

very accurately. Take your scissors and cut two inches up on one of the folds of each corner. There are two of these two inch folds placed two inches away from the outside corner. Cut but one and alternate the cut with the uncut one. Fold the first inch space over on the second and slip the two-inch loose end underneath this fold. These ends may be pasted if desired. You will now have a box $2\frac{1}{2} \times 2\frac{1}{2} \times 1$ inch. A cover is made in the same manner, only it is cut about an eighth of an inch larger each way so it will slip on easily. The addition of a Christmas seal on the top of the cover will give the desired festive appearance.

Old boxes, no matter what they advertise, if they are not worn at the edges, may be very easily covered. Cut rectangular pieces out of bright or decorative paper, one-eighth to one-quarter of an inch smaller than the sides on which they are to be placed. Cover the entire wrong side of the paper with a smooth paste. Place a rectangle on each side of the cover and press it from the center out so there will be no air holes. The

edges of the box may be colored with water color before the top and the sides are pasted on. Wallpaper may be used for this purpose or plain paper in desirable colors. A child's stick printing outfit may admirably be used to decorate a surface of this kind.

Hatboxes, candy boxes, or hosiery boxes may also be covered with wallpaper, then coated with sizing and shellaced. These boxes are almost gifts in themselves and are useful for various purposes after the cakes, candy, or hosiery have all departed this earth.

It is even possible to make more attractive covers for books. One of the most attractive book covers I ever saw was made out of a decorated paper, folded to fit the book, as we used to cover our old schoolbooks. There was also an attractive little book mark, made of a harmonizing cord with a decorative little bead at the end of it, which added materially to the charm. But it was the unusual appearance of the paper itself which appealed to me, so I inquired as to

the process. It is so amazingly simple I am going to tell you about it.

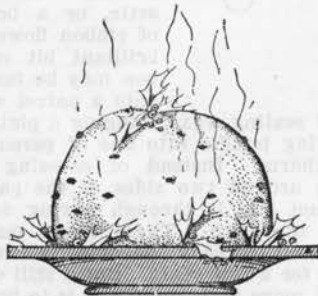
Take ordinary laundry starch and boil it down until it is thick. To this add some *opaque* water color, enough to give the desired color. With a stiff brush, paint this on a large sheet of paper with broad sweeps. Now, while it is still wet, spot out a design with a thimble, a stick, or some other convenient tool. The result is well worth while.

And so one might go on naming a hundred inexpensive ways of enrichment. If a bunch of common broom-straws, tied with a ribbon and put in an attractive box, sells for thirty-five cents, don't you see that every moment of thought and energy which you put on the final appearance of your gift will add to the material value, as well as to the pleasure of yourself and the recipient?

"The gift without the giver is rare." But the gift, encased with what represents a little thought, a little taste, a few odd moments and much good-will, is, indeed, a gift gorgeously arrayed.

Christmas Dinner Done in Reds and Greens

By N. BETH BAILEY, Associate Professor of Home Economics



IF YOU are fortunate, you may have turkey or other roasted fowl for Christmas dinner. But even the brownest, juiciest turkey is not complete without vegetables, salad greens, dessert, sweetmeats and the little "fillers" one looks for on the Christmas table.

Christmas, the time of holly and fir trees, suggests red and green for the color scheme of the Christmas menu, and a world of good things may be found to conform to these colors.

Cranberries for Red

Few of us need be told to "eat more cranberries". We just naturally must have cranberries in some form to make this meal complete. But often one feels the need of a new way to serve these gay red berries. Spiced cranberries are a splendid meat accompaniment.

Spiced Cranberry Jelly:

- 1 qt. cranberries
- 1 cup boiling water
- 2 cupsful sugar
- $\frac{1}{2}$ cup cold water
- 1 stick cinnamon
- 24 whole cloves
- 6 allspice berries
- Salt

Pick over and wash berries. Add boiling water and let boil until the berries are soft. Rub thru a sieve and add remaining ingredients. Bring to a boil,

let simmer 15 minutes, then turn into a mould and chill.

