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Why Not a Christmas Plum Pudding Sale?

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the height, there is always a certain length of skirt at which the figure is shown to greatest advantage. For the last year, skirt lengths have been extremely short, but in the shortest skirt should never be more than thirteen or fourteen inches from the floor. This length is for the taller girl who can wear shorter skirts to take from her height. For the shorter girl, this distance is too great. If the figure is viewed from the back and sides, many times the skirt will be lengthened. If the skirt is too short, and if it is at all scant it gives a very bad line to the figure at the knee. The size and shape of the ankles, too, are very important factors in determining this length. To wear short skirts, one must have reasonably slim ankles and the limbs must be straight. If the skirt is too short it will emphasize any defects in the figure and the silhouette will be very bad.

Good design means striking a happy medium, finding that in fashion which is best for one's figure rather than appropriating the obvious thing which first strikes one's fancy. When a girl dresses herself, plans a garden, hangs a picture, or writes a letter, she is a designer. The costume reflects the taste of the wearer as the home reflects the taste of the housekeeper.

So let the college girl in planning her wardrobe follow the standards of good taste, taught by the practical common sense application of the principles of color, form and line, harmony, contrast and proportion.

Why Not a Christmas Plum Pudding Sale?

By WILLETTA MOORE

CHRISTMAS time is recognized by many club and organizations, as a splendid time to swell a fund they are carrying out, in their year's program. Each organization puts forth its efforts in its own way. So while the needle club is having its long planned for sale of its own, the science section steps in with a unique sale of its own?

Christmas time being one of the busiest times of the year in most homes a regular baked foods sale is difficult to manage. However, a plan which has been carried out very successfully in a number of places is a "Christmas Plum Pudding Sale."

Last year the Y. W. C. A. at Waterloo, Iowa, cleared over one hundred and sixty dollars at a plum pudding sale where they made only a charge of five cents on each pudding sold. Orders for these puddings were received from people all over the state and the supply did not begin to fill the demand.

Such a sale has a number of possibilities and advantages. In many places the Domestic Science groups find such a scheme just what they have been watching for, to prove their worth in a community. Another advantage at that busy season, is that the puddings can all be made weeks before and are much improved by being allowed "to ripen."

Then, too, these puddings almost sell themselves. In these busy times the true Christmas spirit is coming back to its own, and people are not spending so much time and money on gifts. However, something added to the pantry of a neighbor or friend, carries the Christmas greetings. And what could add more to a holiday meal than a good plum pudding?

In making puddings for sale different sized cans should be used as some will want small puddings and others larger ones. The puddings may be sold at a set price or they may be sold by weight.

They may be made to look attractive by wrapping them first in oiled paper, then in tissue paper napkins, tying the ends with red ribbon or yarn. One group of girls secured boxes, the right size, covered them with brown paper and painted designs on the covers.

More than one scheme can be used in advertising, such as attractive posters, newspaper ads and announcements made at different clubs and gatherings. Sometimes a popular tea room or cafeteria will greet the making of any cream candy, whether it be fondant, fudge, penoche, or their variations. First the sugar must be dissolved in the liquid before the mixture boils. To hasten this process, stir thoroly and keep a cover over the pan as the syrup cooks slowly. The cover catches the steam, which drops back, washing down the sides of the pan. It is well not to add the chocolate until one is sure the sugar crystals are dissolved. In that way one can more easily see when all the crystals are fully dissolved.

If butter is added just before removing the candy from the fire, the syrup does not burn so readily and the flavor of the butter is more prominent.

To test candy, one may use a thermometer or the water test. In using water, one aims to cool a small portion of the syrup to see how firm it will be when cold. Therefore use a large amount of water, as in a bowl or pan, and only a few drops of syrup. Set the pan off the fire while testing, lest the syrup overcook.

When the syrup gives the right test, i.

Christmas Sweets You Will Want to Make

By BETH BAILEY, Associate Professor of Home Economics

At CHRISTMAS time one naturally thinks of home made sweets. Most families have their favorite kinds and as this season comes around, the family joins with holiday spirit into the preparation of crystallized fruits, bonbons, chocolates, salted nuts, popcorn balls and fruit cakes.

There are certain principles that govern the making of any cream candy, whether it be fon-dant, fudge, penoche, or their variations. First the sugar must be dissolved in the liquid before the mixture boils. To hasten this process, stir thoroughly and keep a cover over the pan as the syrup cooks slowly. The cover catches the steam, which drops back, washing down the sides of the pan. It is well not to add the chocolate until one is sure the sugar crystals are dissolved. In that way one can more easily see when all the crystals are fully dissolved.

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