

The Children's Party Book

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Marion Jane Parker


Recipes by Helen Harrington Downing




To Mothers:




PARTIES that are planned are always jollier than parties that are not. A program avoids waiting till someone suggests playing this game or that, and the busier you keep your little guests the better time they will have.




Here you will find party games for every holiday and birthday as well. They will not only relieve you of finding something different to play at your next little tots' party but they will help big sister in planning her own party.



I have not forgotten that following the games of the afternoon keen young appetites are ready for the announcement "refreshments." Just *what* kind of refreshments to have is always a source of real study, and this little book not only tells of nice games to play and how to play them, but also tells of nice cakes to make and how to make them.



A party is never complete without a dainty lunch. Good things to eat have a great appeal to the child, therefore, several recipes for cakes, cookies, candies and desserts are given for each holiday, including the special holiday cake, featured in each illustration.



Each recipe in this book will make a sufficient quantity to serve from twelve to fifteen guests. In selecting these I have kept uppermost in my mind the fact that good health and happiness go hand in hand and I am sure that you will find all of them excellent and worthy of their place in this book.

In making these experiments, I became convinced that the most uniform and satisfactory results are assured by using CALUMET BAKING POWDER, and I have, therefore, recommended CALUMET in all of my recipes.

Yours respectfully,

HELEN HARRINGTON DOWNING



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The Children's Party Book

TO BUSY MOTHERS—whose first thoughts are to surround the health and happiness of their children with every safeguard—*we present this book.*

TO BETTER AND HAPPIER HOMES—where the absorbing problem of getting the most out of life is ever subordinated to the joys and responsibilities of parenthood—*we dedicate this book.*

We acknowledge our indebtedness to Frances Tipton Hunter for the illustrations which carry such a wonderful appeal to the children, and though we have kept the little folks uppermost in our minds while planning the games and the refreshments, those selected are appropriate for older children and grown-ups as well. So *The Children's Party Book* carries our very best wishes to both young and old.

MARION JANE PARKER

AND

HELEN HARRINGTON DOWNING

Price 50 Cents





A FATHER TIME PARTY

For New Year's Eve

AT Father Time's Party everybody is bound to have a good time, especially if the boys and girls come dressed as holidays.

The invitations should have little clocks drawn at the top, pointing to the hour when you wish your guests to arrive. They might be worded like this:

Father Time's Party's
The LAST of December
At eight o'clock sharp
And he wants YOU, REMEMBER!
(Come dressed as a holiday.)

Each boy and girl should keep the costume a secret and it does not matter if several come as the same holidays for hardly anyone would have the same idea. Here are a few suggestions for costumes: April First, a clown; Fourth of July, Uncle Sam; Hallowe'en, a ghost; Labor Day, overalls and carrying rake or shovel; Thanksgiving, a Pilgrim costume; Washington's Birthday, Colonial costume, etc.

When the guests have all assembled distribute paper and pencils. Then have each Holiday step out in turn and the others write down the day they think represented. The boy or girl having the largest number of correct guesses receives five points.

HOW LONG IS YOUR MEMORY ?

Have everyone sit in a circle and explain that you are going to find out how long each person's memory is.

Pass around an open oblong suit case containing about fifteen articles one would need on a trip. For instance, a tooth brush, two collars, a writing case,

SUGAR COOKIES

$\frac{1}{4}$ cup butter
 $\frac{2}{3}$ cup sugar
1 egg (beaten light)
1 tablespoon milk
 $1\frac{3}{4}$ cups flour (about)
 $1\frac{1}{2}$ level teaspoons Calumet
Baking Powder
Speck of nutmeg, or any
flavoring

Cream the butter, add the sugar, cream it thoroughly with the butter; add the beaten egg, milk, flour and baking powder sifted together and enough more flour to make a dough stiff enough to roll. Roll it out thin on a floured board, cut it with a floured cookie cutter, and bake the cookies in a hot oven from five to eight minutes (Temp. about 400° F.).

SNOW BALLS

$\frac{1}{2}$ cup butter
1 cup sugar
2 level teaspoons Calumet Bak-
ing Powder
 $2\frac{1}{4}$ cups flour
 $\frac{1}{2}$ cup milk
4 egg whites

Cream butter and sugar, add milk, and flour and baking powder sifted together, then egg whites, beaten until stiff. Steam in buttered cups 35 minutes. Serve with fruit preserves or hard sauce.

CALUMET CHECKER-BOARD CAKE

Light Part

2 cups pastry flour
2 level teaspoons Calumet Baking Powder
1¼ cups granulated sugar
½ cup butter
½ cup water or milk
1 teaspoon vanilla
Whites of 4 eggs

Cream butter and sugar, add water and dry ingredients alternately, then whites of eggs.

Dark Part

2 cups pastry flour
2 level teaspoons Calumet Baking Powder
1 cup brown sugar
½ cup butter
½ cup water or milk
½ teaspoon each of cloves, cinnamon and nutmeg
Yolks of 4 eggs, well beaten
Lastly, 1 ounce of melted chocolate

Sift flour once, then measure; add baking powder, and sift three times; cream butter and sugar; add yolks and beat hard, then flour and water alternately; add chocolate and stir slightly. Put in square layer pans in strips, light and dark alternately, and place together dark to light.

ORANGE JELLY

1 box gelatin or
4 tablespoons granulated gelatin
1 cup cold water
3 cups boiling water
2 cups sugar
3 cups orange juice
6 tablespoons lemon juice

Soak gelatin twenty minutes in cold water, dissolve in boiling water, strain, and add to sugar and orange juice. Turn into mould, and chill.

four pairs of socks, pajamas, towel, brush, comb and mirror, cake of soap, powder, and extra suit (if you decide to use boy's articles—or dress, if you choose girl's). Give about five minutes for examining the suit case, then close it and have each one write a list of the articles contained. For each correct article give one point. Each guest should be given a card on which his credits in all games are marked.

FINDING LOST TIME

Explain next that during the year a lot of time has been lost in the house and ask each person to please try to find as much of it as possible. Beforehand you will have slips of paper hidden under chairs, cushions and vases and in all sorts of odd places. Some will have "five minutes" written on them; others "one hour," "two hours" or "three seconds"—just so each is for a different amount of time. When the hunt is over have each boy and girl add up the time on the slips. For every hour found, two credits are given, and adding up the time will be a lot of fun.

STOP THE ALARM

Some time before the party, set two alarm clocks to go off at exactly the same time. Choose clocks with loud, shrill bells. One might be hung out a window (if it is not too cold) and the other concealed in a box under a sofa or chair. Set everyone hunting for the clocks. The finders will get ten credits on their score cards.

CLOCK GAME

Form a big circle with one person in the center—called the striker. Give each person an hour; if there are more than twelve, half hours must be used. When the striker touches a person he must strike his hour—that is, pretend to ring whatever hour he represents, before the striker counts 15. Then he must do something to give an idea of what his hour stands for. For instance, if he is twelve o'clock he must pretend to eat, five o'clock might pretend to be returning from an office, etc. Continue until each person has had several turns.

CATCHING FATHER TIME

About here, the front door bell should be rung loudly, and when it is opened someone dressed to represent old Father Time should come in slowly with bowed head. When everyone is wondering what on earth he is going to do, he should whirl 'round suddenly and start to run, calling out "Catch me!" The chase will be a merry one and the lucky boy or girl will receive ten points.

ROLL FOR PARTNERS

As many tenpins as there are girls should be set up far enough apart to keep more than one from being knocked down at a time. The boys should then be given wooden balls and asked to knock down for partners. Each tenpin has a girl's name pasted on it. When each boy has his partner, Father Time leads the march to the dining room.

TIME TABLE

If the table is round, make it look as much like a clock as possible. One huge candle in the center and a little candle at each place should furnish the only light. At each place printed on little cards should be various New Year's resolutions. Let each guest choose his place by the resolution that fits him best. Here are a few suggestions :

Resolved—I will not lose my umbrella during 192—

Resolved—I will not be late for school

Resolved—I will not tease the girls

Many others will naturally suggest themselves when you know the little failings of the guests. While everyone is enjoying himself at the table the bell should ring again. This time it should be a little boy dressed in a draped white robe with 192— written on his paper sash. Without a word, he will point sternly at Father Time who has been seated at the head of the table and the old gentleman will get up and slowly walk out. The New Year will then seat himself in the vacant place, after handing each guest a little envelope containing a good wish for the coming year.

PINEAPPLE SHERBET

2 cups finely shredded
pineapple
1 teaspoon granulated gelatin
 $\frac{1}{4}$ cup cold water
2 cups boiling water
2 cups sugar
2 lemons (strained juice)

Soak the gelatin in cold water, add the boiling water and sugar; stir it until the gelatin is dissolved, and add the lemon juice. Strain the mixture and set it aside to cool. When it is cool, add the pineapple to the mixture and freeze.

MOLASSES TAFFY

2 cups molasses
 $\frac{2}{3}$ cup sugar
3 tablespoons butter
1 tablespoon vinegar

An iron kettle with a rounding bottom (Scotch kettle) or copper kettle is best for candy making. If one has no copper kettle, a granite kettle is best.

Put butter in kettle, place over fire, and when melted, add molasses and sugar. Stir until sugar is dissolved. During the first of the boiling stirring is unnecessary, but when nearly cooked, it should be constantly stirred. Boil until, when tried in cold water, mixture will become brittle. Add vinegar just before taking from fire. Pour into a well buttered pan. When cool enough to handle, pull until porous and light-colored, allowing candy to come in contact with tips of fingers and thumbs, not to be squeezed in the hand. Cut in small pieces, using large shears or a sharp knife, and then arrange on slightly buttered plates to cool.



