

University of Nebraska - Lincoln

DigitalCommons@University of Nebraska - Lincoln

Historical Materials from University of Nebraska-
Lincoln Extension

Extension

1937

EC5547 The Family Christmas

Mabel Doremus

Helen Rocke

Follow this and additional works at: <http://digitalcommons.unl.edu/extensionhist>

Doremus, Mabel and Rocke, Helen, "EC5547 The Family Christmas" (1937). *Historical Materials from University of Nebraska-Lincoln Extension*. 2823.

<http://digitalcommons.unl.edu/extensionhist/2823>

This Article is brought to you for free and open access by the Extension at DigitalCommons@University of Nebraska - Lincoln. It has been accepted for inclusion in Historical Materials from University of Nebraska-Lincoln Extension by an authorized administrator of DigitalCommons@University of Nebraska - Lincoln.

S85

E7

#5547

C.1

EXTENSION CIRCULAR 5547

1937

out of print

The **FAMILY File Copy** **FAMILY** **CHRISTMAS**



THE UNIVERSITY OF NEBRASKA AGRICULTURAL COLLEGE
EXTENSION SERVICE AND THE UNITED STATES
DEPARTMENT OF AGRICULTURE COOPERATING

W. H. Brokaw, DIRECTOR, Lincoln.

The Family Christmas

MABEL DOREMUS AND HELEN ROCKE

A CHRISTMAS observance which will bring out the real meaning and significance of the day requires planning and forethought. Too often it is remarked that Christmas is becoming commercialized and that the true Christmas spirit is being lost and forgotten. For this reason a few thoughts on the true meaning of Christmas are an essential foundation for any Christmas planning.

It is well said that "Christmas means something more than mistletoe and holly, plum pudding and an array of presents. Christmas means good will to men. Are we laying in a new store of that valuable commodity? Christmas means peace on earth. Are we becoming reconciled to those from whom we have been estranged? Christmas means joy to the world. Are we planning to deepen the foundations of real happiness for the unprivileged and unblest children of men? Christmas means simplicity, childlikeness, humility. When the Christmas bells shall ring again, will these qualities be more marked in us? Christmas is the Great Equalizer, for the least shall be the greatest when the Christmas Spirit comes around."

Commandments for Christmas

Some excellent helps in evaluating the true meaning of Christmas are given in the commandments for Christmas from the Watchman-Examiner and published in the Religious Digest for December, 1936.

I. Thou shalt not leave Christ out of Christmas, making it "X"mas, for this is the sign that thou art lazy-minded and spiritually listless. To most minds "X" stands not for Christ but for the algebraic unknown.

II. Thou shalt not value thy gifts by their cost, for verily many shall signify love that is more blessed and beautiful than silver and gold.

III. Thou shalt give thyself with thy gifts. Thy love, thy personality, and thy service shall increase the value of thy gift an hundredfold, and he that receiveth it shall treasure it forever.

IV. Thou shalt not let Santa Claus take the place of Christ. In many homes Santa Claus supersedes the Christ child, and Christmas becomes a fairy tale rather than a sublime reality in the spiritual realm.

V. Thou shalt not burden thy servant. The shop girl, the mail carrier, and the merchant should have thy consideration.

VI. Thou shalt not neglect thy church. Its Christmas services are planned to help spiritualize the Christmas season for thee, thy child, and thy household.

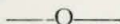
VII. Thou shalt not neglect the needy. Let thy bountiful blessings be shared with the many who will go hungry and shiver with cold unless thou art generous in their time of want.

VIII. Thou shalt be as a little child. Christmas is the day of the Christ Child; not until thou hast become in spirit even as a little child art thou ready to enter the kingdom of heaven.

TABLE OF CONTENTS

Introduction	3
Commandments for Christmas	3
Gifts for the Home	4
Cover for Auto Blanket	4
Crib Cover for Small Child	5
Baby Shoes	5
Container for Table Cloth and Napkins	5
Aprons	6
Paper and String Bag	6
Two Way Bag	6
Christmas Greeting Cards	7
Crocheted Pot Holder	7
Toys for Children	9
Dolls	9
Stuffed Animal Toys	9
Tan's Puzzle	9
Jacob's Ladder	10
The Good-to-Eat Part of Christmas	11
Menus and Recipes	12
Christmas Sweets	14

The directions for the crocheted holder, the two-way bag, Tan's puzzle, and the Christmas cards have been reprinted by permission from the Country Gentleman.



"We keep Christmas rightly by being merry, for Christmas is our remembrance that we have had a sign. In the light of the Christmas stars we know that we do not walk altogether among shadows, and that our happiness can rightfully be more than ignorance. That is why we move the stars indoors to shine from a Tree and it is why we say to one another—Merry Christmas!"

BOOTH TARKINGTON

IX. Thou shalt prepare thy soul for Christmas. For verily most of us spend much time and money getting gifts ready but only a few seconds in preparing our souls.

The first Christmas morning was a time of rejoicing and Christmas ever since has been the year's greatest day and festival. With thought of its spiritual meaning as well as its festivity, this is the time for making our homes happy and our churches radiant.

