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Kitchen-Klatter

MAGAZINE

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SHENANDOAH, IOWA

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IOWA IN OCTOBER

Photo by Burdick

October's Bright, Blue Weather

*O suns and skies and clouds of June,
And flowers of June together,
Ye cannot rival for one hour
October's bright blue weather.*

*When loud the bumblebees make haste,
Belated, thriftless vagrant,
And Golden Rod is dying fast,
And lanes with grapes are fragrant;*

*When Gentians roll their fringes tight,
To save them for the morning,
And chestnuts fall from satin burrs
Without a sound of warning;*

*When on the ground red apples lie
In piles like jewels shining,
And redder still on old stone walls
Are leaves of woodbine twining;*

*When springs run low, and on the brooks,
In idle golden freighting,
Bright leaves sing noiseless in the hush
Of woods, for winter waiting;*

*O suns and skies and flowers of June,
Count all your boasts together,
Love loveth best of all the year
October's bright blue weather.*

—Helen Hunt Jackson

A HOUSE OR A HOME

Small homes may harbor peace and love,
 If those who gather there
 Know what is meant by sharing things,
 Know what is meant by prayer.
 A cottage may hold more of wealth
 Than any mansion fair.

Anon.

I am sure that every one of us Kitchen-Klatter home makers wants to have a homelike home, not a mere house. It is comforting to think that it does not take a beautiful house, lovely rugs and furniture to make a home. Many of our parents built a real home on the prairies using newspapers for wall coverings and had no rugs on the rough pine floors. But these were real homes, never the less.

The weary traveler knew that he could find food and shelter under the low hanging roofs. The farm, near Shenandoah, where I was born, was on the main traveled road to Nebraska. In front of the house was a large silver maple tree, draped with wild grape vines and almost every night covered wagons would stop beneath its shelter and the travelers would camp for the night. They generally came to the house for eggs and milk, and often during the cold fall rains, Mother would ask a tired forlorn family into the kitchen for breakfast. While she fried the pancakes, she visited, sympathizing with them and encouraging them. Often she would find a warm dress for the mother or a wooly blanket for the tiny baby. This was true hospitality, giving freely and expecting nothing in return.

I wonder if we may not have become a little selfish in the enjoyment of our homes. We may not be called to feed weary travelers, but there are many other ways to show our hospitality. Let us never pass up an opportunity to share our homes and home-life with others.

LEARN TO LET GO

If you and I held on to all the worries and anxieties that cross our daily path we would soon be overcome by their magnitude. It is necessary to sweep our minds clean every night, of all disturbing things. Yes, chase them out, every one of them, for you house them at a terrible risk.

God has promised new strength for every day, and no burden so great but what, with His help, we can bear it. Our crosses are given to us, a little splinter at a time, and if we do not hold on to all these little crosses our burden will never become too heavy.

THEY SOFTLY WALK

They are not dead who live
 In hearts they leave behind,
 In those whom they have blessed
 They live a life again,
 And shall live through the years
 Eternal life, and grow
 Each day more beautiful,
 As time declares their good,
 Forgets the rest, and proves
 Their immortality.

—Hugh Robert Orr.

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LEANNA FIELD DRIFTMIER, Editor
 LUCILE VERNES, Associate Editor
 DOROTHY D. JOHNSON, Associate Editor
 M. H. DRIFTMIER, Business Manager
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A LETTER FROM LEANNA

Dear Friends:

If this issue of Kitchen-Klatter contains mis-spelled words and other glaring errors, please forgive me for this month has surely been a hectic one. Two children to get ready for college, carpenters and plasterers working full tilt to get the addition to our house done while the weather is good, and canning to do, all added to the general confusion.

The worst of the noise is over now and soon the house will be quiet. Almost too quiet, I imagine, for with Margery and Donald at college, there will be just Howard and Wayne at home. As Lucile said in her last letter, if Wayne should go into military training it would leave Howard rattling around in our big upstairs, all by himself.

We have had word from Lucile that her husband has a job in the new May Company store (not Earl May) in Hollywood, and she is busy writing on her book. They live near Helen Fischer's daughter Louise and her husband and visit them often. I hope Lucile's letter for Kitchen-Klatter comes in time to be printed in this issue.

We have had no direct word from Ted in Egypt since we received the letter May 17, but through the Secretary of the Board of Missions in Philadelphia, who keeps in touch with Egypt by cable, we hear that all are well and the college will open in September as usual. Very little, if any, mail gets out of Africa now. I sent Ted an airmail letter by way of China and India. It cost seventy cents for one-half ounce, so I wrote very small on thin paper. It will take 17 days by air for a letter to reach him. I imagine he hasn't had any mail either and will be glad for a letter from home.

Dorothy is working for the May Seed Co. now and later on, you may hear her voice over the air. She had a wonderful trip this summer, visiting a college friend in Casper, Wyoming.

Wayne spent his ten day vacation in the west, too. He was in Salt Lake City for three days, then sight-seeing around Colorado Springs and Denver the rest of the time. On their way to Salt Lake, he and the boy with him had a narrow escape. Horses run loose on the plains and one night they ran into two horses that tried to run across the road in front of them. The car was damaged, but they escaped without injury.

I must tell you what we have been doing to our house. We are building an addition of a sun room and a bed room on the west side. We have had no downstairs bedroom, and needed one badly for it is very hard for me to climb steps. The sun room will be a pleasant place for me to work. It seems queer to increase the size of one's home when the family is becoming smaller, but it will be much more convenient for me and I expect to be here to use it for many years.

I wish you could see my gladiolas. I know I haven't as many flowers as some of you have but what I do have, are lovely. If any of you want to send me slips from your perennial garden, I'll be very glad to have them. I'll have a radio border that I can enjoy from my new sun room windows.

I know how busy you are but I would love to hear from you, if it is nothing more than a post card.

Sincerely your friend,
 —Leanna Driftmier.

God knew we needed something more
 Than budding earth and sunlit sky,
 And so He sent us friends to love
 To lift our hearts and spirits high.
 God chose to teach love's wondrous art
 Of comfort, cheer that never ends,
 By giving to the thankful heart
 The dear good gift of faithful friends.
 I will mention the loving kindness of
 the Lord. Isaiah 63:7.



Margery and I, at the Kitchen-Klatter picnic at Spirit Lake, Iowa, last summer.

Come into the Garden with Helen



Top Row—Dipper Gourd, Bottle Neck, Bottle Neck, Dipper Gourd, Popcorn Ball or Warty Gourd, Large Bottle Gourd. Bottom Row—Warty Gourd, Dolphin or Markana Fish Gourd, Apple Gourd, Lemon Gourd, Spoon Gourd, Dolphin or Markana Fish Gourd, Small Bottle Neck, Snake or Hercules', Dipper Gourd, Warty Gourd.

Did you plant gourds this spring? If you did you will be wondering how best to dry them and decorate them so that you can enjoy them through the winter.

Do not wait for frost. Just as soon as the shells get hard and the nearby tendrils turn brown, cut the stem with a sharp knife. Leave about an inch to handle it by, for every bruise or scratch will invite decay.

Wash the gourds gently with strong soapsuds to kill germs and store them in a light, airy room to dry. Do not pile them up. Every few days turn them over.

Do not varnish or paint them until completely dry for it would seal the moisture in and produce rot.

After about six weeks, they are safely cured. The brightly colored ones may then be varnished and made into charm strings, for hanging outside your door Mexican fashion or piled in bowls for table or mantle decoration.

If you wish them even more colorful, use enamel paint—but all true garden lovers prefer the natural colors. Bittersweet berries combine well with them, or ears of red or yellow popcorn.

When it comes to making them into containers of various kinds there is no limit except the size of your imagination. My grandsons made me a gourd wren house by removing the seeds through one tiny hole the size of a quarter.

Hanging baskets for potted vines for the window are varnished inside and out, painted to taste, and suspended by string nets. Painted in Mexican colors, they make cunning flower pots for succulants. Can't you just imagine the Snake Gourd in the picture with his back opened and planted to cacti? I have one gourd vase on which is painted the head of a Mexican lady with very black hair adorned with a red rose. I always place a red rose in that vase!

Pin cushions and work boxes are easily made and are welcome Christmas gifts.

Perhaps I should have written about Gourds in the spring so that you would remember to plant them, but I know that many of you file your Kitchen-Klatters and refer to them often and so I will tell you that the seeds are not to be sown until warm weather, unless started indoors in paper containers easily slipped into the ground. They will grow any place that squash will and have the same insect enemies to combat.

They like rich soil and plenty of water, and if given a trellis the fruits will do better as they like air on all sides.

The beautiful foliage and bloom make them ideal for covering banks and vacant lots.

—Helen Field Fischer

How do you like our garden page? Have you any suggestions for its improvement? Have you learned something about flowers that you will pass along?

—Leanna Driftmier.

GARDEN TASKS IN OCTOBER

By Mrs. R. J. Duncomb

Cool bright days of October usually find us doing last minute jobs about the garden. A few minutes now and then at this time will perhaps save hours of labor next spring when we may be unusually busy, or may have forgotten the fine dreams we had in the fall of new delights planned for our garden.

Spring bulbs should be gotten into the ground without delay. The old tulip beds may have to be gone over and the bulbs be divided or new ones set in place. Groupings of tulips are generally more effective than rows, which may later show distressing gaps. Choose the colors carefully and plant them with an eye to what their neighbors are going to be and what effect they are going to have on the garden picture of that particular planting. Old people, children and shutins especially love tulips. They come so early in spring and can be planted so that they may easily be seen without much effort. Gay yellows and reds are lovely for such planting. And do pot up a few crocus and grape hyacinth bulbs, while you are at it, to delight a child some dreary winter day with tiny bells or small swelling bubbles of bloom.

Other bulbs should also be potted now for the winter window sill. The begonias may droop, the geraniums refuse to bloom, but still the window will be gay and the air fragrant from many colored hyacinths, yellow daffodils and sparkling narcissi.

Clean up the garden trash and burn it. Appearances are thus improved and work is lessened in the spring. It's also a good way to get rid of insects and diseased plants. When you mulch, wait until the ground is frozen hard and then don't overdo it. Remember the plants need to breathe even if the weather is cold.

If the soil is in a fit condition to handle, bring some in and store in suitable containers in the cellar. This will be needed when seeds are to be started in the house in very early spring when it is very hard to obtain. Gather up the seed flats for spring use. Seeds of a good many annuals may be sown in late fall for an early start in the spring, right in the border where they are wanted. Many perennial seeds, as well as some of the annual ones, benefit from the freezing which they undergo during the winter. Sweet William, lupins, annual poppies, larkspurs, bachelor's buttons are only a few of these.

Gather material for winter bouquets while you are putting the garden to sleep, to be gentle reminders to you, during snowy days, of summer's bloom. Get as much of the out doors as you can during October, store up some beauty each day to last the winter through. Then with the garden put in order, the tasks of autumn accomplished, we will feel as though all our hard work has really been worth while and look ahead with renewed anticipation to a new season.

