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Need An Idea? These Holiday Tips May Help

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Need An Idea?  These Holiday Tips May Help

by Vera Joyce Horswell

midst the frantic shopping and tying of packages, have you had time to think of new ideas for your Christmas dinner or party? These suggestions may help your food and decoration plans fit in with the holiday scheme.

Sprigs of balsam tied with red ribbons fastened to white cards, make colorful table decorations, favors, and place cards all in one. Angel-food cakes look gay and delectable when colored pink and green. This is easily accomplished by dividing the batter in half and coloring one part with red vegetable dye; the other part with green.

Cranberry ice cream is both lovely to look at and to eat. Pink and green fondant stuffed with cranberry conserve carries the color scheme to the bridge table. The conserve is made by boiling two cups of cranberries over a low flame until tender. Strain and add one-half cup sugar. Boil until thick, then add one-half cup nutmeats, one teaspoon chopped lemon peel, and cool. Coat a small ball with fondant.

Popcorn balls go fancy, when they have nutmeats inside, and are wrapped in colored transparent paper or cellophane and tied with ribbon; use them too to hang on the Christmas tree.

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Sterling Silver

Plumbs feature sterling silver by Towle—creators of the beautiful Candlelight, Aristocrat, Casca de, Craftsman, Symphony, Lady Diana, Louis XIV and dozens of other beautiful sterling patterns.

PLUMBS
6th & Walnut
Des Moines

IOWA STATE COLLEGE
Swiss Type Cheese
A DISTINCTIVE CHRISTMAS GIFT

You may be medium or even tall
Maybe you’re plump or really small
There’s a stocking fashioned for you all
Not a wrinkle in ankle or knee
They’re molded to fit your leg, you see
The slender lines will grace your foot
The narrow seams stay where they’re put
The lengths in four different places stop
They need no doubting at the top
What more is there to say, my dear
You’ll simply love the BELLE-SHARMER.

THE MOST PERFECT CHRISTMAS GIFT
OF ALL
BELLE-SHARMER

HANNUM’S

Give Her Silver
(Begins on page 14)

made and sold without the benefit of the maker’s guarantee.
The care of silver has in the past been a burden to the servantless household. But again modern manufacturers have come to the rescue of the housekeeper. Cleaners and polishes recommended by the silver makers are usually the most advisable; their methods of cleaning recommended ought to be followed, also, for coarse abrasives, slapdash handling may scratch and mar silver and permanently injure it.

Once cleaned, there are ways of keeping silver free from tarnish. The simplest way is to wrap each piece in cellophane or put it in a cellophane bag.

Campus 5c to $1 Store
GIFTS FOR ALL
REASONABLE PRICES
LINCOLN WAY

EQUIPPED TO SERVE YOU WELL
THE COLLEGIATE SHOE SERVICE
H. CASTNER, Proprietor

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