Gifts Made at Home

Much Christmas happiness comes with planning and making of remembrances for friends and relatives. There are many possibilities for gifts which cost but little in money, and yet are valuable because of the personal interest and love which accompany them. The suggestions given in this circular and in the demonstration which accompanies it are planned with the whole family in mind. Some are gifts which each member of the

family will enjoy; others are more personal gifts. Various members of the family will enjoy working together in making some of the gifts, and this always adds to the interest and gaiety of preparation for the holiday festivities.

Cover for Auto Blanket

A practical family gift is a cover for the auto blanket which makes a convenient case for carrying the blanket. It may be used flat or doubled and carried, or used as a pillow. The cover may be made of any firm, durable material such as denim, rep, or khaki cloth. A convenient size requires two yards of 30 inch material or $1\frac{1}{8}$ yards of 36-inch material (Fig. 1). Cut the material as shown in the illustration. There will be two long pieces $18'' \times 48''$. Cut six inches from the end of one of these pieces

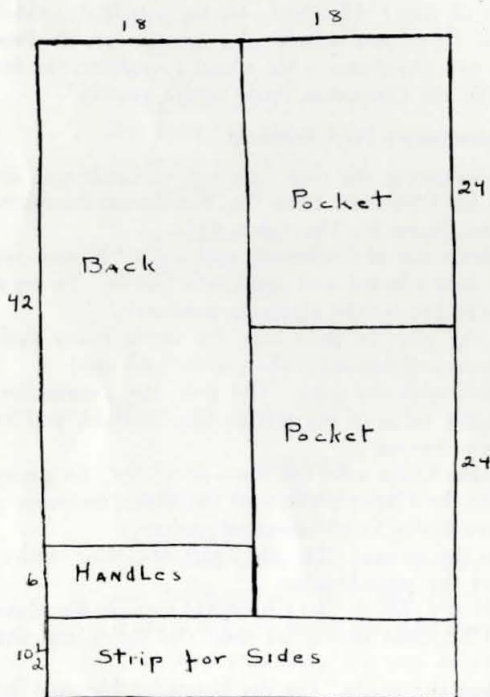


FIG. 1.—Diagram for cutting auto blanket case.

for making handles on the bag. This leaves a strip $18'' \times 42''$ for the back of bag. Cut the other $18'' \times 48''$ piece through the center crosswise and stitch two inch hems in one end of each piece. Place the two hemmed pieces

with hems overlapping, on the 18x42 piece, right sides together. Cut the 6x18 piece for the handle crosswise through the center, making two pieces 6x9. Fold or roll each piece for handles. Sew and insert to position at ends of the case. Cut the remaining piece of material into 2½ inch strips and piece to make two strips 42 inches long. These are basted and stitched in position between the front and back pieces of the case. Stitch across the ends of the case. After the stitching is finished, fold the ends of the 2½ inch strip diagonally and stitch it down across the seam line to make a boxed effect at the corner. Turn bag right side out and press. Two snaps may be sewed in place to close the opening.

Crib Cover for Small Child

Keeping a small child covered is sometimes a difficult problem. A blanket which slips over the child's head and has lengths of tape stitched to the corners to tie around the crib posts has been a solution for many mothers. Such blankets may be purchased in some department stores, but they may be made at home at less expense. The blanket should be a little wider than the crib and long enough to fold back over the head and under the shoulders. A slash and opening are cut for the child's head. Place two ends of the tape close to the neck for closing and bind the edges with soft material in harmonizing or contrasting color. Stitch the blanket along the sides to hold the folded ends in place. Stitch a length of twill tape diagonally across each corner for tying around the posts of the crib.

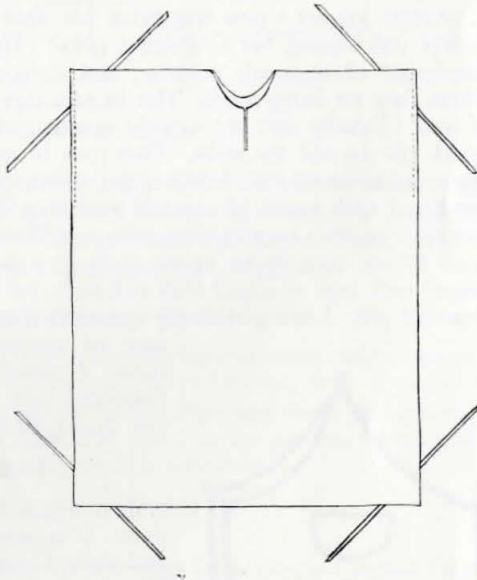


FIG. 2.—Diagram for crib cover.

Baby Shoes

Shoes for infants may be made of felt or may be crocheted or knitted of yarn. Old felt hats in white, pink, or light blue may sometimes be used or new felt may be purchased at little cost. Sometimes a pattern may be made from a pair of ready-made felt shoes.

Container for Table Cloth and Napkins

Cases or containers for the best table cloth and napkins are easily made, and are appreciated by any friend who keeps house. Percale, muslin, chintz,

or various other materials may be used. The size may be varied. A convenient one is suggested here.

Material required: $1\frac{1}{3}$ yds. cloth 36 inches wide

5 yds. bias tape

1 sheet cardboard 12x20

Cut: 2 pieces material 14x20 for the bottom of the case

2 pieces 12x20

2 pieces 14x9

Bind the 12x20 and 14x9 pieces on three sides. Insert the raw edges between the two bottom pieces and stitch together on three sides. Leave open on side to insert the cardboard. Fasten with snaps. A cover for napkins may be made in the same way, basing the dimensions on the size and number of the napkins.

