

Need An Idea?

These Holiday Tips May Help

by Vera Joyce Horswell

MIDST the frantic shopping and tying of packages, have you had time to think of new ideas for your Christmas dinner or party? These suggestions may help your food and decoration plans fit in with the holiday scheme.

Sprigs of balsam tied with red ribbons fastened to white cards, make colorful

table decorations, favors, and place cards all in one.

Angel-food cakes look gay and delectable when colored pink and green. This is easily accomplished by dividing the batter in half and coloring one part with red vegetable dye; the other part with green.

Cranberry ice cream is both lovely to look at and to eat.

Pink and green fondant stuffed with cranberry conserve carries the color scheme to the bridge table. The conserve is made by boiling two cups of cranberries over a low flame until tender. Strain and add one-half cup sugar. Boil until thick, then add one-half cup nutmeats, one teaspoon chopped lemon peel, and cool. Coat a small ball with fondant.

Popcorn balls go fancy, when they have nutmeats inside, and are wrapped in colored transparent paper or cellophane and tied with ribbon; use them too to hang on the Christmas tree.

5 qts. seasoned popcorn	1 1/4 c. hot water
1 1/2 c. pecan meats	1t. vanilla
2 c. sugar	1 T. vinegar
1/2 c. karo	1/3 t. salt

Dissolve sugar and karo in hot water; cook slowly, without stirring, to 260 degrees F. (firm ball stage). Add remaining ingredients (except nuts) and cook to 264 degrees F. (or until a solid but not brittle ball is formed in cold water). While syrup is cooking, crisp popped corn in oven. When syrup is cooked remove popped corn from oven (it should be piping hot) and sprinkle nut meats on top. Pour syrup lightly over popcorn and nut mixture, turning slightly with wooden spoon. Rub mazola lightly on hands and press balls together with firm light cupping of the palms to shape.

Inexpensive as possible, rice grains crystallized in a clear syrup will give you edible "snowflakes" with which to garnish your puddings, ice creams and the like.

1 c. cooked rice	1/2 c. water
	1 c. sugar

The rice must be whole, dry grains of white rice. Boil the sugar and water until the syrup spins a thread. Drop in the rice. Stir with a fork until rice is thoroughly coated. Drain on paper.

Of course there will be plenty of luscious dates on hand for Christmas. Use a few to make penguins. Take a pitted pasteurized date, and open it wide. Cut a portion from a marshmallow and insert so that it is plainly visible. Use two small round white gumdrops for feet and a raisin for head, attached to body with toothpicks. Use as place-card

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Give Her Silver

(Begins on page 14)

made and sold without the benefit of the maker's guarantee.

The care of silver has in the past been a burden to the servantless household. But again modern manufacturers have come to the rescue of the housekeeper. Cleaners and polishes recommended by the silver makers are usually the most advisable; their methods of cleaning recommended ought to be followed, also, for coarse abrasives, slapdash handling may scratch and mar silver and permanently injure it.

Once cleaned, there are ways of keeping silver free from tarnish. The simplest way is to wrap each piece in cellophane or put it in a cellophane bag.

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cabinets in which flatwear is sold are recommended. They hold each piece securely and separately from the others, which protects them from scratches and nicks. Store the silver in a dry place, as well protected from air and moisture as possible.

Christmas Candy

(Begins on page 8)

raw peanuts, cook about 2 minutes, removed from the flame and add $\frac{1}{8}$ t. soda. Pour out on a dry pan and allow to cool, marking in squares while still hot. Break into pieces when cold.

Attractive baskets, jars, glass bowls and even tin cake or gelatin molds will make beautiful as well as useful containers in which to pack your candies. Line the container with waxed paper or cellophane and also put a sheet between the layers of candy. Fill the bottom and middle layers with the firmer and heavier candies. The top layer should show the assortment of candies—at least one piece of each kind.

Arrange the candies artistically and carefully, centering the interest on the patties decorated with holly sprigs and other bonbons and stuffed fruit. Add more color by wrapping a few pieces in bright tinfoil. Keep the pieces separate with tiny fluted paper dishes and cardboard partitions. The top layer will look prettier with a piece of bright cellophane. Wrap or decorate the container attractively with cellophane.

Need an Idea?

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holders or favors. Dates may be wrapped in tin foil or sugared and affixed with strings to the tree.

You can make Christmas elves, too. Use a pulled fig for the body. Insert a wire through the top and bottom. Cover the wire with pitted pasteurized dates for the arms and legs and raisins for the hands and feet. Attach a marshmallow head by means of a toothpick neck. "Blondes" have the top of their heads dipped into white karo and then into toasted coconut.

Put strips of bacon on bottom of pan to prevent meat loaf from sticking. To give an even brown color to any sort of rolled up meat dip pastry brush into fat and baste top frequently.

Cooked rice will extend meat and chicken salads, and make them "go farther."

Gingerbread waffles are "making a hit" at parties. Just use a prepared mixture, adding three-fourths of a cup of water.