



## Midcentury Christmas

*Midcentury Christmas* by Sarah Archer (2016)

*The Boomer Book of Christmas Memories* by Vickey Kall (2014)

*The Vintage Christmas Cookbook: A Baby Boomer, Thrifter and Flea Market*

*Fanatic Shares 25 Old-Fashioned Recipes and Vintage Decor* by Angela Webster McRae (2020)

*A Charlie Brown Christmas: The Making of a Tradition* by Charles Schultz (2013)

*Have Yourself a Very Vintage Christmas: Crafts, Decorating Tips and Recipes, 1920s-1960s* by Susan Waggoner (2011)

### Websites:

Vermont Country Store, [Vermontcountrystore.com](http://Vermontcountrystore.com)

Megan Boettcher, "22 Vintage Christmas Décor Ideas That Are Giving Us Major Holiday Nostalgia," 23 November 2021,

<https://www.bhg.com/christmas/decorating/vintage-christmas-decor/>

### Period Cookbooks:

*The Can-Opener Cookbook* by Poppy Cannon (1951)

*Betty Crocker's Picture Cook Book* (1950)

*The I Hate to Cook Book* by Peg Bracken (1960)

*The General Foods Kitchens Cookbook* by the Women of General Foods Kitchens (1959)



Leslie Goddard

History Comes Alive!

[www.lesliegoddard.info](http://www.lesliegoddard.info) • [L-Goddard@att.net](mailto:L-Goddard@att.net)

# SOME FAVORITE\* MIDCENTURY CHRISTMAS IDEAS

Compiled by Leslie Goddard



## HOT DR PEPPER

12 oz Dr. Pepper

Thinly sliced lemon

Heat Dr. Pepper in saucepan until it steams. Pour into glass or cup over a thin lemon slice and serve piping hot.

*Advertisement, 1963*



## PEANUT BUTTER CORNFLAKE CLUSTERS

½ cup white sugar

1 cup peanut butter

½ cup light corn syrup

2 cups cornflakes

Mix the sugar and corn syrup in a saucepan over medium heat. Increase the heat and bring to a boil, then immediately lower the heat and add the peanut butter. Stir until the peanut butter is melted and thoroughly combined. Remove from heat. Add the cornflakes and stir to coat well. Drop by spoonfuls onto waxed paper. Allow to cool, and then store in a tin or plastic container. This will make about thirty clusters.

*Susan Waggoner, Have Yourself a Very Vintage Christmas, 2011*



### HELLMAN'S FROSTY SLAW MAN

6 envelopes plain gelatin

¼ cup cold water

3 cups Hellman's Real Mayonnaise

3 tsp salt

3 pounds cottage cheese, cream style

12 cups grated or finely chopped cabbage  
(about 2 medium heads of cabbage)

Soften gelatin in cold water; stir over hot water till dissolved. Mix with mayonnaise, salt, cottage cheese. Fold in cabbage.

For head: Pack salad into 1 pound cottage cheese carton. Chill in refrigerator until firm.

For body: Pack salad into two 6-cup bowls. Chill until firm. (Or use one bowl, turn out when firm and refill the bowl.)

Form the snowman: Unmold one bowl onto a platter, rounded side down. Top with salad from second bowl, rounded side up. (That is, the two flat sides meet, forming a ball). Unmold head; set on the body. May add carrot pipe, green or red pepper hat, sliced olive eyes and buttons, tiny tomato nose, cucumber or carrot stick broom, parsley scarf.



### CHENILLE ORNAMENTS

Mold 12-inch chenille stems to desired shape. Draw stems together where necessary; secure them with wire or another stem. Curl stem ends by twisting them around a pencil. Add beads, plastic foam balls, sequins or glass baubles for finishing details.

*Better Homes and Gardens, Treasury of Christmas Ideas, 1966*



### CELLOPHANE WREATH

Wood embroidery hoop, 12-14 inches diameter

Cellophane wrap, any color you like  
Scissors

You will only need one ring from the embroidery hoop to make one wreath. Cut strips of cellophane to about 1.5-2 inches wide and about 10-12 inches long. You will need a LOT of strips of cellophane. Try to get them close to the same length but don't worry about perfection, or it will drive you crazy. Take three strips, bunch them together in the middle and then tie them around the hoop. Push the knots close together and then fluff up the ends. Continue doing this until you make it all the way around the hoop.

<https://www.chicaandjo.com/wp-content/uploads/2013/12/Retro-Christmas-Wreath-4.jpg>