1922

Christmas Dinner Done in Reds and Greens

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Recommended Citation
Bailey, N. Beth (1922) "Christmas Dinner Done in Reds and Greens," The Iowa Homemaker: Vol. 2 : No. 9 , Article 3.
Available at: http://lib.dr.iastate.edu/homemaker/vol2/iss9/3
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 al- ternate the first with the unseen 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 2½x2½x1 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 adver- tise, if they are not worn at the edges, may be very easily covered. Cut rect- angular 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 desir- able colors. A child's stick printing out-fit may also be used to decorate a surface of this kind.

Hatboxes, candy boxes, or hosiery boxes may also be covered with wall- paper, then coated with sizing and shel- laced. These boxes are almost gifts in themselves and are useful for various purposes after the cakes, candy, or hos- iery have all departed this earth.

It is even possible to make more at- tractive covers for books. One of the most attractive book marking cover ever made 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 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 re- sult is well worth while.

And so one might go on naming a hun- dred 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 ap- pearance 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 repre- sents a little thought, a little taste, a few odd moments and much good-will, is, in- deed, 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 brown-eat, juiciest turkey is not complete with- out 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

Pew 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 cupfuls sugar
½ cup cold water
1 stick cinnamon
24 whole cloves
6 allspice berries
Salt

Pick over and wash berries. Add boil- ing water and let boil until the berries are soft. Rub thru a sieve and add re- maining 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 ½-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 many 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 pep- pers 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 but- ter.

Peppers are also used in salads, as in cold slaw, apple salad, and other vegeta- able combinations. A very pretty Christ- mas salad is made by filling green and red pepper halves with the same well-seasoned cottage cheese. Pack the cheese in until firm, and with a thin, sharp knife cut the peppers into one- four-inch slices and arrange on a let- tuce 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 table- spoon of vinegar to a lemon jelly on ice, 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 Har- vard beets cut cooked beets into cubes. Mix ¼ cup sugar and ½ tsp. corn starch. Add ½ cup vinegar and boil 5 minutes. Pour over the beets and let stand ½ 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 apples. Cook slowly. Turn to give uniform color. Let stand in hot liquid to become trans- parent. 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 boiled icing and decorate the top with a holly leaf and several small red cinna-
Add liquid and jelly. Cut into the shape of leaves with candied fruit. Give the base a slight coating of white. Let dry in the sun. When dry, the leaves may be baked or fried and used as a garnish for holiday dishes.

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 plum pudding before baking. When the pudding is done, the sparklers will be lit, providing a dramatic entrance.

Aunt Jean would often make plum pudding for Christmas. She combined fruit, sugar, and spices, baked it in a pan, and presented it to the table with a flourish. The aroma of the pudding filled the room, and the anticipation of the guests was palpable.

The plum pudding was cut into small pieces and served alongside the main dishes. Each guest would take a bite of the pudding, savoring the rich, spiced flavors and the tender fruit.

On the evening of Christmas Eve, the family gathered around the table, ready for the traditional meal. Aunt Jean would begin by serving the plum pudding, followed by the main courses, and finally, the desserts. The atmosphere was one of joy and celebration, as the family shared a meal together, reflecting on the year that had passed and looking forward to the year ahead.

Christmas pudding was not only a delicious treat, but it also held a special significance. It was a symbol of the unity and togetherness that Christmas brought to families and communities. The act of sharing this dessert with loved ones was a way of reinforcing the values of love, compassion, and community.

As the night wore on, the family would enjoy each other's company, sharing stories and laughter. The plum pudding, with its hearty and comforting qualities, was the perfect ending to a memorable evening. The memories of these Christmases would be treasured for years to come, as the family gathered around the table once again to celebrate the season of giving and goodwill.
Christmas Dinner Done in Reds and Greens

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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
1/2 cup sugar
1 tbsp. cream of tartar
1 tbsp. butter
3/4 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.

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