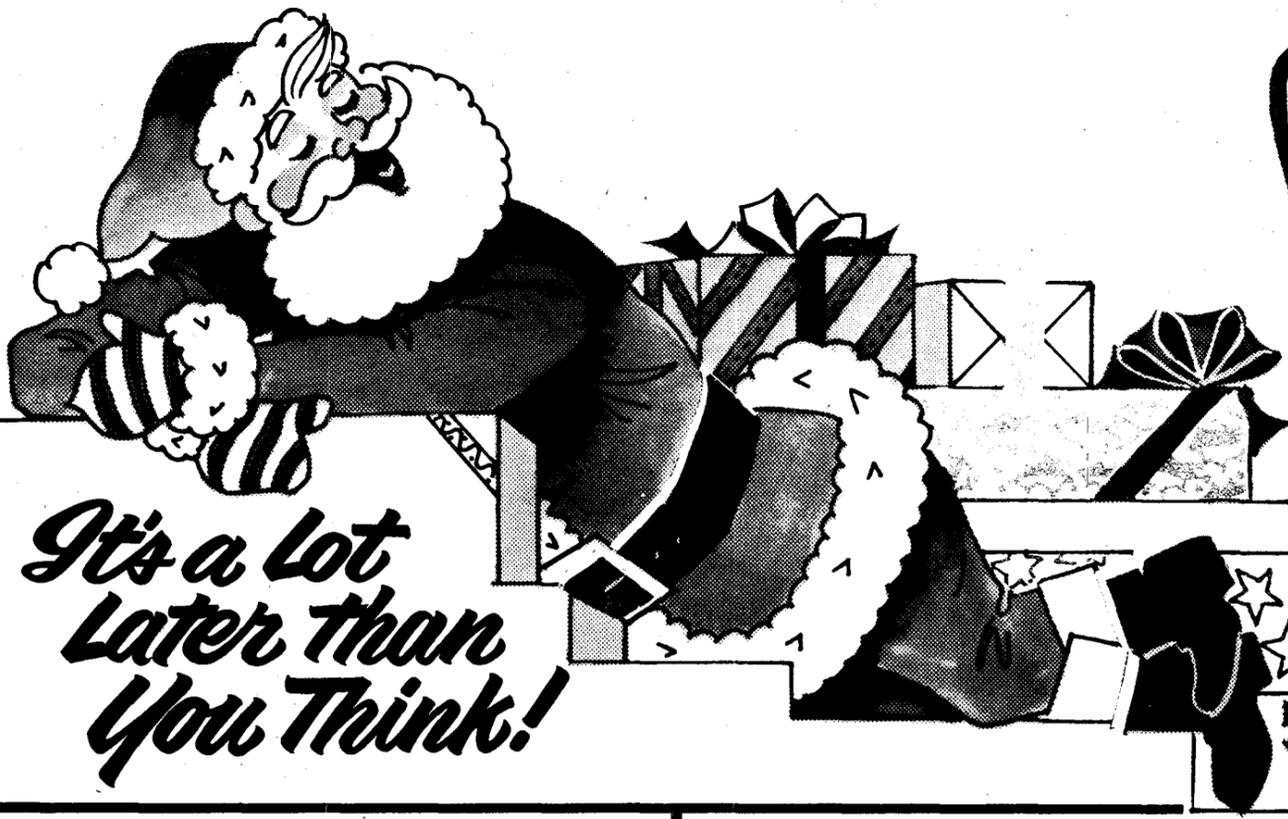
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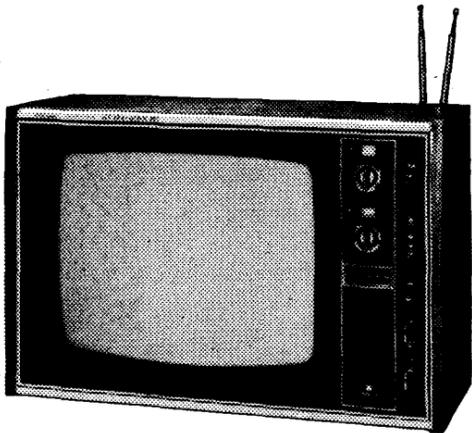
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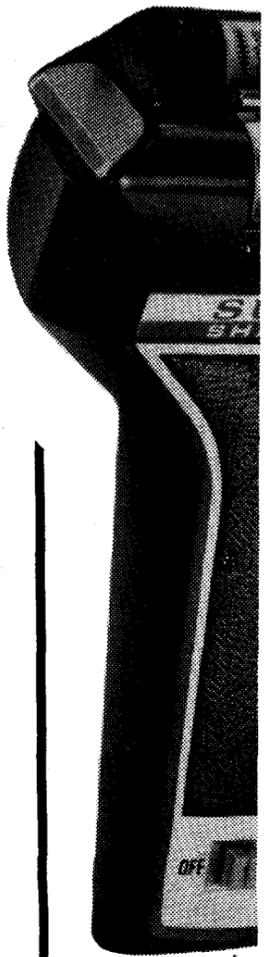
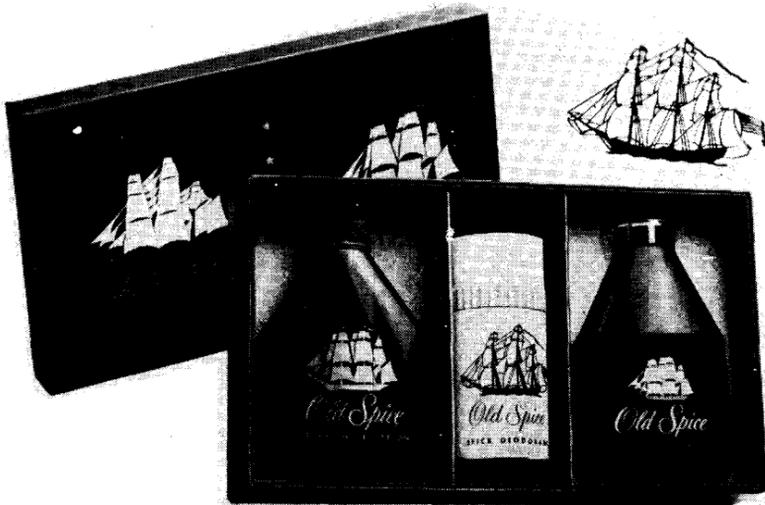
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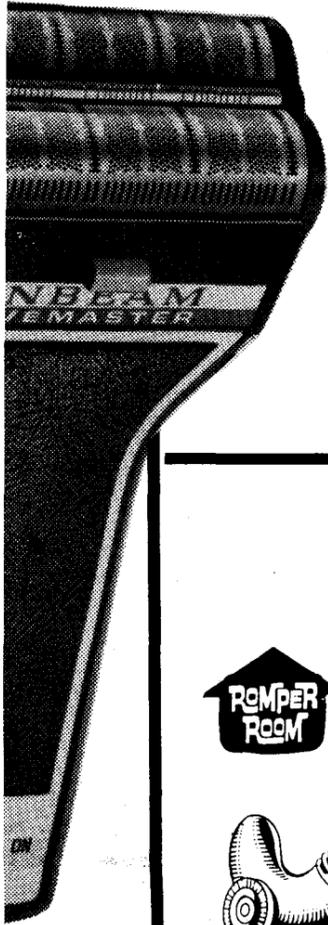
