

HOUSEHOLD MEMOS

by Lynn Chambers



Gifts From Your Kitchen Are Welcome
(See recipes below)

Welcome Gifts

If you want to establish yourself as a giver of welcome gifts, let them come from the heart of your warm and cozy kitchen. Jars of jelly, buttery, decorated cookies that simply melt at the first bite, or crunchy candy and popcorn balls are certain to delight your friends.

Think of all the time you can save by doing your Christmas things at home—no waiting for clerks, no time spent in searching for things that will really be the ideal gift. Your range and oven, mixing bowl and pantry are all right there in your own home, at your service.

Gifts that come from your kitchen will be doubly welcome because they have such a personal value. So make out your list and start to work on a really merry Christmas.

Here are some suggestions for all kinds of homemade gifts. You'll really like this conserve and marmalade because they're kind to the sugar bowl.

Raisin Conserve.

(Makes 11 6-ounce glasses)
4 cups prepared fruit
2 cups sugar
2 cups light corn syrup
1/2 cup nutmeats, finely chopped
1 box powdered fruit pectin

To prepare fruit, add 2 1/2 cups water and 1/2 cup lemon juice to 1 15-ounce box seeded or seedless raisins. Cover and let stand 4 hours or overnight. Bring to a boil and simmer, covered, for 30 minutes, stirring occasionally. Drain, chop or grind and mix with water in which fruit has been soaked. Measure 4 cups of fruit into saucepan; add nuts.

Measure sugar and syrup and set aside. Place saucepan containing fruit over high heat. Add fruit pectin and stir until mixture comes to a hard boil. Add sugar and syrup at once, bring to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat, skim and pour quickly. Cover with paraffin at once.

Honey-Orange Marmalade.

(Makes 6 6-ounce glasses)
1 1/2 cups prepared fruit
2 1/2 cups honey
1/2 bottle fruit pectin

To prepare fruit, remove skins in quarters from 1 medium orange and 1 lemon. Lay quarters flat, shave off and discard about 1/2 of the white part.

With a sharp knife, cut remaining rind into fine shreds. Add 1/2 cup honey, 1/2 cup water and 1/4 teaspoon soda. (This honey is in addition to 2 1/2 cups specified above.) Bring to a boil, simmer, covered, 10 minutes, stirring occasionally. Remove sections of fruit pulp, free from membrane. Add pulp and juice to cooked rind, simmer 20 minutes longer.

Measure honey and fruit, solidly packed into large kettle. Bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in pectin. Stir and skim by turns for 5 minutes to cool slightly and to prevent floating fruit. Pour quickly and cover with paraffin at once.

LYNN SAYS: Wrap Gifts Prettily

Half the joy of receiving a gift is untying its pretty trimmings. It will be fun to wrap if you can get together a sort of gift-wrapping party before Christmas and have all your trappings assembled at a large table.

Besides your usual assortment of papers and ribbons, lay in a special supply of such things as lacy paper doilies, ornaments, Sunday school stars and harmonizing stickers, ribbon and paper.

LYNN CHAMBERS' MENU

Meat Loaf
Scalloped Potatoes Lima Beans
Red and White Cabbage Slaw
Toasted Muffins Beverage
Baked Pears Cookies

Christmas Cookies.

(Makes 6 dozen cookies)
3 1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter or substitute
1 1/2 cups sugar
2 eggs, well beaten
1 1/2 teaspoons vanilla

Sift flour; measure, sift again with baking powder and salt. Cream butter, add sugar and beat until light and fluffy.

Add eggs and vanilla and blend well. Combine dry ingredients and creamed mixture, blend thoroughly and chill. Roll dough as thin as possible and cut into fancy shapes with cookie cutters, using stars, wreaths, Xmas trees, etc. Sprinkle some with red sugar, others with green sugar. Decorate with pieces of red and green candied fruit and silver dragees. Bake in a hot (400 degrees) oven for 6 to 10 minutes.

Mincemeat Drops.

(Makes 4 dozen cookies)
1 1/2 cups flour
1/4 teaspoon salt
1/2 teaspoon soda
1/2 cup shortening
1 egg, well beaten
1/4 cup moist mincemeat
1/4 teaspoon vanilla

Sift flour, measure, add salt and soda and sift again. Cream shortening, add sugar gradually and blend well. Add well beaten egg and combine with dry ingredients. Fold in mincemeat and add vanilla. Drop by teaspoonfuls 2 to 3 inches apart on a greased baking sheet. Bake in a moderate (375 degrees) oven 10 to 12 minutes.

