









Since this whole party is planned around a birthday candle theme, delightful invitations can be made in this way. Buy small white cards and matching envelopes. Make a slit in the upper lefthand corner of each card, and insert a tiny birthday candle in it. Then write the invitation on the card.

TABLE ARRANGEMENTS....

For your centerpiece, make a candle from a sheet of white cardboard rolled into a cylinder. Paste edges, and top with a flame of scarlet crepe paper. Around the base of the candle, put presents hidden by crumpled gold crepe paper. Tie a gaily colored ribbon to each present. Let ribbon lead to place card at each child's place. Have individual birthday cake with a single candle, also crepe paper basket of candy at each child's place.



MENU

Creamed Chicken on Toast Buttered Peas

Candle Salad

Hot Cocoa

Party Ice Cream* Individual Birthday Cakes Assorted Candies in Baskets

*See recipe on page 23.

For a simple party serve Cake, Ice Cream and Cocoa,

GAMES

FORTUNE TELLING WITH CANDLES

Place ten candles on a table in firm holders. Under each, place a card upon which is written one of the following: MUCH WEALTH, A DARK MAN IN YOUR LIFE, SUCCESS, A LONG JOURNEY, LOVE, GOOD LUCK, A SURPRISE, A BOAT TRIP, BEWARE OF A JEALOUS FRIEND, A WEDDING. Blindfold one child at a time - light the candles, turn the child around three times and tell him to "blow"! Then read the fortune as indicated on the cards under the candles which have been blown out.



FAIRY BELL TAG

Tie a tinkling bell to one child. Then blindfold all of the children including the one with the bell. As all children move about, the one with the bell tries to tag another. When he succeeds, the child tagged is it, and the bell is transferred to him. Pushing is not fair.

CUT-PAPER-STRIP RACE

Have strips of crepe paper 11/2 or 2 inches wide and as long as your room will permit. Tie ends to chairs at opposite sides of the room. Give two children blunt scissors and tell them to cut down the center of the paper, each child starting at one end of the paper. The one who reaches the center first wins. If child cuts to the edge of paper he is disqualified.

RECIPES ...

INDIVIDUAL. BIRTHDAY CAKES

- 134 cups all-purpose flour
- 1/4 cup Cream Corn Starch
- 2 teaspoons baking powder
- 1 cup sugar
- 1/4 teaspoon salt
 - 1 well-beaten egg
- 1 cup milk ½ cup melted
- shortening 1 teaspoon vanilla

Sift flour before measuring. Resift with corn starch, baking powder, sugar and salt. Mix egg, milk, shortening and vanilla together. Add to dry ingredients and beat quickly but thoroughly. Fill greased muffin tins 3/3 full. Bake in moderate oven (375° F.) 20 minutes, or until firm to the touch. Cool. Spread tops with Boiled Frosting (page 23) and insert a tiny candle in top of each. Makes 18 cakes, 2 inches in diameter.

CANDLE SALAD

On individual salad plates place a slice of pineapple on shredded lettuce. Insert half a banana in the hole. On top of banana place a whole maraschino cherry, split to resemble flame. Place dots of mayonnaise on banana to represent dripping wax.





INVITATIONS . . .

Paste small, gummed hearts on white cards and write invitation. Or cut hearts out of red paper and write invitation in white ink.

TABLE ARRANGEMENTS . . .

Centerpiece is a square cardboard box, covered with red crepe paper and edged with ruffles of white crepe paper. Place a lacy Valentine on each side and white tissue paper over open top. Four tall, red candles in candlesticks are placed at corners of box. Table runner is of figured Valentine crepe paper. Heart cookies, heart boxes filled with candy, and red snappers with hats in them are at each place. After food has been served, children may break through the paper top of the centerpiece and pull out presents wrapped in comic Valentines. Have each child read his.



* MENU *

Minced Ham Sandwiches (Cut into heart-shapes) Raw Carrot Strips

Party Ice Cream*
Heart Cookies

Peppermint Stick Sauce*
Fruit Punch

*See recipes on page 23.

For a simple party serve Ice Cream, Cookies and Punch.

Salentine Party

GAMES . . .

HUNTING HIDDEN HEARTS

Hide many tiny red candy hearts about the rooms in which children are permitted to play. Have also one gold heart and one silver (foil wrapped will do). Prizes go to children who find the most number of red hearts, as well as to those who find the gold and silver ones.



BROKEN HEARTS

Paper hearts, cut into small, uneven pieces, similar to a jig-saw puzzle, are distributed—one to each pair of children. The pair completing their puzzle first win the prize.

MEMORY GAME

On a small table place ten objects which are in no way related to one another. Cover with a cloth. Uncover at a given signal and permit all children at once to look at objects for one minute. Re-cover and ask them to write down all objects they remember. The prize goes to the child who remembers most.

GOING TO JERUSALEM

Children all love this old favorite. Chairs are placed in a straight line with alternate chairs facing opposite directions. Have one chair less than there are children. While music plays, the children march around the chairs. Suddenly the music must stop and the children seat themselves quickly. The one who does not find a seat must drop out. The second time, remove one chair, and so on until only two children remain to circle one chair—and the winner wins the game!

RECIPES ...