The Story of My Life

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

CHAPTER 26

The years between 1932 and 1935 were busy, happy ones. Looking back on it I feel as though there weren't any unusual high lights during this time, and when you consider what had happened previously you can understand why I am content to say that nothing particularly exciting took place during those three years.

Lucile was enjoying her new line of work in Minneapolis. In the summer of 1934 she spent several weeks in Shenandoah, and it was then that she wrote seriously for the first time. I believe that it was in August that she wrote an article called "The Trap" and sent it off to New York. A few weeks later when she was in Minneapolis we received a happy letter from her telling us that she had just sold this article to the Woman's Home Companion. It was the first thing that she had sold, and she has said since that never again was there quite the same thrill in getting word that a manuscript had been sold. Within two months she had written and sold several other things to national publications, and I guess that it was from this point on that she thought of herself as a writer.

Dorothy had made a wonderful recovery by 1933 and was enjoying her work as society reporter for one of our Shenandoah newspapers. We all used to keep our eyes open for what we called "Dorothy's news" and I guess she was thankful for living in a big family where everyone got about in one way or another. I remember that she wrote a column called "Seen About Town" and we never knew what would be in this, and enjoyed getting the paper to read it as much as though we'd never heard of Dorothy Driftmier. She had a lot of fun being a columnist and a reporter.

Howard was living at home during this time and running the flour mill. I remember how many batches of bread I made through those years! We still bake, of course, but in those days we baked practically every morning so that Howard could judge for himself what kind of flour he was milling. I used to say that anyone who could suit Howard on the subject of bread could suit anyone in the world, for he would come home and go straight to the kitchen and pick up some rolls or a loaf of bread to inspect it from every angle.

Frederick, Wayne, Margery, and Donald were all attending public school here in Shenandoah. These were the years when our furniture made regular trips down the street to the high school. Frederick and Wayne were always mixed up in one way or another with the class plays, and since we lived so close—only a short half-block away—it was the easiest thing in the world to "run up to Driftmier's and get a lamp or a chair or a mirror." We always wanted to laugh when we sat in the auditorium and

watched the curtain rise on a scene that looked suspiciously like our own living room at times.

Margery and Donald might feel neglected if I didn't mention even one thing that concerns them during this time. I could tell you how Donald had inflammatory rheumatism and felt badly for quite a while, but I'd rather tell you about our experiences while he learned to play a horn. Now everyone wanted Donald to be able to play his horn, of course, but there is something about a horn blown very loudly that's inclined to stir up people's nerves. No one ever wanted to tell him to stop practicing, so we hit on the scheme of having him practice in the basement or upstairs in his room. It seems to me, looking back on it, that everyone who came to our house was considerably surprised to hear Yankee Doodle or Break the News to Mother coming dimly from above them or below them. We used to remind ourselves that after all it wasn't a piccolo!

Margery had been singing for as long as any of us could remember, but in 1932 she began taking voice lessons and made real progress. I recall that Lucile worked with her when she was at home off and on, and they finally had gotten together a program of about ten songs that she did very nicely. We had a little recital one day when Margery sang them all, and after that she gave the program a number of places.

The thing that I did almost to the exclusion of everything else was work to regain the use of my limbs. By constant exercise and tireless effort I had managed to overcome the paralysis in my legs to the point where I could walk on crutches, although I could not balance myself to stand alone without them.

I think that I shall tell you some of the things I did during this time in the hope that perhaps others who have had the misfortune to suffer from a broken back will take some fresh encouragement in hearing about the routine that a person in their position has gone through. Those of us who have combatted such an injury know that it is just one long hard fight to make any gains and then keep them. I am fighting now to hold what I have gained—there can be no let-up in such a case.

I made it a rule from the beginning to try and do something each day that I had not been able to do the day before. There were times when the gain was so slight that I wasn't sure I could see it myself, but over a period of time you can see the accumulated result of what seems so very little at the moment.

Knowing the benefit of exercising in water, I bought a swimming pool ticket, and every morning during the warm weather I took a plunge in the city pool. All of my children were very good about going with me and helping me to try something new every day in the water. I have always felt that this particular form of exercise helped me considerably.

Then we mounted Wayne's bicycle in a frame, and when the osteopath came every morning to give me a mas-



Crossing a river in the Ozarks. I'm waving from the car and Mrs. Fischer is trying to decide what to do next.

sage he would help me on to the seat of the bicycle and tie my feet to the pedals, for I didn't have enough muscular control to keep them there of my own free will. At first I couldn't make the wheels turn at all and it seemed like an impossible task—almost a nightmare, in fact—but after a while I was amazed to see that I could make the wheels fairly spin. If the bicycle hadn't been in a stationary frame I could have spun down town in just a few minutes.

To assist me in learning to walk again, my husband fixed up two iron pipes in the back yard. These were just the right size to grasp easily, and they were placed far enough apart that I could walk between them. I knew that I couldn't possibly fall between these two railings, and I tried my best to walk back and forth as many times as possible in one day. This exercise did me a great deal of good, and it is so simple and calls for so little equipment that I hope everyone who needs such exercise can fix a similar frame.

With all of these methods for regaining my strength I made considerable improvement, and when Helen asked me to go with her on a trip to the Ozarks I felt that I could say yes. This was in 1934 and it was one of the happiest vacations that I have ever had. Irene Swanson, who stays with the Fischers, went along to drive, and the three of us had a grand time stopping to see anything that took our fancy, and just ambling along with no set time to get anyplace. I remember that when we forded one river in the Ozarks we got stuck and had to be pulled out, but that was the only on-toward thing that happened. Coming home we stopped at Trenton, Missouri and called on Mrs. Ed. Donaldson, and had a good visit with her.

All of the way back to Shenandoah I kept thinking how much fun I would have missed if I hadn't made this trip, and yet before we left I was on the verge of saying "No, I can't go," a number of times. As a matter of fact I told Helen once that I didn't think I could make the trip, but she insisted and I'm glad that she did. It's very easy for those of us who have a physical handicap to feel that we can't go places. If you know someone who always says, "I just don't believe I can make it," don't take them at their word until you're sure that they can't really make it.

(Continued in November Number)

LETTER FROM EGYPT

May 19th.

Dear Folks

For the past two weeks I haven't known whether I have been going or coming. Here in Egypt we have had one long blackout. It brings the possibility of war very near. The only lights in our rooms are so faint that we have to grope around like blind men. It is impossible to do any reading or to write, on account of them. It has been so very hot that one can't do anything much in the daytime, and what I mean is that it is **really hot**. Despite the fact that the walls of my room are 18 inches thick, and of solid concrete they are heated clear through. When I put my hand on the wall it actually feels hot to the touch. Yesterday at ten o'clock in the morning it was 115° in the shade with a strong wind blowing. Besides enduring this terrible heat, there is the reality that the war is coming nearer to Egypt daily, and it is quite a nervous strain. Every airplane that flies over makes us jumpy. The other day we started having mock air raid alarms and the people were so bewildered. The planes circled back and forth over the town several times before the town people found shelter in cellars.

School is over now except for the examinations and commencement exercises. On the last day of classes the students had a little formal ceremony. The best student in the class stood up and asked if he could make a speech. Of course I had to say yes. Egyptians love to make speeches. His talk was most embarrassing to me but the students loved it and applauded loudly. He went on to say that I was not even to be compared with the flowers in the garden or the birds in the trees, that I far surpass all of God's loveliest creations and ended his speech by saying, "And we are sure Mr. Driftmier will be very kind and just when he corrects our examination papers." This happens in every class room.

This is the time of the month when there is no moonlight and, because of the blackout, it is so dark on the street you can't see your hand in front of your face. The safety zones are marked by little red lights, and one has to follow them and hope for the best. The only thing I have run into, so far, has been a policeman. They are fining people who do not obey the blackout regulations. The Americans have to be very careful for we know

we are being watched. The air raid whistle blows up and down the scale to sound the alarm and a steady tone for the "All Clear" signal. In case our college is bombed we will go into the basement for a shell would have to go thro three heavy cement floors to get to us there.

We have been teaching our first year boys from a book about the early struggles with the American Indian. I was rather dramatic in presenting the lesson. I said, "As the pale moon rose over the mountain, a boat was seen to pull mysteriously away from the shore. Steadily and silently it came, the oars flashing in the moonlight. Who do you think was in that boat? What brave man dared approach the white man?" There was no response to my question for a moment. Then a wide-eyed little boy broke the silence with the one word "Hitler." You can imagine how I felt.

I have just received a letter offering me a job in Y.M.C.A. work for the summer. I am to report at the big army camp outside Alexandria. I shall live in the army camp. It will be a big adventure for me. The American Mission summer colony is just about 400 yards from the army camp. The camp is right on the seashore and the climate perfect. I guess none of us missionaries are going to leave Egypt unless war actually starts here, and maybe not then. Don't worry for the heads of the mission will keep in constant touch with the authorities, and when they decide it is dangerous to stay here we will evacuate. The Mission does not want to send us all home for probably the school can be opened in the fall and they would have to bring us all back again at a terrific cost. These colleges can't be left standing. They must carry on. We will leave only when our lives are endangered but not until then.

Don't worry about me. I have been over to the hospital and had a thorough examination. Even X-rays of my chest and stomach and they make a beautiful picture. I am taking very good care of myself.

Lovingly,
—Ted.

AN EMBARRASSING MOMENT

"One time a friend of mine was shopping in Ottumwa. She had been in several stores, and wherever she went she noticed people looking at her rather peculiarly. Then she went into the bank and noticed it again, but although she wondered about it she didn't let it bother her any.

When she arrived home and looked at herself in the glass she was astonished to find a man's silk sock draped very nicely across the top of her hat and she had a good laugh at herself. Then she remembered that in one store there was a line across the aisle with socks hanging on it. She had walked under the line and, being a tall lady, had very nicely slipped a sock on to her hat. She returned the sock to the store the next day and explained her predicament."—May Larmore, Ottumwa, Ia. RFD 7.

8 Big Photo Enlargements ...All Free!

Here's an offer that's too good to pass up ... and if you like to take snap-shot pictures you won't pass it up.

Right now, if you send a roll of film to the Jumbo Studios, you will receive absolutely FREE, a photo enlargement of each picture in the roll. Each enlargement measures 4 inches by 6 inches. All this is free. You pay only for the regular developing and printing, at the regular price of 25 cents. The beautiful professional enlargements are FREE.

If there are six pictures in roll, you get six enlargements and six regular prints. That's 12 pictures. If there are eight pictures you get eight enlargements and eight prints. That's 16 pictures! At standard prices this should cost \$2.25—yet, you pay only 25c.

Send Rolls Now

This offer can't last forever, so, to be sure you get in on it, send your roll, with 25 cents, to JUMBO STUDIOS, Dept. 9-KK, Lincoln, Nebr., today. Your pictures with FREE enlargements will be returned postpaid. Send as many rolls as you like—you get a FREE enlargement of every picture. Be sure to send 25c with each roll. If you wrap roll in small package and do not seal it, you can mail it for two cent stamp. Be sure to send at once.