Spiced cranberry ice may be made by adding to the above recipe one cup of water and the juice of one lemon. Freeze. This is especially good served with roasts or fowls.

Cranberry jelly may be used as a salad if it is stiff enough to hold its shape. Cut the jelly into $\frac{1}{2}$ -inch cubes. Place on lettuce, sprinkle with broken nut meats and serve with mayonnaise or cream salad dressing.

Green Peppers for Greens

Green peppers are plentiful and may be put to such a fine variety of uses. They may be used as cases to hold creamed meats or vegetables. To do this, cut off the stem end, and remove all the seeds and parboil. If the peppers are strong, it is well to parboil the peppers in two or three waters. There is a variety of possible stuffings, but some of the most popular ones are: creamed celery, tomatoes and bread crumbs with grated cheese on top, scalloped corn, ground ham with white sauce and bread crumbs, raw ground carrots and nuts with white sauce, or rice and peanut butter.

Peppers are also used in salads, as in cold slaw, apple salad, and other vegetable combinations. A very pretty Christmas salad is made by filling green and red peppers or canned pimento with well-seasoned cottage cheese. Pack the cheese in until firm, and with a thin, sharp knife cut the peppers into one-fourth-inch slices and arrange on a lettuce leaf—two slices of green and one of red or two slices of red and one of green.

A perfection salad is a red and green salad. This is made by adding a tablespoon of vinegar to a lemon jelly rule, then add salted shredded cabbage and chopped green and red peppers. When solid, cut into squares and serve with salad dressing. Grated beets and green



string beans make a good dinner salad served with French dressing.

Harvard beets and buttered green string beans are excellent vegetables for this red and green meal. To make Harvard beets cut cooked beets into cubes. Mix $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ tsp. corn starch. Add $\frac{1}{2}$ cup vinegar and boil 5 minutes. Pour over the beets and let stand $\frac{1}{2}$ hour. Keep hot. Add 2 tbsp. butter when ready to serve.

Cinnamon Apples

Cinnamon apples may be served hot with the meat, or cold as salad or dessert.

Select firm, tart apples of uniform size. Make a syrup, using 1 cup sugar to 2 cups water, 1 tsp. cinnamon extract and red coloring to give desired color. Use a flat-bottomed pan. Have the syrup come up half way on the apple. Cook slowly. Turn to give uniform color. Let stand in hot liquid to become transparent. Serve hot or cold. These are also made from a syrup of red cinnamon candies.

For dessert, red and green maraschino cherries or a bit of red jam or jelly may be used on ice cream or on whipped cream desserts.

Christmas cakes are made by cutting fruit cake into squares. Frost with a boiled icing and decorate the top with a holly leaf and several small red cinna-

mon candies to resemble a spray of holly, or green gumdrops may be sliced and cut into the shape of leaves with candied cherries cut to simulate berries. Other Christmas cakes are made by frosting little rounded cup cakes on all sides with boiled frosting. Roll at once in shredded cocoanut to look like snowballs.

Individual pies, the crust baked over the bottom of gem pans, then filled with the prepared mixture, are good topped with whipped cream or ice cream. These are most festive if into each pie is stuck a gay little cardboard Santa Claus, Christmas tree, lighted candle, or other favor.

The old-time Christmas plum pudding was often brought to the table ablaze with burning brandy. But since this is no longer possible, we may use Fourth of July sparklers. Stick several into the pudding and light just before entering the room, as they burn out quickly. The plum pudding should be placed on a round plate or tray and garnished with sprays of holly, mistletoe or festoons of pop-corn and cranberries.