Maple Popcorn Squares.

(Makes 3 dozen 2-inch squares)
1 cup maple or brown sugar
1/4 cup maple flavored syrup
1/2 cup water
1 teaspoon salt
1 tablespoon butter
1 quart popped corn

Cook sugar, syrup, water and salt to 280 degrees or to the brittle stage. Add butter and cook slowly to 294 degrees. Meanwhile grind popped corn coarsely through a meat grinder or chop in a wooden bowl.

When syrup is cooked, remove from heat and stir in corn. Pour onto oiled marble between irons. Roll with oiled rolling pin. Cut into squares or bars.

Chocolate Nut Slices.

(Makes 5 dozen slices)
7 to 8 ounces semi-sweet chocolate
1/4 cup powdered sugar
2 tablespoons cream
1 egg, well beaten
1 cup broken nutmeats

Heat chocolate in double boiler until melted. Remove from heat and add remaining ingredients. Shape into rolls 3/4 inch in diameter on waxed paper. Let stand to harden, then cut in 1/2 inch slices. The nuts may be omitted and the mixture rolled into balls, then rolled in chopped nuts, chocolate shot, coconut or malted milk powder.

Released by Western Newspaper Union.

Bear in mind a person's interests when you wrap the gifts and try to personalize them as much as possible. Children's gifts, for example, can be given in bright wool socks; men's gifts can be placed in a shaving mug and decorated with red and white striped paper.

Boxes of cookies are nice if you give them in candy boxes, glass candy dishes or gaily painted tins. You might even cut down an oatmeal box into a sort of a hat box, line it with Xmas paper and tie with a fancy bow.

Christmas In Many Lands

Early Christians did not celebrate the birthday of Christ. It was not until the fourth century that December 25 came to be accepted as the presumed anniversary of the great event. In that year Pope Gregory V set this day officially. His intention was partly to absorb the old pagan festival of the returning sun (the winter solstice on December 22) in a Christian feast. A number of pagan celebrations were overlapped in this manner during the first centuries of Christianity.

It is for this reason that the remnants of ancient rites and customs have become intermingled with genuine Christian practices and symbolism. The Yule rites of the Scandinavian, Germanic and British nations blended with the new Christian holy day in northern Europe.

In Italy, France, Spain and other nations descended from Roman colonies, the rowdy festival spirit and customs of pagan Rome hung on to some extent, and merged with the observation of Christmas. In the main, however, the birth of Christ was a religious holiday—joyous, but restrained in mood, in the early centuries of the Christian era. Gradually, however, in the Middle Ages, the feast became more robust, as peasants and lords made merry in the baronial halls.

Nativity Plays.

On the other hand, the Nativity plays were purely Christian in origin—having arisen spontaneously in many parts of Europe in the early Middle Ages. In one form or another they have been enacted all over the world, with additions and embellishments. There are puppet versions, elaborate pageants, music scores, all treating of the birth of Christ. In Spanish countries the "Posadas" is the name given to a combination procession and party with religious overtones, that covers the nine days preceding Christmas itself. The Polish Christmas play is an intermingling of the Nativity story with elements of Polish history and legend.

The Santa Claus tradition represents the combining of a number of widely differing relics of old superstition and beliefs. The northern Europeans in pre-Christian times believed in a spirit of woods and fields who had to be placated now and then, or he would ruin the harvests. This being was known in Norway as the "Nisse," and by various names in other Scandinavian countries. It is still a custom in rural regions for children to set out porridge and beer on Christmas eve to please the Nisse.

In Britain the character known as "Father Christmas" is supposed to be a Christian version of this ancient spirit of the fields. The Dutch Sinter Klass, or St. Nicholas, is still recognizable as the good bishop of Myra in Dutch plays, but he too is being absorbed in the more popular version of Santa Claus, the fat, red-coated little man with the big bag of presents. This idea of Santa Claus is a south German interpretation. In other parts of Germany the dispenser of gifts is "Dame Bertha." The custom of hanging up stockings comes from Italy.

Switzerland has developed the custom of parading from house to house and singing carols in a picturesque way.

Costumes are remarkable. Young men and women wear headresses representing houses, ships, mountains, and so forth. Huge sleigh bells tinkle from their waists and shoulders. These Swiss carolers also have a peculiar dance used only on Christmas eve. In Switzerland, as in other southern European countries, the gifts are brought to good children, not by Santa Claus, but by the Christ Child, who comes from the North Pole in a fairy sleigh.

