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Kitchen-Klatter

MAGAZINE

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THE FIRST DAY OF SCHOOL



A LETTER FROM LEANNA

Kitchen - Klatter Magazine

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Dear Friend:

This is a letter to you, my good friend and Kitchen-Klatter sister. I hope this summer with all its heat and storms has not been too hard on you. I'm always glad to see fall come. Its cool days are such a relief after the hot summer weather.

This fall Donald goes away to school for the first time. He has chosen Park College, at Parkville, Mo., as his school, and leaves September 17th. For 25 years there has been a Driftmier in the Shenandoah schools, except for a few years in Clarinda, Iowa, and California. Donald was the last one to finish. He graduated from the Shenandoah High School last spring.

Lucile and Russell have gone back to California. As much as we would have liked to have had them stay in Shenandoah, they felt the "call of the West" and left the last week in July. We hope the venture will prove successful.

We have not had a letter from Frederick since his summer vacation began and he went to Alexandria to do Y.M.C.A. work in the British army. Because no mail can come to America by way of the Mediterranean Sea, it will take his letters twice as long or almost two months to reach us. There is very strict censorship and no doubt he has written so freely of military affairs that his letters have been held in Egypt. We will feel like putting up the flag when we do get a letter from him.

Many of you mothers have sons who are joining the army or the navy. I know how hard it is to give our children up for a time but we must not let them know our heartache. It is our part to send them on their way with a smile and a happy goodbye. (The tears can come after they are so far away to see them.) We know the same God who watches over them when they are near us, is watching over them where ever they may be.

I sigh sometimes to see thy face
But since this cannot be,
I'll leave thee to the care of Him
Who cares for thee and me.
"I'll keep you both beneath My wings"
This comforts, dear;
One wing o'er thee and one o'er me,
Will keep us near.

—Anon.

I hope all of you had as nice gladiolus as I did. We picked them as fast as they blossomed and brought them in the house. They made such lovely bouquets, and bloom so long, in the house. My husband's favorite flowers

are zinnias. We have many rows of them in bloom, too.

I surely appreciated all the wonderful letters you girls wrote me this summer. You proved yourselves to be real friends. Come and see me if you are ever in Shenandoah. My latch string is always out and I am generally at home.

This is a busy home. The Kitchen-Klatter Magazine has grown to where I have to have four helpers on part or full time. They are Helen Castle, Fern Schantz, Gertrude Hayzlett and Serena Ashenfelter. All but my part, the editorial desk, is housed in an outside office which used to be a double garage. My husband, who has had years of office and executive experience, has taken over the responsibility of publication and mailing. This is a big help to me, for the magazine circulation has grown so rapidly I could no longer look after this myself. With the children away so much, Mr. Driftmier felt he should be at home as much as possible, so the situation is ideal for both of us. We are both busy and enjoy our work, together.

Well, I've rambled on, longer than I intended to, but must say goodbye now. Write to me this month, will you, please— I'll be looking for your letter.

Sincerely your friend,

—Leanna

When Mrs. Duncomb sent in her article about house plants, she also enclosed a poem that I think you will enjoy. And because her letter is so full of good, common sense that all of us mothers should heed, I am copying a part of it too.

"You held me helpless, warm against your heart,

And then, when old and grey,
And when you needed me the most
You let me go my way
Knowing that cords which bind
Can hateful grow,
But love's sweet liberty does evermore
Draw like a magnet's glow."

Mary Duncomb

"I know that you feel the same way about your children, Leanna, and I admire you for your pluck and courage in not holding them tight to you. Some never can understand this, can they? As each child leaves us and we have to grow used to setting one place less at the table, remember it was the absent one who was so fond of the especial dish we will no longer have to make, a feeling of desolation creeps into our very heart and soul, and we

begin to long to stay the hand of Time.

"Perhaps that is why Mother clings so tightly to the last child and so often robs her or him of the liberty which the others have enjoyed. And this seems especially true in cases where the husband has passed on. God grant I may never be a woman of this caliber, and that is why I am beginning now to fill my life full of the things which are worth while, and which perhaps—who knows?—may fill a very definite need in it some day."

I wanted to share this letter with you because I feel that all of us mothers have this very real and urgent situation to face sooner or later. If your youngsters are little now you probably think that it will be years and years and years before you have to see the last one leave home, but oh! how fast those years go, faster than you younger mothers can ever believe. Yet I feel as Mrs. Duncomb does that we must give our children freedom to live their own lives, for after all there isn't a soul living who can see into the future and how are we to know what this trip or that chance at a job would mean to our son or daughter?

I know that when Frederick was trying to decide whether or not to go to Egypt I sometimes felt that I just couldn't keep silent when I thought how far away it was, and what a great possibility there was of war. If I had said that I thought it wisest for him not to go, he would have stayed, but how can any mother who really loves her child say the few words that will make all the difference in the world?

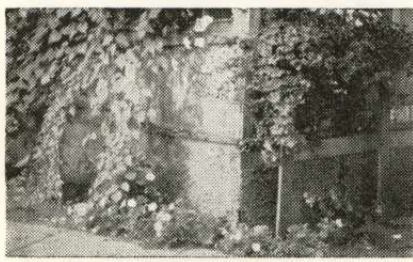
We simply have to know that God never changes, and that all things work out for the best regardless of how ill-advised they may seem at the moment.