Francis Tipton Hunter



A HEARTY PARTY FOR ST. VALENTINE'S DAY (February 14th)

EVERYONE feels in a party humor on St. Valentine's day and a hearty party is a very appropriate one to give under the circumstances. Write your invitations on little red cardboard hearts—this way, for instance:

The Queen of Hearts
Has made some tarts
She's going to have a party.
So if YOU have a heart, please come
Your welcome will be hearty!
February 14th at five o'clock.

If the party is given by a boy, he can change it to "The Knave of Hearts has stole some tarts," and if there is a brother and sister, one can be Queen of Hearts and one can be Knave. Crowns and scepters are all that are necessary for the costumes.

The Queen of Hearts should welcome the guests and pin a large white heart on each one. Printed in small letters on these hearts should be "Don't lose heart!" These hearts act as score cards, and each time a boy or girl earns any points in a game, the number of points scored should be marked on the heart.

BROKEN HEARTS

As soon as the guests are assembled, give each one an envelope containing a heart cut up into many small pieces. The person putting his heart together first receives ten points, the second five, the third four, and the fourth three.

CUPID'S DART BOARD

On the back of an ordinary wooden dart board paint a large red heart. In turn, each must throw the dart,

MARBLE COOKIES

3½ cups sifted pastry flour
3 level teaspoons Calumet
Baking Powder
1 cup sugar
¾ cup shortening
2 eggs, beaten separately
Pinch of salt
¼ cup milk

Mix as for cake, then separate dough, putting half in another bowl, and to one-half add rind of 1 orange and juice of half an orange; to other half add 2 ounces of melted chocolate. Save ¼ cup of flour in sifter to add to white dough after orange juice has been added. Work together slightly and roll very thin, and cut and bake in a quick oven.

COCOANUT- MARSHMALLOW FUDGE

1 cup top milk or thin cream
1 cup shredded cocoanut
1 egg white
2 cups granulated sugar
½ dozen marshmallows
1 teaspoon vanilla

Place the sugar and the milk together in a saucepan and boil to the hard-ball stage. Take it off the fire and add the vanilla and the grated cocoanut. Cut the marshmallows up into bits and add; then let stand until soft. Pour over the stiffly whipped egg-white and beat up until light and creamy. Pour into buttered pan and when cool cut into squares.

**CALUMET DEVIL'S
FOOD CAKE**

2 cups flour
2 level teaspoons Calumet Baking Powder
2 level teaspoons cinnamon
1/2 of a nutmeg grated
1 3/4 cups granulated sugar
3/4 cup butter (scant)
2 whole eggs
1/2 cup sweet milk
1 cup warm mashed potatoes
2 squares Baker's chocolate (grated)
1 cup nut meats

Cream butter and sugar, add yolks (well beaten), then add mashed potatoes, chocolate and nut meats, stir well; then add alternately milk and dry ingredients, which have been sifted together. Fold in beaten whites of eggs. Bake in heart shaped tins or moulds. Cover with the following:

CHOCOLATE FILLING

2 1/2 cups powdered sugar
3 tablespoons cocoa
1/2 teaspoon melted butter
1 tablespoon hot water

Mix sugar and cocoa. Add hot water and butter, then sufficient cream to make of a consistency that will spread.

**STRAWBERRY
ICE CREAM**

2 cups thick cream and
2 cups milk, or
4 cups thin cream
1 cup sugar
1 box strawberries

Mix the cream, milk, sugar and strawberries. Put mixture into a freezer and freeze.

marking the place where it strikes with his initials. The three whose initials are nearest to the heart center are awarded ten points apiece.

VALENTINE CONTEST

Each boy and girl is given paper and pencil and asked to write a valentine. Then one of the party is chosen as judge and the valentines are read aloud by the Queen of Hearts. The judge decides how many points of credit to give each one, without knowing who wrote it, and the points awarded mean that many more on the score heart of the writer.

PRESENTED AT COURT

Announcement is now made that the company, one at a time, will be presented at Court. The Queen of Hearts selects one of the boys and, putting a red cardboard crown on his head, proclaims him King. They retire to another room and a boy who has been chosen for page comes for the company, one at a time.

Two chairs have been placed about two feet apart and covered both back and front with curtains or other drapery so that the gap between is not noticeable. The King and Queen sit on the sure enough chairs and when the person to be presented is brought in, he must kiss the hands of both. The King then welcomes him graciously and bids him to take a seat in the center. Just as he does, both the King and Queen jump up and the luckless courtier comes quickly to earth. Put a sofa cushion under the throne to break the force of the fall. After being presented, the boy or girl may stay in the room, but must keep a very sober and serious expression and not give away the joke to the others.

**SHALL I A SINGLE LADY BE
OR SHALL I MARRY HAPPILY?**

Each girl in the party can tell by this game whether fate has allotted for her a life membership in the bachelor girls' club or whether she shall be happily married some day.

ST. VALENTINE'S DAY

Hang a plain ring on a thread from the chandelier, suspended at a height so that each one of the players can easily point toward it.

Each player should stand at a distance of at least ten feet away and, with a pencil pointed at the center of the ring, walk rapidly toward it and try to put the pencil through it.

The hand should not be raised or lowered, or moved from side to side, but rigidly held in the position assumed before the player started walking.

THE POSTMAN APPEARS

A pleasant interruption may occur about here. Have someone dressed either as a postman or as St. Valentine ring the bell. Striding into the room he will call for each person by name, presenting him with a brightly tied up package and a valentine. There should be a valentine and a package for everyone. Enclosed in every valentine delivered by the postman should be part of a torn paper heart. In each case a boy will find the rest of his heart in the possession of one of the girls, to whom he gives his valentine, and receives hers in exchange. They are now partners for the march to the dining room. The packages should contain caps or other favors for personal adornment that will add to the festive atmosphere.

The postman might collect the score hearts in exchange for his valentines, and while everyone is looking for a partner by matching up the torn hearts, the scores can be tallied and the hostess will be able to pronounce the champions and award the prizes as soon as everyone is seated at the table.

THE HEARTY TABLE

A Valentine table looks very bright and cheerful almost any way you trim it. Scatter tiny red hearts all over the cloth and at each place have a red heart box of candy. Use little heart place cards with Valentine wishes, and in the center place a large Kewpie Doll with a big red bow. Three large sticks of red candy tied together with bright red ribbon so as to stand at each end of the table finish the decorations.

VALENTINE HEART CAKES

3/4 cup shortening
1 1/4 cups sugar
4 eggs
3/4 cup milk
2 1/2 cups flour, sifted
2 1/2 level teaspoons Calumet
Baking Powder
1/8 level teaspoon salt
1 teaspoon vanilla

Cream shortening and sugar together; mix thoroughly; add eggs beaten until thick and lemon colored. Sift flour, salt and baking powder together three times and add to the first mixture alternately with the milk. Add vanilla. Bake in greased heart-shaped muffin tins in a moderate oven about 25 minutes. Cover with pink frosting.

SURPRISE COOKIES

3/4 cup sugar
1/4 cup butter
1/4 cup sour cream
1 egg
1/4 teaspoon soda
1 level teaspoon Calumet Bak-
ing Powder
1/2 teaspoon salt
2 cups flour

Cream butter, add sugar, egg well beaten and the sour cream. Mix and sift dry ingredients and add to first mixture. Roll to a quarter of an inch in thickness and cut in small rounds. On half the rounds put a bit of jelly or raisin filling or half a stewed prune. Cover with remaining rounds and press edges together. Bake about 12 minutes in hot oven. This recipe makes eighteen cookies.



Frances Tipton Hunter



WASHINGTON'S BIRTHDAY PARTY

(February 22nd)

AT a Washington's Birthday Party the guests can come dressed in Colonial costume or as famous men and women of Colonial times: Paul Revere, Betsy Ross, Martha Washington, Lafayette, Washington himself, etc. The invitations on cards, decorated with Colonial ladies or gentlemen, might be worded:

Come ye, Mistress! (or Master)
 Be ye merry
 Tho 'tis blustery February
 Help us celebrate
 With fun
 The birthday of George Washington!
 Four o'clock the twenty-second.

A Washington's Birthday Party might start off with a grand march to the tune of "Comin' Thru the Rye" or "Yankee Doodle."

FINDING THE CONTINENTAL ARMY

After the grand march, the host or hostess should announce that soldiers of the Continental Army are in hiding in a certain room and must be captured. A ten-minute hunt should produce the complete army. A box of lead Continental soldiers should be procured for this game. Each soldier should have a little card attached stating his rank: General, Captain, Lieutenant or Private. Generals count ten, Captains five, Lieutenants three, and privates two. The points scored by the guests should be kept on cards. A little star for every point would be interesting.

CHOPPING DOWN THE CHERRY TREE

This game is similar to the old Donkey Party. A cherry tree drawn or painted on a piece of unbleached muslin is tacked up on the wall. Then each guest is

WASHINGTON'S BIRTHDAY CAKE

3/4 cup butter
1 1/4 cups sugar
3/4 cup milk
4 eggs
2 1/2 level teaspoons Calumet Baking Powder
1/6 level teaspoon salt
2 1/2 cups sifted flour
1/2 teaspoon vanilla

Cream butter, add sugar, then add well beaten eggs. Mix and sift dry ingredients and add alternately with milk to first mixture. Add vanilla. Divide into three round, greased layer cake tins and bake in a moderate oven 30 minutes. Put layers together with a white cream or boiled frosting, or whipped cream. Stick a small silk American flag in the center of the top of cake, and place candied cherries around the edge, and in frosting between the layers.

