

TXI
K57x
C-1

Kitchen-Klatter

MAGAZINE

VOLUME V

MARCH
1940

NUMBER 3



Copyright 1940 by Leanna Field Driftmier

SHENANDOAH, IOWA

Price 10 cents



GARDEN FLOWERS

For our exalted moods God made the hills,
His purple mountains clad in deathless snows,
Against the morning skies of amethyst
Or evening skies of flaming blue rose.

But God knew we were human, and could lift
Not always to His mountains and His skies,
And so He wrought the miracle again
And laid it at our feet in humbler guise;

So close that tired, downcast eyes can see,
So small that we can clasp and call it ours,
But still in blue and rose and amethyst,
The miracle of common garden flowers.

—Helen Field Fischer



A LETTER FROM LEANNA

Kitchen - Klatter Magazine

LEANNA FIELD DRIFTMIER, Editor
LUCILE VERNES, Associate Editor
DOROTHY D. JOHNSON, Associate Editor
M. H. DRIFTMIER, Business Manager
Subscription Price, \$1.00 per year (12 issues) in U. S. A.

6 Months 50c (6 issues)
Foreign Countries, \$1.50 per year.
Advertising rates made known on application.

Entered as second class matter May 21, 1937 at the Post Office at Shenandoah, Ia., under the Act of March 3, 1879.
Published Monthly by

LEANNA FIELD DRIFTMIER
Shenandoah, Iowa

Dear Friends:

Such a surprise as I found on this page last month! Dorothy brought me the first magazine off the press. I opened it eagerly to see how it looked, and turning to the editorial page, could scarcely believe my eyes. I looked in bewilderment at Dorothy and she began to laugh, "Now Mother, you know why Dad and I did all the proof reading at the print shop this time."

To tell the truth, I had been actually exasperated that I had not been able to read the proof myself, as I always had done. My husband would put off getting it for me, giving all sorts of excuses—a broken down press—type setters sick, etc. I had wondered what was going on. The whole family had acted so mysterious the last day or two! They might have thought they were behaving just the same as ever, but you know how mothers are.

We can feel something out of the way long before anyone else, when our children are concerned, but I wouldn't have dreamed in a hundred years, they had laid aside my editorial page and put in its place that letter they wrote, together.

I guess they must have reasoned that after all the stories I had told about them in the Kitchen-Klatter Magazine, they should have the liberty to say a thing or two, themselves. Maybe they were right.

When I asked Dorothy if they couldn't have left out some of the personal references, she said no, for they would never have another chance as they knew I'd always, hereafter, be suspicious if I couldn't see the page proof of the magazine; that they had to get it all said at one time. I am glad they told you how much my radio friends have meant to me, and how much I appreciate all the friendly letters and cooperation I have received. That is something that never can be told strongly enough.

If there are any mistakes in the February issue, just blame Mr. Driftmier and the children who did the proof reading. I can shift that responsibility, anyhow.

We had one birthday in February, Margery, and this month Wayne becomes of age on the 9th, and Howard is one year older—we are all well and busier than ever before, it seems. This is the rush season in Shenandoah. The seedhouses and nurseries more than have their hands full. Dorothy and

Wayne work almost every evening and Sunday is about the only time we all see each other for a visit.

Our biggest pleasure is the letters and pictures we receive from Frederick. He is working hard and having one interesting experience after another.

Lucile is still in Tucson, Arizona, where she and her husband have spent the winter on a ranch. Margery is in Maryville, Missouri in school, and Don will soon be graduating from High School. College year books hold special interest for him, for he is trying to decide where he will go to college. Soon the last one of our children will be out of the Shenandoah Public Schools—the first time in twenty-five years—and it seems strange to think of it.

Yes, I too, am anxious for spring to come.—Leanna.

LAZY COOKS

A grocery man told me the other day that women are getting too lazy to cook. The manufacturers know this and are even putting up fried onions in tin cans. "Or course," he went on to say, "all women are not too lazy to cook a good dinner but far too many of them slight the every day meals, they are too busy going to parties to put much thought on the food they are going to serve to their families."

If your child develops stomach trouble, don't lay it to some tendency he has inherited but rather, think of what food he has been eating. We mothers have a tremendous responsibility that should not be taken lightly.

Yet, feeding our families is the job that should take real planning and most careful consideration.

Our mothers and grandmothers considered cooking a serious business. They spent hours in their kitchens and the result was well fed children and healthy adults.

I do not advocate as many hours spent in the kitchen as they spent for with our modern equipment and up-to-date methods of cookery, this is not necessary, but I do believe in careful meal planning and adequate preparation. If you don't want to plan menus for the week, at least plan them a day ahead. An ideal time to do this is right after supper, when the children have gone to bed. You may wish to put some beans to soak or set a batch of bread.

THE FLOWERS YOU BRING TO ME

Not wrapped in a florists package
For all the world to see,
But only a dear little nose gay—
The flowers you bring to me.

It may be but a handful of violets,
Picked when the wind blows free,
But much more precious than
orchids—
The flowers you bring to me.

Perhaps just a rose by the wayside,
Or the bloom from the old apple tree,
But I'll treasure them always in memory—
The flowers you bring to me!

—Mary Duncomb

VERSES THAT STRENGTHEN

I love so to think that God Appoints
My portion, day by day.
Events of life are in His hand,
And I would only say,
Appoint them in Thine own good time
And in Thine own best way.

—Anon.

SMILING THROUGH

As I read my mail I am impressed
with the number of my friends who
have met adversity with a smile. The
road of life will be smoother and the
load lighter if one can remain cheerful.
We can be overcome by our misfortunes
if we allow ourselves to be. Do not lose
your ability to smile. It may be a very
wan smile, at times, but it indicates that
you are not letting misfortune get the best
of you.

No human is immune from misfortune.
Suffering, loss, and disappointment come
to all of us alike. The difference lies in
the way we accept these hardships. If you
accept it as something sent to strengthen
your character and develop your spiritual
nature you can profit by it. If you do not,
then there is no hope for you. You will
become hardened and embittered.

"The hills ahead look hard and steep
and high,
Often we behold them with a sigh;
But as we near them, level grows the
road,
We find on every slope, with every
load,
The climb is not so steep, the top so
far—
The hills ahead look tougher than
they are!
And so it is with troubles, though
they seem so great,
That we complain, and fear, and hesitate:
The journey is more pleasant than
we dreamed,
It cannot prove as hard as once it
seemed.
There never comes a hill, a task, a
day,
But nearing it, makes easier the way."

—Selected

GROWING GERANIUMS

Geraniums are perhaps the easiest of all house plants to grow and might be said to be the most popular, for they are seen in the windows of both rich and poor. They seem to hold the warmest place in our hearts, for we nearly always find them in sunny kitchen windows, right in the very heart of the home where we live our intimate, everyday life. Perhaps the reason for their popularity may be accounted for by the fact that they are easier to grow than any other house plant.

In early spring we are thinking of future gardens. This is a good time to increase our supply of geraniums and thus insure bloom for another year. Old plants which have finished blooming may be broken up into slips or cuttings to start new ones. If the old plant is to be kept, instead of taking off the slips at the place where they join the main stem, the plant may be trimmed down by cutting off the leggy shoots and these used for propagating.

These geraniums so started may be set out of doors in a bed. Some will bloom, but all may be taken up in the fall for winter bloom. If the slip is not pinched back when set out of doors, it will be a long, leggy plant instead of a branching one.

In the fall take cuttings of the large stocky plants which will grow during the winter, making plants for summer bloom. If these are simply to be carried over, in case there is not enough window room for many plants, start the cuttings as stated before, and when rooted plant several in a large pot or box. These need sunlight, but only enough water to be kept growing. They will make beautiful bedding plants for summer.

In the spring, set out the old plants right in their pots into the open border. They can then be lifted directly to the window in the fall without set back. At first they will lose their leaves, but in a short time they will recover.

Geraniums like fresh air, but not drafts. If buds drop off there is indication of gas in the air. They do not care for too-constant waterings. Water well and then not again until the soil seems quite dry. The structure of the geranium is such that it can go without water for a considerable period and no harm is done. Excessive dryness will be indicated by the shrivelling of its rather woody stem.

Towards spring a little plant food is beneficial, either commercial or home-made. Soluble barnyard fertilizer diluted to the color of weak tea; soot water to remove worms and give color to leaves and blossoms; ground bone meal or crushed burned bone to give sturdiness—all these may be made at home. Water in which chicken is soaked (no salt) is fine for plants. Feed your geraniums, and they will repay you many times—Mrs. R. J. Duncomb, Luverne, Minn.

Come into the Garden with Helen



QUESTIONS AND ANSWERS

Ques.—For one who has almost no time for working in the garden, but loves flowers and has plenty of sunny space, what perennials would you suggest?

Ans.—I have planned for you a group that will furnish bloom from April to October and will require no attention other than keeping the grass from choking them. They will even put up a good fight against the grass and will probably be blooming after you are dead and gone!

April—Baby Iris; May—Meretensia Bluebells; June—Hollyhocks and peonies; July—Platycodons; August—Hardy Phlox; September—Sedum Spectabilis; October—Hardy Chrysanthemums.

Ques.—What ground cover can I use in shady places where grass will not grow?

Ans.—My first choice would be the evergreen Vinca, sometimes called Grave Myrtle. It is lovely for both foliage and flowers. Bishops Weed (Aegopodium) hasn't much of a flower but its variegated green and white leaves are attractive. Ajuga reptans has spikes of purple flowers at tulip time.

Wild violets, Creeping Charlie and Ground Ivy are to be avoided unless you do not mind their tendency to spread.

Ques.—What plants shall I buy for my rock garden?

Ans.—Select them as you would children for adoption! You surely have your own ideas of beauty and character. Visit many gardens and at many seasons, for often a bright bloom is not followed by satisfactory foliage, and it is the foliage effect on which we must depend for all-season beauty.

While gradually selecting choice perennial plants, you can fill the space with the rapidly growing sedums and with dwarf annuals.

Ques.—I have never raised flowers of any kind but I love roses. Am I foolish to try to grow such a choice flower as a starter?

Ans.—Without knowing it you have chosen the flower with which you can most surely succeed. Select a sunny spot with ordinary soil such as would grow good lettuce or radishes. Buy two-year old dormant plants of Grus an Teplitz, Pink and Red Radiance, President Hoover and Kaiserin Augusta Victoria. Cut them back to within eight inches of the root and plant just as soon as the frost is out of the ground. By June you will be picking roses and you will continue to pick them every day far into October.

Yes, it is as easy as that.

Ques.—We just finished a new home but will have to landscape it gradually as I can afford it. What should I do first?

Ans.—Think of your yard as a room. The lawn will be the rug the hedges and tall shrubs are the walls, the trees are the large pieces of furniture necessary for comfort, and the flowers are the pictures against the wall.

Don't you want your lawn, shrubs and trees right away, and the flowers later?

Ques.—What are the important points in making a good lawn?