GET UP! GIRLS!!

"Leanna, why don't you say something about the girls who dance until one o'clock in the morning, but if there is a dish to wash or floors to sweep are not well."—From Monroe, Iowa.

There was an old rule in our house, when I was a girl, that if we could be up late at night we could get up early in the morning, and we did get up and do our share of the work for we knew we couldn't go again if we didn't. After all our work was done, we could take a nap if we wanted to but late hours were no excuse for feeling badly or lying in bed.

Parents have to be firm about this, if they really want results. If the daughter has to miss out on a few good times she will see the advisability of getting up when she is called in the morning.

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 50¢ postpaid.

DOROTHY JOHNSON

Box 467, Shenandoah, Iowa



Egyptian men making a boat.

From My Letter Basket

Dear Mrs. Driftmier :

I would like to enter the Contest for the best letter on lunchbox suggestions. I am sure that the theme should deal strictly with food and its preparation but I would like to begin at the beginning and give some other busy mother a few hints on how to lighten their work along this line, as well.

It's an unwritten law at our house for each child to take care of his or her own lunchbox and get them ready for the next day's lunch. Immediately upon arriving home from school our children empty their lunch boxes, saving what is good, feeding their pets with the scraps, and burning the waxed paper. Then they wash and dry them, and place them open on the kitchen work table to air until morning. Where there are several children this helps mother and keeps the lunch boxes always fresh and sweet smelling.

It's quite a problem to furnish our children well balanced, energy giving, teeth and bone building meals. I think, as a rule, we fall down most on the fruit and vegetable line. Some authorities on the subject suggest such things as carrot sandwiches but fixing them and getting the children to eat them are two entirely different matters. Jello is a life saver for me.

Carrot and pineapple salad garnished with nuts in a jello cup will tempt any child.

Raw ground beets mixed with ground cocoanut and a package of red raspberry jello are met with approval at our house.

Cucumber, cabbage, peppers, onions and tomatoes, seasoned with salt, pepper, vinegar and sugar and a package of lime jello never comes back in the lunch boxes.

Cherries in cherry jello and lots of black walnuts always tastes good.

With your own imagination in good working order, some fruits and vegetables and jello you can mix some very good salads.

Our children carry lunch boxes equipped with thermos jugs and I fix different hot soups to go with their salads; vegetable, tomato, potato, chicken, noodle, etc. The two together make their lunches seem almost like a home meal. In warm weather the children appreciate iced fruit juices such as pineapple, orangeade, lemonade, fruit punch, cider. Iced cocoa, malted milk and milk shakes help take care of the quart of milk a day every child should have.

Eggs, meat and cheese play an important role in the growing child's diet. I put butter in a small frying pan beat up an egg with some finely chopped or shredded cheese and cook until lightly browned on both sides and put between bread. Deviled egg yolks chopped with the whites and placed between whole wheat or rye bread is delicious. Finely mashed hard boiled eggs with just salt and pepper or mixed with a little minced ham

and butter makes fine sandwiches. Pressed chicken sandwiches are good. I make it a rule never to put fried or hard cooked meat into lunches because children are usually in such a hurry to eat, that they do not chew it well. Cold meat that has not been chopped or ground is never very appetizing anyway.

I like to surprise the children with something new; a candy bar or a piece of candy, a banana, a nice red apple, crisp pickles, a piece of cake or some fresh cookies. Frequently I make little individual pies with a good nourishing fruit or custard filling.

Last but not least I try to have not only well balanced, nourishing lunches but also lunches that look good and tempt the appetite. Nice clean shiny lunch boxes, fresh oiled paper and attractively cut sandwiches help.

After all aren't our children's lives and health precious to us. Food is the fuel of their bodies—bodies that God speaks of as the "Temples of their Souls."

Mrs. Elwood Derr,
Oregon, Mo.

A MESSAGE FROM A YOUNG MOTHER

I would like to say to all young mothers that if they would work hard and with the things they plan to get finished well in mind all morning, then their afternoons could be free. I get up, clean my house and make up beds, fresh, for babies, and wash up the dishes. Then I either wash, iron, or clean one room thoroughly, depending on the day. I wash Wednesdays and Saturdays and iron only once a week. Clean my house very well on Friday. I always make a list of things I desire to do during the week and pin it up, crossing off each item as I finish. It gives a person a feeling of accomplishment and does away with the idea that "a woman's work is never done" I do all my own sewing for both babies and love to do it.

Of course I slip up lots of times and some days are far from the way I like to have them. I still get in messes where the entire house is dirty and I have to wash and perhaps the babies want to be loved awhile, but these times of chaos are getting farther apart and I feel I am becoming a better manager.

—Barbara Seabury Link,
Albion, Nebr.

MY HOME

A babbling brook—a shady lawn,
A little house all white,
With birds singing in the trees,
A whip-poor-will at night.
A little church and school close by,
A bell within their dome,
And little children playing 'round,
This would be my home.

—Mrs. D. C. Salley, Cowgill, Mo.



Vanita and Iona Hinricks, of Herkimer, Kans. They are standing in front of a huge tomato vine.

SEWING HELPS

When making buttonholes, try using embroidery hoops to hold the material firm. First cut the hole, then place the hoops over it. This makes the work much easier and also makes the stitches more even and neater.—Miss Arlene Endicott, Ridgeway, Mo.

In pressing a silk dress, lay a dry cloth next to the dress and a damp cloth on top of that. Then your iron is next to the damp cloth. It gives a nice tailor-like press. This is suitable only for silk articles.

In cutting a garment, cut the notches out instead of in. This is especially worthwhile when cutting material, like rayon, that frays easily.—Mrs. Lester Klein, Shelton, Nebr.

Before starting to draw threads on linen for hemstitching, wet a small brush, rub it over a bar of soap until a lather is produced, scrub the threads of linen that you wish to draw and they will pull out easily.—Mrs. Geo. W. Carmichael, Nodaway, Iowa.

When you have darning to do at night, you will find it easier to use the end of a flashlight as the darning.

A marble is very useful in mending small holes in the fingers of gloves.

After oiling the sewing machine, stitch through a blotter several times. This takes up all the surplus oil on the machine and keeps it from getting on the material.—Mrs. H. W. McDaniel, Kansas City, Kansas.

The tops of children's old and worn long stockings can be unraveled and used for basting thread or darning cotton, if doubled. Cut off at the knee and start unraveling at that end, working to the top of the stocking. It can be rolled into a ball and this takes out the kinks in the thread. The cotton part of ladies' silk hose can be used the same way, and the part up at the top of men's, too, which gives you lots of colors.—Mrs. Wm. Weber, Ponca, Nebr.

FROM A 4-H MOTHER

By Helen Loudon

All eight of us drove over to the Sidney Rodeo one afternoon, and I had the time of my life talking to people whom I had not seen for several years. One of my old schoolmates and I had a splendid "visit." What do you suppose we talked about? I'll give you three guesses. Yes, it was 4-H. She has three 4-H girls, and is she proud of them! All of them are doing fine work.

"My husband thought he didn't want our boy to be a farmer," she told me, "but he went at it the wrong way. He bought the boy a purebred pig, and the pig grew up and earned fifty dollars for him. So the boy has decided that he wants to farm, after all."

I hadn't realized that Phyllis knew so many people, either. There seem to be very few girls who are not doing 4-H work!

I have met some of the most wonderful people since Phyllis became a 4-H girl. I wish I could tell you about them all, but it would make a volume larger than the New York City telephone directory. Doubtless the 4-H people elsewhere are quite as fine as ours; so it is no wonder that the 4-H clubs are becoming one of the most prominent features of our national life.

My sister-in-law went to the state fair, and she said the 4-H things were wonderful. How I should like to see them. But it is just too hard to take so many small people on a very long trip.

Jean wants to know how long it will be until she can be a 4-H girl. She will be nine on September fourth, so she will have to wait a while. Meanwhile, she is learning to make bread, to cut out doll clothes, sew on buttons, and even mend a bit. "So I'll be ready," she confides. She likes to cook, and will try new things and bravely eat up the results, even if they are not what she expected!

Phyllis is trying to keep her memory book and her account book up-to-date, so she won't have to figure and paste and hunt clippings at the eleventh hour, before next year's achievement show. She puts her clippings in a large manilla envelope until she finds an hour or so to work on the book.

School days are here again—isn't the house quiet and dull!

The Kitchen-Klatter Magazine makes a nice and useful birthday gift for Mother or Daughter.

KITCHEN-KLATTER
MAGAZINE SERVICE

Don't worry about that club Paper. We have skilled writers who can handle all Garden, Literary or Home-making subjects on ten day notice and for a reasonable fee. \$1.00 up, according to length. Poems, original or selected, for special occasions.

HEALTH HINTS

By Mrs. Walt Pitzer

"Balanced Meal in a Lunch Box"

Fill thermos bottle with either milk, egg-lemonade, orange juice, or cocoa.

Cream together uncooked egg yolks and butter in proportion of four yolks to ½ pound butter. This makes a foundation for sandwiches of calcium and vitamins D and A, so much needed in building a resistance to colds.

The following sandwich combinations are chosen for their mineral and vitamin content.

Beans baked in tomato sauce or juice; ground raisins or uncooked prunes and cocoanut; egg-loaf; grated cheese and fresh tomato. A variety of meats may be used but for children avoid the salt cured type. Use lettuce or sheep sorrel on all sandwiches. Now add the fresh fruit and top the lunch with a few marshmallows.

Friendly Fat Society

Continue last month's suggestions. Take dose of Epsom salts. Every three hours for the next four days drink 2/3 glass of sauerkraut juice, whole milk, tomato juice, buttermilk, or lemonade without sugar (may use saccharin). For the extra needed calcium and vitamins D and A, take three egg yolks and three tablespoons of cream each day. Now go on your regular meals twice a day eating moderately and no food after 3 P. M. excepting a glass of whole milk or tomato juice at bed time.

Many of you have asked for the instructions on reducing that I used in my past radio talks. I would rather not send them to you as there is so much present day research work being done on food and safe reducing. We may have some up-to-date ones printed later if there are enough calls for them.

If you need more help than I can give in this column write to me and address it Health Hints, in care of Kitchen-Klatter Magazine, Shenandoah, Iowa.

I will enjoy hearing from you.

More than 20,000 read the Kitchen-Klatter Magazine every month. Subscribe now and receive a free premium.

DID YOU KNOW?

Tincture of iodine or ordinary household ammonia, diluted, will relieve the irritation of most insect bites.

Those so called growing pains are DANGER SIGNALS. I suggest that the child have an examination by the physician.

Colic in babies is often hunger pain. Babies chill easily. Watch the little feet and legs and keep them cozy and warm if you do not want trouble later.

Some authorities claim stewed fruits are acid producing while others list them as having an alkaline reaction. It may depend upon the sugar content.