Aprons

Aprons are not a new suggestion but what girl or woman is not glad to receive one among her Christmas gifts? They may be varied from the standpoint of material, purpose, and design to suit the individual for whom they are being made. The peasant type of apron is popular and gay to wear. Usually they are straight aprons gathered and stitched to a band which ties around the waist. They may be made of unbleached muslin or crash and trimmed with bands of gay colors. White swiss with colored dots, combined with bands of organdy matching the dots—and several rows of rick-rack in other harmonizing colors—will make a dainty serving apron. A good fitting, comfortable apron made in a favorite color or a pretty print bound with tape or edged with rick-rack, will be a good choice for a more practical gift. Little girls enjoy aprons too, and small amounts of material may be converted into desirable gifts for them. A pattern which gives protection both front and back and opens flat for ironing is one chosen by many mothers.

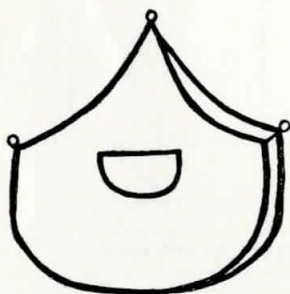


FIG. 3.—Paper and string bag.

Paper and String Bag

This bag is to be hung on the back of a door. It is made about 24 inches in width and about 12 inches deep at the ends (Fig. 3). The edges are bound with bias tape, and metal rings are sewed to the corners for hanging on the door. The pocket for string is bound and stitched in place before the bag is sewed together.

Two-Way Bag

Choice of materials: whip cord, monk's cloth, or heavy cretonne.

Made from a half yard of 36-inch wide material and measures 13x13 inches when completed (Fig. 4).

Cut two strips each $1\frac{1}{2}$ inches wide and 20 inches long, on width of

material, for straps. Measure 26 inches on width of material and cut (this is for the bag). Cut pocket from remaining material, 9x12. Sew a 9-inch edge of pocket into inside of bag, leaving a 6-inch flap over the top of the bag. French-seam sides of bag (bottom is the fold of the material). To make straps doubly strong, turn in raw edges and sew together, making them one-half inch wide when finished. Sew straps on bag, fastening one on each side of pocket and the other on the opposite side of bag. Pull flap through both straps to opposite side of bag from which pocket is sewed on. Sew one-half of snap on outside of bag on side to which pocket has been sewed and the other half to underside of flap after it has been pulled through straps. Fold and snap together. (Put snap also at top edge of pocket.)

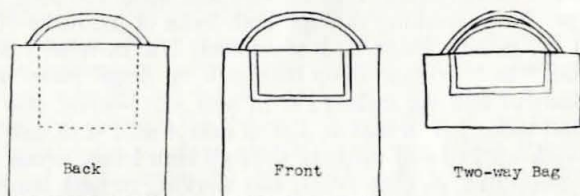


FIG. 4.—The two-way bag.

The top of the bag and edges of the flap may be bound in contrasting colors of bias binding. If bag is made of light-weight material, it can be made firmer by adding a layer of canvas before stitching the sides, and, if you wish, include a thin material lining, covering the canvas.

Christmas Greeting Cards

Attractive cards may be made by embroidering on correspondence cards with Christmas wrapping ribbon, fine yarn, or embroidery floss. Draw the design on the card with pencil. Make stitches back and forth through the card, leaving tiny loops on the right side to fill in the pattern. Bows and ties are glued on after the embroidery work is completed.

Crocheted Pot Holders

Terms and Explanations of Stitches:

Chain Stitch (ch). **Slip Stitch (sl st).** **Skip (sk).** **Single Crochet (sc).** **Double Crochet (dc)**—Thread over once. **Half Double Crochet (h dc)**—Make like dc as far as the three loops on hook, then thread over and pull through all loops on hook at once. **Treble (tr)**—Thread over twice. **Double Treble (d tr)**—Thread over three times. A **Picot** is made following a sc, dc, tr, etc., by making the specified number of ch sts, then a sl st in side-top of st preceding chain. **Stitches** can be made through either both loops of stitches of previous row or through the back loops only. If not specified, take up both loops. The term **Fasten Off** is used whenever the thread is to be cut 6 or 7 inches from the work, slipped through the loop on hook, pulled tight, threaded to a sewing-needle, and fastened securely on wrong side of work.

After a piece of crochet is finished, stretch and pin it right side down on a well-padded ironing board and steam with a wet cloth and hot iron. Then press through a dry cloth until thoroughly dry.

"SPIRAL"

Materials:—Crochet and Knitting Cotton: 72 yds. Beige; 51 yds. Amber Red. No. 5 hook.