Ans.—First of all try to have better than common soil. Your grass will have to use it for life. Add plenty of fertilizer, and it is best to use the commercial brands because barnyard manure brings in weed seeds, and weeds are death to your grass.

Sow as early as you can work the soil. Grass likes to grow in cool weather and weeds do not. Every day counts in their race! After sowing your seed be sure to roll it in. Grass roots hate loose soil. It is economy in the end to be lavish with your seeds for if your stand fails you will have to start at the beginning and do it all over again, and will have lost a year meanwhile.

Ques.—What shrubs are most drouth resistant?

Ans. All of the Spireas, Barberry, Japanese Quince and Rothmogensis Lilacs.

Ques.—How can I have shrubs that bloom in succession all through the summer?

Ans.—April—Forsythia, Japanese Quince and Spirea Thunbergi; May—Bush Honeysuckle, Prunus Trilba, Red Bud, Almond, Spirea Van Houtte, May Lilacs of many kinds, Crabs and Syringas; June—Kolkwitzia, Pearl Bush, Weigelia, Villosa Lilac; July—Purple Fringe, Spireas Billardi and Anthony Waterer; August—Hydrangea Arborescens, Grootendorst roses; September—Hydrangea P. G., Althea, Vitex, Desmodium (Sweet Pea Shrub). Second blooms on Spirea Anthony Waterer and Spirea Billardi.—Helen Field Fischer, Shenandoah, Ia.

The Story of My Life

(At the request of my friends I am writing this brief story.)

CHAPTER 20

Many of you who have children know with what anticipation you look forward to the time when they would be old enough to leave for a few days so that you might get away for a little vacation trip. Well, Mr. Driftmier and I had waited patiently seventeen years for that time. Oh! of course there had been trips for both of us, but for my husband these had been to look after business and I had always taken most of the children with me when I had gone out of town, even for a day. Like you, I imagined my family couldn't get along without me. I learned differently!

Lucile had graduated from the Shenandoah High School and had had one year at Creston Junior College where Mr. Driftmier's sister, Erna, was a teacher of Physical Education. The year preceding this time in our story, she had stayed at home, helping me with my radio mail, the care of the children, and giving a few music lessons when she had time. Although Lucile is a gifted writer, she is also a very talented musician.

I hated to have her not go on with her education, and so it was decided she should attend school at Cottey College in Nevada, Missouri, for her sophomore year.

By this time our children were all in school, no one had the mumps or the measles, every one was hale and hearty. It seemed as if this were the time for Mr. Driftmier and I to take a little vacation. My sister, Helen Fischer, lived only two blocks from us and she promised to keep her eye on my family. A good neighbor was to come in and help with the meals and the cleaning. Yes! no doubt about it, there was no reason why we could not take Lucile to Cottey College, and then go on down thro the Ozarks for a nice trip in our new Studebaker car that had just been delivered the week before.

There were many preparations to be made. Gertrude Hayzlett kindly agreed to broadcast the Kitchen-Klatter program. Lucile's trunk had to be packed, the cookie jar and the bread box filled and the children's closets gone over to be sure there would be clean clothes to last until I came back. You would have thought I was planning a trip to Europe, I was so excited about this vacation.

There was plenty of room for two more people in the car, so we asked Mr. Driftmier's brother, Bert, and his wife, Beulah, to go with us. It had been a long time since they had had a trip together, too, and we knew they would be pleasant company.

Saturday morning, September 6, 1930, we were up before daylight. We had packed the car the night before, so after a cup of coffee on the kitchen table, I slipped into the children's rooms and received sleepy goodbye kisses and promises to be good. I as-



Leanna Driftmier in 1929.

sured them I would be back in a few days and for them to take good care of each other.

As we drove south on No. 71, that morning, the sun was just coming up. We all felt like singing so our voices rang out in "All the World is Waiting for the Sunrise." I never hear that song without remembering that perfect morning when we drove along, happily watching the sun rise.

Beulah and I had packed a real old fashioned lunch for our first day, for we love picnics, and when we found a shady tourist park between St. Joseph and Kansas City, we stopped and ate our fried chicken, potato salad and other good things we had fixed. Then on our way again! I had never been in Kansas City, so we drove around and saw the lovely parks and public buildings. Near Kansas City I saw tobacco fields for the first time, and learned that the large barns I thought were for hay, were the tobacco drying sheds. About the middle of the afternoon we reached Nevada and I inquired the way to Cottey College. It was not hard to find for we recognized the beautiful campus and college buildings from the pictures we had seen in the literature Lucile had received.

Cottey College is a girl's school, owned and operated by the P. E. O. organization. Altho it is not a large college its standards of scholarship are high, its atmosphere cultural, and its instructors very well qualified.

When we drove into the driveway other cars were parked ahead of us, and girls were busily unloading boxes and baggage. We stayed with Lucile until she had unpacked some of her things, and although it was hard to say goodbye and leave her among strangers, we continued on our journey for we wished to reach Joplin by supper time. (If I seem to be going pretty much into detail, it is because I have been asked to leave nothing out of this part of my story.)

I had not realized Joplin was such a good sized place. We found a nice tourist camp, which also had in connection with it a small tourist home. We rented our rooms, unpacked and got our supper, and then went down to the main business district, did some window shopping and bought some post cards. If I had known that this was the last time I would ever go shopping on my two feet, I might have walked a few more blocks and looked in a few more store windows, but maybe it just as well I didn't know it. The next morning we had breakfast in a cafe. Before we left the table, I remembered the post cards I had bought the night before and wrote messages to the children.

We were on the road again by eight o'clock, for we anticipated a wonderful drive, which would take us through the real Ozark country. I did not know that there were such extensive lead mines in that part of the country or that the scenery was really so beautiful. When a winding road would finally reach the crest of a hill, we would stop and enjoy the landscape, beautiful rolling hills, reaching as far as the eye could see. Rocky ledges hung over the side of the highway and tumbling streams, the water clear and sparkling, ran along the other side. We took a number of pictures but in the excitement of what happened that day, the kodak was lost.—Leanna.

(Continued in April)

"I received my renewal notice yesterday, and I'm going to send it right back with a dollar bill for a year's subscription to Kitchen-Klatter, the best little magazine ever. I enjoy it from cover to cover, pictures, poems, etc., and get them out and read them again. I enjoy Fredrick's letters very much and hope he can continue to write more."—Mrs. C. Eaton, Dickens, Iowa.



This good-natured young gentleman who scorns silly white rompers is Ronald Baker, the eleven-months old son of Mr. and Mrs. Irvin G. Baker of Emmons, Minn.

A LETTER FROM LUCILE

Dear Folks:

When your letter came this morning telling me how bitterly cold it was, and how much snow had fallen,



I found it almost impossible to believe. Here in Tucson it is exactly like spring. The birds awaken us with their singing in the morning, by noon it is hot, and towards evening

we smell burning leaves as gardens are prepared for planting. I always associate this smell with the middlewest in the spring, and I can almost believe that I am back in Iowa when I catch a whiff of it on the wind.

Last Friday we packed a picnic lunch and went up into the San Sabino canyon for the day. This turned out to be one of the most beautiful days we have ever had. We drove across the desert for several miles first, and then our road turned and ran straight into the mountains. A great deal of money has been expended to subdue the wilderness sufficiently that people can get into it and enjoy it, and I felt grateful to the men who laid that road out so successfully. We wound right up into the gorge, and beside us rushed a crystal clear stream that dashed and churned over the rocks. In places the road crossed the stream by way of a miniature concrete bridge only wide enough for one car, and sunk almost level with the water so that you seemed to be skimming right along on the surface. We could see right to the bottom, and the water was so calm in these dammed up pools that you could scarcely tell where the earth left off and the water began because of the reflections.

I'm afraid that this picture isn't very clear, for the lighting in it is tricky, but I wanted you to see where we ate on the side of the mountain. Great stone steps led down to this table from the road, and we were completely alone without a sound in the world except the mountain stream. When we had finished our lunch we took the remainder of the milk that you see in the bottle on the table, and put it in the water until we felt



A picnic in Arizona. Lucille at the right side of the table, Judy and her mother on the left.



The home of my daughter Lucille Verness and her husband at Tucson, Ariz.

like drinking it. Had we buried it in ice it couldn't have been cooler when we finally fished it out about five o'clock. By the way, Judy fell into this stream when her foot slipped on a rock, and since it was only a few inches deep at that spot she only had a good soaking and not much of a scare. She had to lie in the sun and let her clothes dry.

It is my understanding that in Tucson there are 7,700 people flat on their backs in an effort to recuperate from whatever ailments might have sent them here, and another 5,000 are able to be up and about only a few hours out of the day. Yet the amazing thing about it is that you never get the feeling that the city is nothing but a health resort. Most places of this kind are depressing, you know, but Tucson lies in a bowl at the base of the mountains and is surrounded by such incredible displays of Nature that nothing man can do seems to make much difference. I have been in places where you were constantly aware of illness and death about you, yet this could never be said of Tucson. It is a desert city, and nothing concerned with the desert has the same proportions that it would have elsewhere.

Our days are full and happy. We have gotten Judy into a much better condition now, and she hasn't had an attack of asthma for a long, long time. Last week we got her a little kitten which she calls "that creature" and it is very funny to listen to her playing with it. The other night when it got tangled in a piece of rope she ran over to it and cried, "Why, my poor, poor creature. You're in an awful congestion, aren't you!" We laughed until we cried when she was out of hearing.

We understand that one of these days the spring rains will come accompanied by very heavy winds which blow away anything that isn't securely nailed down. Since we're out of the tornado region I won't care how hard it blows and how often, for it's only tornadoes that bother me—and I wouldn't be true middlewesterner if this weren't so.

I'll write more to you later and tell you about our trip to the underground caves which we expect to make Friday.

Lovingly always,

—Lucille

THE MIRACLE OF LIFE

Suggested by Leanna Driftmier's "God's Miracle" in February's Kitchen Klatter:

More wonderment you'll soon behold—
When winter's snow and ice and cold,
Defiant, stubborn in defeat,
Before the sun's warm rays retreat.

For where a few short days ago
Enshrouded in the death-like snow
The violets and tulips lay
With fern and rose of yesterday—

The earth will green and once again
Caressed by warming sun and rain
The flowers wake—and with them
bring—

The Miracle of Life—the Spring.

And so I know that winter's storm—
The dark'ning hours—the parting
breath,
Are but the prelude to the Spring—
Eternal Spring—there is no death.

—E. C. Fishbaugh

PRIZE WINNERS IN LETTER CONTEST

Economy in the Kitchen

- 1st—Mrs. Chas. Ankeny, Marryville, Kansas, Rt. 1.
- 2nd—Mrs. J. L. Edwards, Hale, Mo.
- 3rd—Mrs. Alma Robinson, Jamesport, Mo., Rt. 3.
Marion Paulsen, Luverne, Minn.
Mrs. C. A. Swartzendruber, Ripley, Iowa.
Mrs. May Bunting, Shambaugh, Iowa.