HEART COOKIES

Cut Plain Cookies (page 22) with heart-shaped cooky cutter. Frost with a plain, uncooked frosting made by creaming 2 table-spoons butter with 2 cups powdered sugar and mixed to a creamy smoothness with 4 tablespoons cream and 1 teaspoon vanilla Add 1 teaspoon red vegetable coloring.

TO DECORATE THE HEARTS

Before the frosting has hardened, trace an arrow lightly across the heart with a toothpick. Fill in the depression made by the toothpick with tiny silver dragees (silver candies) or with chocolate decorettes. The dragees and decorettes may be purchased at the confectioner's in small cellophane packages. A tablespoonful of these tiny candies will decorate a dozen hearts.

By the same method first names may be written on the hearts and filled in with the candies suggested above.

Serve the Heart Cookies on small lace-paper doilies.





INVITATIONS . . .

Write on vellow, orange or plain white cards this verse:

If you want to be you and yet not you, Dress in a costume old or new, Many others I plan to ask So wear a wig or at least a mask. Come at (time) and don't be late. The rest of the time we'll leave to fate!

(Sign your name and address)

TABLE ARRANGEMENTS ...

Centerpiece is a large pumpkin with two facesa lighted candle in center. Place this on autumn leaves and surround with orange candles in holders. These should give the only light in the room. Table cloth of figured Hallowe'en paper. At each place a candied Hallowe'en apple, a Hallowe'en blower or noisemaker and a cat made of orange and black gum drops. Rest of room



MENU

Sand-Witches Hot Cocoa with Marshmallow Faces Jack O' Lanterns Devil's Food Squares Orange Frosting Halloween Apples

For a simple party Serve Jack O' Lanterns, Cocoa and Hallowe'en Apples.

may be elaborately or simply decorated with Hallowe'en cut-outs and crepe paper.

If children are not requested to come in costume. have hats, masks or false faces for them at table.

GAMES ...

APPLE DUCKING

No Hallowe'en Party is complete without this! Choose large, shiny red apples without stems and float in a tub of water. Tie hands behind backs and let children try to get an apple with their teeth.



BOWLS OF FORTUNE

Place in a row an empty bowl, a bowl of clear water and one of milky water. Each child in turn is blindfolded, turned about three times and told to put one hand in a bowl. If the child touches clear water it means marriage to a bachelor or maiden-milky water, a widower or widow-the empty bowl, unmarried.

EYE GUESSING

Hang a sheet straight down to the floor-sufficiently high to conceal all of the child. Cut a slit just large enough to reveal the eyes. Divide children into teams. Have all of one team behind the sheet, but only one pair of eyes showing at a time. Other team must guess identity by eyes. Team guessing largest number wins.

BAG BURSTING

Fill a large paper bag with candy kisses-and hang it high over children's heads. Blindfold one child at a time and let him hit at the bag with a stick! First child to burst the bag wins. As candy falls to floor, all scramble for it-and child who gets most pieces wins.

RECIPES ...

HALLOWE'EN APPLES

21/2 cups Stalev's Crvstal White Syrup 2 cups granulated

2 tablespoons butter 18 small red apples

18 wooden sticks

Boil syrup, sugar and butter together to 270° F., or until a few drops tried in cold water become brittle. Put sticks firmly into cores of apples. Dip them in syrup. twirl them around and then dip in bowl of ice water to harden the coating quickly and evenly. Put on waxed paper to harden. Have everything ready before dipping, then work quickly.

MARSHMALLOW FACES

With a toothpick dipped in melted chocolate, make eyes, nose and mouth on top of marshmallows. Float on cocoa.

JACK O' LANTERNS

Cut a slice from tops of a sufficient number of oranges and scoop out all of the pulp. Cut faces in each and chill. Serve filled with chocolate ice cream and topped with the lids.

SAND-WITCHES

Spread a mixture of cream cheese and chopped dates between slices of buttered bread.

Patrick's Day Party

RECIPES...

1½ cups sugar ½ cup evaporated milk or cream

1 tablespoon butter 2 tablespoons Staley's Crystal White

Syrup
1/4 teaspoon salt

1 teaspoon vanilla 2 teaspoons cinnamon

Mix sugar, milk, butter, syrup and salt together in saucepan. Cook to boiling point, stirring constantly. Continue cooking, stirring occasionally, to 234° F., or until a few drops form a soft ball when dropped into cold water. Remove from heat, cool at room temperature, without stirring, until lukewarm or until the hand can be held comfortably on bottom of pan. Add vanilla. Beat until creamy and quite stiff. Then shape with fingers into small pieces about 1½ inches long to resemble potatoes. Roll in cinnamon. Insert small pieces of nuts to look like the eves. Makes 2 dozen.

IRISH SUNDAE

Sprinkle pistachio nuts on Party Ice Cream (page 23) with bits of green cherries.

SHAMROCK COOKIES

Cut Plain Cookies (page 22) with the club cutter of a bridge set. Spread with frosting tinted green, if desired.

ST. PATRICK'S PUNCH

Tint lemonade with green vegetable coloring. Or use the juice drained off green mint cherries.



INVITATIONS ...

With green ink on white cards write:
Faith, and it's welcome ye'll be at my
Blarney Party on St. Patrick's Day from
4 o'clock until 6.

