For Gift Making... Needle and Thread, Pot and Pan

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Recommended Citation
Griffin, Marjorie (1934) "For Gift Making... Needle and Thread, Pot and Pan," The Iowa Homemaker: Vol. 14 : No. 5 , Article 9.
Available at: http://lib.dr.iastate.edu/homemaker/vol14/iss5/9

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For Gift Making . . .

**Needle and Thread, Pot and Pan**

by Marjorie Griffin

With December, practically everyone thinks of gifts; and gifts entail the expenditure of many hours of time either shopping in the retail store or deftly applying one's brains and fingers in the developing of unique gifts from materials found in the attic or scrap bag.

Iva Brandt of the Textiles and Clothing Department offers some gift suggestions—a shoe pocket case for the closet door, aprons, round kitchen holders so that there will be no corners to get into food—all made from short lengths of colorful material, bias tape to harmonize, and that useful machine attachment, the binder, to help make these into attractive gifts speedily.

Miss Brandt also suggests that radiator covers, table runners and cot pillows are very effective made out of monk’s cloth, with borders or all-over designs made by drawing colored yarns through the fabric. The ends of the runners may be quickly finished by a fringe of ravelings.

From scraps of leftover yarns Miss Brandt suggests making of black yarn an inexpensive 12 by 16 inch shopping bag with a border, up about 2 inches from the bottom, of bands of lovely colors with just a line of black between. Finish the bag with a zipper top and a handle of braided yarn. Or perhaps a flat felt crocheted collar in soft gray-blue with a border of blue-green and two values of purple to wear with a blue wool dress fits into your gift plans. Then again—crocheted or knitted squares of gay colors alternated with black, when joined together make an effective cover for a stool or a top for a pillow.

If you are planning to make stuffed animals for children’s gifts Miss Brandt advocates using the same patterns and method of making as for cotton flannel but substituting white pebbled oil cloth. It is much more sanitary; it makes possible the washing of the bunny’s face as clean as the child’s. Cunning bibs and cushions may also be made.

Here are Miss Brandt’s directions for a clever reminder of “A stitch in time saves nine.” Make a little figure with a ball of darning cotton, a spool of silk or mercerized cotton thread and a round wooden bead, the size of a walnut. Paint the face on the bead. With a fine wire fasten the head to one end of the spool of thread and the thread to one end of the darning cotton. Slightly twisted loops of wire coming from the top of the thread will form the arms and hands. The little figure may be fastened by means of wire to a piece of cardboard about 2 inches by 3 inches or she may be draped with pieces of silk or cotton bias tape for a dress. With a bunch of safety pins hung on one hand and a thimble on the other she is ready to go with a “Merry Christmas—and darn it.”

Miss Brandt assists also in the wrapping of Christmas gifts with marbleized paper which is made by filling a large flat pan with water and dropping on the surface oil paints of various harmonizing colors. These will mix together in a variety of odd, irregular shapes. Draw plain white tissue paper quickly over the top of the water, and the colors will be transferred to the paper. The possibilities of different color combinations is unlimited.

Miss Emma Kitt of the Applied Art Department has also given an economy hint for gift wrapping. She suggests combining two or even three different left-over papers from last Christmas on the same box, or trimming, remounting and pasting several attractive cards on the tops of boxes as effective labels. Or a round box might be placed in the center of a square or circle of paper, the edges gathered, tied and folded back petal-like in the center of the top. Decorate with silver stars.

FURTHER suggestions: Lay a square or rectangular shaped box upside down upon the wrapping paper so that the joining of the edges comes at the back. Always tie your ribbon in such a way that the knot can easily be untied.

When purchasing paper, Miss Kitt warns: Avoid inferior grades of paper that tear easily at the edges. Have just enough paper to cover the box with no excess to fold under; thus avoid a bulgy, shapeless mass.

If you are wrapping a man’s gift, Miss Kitt says it should be fashioned in a tailored-looking way thru the use of heavy, rough-textured paper tied with a severe-looking flat box. For the elderly woman soft lavender wrappings tied with silver ribbon or gauze are appropriate, but gay young moderns need the dash and brilliance that the more sophisticated wrappings give. For the latter try a package in shiny black wrapping paper tied with a flaming red cellophane bow. Or use brilliant blue and white papers tied with silver ribbon or gauze, but consider carefully the placing of seals and labels to secure balance and unity of effect. Seals may be arranged to form borders or symmetrical designs for the top of the package.

If a package is to appeal to little folks, Miss Kitt suggests attractive wrappings with small favors such as tiny tinkling bells or a Santa Claus purchased at the five-and-ten-cent store tied to the exterior by means of tying tape or twine.

Not everyone is an “all-around” individual. Therefore, for those who do not enjoy sewing Christmas gifts, why not prepare small fruit cakes and wrap them in some of the unique ways Miss Kitt has suggested. Miss Fern Gleiser, Head of Institution Management Department, has given a recipe for one of “The Time Honored Fruit Cakes.”

