Thinking of Others at Christmas

Anna M. Wilson

Follow this and additional works at: http://openprairie.sdstate.edu/extension_circ

Part of the Agriculture Commons

Recommended Citation
Wilson, Anna M., "Thinking of Others at Christmas" (1947). SDSU Extension Circulars. 515.
http://openprairie.sdstate.edu/extension_circ/515

This Circular is brought to you for free and open access by the SDSU Extension at Open PRAIRIE: Open Public Research Access Institutional Repository and Information Exchange. It has been accepted for inclusion in SDSU Extension Circulars by an authorized administrator of Open PRAIRIE: Open Public Research Access Institutional Repository and Information Exchange. For more information, please contact michael.biondo@sdstate.edu.
Thinking of OTHERS at Christmas
A true gift is a joy to give and a pleasure to receive. Such a gift doesn’t just happen, it grows. It takes thought and planning. Then it takes some doing. Gifts made at home will not stretch the purse strings too far, and they can be hand-tailored to the friend. The best gift may not be wrapped in tissue and ribbon—it might be an invitation to a Christmas tea party. Thinking of others will make Christmas the most joyous season of the year—as it should be.

**Toys for the Children**

Christmas is the peak of a small child’s year. He is excited weeks ahead of time over the great day coming. Ask him what he wants Santa to bring and his answer will be some kind of a toy.

**Stuffed Animals**—The lion, giraffe, elephant, donkey, bear, lamb, camel, and horse are all favorites. Children like stuffed animals because they are easy to handle, and they can be used for make-believe.

Making stuffed animals is fun. Everybody gets different expressions which makes the animals very individual. The animals can be made from left-over scraps of printed material—small designs, stripes, or polka dots. Cotton batting or kapok can be used to stuff them. For accurate shapes and embroidery lines a commercial pattern is a good investment.

An unusual stuffed toy is the Humpty Dumpty. This little fellow is about the size and shape of an average potato. Muslin is used to make the front part of his body and the back of his head. The back of his jacket, trouser legs, arms, hands, legs, and feet are of felt. His trousers are a scrap of wool material. The hair and features are either embroidered or painted.

**Indian Tom-Tom**—The Indian tom-tom will help a child develop a sense of rhythm. It is made from a coffee can, rubber inner tubing, and leather shoe laces.

The ends are cut from the coffee can and the cylindrical part covered with paper. Scotch tape will hold the paper. (The paper covering improves the sound.) Two circles seven inches in diameter are cut from the rubber tubing. The edges are scalloped and two holes punched in each scallop. The leather lacings are soaked in warm water for an hour. The circles of tubing are fitted on the ends of the coffee can and laced together, starting with the ends of the leather shoe lace going in opposite directions. When the lacing meets, it is tightened all the way around, being careful not to pull out the holes. The lacing is tied securely. The leather shrinks as it dries, making the drumhead tighter. A loop of the lacing forms a handle.

To get the best tone, the drum is held by the handle while it is beaten.

To make the gift really personal the child’s name is stenciled or printed on the drum head.

The drumstick is a dowel about 12 inches long with one end wrapped with two layers of chamois skin and covered with cloth.

For **Indoor Play**—Long winter days drag for a small child. “Something to do” is a necessity. Mother may supply the something with
paste, an old magazine, blunt scissors, and a scrapbook.

A good Christmas gift for a small friend is a jar of home-made paste, child’s cutting scissors, and a scrapbook.

The paste recipe is: 1 cup flour, 3 cups water, 1 teaspoon benzoate soda (to keep the paste from souring). Adding wintergreen flavor makes the paste more like the commercial kind. It is prepared like starch and boiled five minutes. Old cold cream jars make fine containers.

If a jar of paste is given as a gift, a round oatmeal box can be cut down to fit the jar. The box can be wrapped to look like a drum.

Something to Wear

Something to wear makes a suitable gift for a young friend or an older one. A hood for the baby, an initialed scarf for the boy friend, hoods for small sister or a glamorous older one, mittens for any size make good Christmas gifts.

Hoods

For Baby—A roll-back hood of plain knitting for the baby is easy to make and fits well. Directions are: Use two-ply yarn, cast 50 stitches on No. 4 knitting needle. Knit in garter stitch, knitting every row, for approximately 12 inches. Place the two ends of the rectangle together, fold in half and stitch. Turn so the seams will be on the inside. Roll back the fold-ed edge 1 ½ inches. Thread ribbon for ties around the bottom.