**CALUMET ASSORTED
CAKE SQUARES**

2 cups pastry flour
2 level teaspoons Calumet Baking Powder
1 cup granulated sugar
¼ cup butter
½ cup milk
Whites of 3 eggs
½ teaspoon vanilla

Sift flour once, then measure; add baking powder; sift three times and set to one side. Cream butter and sugar, add milk and flour alternately and beat very hard. Fold in beaten whites. Bake in 2-inch deep square cake pan in moderate oven 30 to 35 minutes. When cool cut in squares and set away until icing is ready. Frost with white icing and decorate with small candy hatchet or cherries.

**COCOANUT-CHERRY
MACAROONS**

4 egg-whites
½ cup candied cherries or cranberries
1 cup shredded cocoanut
1 cup powdered sugar

Beat up the eggs until very stiff and dry, fold in carefully the powdered sugar, the cocoanut and the cherries. Mix up lightly and drop by spoonfuls on paraffin or oiled paper, and bake a delicate brown in a slow oven.

blindfolded in turn and tries to pin his hatchet in the proper place on the trunk. Each hatchet is numbered and each person remembers his number. The hatchet coming the nearest to the tree trunk wins whatever points are decided upon, which are marked on his score card.

CROSSING THE DELAWARE

Crossing the Delaware, as everyone knows, is a matter of history. Therefore this game is naturally a matter of history too. Divide the company into two groups. Place on opposite sides of a rug measuring about twelve feet across. Each group selects a man to cross the Delaware—in other words, the rug. A questioner stands in the center of the rug and asks twelve questions. The side that answers the question first may order their man to take one step forward and the side whose man reaches the other side of the rug first wins. Each member on that side receives twelve points.

The twelve questions here do not necessarily have to be used but give you an idea as to the kind to ask. They must not be too hard. 1. Who made the first American flag? 2. Sing Yankee Doodle. 3. What was said about the Father of his Country? 4. Where was the Declaration of Independence signed? 5. Where was George Washington born? 6. Why is a colonial doorway sad? (It always has a knocker.) 7. What city was the first Capital of the United States? 8. What great Frenchman helped the Americans in the Revolution? 9. What was the most celebrated tea party in the United States? 10. How many original States were in the Union? 11. Who gave the alarm before the Battle of Lexington? 12. What British General surrendered to Washington?

CHERRY RACE

Cranberries can be used for cherries. Have a large bowl full and have each boy and girl in turn put a hand, palm down, through the berries, getting as many on the back of the hand as possible, and run (not walk) to the end of the room with them. The one who carries the greatest number is the winner and receives ten points.

WASHINGTON'S BIRTHDAY

HOW MANY WORDS IN WASHINGTON?

Give each guest a pencil and paper to write as many words as possible, using only the letters that are used in Washington. Award one point for every five words. Then take turns in repeating rapidly—"Washington's washwoman washed Washington's wash while Washington's wife went west!"

DRAWING CONTEST

Immediately after the last game, announce with much ceremony that there is going to be a real drawing contest. Distribute paper and pencils and when all are ready and waiting for instructions as to what to draw, just say very seriously, "Now draw your breath."

HARDSHIPS

The Continental Army at Valley Forge endured many hardships and had but the poorest of fare. Explain that you have obtained some Continental hard tack which will be the only refreshment served. Form the company into two lines. Give each person two of the driest biscuits (preferably egg biscuits). The side which chokes down its biscuits first wins and each member is given five points.

TABLE DECORATIONS

A patriotic table can be arranged by setting up in the center a toy fort or tent from a soldier set. A little cannon with a pile of candy cherry cannon balls and a small flag at each place carries out the scheme nicely. A lead soldier may stand guard at each tumbler.

A very attractive Colonial table has in its center a little Colonial lady with an electric light under her dress. You have all seen these little lady lamps. At each place is a tiny old-fashioned paper lace and candy bouquet for the girls, and packages of chocolate labeled "Old Virginia Tobacco" for the boys. Use old-fashioned candles on the table and serve a regular southern dinner, and you will be close to the atmosphere of Washington's everyday life.

SNOW PUDDING

*½ box gelatin or
2 tablespoons granulated
gelatin
½ cup cold water
2 cups boiling water
2 cups sugar
½ cup lemon juice
Whites of 3 eggs*

Soak gelatin in cold water, dissolve in boiling water, add sugar and lemon juice, strain, and set aside in cool place; occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Mould, or pile by spoonfuls on glass dish; serve cold with Boiled Custard. A very attractive dish may be prepared by coloring half the mixture with fruit red.

CHARLOTTE RUSSE

*½ box gelatin
½ cup cold water
¼ cup cream
⅔ cup powdered sugar
6 cups whipped cream
2 teaspoons vanilla
2 dozen lady fingers*

Soak gelatin in cold water, dissolve in the cream, scalded. Add powdered sugar and vanilla. When it begins to thicken fold in the whipped cream. Line moulds with lady fingers, turn in the mixture and chill.





ST. PATRICK'S DAY PARTY

(March 17th)

WINDY March brings a jolly Irish festival day and in honor of good St. Patrick there's many a merry party.

Now sure you're invited
 To come and be gay, Sir,
 With the rist of the childer
 On St. Paddy's day, Sir,
 This wee Irish Fairy
 Will show you the way, Sir!

This little verse or another of your own making should be printed on a card with a little green fairy in the corner pointing to a sign that tells the time, place and hour. In the lower corner state that the pass word to the party will be a joke and that no one will be admitted without a good Irish joke.

Station someone with a note book at the door and as each guest enters he must whisper a joke to the doorkeeper who will gravely write it in his book with the name of the person after it.

KISSING THE BLARNEY STONE

Before they enter the party room, guests must kiss the Blarney Stone, a big rough cobble placed on a table near the door. As soon as they have done so, they must write a complimentary sentence about someone in the room on little slips of paper handed to them as they enter. These slips are signed and collected and put in the joke book for reading at the supper table.

SOAP BUBBLE CONTEST

In the center of the room hang a hoop wound with green ribbon. Give to each person a white bubble pipe tied with a green bow. Have a large bowl of soapy water nearby. (A little glycerine added to the water

ST. PATRICK'S ICE CREAM

2½ cups sugar
¼ teaspoon salt
*½ cup almonds or pistachio
 nuts finely chopped*
Green coloring
2 tablespoons vanilla
2 cups heavy cream
2 junket tablets
2 tablespoons cold water
1 tablespoon almond extract
8 cups milk

Mix the first four ingredients, and add junket tablets dissolved in cold water. Turn into a shallow dish and let stand over night in a cold place. Add flavoring, coloring and nuts. Freeze and mould in brick-shape.

CARAMEL FUDGE

4 cups sugar
½ cup cream
½ cup milk
1 cup walnuts
½ pound marshmallows
1 teaspoon vanilla

Boil three cups of the sugar with the milk and cream. Caramelize the remaining cup of sugar and add it to the first mixture while it is boiling. Cook till it reaches the soft-ball stage. Remove from the fire and beat. When partly cool, add the chopped nuts and the marshmallows, cut into small pieces.

ST. PATRICK'S DAY

WHITE CAKE

¾ cup shortening
1 cup milk
4 egg whites
3 cups flour
1¼ cups sugar
3 level teaspoons Calumet Baking Powder
1 level teaspoon salt

Cream fat and sugar. Add milk alternately to flour, baking powder and salt, sifted thoroughly. Add whites of eggs or fold in last, stirring gently. Use any flavoring to suit taste. Bake in square inch-deep pans. When cool cut in squares. Frost the entire cake squares with boiled frosting, colored light green with vegetable coloring.

DATE STICKS

1 pound dates, stoned and cut fine
½ cup chopped nut meats
1 cup flour
1 level teaspoon Calumet Baking Powder
1 cup sugar
1 tablespoon butter
1 tablespoon hot water
2 eggs, beaten thoroughly

Cream butter and sugar together; add hot water, then eggs thoroughly beaten, dates and nuts. Then add flour sifted together with baking powder at least twice. Beat well. Spread thin on shallow greased baking pan and bake about 15 minutes. Cool in the pan. Cut in strips 2 inches long and $\frac{3}{4}$ inch wide. Roll in powdered sugar.

makes the bubbles last longer.) Each boy or girl has three chances to blow a bubble through the hoop, standing about three feet away. To the successful blowers cakes of green bath soap are given.

ST. PATRICK'S PUZZLES

Give to each person a little green pencil and slip of paper. Ask the following questions, allowing about two minutes for each answer to be written.

First hold up a cork and ask what city it represents.
(Cork)

Then read a limerick and tell them it also represents an Irish city. (Limerick)

Hold up a bell tied to a cream pitcher or any other object and ask what city it represents. (Belfast)

What Irishman named the potato? (Murphy)

What city is famous for its cats? (Kilkenny)

What precious stone describes Ireland? (Emerald Isle)

What county is famous for its lakes? (Kerry-Lakes of Killarney)

What is Ireland famous for? (Linen and lace)

More questions of a similar character can be added if desired.