(Sign your name and address)

TABLE ARRANGEMENTS . . .

Use a white table cloth with runners of green crepe paper. For a centerpiece build a castle of washed potatoes held together with tooth-picks. Cut ordinary sponge into small pieces and dye with green dye, for trees. Cut pink pigs from cardboard or make them of pink gum drops. At each place have a green horn, clay pipe, and a green hat filled with Candy Potatoes.

GAMES . . .

POTATO RACE

Place two baskets at end of room, two yards apart. In a line from each basket place potatoes at 3 foot intervals, an equal number in each line. Arm two children at a time with long spoons with which to pick up each potato in his line, one at a time, and return to the basket. One who carries all without dropping or touching with anything but the spoon, wins.

For other games, see Pastime Suggestions—Page 17.



* MENU *

Irish Sundae

Shamrock Cookies

Candy Potatoes

St. Patrick's Punch

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Thanksgiving Party

INVITATIONS . . .

Place a turkey sticker on a card and write:

"The Pilgrims Came Over in 1620—
But I Want YOU to Come to My House
On Thursday, November 28, at 3:30 o'clock.

Barbara Smith.

TABLE ARRANGEMENTS . . .

Have a horn of plenty made of golden crepe paper in the center, with fresh fruits spilling out of it. Orange candles in low holders, and a chocolate turkey at either end of the table. At each place arrange a turkey candy holder filled with glacé nuts. Tie place card to holder. Orange snappers and a small bunch of lollypops arranged to look like grapes, with green leaves, will be effective.

GAMES . . .

TURKEY IN THE STRAW

Fill a large dishpan with straw and conceal in it a cellophane-wrapped chocolate turkey! Give children forks and let them try to find the turkey.

For other games, see Pastime Suggestions—Page 17.



* MENU *

Creamed Tuna Fish in Toast Baskets
Candied Sweet Potatoes
Apple, Celery and Marshmallow Salad
Chocolate Pudding
Monkey Faces
Milk

Glacé Nuts

For a simple party serve Chocolate Pudding, Monkey Faces, Milk and Glacé Nuts.



RECIPES ...

CHOCOLATE

PUDDING

3 squares Chocolate 1/4 cup Cold Water 3 cups Milk

½ cup Sugar 5 tablespoons Cream

Corn Starch

14 cup Staley's Golden Table Syrup

Table Syrup I teaspoon Vanilla

Cut chocolate into top of double boiler and add water. Stir over direct heat until blended. Mix sugar, corn starch, and salt with ½ cup milk and add to chocolate mixture. Add rest of milk and syrup and stir over hot water until thick and symooth. Cover and cook 15 minutes. Remove from fire; add vanilla. Place in mold and chill. Serve with whipped cream. Serves 10.

GLACE NUTS

1 cup Staley's Crystal White Syrup

1/8 teaspoon salt
1/2 teaspoon vanilla
1 cup mixed nuts

Boil syrup and salt to 270° F., or until a few drops when dropped into cold water become brittle. Add vanilla and pour over nuts which have been spread on large platter. Break into small pieces when cold. Serves 12.

MONKEY FACES

Make Plain Cookies (page 22) and decorate with raisins and nuts to resemble faces.

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INVITATIONS . . .

Use white or pastel tinted cards and envelopes with gay bunny seals stuck on them. Use the invitation shown above.

TABLE ARRANGEMENTS . . .

Group pastel colored balloons from chandelier to cover your lights. Spread the table with a white cloth and use white candles. For a centerpiece have a big standing Bunny driving tiny yellow cotton chickens with vari-colored ribbons. At each place have a chocolate Easter Bunny, a basket or tinted egg shells filled with tiny colored candy eggs in green straw paper, and a snapper with a hat inside of it.



* MENU *

Assorted Easter Sandwiches
Hot Cocoa
Flower Pots
Easter Egg Nests

For a simple party serve Flower Pots, Easter Egg Nests and Cocoa.

Hide either dyed or candy eggs about your house or yard if weather permits. Be sure to have one golden egg. Child who finds most eggs and child who finds golden egg each will win a prize.



PUTTING EGG IN BASKET

Have a basket in a prominent place. Also a bowl of large candy eggs. Blindfolded, the child must pick out an egg and place it in the basket if possible. However, the egg must be put down the first place the child touches. The one who drops an egg in the basket or comes nearest to it wins.

BLOWING EGG

Hollow an egg shell by making small holes in either end and blowing out the contents. Place two bottles at either end of long table. Divide children into two teams. Place egg shell in center and tell each team to blow. Team that blows the egg through the others' goal posts first wins.

HIDDEN RING

Run long piece of string through a ring and tie to make a big circle. Children, all standing in circle hold string and pass ring from hand to hand while music plays. Child who holds ring as music stops becomes "it," drops out of game until the next child is "it."

RECIPES ...

ASSORTED EASTER SANDWICHES

Spread mixture of chopped, hard-cooked eggs, sweet pickles and mayonnaise between slices of buttered white bread; and creamcheese and jelly between slices of buttered whole wheat bread. Cut into egg shapes.