My Greatest Difficulty Overcome

- 1st—Mrs. Will Janeck, Cortland, Nebraska.
- 2nd—Mrs. Luella Aspergen, Saronville, Nebraska.
- 3rd—Mrs. Roy S. Baker, Britt, Iowa.
Mrs. G. A. Hadfield, Greenville, Iowa.
Mrs. Harry Trube, Allen, Nebr.
Mrs. L. H. Smetzer, Melbourne, Iowa.

Child Training

- 1st—Mrs. L. C. Corbin, Brooks, Ia.
- 2nd—Mrs. G. G. Evans, Granger, Missouri.
- 3rd—Mrs. W. F. Baumunk, Clare, Iowa.
Ethel Erickson, 2524 Ave. A., Co. Bluffs, Iowa.
Mrs. F. C. West, Osceola, Nebr.
Otto Honig, Rt. 1, Wheaton Kansas.

Eva Hopkins Creme Powder (with sponge)	\$1.00
(White, natural, tint, Lt. or 2 Dk. Brunet and Peach).	
Multi-Purpose Cleansing Creme	.60
Hollywood Beauty Soap—containing carotene	.50
Rug looms with 2 balls jute complete	1.50

EVA HOPKINS

Box 13

Shenandoah, Ia.

A LETTER FROM EGYPT

November 26, 1939

Dear Folks:

It seems strange that this will be your Christmas letter, for as I sit here in my study, the hot Egyptian sun is beating down with all its fury. Around the drives on the campus are great hedges of poinsettias with their flame-colored leaves. As I look out of my window I see fields of alfalfa, planted a month ago, now ready to be cut. The college flower gardens are wonderful. I have never seen flowers grow as large and beautiful as they do here. The gardener brings in great tubs of them. It is queer to write a Christmas letter before we have Thanksgiving. All the Americans of this vicinity will be here for a big feast. There will be about 100 of us and we will eat out under the trees. In the afternoon we will have games and contests.

Altho I did not expect to visit the Red Sea this year, a crowd of us may go during the Christmas vacation. It takes two days to cross the desert. We will camp at night. Because of the war, the government is taking every precaution for our safety, so don't worry.

This Christmas will be the first in fourteen years without Old Trix and me at the Christmas tree. I don't know which you will miss most. The one rule about Christmas in Egypt for the Americans is that it must be so full of activities that no one will have time to think about the place he would most like to be—home in America.

One thing I have found hard to do, here, is to take a walk by myself. Every time I go on the campus I am surrounded by students. If I stop to look in a store window they crowd around me. If I go into a store, several people will follow me in. Generally they just watch me, but sometimes they try to help me by arguing with the merchant. The storekeeper will show me something, then one of the natives will go behind the counter and take something off of the shelf.

Pretty soon all the natives will be trying to sell me, as well as the merchant. Then he tries to make the fellows leave and a fight starts. I get out as fast as I can.



Frederick off for a ride on his bicycle.

There are four or five men for every job here. If a load of wood is delivered, four men will go along to help with it. Most of the fields are not plowed, but dug up with wide blade pick axes. One good American plow would put a lot of men out of work.

If that dog Rusty, won't behave, threaten to send him to Egypt and if he knows anything about a dog's life in Egypt he will straighten up and behave. There are dogs everywhere in this country and cats too, and all hungry. Sometimes I am kept awake at night by the howling of hundreds of dogs. They often kill each other for a scrap of food. Many of them die of starvation, as do many of the people. Everything in this country seems in excess. There are more birds than the country can support. There are many huge hawks, much larger than the ones in America. There is another bird like a crow only much larger. Our campus is over-run with these birds. They make a terrible screeching noise and every night a man walks around the campus shooting at them. One Thanksgiving one of these birds swooped down to the table and carried off the turkey and a lot of other food. The cockroaches are larger than any you have ever seen. You step on them but it doesn't hurt them. I worried about the fleas but so far they have left me alone.

They caught a twelve-foot crocodile here in the Nile this week. They make plenty of trouble. This fellow was a real man-eater. No telling how many men and children he had eaten the last few weeks. They are terrible brutes I hope none of them come prowling around here.

Today Clark Jackson and I took a bicycle ride. We went down thro the native section. Every time I leave the college grounds I see sights that sicken me. It is the job of every little native girl to spend the day roaming the streets picking up all

the manure they can find. They carry it back to their miserable homes to make fuel of it. Today I saw two little girls fighting over some. They dropped on their knees in the filth and grabbed it up with their bare hands. We were on our way to a Christian cemetery where many Americans are buried. It was a most depressing sight. The tombstones were all made in the shape of a casket. I did not see the American part. I am told it is much nicer than the Egyptian part.

The mountains along the Nile river are much like the bluffs along the Missouri, except that they are of solid rock. There are thousands of tombs cut on the side of these hills, but these have been robbed long ago. We rode thro Dranka, one of the toughest villages in Egypt. Most of its inhabitants are old grave robbers and it is said whenever a robber wishes to flee from the police he goes to Dranka, so you can see its inhabitants are not exactly innocent. We went thro hurriedly for we had heard that even the police are afraid to go there.

I know you will have a happy Christmas. It will have been over for some time, when you get this letter. I bought some gifts to send home by Ruth Currie when she goes home next summer, so you can look for Christmas gifts next July.

Love to all,
—TED

YOU MUST DECIDE

One of the big problems homemakers have to solve, year in and year out is what to save and what to throw away. The question comes up every day and most especially when we clean out closets, drawer and trunks at house cleaning time.

The every day "thrower outer" must decide whether it is safe to burn day before yesterday's sport section of the daily paper, or the stack of leaflets and catalogs that each mail brings.

Just as sure as you burn them, the young son or the husband will be asking where they are. To throw away the empty molasses pails or the empty cold cream jars may bring about another difficult situation. So, day after day the accumulation grows until something must be done about it. The basement is already crowded with boxes of articles we will probably never use again. The garage shelves are running over with items too numerous to mention and the back porch tables and pantry shelves have become a night mare to the systematic and orderly homemaker. As surely as I fill a basket with these items and send them to the alley for the trash man to haul away, if he doesn't come right away, one by one, the articles find their way back into the house, and generally its the man of the house who does the salvaging. I don't know the correct solution to this problem—do you? My present theory is to choose a day when friend husband is out of town. Work fast and furiously—and prepare to suffer the consequences. How about you?

—Leanna



A typical street scene in Assiut, Egypt.

A LETTER FROM A 4-H CLUB MOTHER



dus.

My father used to tell me about a family who moved so often that the chickens always laid down and crossed their legs to be tied, when they saw the covered wagon being made ready. My chickens have never been so obliging, but perhaps I haven't moved often enough to have them properly trained.

Two years ago when we planned to move, Phyllis exclaimed, "But I shall have to leave the club!" She had just begun her 4-H work, and it was with real regret that she left her friends and their splendid leaders.

We were scarcely settled in our new home, however, when Phyllis received a note from a neighbor girl, inviting her to go to the 4-H meeting, and adding, "We hope you will like us well enough to join our club."

It was such a gracious thing to do. Phyllis has belonged to their club ever since, and she still has that note tucked away among her things. I wish each boy and girl who is moving could find someone like that, to extend a welcome and take away the strangeness.

Two of the finest things about 4-H are the extent of it, and the fact that it is not an exclusive organization. There are 4-H clubs all over the United States. Recently, friends in California who are Kitchen-Klatter readers sent me some Farm Bureau magazines. It was so interesting to read them. I only wish I could read one from each state in the Union. Where our papers mention corn, however, theirs speak of prunes and irrigation projects.

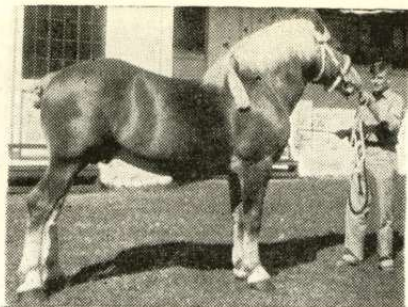
One of their projects might well be used anywhere. The boys' clubs are putting up signs at crossroads directing one to each farm. It becomes quite easy to find one's way to any farm, simply by watching the signs.

For several years, there has been a growing uneasiness over the rapid spreading of communism among young people. But it has been very generally agreed that no such problem is found among the rural youngsters. The 4-H work provides an outlet for their energies, and is constructive rather than destructive.

Any organization that does all this for our young folks is worthy of our profound respect and support, isn't it, fathers and mothers?—Helen Loudon, Imogene, Iowa.

Write Mrs. Helen Loudon any interesting 4-H news from your club. You may have some helpful and interesting ideas that should be shared.—Leanna.

Julius Caesar dreaded the Ides of March almost as much as many of us dread the First of are not moving, we usually lose some neighbors in the great March exodus.



Burdell Rowe of Adrian, Minn and his 4-H Club State Champion Colt. The colt is 2 years old.

SEWING HELPS

"When I am sewing and have several little garments to make I like to take one day and do all of the cutting, putting all of the parts together afterwards and folding them away. The next time I sew I go to the sewing machine and stitch all, or as many seams as one can, without basting. Then I do all of the basting—collars, wrist bands, waists and skirts and go to the machine again. With this done I can pick up the hand work at any old time, and I have found that I can accomplish much more than by doing each piece completely. A hot iron is a great help in sewing, for pressing the edges of a hem and the hem itself, turning the edges on a pocket and pressing before stitching, not only makes it easier to stitch but it also looks nicer. It saves an experienced needle woman much basting, but I'm a crank about much and careful basting for perfect results." — Kate H. Pierce, Fullerton, Nebr.

"Anyone who is quilting and finds that his finger is being pricked a great deal, should try putting a little nail polish on the place that is pricked. The enamel will save you roughened skin and discomfort."—Mrs. William Snyder, Bennet, Nebr.

"The following suggestion has certainly helps me to economize on pillow cases. When the center part of the case begins to get thin rip open the end seam, turn the worn parts of the case to the side, and re sew the seam. So much more wear can be had from them if this is done."—Mrs. Luther Hammer, Buffalo, Mo.

FRANK'S SPECIAL HAIR BRUSH

Brushing the hair not only gives it a beautiful natural lustre, but also starts circulation and promotes growth.

Everyone should have one of these fine hair brushes, which has five rows of strong unbleached bristles and slits in back for easy sterilization.

While they last, only 50c postpaid.

DOROTHY JOHNSON
Box 467, Shenandoah, Iowa

SHOP, DON'T JUST BUY

Every day when I go to the telephone to order my groceries I realize how many other housewives must be doing the same thing at that moment, and how many others must be figuring as carefully as I figure. We are all on the look out for ways to cut down expenses without affecting the health of our families. We have just so much money (how often we wish it were more!) to spend for food, and we want it to go as far as possible.

Those of you who have the shopping habit study the ads in the newspapers and take advantage of special prices on certain foods by going from store to store, a market basket on your arm, to look for these bargains. But are you sure that you know a bargain when you find one? Special sales may bring real bargains, and again they may not. A low price looks attractive, but be sure of the quality and quantity in the package. We have to know the various brands, their price and quality, and how much different sized cans hold.

