



## Midcentury Christmas

***Midcentury Christmas*** by Sarah Archer (2016). Wonderful historical overview, packed with insights. My top pick

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

***The Vintage Christmas Cookbook: A Baby Boomer, Thrifter and Flea Market Fanatic Shares 25 Old-Fashioned Recipes and Vintage Decor*** by Angela Webster McRae (2020). This book and Susan Waggoner's book are my top recommendations for those wanting to try some vintage recipes and crafts

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

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

***Merry Christmas: Celebrating America's Greatest Holiday*** by Karal Ann Marling (2000). Insightful overview by a top art and culture historian

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

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

### Websites:

Midcentury Menu, [midcenturymenu.com](http://midcenturymenu.com) (awesome retro recipes)

Norad's Santa Tracker, [www.noradsanta.org](http://www.noradsanta.org) (tracks Santa on Christmas Eve)

Sears catalogs digitized and available online:

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

<https://christmas.musetechnical.com>

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

Vintage-inspired Shiny Brite by Radko ornaments are at West Elm and Macy's



[www.lesliegoddardpresents.com](http://www.lesliegoddardpresents.com)

# SOME FAVORITE\* MIDCENTURY CHRISTMAS IDEAS

Compiled by Leslie Goddard



## HOT DR PEPPER

12 oz Dr. Pepper

Thinly sliced lemon

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

*Advertisement, 1963*

## PEANUT BUTTER CORNFLAKE CLUSTERS

½ cup white sugar

1 cup peanut butter

½ cup light corn syrup

2 cups cornflakes

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

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



## CHENILLE ORNAMENTS

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

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



## CELLOPHANE WREATH

Wood embroidery hoop, 12-14 inches diameter

Cellophane wrap, any color you like  
Scissors



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

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



**Leslie Goddard**

Leslie Goddard Presents, LLC

[www.lesliegoddardpresents.com](http://www.lesliegoddardpresents.com)

[Leslie@lesliegoddardpresents.com](mailto:Leslie@lesliegoddardpresents.com)