

That Glorious Christmas Of '76

Holiday Season Recalls Most Heroic Exploit Of The Revolutionary War

In one of the greatest and most spectacular exploits of his military career, General George Washington, on Christmas night, 1776, wrested a victory from the forces of Great Britain and in a few short hours lifted the spirits of his countrymen from the despair into which they had been plunged by a series of defeats and reverses. With a sure swiftness that inspired terror in the hearts of his enemies, he scolded the waters of the Delaware at the head of a small force of 2400 Continentals, crossed the dangerous, ice-filled Delaware River and, in a fury of desperation, fell upon the Hessian troops commanded by Colonel Rahl at Trenton. The net result of Washington's action was 1,000 prisoners of war and a most convincing triumph for the Americans.

Recounted In Story

On the occasion of the one hundred fifty-fourth anniversary of this great achievement the Division of Information and Publication of the American Bicentennial Commission calls attention to the event in a statement issued today. The incidents leading up to and connected with the Battle of Trenton are recounted in a story of the maneuvers by which George Washington saved the cause of the Colonies at a time when all hope seemed to be lost. It was this movement which restored the confidence of the Americans and gave them the courage to continue the struggle for liberty in the face of all odds.

The attack on Trenton had been planned by Washington as a means of bolstering the rapidly declining hopes of his countrymen. While General Howe occupied New York in the summer of 1776, he employed his army in inflicting a series of minor defeats on the Colonials in that vicinity. At Red Bank, White Plains, Fort Mifflin and Red Bank, the British had beaten and discouraged the Americans. As winter approached and the weather became more and more disagreeable, Howe became more inclined to fight and gave most of his attention to preparing comfortable

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Battle of Trenton. Surely the nation is deeply indebted to George Washington for what he accomplished on that cold, stormy Christmas in 1776.

BIG BEAVER

Mr. and Mrs. Andrew Ogg and their daughter, Betty Ruth, of Aubrey Heights, Rochester, were Sunday guests of the latter's parents, Mr. and Mrs. Warren James of Rochester road.

Mr. Theresa Harris has been confined to her home on Rochester road the past week because of illness. Mrs. Alex Sutherland is also confined to her home on Rochester road, because of illness. Mr. Harry Lansing of Utica

was a dinner guest of his sister, Mrs. Mae Hopkins of the Sixteen-Mile road.

Mrs. Norman C. Orr entertained the 500 club at her home on the Sixteen-Mile road, last Thursday.

Mr. and Mrs. Carl Miller and their children of Centerville were Sunday guests at the home of the latter's parents, Mr. and Mrs. A. Deautilier of Hoyd avenue.

Mr. and Mrs. Edward Beard of Hoyd avenue spent last week-end at the home of Mr. and Mrs. Richard Snowden of Detroit.

Mr. and Mrs. E. G. Rivers, formerly of Cleveland, O., are of Rochester road.

Mr. and Mrs. George Froelich and their son, Ernest of Cherry street, were recent guests at the home of Mr. and Mrs. T. Smith of Pontiac.

The Misses Hazel Morden and Edna Hembre of Detroit were Sunday guests at the home of Mr. and Mrs. George Drinkwater of Royal Oak. Mr. and Mrs. Cyrus Lamb of Rochester road were Monday guests of Mr. and Mrs. H. Lockwood of Pontiac.

Mr. and Mrs. Orville Stevens and their daughter, Mildred, of Hoyd avenue were Sunday dinner guests of the latter's parents, Mr. and Mrs. George Smith of Monroe.

Mr. and Mrs. Harvey Siglow and their daughters, Betty Jane and Lillian Rae of Meadowcrest avenue were Sunday guests of Mr. and Mrs. William Rahl of Monroe.

Mr. and Mrs. Chas. Windgate of Hoyd avenue spent last week-end in Chatham, Ont., visiting friends and relatives.

Mr. and Mrs. Leo Hollis of Pontiac and Mr. and Mrs. Clifford Leland of Detroit will be

Christmas dinner guests of the latter's parents, Mr. and Mrs. John Carvin of Rochester road.

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Way Down Back Jimmy is very hard on boots and trousers and naturally his mother remembers this when she goes shopping. One day while out with a friend she was buying cloth for a pair of trousers for the boy.

and ordered a good deal more than seemed necessary. "Why do you buy so much?" she asked the friend. "Oh," responded the mother, "this is for the reserved seat."

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