1942

His Christmas Box From You

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Recommended Citation

Tidemanson, Catherine (1942) "His Christmas Box From You," The Iowa Homemaker: Vol. 22 : No. 5 , Article 7.
Available at: http://lib.dr.iastate.edu/homemaker/vol22/iss5/7

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His Christmas Box

From You

Catherine Tidemanson tells how cookies, cakes and sweets may be packaged for men in service

By SPECIAL request from that man in the service in camps and stations in the United States, home-made cakes and cookies will be included in his Christmas package, according to a recent survey.

While the men agree that Uncle Sam is a first class provider, they miss those foods which have the distinct flavor of home.

Of course you can’t alleviate most of their food desires until they are home on furlough, but the cake and cookie situation is one with which you can cope.

Easy to pack and send are fruit-filled cookies, chocolate cookies and brownies, molasses cookies and oatmeal fruit cookies. Sugar saving recipes making use of honey and syrup are available for all of these treats.

Frosted cakes are seldom good travelers, but Christmas fruit cake, unfrosted apple sauce cake, spice cake or pound cake will arrive in good condition if they are packed well.

Most essential in assuring the cake’s good arrival is the proper packing box. A heavy carton slightly larger than the cake, is fine if the distance to his camp is not great; otherwise a metal box will keep the cake fresh, moist and in one piece at least until its arrival.

If you use a carton to facilitate handling, place the cake on a piece of cardboard or a paper plate. A little icing on the bottom of the cake will prevent it from slipping and will hold the cardboard in place.

The cake should be wrapped well in waxed paper. If you have it, colored cellophane covering the cake will add to the attractiveness of the package. It is best to line the cake container with crushed paper and set the cake in the middle of the box. Filling the space around the cake with crushed paper or unsalted popcorn and putting additional paper over the top of the package insure the cake against knocking about in the box.

If the package is marked “perishable” and the correct amount of postage is included there should be no delay in receiving the package.

Wrapping each cookie in waxed paper or wrapping two cookies with the flat surfaces together will keep your “rookie cookies” intact.

A layer of filler covered with waxed paper should be placed on the bottom of the box and the wrapped cookies laid as closely as possible together on the paper. Enough layers of filler over the cookies to fill the box so full it is necessary to press the lid down to close the box is important.

Cookies and cake well wrapped have been sent thousands of miles and arrived perfectly fresh.

Your soldier, sailor or marine is going to appreciate you more if you don’t forget about sending packages of food after the holidays. Rather than send one package containing dozens of cookies once or twice a year, mail smaller packages more often.