

Holiday Season Comes to Northern Michigan University
Russell M Magnaghi

For the past 122 years the holiday season has been celebrated at Northern Michigan University. In the early days – first twenty years – *The Quill* – forerunner of the *Northern News* and *North Wind* – was filled with stories and recipes from the Domestic Science Department and from the wives of President Kaye and the faculty – Christmas candy, devil cake, maple kisses, plum pudding. Copies of these recipes are available at a table in the rear. Food has been important over the years and today the Culinary Arts department continues to promote seasonal celebrating.

For many decades the foyer of old Kaye Hall, on the site of Cohodas Hall, was the center of campus celebration from 1915 forward. Here the grand stairway was lined with garland and green and gold lights as imposed by Dean of Women, Ethel Carey. She refused the use of traditional red lights as she felt the color red “inflamed” students’ libidos! In response, one year fraternity guys removed all the gold lights and replaced them with red ones much to Carey’s dismay. The foyer was lined with open balconies where the students gathered and sang Christmas carols and awaited the arrival of Santa Claus. It was a truly a festive occasion that has continued to the present with the grand lighting of the tree located by the Northern Center until restricted to zoom by COVID. In its real form it was thoroughly enjoyed by the community and students but especially by young children. This year the tree will be lighted from December 1 through the month, bringing light to a gloomy time of the year.

With the end of classes in mid-December in the early days students walked or took the streetcar that ran from the normal school to the railroad station in downtown. From there they traveled to their homes for the awaited break where they could enjoy home-cooked meals – some things remain constant.

Over the years student and faculty interacted with the community of Marquette to celebrate the season. Beginning in 1914 there was a grand Christmas tree placed in the middle of Washington Street in front of city hall. During the Depression of the 1930s students receiving money from the National Youth Administration were part of the community celebration. Students found the soda fountains in downtown Marquette had Christmas specials. At Doncker’s they could buy boxes of fudge and chocolates as presents. The difficult years of World War II saw alumni far away from home send letters to faculty and others on campus recounting the season from afar.

Music has always been a part of the holiday season with the Northern glee clubs, and the symphony orchestra involved brightening the days both on- and off-campus. The Music Department’s Choral group joined with the community choral and for years has presented Christmas music in the ornate confines of St. Peter Cathedral.

This year the Department of Theatre and Dance is presenting *Elf the Musical* and breaking with tradition, but adhering to NMU’s guidelines A *Christmas Carol* has been recorded remotely and is being presented as a radio show.

For decades president had a special holiday party in the old Great Lakes rooms that was awaited by faculty and staff. It consisted of music, a buffet of foods and desserts. It was a wonderful tradition that brought the campus together for an evening. Unfortunately, COVID has brought this tradition hopefully only to a two-year break.

Although not a campus-wide celebration, Hanukah is the festival of light celebrated for eight days by Jewish students, faculty, and staff but takes place at home. The other holiday celebration is Kwanzaa, a celebration of African-American culture based on an African harvest festival, that is held from December 26 to January 1, culminating in a communal feast called Karamu, usually held on the 6th day. The celebration began on campus in December 1993 and was celebrated for many years but declined as the university is closed during the celebration and it, too, is celebrated at home.

Thank you for allowing me to organize and share this piece of Northern history. I wish everyone, a happy, blessed, and safe Holiday Season.



WHAT THE FACULTY WILL HAVE FOR CHRISTMAS

DEVIL'S FOOD

1-2 cup milk 2 cups flour 1 cup brown sugar
 1 teaspoon soda 1-2 cup butter (scant)
 yolks of three eggs

Dissolve on stove 1-2 cup chocolate, 1 cup brown sugar, 1-2 cup milk and stir into mixture the last thing.

ICING FOR DEVIL'S FOOD

3 cups white sugar 3-4 cup milk

Boil till a thick syrup—5 or 6 minutes. Take off stove and beat till white and creamy. Spread on cake. Melt two squares of Baker's chocolate and spread on top.

Mrs. James H. Kaye

MRS. DAVE CAMPBELL'S SPICE CAKE

2 cups sugar 1-2 cup butter 1 c. sour milk 2 eggs
 2 1-2 cups flour 1 tsp. baking powder 1 tsp. soda
 2 tsp. cinnamon 1 tsp. allspice 1-2 tsp. cloves
 1 teaspoon nutmeg 1 cup raisins
 1 cup chopped nuts

Mix in order given and bake in shallow pan.

ICING

2 cups powdered sugar small piece butter
 2 tbsp. cocoa 3 tbsp. boiling water (or coffee)
 vanilla 3-4 teaspoonful and mix to spread

Mrs. S. S. Stockwell.