FLOWER POTS

Fill small paper cups with Party Ice Cream (page 23). Sprinkle the top with chocolate decorettes to resemble the earth and stick a small flower in each. Serve on lace paper doily.

EASTER EGG NESTS

Bake plain cup cakes. Spread with Boiled Frosting (page 23) and sprinkle a ring of shredded cocoanut, tinted pale green with vegetable coloring, on top of each to resemble a nest. Fill nests with tiny candy eggs.







INVITATIONS ...

Gay Christmas seals on white, red or green cards will make your invitation gala. Use the words you'll find above. And wrap each card up like a gift before you put it in its envelope!

TABLE ARRANGEMENTS ...

Tie as many red and green balloons as possible to your chandelier. Cover your table in white, and for a centerpiece dip a fat little Christmas tree in a thin solution of Staley's Starch. While still moist, sprinkle it generously with artificial snow or silver glitter. Hang red and green balls on it. Have a small tree at each place and a suitable gift gaily wrapped and tied to the stick of a lollypop.



* MENU *

Minced Turkey or Chicken Sandwiches
Tiny Molds of Cranberry Jelly
Celery Curls
Hot Chocolate
Ice Cream Santa Claus
Snowballs
Lollypops

For a simple party serve Ice Cream Santa Claus, Snowballs and Lollypops.

Use golden Christmas twine, or plain string. Tie a present on one end—a clothes pin on the other, one for each child. Wind the string as intricately as possible over as many rooms as you wish to use. Child winds string around clothes pin until prize is reached.



PIN A STAR ON THE CHRISTMAS TREE

Have a large green tree drawn on a sheet of paper on the wall. Give each child a colored star with his name on it. Blindfold the child, turn him around three times and let him try to pin the star on the tree. The one nearest the top of the tree wins.

CHINESE TAG

Any child who is "it" must hold on to the spot he has been tagged with one hand while trying to tag another child with the other.

PAPER RACE

Particularly funny if the children are permitted to make their mothers play it with the explanation that "this is how it feels when you make us walk on paper over clean linoleum." Each mother is given two large pieces of paper and must step on one and put the other under her other foot as she crosses an entire room!

RECIPES .

LOLLYPOPS

2 cups sugar 1 cup water 24 cup Staley's Crystal White Syrup 1/2 teaspoon vanilla Red vegetable coloring

Cbok sugar, water and syrup until sugar is dissolved, stirring constantly. Then cover and boil 3 minutes. Remove cover and boil, undisturbed, to 310° F., or the brittle stage. Remove from heat at once, add vanilla and coloring. Pour into small buttered muffin tims ½-inch deep and when almost cool, insert a wooden skewer in each. Makes 2 dozen, 2 inches in diameter.

ICE CREAM SANTA CLAUS

Make Santa Claus' face on marshmallows by dipping a toothpick in melted chocolate. Top with a red cone-shaped gum drop for his cap. Press on scoop or ball of strawberry ice cream; just before serving. A spoonful of whipped cream or stiffly beaten egg white may be added for his beard, if desired.

SNOWBALLS

Make Individual Birthday Cakes (page 3). Spread all over with Boiled Frosting (page 23), Roll in shredded occoanut while frosting is still soft. Put on waxed paper to harden. Serve on lace paper doily.

RECIPES ..

CHOCOLATE WAFFLES

1½ cups all-purpose flour 3 tablespoons Cream

Corn Starch

3 teaspoons baking powder ½ teaspoon salt

6 tablespoons sugar 2 well-beaten eggs

1 cup milk 2 tablespoons melted butter

2 squares unsweetened chocolate, melted

Sift flour before measuring. Resift with corn starch, baking powder, salt and sugar. Mix eggs, milk and melted butter together. Stir into flour mixture, mixing quickly but thoroughly. Stir in melted chocolate. Bake in hot waffle iron. Makes 6 waffles of 4 sections each, sufficient to serve 24.

POP CORN BALLS

popped corn 1½ cups Staley's Gold-

en Table Syrup

teaspoon salt

1 teaspoon vinegar 2 tablespoons butter

Boil syrup slowly to 280° F., or until a few drops when dropped into cold water become brittle. Add salt, vinegar and butter, mixing quickly. Pour slowly over corn, stirring so that all kernels are evenly coated. Shape into balls with the hands. Cool on waxed paper, then wrap each ball in cellophane or waxed paper. Makes about 1½ dozen balls.



INVITATIONS . . .

Buy tiny horns, attach a tag, and write on it:

"Blow me at my New Year's Party." I do hope you can come. Wednesday, January 1, at 3:30 o'clock.

Barbara Smith.

Year's (farty

TABLE ARRANGEMENTS . . .

Make a centerpiece of a baby basket or a painted chip basket—with colored or white cotton in it. On the cotton place a baby doll, dressed as New Year. Under the cotton tuck ten-cent presents—tied to vari-colored ribbons which run to place cards at each child's place. These can be rounds of cardboard, brushed with thin Staley Starch, sprinkled with artificial snow to resemble snowballs. At each place have noise makers, pop-corn balls and rolls of ribbon confetti.

GAMES . . .

NUT TARGET PRACTICE

In a dishpan place a round baking dish. Inside that a tin cup for the target. Have players try to hit the bull's eye with five nuts. Five points for dishpan, ten for baking dish, twenty for cup.