Most of us have to learn these things by actual experience, just as we learn everything else in this world. Those of you with recently married daughters will laugh with Dorothy and me when I tell you about her experience with dates. She dropped in a few days ago and asked me how to stuff dates so that they "would taste like the ones you make," and I told her what to do.

"You can use fresh bulk dates," I said. "They're cheaper and they're just as good."

When she got in the store she decided that the fancy packaged dates were really nicer so she passed up the bulk dates, and she says herself that she must have been taken in by the bright purple box for when she got them home she found that she'd paid a fancy price indeed.

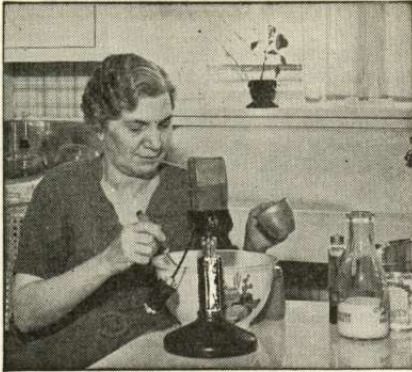
"I won't do that again," she said when she told me what she'd done.

Well, attractive wrappings have fooled us all many and many a time when we first started to keep house. We've all made the mistake of paying more for two small cans.

Food is high enough at best. I don't believe there isn't a one of us who wouldn't enjoy being able to spend a great deal more. But we can get our full money's worth out of what we do have to spend if we learn to be a wise shopper rather than a hasty buyer.

"I am enclosing \$1.00 to renew my subscription to Kitchen-Klatter Magazine. I am glad you are publishing it every month. Needless to tell you I enjoy the magazine. There is not another like it."—Mrs. Martha Koeth, Leavenworth, Kansas.

Mrs. Charlie Bryant of Westboro, Mo., writes, "Leanna, you have started something. I am writing my 'Life Story' and putting it in my loose leaf scrap book with my other little events which I have been writing down from time to time. How my children and grand children will enjoy this loose leaf diary." If Mrs. Bryant with her eight children and five step children has time to do this, maybe some of the rest of you could.



"Recipes Tested in the Kitchen Klatter Kitchen"

By LEANNA DRIFTMIER

WHAT SHALL WE HAVE TO EAT?

By Elsie Duncan Yale

There's such a puzzling problem that perplexes oft my mind
That daily, hourly daunts me, for an answer must I find;
I meditate on menus, my confusion is complete,
For breakfast, dinner, supper, Oh what shall we have to eat?

For Grandpa don't drink coffee, Aunt Eliza won't take tea,
And Grandma can't have cocoa, for with her it don't agree,
While fish don't do for Father, Mary Anne refuses meat.
For breakfast, dinner, supper, Oh what shall we have to eat?

Priscilla pleads for pastry, while Pauline don't care for pies,
And Dora dotes on doughnuts, which the other folks despise.
Preserves please Paul precisely, which the others find too sweet.
For breakfast, dinner supper, Oh what shall we have to eat?

While Lucy must have muffins, Sarah don't eat bread that's hot.
What half the folks are fond of, why the other half are not.
I comb with care my cook book, as I search for new receipt,
For breakfast, dinner, supper, Oh what shall we have to eat?

MARSHMALLOW DELIGHT

1 cup hot milk in which you dissolve 25 marshmallows. Let this cool and then add 1 cup crushed fruit, pinch of salt, 1 cup whipped cream, and a teaspoon of vanilla. After it starts to set, put crushed graham crackers over the top or nut meats. This is delicious. Pineapple and strawberries are good to use for this, but other fruits may be used.—Mrs. W. E. Fleischauer, Friend, Nebr.

GOLD CAKE

$\frac{3}{4}$ c. butter
 $1\frac{1}{4}$ c. sugar
8 egg yolks
4 t. B. P.
 $2\frac{1}{2}$ c. cakeflour (sifted before meas.)
 $\frac{3}{4}$ c. milk.
1 t. orange juice
grated rind of one orange

Cream butter, add sugar and cream together. Add grated orange rind. Add beaten egg yolks and beat well. Sift flour and B. P. together, add alternately with the milk beginning and ending with the flour. Add orange juice for flavoring. Bake in 10 x 14 sheet pan or cake tube, 350 degrees, 45 or 60 minutes, depending on which pan used. A good recipe to use egg yolks left from angel food. More flavoring may be added if desired. Either chocolate or cocoanut frosting makes a special cake of this.—Grace M. Jones, Richland, Iowa.

PRUNE BREAD

1 cup sugar
2 Tbls. melted butter
 $\frac{1}{2}$ cup prune juice
1 tsp. salt
1 cup graham flour
1 tsp. soda
1 egg
 $\frac{1}{2}$ cup sour milk
1 cup chopped prunes
1 cup white flour
1 tsp. baking powder
1 cup chopped nuts

Mix together the sugar, egg and melted butter. Then add the sour milk, prune juice and chopped prunes. Sift together the salt, white flour, graham flour, baking powder and soda. Add to the other ingredients, stir in nuts, and bake in a slow oven for one hour. — Miss Dora Madsen, Exeter, Nebr.

FRENCH PIE

Cut $\frac{1}{2}$ pound of marshmallows and melt in double boiler with $\frac{1}{2}$ cup of milk. 1 can (small) crushed pineapple, 1 cup whipped cream. Nuts and marschino cherries are optional. Crush 20 graham crackers and divide into two parts, and place in bottom of pan. Pour in mixture and sprinkle with remainder of crumbs. Chill in refrigerator until set.—Mrs. Pete Sorensen, Plattsmouth, Nebr.



Honey Angel Food Cake

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup cake flour
1 tsp. cream of tartar
 $\frac{1}{4}$ cup honey
 $\frac{3}{4}$ cup egg whites (6 or 7 eggs)
 $\frac{3}{8}$ tsp. salt
 $\frac{1}{2}$ tsp. flavoring

Measure sugar and flour, sift together 5 times. Beat egg whites until frothy, add salt and cream of tartar, continue beating until stiff. Add honey gradually (If too thick to pour maybe warmed). Fold in sugar and flour mixture a fourth at a time. Add flavoring. Bake in ungreased tube pan for about 50 minutes at 325 degrees.—Mrs. G. L. Clark, 2414 Ave. E. Council Bluffs, Iowa.

SUNDAY SALAD

1 pkg. lemon jello
1 cup grated cheese
 $\frac{1}{4}$ cup green olives
1 can tomato soup
 $\frac{1}{4}$ cup celery
 $\frac{1}{4}$ cup pickle

Heat the soup to the boiling point and pour it over the jello. When cool add the grated cheese, chopped celery, olives and pickle.—Mrs. John Koltz, RFD 1, Wilson, Kansas.

DATE BARS

1 cup brown sugar
2 eggs
2 cups flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup nutmeats
 $\frac{1}{2}$ cup shortening (scant)
 $\frac{1}{2}$ cup sour cream
1 tsp. soda
 $\frac{1}{2}$ lb. chopped dates
Vanilla

Mix in the order given, and spread on baking sheet $\frac{1}{2}$ inch thick. Bake 25 minutes at 325 degrees.

I like to put the following marshmallow mixture on the batter before I put it into the oven to bake.

Cut $\frac{1}{4}$ pound marshmallows into quarters. Mix with the marshmallows $\frac{1}{2}$ cup nutmeats and $\frac{1}{2}$ cup brown sugar. Put on top of the batter and bake.—Mrs. John Kubik, Traer, Ia.

YEAST

Soak 1 fresh yeast cake in $\frac{1}{4}$ cup of warm water. Scald 1 pint of rich butter milk. Let cool. Add 2 tblsp. of sugar and dissolved yeast cake. 1 cup flour and let stand over night. In morning add enough corn meal to make a dough. To handle easy, make in cakes and pat them flat. Lay on a cloth to dry. Turn every morning till clear dry. Ready to use in 2 weeks and makes 40 cakes. I use one cake at a baking. This has to be started with yeast foam. No other kind will do. I start mine in the evening.—Mrs. Jessie Gieber, Blue Springs, Nebr.

COOKING HELPS

ESCALLOPED POTATOES—"When I make escalloped potatoes I stir the flour with a little of the milk. I like it so much better than to sprinkle the flour on the potatoes before baking." —Mrs. Ella Nissen, Hamlin, Iowa.

CORN MEAL MUSH—"When making corn meal mush, put 1 pint of whole or skimmed milk in the water and bring it to a rolling boil. Thicken with corn meal, season with salt and mold in pudding pan. When cold, slice real thin and fry. The milk makes it brown so nicely." —Mrs. Grace Gentzler, Leona, Kansas.

CAN BEEF SUET—"Did you ever can beef suet? It's handy to have it ready to make suet pudding. Fill a pint jar half full of ground suet and finish filling jar with sorghum or corn syrup. Let stand a few hours for the air bubbles to come to the top. Then add more syrup and seal. That's all there is to it. No Cooking is necessary. It keeps perfectly." —Mrs. Fred E. Fritz, Menlo, Iowa.

FRYING APPLES—"I heard you speak one day of frying apples. Well, I have been doing that for some years. I also fry apples in the same pan when I make hamburgers. Just lay the apples on top of the hamburgers and fry them slowly. When the apples are done, the hamburgers are done too. In this way there won't be such a hard crust on the hamburgers and it gives them a nice flavor." —Mrs. Gustav Neuhaus, Benson, Nebr.

THE EGG YOLKS—"When making angel food cakes and you do not care to use the yolks in custards or other bakings at the moment, just pour them into some boiling water and cook till hard. They can be used in potato salad or mashed fine and seasoned as for deviled eggs and used in sandwiches for school lunches. The cooked yolks would keep in the refrigerator for several days." —Miss Daisy Rudiger, Great Bend, Kansas.

USE APPLE SAUCE—"When the roast is nearly cooked, spread generously with apple sauce mixed with brown sugar and a little cinnamon and clove. Then brown until a slight crust is formed." —Ruby Jelinek, Linwood, Nebraska.

BAKING HAM—"When I prepare ham for baking, I remove the skin, leaving about ¼ inch of fat. Stick the fat side full of cloves. Make a paste (rather thick) of 1 cup of sugar, 1 cup of flour, and vinegar to moisten. Cover the top of the ham that has cloves in it, with paste. Bake for about 15 minutes to each pound, with the fat side up. We like this very much." —Mrs. Grace Spencer, 103 W. Lowell, Shenandoah, Iowa.



Paul Louis Trauernicht, of Liberty, Nebr. gets up early in the morning so he can enjoy the flowers.

DOWN TO GRAN'MA'S

By M. GOFF

My, how good things used to taste
Down to Gran'ma's.
Big fat cookies, brown an' sweet,
Doughnuts 'most too good to eat,
Fruit cake—um, that was a treat—
Down to Gran'ma's.

After school was out we'd haste
Down to Gran'ma's.
Yes sir, we'd jes' run a race,
An' I always won first place
In that helter-skelter chase
Down to Gran'ma's.