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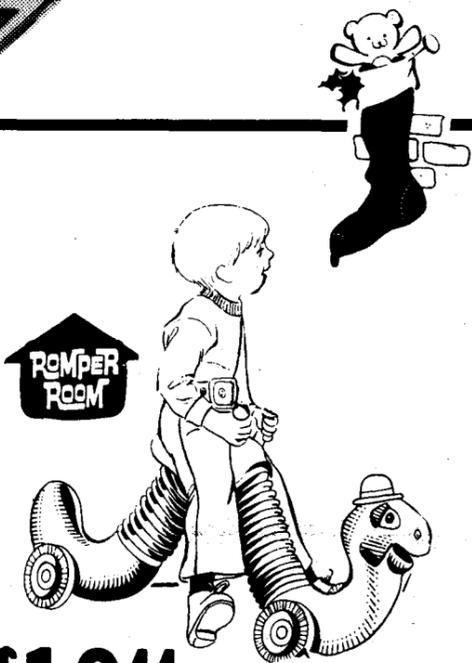
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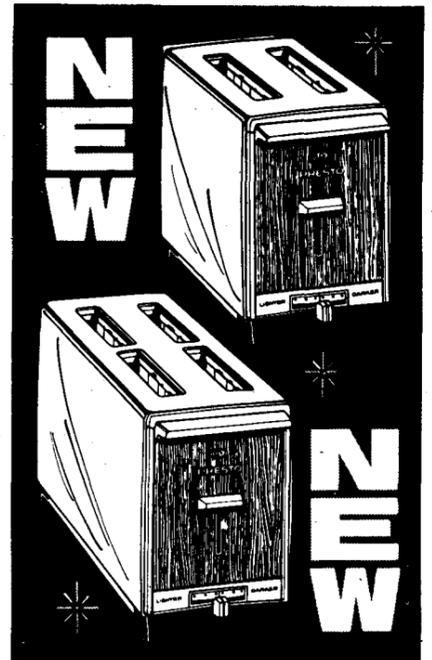
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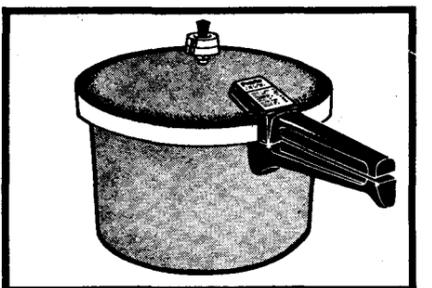