Vary the number of stitches and the size according to the size of the cap you need and the yarn used.

For Young Sister—A hood without strings will appeal to a girl seven to twelve. It can be made from woven material or a knit sweater. To make—place the pattern on the straight of the goods with the front on a fold. Cut. Seam the center top and back with a plain seam. Hem the face part and the bottom and trim with contrasting color.

For Bigger Sister—A high school or college girl likes a hood which protects her hair, but doesn’t muss it, and which forms a becoming frame for her face. It can be made in a school version or an evening wear model. The hood in the picture requires one-half yard of woolen material and one-half yard of 39-inch material of contrasting color, either taffeta, satin, or crepe, for lining.

The sewing directions for the hood: Stitch the two woolen material hood pieces, right sides together, down the center back seam. Press seam open. Do the same with the lining pieces. With right sides together, stitch the hood and lining pieces at the face edge. Turn right side out. Baste neck edges together, gathering at sides. Sew two hood collar pieces right sides together, edges even. Leave neck edge free. Clip around raw neck edge of collar al-
most to the seam line. With the right sides together, the center seams even and gathers even, baste and stitch neck edge of collar to neck edge of hood. Leave the collar lining free. Slip stitch to seam line on wrong side.

Make the tie of a bias strip of the woolen material ¾ inch wide by 19 inches long. Fold in half lengthwise, right sides together and stitch a ¼-inch seam. Turn right side out and knot raw ends. Make thread loops at the base of the hood and pass the tie through them.

The hood may be worn either side out. If it is made of sheer white woolen material, it is ideal for evening wear.

**Man’s Scarf**

A scarf with his initial embroidered or stenciled will be just the gift for the young man. It will be an even better one if the initialing is done by the best girl.

The scarf is made from a piece of white rayon material 20 inches wide and 43 inches long. The ends are fringed. A French seam is made along the side, and the scarf turned and pressed. The initial should be 3½ inches from one end. An initial 4½ inches deep is a good size.

**Mittens**

Crocheted mittens to be worn alone or over gloves on the coldest days are a suitable gift for any age friend.

**Big Ones**—Light-weight, four-ply yarn and a bone or metal hook suited to the yarn are used.

To make—chain 40 to 45 stitches (approximately eight inches) to make a small mitten and 8½ inches for a larger mitten. Single crochet back along the side of the chain, placing three stitches at the end to make the turn. Continue along the other side of the original chain. To make the succeeding rows, chain one, turn the work and proceed with a single crochet catching only the back of the stitch. Add extra stitches at the rounded end, so the mitten will lie flat. Make seven rows, depending on the width of the hand.

Make the front by chaining the same number of stitches as used in the original chain for the back and proceed in the same manner. On the third row, 25 stitches from the wrist, chain 25 or 28 stitches, depending on the length of thumb needed. Fasten back in the same stitch from which the chain was started. Continue around the mitten as for the back. Include the chain made for the thumb as more rows of single crochet are made.

Make the wrist snug by slip-stitching three stitches instead of single crocheting when making the fifth and sixth rows (approximately two inches from the wrist.)

Crochet the edges of the thumb together. Crochet the front and back together, working with the back up. Crochet around the edge of the wrist to complete the mitten.

To vary the pattern, make the palm one color and the back another. Or add trim down the center back or small pom-poms at the wrist.

**Baby Mittens**—Baby mittens follow the same pattern, using fine baby yarn and a suitable size hook. Both sides of the mitten are made like the back of the larger mitten, with a chain of 20 stitches to start. A drawstring is chained and inserted at the wrist. Small pom-poms finish the ends of the chain. Baby mittens do not have thumbs.

**Aprons**

Every homemaker likes a dainty apron to wear when she serves company or helps with ladies’ aid dinner. Such an apron should be dainty but useful, pretty but easily ironed.

A three-tiered apron made of a small figured material and trimmed in rickrack is becoming to any figure. The apron is gathered into the belt, giving the effect of a dirndl skirt. This apron takes 1½ yards of 35 or 39-inch material and 3¼ to 3½ yards of rickrack, depending on the size apron made.
Jewelry to Order

Plenty of oh's and ah's will greet a matching pin and earring set made at home from delicately tinted shells. Pins, earrings, and buttons can be made in a variety of sizes, shapes, and colors to go with any costume.