For other games, see Pastime Suggestions-Page 17.



★ MENU ★ Tuna Fish Sandwiches

Peanut Butter and Jelly Sandwiches Chocolate Waffle with Vanilla Ice Cream

Ice Cream, Pop Corn Balls and Egg Nog.

Pop Corn Balls Egg Nog
For a simple party serve Chocolate Waffle with Vanilla

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Pastime Suggestions

The following pages will help you plan different parties than those already described. They suggest entertainment for every-day use and rainy days, too.

So many mothers often ask just what makes one party a big success and another one "just a party." Well let's start with a few tips that do make a big difference.

WHAT CHILDREN LIKE . . .

Children like to be given something that is their "very own" at a party. That's why small, individual birthday cakes, favors and trinkets are always so popular.

They like to be able to take something home from a party to show mother and the other children. Candy baskets, candy sticks, presents are

always saved and cherished.

They prefer quantity instead of quality—lots of small favors rather than a single large, expensive one.

They love to help in planning a party and making things for it. For example, a child's preference in colors should be considered in planning decorations.

Most children prefer action games to quiet games.

And a final suggestion. For very small children, remove the dining room table and serve the food on the floor decorated as a table would be. They love it!

GENERAL PARTY GAMES

UPSIDE-DOWN SPELLING GAME (From 8 years up)

One person spells a word "upside-down" or backwards, such as "wons" and the person who first says "snow" gives the next word that is to be guessed, and as the game proceeds, longer and more difficult words are attempted, and words that sound like something else when they are spelled backwards.

SHADOWS ON THE WALL

(Suitable for all ages)
Hang a sheet on the wall or use a light colored wall as a background. Stand close to the wall between an electric light and the wall. Use the hands to make animal shapes as shown here.

A Rabbit A Goose A Fox

To shape a cat with the hands, wrap a towel around the hands, have a back view, with ears sticking up, and one finger or a piece of cloth hanging down for the tail.

Try different positions of the hands to make other interesting shadow effects.

JAR RING GAME

(Suitable for all ages)

Drive six long nails part way into a square board. Paint numbers under each nail. Provide the players with jar rings. The players, standing 10 feet from the board, try to throw the jar rings so they will encircle the nails. Each jar ring that does encircle a nail scores the number of points painted below the nail.

As a variation, paint a turkey on the board. Players try to get their jar ring over a nail on the choicest part of the turkey. The best effort wins a prize.

AUNT SUSAN DOESN'T LIKE TEA

(Suitable for children over 6)

All players stand in a row, with the leader in front, who says to the first one, "Aunt Susan doesn't like tea. What can you give her instead?" "Cocoa" is a probable answer, which is correct. "Chocolate" is incorrect, and the person who gives this answer must be seated. Other foods are offered as replies, and no one knows which are right and which are wrong, until it is finally discovered that any word containing the letter "T" is an incorrect reply to the question.

STATES GAME

(Suitable for all ages except young children)
Give all players pencil and paper. Ask them to
write down the names of all the states in the
United States in 5 minutes. Very few people
can do it without missing at least one state.



GRAPPLE

Two boys lie on the ground, side by side in opposite directions, with their right hands locked together. At the drop of a handkerchief, each player raises his right foot and locks heels together. Each tries to force the other one's leg down to the ground, thus throwing him over on his face.



GEOGRAPHY GAME

(Suitable for all ages over 10)

Players sit in a circle. To start the game, one player gives any geographical name he can think of—a city, a state, a country, an ocean. The next player to his left must then give a different geographical name starting with the last letter in the name given by the first player. For example, the first player says, "New York," the next player could say, "Kentucky." Then the third player must give a name starting with the last letter in Kentucky, "Y." Any player who cannot think of a name when his turn comes is out of the game.



One player is blindfolded and stands in the center of a circle formed by the other players. The blindfolded player holds two tablespoons. With hands clasped, the players in the circle move around until the blindfolded person clicks the spoons together. Then they must stand still as the blindfolded player goes up to any player in



the circle and tries to guess his identity by rubbing the spoons over the face of the player. The shoulders or neck must not be touched. The player may stoop down so that the blindfolded one cannot guess his height, but he must not dodge the touch of the spoons. If the blindfolded player guesses the one whom he touches, they exchange places; if not, the play is repeated.

THREE LEGGED RACE

Let children choose partners—then put a sack over one leg of each and make them race to a given point.

CORN, BEANS AND SUCCOTASH GAME

(Suitable for children and grown-ups)

This is a counting game that furnishes amusement. It may be played with any number of persons. Start counting at 1 and instead of saying 5 or 10, or any mutiple of 5, say "Corn."

Instead of saying 7, any multiple of 7, or any number that has 7 in it, say "Beans."

When 35 is reached, say "Succotash," as this is the product of corn and beans. If any one misses, he is out. The game may be continued up to 70 or higher; however, it is just as much fun to go back and begin at 1.

There are several catches in this game, one at 14 and 15 which are "Beans" and "Corn" respectively. Another is at 20 and 21, which are "Corn" and "Beans." Still another is at 27 and 28, which are both "Beans." If one does not watch closely, he will miss, and then he will be out of the game.