Front:—With Red, ch 7, join with a sl st into a ring, 12 sc over ring, 1 sc in back loop of 1st sc. Drop Red, but do not break. Join Beige to back loop of next sc on ring, ch 1, 1 sc in same sc, (2 sc in next sc) twice, (2 h dc in next) 3 times, (2 dc in next) 3 times, 2 tr in next sc, 3 tr in next. Drop Beige, but do not break. Pick up Red and make 1 sc in 1 ch at start of Beige Row. Now, working through both loops of sts, make *(1 sc, a 5-ch p, and 1 sc) in next Beige st, 1 sc in next, 2 sc in next, 1 sc in next. * Repeat from * to * 4 times. Drop Red, pick up Beige. Now, working in back loops only of Red sts, make (2 tr in next sc) 3 times. (Go behind p to next sc, and make 2 tr in that sc, 1 tr in next 4 sc, 2 tr in next) 4 times, drop beige, pick up Red and working through both loops, repeat from * to * 10 times. Drop Red, pick up Beige, and working in back loops only, go behind p, 2 tr in next sc, 1 tr in next 4 sc, (2 tr in next, go behind p, 1 tr in next 5 sc) 10 times. Drop Beige, pick up Red, and repeat from * to * twice. ** (1 sc, p, and 1 sc) in next st, 1 sc in next 4 sts. ** Repeat from ** to ** 12 times. Drop Red, pick up Beige, (2 tr in next sc, sk p, 1 tr in next 5 sc) 15 times. Drop Beige, pick up Red, and repeat from ** to ** 21 times. Drop Red, pick up Beige, and make (2 tr in next sc, sk p, 1 tr in next 5 sc) 3 times, (2 tr in next sc, 1 tr in next 11 sc) 9 times. Drop Beige, pick up Red and repeat from ** to ** 28 times. Drop Red, pick up Beige and make (2 tr in next sc, 1 tr in next 11 sc) twice, (2 tr in next sc, 1 sc in next 17 sc) 8 times. Drop Beige, pick up Red and repeat from ** to ** 5 times. (1 sc in next st, a p, 1 sc in next 5 sts) 25 times. Drop Red, pick up Beige and make (2 tr in next sc, 1 tr in next 17 sc) 3 times, 2 tr in next sc, sk p, 2 dc in next sc, 1 dc in next 4 sc, sk p, 1 h dc in next 3 sc, 1 sc in next 2 sc. Fasten off Beige. Pick up Red, (1 sc in next st, a p, 1 sc in next 5 sts) 12 times, 1 sc in next sc, a p, 1 sc in next 2 sc, 1 sl st in next Red sc. Fasten off.

Back:—With Beige, ch 7, join into a ring with a sl st, ch 1, 4 sc in ring, 3 h dc in ring, 3 dc in ring, 5 tr in ring. Now, working in back loops only, ch 2, 1 dc in 1st sc, (ch 2, 1 dc in next st) 14 times, ch 2, 1 dc under next 2-ch) 4 times, * ch 2, 1 dc under same 2-ch, (ch 2, 1 dc under next 2-ch) 3 times. Repeat from * 30 times. Ch 2, 1 dc under next 2-ch, * ch 2, 1 dc under same ch, (ch 2, 1 dc under next 2-ch) 4 times. Repeat from * 9 times. (Ch 2, 1 dc under next 2-ch) 5 times, * ch 2, 1 dc under same 2-ch, (ch 2, 1 dc under next 2-ch) 10 times. Repeat from * 4 times. (Ch 2, 1 dc under next 2-ch) 5 times. Fasten off. Join Red to top of last dc, 1 dc down in next dc of previous row, (2 dc over next 2-ch, 1 dc in next dc) repeated around. Now, working in back loops only, make 1 dc in each dc of last row, 1 dc in next 2 dc, 1 h dc in next 4 dc, 1 sc in next 6 dc. Still working

in back loops only, make 1 sc in each st of last row. Finish with a sl st in next st and fasten off.

Toys for Children

Dolls.—No little girl ever had too many dolls and many big girls have never lost their interest in dressing or making them. There are various patterns available for making an entire doll. Pale pink or flesh-colored firm material such as broad cloth or gingham makes suitable bodies. They are to be stuffed with cotton or kapok and the features embroidered with two or three strands of floss depending on the size of the face. Hair may be made from yarn or embroidery floss. Old leather gloves and purses may be used for making shoes. It is surprising what professional results can be accomplished from materials that any one has at hand.

Stuffed Animal Toys.—Again this is not a new suggestion but there are always new patterns or new ways of using an old one. Patterns for rather large stuffed animals may be used to make a flat tufted toy which can be washed and put through the wringer. The outline of the body is cut from several layers of cotton about the thickness one would use in a comfort. The covering is laid over this front and back, seamed at the edges, and the whole thing is tied as one would tie a comfort. Features are worked with yarn or floss.

A rabbit which stands up and wears overalls and a jacket is amusing for small children.

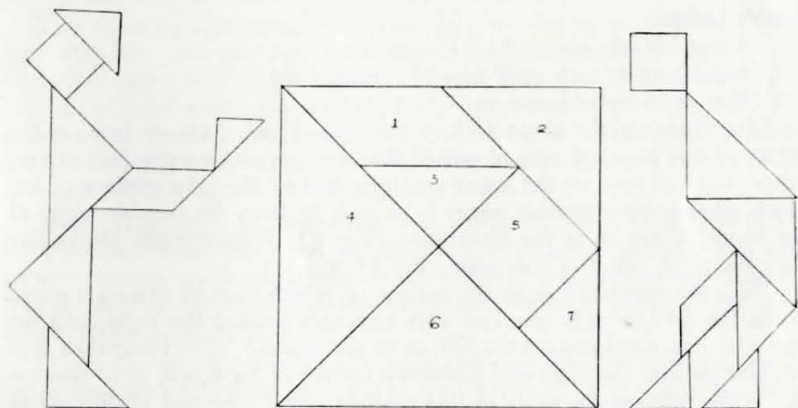


FIG. 5.—Tan's puzzle. Tan offering puzzle to his wife at left; old man at right; diagram for cutting puzzle at center.