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Combine the flour, salt, butter and lard in a deep bowl. With your fingers, rub the flour and fat together until they look like flakes of coarse meal. Pour in 8 tablespoons of ice water all at once and try to gather the dough in a ball. If it doesn't work, add another tablespoon of ice water before trying again. When the ball holds together, wrap it in wax paper and chill for an hour.

On a lightly floured surface, roll the pastry into a 21x6-inch rectangle, fold into thirds and roll again, repeating the folding and rolling at least three or four times.

Refrigerate your last folded packet for another hour. It should have three layers of dough and be about 7x6 in.

Roll the dough out again, 1/8 inch thick and cut into circles, 3 to 3½ inches in diameter. Drop 2 tbs. of filling into each circle and flatten slightly. Fold in two edges about ½ inch, then fold lengthwise and place on a buttered baking sheet, seam down. Bake for 30 minutes or until golden brown.

Serve hot or cold.

VEAL MARENGO

The French, world-renowned for their *haute cuisine*, long ago discovered that *la sauce c'est tout*—the sauce is everything. Though creative chefs around the world prefer to use the very freshest ingredients, the delightful French sauces can make even canned fare a treat for the palate. Mrs. F. R. Harris prefers the freshest vegetables for her creations.

Talk to your sauce, and it will cooperate with you.

VEAU (Veal) MARENGO

- 1½ lbs. veal shoulder in 1½ inch cubes
- 3 or 4 tbs. cooking oil
- 1 onion
- 3 tomatoes
- 1 doz. small mushrooms (fresh, if possible)
- 1 tbs. flour
- 16 fl. oz. beef broth
- 8 fl. oz. white wine (dry)
- 1 clove garlic
- salt and pepper

Heat the oil in a heavy casserole or Dutch oven and sautee the veal. Add a quartered onion, peel and cut the tomatoes and add. Add the mushrooms, and when all have taken a golden tan, sprinkle in the flour, stirring slowly with a wooden spoon. Gradually add the warm beef broth and the wine. Salt and pepper to taste, and just before covering to simmer, add the garlic clove. Simmer for 1½ hrs.

CARROT PUDDING

Our Canadian neighbors celebrate their holidays much as we in America do. One recently-arrived Canadian said that there's not much difference between downtown areas on each side of the border. Though our English-speaking cultures may be markedly similar, there are still a few charming differences, particularly in cuisine.

Mrs. Robert W. Miles, a longtime resident of Huntsville originally from Ontario, serves her carrot pudding during the holidays. The pudding, topped with brown sugar sauce, is a delightful dessert and a surprise to guests when they learn its name—it doesn't taste like carrots.

CARROT PUDDING

- 3 eggs
- 1 cup grated carrot
- 1 cup grated potato
- 1 cup suet, finely chopped
- 2 cups brown sugar
- 1 cup sultana raisins
- 1 cup seeded raisins or currents
- ¼ cup mixed peel (optional)
- ½ tsp. nutmeg
- ½ tsp. allspice
- 1 tsp. baking powder
- 1 tsp. salt
- 1½ cups unsifted flour

Beat the eggs slightly in a mixing bowl, then add the sugar, suet, grated vegetables, peel and fruit. Into this mixture, sift the flour, mixed with the spices, baking powder and salt. Mix well and pour into two well-greased oven-tempered dishes or a larger cake pan.

Steam for 2½ to 3 hours until done. Test with a toothpick. Covered with brown sugar

sauce, the pudding serves 12-16 guests.

BROWN SUGAR SAUCE

- 1 cup brown sugar
- 1½ tbs. butter or margarine
- 4 tbs. corn starch
- 1 tsp vanilla extract or rum flavoring
- pinch salt

In a saucepan, rub the butter into the sugar, then add the corn starch and blend well. Add 1½ cups boiling water slowly, stirring over medium heat until the mixture is thick and clear. Add the vanilla or rum flavoring and a pinch of salt. The sauce should now be the consistency of thick gravy. If it's too thick, add a little hot water while stirring. Serve generously over the carrot pudding and get ready to pass out copies of the recipe.

HUZARENSLA

For many Netherlanders, New Year's Eve is a time for homegatherings of friends and relatives; for looking back at the year ending, for looking forward to the hopes of the coming spring.

At such gatherings, the Dutch enjoy huzarensla, a cold meat salad, served informally. Mrs. Anne Weir of Huntsville makes the dish a holiday habit.

"I can't celebrate the holiday without huzarensla; and, strangely enough, it seems to taste just right only on New Year's Eve," she says.

HUZARENSLA

- 1 lb. can small potatoes
- 1 lb. can beets
- 1 cup diced chuckroast, cooked and cooled
- 1 tart apple
- 1 onion
- 3 hard boiled eggs
- tiny kosher dills
- salt and pepper
- 4 tbs. mayonnaise

Dice the potatoes, beets, onion and apple and mix together with the mayonnaise and meat, then build a mound of the mixture on a bed of lettuce. Salt and pepper to taste. Cover the mound with a light layer of more mayonnaise. Garnish with hard boiled egg slices and fanned-out dills. Serve chilled.



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Friends Share Holiday Customs

Creative holiday desserts can do double duty as ultra-functional centerpieces. One of Helga Almon's favorite desserts is her black forest cherry Torte, a little rich but not too sweet to be served shortly after a large meal. It's also substantial enough to stand alone with coffee.

CHERRY TORTE

- The cake
- 3½ cups whipping cream
 - 3 eggs, well beaten
 - 2 cups plain flour
 - 1½ cups sugar, granulated
 - 2 tsp. baking powder
 - 1 tsp. salt
 - ½ cup cacao
- The filling
- ½ cup brandy
 - ½ cup sifted confectioner's sugar
 - 2 cups whipping cream
 - 2 bars grater semi-sweet chocolate
 - 1 or 2 cans dark cherries
 - 2 tbs. corn starch

Eight to ten hours ahead of time, drain the cherries and reserve the juice. Revive the cherries by soaking them in the brandy overnight.