POISON PENNY

(Suitable for smallest child)

The guests form a circle, and a penny is given to one person in the group. It is passed from one player to the next, as long as music is played, but when the music stops, the player who holds the "poison penny" must drop out of the game. No player may refuse to take the penny, but he hastens to pass it on, just as fast as possible. If the group is large, more than one penny may be used, or some other item, such as a rolling pin, which is large.

SPRINKLER

If the day is very hot, ask children to bring bathing suits and turn them loose under a hose or sprinkler in the yard. They'll love it.

APPLE BITING

From a rafter suspend apples tied on strings. Arrange length according to child's height. Tie hands in back and let child try to take a bite out of the apple.

A NUTTY GAME

(For all but very small children)

- 1. What nut is a large country? Brazil nut.
- 2. What nut is the side of a room?
- 3. What nut is made into chairs? Hickory nut.
 4. What nut is a drink? Cocoanut.
- 5. What nut is a chest of draw-
- 6. What nut is the sea shore?
- 7. What nut do we spread on our bread?
- 8. What nut do our mothers make?
- 9. What nut is a vegetable? 10. What nut is a girl's name?
- Cocoanut.
 Chestnut.
 Beechnut.

Walnut.

- Butternut.
- Doughnut. Peanut.
- Hazelnut.

+

PEANUT HUNT

Hide peanuts in a limited number of rooms, and explain to the children the boundaries. The one who finds the largest number in a given time wins the prize.



WALK THE STRAIGHT AND NARROW PATH

Make a straight line on floor with white string. Give child opera glasses to watch his feet through small end as he tries to walk along the string. Most successful wins prize.



HYPNOTISM

Have as many plates as there are children, only one of which has been burned with candle flame to make soot on bottom. Tell all children to watch you and nothing else and follow you exactly. Go through series of motions rubbing plate, then your own face. Finally rub bottom of your plate and all will do likewise, making the soot come off on one child who draws ludicrous lines on his own face.

OLD FAVORITES

Up Jenkins Puss in the Corner London Bridge I Spy Blind Man's Bluff Button! Button! Charades

MAKING THE MOST OF THANKSGIVING

Give children pencils and paper and see who can make the most words out of the word THANKSGIVING.

MAGIC TRICKS THAT DAD CAN DO . . .

MAKING A NEEDLE FLOAT

Place a small piece of tissue paper in a glass of water. Gently lay a needle on the paper. Very soon the paper will sink while the needle floats.

LEMON INVISIBLE INK

Write with lemon juice, using a new pen. Apply a hot iron to paper after the ink is dry to bring out the written message.

CANDLE AND GLASS

Put a lighted candle in a saucer half filled with water. Gently place a glass over the candle so its mouth rests in the saucer. The candle will go out slowly, and as it goes out the water in the saucer rises in the glass.

EGG AND MILK BOTTLE TRICK

The trick requires a peeled, hard-boiled egg and a quart milk bottle. Let the children try

and a quart milk bottle. Let the chi to put the egg in the milk bottle. This is impossible. But when a small piece of burning paper is put in the bottle, and the egg placed in the bottle-mouth point down, the egg is quickly sucked into the bottle. Once inside, the egg will not come out. It can be gotten out this way: tilt the milk bottle to drinking position with egg in bottle neck and bottle close to magician's mouth. A quick blow into the bottle brings the egg out instantly.



RAINY DAY AND BED-TIME FUN ...

PAPER BAG VILLAGES

The sides of a paper bag make the sides of a house. The bottoms make roofs which can be slanted at any angle by folding or cutting the open end of the bag as needed. Windows and doors can then be cut in the sides. By pasting the open end tightly on cardboard, the house will stand firmly. They can be painted as desired.

PAPER BAG MASKS

Take paper bags large enough to fit over a child's head. Let the children cut holes in the bags for eyes, nose and mouth and ears. Have them decorate the bag with false whiskers, feathers, or paint to resemble Chinamen, Indians, and comic characters. Masks such as these create worlds of fun.

PAINTING AND DRAWING

Every home has paints and crayons. Children use them more eagerly if their use is made into a game. For example: Suggest that they color advertisements in old magazines. The child who does the best work is the winner.

Prepare rough sketches of girls or boys and give them the names of friends. The game is to color in the hair, eyes, clothing and shoes. The mother judges who came closest to using the right colors for hair, and eyes, and for the clothing used the last time she saw her child's friend.

CUP BASEBALL

Take a cup, small pot, or any small receptacle which has a handle. To the handle tie a string with a small ball or wad of paper fastened to the other end. Hold the cup in the hand and swing it so as to throw the ball in the air. Then try to catch the ball in the cup. If played as a game, each child gets 3 outs (3 misses). Each time the ball is caught, it counts as one run.



Add a few drops of glycerine to the soap suds used for bubble blowing. The bubbles then take on much brighter rainbow colors. The bubbles are tougher and last longer, too. If woolen mittens are worn, the bubbles can be bounced from hand to hand.

RIDDLES, CONUNDRUMS, AND JOKES . . .

What sort of a face does an auctioneer like best?

Ans. One that is forbidding.

How long did Cain hate his brother? Ans. As long as he was Abel.