**DARK FRUIT CAKE**

1 lb. citron
1 lb. raisins
1 lb. almonds
1 lb. butter
1 lb. brown sugar
1 lb. flour
1 doz. eggs
2 tsp. salt
\( \frac{1}{2} \) tsp. cinnamon
2 tsp. mace
1 tsp. cloves

Shave and chop heated citron. Chop raisins. Blanch and cut almonds. Cream the butter, add sugar, then the egg yolks and fruit juice. Fold in prepared fruit and nuts before the beaten egg whites. Line pans with three layers of oiled paper. Spread cake batter 3 inches thick. Decorate surface with cherries, almonds, etc. Bake in a very slow oven (about 275 degrees F.) for 2 hours.

This recipe makes a 9-pound product, and may be baked in two large tube pans or several small pans. Variations in ingredients can be made in this recipe—candied peels and cherries are excellent in cakes.

After they have baked, the cakes should be cooled thoroughly, then wrapped well in oiled paper, placed in a tightly covered box and stored in a cool, dry place. A ripening period of 6 weeks or more does much to improve the flavor of fruit cakes.

In case your friend is not particularly fond of fruit cake, why not make a

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THE IOWA HOMEMAKER

Burn Midnight Oil

( Begins on page 3)

Do we get 1,000 foot candles? By no means. We do well to get 5 foot candles. Just stop and count over the spectacled members in your own crowd and you will be amazed! Some defective vision, of course, comes as a result of accident and illness, but 60 percent of poor eyesight in America today is caused by eye-strain.

Everyone knows that how much daylight comes in depends on the number of windows in the room, but it also depends upon how those windows are taken care of. From one-fifth to one-fourth of the total light which is available outside may be absorbed by dirt on the glass. But if the window is clean, we really get more light in the room when the window is shut than when it is open, for glass spreads the light.

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For Gift Making

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carrot pudding, a favorite recipe which has been given by Mrs. Zenobia B. Ness, director of WOI's Homemakers' Half-Hour. Mrs. Ness says the pudding may be sent in the can in which it was baked with a copy of the recipe fastened around it before the gay outer wrapping is added.

CARROT PUDDING

<table>
<thead>
<tr>
<th>1 c. sugar</th>
<th>1 c. nut meats</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 c. raw carrots</td>
<td>chopped</td>
</tr>
<tr>
<td>run thru food</td>
<td>chopper</td>
</tr>
<tr>
<td>1 c. new potatoes</td>
<td>1/2 c. butter</td>
</tr>
<tr>
<td>run thru food</td>
<td>1 tsp. nutmeg</td>
</tr>
<tr>
<td>3/4 c. sour milk</td>
<td>1/2 c. flour</td>
</tr>
<tr>
<td>1 tsp. cinnamon</td>
<td>2 tsp. baking powder</td>
</tr>
<tr>
<td>1/2 tsp. cloves</td>
<td>1 c. English curants</td>
</tr>
<tr>
<td>1/2 tsp. soda</td>
<td>Orange peel and etron may be added</td>
</tr>
</tbody>
</table>

Cream sugar and butter, and ground carrots and potatoes. Sift all dry ingredients with flour and add to fruit mixture alternately with the milk and fruit juice. Add raisins, currants, and nut meats last.

Fill large-size baking powder cans three-fourths full of the batter, having first greased the can, especially the bottom. Well. Put lids on. Steam 2 hours, then bake about 15 minutes in a slow oven. Pudding may be reheated by putting cans in hot water and simmering gently.

If pudding is served hot, use a hard sauce.

4 tbsp. soft butter | 1 tsp. vanilla
1/4 c. powdered sugar | 1/2 tsp. lemon extract
1/4 c. sugar | white beatentract

Make bowl and spoon hot with boiling water. Cream butter, adding sugar gradually and flavoring drop by drop. Fold in the egg white and set in cool place until needed.

Here is a unique serving suggestion which will add a bit to the Christmas cheer. Saturate a cube of sugar with lemon extract, place in the center of each serving of the pudding, light, and send each serving to the table lighted.

With the making and wrapping of gifts no doubt plans for Christmas day menu will be of help to you.

BREAKFAST

Orange Juice or Tomato Juice
Bacon and Eggs, or Eggs only
Toast Coffee or Milk

DINNER

Tomato Juice Cocktail
Roast Turkey with Chestnut Stuffing
Giblet Gravy
Cranberry Relish
Franconia Potatoes
Buttered Spinach
Raw Carrot—Carrot Salad
French Dressing—Rols
Pum Pudding—Hard Sauce
Coffee

SUPPER

Meat Timbales or Cold Meat Loaf Sliced
Escaloped Potatoes
Celery Nut Bread Sandwich
Apples and Nuts
Milk or Coffee