PIG

Seat the boys and girls in a circle and tell them to mind their P's and Q's, for this is a spelling game. The hostess or host starts a word, giving the first letter (he must have an actual word in mind but must not reveal it). The next in turn adds a letter (he also having a word in mind); the next adds another letter, and so on till someone is compelled to finish a word. The player who finishes a word becomes a quarter of a pig and after four such misfortunes is declared an entire pig and must retire from the circle with a grunt. The person who stays longest in the ring wins and receives a pig full of candy as a prize. Beware of the short words. If someone says S, and the second player adds O, even if the word in his mind is SOUTH, SO is a word and makes him a quarter of a pig.

ST. PATRICK'S DAY

MOULDING CONTEST

Give each person a lump of putty or plasticine and tell him to mould something Irish. Matches, tooth-picks and glass-headed pins might also be supplied. A variety of things usually result, such as pigs, Irish terriers, clay pipes, four-leaf clovers, potatoes, shillalahs, etc.

SACK RACE

Potato sacks that have been washed should be used for the sack race. Put strings in the top and tie up each person, having the top of the sack come about at the waist. Thus handicapped he must hop and stumble along. The first one to reach a certain spot without falling is the winner.

A LETTER TO THE OULD SOD

Select seventeen words and write them on as many sheets of paper as there are members in the party—the same words for each player. The one who writes the best letter to a relative in Ireland, using only those seventeen words but repeating as often as necessary, is declared the winner. Care should be taken to select words and proper names that will make sentences, and when read aloud, using the brogue, the letters should be very funny.

IRISH JIGS

The party might end up with the playing of some lively jigs and after each has tried his foot at jiggling, the host leads the company to the table.

ST. PATRICK'S TABLE

Use little green plants at every place with tiny Irish flags. The centerpiece might be a toy cottage and cart set on moss with green pigs wandering sociably about. Green is a very pleasant color and with green ribbons and candies the table is sure to be attractive. Another good centerpiece is a large green-iced cake with tiny green candles for luck. In the cake there should be a thimble, ring, button and four-leaf clover.

Reading jokes from the joke book and also the compliments will be lots of fun and will "start things" going merrily at the table.

SPONGE CAKE

Yolks, 6 eggs

1 cup sugar

1 tablespoon lemon juice

¼ teaspoon salt

2 level teaspoons Calumet Baking Powder

Whites, 6 eggs

1 cup flour

Grated rind ½ lemon

Beat yolks until thick and lemon colored, add sugar, gradually, and continue beating, using egg beater; add lemon juice, rind, and whites of eggs, beaten until stiff and dry, partially mix yolks with mixture, remove beater and carefully cut and fold in flour, baking powder and salt which have been sifted together twice. Bake one hour in slow oven, in angel cake pan. Frost with plain white icing, flavored with lemon. When this has set, decorate top with small green silk flags—around sides with shamrock leaves or candies.

PEPPERMINT CREAMS

3 cups granulated sugar

1 cup water

Boil until it spins a thread. Add twelve drops of extract of peppermint, and four drops of green vegetable coloring. Beat until it creams, then drop on glazed paper. Any color may be used in place of green.



Frances Tipton Hunter



JACK RABBIT'S EASTER PARTY

EASTER Vacation never seems quite complete without a party, and everyone will enjoy a Jack Rabbit Party. Write your invitations on Easter cards either in prose or verse:

Hop over at two—

The date's at the top

Come as fast as you

Ever can hurry or hop!

Jack Rabbit has left something for you here.

EGG HUNT

No Easter party would be complete without an egg hunt. Conceal hard boiled, brightly dyed eggs in various places about the room. Give each boy and girl a basket and allow about ten minutes for the hunt. A prize for the finder of the most might be a little Easter plant.

MAKING EASTER BONNETS

Give each person a bright piece of tissue paper, about six pins and a pair of scissors. Allow ten minutes to make a hat. Even the boys will enjoy this and some of the bonnets resulting will be quite jaunty. Each person must put on his bonnet and pass before the Judges and to the makers of the two best hats the Judges will award tiny bandboxes full of candy.

EGG RACE

Divide the company into two lines. Give the leader of each line a hard boiled egg on a wooden spoon. Each person in the line must run to a certain point and back without dropping the egg. The line which finishes first wins and each runner is rewarded with a small chocolate egg for his or her basket.

VANILLA WAFERS

$\frac{1}{3}$ cup butter and lard mixed
 1 cup sugar
 1 egg, well beaten
 $\frac{1}{4}$ cup milk
 2 level teaspoons Calumet Baking Powder
 $\frac{1}{2}$ level teaspoon salt
 2 teaspoons vanilla
 $2\frac{1}{4}$ cups flour

Cream butter, add sugar, milk and vanilla. Sift together thoroughly the flour, baking powder, salt and add to first mixture. Roll as thin as possible, cut with round cutter, and bake in a moderate oven.

SMALL COCOA-CAKES

$\frac{1}{2}$ cup butter
 1 cup sugar
 $\frac{1}{4}$ cup cocoa
 3 eggs, beaten separately
 $\frac{1}{2}$ cup water
 $1\frac{1}{4}$ cups flour
 1 level teaspoon Calumet Baking Powder
 1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon mace
 1 teaspoon vanilla

Add the sugar to the creamed butter. Then stir in the egg yolks, well beaten. Sift the flour, baking powder, cocoa, spices and salt together. Stir in the flour mixture and water alternately into first mixture. Add the vanilla, and fold in the well beaten whites last. Bake in small tins.

**OLD FASHIONED
PANOCHA**

*3 cups brown sugar
Butter, size of egg
1 cup rich cream
1 cup walnut meats or
chopped peanuts*

Cook until the mixture begins to sugar on the sides or edge of the pan. Pour in buttered pans. Cut in squares while warm.

**COCOANUT CANDY
EGGS**

*2 cups sugar
½ cup water
Red fruit coloring
½ cup corn syrup
1 cup cocoanut
1 teaspoon vanilla*

Boil the sugar, syrup and the water to the soft-ball stage and stir until creamy, adding enough fruit coloring to make a nice pink; then stir in the cocoanut and shape like Easter eggs. Place on waxed paper to harden.

MARSHMALLOW FLUFF

*1 pound soft marshmallows
¼ pound candied cherries
¼ pound candied pineapple
or apricots
1 pint stiff cream, whipped
1 teaspoon vanilla*

Mix all together. Chill in sherbet cups in which it is to be served. Top with a little whipped cream and decorate with tiny candy Easter eggs or halved pistachio nuts and candied cherries.

THE LANGUAGE OF THE FLOWERS

Flowers are closely associated with Easter, and you can arrange several guessing games with flowers.

Distribute to each a pencil and paper on which this verse has been written to be completed with names of flowers.

..... called on.....

She blushed a rosy.....

And when he... ..to be his

Sat down to sigh and think.

But when he asked her.....dear

He said it would disgrace him

And 'less he left at.....

The.....surely chase him.

The correct flowers are: Sweet William, Marguerite, pink, aster, poppy, four o'clock, and dogwood. Give a certain period of time for this and then ask questions such as:

Name a preacher-flower. (Jack in the pulpit.)

What flower belongs in the sewing basket? (Bachelor button.)

What flower shows grief? (Bleeding hearts.)

What flower leaves its first syllable in the kitchen? (Pan-sy.)

What flower by dropping its first letter becomes a suitor? (Clover.)

What flower if combined with bread and milk completes the lunch? (Buttercup.)

What flower combines a dude and a beast? (Dandy-lion.)

What flower suggests traveling over a great distance? (Car-nation.)

What flower reminds you of winter? (Snowball.)

What flower joins an untruth with a girl's hair? (Lie-locks, lilacs.)

All answers to be written and the papers checked up to see who is the winner.

E A S T E R

EGG CONTEST

For the egg contest each boy and girl requires a cheap box of paints and a tumbler of water. Give each a white undecorated hard boiled egg to paint faces on. Allow about five minutes. Prizes should be given for the funniest egg, the most carefully painted egg, and for the worst of all.

RABBIT RACE

Having by this time rested up from the egg race, form everybody in line for the rabbit race. The distance should not be too long as it must be hopped on one foot. A rabbit race is very hoppy, you see. The winner of the rabbit race would naturally receive a rabbit full of candy, and the last in, a carrot or head of cabbage.

THE BARNYARD

When all are seated in a circle, blow a feather in the air and at the same time name a fowl or animal, such as chicken, goose, gobbler, pig, dog, cat, etc. The person nearest to where the feather falls must imitate the fowl or animal mentioned; that is, grunt like a pig, walk like a goose, or anything he thinks of doing. Then he blows the feather, trying to make it light on or near someone else, and names another fowl or animal.

PUTTING HUMPTY DUMPTY TOGETHER AGAIN

Draw a large picture of Humpty Dumpty on white bristol board. Then cut him into as many pieces as there are guests. At this point, give each guest a piece, stating that Humpty Dumpty has a message to deliver, but first he must be put together.

Everyone has a hand in doing this and the message found written across the picture is—

“ Please go to the Dining Room! ”

THE EASTER TABLE

A little rabbit card with a guest's name should be at each place. Cardboard eggs containing brightly colored handkerchiefs for the girls and marbles for the boys make pretty favors. A large white rabbit might be used as a centerpiece, or spring flowers. Tiny baskets of jelly eggs are less expensive than the cardboard eggs and quite as popular.

MAPLE WALNUT CAKE

1/3 cup butter
2 eggs
1 1/3 cups flour
1 teaspoon vanilla
1/4 teaspoon salt
1 cup chopped walnut meats
1 cup brown sugar
1/2 cup milk
1 level teaspoon Calumet Baking Powder

Cream sugar and butter; add yolks of eggs and milk. Then add flour sifted twice with baking powder. Add vanilla, salt and walnuts. Lastly whites of eggs beaten until stiff. Bake in angel cake pan 45 minutes. Cover with plain white boiled frosting. Put a row of small colored Easter eggs around the edge of the cake, alternating the various colors. In the center place a larger colored Easter egg or a candy rabbit.