Tan's Puzzle.—There is an interesting story about a Chinese calculator who lived hundreds of years ago. His name was Tan and he lived in the age when chess was created. His chief delight was to create puzzles and problems of all sorts. His favorite puzzle was the one called "Tan's Puzzle". It is still known and used today, for it is excellent entertainment for a party and is amusing for children (Fig. 5).

It is made by covering a six-inch square of cardboard with black paper. Both sides should be covered so that the pieces will be reversible. Cut the cardboard into the shapes shown in the illustration and number each piece. See that the pieces are cut accurately. The game is to see how many different designs one can make. A few possibilities are shown here. Many poses may be made by rearranging the pieces; for example the old man can be straightened up by shifting the pieces slightly.

The puzzle will afford considerable amusement at a party. Divide the guests into groups, give a puzzle to each group, and allow them a few minutes to work out a design. A prize may be offered for the best one made and many people have kept sketches of the best ones.

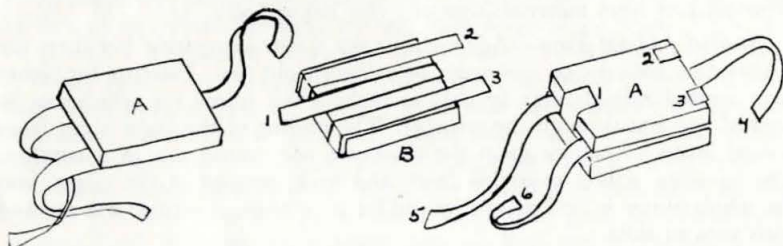


FIG. 6.—Blocks for Jacob's ladder.

Jacob's Ladder:

9 wood blocks about $\frac{1}{4} \times 2 \times 2\frac{3}{4}$ inches

24 pieces of $\frac{1}{2}$ -inch twill tape $4\frac{1}{4}$ inches long

Glue or household cement

Glue three-eighths of an inch of the end of one piece of tape on the center of one two-inch side of one of the blocks, and glue the ends of two other pieces of tape on the other two-inch side of the same surface of the block, placing their outside edges $\frac{1}{16}$ inch from the outside edges of the block, as shown in the illustration (Fig. 6). Prepare eight blocks like this; the ninth block is laid aside until later.

Place the first block with the surface on which ends of tapes are glued down flat on the table, the end with one tape toward the right, and the end with two tapes toward the left, as in position A. Then bring each tape straight up over the edge and across the surface of the block, as in position B. While holding the tapes in this position, place a second block held in position A, directly on top of B. Bring the short protruding ends (1, 2, and 3) up over the edge of block A, pulling them tightly, and glue them down on the top surface of block A. Let stand a few minutes until the glue has set enough to hold these ends firmly; then bring the long tapes, 4, 5, and 6, each straight up over the edge and across the surface of the block as in position B. Hold the tapes straight and place another block in position A directly on top and again pull up the short ends and glue them down on the top surface. Repeat this procedure until all the blocks are used, putting the ninth block (which had no tapes put on it at first) on last.

The Good-to-Eat Part of Christmas

A LONG with these gift suggestions there is the Christmas dinner and the sweets and cookies that seem to belong only to this season and that we enjoy making for our family and friends. These are a part of the festivity that no one would want to omit.

What did you have at home for Christmas dinner when you were small? Every one of us has happy memories of Christmas time at home with our family. It's fun to compare old customs with our modern Christmas, and it is not at all strange that some of them creep into the present holiday. Traditional Christmas foods seem to help us to recapture the same thrill that we had when we were children.

Christmas foods are not necessarily elaborate or expensive. Neither is it necessary for Mother to spend the entire holiday in the kitchen in order to make all the goodies. The superintending of the cooking will, no doubt, fall to her, but jobs for other members of the family will increase their enjoyment of Christmas, since they will have a part in this gala preparation.

With a little planning it is possible to do much of the Christmas dinner preparation the day before and avoid the last-minute rush. A salad that can be prepared except for last-minute touches would be a wise selection, such as gelatin or cinnamon apple or crisp vegetable. The stuffing for the turkey is really better if it has stood overnight. Desserts can be prepared ahead of time and reheated or chilled as required.

The tempting Christmas feast deserves a holiday setting. With a little ingenuity the table can take on a festive air at a minimum cost. Tiny Christmas trees decorated with gayly colored balls and flecked with mica dust or artificial snow are popular. Here is another easily made table decoration that lends a holiday air to table or buffet. Fasten three white candles (taller one in the center) to an oblong box lid or board covered with silver starred blue paper. Arrange greens around it.

Why not decorate the Christmas dinner table with a wooden bowl filled with popcorn balls? Lay great flat boughs of evergreens on either side and let them extend nearly to the edge of the table. The Christmas cake may be placed in the center of the table and surrounded by holly or greens and pine cones dipped in white paint.