Members of the Orthodox Greek church, who cling to the old style calendar, celebrate Christ's birthday on January 6. Many people in Greece, Serbia, Rumania and other Balkan states, as well as many Russians, belong to the Orthodox church. Their Christmas feast traditionally begins with a bowl of "kutya," which is a combination of wheat, honey, ground poppy seed and pecans. Mushroom soup, fruit, fish and nuts are also served. A small layer of hay is spread under the table cloth to show humility for Christ's birth in a stable.

So every country and every district often has its own special ways of keeping Christmas. The United States, being composed of people from everywhere, has received customs from every people, and has adopted those it liked, and altered them to fit the American style. So it has been with Santa Claus, the Christmas tree, holly and mistletoe, the Christmas plays and carols, the luscious menus—everything has been gladly taken over, with thanks to the many nations and peoples that have bequeathed them to us.

Santa Claus Provided With Variety of Toys

Cowboy and Policemen Replace G.I. Uniforms

Toyland, 1946 style, is geared to reproduction of America's peacetime living, reproducing in purposeful miniature every phase of home-making, building and road construction, transportation, science, agriculture, fashion and art. Cowboys and policemen have staged a comeback as juvenile heroes and minia-



tures of military equipment are keyed to the armed forces' training programs. New toys have been tested by children for fun appeal, age interest and safety.

More than 100,000 different kinds of playthings with a retail value of 250 million dollars, a 35 per cent increase over 1945, are ready for Christmas distribution. The first lines of rubber and steel playthings in four years will bring back such deeply missed favorites as rubber balls, balloons and animals, wheel toys, electric trains, movable eyes and voices for dolls, steel construction sets, musical instruments, noisemakers and pop guns. Many new uses of plastic as well as a bumper crop of wood, cardboard and paper toys also will be represented in Santa's 1946 pack.

Special requests to Santa Claus will call for early shopping. Although volume in most lines is close to prewar levels, unprecedented demand is likely to create out-of-stock conditions in popular lines before Christmas eve. This will be due to the fact that in addition to pent-up demand for toys caused by wartime



manufacturing restrictions, five million extra children of toy age were added to the population during the war years (in comparison with the average of the preceding peacetime decade).

Czechoslovakia Cards Designed by Cripples

Christmas cards, produced by the American Relief for Czechoslovakia, were drawn by Ann Halamova and Premek Blazicek, two of hundreds of Czechoslovak children who lost their arms or legs through the explosion of bombs, grenades or mines which the Nazis strewed throughout their country. These tots were trained by the Jedlicka institute in Prague, and the cards, made by children without hands, would be remarkable for normal children even older than they are.

First Christmas

What sweeter music can we bring, Than a Carroll, for to sing, The birth of this our Heavenly King? Awake the Voice! Awake the String! Heart, Eare and Eye and everything Awake.

The Darling of the world has come, And fit it is, we finde a roome To welcome Him. The Nobler part Of all the house here, is the heart, Which we will give; and bequeath This Hollie, and this Ivie Wreath, To do Him honour; who's our King, And Lord of all this rejoicing!

—Robert Herrick (1591-1634)

Make Christmas Happy

By Making It a Safe One
The tree, the drying holly and mistletoe, lighted candles, defective log, all increase the danger of fire. If the careless spirit that characterizes Christmas slips into carelessness, swift catastrophe may overtake us, our loved ones and our possessions. There is no time of the year when it is so essential that extreme care be taken to insure that any possible danger of fire be avoided to make Christmas a happy one.