BOILED FROSTING

2 cups sugar
3/4 cup water
Stiffly beaten whites of 2 eggs
Lemon or vanilla

Boil sugar and water until it threads without stirring. Then gradually pour it into beaten eggs, beating mixture rapidly all the time. When mixture has thickened and is cool, it is ready for use in icing cakes.



Frances Tipton Hunter



PATRIOTIC PARTY

(July 4th)

ASK your guests to come dressed patriotically. Boy Scout suits and Red Cross Nurse costumes are easiest, as almost every boy and girl has one. The invitations written on cards with flags or other patriotic emblems in the corner might say:

The Fourth of July
 Can no longer be snappy
 But come to our party
 And you will be happy.
 Time and place—

After a grand march announce that you are going to have a drill. Line up the boys first, telling each confidentially to be as funny as possible.

SILLY DRILL

The commands in the funny drill may be as ridiculous as you like. At "Fall Out!" the company should roll over. "Right Dress!" they should button up their coats. "Present Arms!" fling arms out violently. From this they can go to worse. "Wink!" "Sneeze!" "Hop three steps backward!" Any command can be given. The girls who have been asked to judge the procedure decide which candidate deserves the prize. A patriotic button should be pinned to his coat.

NEWSPAPER RACE

Each player is given a newspaper of equal size, and at the signal to start, he drops the paper in front of him, steps over it, picks it up, drops it in front again, and repeats until he reaches the finish line. The first one over the line wins a whistle.

GUESSING GAMES

Seat the company and give to each a paper and pencil. From an old history or magazine cut the pictures of well-known people: George Washington, General

MARBLE CAKE

White Part

1½ cups sugar

½ cup butter

½ cup sweet milk

Whites of 4 eggs

3 cups flour

3 level teaspoons Calumet

Baking Powder

Dark Part

1 cup sugar

¼ cup molasses

½ cup butter

½ cup sweet milk

Yolks of 4 eggs

2½ cups flour

3 level teaspoons Calumet

Baking Powder

1 square chocolate, melted

Pink Part

¾ cup sugar

¼ cup butter

¼ cup milk

2 egg whites

1½ cups flour

1½ level teaspoons Calumet

Baking Powder

Tint this batter pink with vegetable coloring

Mix each part separately.

Put mixture in three round layer cake pans, a spoonful of each at a time, alternating the three batters so that each layer will have each color. Bake in a moderately hot oven about 30 minutes. Put together with chocolate filling.

PATRIOTIC DAY

COCOANUT COOKIES

1 tablespoon butter
¼ cup sugar
1 teaspoon salt
1 small lemon rind (grated)
2 cups flour
2 level teaspoons Calumet Baking Powder
½ cup chopped almonds
1 tablespoon caraway seeds
1 egg
¼ cup milk
½ teaspoon ginger
Syrup and shredded cocoanut

Cream butter and sugar, add salt, grated lemon rind, chopped almonds, caraway seeds, and egg, not separated but beaten together. Sift together flour, baking powder and ginger; add to mixture alternately with the milk. Turn dough out on a well-floured mixing board, knead slightly and then roll out about a quarter of an inch thick and cut with fancy cookie cutter. Place on a well-greased pan and bake in a hot oven for fifteen minutes. Let them get cold and then brush over each one with a very little syrup or melted jelly and sprinkle thickly with cocoanut. This recipe makes about twenty-four cookies.

SUGAR POPPED CORN

2 quarts popped corn
2 tablespoons butter
2 cups brown sugar
½ cup water

Put butter in saucepan, and when melted add sugar and water. Bring to boiling point and let boil 16 minutes. Pour over corn and stir until every kernel is well coated with sugar. Shape in balls, if desired.

Grant, Paul Jones, McKinley, Wilson—any well-known person in fact. Number the pictures and pass around, each person writing down the number of the picture and the name of the man.

Then pass around the flags of each country (each flag should be lettered—a, b, c, etc.) and have the players write down the countries the flags belong to. (Flags come in little packages for this purpose.) Next you might have someone play the best known of the National Airs, the boys and girls being requested to state the countries they represent. Each paper is signed and handed up for judging and awards are given to the best.

MAP CONTEST

Allow the players five minutes to draw a map of the United States. Or if you prefer, give to each person a cut-up map and allow a certain length of time to put it together. Prizes for the best maps might be red, white and blue pencils.

MOUTH ORGAN TRIAL

Give each person a cheap mouth organ and ask each in turn to play a patriotic tune. The winner of this musical contest might receive an Uncle Sam's hat candy box full of candy.

CHANGE ABOUT

Give to each girl a cheap top and to each boy a jumping rope. The boys must judge the top spinning and the girls judge the rope jumping. The girl whose top spins longest (and each top must be timed by a watch) wins, and the boy who jumps the longest without missing wins. Bags of peanuts go to the lucky ones in this case.

NATIONAL HIM

Write the following rhyming questions on as many sheets of paper as there are guests, leaving space for the answer to be written opposite each one. Write guests' names on sheets, so as to avoid confusion when awarding the prize :

1. What National Him of illustrious name
Licked the British and made them tame ?
2. What National Him at the birth of the nation
Wrote our glorious Declaration ?
3. What National Him first wrote his name
Ahead of those who signed the same ?

PATRIOTIC DAY

4. What National Him in ardor saith
"Give me Freedom or give me death"?
5. What National Him, famed for his ride?
"The enemy comes!" he warned our side.
6. What National Him, Oh martyred name,
Saved the Union to his undying fame?
7. What National Him, a Union soldier,
Became our President when somewhat older?
8. What National Him said "War is Hell" ?
Truer words no one heard tell.
9. What National Him at San Juan Hill
Led on our boys with iron will?
10. What National *Her* who knew not fear
Stood by the guns the men to cheer?

Answers

- | | |
|------------------|-------------------|
| 1. Washington | 6. Lincoln |
| 2. Jefferson | 7. Grant |
| 3. Hancock | 8. Sherman |
| 4. Patrick Henry | 9. Roosevelt |
| 5. Paul Revere | 10. Molly Pitcher |

A STATE EXAMINATION

Write the following on sheets of paper to be handed to the players, who must write opposite each the name of the state (abbreviated) :

1. young girl
2. number
3. crowd
4. father
5. to be sick
6. to cut grass
7. Monday's work
8. used in the flood

Following are answers : Miss., Tenn., Mass., Pa., Ill., Mo., Wash., Ark.

PATRIOTIC TABLE

If you can secure a large toy battleship for the center of the table with plenty of tiny flags aboard, it will be fine. Little ships at each place and balloons—red, white and blue, tied to the backs of the chairs, add color and interest. For favors use paper kites.

Or you may serve refreshments in regular army style on tin plates and in tin cups, each guest being given his plate, knife, fork and cup to keep for future camping use.

BANANA CREAM CAKE

3½ cups pastry flour
1¼ cups sifted granulated sugar
3½ level teaspoons Calumet Baking Powder
½ cup butter
¾ cup milk
Yolks of 3 eggs
Whites of 2 eggs, beaten with 4 tablespoons of water added

Sift flour once, then measure; add baking powder, and sift three times. Cream butter and sugar thoroughly; add eggs, well beaten, then flour and milk alternately; bake in two layers about 30 to 35 minutes.

Filling

White of 1 egg, beaten well, and add 2 cups powdered sugar and 1 sour apple, grated. Slice two bananas lengthwise and cover with filling. Put this between and on top of each layer.

VANILLA ICE CREAM

4 cups thick cream and 4 cups milk, or 8 cups thin cream
2 cups sugar
2 tablespoons vanilla

Mix cream, milk, sugar and vanilla. Put the mixture into a freezer and freeze.

FRUIT SHERBET

Juice of 4 lemons and 2 oranges
3½ cups water
1 cup shredded pineapple
2 cups sugar

Boil sugar and water and several slices of lemon and orange peel 10 minutes; strain, cool, add juice of lemons and orange and shredded pineapple; freeze. When almost frozen, add beaten white of 1 egg.



Frances Tipton Hunter



HALLOWE'EN WITCH NIGHT

(October 31st)

UNEXPECTED surprises always add to the fun of a Hallowe'en party. I was at a party once where in the middle of dancing the bell rang and in came an Italian street cleaner flourishing a big broom. Talking a lot of mixed English and Italian he pushed the company right and left. The hostess pretended to argue, but he kept right on, so, announcing that as long as we could not dance in peace we might as well go to supper, she led off with the street cleaner. (Only one of the boys.)

Make the house look as mysterious as possible with heaps of corn shocks, autumn leaves and grinning pumpkin lanterns. You can stick a scarecrow in one corner, a ghost in another, and do not have too much light.

Send your invitations on Hallowe'en cards and request everyone to come in costume. Pin numbers on the guests as they arrive and ask them not to unmask till ten o'clock. Then distribute pencils and paper with the numbers listed, and have each person write down who they think each number is. These will be judged when ten o'clock comes.

APPLE STUNTS

Bobbing for apples is always fun, even though it is an old stunt. Have two tubs, one with apples containing girls' names stuck on with pins and another with boys' names. Of course the apple each one catches will tell his fate.

Trying to bite apples suspended on strings with hands clasped behind, is another trick—especially if a mischievous person helps by swinging the apple.