There are families who spend several evenings prior to Christmas making tempting edible table decorations for Christmas. They may be Santa Claus made of shiny red apples, oranges turned into Chinamen, or marshmallow snowmen. A parade of animal crackers and gingerbread men around the table tree adds zest to the holiday motif.

Place cards are easy to make and add to the attractiveness and jollity of the holiday table. These may be just a silver bell, green tree, or a red star with name on front and menu on the back. Favors may be that different note for the dinner for which you have been hunting. One that adds a festive air to the table is a tree of silver stars cut out from pebbled paper. It may be set in a gay red pot made of a spool or a gum drop. Each branch

may be finished with a tiny star seal. Red scrim stockings filled with candy and nuts are easily made. Luscious gum drop trees made from one big gum drop with smaller ones standing out from it on green wire prove very popular.

This is all very well and delightfully attractive but as the youngsters say and the grown-ups think—When do we eat and what do we eat? The old fashioned way is Christmas dinner at noon or slightly after. Whether we choose that time or another in the evening the menu may be that simple one in the preparation of which the entire family has a part.

MENU 1

Fruit Cup
Roast Turkey and Dressing
Mashed Potatoes Giblet Gravy
Hubbard Squash
Celery Curls—Carrot Sticks—Stuffed Olives
Cranberry Ice
Hot Rolls Butter
Green Salad
Mince Pie
Coffee — Milk
Red and Green Mints

MENU 2

Frozen Tomato Juice Cocktail
Baked Chicken Tempting Stuffing
Riced Potatoes Giblet Gravy
Buttered Green Beans
Cinnamon Apple Stuffed with Green Tinted Cream Cheese
Cranberry Mold Mixed Pickle
Twin Rolls Butter
Plum Pudding with Holly Sauce
Coffee — Milk
Nuts

MENU 3

Sweet Cider
Roast Duck or Goose with Apple Raisin Stuffing
Mashed Potatoes Gravy
Onions Baked in Tomato Sauce
Olives Sweet Gherkins
Whole Wheat Rolls — Butter
Coleslaw
Cranberry Conserve
Christmas Fruit Cake Green Lime Sherbet
Coffee — Milk
Nuts — Candy

Substitution of similar foods for any of the above may be made. It is often practical to use what one has on hand even though one doesn't follow a menu exactly. Recipes to help in the preparation of the above menus follow:

Roast Chicken or Turkey

Dress and clean the fowl. Prepare any desired stuffing and fill the cavity after rubbing the inside with a little salt. Sew up openings and truss.¹

Place in a roasting pan, breast upward at first and brown in a hot oven. As soon as browned cover the pan, reduce the heat, and cook until tender. Put a little water in the bottom of the roaster. Pieces of salt pork, bacon, or the chicken fat itself may be placed over the breast to insure juicy meat. A mixture of melted butter and flour is also nice for basting the fowl. A little salt and pepper mixed with flour may be sprinkled over the fowl at the beginning if one desires. Serve with giblet gravy.

Tempting Stuffing

3 qt. stale (not hard) bread crumbs	$\frac{1}{2}$ t. pepper
6 t. salt	$\frac{3}{4}$ c. butter or margarine
2 T. sage	$\frac{1}{2}$ c. chopped onion
2 T. chopped celery	2 T. chopped parsley

Combine the crumbs, salt, sage, celery, parsley, and pepper. Meanwhile melt fat in a frying pan, add onion and simmer gently until tender. Then add seasoned bread crumbs and stir and heat until crumbs are browned. The quantities given make enough dressing for a ten-pound bird.

Perfect Cranberry Mold

To one quart of cranberries add 1 cup water. Cover and cook slowly until berries burst. Put through a sieve at once and while the pulp is still hot add two cups sugar and stir until the sugar is dissolved. Pour into a large mold or individual molds and store in a cool place. (May be used as a salad.)

Cranberry Conserve

1 qt. berries	$1\frac{1}{2}$ c. water
$\frac{1}{4}$ lb. raisins	Juice one orange
3 c. sugar	1 c. nuts

Cook berries until they burst. Press through sieve. Add all except the nuts. Cook slowly 20 minutes. Add nuts. Cook five minutes more. Put into glasses and seal.

Green Salad

1 T. gelatin	$\frac{1}{2}$ c. stuffed olives, chopped
$\frac{1}{2}$ c. cold water	$\frac{1}{2}$ c. canned pineapple, sliced
$\frac{1}{2}$ c. boiling water	$\frac{1}{2}$ c. small sweet cucumber pickles
$\frac{1}{4}$ c. mild vinegar	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ c. sugar	Green coloring
$\frac{1}{2}$ c. blanched almonds or other nuts	

Soak gelatin in cold water about five minutes. Dissolve in boiling water and add vinegar, sugar and salt. Tint delicately with green coloring. When it begins to stiffen, add remaining ingredients. Pickles should be sliced thin, almonds chopped. Turn into individual molds that have been rinsed in cold water. When firm unmold on lettuce leaf and serve with mayonnaise.