Plum Pudding

1 lb. suet, powdered
1 lb. raisins
1 lb. currants
½ lb. citron
¼ lb. lemon peel
1 glass currant jelly
1½ tsp. mace
10 eggs
½ cup fruit juice
¼ lb. almonds
2 tsp. salt
2½ cups brown sugar
1¼ cups bread flour
2 tsp. cinnamon
½ tsp. nutmeg
1½ tsp. soda

Clean, cut and chop fruit. Combine dry ingredients and fruit. Beat eggs and add liquid and jelly. Combine wet and dry ingredients. Steam in covered greased molds 6 hours. This makes four pound coffee tins almost full. These may

be best stored in the coffee tins, as the fat hardens when cold. To serve, reheat in the tins in boiling water. The pudding will be very soft and very rich.

Meringues

Meringues make pretty little Christmas sweets that are not too filling.

1 cup egg whites
¼ tsp. salt
2 cups gr. sugar
½ tsp. vanilla

Beat egg whites with a wire whisk until very stiff. Add 2 tbsp. sugar. Beat well, add 4 tbsp. sugar, beat until mixture leaves an opening when cut with a knife. Fold in the rest of the sugar lightly. Drop by teaspoonsful onto un-buttered dampened wrapping paper fitted over the bottom of an inverted dripping pan. Press half a red or green maraschino cherry on the top of each. Set into a cool oven and let dry out slowly for one hour. Avoid too much heat as they burn and stick to the paper. When correctly baked, the meringues will be a delicate brown and can be easily lifted from the paper. These may be made larger and used as cases to hold fresh fruit or berries and whipped cream. This recipe makes three dozen big shells.

Of course, no Christmas dinner is complete without candies and nuts. One of the easiest ways to salt nuts is to use fresh fat or cooking oil. Fry the nuts like doughnuts, using a wire basket of small mesh so that the nuts may be quickly raised out of the hot fat. Care should be taken to avoid over-browning. If mixed nuts are desired, fry each kind separately as their time of browning varies. Pecans must be very closely watched. To salt filberts, fry with the skins on, then roll between towels and the skins come off easily.

Stuffed Prunes or Dates

Remove stones from prunes and dates. Fill the cavities made in each with the

stoned dates. Press into shape and roll in powdered sugar.

Deviled Raisins

Clean and stem large raisins, cook in hot olive oil until plump. Drain on paper. Sprinkle with salt and paprika.

Christmas Mints

Christmas mints are quickly made by melting fondant over hot water until it is of a creamy consistency. Color one-third red and flavor with oil of clove; color one-third green and flavor with wintergreen, and the last one-third leave white and flavor with peppermint. To make a pointed bag, cut an 8-inch square of heavy muslin or ticking into two triangular pieces. Sew the straight edges together, leaving the bias edges at the top. Cut off the point, leaving a quarter-inch opening. Use a metal table top or oiled paper as a working surface. Put the creamy fondant into the bag and squeeze gently. If one is careful, small, uniform patties may be made. Do not overheat the fondant as this causes white spots. Do not fill the bag too full or squeeze too rapidly.

A Fruit Confection

A good confection for children is made by grinding thru the food chopper 1 lb. raisins, 1 lb. figs, 1 lb. dates, ½ lb. nuts, rind of 2 oranges or ¼. candied orange peel. Salt well and add the juice of one lemon. Roll into 1-inch rolls. Press firmly into shape. Let stand one hour. Cut into ¼-inch slices and roll in powdered sugar.

Pop Corn Balls

Pop corn balls make an attractive centerpiece. For an after-dinner sweet, these balls should be not over 2 inches in diameter. To make a festive table, press into some of the balls the end of a streamer of red and green baby ribbon. Pile the pop corn balls in a crystal glass bowl or in a pretty low basket. Stretch the streamers in alternating colors out
(Continued on page 15)

Where Does Christmas Come From

By GERTRUDE MURRAY

"WHY do we have Christmas trees, Aunt Jean?"