Our best authorities advise giving cod liver oil to children during the fall and winter months. Capsule form is a convenient way if the child can swallow them.

Two teaspoons of lemon juice at bed time and ½ hour before breakfast will often relieve the discomfort some folks have with mucous in the morning.



Jack and John Mallory of Troy, Kansas, who make their home with their grandparents, Mr. and Mrs. John Hart.

**"School Days Ahead"**

mean

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CHOCOLATE CHIP COOKIES

1/2 cup shortening
 3/4 cup brown and white sugar mixed
 1 egg
 1 1/2 cups flour, or 1 cup plus 2 tablespoonsful
 1 teaspoon soda
 1/2 teaspoon salt
 1/2 teaspoon vanilla
 1/2 cup chopped nuts
 1/2 pound sweet baking chocolate, cut in 1/4 inch pieces. Do not melt chocolate. You can use a large sweet chocolate candy bar.

Cream shortening, add sugar gradually, blend in the well beaten egg; then flour, soda and salt which have been sifted together. Blend in vanilla, nuts and chocolate. Drop by teaspoonsful, 2 inches apart on greased baking pan. Bake 7 to 9 minutes in hot oven. The chocolate in these cookies does not melt away, but stays in pieces the way it is, making the cookies especially delicious. Mrs. Edward Christians, R3, Kanawha, Iowa.

ALMOND BUTTER ROLL COOKIES

3/4 cup butter
 1 cup brown sugar
 1 egg
 2 cups flour
 1 teaspoon baking powder
 1 teaspoon vanilla
 1 teaspoon almond extract

Roll these in your hand and press them down. Cover with white sugar and put a half almond on top. Bake in moderate oven. Very tasty.—Mrs. Eldred Gronau, Kiron, Iowa.

CHOCOLATE MACAROONS

1/2 ounce square of chocolate, unsweetened
 2 egg whites
 1 cup sugar
 1/4 teaspoon salt
 1/2 teaspoon vanilla
 1 1/2 cups shredded cocoanut

Melt chocolate over warm water. Cool. Beat egg whites until foamy, add sugar gradually, beating constantly. Beat until mixture stands in peaks. Add salt and flavoring. Fold in cool chocolate, then cocoanut. Drop by spoonfuls onto ungreased heavy paper placed over cookie sheet. Bake in a slow oven 325°, 20 minutes or until done. Cool 5 minutes. Remove from paper. Yield, 2 dozen 1 1/2 inch macaroons.—Wanda Beasley, Washta, Iowa.

“Recipes Tested in the Kitchen Klatter Kitchen”

By LEANNA DRIFTMIER

BUTTER FINGERS

3/4 cup butter
 5 tablespoons sugar
 1 teaspoon vanilla
 2 cups flour
 1 tablespoon water
 1 cup nutmeats, chopped

Cream butter and sugar, add vanilla, add flour gradually and beat after each addition. Shape into oblong cookies about the size of a finger or a little larger. Bake in moderate oven 15 or 20 minutes. When cool roll in granulated sugar. Makes 3 dozen.—Mrs. Louis Meeves, Arion, Iowa.

WHOLE WHEAT HERMITS

6 tablespoons shortening
 2/3 cup brown sugar
 1 egg
 1/2 cup milk
 2 cups whole wheat flour
 1/4 teaspoon salt
 1/2 cup nutmeats
 2 teaspoons baking powder
 1 cup pitted chopped dates
 1 cup seeded chopped raisins
 1 teaspoon vanilla

Cream shortening with sugar. Add egg and milk. Mix thoroughly. Combine dry ingredients and add to first mixture. Beat well. Add flavoring. Drop by teaspoonfuls onto well oiled baking sheet. Bake in moderate oven 375°, 10 to 15 minutes.—Gladys E. Nordstrom, Traer, Iowa.

UNBAKED RICE CRISPIE BARS

6 tablespoons melted butter. Put in a saucepan and add 25 marshmallows, cut in pieces. Stir until dissolved. Add 1 box rice crispies and mix well. Press into a buttered pan, let harden and cut in bars.—Mrs. Arnold Waltner, Hurley, So. Dak.



A new addition of a sun room and bedroom is being added to our home. I'll take another picture when it is finished.

PRESSED OATMEAL COOKIES

2/3 cup white sugar
 2/3 cup brown sugar
 2 cups quick oatmeal
 1/2 cup nuts, finely chopped
 2/3 cup butter
 2 eggs
 2 cups flour
 1/2 teaspoon soda
 1 teaspoon baking powder
 1/2 teaspoon salt
 1 teaspoon vanilla

Mix the first four ingredients thoroughly. Add butter and mix as for pie crust. Stir in the unbeaten eggs one at a time, beating well. Add vanilla. Sift flour, measure and sift again with the soda, baking powder and salt. Work into the cookie mixture until the flour is absorbed. Place small teaspoonfuls of dough on greased cookie sheet. Press each mound until very flat with bottom of a glass dipped in sugar. Allow an extra half cup of sugar for the dipping. Bake 10 to 15 minutes at 325 degrees F.—Mrs. Vance Dooley, Hamburg, Iowa.

CRISS CROSS PEANUT BUTTER COOKIES

1 cup shortening
 1 cup white sugar
 1 cup brown sugar
 3 cups flour
 2 eggs
 1 1/2 teaspoons soda
 1/2 teaspoon salt
 1 teaspoon vanilla
 1 cup peanut butter

Cream shortening and sugar well. Add eggs, which are well beaten. Add vanilla, then the flour which has been sifted with the salt and soda, then the peanut butter. Roll into balls about 3/4 inch across and place 1 inch apart on greased and floured pans. Press with fork and bake in hot oven, 350° or 375°, 10 or 15 minutes.—Mrs. Glenn Armstrong, 1237 - 7 St., Nevada, Ia.

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Mrs. Ruth Smith of Omaha, Nebraska, and her little grandson, Eldon Ray Smith.

COCOANUT OATMEAL COOKIES

- ¾ cup butter
- 2 cups brown sugar
- 2 eggs, well beaten
- 1 cup cocoanut
- 1 teaspoon soda dissolved in a little hot water
- 1 teaspoon baking powder
- 2 cups flour
- 3 cups oatmeal

Cream butter and sugar, add eggs, then soda. Sift baking powder with flour and add, then cocoanut and oats. Make into balls the size of a walnut. Flatten and dip one side in sugar. Bake in moderate oven. — Mrs. Wm. Hearting, Appleton City, Mo.

BROWN SUGAR COOKIES

- 2 cups brown sugar
- ¾ cup shortening
- 2½ cups flour
- 3 eggs
- 1 teaspoon cream tartar
- 1 teaspoon soda
- vanilla

Drop from spoon on greased sheet. Mark criss cross with a fork. Bake in moderate oven. — Mrs. Wm. Hearting, Appleton City, Mo.

AUTUMN LEAVES

- 1 cup shortening
- 1 cup sugar
- 2 squares melted chocolate
- 2 beaten eggs
- 1½ teaspoons vanilla
- 2½ cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt

Cream shortening and sugar, add chocolate, eggs and vanilla. Sift dry ingredients and add. Chill dough in refrigerator. Roll out and cut in leaf shapes. Bake in moderate oven 350° for 10 minutes. — Mrs. Wm. Hearting, Appleton City, Mo.

APPLE SAUCE COOKIES

- 1 cup warm apple sauce, unsweetened
- 1 cup sugar
- ¾ cup shortening
- 1 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon allspice
- ½ cup raisins
- ½ cup nutmeats, or more
- 2½ cups flour
- 2 eggs

Stir soda, sugar and shortening into the applesauce. Sift spices and flour over nuts and raisins. Add to first mixture and drop by spoonfuls on greased pan. Frost if desired. — Mrs. W. H. Orndorff, Nehawka, Nebr.

FRUIT COOKIES

- 1 cup butter
- 3 cups brown sugar
- ½ cup sweet milk
- 4 eggs
- 2 teaspoons soda
- 1 cup raisins or dates, chopped
- 1 cup English walnut meats
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 4 cups flour

Mix well. Drop from teaspoon on well greased and floured cookie sheet. Bake 400°. — Mrs. Mary Dunkle, Shelby, Nebr.

OLD FASHIONED GINGER CREAMS

- 2/3 cup shortening
- 1 cup brown sugar
- 1 cup molasses
- 2 beaten eggs
- 1 cup warm water
- 1½ teaspoon soda
- ½ teaspoon cinnamon
- 1 teaspoon ginger
- ½ teaspoon salt

Flour to make a stiff batter, about 5 cups

Cream shortening and sugar thoroughly, add molasses and beaten eggs and mix well. Add warm water to which the soda has been added. Sift spices and salt with a portion of the flour and add to mixture. Continue adding flour until a stiff batter is formed. Spread to ¼ inch thickness on well greased cookie sheet and bake in moderate oven 375° for about 15 minutes. Allow to cool on cookie sheet and ice with boiled icing. When icing is almost hard, cut into 2 inch squares. — Mrs. E. J. Westgate, LeCenter, Minn.

MAKING LARD—"When rendering lard after butchering, instead of cutting the fat in cubes with a knife, cut in strips and grind through a food chopper. I find it saves time, is easier, and the grease fries out sooner and more evenly." — Mrs. R. Brand, Rt. 4, Creston, Ia.

PIES DON'T STICK—"When you remove a two-crust pie from the oven take it in both hands and give it a little shake. This keeps it from sticking after it is cooled." — Mrs. A. N. Jordon, Dunlap, Ia.

RAISIN DROP COOKIES

- 1½ cups raisins. Cook. When done, drain off the juice.
- ½ cup juice from raisins
- 1 teaspoon soda, add to the hot juice
- 1 cup white sugar
- 1 cup brown sugar
- 2/3 cup lard
- 2 eggs
- 1 teaspoon nutmeg
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 3½ cups flour

Nuts can be added if desired.

Sift the dry ingredients together.

Mix in order given. Drop from spoon onto cookie sheets and bake in moderate oven. — Mrs. Herman Jones, Pilger, Nebr.

"Yes, I want the Kitchen-Klatter another year, and certainly wish you many more years of 'printability.' All work so far as I'm concerned, stops when this magazine comes." — Mrs. B. J. Williams, Ethel, Missouri.



