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Decorating the Christmas Tree

Margaret Ericson

Iowa State College

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A Scandinavian came to this country and was pursued by a policeman for some wrong doing. The Swede hastened into a store and asked the store keeper to hide him. The store keeper put him in a large sack on the floor. Presently the policeman burst in.

"Seen a Swede in here?" he asked.

"No!" replied the store keeper.

"Well, what's in that sack down there?" grumbled the morose officer.

"That's Christmas tree decorations," responded the other.

Then the Swede, tactfully playing true to his position, said "Yingle! Yingle!"

All Christmas tree decorations may not possess the power to jingle, but some of them ring true. Tree decorations can be so clever and of such a large variety at really a small expense. The selection largely upon the size of the tree and the occasion.

When choosing a tree for the home, it is best to use one of a medium height as that type usually fits best in the average home. As the tree is essentially for the joy the man who does not enjoy sports, golf or rather increased thought, let us remember that some very attractive patterns and colors are really more economical if the few well chosen objects are selected.

At the very top of the tree, the sentiment is sometimes expressed in the form of a star—in memory of the real star of Bethlehem. Stars can be bought, but some can be made at home. A very effective star is made on a buckram frame and tinsel sewed on it. Two separate stars are made, the edges fastened together, and an electric bulb inserted between the two for illumination.

The small gifts may be suspended from the branches and the more bulky ones put on the snow beneath the tree. Now we are ready for Santa Claus.

The decorations for school and church trees are similar to these. Let us in some respects. The trees would be larger and

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Christmas for Him

DOROTHY HARP AND LOUISE CORSAUT

GIFTS for men demand more thought, or rather increased thought, than do gifts for women. Before we give, let us stop and think if the gift is one which will find a use and will be enjoyed. Let us not give the man who does not enjoy sports, golf, or horse, nor the one who doesn't enjoy lounging a lounging robe.

How often we hear: "I wish I could exchange this gift for something out of which I could get some use." Right now in our Christmas planning, let us remember that and make our gifts express the season's greetings usefully. Making gifts is half the fun of Christmas—especially for such a problem as "the man".

Handkerchiefs are always the first thought, but are often passed by as not of enough consequence. The little utility thought should cause us to pause here, however, and we will find that some very attractive handkerchiefs can be made.

Linen and silk handkerchiefs are made by pulling thread of various colors and patterns through the square to form very lovely borders. Linen or fine nainsook with half inch hems hemstitched and perhaps a monogram in the corner make very nice handkerchiefs. The initial or monogram can be of any design, but I like especially a long, narrow initial.

Pajamas are desirable gifts, both from utilitarian attractiveness of the garment. The more tailored they are the better liked. These can be made of English broadcloth, wash silks or any of the novelty printed cotton cloths. They may be made in plain or figured colors, decorated by means of initial pockets, frogs or flat braid.

Dressing gowns, also tailored, can be made. Those of corduroy with satin reverses and lined cuffs and a silk cord are used for men as well as women. For gowns that are to be very warm, those made of blanket and trimmed with silk braid are very nice. Others are all silk or made of material resembling Turkish towelling.

Men's socks are not hard to make and if measurements are accurate they are nicer than the ready-made ones, because the material is usually of a better quality. Commercial patterns for shirts can only be bought, but an old, well fitting one taken apart makes a very good pattern.

Care should be taken to have very even seams, nice stitching and finishing to give a tailored appearance. The materials to use may be English broadcloth, soft silks, or regular shirting madras in very attractive patterns and colors.

Scarves of flannel or silk are very easily made. They are usually made four inches wide and five inches long. The ends may be fringed and the long side hemmed or overcast by machine. Hand woven scarves are unusually good looking and are not difficult to make if one has done any weaving. They are often lovelier in color and design than the plaid or checked flannel, but, of course, they take longer to make.

One can knit sweaters in gold or gulf hose, in knitting the hose, steel needles are used for the foot and larger amber or wooden needles for the leg. The plain knitted stitch is used for the leg for the leg two or three and purl two or three. These can be in plain colors or with stripes of other colors going around. A very colored sweater or a color scheme will go to remember that many men do not like a very gaudy hose so govern your color scheme and design accordingly.

Sweaters may be slip-on or coat style, with sleeves or without. The slip-on sweater with sleeves is most popular now and can be made in various colors and designs in the knitting.

Ties may be crocheted and for anyone who crochets at all are very simply made. They are made in one strip and sewed together at what is the under side of the tie. The design may be open work or solid and a fine silk thread and fine needle will give the best results. Lovely color combinations can be worked out easily. One especially in midnight blue, black and gold. The body of the tie is blue with a blue and gold stripe running the length of the tie. A gold thread or give the edges to be sewed together and the ends more body, crochet around them with a very flat edge.

These are but a few suggestions, but from them individual ideas may grow and the problem of gifts for the man isn't really such a problem after all.
CANDY CANDLE HOLDERS
Have you any suggestions for candle holders for a child's birthday party?
Answer—Candle holders which will delight children not only because they are attractive but also because they may be eaten are made by using a colored flat mint for the base of the holder. In the center place two white "Life-Savers" held together by frosting. A third "Life-Saver", attached in an upright position, serves as a handle. With a card tied to the handle, they might also be used as placecards.