I can see us goin' in
Down to Gran'ma's.
Gran'ma, in her rockin' chair,
Looked so peaceful, settin' there.
"Here's my boys, I do declare,"
Down to Gran'ma's.

Wisht I was a boy again,
Down to Gran'ma's.
With a slice of home made bread,
Jam as thick as I could spread—
Me an' Jim an' Joe an' Fred—
Down to Gran'ma's.

CRISPETTES

For 4 quarts popped corn take:
½ cup brown sugar
½ cup Karo, Blue Label
½ cup water
1 tsp vinegar
1 tsp. Mazola
½ tsp. salt

Pour over corn and mix thoroughly. Spread into deep piepan and cut into squares as desired. To keep fresh and crisp, wrap in wax paper.

MOLASSES TAFFY

1 cup molasses
¾ cup sugar
2 tsp. vinegar
1 tblsp. butter of margarine
1/8 tsp. baking soda
1/8 tsp. salt

Boil molasses, sugar, and vinegar to hard-ball stage (265-270 degrees F.). Remove from fire. Add butter or margarine, baking-soda, and salt. Stir only to blend. Pour into well-buttered pan. When cool pull until light and porous. Cut in 1-inch pieces.

PLAN YOUR GARDEN

Whether it is to be a vegetable garden or a flower garden, now is the time to plan it.

A successful vegetable garden is preceded by careful planning. There are many new varieties of vegetables that deserve your consideration. You should plan so that, from the first early lettuce, until the last turnip is pulled, there will be a continuous supply of vegetables available in your garden. You must also plan to raise enough that there will be plenty for canning and winter storage.

Be sure to make a careful study of what successive planting you must do, that you may have each vegetable at the right eating stage at the right time, all thro the summer.

We know that the very best seed is, in the long run, the cheapest. Make out the list of vegetables you wish to grow, the amount of seed you will need of each variety, and then send your seed order.

You'll Enjoy This Program

TUNE IN TO

LEM HAWKINS and His GANG

Each Week Day Morning (except Sat.)

7:30 A. M.

KMA ----- Shenandoah
KRENT ----- Des Moines
WMT ----- Cedar Rapids

MOTHER'S
BEST
★ Flour



THE FLOUR WITH A FLAVOR

Earn Money taking renewal and new subscriptions in your community. Make money for your church or club. Write for details.

Leanna Driftmier, Shenandoah, Ia.

KMA PROGRAM SCHEDULE

MY KITCHEN

930 Kilocycles Shenandoah, Iowa
 NBC Blue Network
 Iowa Broadcasting System
 Mutual Broadcasting Company

KMA'S DAILY PROGRAM

MORNING

4:30 a. m.—Haden's Hillbillies
 6:00 a. m.—Weather and News
 6:15 a. m.—Lonnie
 6:30 a. m.—The Family Altar
 7:00 a. m.—Morning Headlines
 7:15 a. m.—Chick Holstein
 7:30 a. m.—Lem Hawkins and His Gang
 (Monday through Friday)
 7:30 a. m.—Novellers (Sat.)
 7:30 a. m.—Family Altar (Sundays)
 7:45 a. m.—Happy Hank
 8:00 a. m.—Coffee Pot Inn (Mon. thru Fri.)
 8:00 a. m.—Uncle Bill Reads the Funnies
 (Sun.)
 8:15 a. m.—Carl, Jane, and Lonnie
 8:30 a. m.—Mid-Morning Devotions
 8:45 a. m.—Ma Perkins (Mon. thru Fri.)
 9:00 a. m.—Jessie Young, Homemake
 9:30 a. m.—The Haden Trio (Sun.)
 9:45 a. m.—Earl May
 10:00 a. m.—Church Services (Sundays)
 10:15 a. m.—Young Dr. Malone (Mon through
 Fri.)
 10:30 a. m.—Markets and Farm News
 10:45 a. m.—Old Favorites
 11:00 a. m.—Tobias Cortnussel Nooz
 (Mon. thru Fri.)
 11:30 a. m.—KMA Country School
 12:00 Noon—The Novellers
 12:15 p. m.—Earl May with the News
 12:45 p. m.—Market Time

AFTERNOON

1:00 p. m.—Humorous Squibbs
 1:00 pp. m.—Semi-Solid Ramblers (Sun.)
 1:30 p. m.—S. O. S. Program
 1:45 p. m.—Hits and Encores
 2:00 p. m.—Kitchen-Klatter
 2:30 p. m.—Affairs of Anthony
 (Mon. thru Fri.)
 2:45 p. m.—Between the Book Ends
 (Monday through Friday)
 3:00 p. m.—Club Matinee (Mon. thru Fri.)
 3:30 p. m.—Fiesta (Sat.)
 4:00 p. m.—News
 4:15 p. m.—Mainer's Mountaineers
 4:30 p. m.—Tommy Tucker Boys
 (Mon. thru Fri.)
 4:30 p. m.—Met. Opera Auditions of the Air
 (Sundays)
 5:00 p. m.—Fiesta (Mon. thru Fri.)
 5:30 p. m.—Bud Barton (Mon. thru Fri.)
 5:30 p. m.—Renfrew of the Mounted
 (Saturday)

EVENING

6:00 p. m.—The Carter Family
 6:15 p. m.—Chick Holstein
 6:30 p. m.—Earl May with the News
 7:00 p. m.—The Aldrich Family (Tuesday)
 7:00 p. m.—Tommy Dorsey's Orchestra (Sat.)
 7:30 p. m.—Gallant American Women (Tues.)
 7:30 p. m.—Quick Silver (Wednesday)
 7:30 p. m.—Farm Bureau Program (Thurs.)
 7:30 p. m.—Carson Robison and His
 Buckaroos (Fridays)
 7:30 p. m.—Radio Guild (Sat.)
 8:00 p. m.—The Green Hornet (Mon.)
 8:00 p. m.—Cavalcade of America (Tues.)
 8:00 p. m.—The Green Hornet (Wed.)
 8:00 p. m.—"The Grocer Speaks" ((Thurs.)
 8:00 p. m.—Plantation Party (Fridays)
 8:00 p. m.—Alka-Seltzer National Barn
 Dance (Saturdays)
 8:30 p. m.—Rochester Civic Orchestra (Mon.)
 8:30 p. m.—Meet Mr. Weeks (Tues.)
 8:30 p. m.—Horse and Buggy Days (Wed.)
 8:30 p. m.—America's Town Meeting of the
 Air (Thursdays)
 8:30 p. m.—"The Grocer Speaks" (Fri.)
 9:00 p. m.—Little Ol' Hollywood (Mon.)
 9:00 p. m.—Roy Shield's Encore Music
 (Tues.)
 9:00 p. m.—Madison Square Garden Boxing
 Bout (To Be Announced)
 9:00 p. m.—Roy Shield's Revue (Wed.)
 9:00 p. m.—NBC Symphony Orchestra (Sat.)
 9:30 p. m.—National Radio Forum (Mon.)
 9:30 p. m.—Brent House (Tues.)
 9:30 p. m.—Adventures in Photography
 (Wed.)
 9:30 p. m.—Shenandoah Town Meeting
 (Thursdays)
 9:30 p. m.—George Olsen's Orchestra (Fri.)
 10:00—Newstime (Mon. thru Sun.)
 11:00 p. m.—The Marriage Club (Wed.)
 10:15 p. m.—to 12:00 Midnight — Dance Pro-
 grams: (Johnny Messner, Ray Noble,
 Lou Breese, Jan Savitt, George Olson,
 Larry Clinton, Woody Herman, Carl
 Ravazza, Glenn Miller, Russ Mongan,
 Eddie Lebaron, Jan Garber, Mal Hallett,
 Chuck O'Fster, Lani McIntyre, Tommy
 Dorsey, Charles Barnet, George Hamil-
 ton, and others.)

My kitchen is a cozy room,
 With pot and pan and mop and
 broom

Like soldiers in a gay brigade
 Alert to give my household aid.
 My dishes gleam upon their shelf,
 Their colors orange, cream and
 delft.

I've plants upon the window sills
 And dainty curtains with crisp
 frills.

Of course, the stove and box for
 ice

Are big, but comforting and nice,
 For seeing them, I know I

Can make sherbert or apple pie.
 Some folks for kitchens have no
 zest—

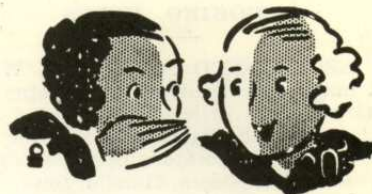
It is the room I like the best!

—Janette Thompson.



Ralph Childs

In the year 1908, to the Childses of Waterloo, Iowa, was born a son, Ralph William Child. For 21 years Ralph William remained in Waterloo and thus it became known as his home town. In West Waterloo High School the seeds of his future announcing ability were sown when he achieved a small measure of fame as an orator in declamatory contests. Iowa State Teachers College at Cedar Falls educated him for a Bachelor's degree, and then he went out to teach high school English at Aplington for three years. The University of Iowa took up the task of trying to educate Ralph then, and in 1933, with a Master's degree, he found himself back in his old home town with a depression to fight and no job. WMT in Waterloo then discovered Ralph Childs' abilities, and realizing his value to the organization, were finally induced to give him \$7.00 a week for his announcing services. This is what is known as getting into the big money in radio. In 1935, school teaching jobs were opening up again; so Ralph taught for another year. But the radio bug had done its work, and the next year found him in Hutchinson, Kansas, at KWBG. Fame and fortune lured him east, and the next stop was WHBF, Rock Island. But Iowa claimed her native son again on January 1, 1939, and Ralph says he's mighty happy to say, whenever the occasion arises, "This is KMA, Earl May's station, in Shenandoah, Iowa."



OVER THE FENCE

I hope you will read all the ads in this magazine and write to the advertisers if you can. It will mean a lot to them and you can benefit by it, too.

The next few months are going to be very busy ones—chickens, gardens, and housecleaning—but please don't forget Kitchen-Klatter. Make 2:00 to 2:30 your rest period and rest near the radio. I will be at my microphone every day and will need to feel that you are with me at that time.

Our daughter, Lucile Verness, has a story in the January "Scribner's Commentator." If you have enjoyed her stories write to the Editor of the magazine and ask for more of them. Publishers like to know you read their magazine and enjoy their choice of stories.

Mrs. Susie Hadfield, of Greenville, Iowa, asks me to urge every one to use as much lard as they can. Lard can be used successfully in baking if you cream two teaspoons of sweet milk with each cup of lard and beat it before you add the sugar.

"I am only one, but still I am one; I cannot do everything, but still I can do something, and because I cannot do everything I will not refuse to do something that I can do." Selected. A good Kitchen-Klatter motto!

You are all so lovely to write to me, that I don't want to find fault, but please be sure your name and address is plainly written on your letter for sometimes I can't write you or send your magazine because I lack part of your address.

I wish every one of you Kitchen-Klatter members would write me at least once a month. It would be a wonderful help to me in my work.

Do you remember when my sister Jessie Shambaugh used to conduct a Mothers Hour Program? Her children have grown up, too. Bill is attending Cornell College at Mt. Vernon, Iowa, and Ruth graduates from High School this year.