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KMA PROGRAM SCHEDULE

930 Kilocycles
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MORNING

5:00 a. m.—Haden's Hillbillies
6:00 a. m.—Weather and News
6:15 a. m.—Mary Lou and Frances
6:30 a. m.—The Family Altar
7:00 a. m.—Morning Headlines
7:15 a. m.—Crazy Radio Gang
7:30 a. m.—Stamp's Quartette
7:30 a. m.—Family Altar (Sunday)
8:00 a. m.—The Haden
8:00 a. m.—Uncle Bill Reads the Funnies (Sunday)
8:30 a. m.—Mid-Morning Devotions
8:45 a. m.—Ma Perkins
9:00 a. m.—Homemaker's Visit
9:45 a. m.—Western Valley Folks
9:45 a. m.—Frank Field (Saturday)
10:00 a. m.—Earl May, News
10:00 a. m.—Church Services (Sun.)
10:30 a. m.—Favorites
10:30 a. m.—Farm & Home Hour (Sat.)
10:45 a. m.—Frank Field (Mon.-Fri.)
11:00 a. m.—Chick Holstein
11:15 a. m.—Courtusell News
11:30 a. m.—KMA Country School
12:00 Noon—Midday Melodies
12:15 p. m.—Earl May, News
12:45 p. m.—Market Time

AFTERNOON

1:00 p. m.—Stamp's Quartette
1:20 p. m.—A. L. Stithem
1:30 p. m.—S. O. S. Program
1:30 p. m.—MAJOR LEAGUE BASEBALL (Sunday)
1:45 p. m.—Crazy Radio Gang
2:00 p. m.—Kitchen Klatter
2:30 p. m.—MAJOR LEAGUE BASEBALL (Saturday)
3:00 p. m.—MAJOR LEAGUE BASEBALL (Tuesday-Friday)

EVENING

6:00 p. m.—Sports Review
6:15 p. m.—Chick Holstein
6:30 p. m.—Earl May, News
6:30 p. m.—Pot O' Gold (Thurs.)
7:00 p. m.—Chamber Music Society (Mon.)
7:00 p. m.—The Song of Your Life (Wed.)
7:00 p. m.—Harry Kogen's Orch. (Fri.)
7:00 p. m.—Will Hudson's Orch. (Sat.)
7:00 p. m.—Singin' & Swingin' (Thurs.)
7:30 p. m.—Paul Martin's Music (Mon.)
7:30 p. m.—Your Neighbors (Tues.)
7:30 p. m.—Roy Shield's Music (Wed.)
7:30 p. m.—Concert in Miniature (Thurs.)
7:30 p. m.—Farm Bureau Program (Fri.)
7:30 p. m.—Radio Guild (Sat.)
8:00 p. m.—T. R. Ybarra, News (Mon. thru Sat.)
8:00 p. m.—MADISON SQUARE GARDEN BOXING BOUS (To Be Announced)
8:30 p. m.—Adventure in Reading (Mon.)
8:30 p. m.—Florence Wyman & Eugene Conley recital (Tues.)
8:30 p. m.—Time & Tempo (Wed.)
8:30 p. m.—Ink Spots (Fri.)
8:30 p. m.—Melody in the Night (Sat.)
9:00 p. m.—Newstime
10:00 p. m.—Associated Press News
10:57 p. m.—Associated Press News
11:50 p. m.—Midnight News
9:15 p. m. to 12:00 Midnight—Dance Bands: Cecil Golly, Jerry Shelton, Russ Morgan, Abe Lyman, Hal Kemp, Johnny Long, Bobby Byrne, Gray Gordon, Vaughn Munroe, Emil Coleman, Sterling Young, Freddy Martin, Sacasas' Rumba Band, Ben Cutler, Johnny Richards, Ina Ray Hutton, Duke Ellington, Woody Herman, Glen Gray, Clyde Lucas, Biltmore Boys, Herbie Holmes, and others.

6 Square Aluminum Jelly Molds given as a free premium with a yearly subscription to the Kitchen-Klatter Magazine at \$1.00 plus 10c to pay for postage and packing.

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EVA HOPKINS

Box 13

Shenandoah, Iowa

COOKING HELPS

Home Made Noodles

We all know how hot it is (105°), and eggs are cheap now. That means fine noodle time. I don't dry my noodles before cutting. If they are very thin and a little flour on the surface, you need not dry them, but **don't roll** them. Fold them back and forth, like we used to iron a long tablecloth. Put a thin pasteboard under the edge of the board you roll them out on. Cut with a sharp butcher knife, giving the knife a fling each time you cut, which will throw the noodles onto the pasteboard, all opened up. After you get enough, pick up the pasteboard and dump your noodles onto your cooky sheet and when this is covered, but not deep, set it out in the hottest sun for about an hour. Flies won't bother if the sun is hot enough, as the cookie sheet gets too hot for them. Then put the dry noodles in glass jars and set them in the oven or pressure cooker. I use pressure cooker — 10 pounds for 10 minutes. I use 2 quart jars for winter use as they keep a long time when opened.—Mrs. Pearl Pettinger, Syracuse, Nebr.

Put a crust of bread on the cabbage while it's cooking. It is easily removed before serving and takes away the odor.—Mrs. D. H. Dyas, Kelley, Iowa.

When I bake pies I use milk in the crust instead of water. They brown nicer.—Mrs. L. O. Horsky 5952 Franklin St., Omaha, Nebr.

Did you find the solution for that cake which formed a thick rubber-like layer at the bottom? My experience is that if I don't beat the eggs long enough it'll settle on the bottom. Egg yolks especially, I beat five minutes, and I never have that trouble. It's a long time since I heard you ask about this, and I haven't happened to hear any answer. I can't listen every day, but I like to listen when I can. I get such inspiration and pep.—Mrs. A. L. Anderson, Montevideo, Minn.

I find in making catsup, that if the vinegar is added when the mixture is thick enough to bottle, that it will be a much brighter red. I think that the vinegar cooking in from the start is what makes catsup dark.—Mrs. Leonard Shoemaker, Green City, Mo., R3.

"I wonder if you can make juicy, tender hamburgers? I made such terrible ones until I learned from a cook in a restaurant where the hamburgers were a specialty. To 1½ pounds of ground hamburger (ask the butcher to grind it twice) add 4 beaten eggs, salt, pepper, ½ cup of fine cracker crumbs and 2 tablespoons of milk. It really is good, so tender and juicy. They will be rather soft to make out in cakes. Have lots of fat melted in skillet, and real hot. Put cakes in just about three minutes. Turn once. I had always considered hamburgers very common eating, but now we use it often. Can use the same method for the hamburger steak.—Mrs. O. J. Beauchamp, R-1, Annada, Mo.



OVER THE FENCE

Vacation days are over and all the KMA folks are back at work. Mr. and Mrs. May, their daughter Frances and her husband and baby, and their son Edward, vacationed at Mercer, Wisc. They report the weather cool there and the fishing good.

Mrs. O. W. Friedow of Britt, Iowa had some wonderful gladioli this year. She planted 1000 bulbs, all named varieties, and won first prize on a Picardy spike at the Algona gladiolus show and ribbons at the Mason City and Algona fairs on single spikes and flower arrangements. With her flower entries, chickens, jellies and canned fruits and vegetables, she won \$20 in prize money. Her Kitchen-Klatter sisters extend their congratulations.

It would be a big help to me in keeping my mailing list up to date if you would write me as soon as you change your address. Be sure and give both your old and your new address.

Another of my nieces is married. Margery Conrad, my sister Sue's youngest daughter, was married September 16 in New Jersey. My sister Sue went there for the wedding. Margery was a graduate of Stephens College and the Yale School of Art and Drama. Her home will be in the east. Her husband is a Senior in the Harvard School of Law.

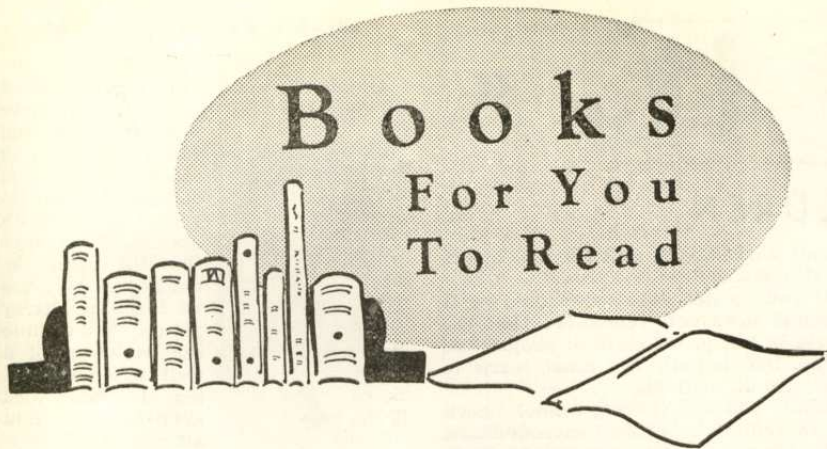
I have had many radio callers this summer, some coming several hundred miles to visit Shenandoah, the radio stations and entertainers. I feel very honored to think they look me up, and am never too busy to visit with them, show them where I broadcast, my Kitchen-Klatter kitchen and my flower garden.

If you write to any one of the contributors to Kitchen-Klatter and want a reply don't forget to enclose a stamped addressed envelope or ten cents to cover their expense in answering your questions.

Why not keep some penny postcards and a pencil on the radio. Then when you hear me ask you to write for certain things you can do it **right then**, before you forget.

Of course you will want to attend KMA's big Jubilee, Sept. 25, 26, 27 and 28. Food and fun will be the order of the day. I will have a desk in the south room of the main building and shall hope to meet you there. Don't forget! It's a date!

Listen to Kitchen-Klatter,
2:00 p. m., KMA



By
MISS ANNA DRIFTMIER, *Librarian*
Clarinda, Iowa, Public Library

Although the exact date of invention of printing by movable type is not known, this year has been designated as the 500th anniversary of it. Rand McNally & Company have published a book by Douglas C. McMurtrie called **WINGS FOR WORDS**, the story of Johann Gutenberg and His Invention of Printing. Price is \$2.00. This book tells the romantic story of one of the greatest achievements of mankind and the life story of the man generally credited as the inventor. It is illustrated in two-colored illustrations and printed on special paper which makes it a fine gift for young people aged 10 and up.

HOUSE OF LEE, by Gertrude Atherton, is a brilliant novel about three women of a well-to-do family. The wealth disappears, and how the three women of three generations make their living is the story.

ENOUGH TO LIVE ON, by Margaret Culkin Banning, tells her new story with her usual interest. A young married couple finds that their budget as planned on paper is not being carried out. They realize that happiness must be bought by sacrifice, compromise, and love, and courage in sticking to the budget.

Do you remember Douglas' **GREEN LIGHT**? Dean Harcourt, around whom it played, is the central figure in the new book, **INVITATION TO LIVE**. A

young and frivolous girl is influenced to attend services in the Dean's cathedral. How her life is changed by this service is the story.

For those who have followed the "Rogue Herries" series, Hugh Walpole has a new one called **THE BRIGHT PAVILIONS** which is the story of the two Herries brothers in the Elizabethan times, revealing the rough, half-primitive life of the times.

For the lovers of Grace Livingston Hill there is a new book called **ROSE GALBRAITH**, the story of a motherless girl who has great courage in meeting the difficulties which usually befall Mrs. Hill's girls and who finds her ways smoothed in the end.

The setting of Helen Topping Miller's new story is in the oil fields where everyone is expecting great wealth, and how one family is affected by it makes a good story. Of course there is romance and love in it. **DARK LIGHTING** will hold interest to the end.

