



Midcentury Christmas

Midcentury Christmas by Sarah Archer (2016). Wonderful historical overview, my top pick if you want a great, insightful read

The Boomer Book of Christmas Memories by Vickey Kall (2014). Amazing memories and a wonderful book for nostalgia

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). This book and Susan Waggoner's book are my top picks for those wanting to try some vintage recipes and crafts

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)

The 1945 Sears Christmas Book by Sears Roebuck and Co. (reprint 2021)

The 1942 Sears Christmas Book by Sears Roebuck and Co. (reprint 2019)

Websites:

Midcentury Menu, midcenturymenu.com (awesome retro recipes)

Norad's Santa Tracker, www.noradsanta.org (tracks Santa on Christmas Eve)

Sears catalogs digitized and available online:

<http://www.wishbookweb.com/the-catalogs/>

<https://christmas.musetechical.com>

Vermont Country Store, Vermontcountrystore.com (vintage-style aluminum Christmas trees, bubble lights and much more)

Modern vintage-inspired Shiny Brite by Radko ornaments are available at West Elm and Macy's



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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

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