You had better send for your Magazine as soon as I announce it is ready if you want to be sure and get one. Of course it is much more convenient to be a yearly subscriber if this is at all possible.

My aim—"A Kitchen-Klatter Magazine in every listener's home. Eventually—why not this month."

WHAT
SHALLWE
READ

By

MISS ANNA DRIFTMIER, Librarian
Clarinda, Iowa, Public Library

Several years ago there appeared in the Asia Magazine an article by a Chinese author, Lin Yutang, about China's native aversion to publicity. He said they never courted it; they tried to keep foreigners from making a study of their people; yet in spite of all their efforts foreigners would come and try to understand Chinese ways of living.

This may be true, for regardless of terror in Europe and war cries spreading over greater territory, the Chinese are still in the limelight. They draw one's sympathy whether they want it or not. People come into the library and ask for something about China, not necessarily about her war with Japan, but about their ways of living, and stories about them. Our shelves are usually empty of books concerning China. These are most popular.

China

Hobart's OIL FOR THE LAMPS OF CHINA, a story about the influence of the Chinese servants upon their American employees and the employees' helplessness against it. The story grips the reader, and he never forgets it. When once begun he cannot neglect it till it's finished.

Pearl Buck's THE GOOD EARTH has had a revival since it received the Nobel Prize. People are rereading it with new interest. Her PATRIOT is not more popular than THE GOOD EARTH.

Biography:

Mary Ellen Chase, Professor of English Literature in Smith College has written her life story, telling about her interesting experiences as teacher and leader of young people. She has lived through years of changes in education and tells them with sympathetic insight. The book is called A GOODLY FELLOWSHIP. Very good.

Children's Books

This list of good books is incomplete without books for children. For the very young boy there is CHIPS AND LITTLE CHIPS by Ruth and Harrop Freeman. Chips is a carpenter, and of course Little Chips must be the boy who learns to play with hammer and nails for constructive play. There are music scores with various tools walking on the staff instead of notes. As old as it is, Canfield's UNDERSTOOD BETSY is still the popular and excellent book for younger girls. A city bred child is taken to live with her aunt while the mother goes south for her health. The child has a normal life and is made to realize the value of independent work and play with initiative and planning. Girls like it.

I will appreciate your suggestions as to any new department you would like to have in this magazine. Write to me—send recipes and helps.—Leanna A.

America

TREE OF LIBERTY by Elizabeth Page is an historical tale of the period before and after the Revolutionary War. Matthew Howard, a frontiersman and follower of Thomas Jefferson, married a beautiful girl from the aristocratic Tidewater region of Virginia. Their social life has been different as have their political loyalties, causing friction and hardships in the family. The story carries on through several generations of pioneering descendants. A very good story.

SEA ISLAND LADY, by Griswold. An interesting story about a Northern woman marrying a Southern plantation owner. She finds life vastly different in her Carolina home.

Westerns

There are several new Westerns by popular authors: Bower's SWEET GRASS is on a long calling list which speaks for its popularity; Hendryx has a new one called THE EDGE OF THE BEYOND; DARK HORSE by Will James is up to the usual standard and is illustrated with his own pen drawings; Raine's THE RIVER BEND FEUD is one of his best, the readers say.

It is a question as to which is most popular, the Western or the mystery. Wentworth's BLIND SIDE, Rhode's ELM TREE MURDER, Boutell's DEATH HAS A PAST, all three are good.

Essays

Sometimes we look with dread at a book of essays, but here are some that are only a page or two long and are fascinating. Let's see what they are like.

Do you remember when you were small, and you could tell who was walking up the school aisle, without looking up, by the squeak of the wearer's shoes? Or some Sunday morning when all was still in church, and you were trying to feel spiritual, you were distracted by the various pairs of squeaky shoes going to their various pews? Some were faint and quick, others heavy and saw-like? Or do you remember when you begged to be let out of the buggy when you approached the covered bridge because you were afraid, and you ran behind the buggy holding fast to the rear spring lest the family got away from you and you would be forced to run all alone through the dark bridge? Do you remember the sound of the old dinner bell that hung on the top of the old smoke-house? Well, if you remember those things, you will like the small book called HAPPY JOURNEYS TO YESTERDAY, by George

BOOK HOUSES

I always think the cover of
A book is like a door
Which opens into someone's house
Where I've not been before,
A pirate or a fairy queen
May lift the latch for me;
I always wonder when I knock
What welcome there will be.
And when I find a house that's dull
I do not often stay,
But when I find one full of friends
I'm apt to spend the day.
I never know what sort of folks
Will be within, you see,
And that's why reading always is
So int'resting to me.

Mrs. Lowell Dougherty of Wauke, Iowa, has found listening to the Kitchen-Klatter program that all home-makers' problems are the same, and that we are apt to magnify our own troubles so much that we sometimes forget others. She reminds us of this verse:

"If you hold your nose to the grindstone rough
And keep it down there long enough
Soon you will know there are no such things
As brooks that murmur and birds that sing.

Three things your whole world will compose
Yourself, the stone, and your poor old nose."

(All right, girls, get your nose off that grindstone!)

COVER PICTURE

Many of you will recognize the cover picture as being a rock garden at the home of Helen Fischer. During the months of April, May and June a succession of blooms, tulips, iris, sweet williams, hardy pansies, and other low growing varieties—make this spot in Mrs. Fischer's yard a thing of wonderful, breathtaking beauty to flower lovers.

"The magazines are getting better and better, and I read them from cover to cover. One ought to be very thankful for such a good paper and for so little money. May your good work continue, is my wish for 1940."
—Mrs. Anna Campbell, Fort Dodge, Iowa.



My next door neighbors, Mona and Mary Ellen Alexander.



OUR CHILDREN

There were so many interesting letters from you mothers in my mail bag this month that it has been hard to choose the ones that I thought might be the most helpful. Finally I decided to use the following three because all of them discuss problems which most of us have had at one time or another. Sometimes we nearly lose our wits before we stumble on to just the right thing to cure some bad situation, and if you haven't tried these particular things, perhaps it would pay you to give them a trial.

The first letter from a mother at Osceola, Nebraska deals with her way of curing tantrums. Most of us know that reasoning and persuasion do no good when a child is kicking and screaming—something has to shock him out of his temper, and this mother found that right something.

"My young five-year-old son developed the habit of throwing himself on the floor, kicking and screaming whenever something didn't suit him. Any amount of reasoning or persuasion that I used was of no avail. Then one day when he threw himself in the middle of the kitchen floor I grabbed a dipper of water and dashed it into his face. He got up immediately and completely forgot all about his tantrum. After a time or two all I needed to do was to start for the dipper, and he soon changed his mind. It put a final stop to those tantrums that were hard on him and everyone else in the family."

Almost all children seem to pass through a stage where they bite other youngsters, and this can be one of the most perplexing problems of all. It is embarrassing for us mothers when this happens, and it is very bad for a child to fall into the habit of inflicting such cruelty on others. As nearly as I can tell there is only one sure way of curing this vicious habit, and this is the way that a mother in Clarinda, Iowa recommends.

"When my children were small one of them had a dreadful habit of biting the other children. I did everything in the world to stop it, including scoldings and whippings, but oh! dear, nothing seemed to make any difference. One day I decided that it couldn't go on any longer, so the next time he bit someone I gave him a dose of his own medicine and bit him. Evidently he didn't realize how much his biting hurt others, for from that time on he never bit anyone again.

The last letter deals with something which all of us have to face at one time or another, I am certain. I guess there are children who have no fear of the dark, but I have never seen them. Even though we do all we can to keep our children unafraid, they

are bound to play with youngsters who are afraid and who give the others a taste of fear. An only child is more likely to suffer from this than the child who has brothers and sisters, and it taxes our ingenuity to conquer the fear. A Kitchen Klatter Sister in Ft. Dodge, Iowa found an excellent way to help her child, and those of you who are about ready to give up in despair may find it worth while to try her suggestion.

"My seven-year-old boy would never go into a dark room or closet for he was terribly afraid of the dark. He has to sleep upstairs now, as we live in the country and have only oil lamps, I bought him a small flashlight which he takes with him when he goes to bed. Now he will take the flashlight and go into the basement or anywhere I want him to go after dark. The small investment was worth while a thousand times over, for he isn't afraid now and he really had a dreadful fear of the dark."

Along with the letters which gave suggestions for breaking bad habits, there were some which asked for advice. I would like to print all of these, but space will permit only one, and so I have selected the one that seems to apply to most of us. A mother in Hastings, Nebraska writes: "I have three small girls, aged two, eight and nine, and sometimes I really don't know what to do next when they get impudent. I wish that you would read a letter on children talking back. I have tried several ways of punishing the habit, but it doesn't do any good."

Where is the mother who hasn't been shocked one fine day when her children "talked back?" All children do this sooner or later, but the way to prevent it from becoming a chronic habit is to nip it in the bud. The very first time your child becomes impudent and sassy, let him understand that in his home there can be no such talk. Don't let the first time slip by—stop it then and there.

I guess most of us will have to admit that when our children first talked back we were nervous and had spoken sharply to them. Think back and see if this isn't right. When my children were little I learned very quickly that they reflected all of my moods. If I lost my patience and spoke to them irritably, they replied and behaved in the same fashion.

Of course there is always the time when the child "feels his oats" as the saying goes, and talks back for no good reason whatsoever. Convince him at that moment that you won't tolerate such impertinence, and the next time he does it send him to his room and keep him there all after-



Harry and Joyce, children of Mr. and Mrs. Clay Ballantyne of Lamoni, Iowa. Two years ago Joyce won a Bulova watch, had her picture in "Life" and her name read on the "Vox Pop" program as being one of five children chosen from 5000, who looked the most like the Dionne Quintuplets. It isn't hard to see why she was a winner.

noon if necessary. Make such an impression upon his mind at the beginning that he'll think twice before he is rude again.

OUR CHILDREN

All of us mothers are no doubt embarrassed, but never-the-less glad, when our youngsters correct us on the pronunciation of a word or a mistake in grammar.

We are embarrassed because we have allowed ourselves to be careless about these things that are really important. We are glad that our children are learning to speak correctly.

A child who hears, "He ain't" and "She don't" in the home, will find it very hard to change the phrases to "He isn't" and "She doesn't", when he starts to school. It will take months of drill for him to overcome these errors so let us save our children this struggle by using only correct English in the home.

"So glad to receive the January issue of Kitchen-Klatter this morning. Such a nice home woman's magazine. I wonder how you ever think up so much good information and news. It seems to be getting better and better all the time." Mrs. J. R. Graham, Ottumwa, Iowa.



My niece Francis Conrad Harndon, and David of Detroit, Mich.

◆ THE KIDDIES' CORNER ◆

BETTY'S RUN-AWAY BICYCLE

Betty was a brown-eyed, golden haired little girl about the time your mother and daddy were children. She had a merry smile and there was a mischievous twinkle in her eye for she was a healthy happy girl who loved to play all sorts of out door games and she lived good health rules. The only trouble with Betty was that she had a hard time obeying all of the Safety rules. She had more fun when she was doing a trick that was just a little daring and often a bit dangerous.