Frozen Tomato Juice Cocktail

2 c. tomato juice	1 t. salt
2 t. sugar	$\frac{1}{2}$ t. white pepper
Dash celery salt	2 t. gelatin
1 t. onion juice	

To the tomato juice add sugar, celery salt, onion juice, and salt and pepper. Soak gelatin in small amount of the cold tomato juice and dissolve over hot water before

¹ See Extension Circular No. 999, "Roasting a Turkey"

adding. Let stand 20 minutes. Freeze quickly. When frozen about one inch from edge of pan, remove and beat until smooth. Return to tray and freeze more slowly. Serve garnished with chopped watercress or parsley.

Plum Pudding

$\frac{1}{2}$ c. suet chopped fine	$\frac{1}{2}$ t. soda
$\frac{1}{2}$ c. molasses	$\frac{1}{2}$ t. cinnamon
$\frac{1}{2}$ c. milk or water	$\frac{1}{2}$ t. nutmeg
$1\frac{1}{2}$ c. flour	2 t. baking powder
$\frac{1}{2}$ t. salt	$\frac{1}{4}$ t. allspice
$\frac{1}{2}$ to 1 c. raisins or dates	

Additional Ingredients If Desired

$\frac{1}{4}$ c. blanched almonds, chopped	$\frac{1}{2}$ c. currants
1 T. chopped candied orange peel	$\frac{1}{4}$ c. citron slivers
$\frac{1}{4}$ c. candied cherries, quartered	$\frac{1}{4}$ c. chopped figs

Mix together suet, molasses, and milk. Sift flour and other dry ingredients together. Add to first mixture. Mix fruits and nuts with $\frac{1}{2}$ c. extra flour. Pour into well greased mold and steam three hours or pour into greased one-pound tin cans and steam two hours. Serve with holly or hard sauce.

Holly Sauce

3 egg yolks	$\frac{1}{4}$ t. vanilla
$\frac{1}{2}$ c. granulated sugar	$\frac{1}{4}$ t. orange extract
$1\frac{1}{2}$ c. milk, scalded or $\frac{3}{4}$ c. evaporated milk and $\frac{3}{4}$ c. water scalded	$\frac{1}{2}$ c. (5 oz. bottle) Maraschino cherries

Beat the egg yolks with the sugar, then add the milk slowly, beating constantly. Return to the double boiler and cook over hot, not boiling, water until mixture coats the spoon, stirring constantly. Remove at once and cool; add vanilla and orange extract and the Maraschino cherries, drained and cut coarse.

December Cakes

3 c. sifted cake flour	$\frac{1}{2}$ c. milk
3 t. baking powder	$\frac{1}{2}$ c. water
$\frac{1}{4}$ t. salt	1 t. vanilla
$\frac{1}{2}$ c. butter or other shortening	$\frac{1}{4}$ t. almond extract
$1\frac{1}{2}$ c. sugar	3 egg whites stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with liquid, a small amount at a time, beating after each addition until smooth. Add flavoring, fold in egg whites quickly and thoroughly. Bake in greased shallow pan $15\frac{1}{4} \times 9\frac{1}{4}$ inches in moderate oven (375° F.) 40 minutes or until done. When cold, cut into various shapes with knife and cutters and decorate. Cup cakes may be made of the mixture and decorated. Cover with seven minute frosting and decorate with handles made of opera sticks warmed until they may be bent into shape. Other ways to decorate the cakes would be to make leaves of citron or flowers of sliced gum drops. They could be sprinkled with silver shot, colored candies, chopped nut meats, or cocoanut.

Colonial Gingerbread (cookies)

(Especially good for cooky men or animals)

1 c. sugar	4 c. flour
1 c. shortening	$\frac{1}{2}$ t. cloves
1 c. dark molasses or sorghum	1 t. nutmeg
1 egg	1 t. cinnamon
1 t. soda dissolved in $\frac{1}{2}$ c. water	1 t. ginger

Cream shortening, add sugar, and cream together. Add molasses and beaten egg. Add soda dissolved in hot water, then flour sifted with spices, and mix thoroughly. Roll on a floured board; cut and bake in a moderate oven 375° for 8 to 10 minutes.

Chocolate Christmas Trees

- | | |
|-----------------------------------|--|
| 2½ c. sifted cake flour | ½ c. butter or other shortening |
| 1½ t. double acting baking powder | 1 c. sugar |
| ½ t. soda | 2 eggs, well beaten |
| ¼ t. salt | 3 squares unsweetened chocolate melted |
| ½ t. cinnamon | |

Sift flour, add dry ingredients, and sift three times. Cream butter and sugar and add eggs and chocolate. Add flour, chill, roll one-third inch thick. Cut with tree cutter and sprinkle with coconut or colored candies or colored sugar.

Holiday Ginger Snaps

- | | |
|---------------------------------|------------------------------|
| 1 c. shortening | 1 T. ginger |
| 1 c. brown sugar | ¼ t. salt |
| 1 c. molasses, sorghum or honey | 1 t. soda |
| Grated rind one orange | Flour for dough (about 2 c.) |
| 1 egg beaten light | |

Boil butter, sugar and molasses six minutes. Cool to lukewarm and add orange rind, egg, flour sifted with ginger, salt, and soda. Roll into thin sheet, cut out and bake to a delicate brown.