NEW ENGLAND: INDIAN SUMMER, 1865-1915 is the title of Van Wyck Brooks' new book of a two volume set, the first of which, **THE FLOWERING OF NEW ENGLAND**, came out in 1937 and took several honors including the Pulitzer Prize, and it led the best seller list for more than a year. The new volume will probably find a warm welcome awaiting it.

THANKSGIVING

For such precious things as these,
Friendly fields and fruitful trees,
Footsteps turning in a lane,
Words that welcome home again,
Sun and song and swelling seed,
Sure supply for every need,
For the days that come and go,
Lord, we thank Thee, thank Thee so!

For the smoke from chimneys far,
For the rainbow and the star,
For the busy hands that build,
For each home and office filled
With constructive thought and plan,
For each God-aspiring man,
For the simple joy of living,
Lord we lift a glad thanksgiving.

—Vivian Yeiser Laramore.

MARCH ON

March on, oh, young Americans!
Go, do your noble parts.
To all that makes your Country good
Give all your loyal hearts.
March on to succor of the weak;
Go, right the bitter wrong;
Prove that unsullied honor makes
Our nation great and strong.

March onward, young Americans,
And let your victories be
For honor, truth, and love on earth;
For God and liberty.
Reverse our Flag and Native Land
In prayer and living true,
And naught shall halt the onward
march
Of victors such as you.

—John Martin

THE GIFT BOX

By Gertrude Hayzlett, Shenandoah, Ia.

Christmas is just around the corner. Engagements and weddings, with their accompanying showers, come and go. Birthdays are ever with us. All during the year there are calls for gifts for all sorts of occasions, and lucky is the woman who has a gift box filled with things that are just right for these varying calls. In accordance with its policy of giving service in all lines, Kitchen-Klatter is offering this new column "The Gift Box". We hope you will find it helpful in solving the problems of suitable gifts for everyone.

Most of us have small bits of material on hand that we hate to throw away. Let's see what can be done with them. Probably you have several short ends of rickrack braid. Darling little flowers can be fashioned from it and used as trimming. Try them on a luncheon cloth. Make the cloth of a square of checked gingham, or a large sugar sack. Face it back on the right side with bias tape of contrasting color. In the corner make a bouquet of rickrack flowers of various colors. To make these, cut 5 scallops of the braid and sew ends together. Catch together the scallops on one side of this little circle, and fasten to the cloth with a French knot. Then fasten tip of each scallop on outer edge of circle to the material with one single stitch. Different width tape makes different size flowers. Arrange a number of these as a bouquet in corner of the cloth, draw in and embroider some stems and leaves, and tie the bouquet with a bow of rickrack, whipped in place. Napkins can be made to match, using two or three flowers in the corner.

Have you a number of 25 pound sugar sacks? Bleach them, cut a large square from each and hem neatly. Have the squares the same size, and fasten four of them together with strips of rickrack to form a lunch cloth. Finish outer edge with a braid edging, as follows: (1) Count 6 points, join first and last by sewing together, then draw 2nd, 3rd, 4th and 5th close together to form a point. (2) Next, count 5 points on outside, join first 2, then draw next 3 together. Repeat these two rows. When you draw the points together you can fasten them on wrong side with thread to match braid.

Holders for hot pans can be made of two small pieces of print or muslin (10 pound sugar sacks are good). Put a design on one or both sides. Interline with outing flannel and bind with bias tape; or turn edges in, insert a piece of rickrack so it makes a nice scallop, and stitch together. Little bias tape figures are just the thing for this.

We have prepared a sheet of illustrations and further directions for the things mentioned here, and some others. When you order your copy of Kitchen-Klatter, enclose an extra 3¢ stamp for each sheet you wish. Sheet No. 1 is bias tape designs, No. 2 is rickrack. If you are already a yearly subscriber to Kitchen-Klatter, just send 3¢ for each sheet wanted.



OUR CHILDREN

AFTER JOHNNIE GOES TO SCHOOL

By Maxine Sickels, Mt. Ayr, Ia.

School has begun and Johnnie and Mary are getting used to their new way of living.

Mothers have either begun to feel that they can sit down and draw a sigh of relief or they are confronted with new problems that their children have met in their new world.

Johnnie comes home with complaints like these:

"The boys won't play with me."

"The big boys tease me."

"Teacher made me sit on a chair and I wasn't doing a thing."

Or Johnnie doesn't complain at all, he just doesn't want to go to school and either cries or pretends that he is sick.

These things are more important to Johnnie than any of our distressing world problems are.

There is something seriously wrong. What can a mother do?

She can stifle her outraged mother love and say calmly and dispassionately to Johnnie, "Here, this trouble can not all be the fault of someone else."

Then she can put on a clean dress and comb her hair (You want Johnnie to be proud of you, don't you?) and go visit the teacher. Go as one friend to another friend and remember that the teacher is just an anxious for your Johnnie to fit into the school and be happy there as you are. Remove all the chips from both your shoulders and be prepared to discuss Johnnie's shortcomings too.

Maybe Johnnie wants to play with the big boys and they do tease and will not play with him. You can help convince him that little boys should play with little boys. You might interest him in sharing his toys with some particular child who seems shy and left out. Children respond readily to the appeal to help someone.

Perhaps Johnnie has done most of his playing with older children who bossed him or with younger children whom he bossed. This frequently happens in farm families. Johnnie at school will have to learn the give and take of playing with children his own age.

Whatever the problem, listen sympathetically to Johnnie and then gently but firmly impress upon him that in this big new world of school he must adjust himself to circumstances.

Listen to his complaints and help all you can with his adjustments but do see that they are made.

No lesser a child specialist than Angelo Patri says that children brought into juvenile courts in their teens exhibit the same problems of

social misbehavior that they do in primary days.

If you do not like the teacher or if Johnnie does not, remember that the world is full of all sorts of people and if we live happily we must learn to live with all of them.

While you are visiting school, check up on Johnnie's physical surroundings. Does his seat fit him comfortably with his feet on the floor? Good lighting? Warm but not too hot? A safe and adequate water supply? Sanitary toilets? Warm lunch or at least one warm dish on cold days?

Mothers should feel that these things are their business and are not to be trusted entirely to teachers or directors.

Certainly everything that concerns a child's welfare is a mother's business.

A GOOD HOME

Giving a child every advantage that you can, or cannot, afford is not always giving them what is good for them. Unless a child understands the advantages and appreciates them, they will not benefit him. Parents are always anxious to do all they can for their children but we can all look back thro the years and see where money and efforts were wasted.

There is an advantage we can give our children which is invaluable and does not cost a cent—that is, **the right kind of a home**. This is no easy task. One can not gain it by studying books or attending lectures, alone. We need wisdom plus common sense plus experience in living.

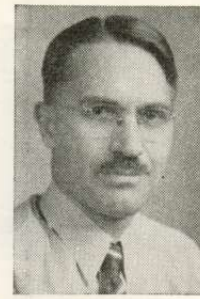
From an article in Parent's Magazine, I learned these things:

1. The parents are genuinely interested in their children and enjoy working and playing with them.
2. They don't read a paper or book while the children are talking to them.
3. The home is neat, clean and well run.
4. The children's friends are always welcome. They don't criticize them after they are gone.
5. They keep their good humor.
6. They don't expect too much of their children.
7. They are not over anxious when the children display faults but rather, ask themselves what the trouble is.
8. The parents can say "You must" and "You may not" when occasions arise.
9. Parents are fond of each other.
10. They are not over protective, but let the child learn to meet life and solve his own problems.

"The Magazines are getting better and better. I have taken it for three years, and I save every one."—Myrtle Kolzow, Hope, Kans.

FRANK FIELD'S ARTICLE

October is the month to get the most of your fall planting done. You have



Frank Field

your poppies and Madonna lilies all nicely planted and coming up now, so you can finish planting the rest of the lilies, and the hardy phlox, and all the other hardy plants that go into the make-up of a well balanced perennial border. Just keep in mind that all the hardy perennials and all the fall bulbs, including

the lilies, narcissus and tulips, really like best to be planted early enough to make quite a little root growth before the ground freezes up for winter.

It is true, of course, that you can have equally good results with spring planting on everything except the so-called Dutch bulbs, the poppies, and the Madonnas, provided that you really get them in early, while the plants are still dormant. But lots of times the weather is unfavorable, or you are too busy at something else, so that you don't get at your spring planting till May, and by then it is warm and sometimes dry, so that your plants don't do any good. So by all means, do as much planting as you can, this fall.

October is a very good time for setting practically all of the ornamental shrubs and shade trees, even roses. But keep in mind that it isn't safe to move any shrub or tree when it is in full leaf, and still growing. So the best plan is to wait till after frost to do any fall planting of shrubs or trees.

When roses or ornamental shrubs are planted in the fall, it is a pretty good plan to cut them back to about six inches from the ground after planting. Then mound loose dirt up over the stubs, just like a gopher mound. This loose dirt gives the necessary protection against hard freezing weather, and protects the buds by keeping them from drying out. Then when warm weather comes next spring, rake this dirt down level, and the buds will already be starting to grow.

About the only things which had better be left for spring planting are, peaches in the tree fruits, and all of the cane fruits. This includes the raspberries, both red and black, blackberries, boysenberries, youngberries and dewberries.

Any of the shade trees can be planted this month, and any of the fruit trees except peaches. Of course they don't really grow any this fall, except possibly a little root growth, but they are there in the ground all ready for the first warm days of spring, to start to grow. And whatever planting you can get done this fall, is that much less to think about and worry about next spring, when you are so busy with other work that there is danger of putting it off till too late.

Frank Field

A LETTER FROM LUCILE

Dear Kitchen-Klatter Friends:

Today I am writing to you from Hollywood, California, and I've just been thinking that those of you who were taking this magazine last fall have already heard something about California in these pages. I think I should tell you here that I really felt upset about not saying goodbye to you during mother's time on the air. While I was in Shendoah this summer I felt that I had made all kinds of new friendships and taken up many old ones once again, and to leave without telling any of you goodbye was just like disappearing from good friends without any warning! Well, I hope that these letters will make you feel as though we haven't lost touch with each other, and of course you don't feel out of contact with anyone who reads Kitchen-Klatter. As long as my copy comes every month I shall know that you're reading it too, and that we have a great deal in common.

Our trip out to the coast this time was a very pleasant one. We visited briefly with old friends in Denver, and then cut across Colorado in a direction we'd never gone before. It was nice to see this new country, and we found many, many places along the way that we want to return to someday. I know that those of you who have come into Salt Lake City from the east at night will agree with me when I say that it's one of the most beautiful sights in America. We found it thrilling to come down through the mountain pass and look out over the city spread below us on the plain like a great jewel.