In the windy month of March Betty liked to fly a kite as well as her brother, Bob. She was pretty good at it, too, but bicycle riding was her greatest enjoyment. Therefore, just as soon as the snow had disappeared in the spring, you would see Betty sailing up and down the street on her bright red bicycle.

Oh, she wasn't afraid of tumbles. She had taken many of them when she hit sandy places and ruts. She just laughed them off. More than once she came home with black and blue marks after one of her thrilling rides. Her mother would say, "Betty, please be more careful. You take too many foolish chances. Mother wants you to enjoy your bicycle, but if you aren't more careful you may not be able to ride again."

In the town where Betty lived, there was a high hill. A sidewalk made of wood was built on it, and it had long been a temptation to Betty. The only reason she hadn't tried it was that trees lined one side of the walk, and a deep ditch was on the other and she knew that it would be hard to turn out for anyone who might be walking on the walk. Then too, her bike did not have a coaster brake, and the only way to slow up or stop that kind of a bike was to hold back on the pedals. If she would lose her foothold on them the ride would be a fast and furious one.

As I said before, this hill had often tempted her, and this time she couldn't resist it any longer. She thought to herself, "I can handle this bicycle. I've ridden it many miles up hill and down, and I won't lose control of the pedals and I won't meet anyone, and even if I do, I'll be able to turn to one side as I pass. Boy! This is going to be fun! I've always wanted to take this ride and now I'm doing it!"

Well, soon after Betty started her ride over this long, steep, board walk her feet slipped off from the pedals. It was then she found herself on a runaway bicycle! Faster and faster she went. All she could do was to hold on and put up her feet far away from the swiftly turning pedals so they would not strike. All of her nerves and balancing skill were needed to keep her on that rough board sidewalk. Luckily, she did not meet

anyone on that runaway ride and she shot through the main street of the small town like a streak of red. Men and women were so shocked as they saw her coming they couldn't speak. At last the runaway bike and its pale faced rider came to a stop right in front of a statue of Paul Revere in the village park. After Betty caught her breath she looked up and said, "Well, Paul, both of us have taken fast rides and I guess the only difference between you and me is that you are now famous and I am not. But, listen, Mr. Revere, I've taken my last foolish ride. From now on I'll obey all of the safety rules."

—Mrs. F. A. Zappe.

WRITE TO MRS. ZAPPE

Mrs. F. A. Zappe of Browsersville, Minn., who writes stories for you would like to have you children write her interesting things about your pets. She will write stories about **your own** pets, for this children's page.

SOME RIDDLES FOR YOU

Question: What can you put up a spout down that you can't put down a spout up?

Answer: An Umbrella.

Question: If three men under one umbrella keep dry, how is it done?

Answer: It is done when it is not raining.

Question: Why is an old umbrella lost good as new when found?

Answer: Because it is recovered.

Question: What does a little boy's mother do when he gets his stockings on wrong side out?

Answer: She turns the hose on him.

PLEDGE TO THE FLAG

"I pledge allegiance to the flag of the United States of America and to the Republic for which it stands. One nation indivisible, with liberty and justice for all."

ANIMAL TWISTS.

The next time you have a party and everyone has had a grand time tearing around outdoors, give your guests a chance to catch their breath by having a contest. Pass everyone a pencil and a piece of paper; on this paper you should write the following names just as they are written here. Give everyone the signal to start, and see who is the first to straighten these names out by writing the correct name next to it.

1. Shore, 2. Soon come, 3. Tassy cup, 4. Areb, 5. Genody, 6. Sinob, 7. Kats Rum, 8. Chowdouce, 9. Padrole, 10. Allam, 11. Talligora, 12. Hungry Doe, 13. Present, 14. Fullborg, 15. Somue, 16. Kacopec.

Key to Animal Twists

1. Horse, 2. Mongoose, 3. Pussy-cat, 4. Bear, 5. Donkey, 6. Bison, 7. Muskrat, 8. Woodchuck, 9. Leopard, 10. Llama, 11. Alligator, 12. Greyhound, 13. Serpent, 14. Bull dog, 15. Mouse, 16. Peacock.

He uses a pen

Every day of his life,

And yet he can't write,

And no more can his wife.

Like the lily, he never

Will labor or toil,

And oft like the lily

He roots in the soil.

(Pig)

BACK NUMBERS

Send \$1.00 for a yearly subscription to the Kitchen-Klatter Magazine. Start your year with April and receive February and March free or ask for a free cook book as listed on page 15.



Leanna—listening for the first time to a transcribed Kitchen-Klatter Program, on Thanksgiving Day 1939.

Our Hobby Club

(For Subscribers to the "Kitchen-Klatter Magazine")

LETTERS ABOUT HOBBIES

"We are still collecting pitchers, salt and pepper shakers, and buttons. Have 760 pitchers; 300 sets of salt and pepper shakers; and 4700 buttons. I like to hear from hobby friends.—Mrs. Fred Mayer, Auburn, Nebraska, Route 3.

"My hobby is collecting quilt pieces size seven by seven. Will exchange for quilt patterns or pieces. Flowers are also my hobby.—Mrs. E. J. Westgate, Le Center, Minn., Route 2.

"My hobby is collecting chicken or fowl what-nots, salt and pepper shakers, and anything else in that design."—Mrs. Vernon Flaming, Topeka, Kansas, 1526 Tyler.

"I have several hobbies—they are collecting small attractive rocks and souvenirs from every state. Haven't but a few so far. I'm also collecting stamps, postmarks, pot holders, embroidery patterns, and choice recipes."—Mrs. Francis Myers, Springfield Missouri, Route 1.

"My hobbies are Scrap Books. I have 21 of them. My favorites are: poem, picture postcards, house interiors, recipes, and snapshots of my 16-months old daughter. I would be glad to help people in your radio audience with their hobbies if they would send me picture postcards from their town or any others they have. I mount the postcards with transparent Scotch Cellulose tape in a wall paper book I covered with bright print material. These wall paper books are available in different sizes and if you tear out a few pages now and then through the book (so the back won't split), they are ideal for all kinds of scrap books. And dealers are usually glad to get rid of their old books."—Mrs. Bruce Kauffman, Salina, Kansas, 651 Highland Avenue.

Anyone wishing to have a "Pen Pal" Club write to Mrs. Lem Stockwell, Titonka, Iowa.

"I have a hobby. It's collecting quilt pictures and patterns. I have 1,000 different ones, but there are a lot more I don't have. One lady I heard of lately has between three and four thousand."—Mrs. Raymond Miller, 5521 So. 33rd Ave., Omaha, Nebr.

"While collecting buttons for others I became so interested in buttons that I started a collection for myself. I have over 2000 buttons collected since June 1939. I want to make it 5000 by June 1940. I use old, modern, all sizes, shapes, colors and kinds. I also collect pitchers of all kinds. Have 52."—Mrs. Lena Frey, Rt. 1, Madrid, Ia.



Mrs. Glee Oleta McNutt of 93 No. Lexington, Columbus, Ohio, has a wonderful collection of 618 pairs of Salt and Pepper Shakers and 130 incense burners.

Flower holders or vases—Mrs. Richard Winburn, Weston, Mo.

Embroidery pillow slip patterns—Mrs. W. H. Lile, Avoca, Iowa.

Handkerchiefs, and salt and pepper shakers—Mrs. Wayne Thompson, Box 71, Camden Point, Mo.

House plants—Mrs. S. O. Jorgensen, Guthrie Center, Iowa.

China animals and little china dolls—Miss Dorothy Gustafson, 1413 Summit St., Beatrice, Nebraska.

Salt and pepper sets, pitchers and vases.—Lenora A. Darby, Greenfield, Iowa.

House plants, cactus and flower seeds—Mrs. Albert Peterson, Rt. 3, Meadow Grove, Nebraska.

"My hobby is salt and pepper shakers and I have about 200 different sets. Some are so very cute. I have a set from Australia, Brazil and Hawaii. I heard you say your son is in Egypt. I wonder if I could get him to send a set from there. I will be glad to pay you for the set and postage and whatever else the trouble is. So I hope you will write to me about it. I have sets from all states in the United States except Mississippi, Montana and Tennessee. I do wish I could find people who live in these states to exchange with me or else I would send them money to get them. I like novelty sets best."—Mrs. Ernest Miller, Wakefield, Kans.

Note: I have written to Frederick asking him if he could send things to people with hobby collections. Will let you all know his answer. L.F.D.

"I collect hankies and will be glad to exchange with anyone who has a hobby."—Mrs. Lon Jones, Thompson, Mo.

CLASSIFIED ADS

WHAT HAVE YOU TO SELL?
Make use of this ad column.

Rate of 5¢ per word. Minimum charge 50¢. Payable in advance.

BABY SWEATERS. For Sale. Silken Shetland knitted baby sweaters. Very lovely in pink or blue. Give baby's age. \$1. each. Mrs. E. R. Hinks, Munden, Kansas.

BEDTIME PRAYER REMINDERS. A cross that shines in the dark. Made by "Borrowed Timers." Just right for an easter gift or for your own use. Envelope size. 15c each. Gertrude Haylett, Shenandoah, Iowa.

VASES MADE OF IOWA CLAY. Sunset colors. Fine for hobby collectors. Price 35c PP. Order from Sue Field Conrad, Clarinda, Iowa.

COLONIAL COCKERELS LOW \$3.00
AS PER 100

CHICKS World's Largest Hatcheries... Day-old males, pullets, straight run in all leading breeds. Lowest prices. Blood tested. Hatches year around. Four weeks' livability guarantee. Catalog FREE. **COLONIAL POULTRY FARMS, Shenandoah, Ia. Box 157.**

BOOK LOVERS—Our stock of old, rare and new books is the largest in the west. If you want to buy or sell books, write us.—Kieser's Book Store, Dept. K-8, 205 No. 16th St., Omaha, Nebr.

SWEET PEAS "New Giant Ruffled." 4 big pkts. —25c, including Mayfair—pink, Lady-lavender, Jubilee—purple, Chieftan—red. (Reg. catalog value 40c.) **EARL E. MAY SEED CO., Shenandoah, Ia.**

FLOWER ARRANGEMENT—A hand tinted pamphlet, prepared by Helen Fischer and Gretchen Harshbarger. Fine for use in 4-H projects. Price 25c in silver and 6c in stamps. Send orders to Helen Fischer, Shenandoah, Iowa.

BOYS AND GIRLS—Make money taking subscriptions for the Kitchen-Klatter Magazine. Write for information.
—Leanna Driftmier, Shenandoah, Iowa.



CLEVER KITCHEN ENSEMBLE

A gay and youthful apron to match your tea towel—that's the unusual idea launched on this new transfer, C9021, 10c. Applique dishes embroidered with a bright flower sprig are delightful on the 7 tea towels; a cheerily steaming teapot pocket and a row of appliqued cups and saucers across the bottom decorate the apron.