While preheating your oven to 350°, whip 1½ cups whipping cream until stiff. Fold in the eggs, flour, granulated sugar, baking powder, cacao and salt. Pour the cake mixture into two greased and floured layer pans and bake for 30-35 minutes. Cool the cake layers before adding the filling.

While the cake is in the oven, remove your revived cherries from the brandy. Mix the brandy and juice together with the cornstarch over medium heat until it thickens and clears. Set aside to cool to lukewarm. Dip a half-dozen or a full can of whole cherries in the mixture, depending on how many you want for the top of your Torte. Cut the remaining cherries into quarters and add to the brandy and juice, then refrigerate to cool.

While whipping 2 cups of cream, add ½ cup confectioner's sugar gradually. Whip until stiff.

Invert the cooled bottom layer on a cake plate and form a whipped cream rim around the edge to hold the filling. Pour the chopped cherries and juices in, and cover with the top layer.

Cover the sides and top of the cake with whipped cream, and press grated chocolate into the top and sides. Arrange or cover the top with the whole cherries, however many you want, and decorate with whipped cream from a pastry tube. Chill and serve.

Hostess often ask themselves how to end an evening. One answer is coffee and cake, but a better answer is coffee and Italian cheesecake. Anna Carelli says it's a favorite in Rome, and a fine complement to an Italian dinner.

CHESSECAKE ITALIANO

- The filling
- 1 lb. Ricotta cheese, grated
 - 2 egg yolks
 - 1 egg white, beaten
 - 1 cup candied fruit
 - 2 or 2 oz. chocolate chips
 - 1 tsp. grated lemon peel
 - 1 tsp. vanilla extract
 - 1 tsp. maraschino cherry juice
 - 1 cup sugar
- The crust
- 5 cups flour
 - 4 eggs
 - 1 cup sugar
 - ½ lb. margarine
 - 1 tsp. baking powder

Simply make the crust like any other pie crust. Mrs. Carelli says, then fold the filling ingredients together and bake in a preheated oven at 350° for one hour. Serve with tea or coffee.

In America, rice has been a long-standing alternative to potatoes. But in many nations, particularly in Asia, rice is a staple of the national diet. One of the most interesting dishes with rice might be Indian shrimp curry over rice.

Curry doesn't have to be spicy. Mrs. Tripty Mookherji of Huntsville serves a milder curry that most Americans can enjoy.

SHRIMP CURRY

- 1 lb. medium shrimp, shelled and de-veined.
- 1½ medium onions, finely chopped
- 1 clove minced garlic
- 2 medium tomatoes, chopped
- 3 tbs. shortening
- 1 bay leaf
- 1 stick cinnamon
- 1 tsp. turmeric
- 1 tsp. paprika
- 2 tsp. coriander
- ½ tsp. ground ginger
- 1 tsp. sugar
- 2 tsp. salt

Heat half the shortening in a skillet and sautee the shrimp for 2 or 3 minutes, or until they turn pink. Keep the shrimp warm while you prepare the sauce.

Heat the remaining shortening in a saucepan and sautee the garlic and onions until lightly browned. Add the spices and condiments and chopped tomatoes. Simmer on low heat for 10 minutes, then add about ¾ cup water and let boil for 1 or 2 minutes. Add the shrimp and let them swim in the sauce for about 5 minutes, then serve the curry over fluffy rice . . . Serves four.

DANISH LUNCH

Instead of serving turkey sandwiches to your holiday guests during the holidays, try a Danish lunch.

Though it sounds like a smorgasbord, the Danes like to serve it at the table and take the time to enjoy the full spectrum of meat, fish and cheese flavors.

Lunch at the home of Lone Goetz of Huntsville includes Danish favorites like marinated herring, smoked salmon, shrimp, salad, liver paste, sauteed liver and soft onions, meatballs, and corned beef with horseradish sauce. Mrs. Goetz suggest including rye and French bread slices and at least three kinds of cheese. In Denmark, beer and schnapps are the lunchtime beverages.

The liver paste, or *leverpostej* as it's called, is a must for any Danish lunch, according to Mrs. Goetz.

LIVER PASTE

- 1½ lbs. veal, beef or pork liver
- 2 eggs
- 1 cup cream (or milk)
- ¼ cup flour
- 2 tsp. salt
- 2¼ tsp. white pepper
- 1 small onion
- 4 anchovy fillets
- 3 slices bacon

Crank the liver, bacon, anchovies and onion through a meat grinder, then add the eggs, milk and flour with salt and pepper to taste. Mix thoroughly, and pack into a greased bread pan.

Put the breadpan in a larger pan, then fill the large pan with water and slide gently into a 350° oven. Bake for 1½ hours. Garnish with a little fried bacon and mushrooms.

Another Danish treat is *frikadeller*, small fried meatballs, served warm in a chafing dish. Their delicate flavor is a nice complement to fish dishes you may serve with them, and you use only two bowls and a skillet.

(Continued on Next Page)



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Holidays At Service Club

The Redstone Service Club has four holiday activities lined up for Service members and their families.