SPONGE CAKE

4 egg yolks 4 tablespoonfuls cold water
 1 cupful sugar 1 cupful flour 4 egg whites
 1 tablespoonful baking powder vanilla or lemon

Mix all of the ingredients but the beaten whites of the eggs and the baking powder. Put the beaten whites on top of the batter and sift the tablespoonful of baking powder on top of these. Then fold in together. Bake about 1-2 hour in a moderate oven.

DOUGHNUTS

2-3 cupful sugar 1-2 teaspoonful vanilla
 3 tablespoonfuls melted butter nutmeg
 2 eggs 2 tsp. baking powder 1-2 c. milk
 salt Mix soft Mrs. J. E. Lautner

ONE MINUTE SALAD DRESSING

1 cup thick sour milk (or sour cream)
 Beat with a fork and add
 1 tsp. vinegar Pinch of salt 1 tsp. sugar, if desired
 This is very good for emergency use.

Mrs. C. C. Spooner

RAISIN SOUFFLE

Steam 1 cupful raisins, chop fine, add 3 tablespoonfuls powdered sugar, and 10 drops vanilla. Mix very light with beaten whites of 4 eggs into which have been whipped a pinch of salt and 1-4 teaspoonful cream of tartar. Turn into a buttered dish and dust with powdered sugar, then bake 20 minutes in a quick oven. Serve with a soft custard made of the yolks of the eggs. Mrs. C. C. Wiggins

BUTTER SCOTCH PIE

(Mr. Brown's favorite dish.)

1 cup brown sugar 1 tablespoon butter
 Milk enough to moisten and boil till a thick syrup is formed.

1 cup milk beaten with the yolks of 2 eggs
 2 tablespoons cornstarch

Add all to syrup and cook in a double boiler till it thickens. Pour into a baked undercrust. Spread over it a meringue made of the whites of the eggs and brown in the oven.

Mrs. G. L. Brown

PLUM PUDDING

1-2 lb. beef suet 1-2 lb. citron 1-2 cupful flour
 1-2 cupful brown sugar 1 teaspoonful mace
 1 1-2 c. soft bread crumbs 1 tsp. salt 3 eggs
 1-2 tsp. cloves 1-2 c. milk 1 lb. raisins
 1 tsp. baking powder 1-2 lb. currants
 1-2 lb. figs 1-2 lb. Eng. walnuts

Chop the suet fine, mix with the flour, spices, and baking powder, then add the fruit, sugar, and bread crumbs. Wet with the milk and eggs, stir hard, and turn the mixture into a pudding cloth. Immerse into boiling water, and boil four hours. Serve with hard sauce.

Mrs. De Forest Stull

FILLED COOKIES

1-2 cup butter 1 teaspoon soda 1 cup sugar
 2 tsp. baking powder 1 egg 3 1-2 cups flour
 1-2 cup milk or cream 1-2 teaspoon salt
 1 teaspoon vanilla

Cream butter and sugar. Add egg well beaten, milk, vanilla, add dry ingredients mixed and sifted. Mix and turn on floured board. Add more flour if necessary to roll but dough should be soft. Roll very thin and cut out with cookie cutter. Spread one-half of cookies with filling, then place remaining cookies on top and press edges together. Place on buttered tins and bake in moderately hot oven.

FILLING

1 1-2 cups chopped raisins or dates 1-2 cup sugar
 1 tablespoon flour 1-2 cup water

Mix flour and sugar in saucepan, add fruit and water. Stir and cook until thick. Cool before using.

Mrs. W. B. McClintock



CRYSTAL SALAD

(Individual portion)

1 slice pineapple 4 marshmallows 6 white grapes
 6 white cherries

Cut the pineapple in small pieces, marshmallows in quarters, grapes and cherries into halves and remove seeds. Serve on lettuce leaf placed on individual salad plates, with sweet dressing made as follows:

1-2 c. pineapple juice 1-2 c. cherry juice
 1-4 c. lemon juice 1-2 c. sugar 1 egg

Heat fruit juices, add sugar and well-beaten egg, cook until it thickens then allow it to cool.

Mrs. O. H. Horrall



BROWN STONE FRONT CAKE

Part 1. 1-2 c. grated chocolate 1-2 c. sugar 1-4 c. water
 yolk of one egg Mix and boil

Part 2. 1 c. sugar 1-2 c. butter 1-2 c. sweet milk
 2 eggs 1 teaspoon soda

Method. Mix parts, bake in layer and frost. Never fails to be good.

Mrs. S. D. Magers