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After Hours

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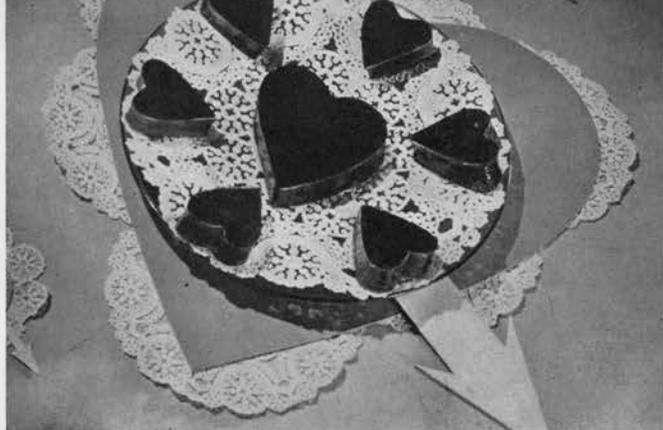


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Recommended Citation

Feik, Marijean (1941) "After Hours," *The Iowa Homemaker*: Vol. 21 : No. 7 , Article 2.
Available at: <http://lib.dr.iastate.edu/homemaker/vol21/iss7/2>

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After Hours

Marijean Feik suggests novel ideas for appealing spreads you'll want to give this February

SPREADS offer a variety of possibilities for ingenuity and are fun both to give and to attend.

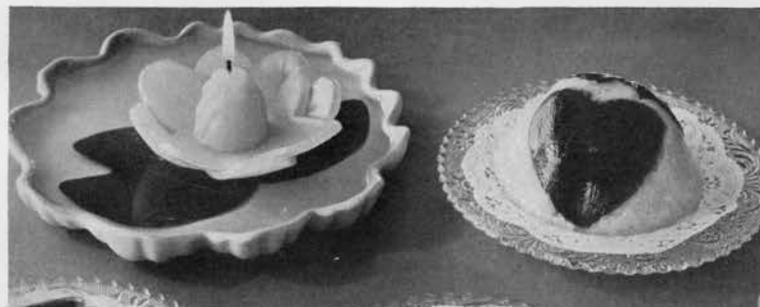
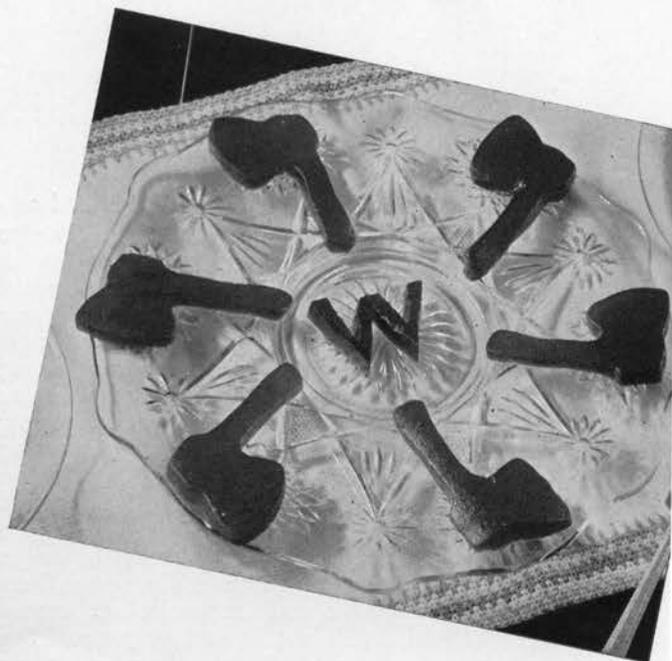
Feature heart-shaped motto candy when you're a February hostess or maybe red cinnamon balls or red and white mints. Red cranberry jelly, a favorite, may be bought in a can firm enough to slice. Carry out the valentine theme and cut the jelly in the shape of a heart. It will disappear in no time!

If you've some extra time, cut open face sandwiches in the shape of hearts, and decorate with paprika, maraschino cherries, olives, pimento, or candy placed over a light cheese spread. They'll liven any party. Design flowers by using strips of olives for the stem, and pimento for the flower. Faces, smiling or frowning, may be fashioned using raisins for the eyes, pimento for the mouth and a big red cherry for the nose, with a tiny bit of paprika for the rosy cheeks.

Cover some of the sandwiches with strawberry or cranberry jam or any other suitable spread. Ribbon sandwiches of white bread with these red fillings are unusual and attractive.

A cake may be effectively decorated to fit into your valentine theme by placing red cherries, strawberry jam or candies on white frosting.

Fruit or vegetables or their juices add both color and zest. Combine the sweetened juices of grapefruit and cranberry or cherry for a colorful and tasty drink.



Hearts and flowers lead the valentine parade for parties. Cranberry sauce is used for the hearts at left, top and bottom, and for the hatchets above. Cranberry hearts trim the platter at upper right; in the center is a heart of tomato aspic