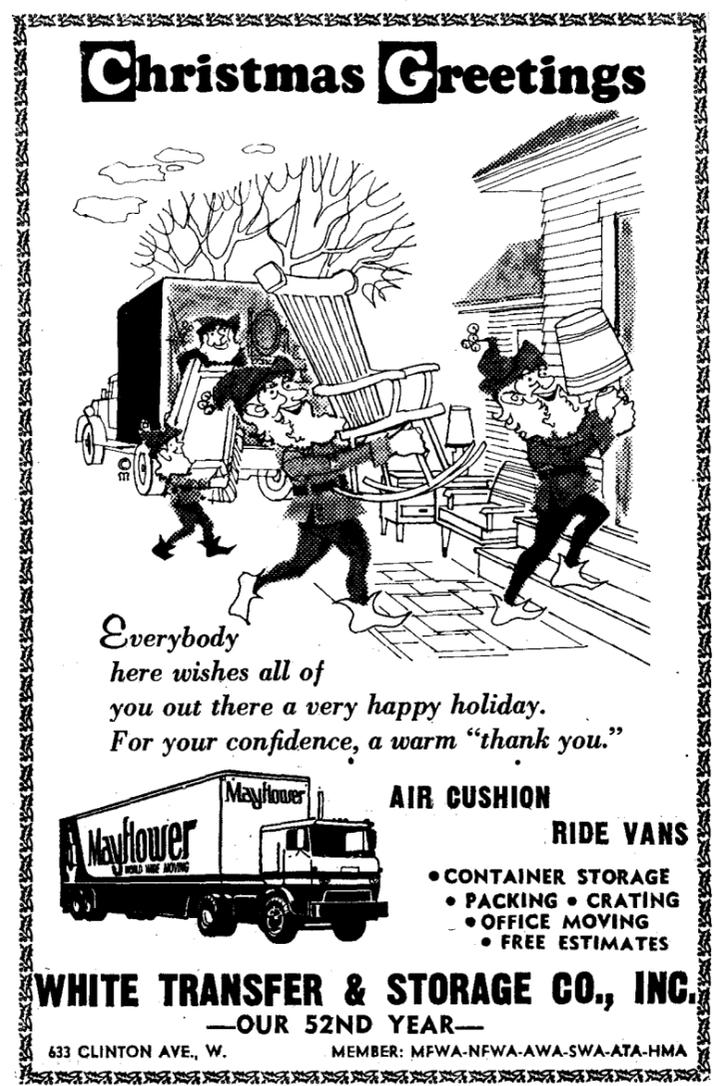
A "Kandy Kitchen Party" begins the holiday activities Dec. 22nd at 7:00 P. M. then on the 23rd at 7:00 P. M. the club will host a gift-wrapping party and Christmas quiz for gifts.

Christmas Eve activities get underway at 7:00 P. M. in the Club's Lounge and will include a Yuletide Party, Carolling and movies.

Enlisted personnel and their families who would like to finish up those last minute wrapping chores are invited to do so at the Service Club.

An Open House is scheduled for Christmas Day, along with Christmas Bingo. Soldiers planning on spending Christmas away from home are invited to join the Service Club family for a day of fun and frolic.

Refreshments will be served at all the Club's activities during the holidays.



Christmas Greetings

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Friends Share Holiday Customs

(Continued From Previous Page)

DANISH MEAT BALLS

- 1½ lbs. ground beef
- 1 small onion
- ½ cup flour
- 1 tsp. salt
- ¼ tsp. pepper
- 1 cup milk
- 2 eggs
- 3 tbs. butter

Chop the small onion and mix it in with the ground beef. In another bowl, mix the flour, salt and pepper and add together to the beef and onion bowl.

Use the now-empty bowl to beat the eggs, add the milk and mix. Add the eggs and milk to the other bowl gradually as you mix vigorously.

Melt the butter in a skillet and add rounded tablespoons of meatball mixture. Brown and turn each panful over medium heat for 8-10 minutes, then transfer when done to serving dish. Makes about 36 meat balls.

Your favorite delicatessen or supermarket will probably have all the items you need for a complete Danish lunch.

The other smorgasbord dishes need little preparation, and here are a few serving suggestions.

If you're serving corned beef, serve it alongside a dish of Danish style sauce. Whip a half carton of whipping cream with two tablespoons of sugar. Then add two tsp. of cream style horseradish.

Serve a pound of marinated herring in wine sauce and cover with a layer of fresh onion rings.

Try serving your smoked salmon on a bed of scrambled eggs.

For a real seafood treat, try a Danish shrimp salad. Stir together gently two cans of small shrimp, one can of asparagus, ½ cup of mayonnaise and a dash of white pepper. Garnish with lemon wedges.

Another enjoyable liver side dish is delightfully easy to prepare. Simply sautee enough beef liver to serve your guests and smother with fried onion slices.

SAUCE ALLA BALOGNESE

Many Americans think of Italian food as pasta laced with oregano and smothered in tomato paste. It's not necessarily so. Tomato is a popular ingredient in southern Italia, but to the North, in Tuscany, sauces have less tomato and more room for creativity.

The sauces of Bologna use less tomato and spices, but rely on cheese for their palatable tang. Mrs. Anna Carelli of Huntsville serves a Bolognese sauce over her homemade noodles. The result is a hearty main dish served at the table, or a festive fireside buffet. At least part of the dish's charm is its convenience.

"And the sauce is every bit as good over the noodles you buy at the store," Mrs. Carelli says.

SAUCE ALLA BOLOGNESE

- 1 lb. beef tenderloin
- 1 lb. fresh or canned mushrooms
- 2 onions
- 1 clove garlic
- 1 cup dry wine
- 4 tbs. tomato puree
- 2 cups beef broth

butter, salt, pepper and parmesan cheese
Dice the beef tenderloin. Peel and chop the fresh mushrooms. If you use canned champignons, just chop them up, but use the caps and stems.