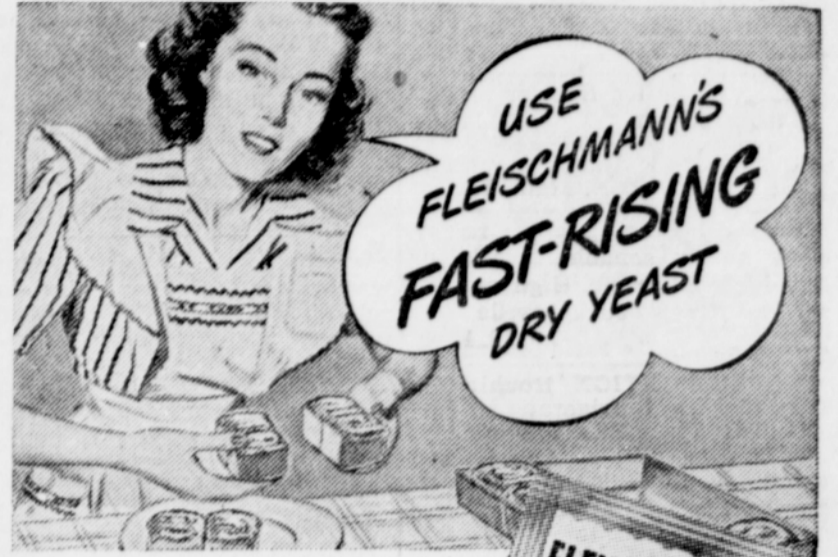
32-Pound Trout

The largest rainbow trout ever caught by an angler was taken from Pend Oreille Lake in Idaho on July 15, 1946. The official record of its weight is 32.5 pounds, or 13 times that of the average-sized rainbow.

"COLD BUG" GOT HIM?

HELP EASE ACHING CHEST MUSCLES
RUB ON MENTHOLATUM quick!

Tastier CINNAMON BUNS



Hot, luscious Cinnamon Buns at a moment's notice! Fleischmann's Fast Rising Dry Yeast is always ready for quick action... keeps fresh for weeks on your pantry shelf. IF YOU BAKE AT HOME—just dissolve according to directions on the package, then use as fresh yeast. At your grocer's.

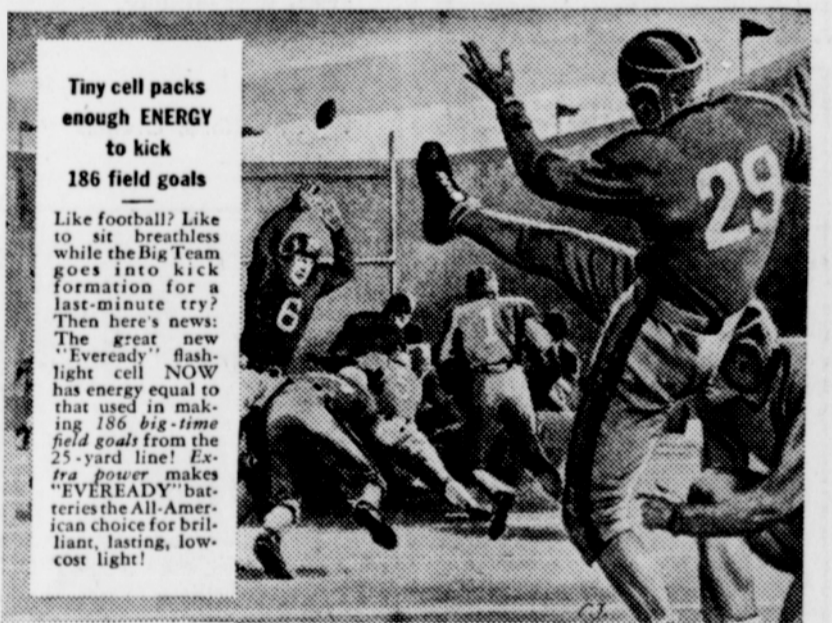
Stays fresh on your pantry shelf

BEST WISHES FOR A MERRY CHRISTMAS and a year of BIG and HEALTHY CROPS...



STAUFFER CHEMICAL COMPANY
Pacific Northwest Division
NORTH PORTLAND, OREGON

NEW "EVEREADY" FLASHLIGHT BATTERY LASTS 93% LONGER!



Tiny cell packs enough ENERGY to kick 186 field goals

Like football? Like to sit breathless while the Big Team goes into kick formation for a last-minute try? Then here's news: The great new "Eveready" flashlight cell NOW has energy equal to that used in making 186 big-time field goals from the 25-yard line! Extra power makes "EVEREADY" batteries the All-American choice for brilliant, lasting, low-cost light!

THE NEW "Eveready" flashlight cell literally blasts darkness with a dazzling beam of powerful white light. And does it for nearly twice as long as famous pre-war "Eveready" batteries. Because this new cell packs 93% more energy! Service from "Eveready" flashlight batteries is nearly doubled... yet you pay no more for this far greater value! For longer life of brighter light... get these new "Eveready" flashlight batteries!

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Unit of Union Carbide and Carbon Corporation
30 East 42nd Street, New York 17, N. Y.

1941 1946
93% MORE ENERGY
Nearly twice the electric energy... almost two times longer life of brilliant white light than even famous pre-war "Eveready" batteries... at no extra cost. That's today's high-energy "Eveready" battery, as proved by the "Light Industrial Flashlight" test devised by the American Standards Association.