Everyone must pare an apple to find out the initials of his future partner. Pare in one long piece, if possible, and toss the skin over the left shoulder. The letter it forms will give a clue as to the player's fate.

CALUMET DOUGHNUTS

3 cups flour
1 cup sugar
2 level teaspoons Calumet Baking Powder
½ teaspoon salt
2 well beaten eggs
1 tablespoon melted butter
Enough milk to make medium stiff dough

Sift baking powder, flour and salt together thoroughly. Rub butter, sugar and eggs together until smooth, and add them to flour and baking powder, with enough sweet milk to make dough stiff enough to be easily handled without sticking. Roll out ½ inch thick, cut in rings or small balls and fry brown in a deep kettle of smoking hot fat. Quantities of sugar, shortening and eggs can be varied to suit the taste and, if required, nutmeg, vanilla or other flavors can be added; or doughnuts can be rolled in powdered sugar when cold.

TAFFY APPLES

Select small, firm, ripe apples, wash, stem and run wooden skewers through each. Boil two cups brown sugar and one-half cup hot water until it threads. Add one tablespoon of lemon juice and stir in. Dip apples in syrup, turning over and over until each apple is thoroughly coated with syrup. Stand on oiled paper to cool and harden.

**HALLOWE'EN
SUNSHINE CAKE**

½ cup butter
1½ cups granulated sugar
2½ cups flour
1 cup milk
3 level teaspoons Calumet
Baking Powder
1 teaspoon lemon juice
Yolks of 9 eggs

Cream fat and sugar thoroughly, beat eggs and add to butter and sugar. Sift flour before measuring, then sift flour and baking powder together three times, and add alternately with milk to other ingredients. Bake in a slow oven 50 to 60 minutes in an ungreased angel food pan.

For a Hallowe'en cake I would suggest putting on this cake a plain frosting, decorating the sides of the cake with black witches riding on brooms. These can be cutouts stuck on so that each piece of cake will have a witch on the end or may be decorated with very dark chocolate icing. If candy witches can be purchased they may be substituted.

**COCOANUT POP-CORN
CRISPS**

1 cup light brown sugar
1 tablespoon butter
½ cup chopped nut meats
½ cup molasses
1 pint crisp popped corn
1½ cups shredded cocoanut

Place the sugar, molasses and butter in a saucepan and cook to the hard-ball stage. Pour over the pop-corn, nut meats and cocoanut well mixed. Press down in the pan with a knife until even; when cold cut into squares.

GUESS WHO

Put a sheet across a doorway and have the boys, one at a time, show their feet below the sheet. The girls, on the other side of door, must guess who it is.

The girls must now slip their hands through a hole in the sheet and this time the boys must guess the owners of the hands.

SLICING FLOUR

Fill a medium size bowl with flour and press down compactly. Turn it out on a square bread board in the middle of the table. On the top of the mound place a ring—very lightly. The idea is to slice away the flour without disturbing the ring. Each one in turn takes the broad bladed knife and removes a thin slice of flour. The person unlucky enough to knock down the ring must extract it from the flour heap with his teeth.

THE WITCH'S CAULDRON

Over a make-believe fire in a secluded corner of the room suspend a large iron kettle. At some time during the evening an old witch rushes into the room. The lights have been turned very low to make it more witchy. In a covered basket the witch has a number of the ingredients which she will need for charms. She gives the basket to the hostess and then retires, muttering to her witch kettle. The hostess explains that the objects must be passed through every hand till they reach the witch, and forms the company into a line. Then she bandages everyone's eyes and passes first a hot baked potato. This is passed very quickly to the next, and all along the line little screeches follow. Next comes a chestnut burr, then a piece of ice, an old glove filled with mush, a large soup bone, a large grape without the skin, and an oyster. The horrid feel of these various things will keep the company squealing and when the last has been dropped into the witch's kettle the bandages are removed and they may all look in. The old witch then stirs and stirs and later in the evening takes from the kettle written fortunes for each guest.

GRAB BAG

Into a large bag put a little bag for every girl present. In these little bags are small articles that will determine the occupation of the girls' future husbands. A bottle of medicine (druggist), a pen (author), a hammer (carpenter), scissors and spool (tailor), and so on.

HALLOWE'EN

MORE FORTUNE TELLING

In a tub of water launch little half walnut shell boats, each one with the name of a boy or girl written on it. Stand in the center of each boat a tiny lighted candle. If two boats float together, those persons surely will marry. If the lights burn brightly their lives will be happy and unadventurous.

THE TOM CAT GAME

This game can be played exactly like the old Donkey Game. Cut out a large black cat, minus his tail, from a sheet of black paper. Paste this on a large sheet of white or orange paper and hang on the wall at a height that can be reached by all the players.

Cut strips of any kind of black paper or cloth, enough to give each player one, with a pin stuck through the end. These strips act as tails. Each player is blindfolded and turned around a few times, and is told to pin the tail as close as possible to where it belongs on the Tom Cat. The one who goes nearest, of course, wins the game. A new rendition of an old game with which you can have lots of fun.

INVISIBLE SURPRISES

Give each one an orange envelope which must not be opened until quite late. The paper inside seems blank but when held over a candle, the surprises, which are written in lemon juice, become readable. Something like the following will be found lots of fun—written with lemon juice instead of ink.

“ In the front room two steps to the right
Your lover waits for you tonight.”

(The lover is a man cut from a fashion advertisement.)

And so on. You can think of ever so many funny things to say—something that will “suit” for each of your guests.

These games, with dancing, will fill up the evening nicely. The table for Hallowe'en should be as spooky as possible. A huge lighted pumpkin for centerpiece grins amiably upon the company. Little black cats at each place and smaller lanterns, paper witches riding on the tumblers and funny little goblins will add interest to the table.

HALLOWE'EN COOKIES

3 tablespoons butter
½ cup sugar
1 egg
1 tablespoon milk
1½ cups flour
1½ level teaspoons Calumet
Baking Powder
⅛ teaspoon salt
1½ squares chocolate

Cream the sugar and butter together thoroughly, add well beaten egg; then milk. Sift flour once before measuring and again twice after measuring together with baking powder and salt. Chill dough, then roll $\frac{1}{4}$ inch thick and cut with a round cutter. Bake cookies in a moderate oven 10-15 minutes. When cooled, spread them with plain white icing and after this is firm, paint on Jack o'Lantern faces, using melted chocolate and a small camel's hair paint brush.

LIGHTED ICE CREAM

3 cups cream
3 cups milk
2¼ cups sugar
1½ tablespoons vanilla
6 eggs

Freeze until hard. For serving, shape it with the usual cone shaped ice cream scoop. Quickly roll the cones in chopped nut-meats, place each cone on a plate, top it with a tiny candle in a birthday cake candleholder, or, the candles may be stuck in by means of toothpicks, and pour around each cone a sauce made by cooking together maple syrup, a few raisins and a bit of stick cinnamon for ten minutes, then chilling the mixture. Light the candles and serve.





THANKSGIVING PARTY

(November)

A PILGRIM Party is fun if your friends like to dress up. But a "come as you please" party is fun too. Send out your invitations on cards decorated with New England scenes, or pictures of fruit, or simply old Mr. Turkey.

Come and be THANKFUL with us
On (day, time and place)

SOLEMNCHOLY

When each guest comes put your finger to your lips and lead him into a room where two stiff rows of chairs have been set around the wall. Whisper in his ear that he must not speak nor smile and must twiddle his thumbs. After several minutes of this oppressive silence have someone with an Indian headdress and paper tomahawk rush suddenly into the room, giving a loud war whoop, and capture the "Pilgrim," who is led to join the crowd. This continues until all the guests have arrived.

INDIANS AND PILGRIMS

Divide the company into two teams. Stand them in lines facing each other in the center of the room. At opposite ends of the room have bases for each team. One team are Indians and the other Pilgrims. A large cardboard, colored red on one side and gray on the other, is tossed up by the leader who stands between the lines. If the circle falls red side up the Pilgrims must try to catch the Indians before they reach their base. If the gray side turns up the Indians must chase the Pilgrims. Whoever is caught is a prisoner and must stand to one side. The game goes on till either the Indians or Pilgrims have all been caught and the other side is victorious.

THANKSGIVING FRUIT POCKETS

2 cups pastry flour
2 level teaspoons Calumet
Baking Powder
¼ teaspoon salt
1 heaping tablespoon butter
⅔ cup milk (scant)

Sift flour, then measure, add baking powder and sift three times, chop in butter and mix with milk to a soft dough, turn out on a well floured board, roll out ½ inch thick, cut the dough in ovals. On each put a spoonful of filling, brush edges of dough with white of egg, fold over to make a pointed oval cake, turn plain side up, press lightly to flatten. With sharp scissors make three short cuts across top. Sift over a little powdered sugar, place well apart on greased pans and bake in a quick oven till pale brown.

Filling

¼ cup chopped raisins
¼ cup chopped citron
¼ cup chopped nut meats
¼ cup currants
2 tablespoons granulated sugar
¼ teaspoon allspice
¼ teaspoon cinnamon
Pinch of cloves
2 tablespoons orange juice
1 tablespoon lemon juice

Mix ingredients together thoroughly before using.