Why is a short negro like a white man? Ans. He is not a-tall black (at all).

Why is the letter S like dinner?

Ans, It comes before T (tea).

What flowers are there between a lady's nose and chin?

Ans. Two lips (tulips).

What coat is finished without buttons and put on wet?

Ans. A coat of paint.

My first is a circle, my second a cross
If you meet with my whole look out for a toss!

Ans. Ox.

Why are lollipops like race horses?

Ans. Because the more you lick them the faster they go.





Why does B come before C?

Ans. Because we must B before we can C.

Why is a school teacher like the letter C?

Ans. Because she forms lasses into classes.

Why is the steeple of Saint Paul's church

like Ireland?

Ans. Because there is a bell fast (Belfast) in it.

Why is a young lady dependent on the letter Y?

Ans. Because without it she would be a young lad.

What carpenter's tool is like coffee?

Ans. An axe with a dull edge, because it must be ground before it can be used.

How is a poultry-keeper compelled to earn his living?

Ans. By fowl means!

MAKING THINGS FOR PLAY, FAVORS AND DECORATIONS ...

BALLOON DECORATION

For a beautiful and novel effect, attach gasfilled balloons to the back of each chair set at a party table. The strings should be about four feet long. The effect never fails to elicit squeals of delight.

DRIED FRUIT AND NUT MEN

Funny figures can be made just as easily with fruits and nuts as with candies. Large fruits, such as prunes, are used for heads and bodies, toothpicks for legs, and raisins strung on hairpins for arms.

AN ANIMAL CAKE

Animal crackers set in the icing on top a cake and near the edge give a circus atmosphere to any party. The animals seem to be holding a parade in a big circle. Simply set them in position before the icing hardens.

CLOTHES PIN DOLLS

Soldiers, clowns and comic characters can all be made with clothes pins. Simply paint a face on the head of the clothes pin, paint arms and clothing down the sides. Suitable hats can be made of paper or cardboard and glued on the head. For dressy dolls, cloth may be tied just below the head, using small ribbons, and allowed to drape down



CANDY ANIMALS

Gumdrops and jelly beans will make cats, dogs, boys, camels and lots of other queer and laugh-provoking figures. The illustrations show how the fat, round gumdrops make bodies, how the long, slim gumdrops make arms and legs for men and necks for birds. Small jelly beans make legs for smaller animals. Tooth picks are used to hold the animal together.

EGG DOLLS

These can be made by painting faces on eggs, then gluing the egg into the narrow end of a paper cone, from which the closed end has been snipped. The cone makes the doll stand upright. Hats may be added and the cone painted.

STALEY'S CUBE STARCH is exceptionally desirable for starching children's clothes and table linens because it produces a consistently finer finish and protects colors. Costumes can be stiffened

and made like new. Christmas trees dipped in thin starch, then sprinkled with artificial snow, become glittering delights. Muslin, dyed a mottled green, then starched, can be shaped over rough surfaces to make bases for trees and cribs, foundations for railroad tracks, etc. Inexpensive lace doilies can be starched then shaped into candy baskets. Children love to use these snowwhite cubes of Staley's Starch for building blocks.



BUTTERSCOTCH SAUCE

4 tablespoons butter

11/4 cups light brown sugar

2/2 cup Staley's Golden Table Syrup 3/4 cup evaporated milk or cream

Mix butter, sugar and syrup in saucepan. Boil to 230° F., or until a few drops will form a soft ball when dropped into cold water. Add milk and serve at once on Party Ice Cream (page 23), plain cake or puddings. Serves 8.

PLAIN COOKIES

2 cups all-purpose flour 1/4 cup Cream Corn Starch

I well-beaten egg 11/2 teaspoons baking powder 1/8 teaspoon salt

1/2 cup soft butter

1 teaspoon vanilla 1/4 cup milk

3/4 cup sugar

Sift flour before measuring. Resift with corn starch, baking powder and salt. Cream butter and sugar together until light and fluffy. Stir in beaten egg and vanilla. Add flour mixture alternately with milk, beginning and ending with flour. Stir until smooth after each addition. Cover and chill in refrigerator 1 hour. Turn out on lightly floured board. Roll to 1/4-inch thickness. Cut into desired shapes with cooky cutter.

Put on greased cooky sheet. Bake in hot oven (425° F.) 20 minutes or until brown. Makes 2 dozen

3-inch cookies.

CREAM CORN STARCH makes smooth, delicious desserts and many other thrilling foods that are as good for children as they are popular with them. Easily digestible, a good source of energy, richer tasting - Cream Corn Starch is an ideal food for growing children.

PECAN PIE

3 eggs, well beaten

1/2 cup sugar

2 tablespoons butter, melted

1 cup Staley's Golden Table Syrup 1/2 cup Staley's Sorghum-Flavored Syrup

1 teaspoon vanilla 1 cup pecans

Beat eggs 5 minutes. Add sugar and mix well. Add butter, syrups, flavoring and pecans. Pour into a pan lined with rich pastry and bake in a moderate oven (375° F.) I hour or until firm. Makes one 9-inch pie. Serve with whipped cream if desired.