**Supplies**—Supplies needed for this craft may be ordered from commercial companies. The supplies needed are:
- Shells—obtainable in a large number of colors, sizes, and shapes.
- Household cement—to hold shells in place on base of article.
- Tweezers—for handling shells.
- Toothpicks—for handling shells and cement.
- Wax paper—to cover working space.
- Bases—earrings, discs for pins, bases for buttons.
- Steel bar pins with plain or safety catch.
- Nail lacquer—to add gloss to protect the colors and to make jewelry more durable.

**Instructions**—The tube of cement is usually held in the left hand, and the cement applied to the shell held in the tweezers in the right hand. Small flowers may be made as separate units. When thoroughly dry, they are placed on the foundation or base.

For raised centers in designs, a piece of absorbent cotton is cemented on the base and the design cemented firmly on the cotton. The gaps of the design are filled in with “tear-drop” or other small shells to represent leaves. The finished product is coated with lacquer when it has become thoroughly dried.

Many of the best designs develop as work with shellcraft proceeds.

For the Table

An easy-to-do-up tablecloth, drawn-work mats, crocheted table mats are table accessories a homemaker or career girl will be happy to find under the Christmas tree.

**Tablecloth**—A tablecloth which is easy to do up so it will be used often is a good gift for a busy mother. Such a cloth can be made of linen crash toweling. White is preferable, although toweling with a stripe down the edges may be used. Three widths of toweling will cover the table. Allow a 9-inch drop on the sides and ends.

Three equal lengths of material are joined by placing selvages together and overcasting. When laid out flat, the edges of the selvage will just touch. Finish with a hand-made 1¼-inch hem with mitered corners.

Napkins of the same material should be 15 inches square.

**Drawn Work Mats**—Drawn work gives an elaborate effect with little effort. It can be used on table runners, dresser scarves, luncheon cloths, and place mats.

The material is cut allowing a 1-inch hem. Threads are pulled two inches from the edge, making an opening 1-inch wide. The hem is creased up to the drawn threads. Using matching thread, the threads are grouped into a pattern. The hem is sewed at the same time. The work is started at the left. The first group of threads are skipped, and the needle put from right to left under the second group of threads, turning the needle over the first group before drawing through and pulling the thread from left to right. The next group is skipped and the following group picked up and the process repeated.

Lapkins and a center panel for the table are trimmed to match.

**Mats of Jar Rubbers**—Table mats of jar rubbers are conversation pieces. A great many variations are possible.

Six rubber rings are used for a mat. Each is covered by crocheting over it with yarn. Five jar rubbers are laid so they overlap. The sixth ring is cut and woven through the other five, holding them together. The ends of the cut jar rings are sewed together and crocheted over, hiding the cut place.
Gifts from the Farm

What would grandmother or auntie or a special friend really like for Christmas? Maybe they would appreciate most a small basket of specialties from the farm: a fresh loaf of home-made bread, some cottage cheese, a few small jars of watermelon pickles, jam or jelly, and some home canned chicken.

When company comes they will thank you for this contribution to the emergency shelf.

Gifts of Money

What should be given to the family with many children? A Christmas card doesn't seem enough, but a gift for each one would run into money.

The card can be a very special one if a piece of silver money is attached to it with Scotch tape.

Entertaining

Having friends come to an informal get-together during the Christmas season is the best gift for those who may be lonely. The best way to enjoy Christmas baking is at a Christmas tea party.

It isn't necessary to use the exquisite silver and linens which are often associated with a tea party. The table setting can be pottery as is shown on the cover page. The tablecloth is a strip of upholstery material. The drink is poured from a stone pitcher, and the dishes are of pottery. The centerpiece suggests two Yule logs surrounded by pine and cedar. In reality the logs are fruit cake covered with fudge frosting, spread roughly to resemble tree bark. The tall candles are used to give height. They may be lighted.

In setting the tea table the pitcher is placed on a tray, the serving plates stacked to the left, one cup on the plates and the other cups near by. It is better not to stack them. The handles of the cups are to the left. The sandwiches and cookies, which have been arranged on the plates attractively, are along the side of the table. The silver and napkins are arranged in an orderly fashion at the end of the table.

At a small informal tea no entertainment is necessary. The table is the center of interest, which makes it fun to get ready for a tea party.

As the guests arrive, the hostess stands near the door to welcome them. After greeting the hostess, the guests move on to make way for others, generally to a room where they leave their coats.

At the invitation of the hostess the guests come to the tea table and are served with the beverage. They help themselves to the other foods, silver, and napkin. At small teas the hostess pours; at larger teas she may ask a friend to do this for her.