THANKSGIVING

COCOANUT CAKE FOR THANKSGIVING

$\frac{2}{3}$ cup butter

$1\frac{3}{4}$ cups sugar

4 eggs

1 cup milk

3 cups flour

3 level teaspoons Calumet
Baking Powder

$\frac{3}{4}$ teaspoon vanilla

Cream butter and beat in sugar gradually. Sift together baking powder and flour three times, and add to butter and sugar alternately with milk and flavoring. Add well beaten eggs. Bake in three layers in a moderate oven, and use the following icing:

Boiled Icing

3 cups sugar

$1\frac{1}{3}$ cups water

2 egg whites

$\frac{1}{2}$ teaspoon vanilla

Cook sugar and water together till it hairs; then pour on stiffly beaten whites of eggs, beating constantly. Add vanilla. Spread on cake; then sprinkle cocoanut between layers and on top and sides of cake.

PEANUT BRITTLE

4 cups sugar

2 cups peanuts, chopped fine

Put the peanuts into a slightly buttered tin pan and set it on the back of the range. Cook the sugar in an iron frying pan, stirring it constantly that it may not burn. When the sugar is a clear, yellow syrup, pour it over the peanuts. Cut the candy into squares while it is still warm.

CRANBERRY STRINGING

While they are resting up from this game give each person a needle and thread and a bowl of cranberries. At the end of five minutes ring a bell and award the honors to the boy or girl whose string is longest.

PIE PUZZLES

Give to each person a slip of paper with a little pie drawn up in the corner. Dictate the following questions and award a real pie to the person whose list is most correct.

Why is pie like a cross old man? (Because it is crusty.)

Why could a pie never grow into a giant? (Because it has too much shortening in it.)

What great opera singer is described by a small pie? (Patti.)

What bird ends in pie? (Magpie.)

What pie describes a stilted walk? (Mince.)

What circus animal has pie in its name? (Piebald pony.)

How many pies can you name?

What country is in everyone's mouth at this season? (Turkey.)

FRUIT BASKET

Seat everyone in a chair and name each chair for a fruit, trying to give long and hard ones like alligator pear, persimmon, pomegranate, etc. Someone not seated points suddenly to a player and begins to count ten; before he reaches that number the player indicated must call his fruit name. When the leader calls "Fruit Basket Upset!" everyone must tumble out of his chair and rush to another chair, being careful to remember the name of his new chair.

THE FLIGHTY FEATHER

Get a small, flossy black feather from Mr. Turkey Gobbler, or any small feather will do. The players must sit in a circle as close together as possible. The hostess then throws the feather into the air as high as possible. The aim of the players is to prevent it from alighting on them by blowing at it when it comes in their direction. The player on whom the feather falls must pay a forfeit. This game can be made most exciting if all go into it in the proper spirit.

THANKSGIVING

A TEARING GAME

Give each one of the players half a newspaper page. Then announce that there is soon going to be a wonderful exhibition of art and that everyone is to contribute a picture made by tearing the paper into the shape of a Turkey Gobbler. Ten minutes should be given for the contest and the hostess decides which is the best attempt. If difficult to decide among several, it could be left to a vote of the players.

A RELAY STORY

Some people are more gifted than others in the art of storytelling, but telling a story in this way is very amusing and everyone present is able to add his little bit to the fun. The hostess should select one whom she knows to be a good storyteller, who must begin a preposterous yarn of his own making. Then when he has talked half a minute, he tosses a cranberry to another, who takes up the story where he left off and continues for another half minute, when he tosses the cranberry to someone else, and so on, from one to another. No one knows who is going to be next and a real jolly time can be had if all enter into the spirit of the game.

HARVEST HOME

Give to each one a small basket to go marketing to find Thanksgiving goodies. Small glasses of jelly, oranges, apples, pears and other fruit have been hidden and the person who most nearly fills his basket is the winner.

THANKFUL THOUGHTS

Have each guest now write on a slip of paper what he is most thankful for. After signing, the slips are collected—to be read during refreshments.

THANKSGIVING TABLE

A big pumpkin and a mass of fruit always make the loveliest center for Thanksgiving. Little cardboard turkeys or small footballs full of candy are suitable. Autumn leaves here and there give a nice touch. You might have the boys and girls match leaves for partners. Have two of each kind—maple, walnut, chestnut, oak, poplar and so on. Or cut the leaves in two, and distribute so that they match to complete the leaf.

INDIVIDUAL PUMPKIN PIES

*3 cups cooked pumpkin
or squash*
1 cup light brown sugar
1 teaspoon cinnamon
*1 teaspoon lemon or vanilla
extract*
1 quart rich milk
3 eggs
1 teaspoon salt
1 teaspoon ginger
½ teaspoon allspice
Pie pastry

Separate the eggs and whip up the whites until stiff. Beat up the yolks and add to the pumpkin, milk, sugar, extract and the spices; lastly fold in whipped egg-whites. Line two pie-plates with pastry and pour in the mixture. Just before serving, whip up some cream, and stir in some fresh shredded cocoanut, or some chopped nut meats, and pipe this in a border around the edge of the pie, or cover it completely if you desire. This amount will make two large pies or twelve individual pies.

CHOCOLATE ICE CREAM

1 pint milk
1½ quarts thin cream
⅔ cup hot water
*4 squares unsweetened
chocolate*
4 cups sugar
2 teaspoons vanilla

Melt the chocolate, add the hot water, and stir the mixture until it is smooth. Pour it into the cream, add the sugar and flavoring, and freeze the mixture.



Frances Tipton Hunter



CHRISTMAS PARTY

I don't know which is best at all
 The turkey—or the tree
 The presents or the stockings
 Or the general jollity!
 The singing—or the Christmas bells
 The pudding—or the weather—
 But then—I've just a notion
 That it's all of 'em together.

THAT makes December twenty-fifth the jolliest day in the year. And a Christmas Party is the best of all. The invitations can be sent on Christmas cards:

An old fashioned party! A real Christmas one
 So come all prepared for some old fashioned FUN!
 Time and place.

STOCKING FILLING

Give each boy and girl a stocking made of netting and say that a mischievous Brownie has scattered the presents all over the room. This will start a merry hunt for the candy canes, small toys, and sugar plums you have hidden beforehand. There is a big peppermint cane for the finder of the fullest stocking.

POP CORN STRINGING

Only needles and thread and a big bowl of pop corn are needed here. Allow ten minutes and the boy or girl having the longest string will receive a big package of popcorn. Save the strings of popcorn for the tree trimming later on.

JACK IN THE BOX

Form a big circle with one person in the middle. When he calls "Jack's in the box," everyone must

HOLIDAY FRUIT PASTE

½ pound dates
½ pound figs
½ pound raisins
½ pound sliced citron
1 tablespoon currant jelly
½ cup powdered sugar

Stone dates, pull the figs apart, mix with raisins and sliced citron and run all together through a meat chopper. Press firmly into a shallow pan to about three-fourths of an inch thick. Cut in squares and roll in granulated or powdered sugar. These are especially good for children.

CHOCOLATE CARAMELS

2½ tablespoons butter
1 cup brown sugar
3 squares chocolate
2 cups molasses
½ cup milk
Teaspoon vanilla

Put butter into the kettle; when melted add molasses, sugar and milk. Stir until sugar is dissolved; when boiling point is reached, add chocolate, stirring constantly until chocolate is melted. Boil until when tried in cold water a firm ball may be formed in the fingers. Add vanilla just before taking from the fire. Turn into a buttered pan, let cool and mark into squares.

CHRISTMAS

CHRISTMAS COOKIES

½ cup fat
1 cup sugar
Grated rind of one orange
1 egg
½ cup orange juice
2½ cups flour
2½ level teaspoons Calumet
Baking Powder

Mix in the order given, alternating the orange juice and flour, which has been sifted at least twice with the baking powder. Chill. Use more flour for rolling, if necessary. Cut in star, diamond and crescent shapes, sprinkle with coarse granulated sugar. Decorate with halved almonds, raisins and candied fruits, or frost them. Bake in a moderate oven (about 360° F.).

CHRISTMAS FRUIT CAKE (LIGHT)

½ cup butter
1 cup sugar
½ cup raisins, seeded and
chopped fine
4 egg whites
3 level teaspoons Calumet
Baking Powder
½ cup milk
2 ounces citron, cut fine
⅓ cup walnuts, cut in pieces
2 cups flour

Cream butter, add gradually sugar. Beat egg whites to a stiff froth and add. Sift flour and baking powder together, at least twice, and add to the first mixture alternately with the milk. Add fruit and nuts. Bake in greased paper lined pan in moderate oven. Use any frosting.

crouch down and when he calls "Jack's out of the box," jump up again. But if he simply calls "Out of the box!" without putting "Jack" before it, everyone obeying the command is OUT. The three longest in the ring might each be given a Jack in the Box.

HOLLY TOSS

Hang a big holly wreath in the middle of the room. Give each person ten cranberries and let each try (standing some distance from the wreath) to toss the cranberries through the wreath. The boy and girl getting the highest scores are the winners.

MISTLETOE

A Christmas party would not be complete without granting the mistletoe some recognition. This game is always a lot of fun, especially when the victim is a blushing girl or an easily embarrassed boy. Place two chairs under a spray of mistletoe. A boy and a girl should stand back of the chairs and the guests are called into the room one at a time and invited to sit in one of the chairs. Usually a boy will sit in the girl's chair and vice versa. Now the victim is blindfolded and is wondering what is going to happen when a kiss is felt on his cheek, the bandage is immediately removed and someone chides him about sitting under the mistletoe. He does not appreciate the joke until he sees the next guest go through it—the boys are kissed by a boy and the girls are kissed by a girl.

CAROL SINGERS

During the preceding game some boys and girls who have practiced beforehand should slip out and, donning old cloaks and feathered hats, ring the bell. When everyone comes out to see what it is, they should sing the old Christmas Carols, marching into the house and leading the way to the piano—for after all there is nothing so jolly as singing together the old well-loved songs.