Fry two finely chopped onions in a tablespoon of melted butter until golden brown. Add the diced beef and fry gently. Add the mushrooms and a clove of pressed garlic. Immediately add the dry wine (white or red), tomato puree and broth, salt and pepper to taste.

Simmer for 25 or 30 minutes, taste for seasoning.

Stir in ¼ cup of butter just before serving over a platter of your own or somebody else's noodles. Have a dish of Parmesan nearby when you serve, and watch your guests enjoy a real treat.

CHINESE

Perhaps few cultures have refined the kitchen arts as much as the Chinese. During the thousands of years of Chinese cooking, recipes have been modified and refined to what may be today the essence of each ingredient's flavor. Some nutritionists claim that Chinese cuisine is easiest to digest. Others say it's less fattening than any other ethnic cooking.

There's at least one other advantage. It's easier to handle with chopsticks than, say, spaghetti.

Dr. and Mrs. James E. Curry of Madison have an affinity for Cantonese dishes, and often share an evening and dinner with Lieutenant Colonel Hsien-Chi Feng and men of the Chinese contingent at the Missile and Munitions Center and School.

There are a few things to remember as you cook Chinese.

Many of the Chinese dishes need a lot of heat to cook briskly. That much heat usually produces a little smoke and a lot of frying noises, two commodities few Americans experience in their kitchens.

But don't let the noise and smoke bother you. The meal is the reward for your persistence.

STEWED CHICKEN

- 1 young chicken (about 2 lbs.)
- 3 green onions
- 2 slices fresh ginger
- star anisee

Clean the chicken and cover with water in a stew pot. As you begin to cook over medium heat, add the green onions, star anisee and ginger slices. After 20 minutes, remove the chicken to cool. Bone the chicken and cut the meat into chopstick portions—1" wide and 2" long. Serve the stock as a first course.

EGG FRIED RICE

- 7 eggs
- 4 cups cooked rice, cold
- 1/3 cup shredded scallions
- 3 tbs. cooking oil
- ¼ tsp. salt
- ¼ tsp. monosodium glutamate (msg)
- ½ Cup chopped ham (optional)
- 3 tsp. green peas (optional)

Beat the eggs, adding a pinch of salt and the msg.

Heat the oil in a skillet and scramble the eggs for one minute over medium heat, add the rice and mix with the eggs. Fry well and add the remaining ingredients, mixing until heated through and through.

DEEP FRIED PORK

- 1¼ lb. pork brisket or pork chop
- 1 scallion, trimmed to 4"
- 1½ tbs. sherry
- 4 tbs. soy sauce
- ¼ tsp. ginger powder
- 4 cups cooking oil
- 1 tbs. sugar

Cut the pork into chopstick morsels, 1" by 2". Crush the scallion with the flat of a knife to release the flavor. Marinate the pork chunks in the sherry, soy sauce, ginger powder and scallion for at least 30 minutes.

Heat the oil in a cooking pot and deep fry the pork until it's brown. Remove and drain on paper towels. Add sugar to the marinade over medium heat. Return the cooked pork to the hot marinade for a few minutes, then serve on a platter, garnished with leaf lettuce.

SWEET-SOUR CABBAGE

- 2 qts. shredded cabbage
- 1¼ cups shredded green pepper
- 6 tbs. cooking oil
- 1½ tsp. salt
- 4½ tbs. vinegar
- 4½ tbs. sugar
- ¼ tsp. monosodium glutamate (msg)

Heat 3 tbs. of the oil in a skillet, add the salt and pepper. Once it's well-mixed, pour the mixture into a deep serving platter.

Heat the remaining oil in the same pan, add the cabbage and cook for two minutes, then add a mixture of the vinegar, sugar and msg and toss the cabbage for another two or three minutes.

When all the cabbage has been covered with the mixture, transfer the cabbage to the platter with the salt and peppered oil. Serve hot or cold.

MERRY CHRISTMAS!

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Post Theatre This Week's Schedule

WEDNESDAY, 20 December
"Blacula" (PG)

THURSDAY-FRIDAY, 21-22
December
INCREASED ADMISSION: adults
75c, children 35c

FRIDAY, 22 December, Late Show
at 9:30 p.m.
"Raid on Rommel" (PG)

SATURDAY, 23 December
"Night of the Lepus" (PG)

SUNDAY-MONDAY, 24-25
December
"Last of the Red Hot Lovers"
(PG)
INCREASED ADMISSION: adults
75c, children 35c

TUESDAY, 26 December
"The Baby Maker" (R)

Two shows Wednesday at 6:00 and
8:30 p.m. One show thereafter at
7:00 p.m. except as noted above.

GREETINGS

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NAMES IN THE NEWS

By SP5 Dave Cowan

Honor Graduate

Specialist Five Loren William Lynch was named Honor Graduate of the Basic NCOES course in a graduation ceremony Dec. 14.

Lynch had an academic average of 96.18 and received a plaque which is awarded by the US Army for honor graduates with an average of 96 or above.

A native of Altoona, Wisc., Lynch is assigned with the Equipment Maintenance Division.