When filling the cup the person pouring lifts it with her left hand and holds it in a convenient place. Then she places it on the plate and hands it to the person served.

When the guest has finished her tea, she places her used plate and napkin on some convenient table, or the hostess may remove the dishes.

If there is a rather large number of guests, the serving plates must be refilled. At a tea a nearly empty plate is never offered. Those assisting the hostess should observe the arrangement of the table and when replacing dishes should maintain this order.

The menu for a tea consists of a beverage and one or more accompaniments. The beverage may be tea, coffee, chocolate or a fruit
Thinking of Others at Christmas

Drink, any of which may be served hot or cold. Accompaniments usually consist of small dainty sandwiches, tiny cakes or cookies, individual ices or sherbets, salted or spiced nuts, and small candies. Thin slices of buttered bread, hot biscuits, cinnamon toast, or similar hot breads may be served instead of sandwiches. A preserve or marmalade may be served.

Teas are generally served from 3 to 5 p.m., in the afternoon. The guests may be invited by phone or the hostess may use her visiting card. The date of the tea and the time—December 23, Tea, Four o’clock—are written in the lower corner. For a small tea a personal invitation or informally written note may be used. Invitations should be sent a week before the tea.

Guests wear suits or afternoon dresses and hats and gloves. They stay 15 to 30 minutes. If the hostess is busy, it is not necessary to speak to her on leaving.

The success of a tea depends on an atmosphere of hospitality and friendliness. For this reason it is often made an occasion for introducing a visitor or honoring someone. Guests at teas should feel free to move around and visit with several people.

Christmas Recipes

“Very Best Fruit Cake”
Alice M. Child

\[
\begin{align*}
\frac{3}{4} \text{ lb. citron} & \quad 5 \text{ eggs, well beaten} \\
\frac{3}{4} \text{ lb. lemon peel} & \quad 2 \text{ c. flour} \\
\frac{3}{4} \text{ lb. orange peel} & \quad 1 \text{ tsp. cloves} \\
\frac{1}{2} \text{ lb. candied cherries} & \quad 1 \text{ tsp. baking powder} \\
\frac{1}{2} \text{ lb. nut meats} & \quad 6 \text{ tbsp. fruit juice} \\
\frac{1}{2} \text{ lb. dates} & \quad \text{grapefruit, orange, grape or other juice} \\
\frac{1}{2} \text{ lb. raisins} & \quad \frac{1}{2} \text{ lb. (1 c up) shortening} \\
\frac{1}{2} \text{ lb. dry coconuts} & \quad 1 \text{ tsp. allspice} \\
\frac{1}{2} \text{ c. sugar} & \quad \frac{1}{2} \text{ tsp. nutmeg} \\
\frac{1}{2} \text{ c. honey} & \\
\end{align*}
\]

Shred the peel, halve the cherries, nutmeats, and dates. Cut the pineapple in pieces the size of almonds. Chop the cocunut very fine. Dredge the fruit thoroughly in \(\frac{1}{4}\) cup or more of flour. Sift the remaining flour with the dry ingredients. Cream the shortening with the sugar and add the honey. Stir in the eggs. Add the dry ingredients and the fruit juice alternately, blending thoroughly. Pour batter over the floured fruit and mix until all the fruit is well covered with batter. Line oiled baking tins with three layers of waxed paper, allowing \(\frac{1}{2}\) inch of paper to extend above all sides of the pan. Pour all the batter into the pans lightly; do not flatten. Bake in slow oven (250° F.) for four hours. This recipe makes five pounds of fruit cake.

Place a flat pan containing two cups of water in the bottom of the oven while baking the cake. This is done because experimental work has shown that the cakes baked in the oven with water have greater volume, better appearance, more moist texture, and a smooth, shiny glaze which makes it unnecessary to add an extra glaze.

Raisin Nut Cake

\[
\begin{align*}
2 \text{ c. brown sugar} & \quad 1 \text{ tsp. cloves} \\
1 \text{ c. butter} & \quad 1 \text{ tsp. cinnamon} \\
4 \text{ eggs, beaten separately,} & \quad 1 \text{ c. raisins} \\
\text{then together} & \quad 1 \text{ c. walnuts} \\
1 \text{ c. buttermilk} & \quad 3 \text{ c. flour} \\
(\text{coffee may be used}) & \quad 2 \text{ tsp. soda} \\
\end{align*}
\]

Cream butter and sugar, add beaten eggs. Combine dry ingredients, and add alternately with the milk to the above mixture. Add raisins and nuts. Beat well. Bake in a moderate oven (350° F.) for 45 minutes.