You'll want one of these clever ensembles yourself, and the extra stampings from your NUMO hot iron transfer will make attractive gift sets as well. Send order to Leanna Driftmier, Shenandoah, Ia.

PRACTICAL POULTRY POINTERS

After the severe winter we have just passed through, with the snow and ice and zero weather, I think we all will welcome the March winds.



Mrs. Olinda Wiles

Perhaps many have set incubators, or have hens that are broody at this date, if they have been laying heavily all winter.

And for those who have brooder houses — do not neglect them and hope to have thrifty chicks. Clean thoroughly—scrub with strong lye water, and after it is thoroughly dry use a good spray and disinfectant before moving in any equipment. See that all cracks are covered in the floor and walls and roof, and all windows repaired if damaged in any way.

Set up the brooder stove, and be sure it is in good running condition, and if any repairs are needed, order at once. Many times a hatch of chicks has been lost because the brooder stove failed to function properly, after the chicks had been placed in the brooder house under the hover.

Many different materials are used for litter for the brooder house floor. Peat litter comes at the head of the list in my estimation, with redwood bark a close second, but of course in trying to keep down the expense of raising your chicks we often resort to whatever material we have on hand.

I have found shredded corn fodder (not ensilage) makes a splendid floor covering. I have a friend that uses cobs ground rather fine. Straw is not very satisfactory unless it is changed very often. I have known of sawdust being used, but in one case I knew of, the chicks ate a great deal and were dying like flies before the owner realized what was the trouble. Their crops were full, and she thought they were eating heartily, (they were), but they were not eating mash, which she discovered after posting several.

I feed my chicks just as soon as I get them home from the hatchery. I usually get them in the morning and put them right out in the brooder house so they become accustomed to their water fountains. I believe more chicks starve to death than are fed too soon. When I take my chicks from the box I toe punch them for a permanent mark, then give each one a little thick sour milk with a teaspoon, which some of you may think is a foolish task, but by being sure each one has a taste of it they are not so apt to begin eating litter, etc. Then also the first thing to pass through their digestive system will be something that creates digestive juices (lactic acid in sour milk) which is also a good destroyer of germs and bacteria.

It is a good plan to sprinkle charcoal over their mash or pellets whatever their first feed might be. This

helps to eliminate any poisonous gases in the bowel.

Put newspapers under the feeders, as this prevents a waste of feed, and there is something about the rustle of the paper as they run across it that attracts other chicks to the feeding unit. Be sure to have plenty of water available at all times, and if you feed milk be sure it is always sour as a change to sweet milk may cause bowel trouble, strange as it may seem.

And first, last, and always, be sure of plenty of heat and good ventilation. Put the thermometer on the floor occasionally. A chick with cold feet will soon be having bowel trouble.

The last two years I have started all my chicks on the pellet form of feed and found it very satisfactory. Some thought baby chicks could not eat the pellets, but my only trouble seemed to be I couldn't keep enough of them in the feeders.

If you start on one kind of feed and wish to change, always make the change gradual, even if you are just changing from one brand of feed to another, and you will have no bad results.

—OLINDA CAROLYN WILES

WORK

The Creator of this universe was wise when he fixed things so that there would be so much work to be done.

When he created the world he could have made it so that we human beings would have nothing to do but He knew that wasn't wise, and instead of being a handicap, work is one of our greatest blessings.

We find it a cure for both mental and physical afflictions.

When sorrow comes, work helps us to forget.

When disappointments come we can lessen the hurt by work. When worry overwhelms you work will give you courage and faith.

Look upon your work as a blessing, not a curse. Be glad that each day brings tasks that must be done. Be glad that some one needs your help.

If you are happy, keep right on working, for whether rich or poor, work is your greatest blessing.

—Leanna



A three-year-old coyote, a pet of the Estus Critsinger family of Coon Rapids, Iowa. I believe he is lonesome.

BEAUTY HINTS

You can combine beauty treatments with housework. If your hands are rough and chapped, and your nails



Eva Hopkins

are brittle, I suggest that after washing the hands thoroughly, you give them a generous coating of a good cleansing creme. Then put on a pair of rubber gloves, and put them in hot water. Why not the dish water? Deprived of air and activated by heat, the skin perspires and the pores are opened and are receptive to the oils of the cleansing creme, which these rubber gloves keep well confined. It just has to sink in. So why should the family washing or a sink full of dinner dishes rob your hands of beauty? Make these tasks do just the opposite, and help bring loveliness to your hands.

A thin film of cleansing creme over your face and neck, before you hover over the hot stove or a steaming sink or tub, will give you a fine home steaming treatment that also pays good complexion dividends.

With the changeable weather it is very important that one use a good cleansing creme every night, to help supply the oils that are so helpful to the soft pliable skin. I suggest multi-purpose creme, then one is enough.

I have had many letters of "thank you" for suggesting that new soap containing carotene oil, which is rich in vitamin A. They like it for treatment of pimples, blackheads and the like.

If you have any questions or suggestions regarding your own beauty problems please write me, and I will be glad to answer them to the best of my ability.

Sincerely,
—Eva Hopkins
Shenandoah, Iowa

KITCHEN - KLATTER PUBLICATIONS**LIST OF COOK BOOKS**
Any 5 for \$1.00

- Vol. 1—Cookies and Candies
- Vol. 2—Salads and Sandwiches
- Vol. 3—Vegetables
- Vol. 4—Cakes, Pies, Frozen Desserts and Puddings
- Vol. 5—Oven Dishes, One Dish Meals and Meat Cookery
- Vol. 6—Pickles and Relishes of all kinds, Jellies and Jams
- Household Helps Book

Price:—25c Each, or any 5 of them for \$1.00, Postpaid

Order From
Leanna Field Driftmier
Shenandoah, Iowa

A RADIO PARTY

MARCH PARTIES



AID SOCIETY HELPS

March might be a good time to have that "Irish Stew" supper. Emphasize the family idea. Try to have each member bring every member of her family and as many in-laws, uncles, cousins, and aunts as she can round up. Am sure the Driftmier family could fill a good sized table. Charge only fifteen or twenty cents for the bowl of stew, crackers, pickles and coffee. You could charge 25c and add a green salad and pie or cake. A program of Irish songs, everybody singing, and a short talk on the origin of St. Patrick's Day would be an appropriate conclusion of a happy evening. Let's emphasize the family in the church, this coming year. Have as many parties as you can where all the family are invited. I am afraid that in this age of so many other cultural activities, our families are getting away from that good old custom of attending church together. One of the happiest memories I have is of my father and mother and the seven of us children sitting together in church every Sunday morning.

Mrs. A. L. Crissy of Atchison, Kansas, sends this help:

"We have Aid groups here and the one I am in had a "Sample Tea." We sent to different companies for samples of their merchandise, and stores and mills here in Atchison also contributed what they could. We put these items in sacks and sold them for fifteen cents apiece. We had a short program, serving tea and cookies, and made \$23.00."

Once a year all members of a certain Aid Society bring to meeting a favorite recipe. These are offered for sale at ten cents each. Sometimes they bring a dish of the prepared recipe and an informal luncheon is enjoyed.

LIFE

By Jeanne Reynolds

I'll take life as I find it,
And love if it comes along.
I'll cheer my sad companions
And I'll always have a song.

I'm not afraid of the storms
That I'll meet along life's way.
I can smile in the face of hardships
And laugh on a cloudy day.

I think that's the way God meant it—
The way he knew it should be.
And I'll always be happy, I think,
Taking life as it comes to me.
—From Trailmaker

Use the classified "ad" column if you have anything to sell. It costs but little and reaches thousands of people.

Those of you who are responsible for the entertainment at some party this month might like to have a radio party, because it affords a real opportunity to try out some original ideas.

Loud-speaker equipment can be rented very cheaply in almost every town of any size, but if it is impossible to get ahold of a microphone, a megaphone will serve the purpose. Arrange one end of the room (where the piano stands, if you have one) as a studio is arranged with a table for the announcer to sit at, and a large sign hanging above it on which the words "Quiet Is Requested, Please" have been printed.

When the guests have all arrived start the program by having one of the men act as "The Man On the Street." Have him interview various members of the audience on questions that will provoke some good laughs. After this is over pass a hat which contains slips of paper, each bearing the name of some famous radio star. Then a gong is rung for quiet and the fun begins. Each person must impersonate the star whose name he has chosen, or forfeit a piece of clothing. No two pieces of clothing can be accepted (the collection at the end can contain only one shoe, one necktie, one collar, for instance). It is pretty likely that most guests will do their best to perform rather than forfeit a piece of clothing.

When this part of the entertainment has been concluded, pass menus which have been written out in long hand. They will read something like this: Charlie McCarthy, Jack Benny, Hymns of All Churches, Kitchen Klatter, Pot of Gold, Orson Wells, etc. The women will probably know what items to choose, but the men will have a grand time when they discover that they've ordered three cups of coffee, for instance. Plates should be prepared in the kitchen, and each order should be filled just as it was written. It is possible to serve a balanced luncheon by using products that are advertised over the radio, but the fun will be in seeing how many people know what they are ordering when they select a name.



Since St. Patrick's Day and Easter both come in March, table decorations for your parties can use either motif.

If you wish to emphasize St. Patrick's Day, a big wooden chopping bowl heaped high with well scrubbed potatoes in the center of the table, with green or white candles in potato candle sticks, make an effective, as well as economical, table decoration.

If the emphasis is to be placed on Easter, make a nest of artificial grass or green crepe paper, cut in narrow strips, and in it put many brightly colored Easter eggs. A white rabbit or two may be hovering, watchfully, near. Favors of Easter eggs bearing the guests names are easily made.

Almost any game may be played at a March party. Let me suggest these two. The first one contributed by Mrs. S. Anderson of Oneida, Kansas:

"Here is a game we played at a gathering recently and it was very much enjoyed. We passed around slips of paper, on which was a number and the name of a popular song. When a number was called the person had to go to a blackboard and draw a picture, suggesting the song. To explain farther, if you had the song "When the Moon Comes Over the Mountain" you would draw a moon coming over the mountain. The rest of the crowd tries to guess what song you are illustrating."

Another game that is fun is a balloon relay. Divide the group into two teams and have a starting line at one end of the room. The first player from each side is given an inflated balloon and a teaspoon. The game is to carry the balloon to the end of the room and back on the teaspoon. If the balloon drops off it must be picked up with the spoon. As the first players reach the home base, they hand the spoon and balloon over to the next line.

FREE ROSE!

1 PAUL'S SCARLET CLIMBER FREE

with each order of the Special Rose Offer Number K7. In this offer you will get 6 EVER-BLOOMING HYBRID TEA, 2 year old, nursery grown roses for ONLY \$1.00 postpaid. Includes 1 glistening red, 1 yellow, 1 white, 1 pink, 1 two-tone, 1 dark velvety red and the FREE dazzling red climber. ORDER TODAY and be sure of getting your roses.

EARL E. MAY SEED COMPANY

SHENANDOAH, IOWA