Warrant Officer Appointment

Warrant Officer Benedict P. Fenhagen of the Pershing Missile System received his WO1 appointment Dec. 14, in a ceremony held in the dayroom of Company B.

Capt Michael C. McNab, commander of Co. B, 1st Bn., School Brigade, had the honors of pinning the bars on Fenhagen.

Former Staff Sergeant Fenhagen, a native of Scotland, Md., was previously assigned to the 1st Radio Research Company, 504th Group at Cam Ranh Bay in Vietnam.

He has received the Army Commendation Medal.

Honor Graduate

Corporal James H. Garrett was named honor graduate of the Ammunition Storage course Dec. 13, in a graduation ceremony at the School.

Garrett led the 10-week Ammunition Storage class with a

93.69 academic average.

A native of Lewisville, Tex., Garrett will leave MMCS for his new assignment in Germany as a Ammunition Storage Specialist.

Promotion to Staff Sergeant

Staff Sergeant Jimmie R. Cole, a native of Knoxville, Tenn., can now relax after being promoted to his present rank in a ceremony Dec. 12, at the School.

Cole was one of the lucky soldiers at MMCS, who was promoted before President Richard Nixon's freeze on promotions last week.

Formerly a mess sergeant with 9th ETC, Cole will now direct the cooking at the U. S. Third Army Training Command (UTC).

Before coming to Redstone Arsenal, he was assigned to the U.S. Army Southern Area Command in Saigon.

He attended the University of Tennessee at Knoxville. He has received the Army Commendation Medal.

Honor Graduate

Learning techniques of inspection of conventional and chemical ammunition and its associated tools and equipment was nothing new for Staff Sergeant Gerald D. Doolittle, a recent honor graduate at MMCS.

Doolittle led his Ammunition Inspector class with a 99.04 academic average and felt the 12-week course was easy.

Before taking the ammunition course, he was an instructor in the same course for two years, but was directed to take the course by the Department of the Army. "I would have been mighty embarrassed if I hadn't done



DOOLITTLE



FUGATE



COLE

well," said the sergeant.

He will now leave MMCS for a new assignment in Germany. He has received the Army Commendation Medal.

Redeye Weapon Honor Graduate

Private Paul D. White of Portland, Tenn., was selected Honor Graduate of the Redeye Weapon Systems Repair course Dec. 13, in a graduation ceremony at the School.

White led his Redeye students with a 93.54 academic average.

During the 12-week course, he learned to inspect, test and repair Redeye weapons systems, associated test equipment, and trainers through a general support level.

Attached to 3rd ETC, White will become a Redeye Systems repairman.

Certificate of Commendation

Staff Sergeant James L. Watson was awarded the Army Certificate of Commendation Dec. 19, by Colonel Thomas J. McDonald, Commandant of the U. S.

Army Missile and Munitions Center and School in the Commandant's office.

Along with the Certificate, Watson also received a cash award of \$130, for his adopted suggestion that resulted in the designing of an embossograph card holder, reducing the number of bent cards that had to be replaced.

These holders have improved instructor morale and have eliminated loss of student and instructor time due to spillage of embossographs.

Certificate of Service—30 years

Four civilians received the Department of the Army Certificate of Service and 30 year Service pins from Colonel McDonald, in a ceremony at the Commandant's office Dec. 19.

The four recipients were Ernest L. Basden, Charlie M. Hallman, Stanley E. Kreger and Robert E. Lovett.

(Continued on page 14)



FENHAGEN



LYNCH



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OF LIVING
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You're just getting ready to start a whole new year. Who knows what good things might be in store for you... so don't you think you should stay around to find out? Wherever you are going these days, traveling to the homes of friends and relatives, going to holiday parties, just going about your usual daily activities, remember to drive defensively and observe speed limits. Just how important are those extra minutes you make by speeding?... worth a lifetime? Take time to drive carefully.

**HERE'S TO YOUR
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in the Hope of Keeping
the Holiday Accident
Toll Down.



Names In News (Continued From Page 13)

Certificate of Service—20 Years

Six civilians were honored for their 20 years of service with the Army by Colonel McDonald, Dec. 19, in a ceremony in the Commandant's office.

The Department of the Army Certificate of Service and service pins were presented to Ione B. Chapman, Thomas E. Dodson, Nels G. John, Laura B. Keeton, Benjamin L. Miller and Thomas C. Tucker.

Retirement

"Retirement has a way of catching up with you almost before you know it, and always before your friends are ready to let you go . . ." are the feelings around MMCS as Major Raymond Weinberg retires Dec. 31.

Weinberg has been Chief of the Administration and Operations Division at the School and will be succeeded by Major William E. Manners, Jr., previously Chief of the Electro-Mechanical Division.



WEINBERG

A native of Clarksville, Tenn., Weinberg is a graduate of Arizona State University, Temple, Ariz., with a masters degree in Engineering.

A member of the Society of Logistics Engineers, Weinberg has received the Bronze Star and the Army Commendation Medal.

In a retirement ceremony given recently for Major Weinberg, Colonel Gordon Rood, director of DOI, remarked that Weinberg's contributions to the AOD office have been, never less than superlative, and surely those who know him well will agree.

Entering the Army in October 1952, Weinberg completed his basic training at Ft. O. d, Calif.



MANNERS

He is a graduate of the East Los Angeles Junior College, Los Angeles, and the University of Nebraska at Omaha.