WHIPPING CREAM
Is there anything that one can add to cream to make it whip?
Answer—Cream, to be whipped, should be thick and contain from 25 to 35 percent butterfat. It should also be from 12 to 45 hours old, and at a temperature of 35 to 50 degrees F. If too fresh or warm, it will not whip. If these requirements have been fulfilled and the cream still does not whip, the cream may be thickened by adding one teaspoonful of Viscogen to 2 cups of cream. Viscogen is a harmless solution of lime. 3/4 cup milk of lime, 1/3 cup sugar and 5 cups of water are mixed and stirred thoroughly. The mixture is then allowed to settle for 24 hours before using. Viscogen will keep indefinitely.

DECORATING SALADS
What suggestions can you give for decorating Christmas salads?
Answer—In fruit salads the Christmas colors may be carried out by using red and green maraschino cherries, either whole or in pieces, candied cherries, pimento and tiny sprigs of mint or holly.

SALTY SOUP
Is there any way in which the salty taste may be taken from soup?
Answer—If too much salt has been added to soup, add a few pinches of brown sugar. The sugar will remove the salty taste, but will not sweeten the soup.

POWDERED SUGAR ICING
I object to uncooked icing because of the raw taste. Can you please tell me some way to remove this objectionable taste?
Answer—In making powdered sugar icings, if you will always add something hot, the raw taste will not be noticed. Either the milk or water may be added hot or the butter may be melted before it is added. The addition of a few drops of lemon juice helps the flavor.

CLEANING SOILED PILLOWS
My feather pillows have become badly soiled. How can they be cleaned? Can feathers be washed?
Answer—The feathers may be washed in the ticks if they are not too soiled. If they are badly soiled the feathers must be removed. Make a cheesecloth bag a little longer than the ticking ease and sewed at one end. Run a heavy basting thread across the pillow one inch from end. Then rip the end of the pillow open. Sew together the open end of the cheesecloth bag and the loosened end of the ticking. Remove the thread from the ticking and shake the feathers into the bag. Baste the bag closed and separate the cheese cloth and ticking. Wash the ticking thoroughly. Put the bag of feathers back in lukewarm water containing one tablespoon of borax to a gallon of water. Douse the bag up and down until the dirt is thoroughly loosened. Do not rub because rubbing breaks feathers. Rinse and hang in the sun. A windy day will liven them. Transfer to ticking as before. Be sure to close the ticking before separating the two bags.

DISGUISSING ALARM CLOCKS
An alarm clock is essential to me, but I dislike its appearance. Can you suggest any way to disguise the clock?
Answer—Cover three sections of cardboard with cretonne and hinge them together like a screen. Cut a hole small enough to allow only the face of the clock to show. Besides hiding the ugly clock, this screen may give a delightful bit of color to the room.

TO CLEAN A PEN
What will remove colored ink from a fountain pen?
Answer—Dip the pen in ammonia. The old ink will be removed immediately.

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that more decorations of an even larger size would be needed and less home-made things used.
In regard to house decorations, the fewer the better. Tiny bells and holly or evergreen wreaths in the windows, and perhaps a touch elsewhere of holly and the mirthsome mistletoe are permissible. Streamers are taboo as they give the home the feeling of a ball room and show a poor taste in contrast with the other furnishings of the room.
If the tiny Christmas tree is used as the center piece of the table decoration, the trimming should be simple but effective. Tinsel and small gold, silver and red balls give about the desired degree of brightness.

BRAN
What are some ways to use bran besides as breakfast food?
Most people do not realize that bran can be used in innumerable ways besides as a breakfast food. Bran may be added to waffles, griddle cakes, doughnuts, nut bread, candy, muffins and many other products. Bran muffins are especially delicious.
2 tbsp. shortening 1/4 cup sugar 1 egg 1 cup sour milk 1 cup flour 1/2 tsp. soda 1/2 tsp. salt 1 tbsp baking powder 1 cup bran
Cream shortening and sugar together, add the egg. Mix and sift flour, soda, salt and baking powder. To the creamed mixture, add the bran, then milk, alternately with the sifted dry ingredients. Pour into greased muffin tins and bake in a moderate oven (370 degrees F.) for twenty minutes. Yield: 12 muffins. If sweet milk is used instead of sour milk, omit the 1/2 tsp. baking powder. Raisins and nuts may be added.
Bran Brittle is a very good candy for children, since a large piece contains very little sugar, the bran is a regulating food and also a source of a great deal of iron.
2 cups granulated sugar 1/2 cup light corn syrup 1/2 cup butter 1 cup brown sugar 1 cup water 1/2 tsp salt 1 1/2 cup bran
Put the sugar, syrup and water into a sauce pan and cook, stirring until the sugar is dissolved. Continue cooking, without stirring, until the temperature of 300 degrees F. is reached (very brittle). Remove, add salt and butter and stir only enough to mix well. Add bran and turn at once on a greased slab. Smooth out with a spatula. After about one-half minute take hold of the edges of the candy and, lifting if slightly from the slab, pull it as thin as possible. Break into irregular pieces.
Bran flakes used to cover the chops of gingerbread cows will delight the children.