Just another of little Billy's "ever and always" questions, but it did start me thinking. Where do we get our mistletoe story, and why do we have Christmas trees?

And so, Aunt Jean, who, though never really having thought about it, supposed that Christmas trees just happened, discovered that behind nearly all of our customs is some interesting old tradition, even the day we celebrate.

Long before the birth of Christ the ancient people celebrated the day which is our Christmas as being the birth of the Sun. It was a time of peace on earth, good will toward men as our own Christmas. Since the exact date of Christ's birth was never recorded, the early Christmas changed the festival from the birthday of the Sun to that of the Son, and thus many of the customs remained the same, except that they came to have a finer significance.

From the English we have obtained many of our present-day customs. Mistletoe had long been a part of Christmas

ceremonies, but the English gave to it the meaning it has today. The custom of feasts on Christmas originated with the early Saxons and the same games which the children of today play after the feast were played in those long-ago days by the fair little Anglo-Saxons.

But to Germany must go the credit for the time-honored Christmas tree. For a week before Christmas thousands of fir trees are hauled to the German cities until one really wonders where they will all be put. If people cannot purchase trees for themselves, societies provide them. They are found not alone in homes, stores, and elsewhere, but on the graves of the dead to keep green the memory of these dead. The Germans have their Kriss Kringle, similar to our Santa Claus, who goes about on Christmas eve to find those children who deserve gifts and those who deserve a birch rod.

From our own early days has come our true happy celebration of today. The early Virginians did much decorating, feasting and merry-making. The first Christmas celebrated in America was in

1620, after the landing of the pilgrims, who, although they had suffered so much, were anxious that Christmas should not die out in the new country.

The Yuletide season has been strangely connected with events in the history of our country. It was on Christmas eve that Washington crossed the Delaware, and a year from that time the soldiers were enveloped at Valley Forge. On Christmas eve, in 1783, General Washington laid aside his military accoutrements for life and took on those of a civilian, and at Christmas time in 1791 the nation was mourning the death of our greatest statesman and leader. Abraham Lincoln made his two famous proclamations on Christmas.

And so Aunt Jean found, rather to her amazement, how closely customs, and countries, and Christmas, and even history, are connected; how really human everything is after all; and that everyone in the world is very much like everyone else in the world even tho we don't think so. Little Billy, you open many vistas for thought.

Christmas Dinner Done in Reds and Greens

(Continued from page 2)

to each place, so that at the end of the meal each guest draws on the ribbon and receives a ball. One may add to the entertainment if a little fortune in verse is written on a slip of paper folded and tied to the end of the ribbon that is hidden in the pop corn ball.

This rule for pop corn balls never fails.

- 1 cup corn syrup
- ½ cup sugar
- 1 tsp. cream of tartar
- 1 tbsp. butter
- ¼ tsp. soda
- 4 qts. popped corn.

Boil syrup, sugar and cream of tartar to the soft-boil stage. Add butter and soda. Pour over freshly popped corn. Cool and shape. This makes 15 medium-sized balls.

Fondant-Covered Marshmallows

Cut square marshmallows in quarters or halves. Melt fondant. Flavor and color as desired. Dip the marshmallows as in dipping chocolate. The marshmallows become soft and creamy.

And so the Christmas dinner is a meal of red and green colors. We choose those foods that add to these colors and avoid those foods that mar the effect. Be it turkey, goose, chicken, or roast beef, as you will, but watch carefully that the Yuletide colors predominate in all the little accessories that make for a successful Christmas dinner.

Do Your Christmas Shopping Early



Women who are concerned with buying Christmas gifts for men will find in our Men's Store a world of possible solutions to their problems. Among them are:

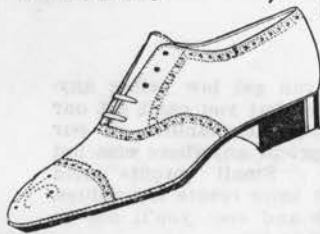
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