CHRISTMAS

A CHRISTMAS TREE GAME

Have the guests all sit around the Christmas tree and tell them that you know of many other trees that will keep them guessing. Then ask the following questions which must be answered with words containing "tre."

- The tree that grows to enormous size (tremendous)
The tree that makes an agreement
 between nations (treaty)
The tree that buys a soda for your best girl (treat)
The tree that is false to our country (treason)

TRIMMING THE TREES

Two small untrimmed Christmas trees should be set up in different parts of the room. Beforehand, candy canes, apples ready to be tied on, strings of cranberries and pop corn, and other inexpensive ornaments have been hidden in every place imaginable. Divide the company into two parts, restricting each to one part of the room. Finding the ornaments and trimming the trees is great fun especially when each group is trying to finish the tree before the other side finishes theirs. At the sound of sleigh bells both sides must stop and someone dressed as St. Nick bounces in, judges the trees and, after awarding sugar plums to the winning side, leads the way to supper.

If the boys and girls are equal in number, Old St. Nick could first invite the girls to be seated and march the boys around the room, single file. St. Nick then bows before the hostess, the next boy bows before the girl seated next to the hostess and so on. The girls join them and the march is continued to the dining room. If the guests are not evenly divided, the seating at table should be arranged beforehand by means of place cards.

THE CHRISTMAS TABLE

In the center you might have a mound of pop corn to represent snow, with a toy Santa and sleigh riding gayly over the top, and at each place a little green bayberry candle for luck and a sprig of holly. There are so many ways to trim a Christmas table that one does not need many suggestions.

JELLY CAKE

- 3 eggs
1 cup flour
1 level teaspoon Calumet
 Baking Powder
1 cup powdered sugar
3 tablespoons milk
Pinch of salt

Sift flour, salt and baking powder together thoroughly. Beat whites and yolks of eggs separately. Mix sugar with beaten yolks, and add sifted flour, stirring gently; then add whites of eggs and milk. Mix thoroughly and pour into three jelly-cake tins and bake for 15 minutes in a hot oven; when cold, spread with currant jelly, place each layer on top of the other, and sift powdered sugar on top.

CANDY CANES

Put in saucepan 2 cups sugar, $\frac{1}{4}$ teaspoon cream of tartar, and 1 cup water. Bring to boiling point, and boil without stirring to 305 degrees Fahrenheit, or until it begins to discolor on edge of saucepan. Pour out on oiled marble slab or platter, cut off a small portion, color red, and keep in warm place. Pull remaining candy as soon as it can be handled, flavoring with few drops oil of peppermint. Pull out into a long strip and flatten it. Pull the red piece out to the same length and lay on top. Hold over the stove or in front of oven and pull as quickly as possible into thin strips and twist so the strips will be spiral, or shape into canes, baskets, ribbons, curls and balls. Other colors and flavors can be used to secure variety.



Frances Tipton Hunter



BIRTHDAY PARTY

EVERY boy and girl wants a Birthday Party—and a little verse like this makes a nice informal invitation:

I have a secret for you
 Of course, you want to be told
 I'm going to have a party
 The day I'm—(10)—years old.
 So come to my house—(Tuesday)—
 —(date)—at four o'clock.
 We're going to have a jolly time
 That will echo 'round the block.

There is a strange custom among children on one's birthday to "give him or her a whack" for every year. It would be funny to have a dummy rigged up in the entrance hall and invite each guest entering to "take his whacks" out of the dummy and the host (or hostess) then escapes the ordeal of a beating.

THE BIRTHDAY GIFT

Give crepe paper or tissue paper and pins to each guest to make a gift for the host (or hostess). Allow ten or fifteen minutes, and you will have an array of bonnets, boats, bouquets, bows, etc., which should be suspended from chandeliers and pictures around the house, and all given a vote as to which is the best gift.

PROPHECIES

What will we all be when we are ten years older?

This is like the old game of forfeits. The prophet is blindfolded and one at a time the guests stand. The host (or hostess) should tell the prophet in each case whether it is a boy or girl, and if you do it cleverly, you can give him a cue as to *who* it is, so he can make the prophecy fit. For instance, if Helen plays the piano, the prophet should say she will be a great musician, and if she is always playing with dolls, he should say she will be the mother of several babies. He will know Helen is standing, if you begin your remarks with a word beginning with H, like "Has Fate told you about this girl?"

GERTRUDE'S FAVORITE CAKE

3 cups flour
 2½ level teaspoons Calumet
 Baking Powder
 ½ level teaspoon salt
 ¾ cup butter
 ¾ cup water
 4 eggs
 Flavoring
 1½ cups granulated sugar

Follow method for Sunshine Cake. Bake either in layer or angel cake tins. Frost with pink or white icing. Select as many small pink candles as the guest of honor is old, and arrange attractively on top of cake. Decorate sides of cake with roses, using pastry tube and butter cream frosting.

DATE WHIP

6 egg whites
 1 cup chopped dates
 1 cup chopped walnuts
 1 cup water
 2 teaspoons cornstarch
 2 tablespoons butter
 1 teaspoon vanilla
 1 cup sugar

Cook sugar, dates, water, and cornstarch three minutes. Add chopped nuts, flavoring, butter, and fold in beaten whites. Pour into a shallow buttered baking-dish and bake slowly 45 minutes in moderate oven. Serve with custard sauce.

CALUMET CREAM CAKE

3 cups pastry flour
 3 level teaspoons Calumet
 Baking Powder
 ½ cup butter
 1¼ cups granulated sugar
 Yolks of 3 eggs
 ¾ cup cold water or milk
 1 teaspoon orange extract
 Whites of 3 eggs

Sift flour once, then measure; add baking powder and sift three times; cream butter and sugar, add well beaten yolks, then flour and water alternately, then extract; beat long and hard and fold in lightly the well beaten whites. Bake in moderately slow oven for 30 to 35 minutes.

RAISIN CUP CAKES

1 egg yolk
 1 cup sugar
 2 eggs
 ½ cup milk
 2 level teaspoons Calumet
 Baking Powder
 1 cup raisins
 ⅓ cup butter
 1 tablespoon flour
 2 cups flour
 ¼ cup shredded almonds

Cream the butter and add the sugar gradually, and eggs and egg yolks well beaten. Then add the milk, flour mixed and sifted with baking powder, and raisins seeded and cut in pieces, and dredged with one tablespoon flour. Beat vigorously and turn into buttered individual tins. Sprinkle tops with shredded almonds and powdered sugar, and bake in a moderate oven.

When William stands, say "Will you say what this boy is going to do?" Be sure to begin your sentence with the right letter and be sure to say if it is a boy or girl. In case of two letters alike, use the last initial too. If two boys are named Thomas Allen and Teddie Smith, for one you could say "Try Awfully hard to see what is in store for this boy," and "Tell Something about this boy." Then he can "hit it right." If Tom speaks well in school, your prophet can make him a great orator and if Teddie is always ready for a fight, of course he is going to be a prize fighter.

YOU AUTO KNOW

A great many children take pride in their ability to recognize the make of an automobile at a glance. Try these questions on them and find out how familiar they are with the names.

- What auto is called after a former President? (Lincoln)
- What do you do when in the path of an auto? (Dodge)
- What auto will find a person in a hotel? (Paige)
- What auto is seen in the sky? (Moon)
- What auto has the same name as a famous battle in American history? (Lexington)
- What auto has the same name as a famous river? (Hudson)
- What auto is named after a famous Revolutionary General? (Lafayette)

Just about now, someone should suggest that the "great musician to be" should play a march, and as the guests march past a certain table, they will find little folded papers in two colors. The girls take one color and the boys the other. The papers are numbered and the boys and girls are thus paired off for the march to the dining room.

THE BIRTHDAY TABLE

Of course, the birthday cake with candles should have the center of the table, and the decorations should vary according to the season of the year. Crepe paper ribbons from the chandelier to each place form a pretty canopy over the cake. If you know the birth-month of each guest, the place cards could feature the birth-stone, and for favors you could have the right flower (either real or artificial) and a horoscope for the month of birth at each place.



YOUR CHILDREN'S FOOD

THIS book would fall short of my intentions if it should close without touching upon the important question of nutritional feeding for growing children.

In the selected recipes supplied by Helen Harrington Downing, the important question of cost has been borne in mind, but at all times cost is secondary in importance to good digestion and good health.

For good digestion, foods must be attractive, light and flavorsome. Heavy, leathery foods are never easily digested. It is well known that wherever Calumet Baking Powder is used, foods are raised to a fluffy, tempting lightness that also insures wholesomeness.

To be certain that your children are properly nourished, happy and strong, your first consideration should be a well-balanced menu. The body of the growing child requires something more than merely a supply of fats, carbohydrates and proteins. Mineral salts supply the bone-building elements and furnish the chemicals necessary to the formation of various fluids and digestive juices that keep the tissues young and strong.

Fortunately, you are able to supply these salts by combining white flour foods, known to be rich in these qualities, with fresh fruits, vegetables and dairy products. For variety as well as consistency in the well-rounded menu, combine the use of bread with cookies, muffins, cakes, etc.

MARION JANE PARKER

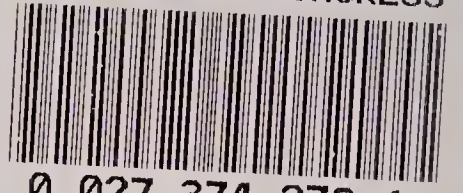
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