His awards and decorations include the Legion of Merit, Meritorious Service Medal, Joint Services Commendation Medal and the Army Commendation Medal.

Too young for rocking chairs or just to retire and do nothing, a second career awaits the Weinbergs within the Huntsville community.

Certificate of Commendation

Specialist Five Ray C. Robbins, Jr., of the U. S. Third Army Unit Training Command was presented the Department of the Army Certificate of Commendation by Colonel Thomas J. McDonald, Commandant of the School.

Robbins was presented the certificate and a cash award of \$135 for his suggestion resulting in an improved method for repairing a line on the W45 3-B Nu-

clear Weapons Trainer. This was achieved by using a metal sleeve containing four set screws to splice the line rather than replacing the total assembly.

Reenlistment

Staff Sergeant William C. Fugate reenlisted for three more years in the Army Dec. 15, in a ceremony at the School's reenlistment office.

Fugate is a platoon sergeant with Headquarters and Headquarters Company and took the oath administered by Captain M. H. Kennedy, commander of HHC.

Entering the Army in May 1965, he has received the Bronze Star Medal and the Army Commendation Medal.

Sergeant First Class Robert E. Hannaway, an Instructor in the Hawk Missile Launcher



HANNAWAY

Branch, was awarded the Army Commendation Medal on Decem-

ber 15. Maj. J. C. Fields, Commander, 1st Bn., School Bde., made the presentation.

Sergeant Hannaway entered the Army in September 1951 and completed basic training at Ft. Sill, Okla. He was last assigned to the 3rd Bn., 7th ADA in Schweinfurt, Germany.

Certificate of Commendation

Houston F. Rogers was awarded the Army Certificate of Commendation and a cash award of \$150 by Colonel Thomas J. McDonald, commandant of MMCS, in a ceremony Dec. 19.

Houston, a member of the Redstone Arsenal Support Activity was granted the award for his suggestion that resulted in the purchase of film in larger quantities to take advantage of the discount prices available when larger quantities are ordered.



(AFPS)



OLD-TIME GREETINGS

The wonderful old traditions call for people to gather together, to meet with their near and dear. As you and yours celebrate Christmas, we wish for you the true delights of the season.

Dunnivant's
It will be an old fashioned Christmas at Dunnivant's this year!
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WANT ADS

WANT AD RATES—\$2.50 minimum per weekly insertion, covering first 25 words. 5 cents per word for all over 25 words. Cash with copy, except where open account basis is previously established. 25c service charge added for credit. Mail copy with payment to Mrs. Vergie Robinson, P. O. Box 346, Room 908 Times Bldg., Huntsville. Deadline is Friday noon, before Wednesday publication.

2. CARS

FOR THE LOWEST PRICE on a new Ford or Mercury and a complete line of used cars. Call Herb Cleveland, Arab. Days 586-6041, nights 586-4574. Long term lease also available. Bob Scofield Ford, Arab, Ala.

3. Miscellaneous

MOTORCYCLES—1969 BMW R50 (500 cc), Wixom faring, Harley bags and rack, 16,000 plus mi. \$895.
1970 Yamaha 100 cc, elect. starter, 900 plus mi., street & trail, \$250.
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Adult owned, excellent condition, Ben Snyder, OFFICE: 876-7778, HOME: 881-2058. 12-20-P

JOIN THE IN CROWD come to the Singles Club. If you are over 25 and single you will enjoy our club every Tuesday night at the VFW on North Parkway. Larry Robbins Band 8:30 til 11:30. All Singles invited. Tfc

GOLF CLUBS FOR SALE — Wilson Staff, registered pro set, used approximately one year, well cared for, excellent condition. \$210.00 value for \$100.00. 881-9053 or 876-8925.

6. Mobile Homes

MY NO DOWN PAYMENT VA FINANCING — of Mobile Homes to veterans and servicemen is working. Two homes delivered last week and eight more sales are in process. No payment until next March. For program information call Al Bermender, 859 0891 or Shelby Cole's Mobile Home Sales 881-2061.

7. PETS

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(AFPS)

Exchange Sets Annual White Sale

The Redstone Arsenal Exchange will be holding its annual white goods sale from Dec. 29 to Jan. 13, the manager has announced.

Customers visiting the exchange during the sale will find a variety of merchandise purchased especially for the sale.

A 12-page tabloid, offering 37 items of real value, will be available at the exchange beginning Friday.



Translation

(Continued From Page 5)

- 4 ½ cups fine flower
- 2 cups fine cane (sugar)
- 2 cups raisins
- 2 cups almonds (from Aaron's rod)
- ½ cup milk
- 1 cup butter (Lordly fish of butter)
- 2 cups first ripe figs
- 2 tbl honey
- 6 eggs
- 2 tsp leaven (baking powder)
- season to taste of spices

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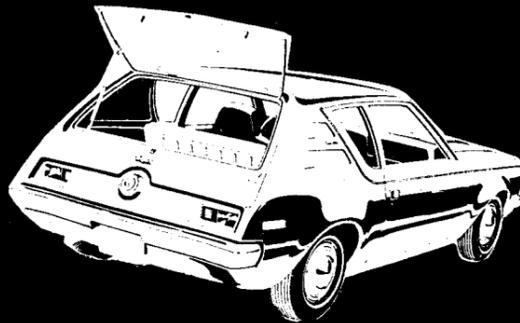
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PISTOLS

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