HAWAIIAN ICE-BOX PUDDING

2 tablespoons Cream Corn Starch

1/4 cup sugar 1/8 teaspoon salt

11/2 cups hot milk

2 slightly-beaten eggs 10 marshmallows, quartered

8 Maraschino cherries, quartered 4 slices canned pineapple, cut in pieces

1 cup whipping cream

6 lady fingers, split in two

Mix corn starch, sugar and salt together. Stir in hot milk. Cook over boiling water 20 minutes, stirring frequently. Stir into beaten eggs. Return to heat and cook 2 minutes longer. Cool. Add fruit. Fold in whipped cream. Pour into mold lined with lady fingers and chill until firm. Serves 8.

GLAZED FRUIT

3 oranges

3 bananas

3/4 cup Staley's Crystal White Syrup

Peel oranges and bananas and slice crosswise. Arrange in alternate layers in buttered baking



dish. Pour over the syrup and bake in a moderate oven (350° F.) until fruits are tender. Serve warm or cold with cream if desired. Serves six.

CARAMELS

2 cups sugar

2 cups Staley's Crystal White Syrup Few grains salt

1/2 cup butter

2 cups evaporated milk or cream

1 teaspoon vanilla

Boil sugar, syrup and salt together to 245° F., or until mixture is very thick. Add butter. Then add milk gradually, so that mixture does not stop boiling at any time. Stir constantly and cook rapidly to 242° F., or until a few drops form a firm ball when dropped into cold water. The mixture will be very thick and sticks easily at the last. Add vanilla and pour at once into greased pan without scraping sides of pan. Cool thoroughly before cutting. Wrap each piece in waxed paper. Makes 7 dozen 1-inch pieces.

BOILED FROSTING

21/2 cups sugar

5 tablespoons Staley's Crystal White Syrup

1/2 cup water 2 egg whites

11/2 teaspoons vanilla

Cook sugar, syrup and water together to 242° F., or until a few drops will form a firm ball when dropped into cold water. Beat egg whites until stiff but not dry. Pour hot syrup slowly into beaten egg whites, beating constantly. Add vanilla and continue beating until frosting will hold its shape when spread on cake. Sufficient for 18 cup cakes, or two 8-inch layers. Double recipe for three 9-inch layers.

PARTY ICE CREAM

1½ teaspoons Cream Corn Starch

1 cup sugar 1/4 teaspoon salt

1 slightly-beaten egg 2 cups scalded milk

I quart thin cream

1 tablespoon vanilla

Mix corn starch, sugar and salt together. Add beaten egg. Stir in scalded milk slowly. Cook over hot water 10 minutes, stirring constantly at first. Cool. Add vanilla and cream. Freeze in mixture of 8 parts crushed ice to 1 part ice cream salt. Makes about 2 quarts.

To freeze in mechanical refrigerator tray, reduce scalded milk to 1½ cups. Use heavy cream, whip and fold into cold custard. Freeze without stir-

ring.

PEPPERMINT STICK SAUCE

1 cup sugar

2/3 cup Staley's Crystal White Syrup

1/3 cup water

I cup evaporated milk or cream

3/4 cup finely-ground peppermint stick candy Mix sugar, syrup and water together in saucepan. Boil to 240° F., or until a few drops will form a firm ball when dropped into cold water. Slowly stir in milk and peppermint candy. Heat over flame until candy is dissolved. Do not boil. Makes 21/4 cups, ample for 10 to 12. Serve warm or cold on Party Ice Cream, cake or puddings.

AMBROSIA

2 grapefruits Juice of 4 oranges

½ cup Staley's Crystal White Syrup Maraschino cherries

Peel grapefruit and remove sections, keeping whole. Cover with orange juice and syrup. Chill two hours before serving. Pile in sherbet glasses and serve as an appetizer.

Note: Add 1 pint ginger ale and serve as a beverage.

STALEY'S SYRUPS are one of children's favorite

foods. And they're wonderfully good for them, as well. Serve them generously—on waffles, cake or cornbread. Make the tempting dishes suggested here with syrups. They're wholesome, economical, appealing. Four different flavors at your grocer's. Staley's Golden and Crystal Syrups have been accepted by the Committee on Foods of the American Medical Association for the modification of milk for infant feeding.



DEAR MOTHERS:

I'm so glad Cornelia Staley has prepared this book to help you give parties for your little ones! I know how much parties mean to children. I know that they often mean even more to mothers.

Frankly, I almost feel that we are performing a duty—a very pleasant duty—in bringing out a party book, because our products are so widely used for growing boys and girls.

Staley's Syrups and Cream Corn Starch are prepared from the finest raw materials and under the most perfect conditions. Each is a wholesome nourishing food, an excellent source of food energy. Each makes the kind of foods children enjoy! As you've undoubtedly learned in reading this book, even Staley's Gloss Starch Cubes can play many parts in making the children happier!

Sincerely yours,



Do You Want Extra Copies Our Children's Party Book? If so we will gladly send them to you upon receipt of

—25 cents in cash or stamps, —or 10 cents in cash or stamps if accompanied by two boxtops or labels taken from two packages of Staley's Cream Corn Starch, Staley's Gloss Starch Cubes or Staley's Table Syrup.

Just address your request to Cornelia Staley, A. E. Staley Mfg. Co., Decatur, Illinois.