If baked in round cans, put oiled paper in the bottom, oil and flour on the sides of the can.

Barline Kranser

\[
\begin{align*}
1 \text{ c. sugar} & \quad 4 \text{ hard boiled egg yolks} \\
4 \text{ raw egg yolks} & \quad 1 \text{ lb. (2 c.) butter} \\
6 \text{ c. sifted flour} & \\
\end{align*}
\]

Knead hard boiled egg yolks into sugar and butter. Whip the raw yolks, add to the above mixture. Add flour and knead. Chill until dough handles easily. Take small balls of dough and roll into 4-6 inch strips \(\frac{1}{2}\) inch in diameter. Cross ends. Dip into 1 or 2 slightly beaten egg whites, then sugar, then finely chopped or ground nutmeats. Place on baking sheet, nut side up. Bake until light brown in a 400° F. oven.
Refrigerator Date Pin Wheels

**Filling:**
- 3 c. chopped dates
- 1 c. sugar
- 1 c. water
- 1 c. chopped nuts

Cook together and cool while mixing cookie dough.

**Cookie dough:**
- 1 c. shortening
- 4 c. sifted flour
- 3 eggs, well beaten
- 2 c. brown sugar
- ½ tsp. salt
- ½ tsp. baking powder

Cream shortening and sugar and add eggs. Sift remaining ingredients together, add to sugar mixture. Mix well.

Divide cookie dough into three or four parts. Roll into rectangular shape ¼-inch thick. Spread with some of the date mixture. Roll up jelly roll fashion. Wrap in waxed paper. Chill over night. Slice with a sharp knife. Bake in a 400° F. oven 10-12 minutes. Makes five dozen cookies.

Butterscotch Tea Cookies

- 1 c. butter
- 2 c. brown sugar
- 2 eggs, beaten
- 1 tsp. soda
- ½ tsp. salt
- 3½ c. sifted flour
- ½ c. chopped walnuts

Cream butter and sugar. Add eggs. Sift dry ingredients together three times. Add nuts to dry ingredients and combine with sugar and butter mixture. Roll into a 2-inch roll. Refrigerate over night. Slice with a sharp knife. Bake in a 400° F. oven 10-12 minutes. Makes five dozen cookies.

Apple Sauce Drop Cookies

- 2⅛ c. sifted flour
- ½ c. chopped nuts
- 1 tsp. soda
- ¼ c. shortening
- 1 tsp. salt
- 1 tsp. cinnamon
- ¼ tsp. cloves
- 1 c. raisins
- 1⅛ c. unsweetened apple sauce


Bird Nests

- ½ c. butter
- ¾ c. brown sugar
- 1 egg yolk
- 1 c. sifted flour
- egg white
- nut meats, chopped fine

Cream butter and sugar. Add egg yolk and beat well. Add flour. Chill until dough can be handled. Roll dough into small balls. Dip into slightly beaten egg white, then into chopped nuts. Place on baking sheet. Press centers down. Bake eight minutes at 350° F. Press centers down again. Bake 10 minutes longer. When ready to serve, fill centers with jam or jelly.

Spritz Cookies

- ½ lb. or 1 c. butter
- 3 egg yolks
- ¾ c. sugar
- 4 grated bitter almonds
- 2½ c. sifted flour


Christmas Bread

- 2 cakes yeast
- 2 eggs, beaten
- 3 c. milk
- 1 c. currants
- ½ c. sugar
- ½ c. candied citron
- cardamom if desired

Scald milk, cool ¼ cup. Soak yeast in this. Pour remaining scalded milk over sugar, butter, and salt. When cooled, add eggs, part of flour, and yeast. Beat well. Flour fruit, add. Also, add crushed cardamom if desired. Add remaining flour. Knead. Let rise, punch down. Let rise a second time and form into two loaves. Bake 45 minutes in a 375° F. oven. This bread is especially nice toasted and buttered.

Spiced Fruit Juice

- 2 short pieces stick cinnamon
- 1 quart grape juice or cider
- ⅔ c. sugar
- A few allspice berries
- 6 whole cloves

Heat all together in a double boiler or over a slow fire. Do not boil. Strain out spices. Serve hot with a whole clove on the top of each cup. This juice is strong if grape juice is used. Dilute if desired.