Christmas Cookies

- | | |
|-------------------------|--------------------------|
| ½ lb. soft cream cheese | ¼ t. salt |
| ½ lb. shortening | ⅓ c. sugar |
| 2 c. flour | 4 t. cinnamon |
| | 1 c. finely chopped nuts |

Blend together cheese and shortening. Add flour gradually and mix. Place the mixture in the refrigerator over night. When chilled roll not less than ¼-inch thick and cut. Mix sugar, cinnamon, and nuts and sprinkle each cookie with ½ t. of this mixture. Bake in moderate oven (350° F.).

Date Squares

- | | |
|---------------------------|--------------------------|
| ½ c. sugar | 4 well beaten eggs |
| 1 c. finely chopped dates | 1 t. baking powder |
| 1 c. chopped nuts | 1 c. ground bread crumbs |

Mix all together, adding the crumbs gradually. Place mixture about 1 inch deep in buttered tins. Bake slowly about 30 minutes at an oven temperature of 250° F. When cold cut in 1½ inch squares and roll in powdered sugar.

Confetti Popcorn

- | | |
|-------------------|---|
| 2 qt. popped corn | 1 pkg. food colors or tints or 1 t. liquid coloring |
| 2 c. sugar | |
| 2 T. butter | 1 t. flavoring |
| ½ c. water | |

Pop 1½ c. corn. Sprinkle corn with salt. Make a syrup with sugar, butter, water, and coloring. Bring to boil and boil about 16 minutes or until syrup spins a good thread (300° F.). Add flavoring. Pour over the 2 quarts of corn and stir until kernels are sugar coated and separated. Repeat this process with at least three different colors and flavors in all. Then mix the batches.

Mallow Squares

Roll three dozen graham crackers fine and reserve ½ cup. Chop ½ lb. (1 c. sliced) dates and ½ lb. (30) marshmallows. Combine with 1 c. chopped nuts and cracker crumbs (all but the ½ c.). Add 1 c. evaporated milk or cream and mix well.

Spread the reserved $\frac{1}{2}$ c. crumbs in a shallow square cake pan. Roll mixture in crumbs. Press to fit pan. Chill and cut candy in squares.

Glacéd or Candied Dried Apricots

Wash 2 c. dried apricots and boil in sufficient water to cover or steam until tender yet firm (about 15 minutes). Put in colander to drain. Combine 2 c. sugar, 1 c. water and 1 T. honey or syrup, and bring to a boil. Add apricots (do not crowd syrup) and cook about 10 minutes. Remove apricots and place on rack or wax paper to drain. When cool enough to handle roll each apricot and coat with granulated sugar. A nut meat may be rolled up in each apricot if desired. Serve as a confection.

Fruit Nut Chews

- | | |
|--|-----------------------------|
| 1 c. brown sugar | 3 c. seedless raisins |
| 1 c. white corn syrup | 1 c. chopped walnut kernels |
| $1\frac{1}{3}$ c. light cream or evaporated milk | $\frac{1}{2}$ t. salt |
| $1\frac{1}{2}$ t. vanilla | |

Boil sugar, corn syrup, and cream, stirring constantly until mixture forms a firm but not brittle ball when tested in cold water. Remove from fire, add nuts, raisins, salt and vanilla. Mix thoroughly. Pour into a greased pan and set in a cool place. When cold cut into desired size and shape.

Mexican Orange Candy

(Unusual elusive flavor)

- | | |
|------------------------------|-------------------------|
| 3 c. granulated sugar | 1 pinch of salt |
| $1\frac{1}{2}$ c. sweet milk | $\frac{1}{2}$ c. butter |
| Grated rind of two oranges | 1 c. nut meats |

Melt 1 c. sugar in a large kettle; scald milk. When sugar is melted to a rich yellow, add hot milk stirring at once. This boils quickly. Add 2 c. of sugar, stirring until dissolved; and cook until it forms a hard ball in water. Just before done add rind, salt, and butter. Cool until lukewarm. Beat until creamy. Add nuts. Pour into pan and cool. Cut into squares.

Peanut Butter Creams

- | | |
|---------------------------------------|---|
| 1 c. peanut butter | $\frac{1}{2}$ c. sweetened condensed milk |
| $\frac{1}{4}$ c. confectioner's sugar | 1 c. nut meats |

Mix these all together. Shape into patties. Place on plate to chill.

Koko Kisses

- | | |
|------------------------------|---|
| 1 c. sugar | 1 t. vanilla |
| 4 egg whites, stiffly beaten | $\frac{1}{2}$ can (2 or 3 c.) coconut or $\frac{1}{2}$ pkg. |

Beat egg whites; add sugar slowly. Add vanilla and drop by teaspoonfuls on baking sheet ungreaased and sprinkle coconut over each. Bake in slow oven 45 to 50 minutes.

Peanut Macaroons

- | | |
|-----------------------------------|-----------------------|
| 2 eggs | 2 T. flour |
| $\frac{7}{8}$ c. sugar | $\frac{1}{4}$ t. salt |
| $2\frac{3}{4}$ c. roasted peanuts | 1 t. vanilla |

Beat the eggs, add the sugar, and mix well. Put nuts through food chopper, using coarse wheel, without removing dark brittle covering. Mix flour, salt, and peanuts. Add to egg mixture. Add vanilla and mix well. Drop by teaspoonfuls on heavy waxed paper on baking sheet. Bake at 325° F. for 20 minutes. Remove paper and cookies from baking sheet. Cool before pulling from paper. A candy red hot may be placed in the center of each macaroon.