From Salt Lake City we went directly to San Francisco, and there we visited with old friends of ours who once lived in Minneapolis. They had a lovely home on one of the incredibly steep hills not far from the ocean, and we had such a good time with them for they showed us every nook and cranny of the city and took us to lectures and art galleries that we were eager to hear and see. We regretted that we didn't see the Fair, although I can vouch for the fact that you feel as if you've seen it when you cross the magnificent San Francisco-Oakland bridge by night and look down at the fairyland of light that is called Treasure Island.

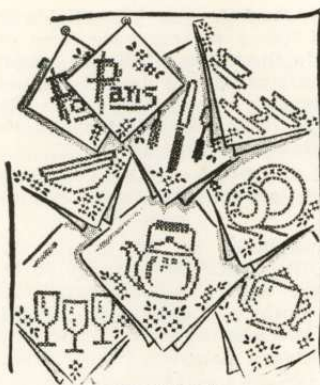
We have been here in Hollywood for about six weeks now. We have a bright, sunny apartment on a quiet residential street that is full of the flavor of an older, more stable California. There are great pepper trees and palms lining the entire street, and since there is no heavy traffic allowed through here we can enjoy it without having to put up with a lot of noise and activity. The house where we live stands in an old avocado orchard, and the trees are full of fruit now. Russell and I pick the avocados off for salad and remind each other of the time we had to spend 35 cents for just one back in Minneapolis when we were

getting dinner for a very special celebration. It seems strange to have such expensive fruit just for the picking! Then there are lemon trees and orange trees in our yard too, and another tree called the *sapote* that bears a fruit with the flavor of mangoes which we enjoyed so much in Mexico.

One thing you always hear about California is the statement that there is so much to do! This is true. There is no end to the number of places where one can go, and the things that can be enjoyed. We have fun packing a small lunch in our briefcase and riding on the streetcar out to the Santa Monica Palisades. Once there we can walk down a flight of stairs, cross the highway on an overhead pass reserved for pedestrians, go down another flight, and then find ourselves right on the ocean. One day when we were lying on the sand idly watching the water we suddenly had a good surprise—an enormous wave came rolling in and washed up right where we were. My, what a soaking we had, and there was nothing to do but stay on the sand and dry off. Several times a friend of ours has taken us down along the ocean late at night, and I am sure that there is nothing in this world more beautiful than the sight of great waves breaking under a full moon. It was after midnight once when we got out of the car and walked along the water for quite a distance watching the water shimmer in the second before it rolls and breaks.

I would like to go on and tell you about some of the Chinese dinners we have been to here in California, but I'm afraid that there isn't enough space this time. Perhaps in November I can tell you something about these meals. And so for now, goodbye.

—Lucile.



TEA TOWELS IN CROSS STITCH

Irresistible gaiety may be embroidered into the cross stitch dishes and utensils of this new tea towel set by using bright flosses to harmonize or contrast with your kitchen. C9184, 10¢ brings motifs for seven tea towels and two matching panholders in the new improved hot iron transfer which stamps easily—and more than once. Make a set for yourself and others for friends. Cross stitch works up so quickly that two or three sets may be accomplished in no time at all.

Order from Leanna Driftmier, Shendoah, Iowa.

PRACTICAL POULTRY POINTERS

By Olinda Wiles

This issue of the Kitchen-Klatter marks the beginning



Mrs. Olinda Wiles

of another year for me as a 'getter-upper' of this column. I remember I had quite a time trying to decide what I wanted to tell you first, and then I thought I would try to tell what I would be doing about the time you would receive your magazine.

For the benefit of new subscribers, I will

just briefly tell you two things to do right away—and the first one is, mark your chickens. Put a small dot of paint on the back of the chicken's head. It will remain many weeks, and will make means of identification possible in case they are stolen.

Another thing, get your cockerels early. If you did not remember to buy baby chicks that were unrelated at hatching time, it is time you were getting some cockerels located for your flock.

It will soon be time to begin culling flocks. As a rule, I have my flock culled and in winter quarters by the tenth of October. After they are culled, I have them wormed, blood tested, and deloused, and then they are ready for a full-egg-producing ration of feed.

I think by this time those of you who have been reading my poultry articles know that I am a great advocate of feeding sour milk to chickens. Tests have proven that pullets lay more eggs and at an earlier age if fed milk (a feed that is high in protein) their entire life.

Tests have also proven them to be twice as heavy at the end of the first seven weeks of their lives, than those not fed milk. Milk is higher in vitamins and minerals than any other food of the same amount. When you skimp on needed food, it soon shows results in gain coming very slowly.

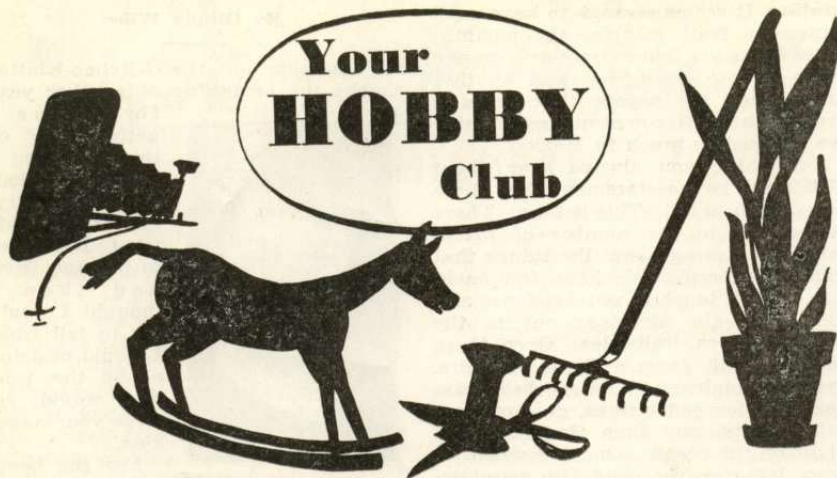
A simple and satisfactory way to feed a laying flock is to keep grain and mash before them and let the pullets do their own selecting and adjusting of their rations. Grain develops firmness of flesh and vitality which mash does not give.

Be sure to keep out plenty of oyster shell as a source of lime for egg shells.

Keep only the best of your flock for laying purposes, as undeveloped pullets hinder large egg quotas.

Keep your flock healthy by building up resistance. Avoid drafts, dampness and overcrowding in the poultry houses, and try to take a little extra pains in the cleaning and spraying, and you will soon see results.

Subscribe to the Kitchen-Klatter Magazine now and receive your choice of one of my Kitchen-Klatter Cook Books as a free gift.



One of the things that I like the best about our Hobby Club is the opportunity it has given so many people to become acquainted with each other. Scarcely a day passes that someone doesn't write and tell me how many lovely letters she has received from people to whom she wrote after reading about their hobby in Kitchen Klatter. Lasting friendships are being made this way. Something nice about this, isn't there?

There is one thing I should like to call to your attention. Some people say in their letters, "I will gladly exchange with anyone who has the same hobby, or who wants something else I could furnish." Other people list their hobbies and say nothing about exchanging. However, I assume that practically everyone is anxious to exchange with others, so in listing these names I won't add "will exchange" but simply will leave it up to you. Write to any of these people, if you like. If they want to exchange you'll both have fun, and if they aren't interested there has certainly been no harm done.

Mrs. Will Hoefling, Manchester, Kansas—Salt and pepper shakers.

Mrs. Lena Frey, R1, Madrid, Iowa collects buttons of all kinds and wants to increase her 5287 to 10,000 by June 1941.

Postmarks.—Mrs. Alice Mae Kahler, Stockton, Iowa.

Mrs. Clara Fox, Geneva, Nebr. collects salt and pepper shakers. She also raises foliage plants. She has many different kinds and is now raising some from seed.

Scrapbooks. — Hazel Steffenhagen, Sibley, Iowa has one of clippings and pictures of things of interest in her community; one of pictures and poems; and one of radio stars. She also makes small scrapbooks for children and sends to hospitals and Children's Homes.

Hot pan holders and crochet flowers for dresses and coats.—Mrs. Arthur Gebert, Granville, Iowa, Rt. 2.

Mrs. Mary Hart, Battle Lake, Minn. collects buttons and wants to exchange. She has one button which Mr. Hart's grandfather wore on a white vest to the centennial celebration of the signing of the Declaration of Independence in Philadelphia.

"Dear Leanna and Kitchen-Klatter Friends. I enjoy K. K. very much, especially the hobby club. I am very much interested in hobbies and have several, mostly flowers, rock gardens, lily pools, etc. My collecting hobby is collecting cactus and fancy cactus pots. I do crocheting and tatting. Would like to exchange with any one that cares to exchange with me."—Mrs. Chas. Rich, Janesville, Iowa.

Buttons.—Mrs. Geo. H. Dietz, 2528 B St., Lincoln, Nebr.

Cowboy, Home and Mountain Ballads.—Mildred M. Day, Mt. Ayer, Iowa.

For thirty-odd years Mrs. Emil L. Miller, 1716 Yuma St., Manhattan, Kansas has been collecting things from foreign countries. Each article in her collection has been presented her by some friend or acquaintance who have been in the different countries.

Mrs. Fred Jevons, Wakefield, Kans. would like a pottery vase from every state in the union. Will exchange. Also wants salad and dessert recipes.

Pitchers, vases, view cards, U. S. Stamps, cacti, coins and postmarks.—Inez Baker, Carbon, Iowa.

Salt and Pepper shakers.—Mrs. Fred Victoria, 409 W. Filmore St., Winterset, Iowa.

Houseplants of all kinds, flower seeds, rug patterns, crochet patterns, 12 inch square pieced quilt blocks, wash cloths and quilt patterns. Please send no chain cards or chain letters. Mrs. Elvena Lamster, Crete, Nebr.

Iva Alexander, Augusta, Kansas has been collecting buttons for two months and has almost 4000. She wants to get from every state. She mounts them on panels of colored cardboard.

Fancy aprons. 12x12 inch embroidered muslin squares. Miss Lillian Gavin, 445 N Clark St., Forest City, Ia.

Handkerchiefs and fancy small dishes.—Cora Stubbe, Aplington, Iowa.

Braided rugs, quilts and crochet, and all kinds of hand work.—Gussie Stewart, 808 Kickapoo St., Hiawatha, Kans.

Dolls.—Mrs. John Jenkins, Beacon, Ia., Box 27.

Dolls of any kind up to 8 inches in height.—Mrs. M. Wagner, 323 W. 4th St., Larned, Kans.

CLASSIFIED ADS

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

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

SCRIPTURE POST CARDS — High quality, beautiful illustrations, each containing a scripture text and suitable verse for birthdays etc. Package of twelve for 25¢ postpaid.—Gertrude Hayzlett, Shenandoah, Ia.

LETTERS ARE COMING to Mrs. Helen Fischer from all over the United States these days commending her on her fine book, "The Flower Family Album." This "Family Album" has taken flower lovers by storm, so order your copy today from Mrs. Helen Fischer, Shenandoah, Iowa. Price \$1.50 P.P.

FOR SALE—Used 3 plate electric range with wiring equipment. In good condition. Price \$30. Mrs. F. H. Dabler, 105 E. Summit, Shenandoah, Iowa.

A FARMER'S WIFE SELLS SLIPS THAT SATISFY. Brassiere tops in sizes 30 to 44 - \$1.10 C.O.D. Fitted tops or built up shoulder straps, 46 to 50, \$1.50 C.O.D. White rib knit, 4 gore, elastic back, adjustable straps. Dresses - Hats - Lingerie - Hose. Clara Heaton DeLambert, Pierson, Ia.

DAILY SCRIPTURAL VERSE ART CALENDARS as Christmas Gifts, 30¢ each or four for \$1.00 P.P. Mrs. Arthur Adamson, Milo, Iowa.

SUBSCRIBE FOR THOSE MAGAZINES NOW! Orders filled promptly. Prices quoted on any of 3,000 magazines upon request. Write today. The Wheelchair Magazine Lady. Pluma Ray, Lenox, Iowa.

MRS. M. C. DEAN, Rochester Road, Rt. 5, Topeka, Kans., will supply back numbers of Kitchen-Klatter Magazine to Feb. 1936, for 20¢ each.

BEAUTIFUL CROCHETED BOUCLE FLOWERS in assorted colors for dresses or coats. Price 25¢ each postpaid. Miss Bess Meduna, B84, Weston, Nebr.



Florence Weis of Geneva, Nebr. has a hobby of miniature elephants.

OUR KIDDIES CORNER



BABY MARTINS LEARN TO FLY

By Margery Driftmiller

Every evening I spend some time in our garden, watching the Martins fly around our Martin house. If you have a bird house in your yard, I imagine you do just about the same thing. But one evening in particular I remember so well listening to the Mother and Father Martins talking to each other as they sat on top of their house.

"It seems to me that our children ought to begin doing things for themselves," said Mr. Martin. "The summer will soon be gone and all we have done is raise our babies. First we had to build the nest, then hatch the eggs and feed the babies. It is about time they started taking care of themselves."

"Yes," replied Mrs. Martin, "they are both grown big, and well feathered, and must learn to fly. We'll teach them tomorrow."

So the next day Mrs. Martin gave the children a talk on flying, explaining how easy it was. Then she took off from the ledge and gracefully soared away into the sky, sailing about, swooping down, and at last, coming back and landing gently on the ledge.

"Now, children," said Mrs. Martin, "just spread your wings, flap them easily, step off the ledge, and away you go."

But the baby birds cried and fussed and would not attempt to fly. They were afraid they would fall and break their wings. So they huddled down in the nest and nothing that Mr. and Mrs. Martin could say would move them.

"What shall we do," asked Mr. Martin.

"I don't know. I never saw such 'fraid-cats'. I'm ashamed of them."

At last Mr. Martin lost all patience. He walked to the little ones and began pushing them out of the nest toward the ledge.

"Now, Mother," he said, "you take one and I'll take the other, and we'll push them off and make them fly."

"Well, it seems a cruel way to teach them but it must be done."

So each parent took a baby bird and pushed him off the ledge. With cries and much flapping, they flew a few feet and then came back. Soon they gained confidence and flew a greater

distance until finally they could fly well enough to sweep and drift with the wind.

"My, that's fine!" said one little bird. "I really was scared

at first, though."

"So was I," said the other. "But it was worth it, even though we did learn the hard way."

"Children," said Father Martin, "there are some things that not even fathers and mothers can do for us—things that we **must** do for ourselves. And learning to fly is one. The only way to learn to fly is to **fly**."

"Say, and it was fun. Let's try it again, Brother!"

"Well, Mother Martin, it won't be long until they are entirely on their own, and will be able to fly and hunt alone."

"Yes, and then we can no longer call them Babies."

So you see, boys and girls, when Mother asks you to do some new and untried task, don't hesitate like the little birds did when they were asked to fly, but tackle the new job at once. It probably will not be nearly as difficult as you think.

IF I WERE MY MOTHER

If I were my mother I rarely would make

Omelet, or parsnips, or spinach, or steak,

Or carrots, or onions—for I'd rather bake

Doughnuts and pudding and dump-lings and cake.

I'd not take the trouble to cut up a lot Of turnips—instead I'd make jam in a pot,

And fritters, and cookies, and pies piping hot ...

If I were my mother. Too bad that I'm not! —Selected

"I had been wondering when my Kitchen-Klatter Magazine was running out, but I received notice yesterday, so am sending a dollar bill for another year's subscription, as I could not get along without your paper. I look forward to it every month and I am saving every one, believe me. I have received it for three years and many an evening I spend looking them all over again and again, and have tried many of the recipes."—Mrs. George Thul, Bode, Iowa.

Listen to the Kitchen-Klatter radio program over KMA at 2:00 P. M. daily except Sunday.



A picture of a tame fawn, sent by Mrs. Salma Rounds of Onawa, Iowa. She doesn't give the name of the nice looking little baby.

GUESS WHAT?

Upon a large table, or several smaller tables, place the following articles with cards or directions on each:

1. A glass of beans. (Guess how many.)
2. A large dictionary. (What is its weight?)
3. A ball of cord. (How long?)
4. Part of a deck of any kind of cards. (The number of cards.)
5. An orange. (How many seeds?)
6. A can of water. (Guess the quantity).
7. One-quarter of a page of newspaper. (How many words?)
8. Photo of a child or animal. (What age?)
9. A stick. (How long?)
10. A jar of nails. (How many?)

FIVE GIFTS IN ONE BUNDLE

A CHRISTMAS CAROL — Dickens

OLD TESTAMENT STORIES—Jones

HAPPY DAYS—Daniel

REAL MOTHER GOOSE—Rand McNally

STORY OF THE STONE AGE PEOPLE—Coffman

All Illustrated

5 Books for 55¢

Postage Prepaid

Green Shutter Book Shop

310 E. Tarkio St., Clarinda, Ia.

A CANDY RECIPE

Here is an easy way to make candy that tastes good, and is so good for you that Mother won't care at all if you make it. Put two tablespoons of finely mashed potatoes in a bowl. Add powdered sugar to make a stiff mixture, stirring till smooth. Add a teaspoon of some flavoring, or some cocoa if you want chocolate candy. Shape into balls and roll in sugar.

Send \$1.00 for a yearly subscription to the Kitchen-Klatter Magazine and get 3 back numbers as a free premium.



AID SOCIETY HELPS

A QUILT PARTY AND EXHIBIT

For a fall project a quilt party would be interesting. Many of the ladies are no doubt considering what kind of a quilt to make next and a quilt exhibit might help them to decide.

This can be held in the church basement, or if that is not available, the use of some empty store building might be donated.

Appoint a committee to secure the quilts and also a number of patterns of each one. The ladies who have made the quilts may be asked to cut off these patterns. They can be sold for 10 or 25c apiece.

Charge 25c admission to the Quilt Show and prepare a program to be given during the afternoon. It can be repeated again in the evening.

This is an idea for a program. As each quilt is displayed in front of the audience, appropriate musical numbers or readings are given.

Solo—My Wild Irish Rose. (Rose of Sharon quilt.)

Reading—To An Ancient Coverlet. (A very old quilt.)

Duet—I Love You Truly. (Wedding Ring quilt.)

Solo—That Little Boy of Mine. (Dutch Boy quilt.)

Violin Solo—To A Butterfly. (Butterfly quilt.)

Reading—The Cabin Where Lincoln Was Born. (Log Cabin quilt.)

Solo—Tip Toe Through the Tulips. (Tulip quilt.)

Reading—Trees. (Tree quilt.)

Violin Solo—Star of the East. (Star quilt.)

Chorus — Aunt Jemima's Quilting Party.

These are merely suggestions. You may have a better idea for a program.

TELL YOUR OWN FORTUNE

Did you know that your fortune is supposed to be foretold by the month you were born?

January—Good natured, good house-keeper.

February — Affectionate, a loving parent.

March—Fickle, stormy, a chatterbox.

April—Pretty, dainty, not studious.

May—Contented and happy.

June—Sulky in temper and jealous.

July — Ambitious, successful and popular.

August—Amiable, practical, rich.

September—Affable, a favorite.

October—Coquettish, unhappy without cause.

November — Kind, pleasant and thoughtful.

December—Gay, inclined to be extravagant.

PARTY GAMES AND CONTESTS

A NOVEL CONTEST

Choose captains and divide your group into two sides. Line them up, facing each other. Each leader is given a tray on which are articles of food. They may include a pickle, a marshmallow, cookie, banana, carrot, cracker, etc. Have one bit of food for each one in the line. Start with the leaders and have each one, in turn, take an article of food from the tray, eat it, whistle and pass the tray on. The side that gets the food from their tray eaten first is the winner.

PLAY THIS ONE

A bag filled with candy kisses is hung from the light fixture in the middle of the room. Each guest is blindfolded, given a short stick and turned around three times. He waves the stick and tries to hit the bag of candy. When the bag bursts, all scramble for the candy.

IMAGINATION

Each person is given a sheet of paper and told to scrawl two circles or curved lines on it. These papers are then passed to the person on the right, who, using his imagination, adds enough more lines to make a picture, including the scrawls already on the paper. The pictures are then exhibited and a vote taken to choose the best.

WHAT IS THE BABY MADE OF?

1. The covering of an apple? (Skin).
2. Something grown on a corn stalk? (Ears)
3. Something used by carpenters? (Nails)
4. Part of a bed? (Head)
5. A narrow strip of land? (Neck)
6. Weapons of war? (Arms)
7. Branches of trees? (Limbs)
8. Part of a clock? (Hands)
9. Part of a wagon? (Tongue)
10. Part of a stove pipe? (Elbow)
11. Something used by minstrels? (Bones)
12. Product of a spruce tree? (Gum)
13. The major part of a comb? (Teeth)
14. A Scotch rope? (Tow-toe)
15. Those in favor of? (Ayes-eyes).

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Wayne Driftmiller visits Pike's Peak on his vacation.

THE EXTRAS

It is doing the little "extras",
The things we're not asked to do—
The favors that help one's brother
To trust in God and you;
It's doing, I say, the "extras",
The things not looked for, you know,
That will bring us our King's kind notice

A "well done" as on you go.

—Mrs. Stanley, Lamoni, Iowa

LUNCHEON LADY

When giving an afternoon luncheon, make a Luncheon Lady and put on each plate. It can be prepared beforehand, and set in icebox till ready to serve. For the body, cut a tomato in half and place cut side down on the plate. The head is a hardboiled egg cut in half lengthwise and placed cut side down. Make eyes of a pea cut in half, a piece of beet for nose and mouth. Shred carrot the long way, for hair. Make buttons from slices of stuffed olives, and place down front of tomato body.

SILVER WEDDING

Twenty-five years,
Filled with romance and laughter;
Years, oh so short
For a love so true;
Troubles? Of course,
But the joys that came after
Make we want,
Twenty-five more years,
With you.

—Dorothy Hiers.



A view of the pancake line at KMA Jubilee, showing the big tent where the food is served.