I know that we have all had the experience of claiming at least one friend who feels bitterly that his or her entire life has been blighted by too much selfish concern on the parents' part. "If they had only let me go that time I had the chance!" one says. And another says, "If mother only hadn't stood in my way when Ernest and I wanted to marry that summer he got a job in Oregon and begged me to go with him." Lives twisted and happiness ruined — that's what happens when we let our wishes for our children and our ideas of what they should do, interfere with the things that they really want to do.

No, let us give our children every opportunity they need to try their own wings. And furthermore, let's see them go happily; we can let them go and still spoil their pleasure by looking desolate and bereft. This month marks a time when many of us will see our youngest go away to school (you mothers who start your baby to kindergarten are getting a taste of this) or to a job in a distant place. Let us remember every hour of the day that often the strongest cords of love and devotion are being built when to all outward purposes they are being broken. This sounds like a paradox, but it is more true than we can imagine.

—Leanna

Come into the Garden with Helen



These two illustrations used by Mrs. Fischer were pictures taken by Miss Genevieve Eckberg, of Dana, Iowa, to illustrate one of her 4-H projects.

The pictures this month tell their story so well that I hardly need to write anything additional!

Maybe you think that there is no trash in *your* yard, but look again. It is surprising how blind we become to things which we are used to seeing. *You* may not have broken toys and tin cans in your yard, but are you sure there are no dead trees, or dead limbs on your bushes, or ripened tops on your perennials. A dead plant in a yard is almost as unsightly as a dead cat would be.

A yard that is in perfect order ceases to be an eye-sore, but to make it an eye-joy we must add flowers or vines. I have seen tiny homes that fairly sang of happiness because of carefully tended plantings, and I have seen large expensive houses that gave a feeling of depression because of their absence.

Flowers respond to loving hands and where love is, joy is. When you tenderly care for your plants and study their needs you forget yourself and your troubles and fears. Maybe that is why flowers were given to us.

One of the vines in this picture seems to be Heavenly Blue morning glory. It will be in full bloom about the time the September Kitchen-Klatter reaches you. No other flower furnishes such a wide expanse of sky blue—and one seed will make enough vine to cover an entire porch. Plan right now to have it on *your* porch or back fence next year, and do not forget that it will bloom beautifully in your window all winter. Seeds planted

in a flower pot by September 15 will bloom for you by Thanksgiving.

Early September is a fine time to transplant young perennials into places where needed in your borders. Many of us are preparing "Planted Pictures" for next spring by grouping together plants that bloom at the same time and look well together.

With our pink Oriental Poppies we are putting white lavender, Sweet Rocket and rosy purple iris.

With red Oriental Poppies use the early Shasta Daisies and soft yellow Lemon Lilies.

With yellow Allysium Saxatile use the dwarf blue or yellow iris.

Since it may be hard to get tulip bulbs this fall we are leaning more and more on dwarf iris for vivid color in April and early May. They are such sturdy, generous little things soon spreading into masses for our own use or to share with others. They come now in all of the colors found in the tall bearded iris.

Fall is a fine time to plant all iris and especially the "beardless" ones. These slender aristocrats are getting more and more popular, coming as they do a little later than the bearded ones and being more graceful. Dorothy K. Williamson and Blue Charm are my favorites among the newer ones but Snow Queen will never be surpassed for a Memorial Day iris.

In a troubled world the very least that you can do is to so care for your yard that it will assure the passer-by that in one more spot love and happiness dwell.

—Helen Fischer

Dear Lord, I'm just an ordinary woman with a mean spirit today. Things haven't gone right from the time I got up.

You know dear Lord, how the children fussed at me because their school lunches weren't the kind they wanted. But dear Lord what else could I give them? It was all I had—

And then my husband complained about the coffee—and the chickens got into the flower beds—and the Woman's Missionary Society is going to meet

here this afternoon — and I haven't time to get ready for them when I should be doing the ironing and mending for the children.

Dear Lord, what am I to do

And the Lord said to me—

"Be still—hush thy fretting. Knowest thou not that it is through trial and tribulations that thou growest in grace?"

And I knelt in quiet meditation—and peace and happiness soon filled my soul.—Selected,

WINTERING HOUSE PLANTS

By Mrs. R. J. Duncomb,

When the children go back to school our thoughts turn to the winter care of our house plants, for plants are like children and also have to learn to adapt themselves to changed conditions. They can no longer spend most of their time freely out of doors, but must be subjected to a more limited mode of living.

The first plant to come indoors will be the poinsettia which should have been growing freely out of doors in its sunken pot of soil. Frost may injure its beautiful leaves, so we must take no chances in hurrying it inside. Geraniums are also easily damaged by a sudden frost, so they must be pruned back and carefully lifted with a ball of moist soil around their roots. If we have been wise we have started some young slips back in August for winter bloom also, but the chances are that we will want to keep the old plant to use for cuttings in spring, even if it will not bloom as readily as the younger cuttings.

Foliage plants are often best carried over by taking cuttings of them and keeping them in a glass of water until they have root. The more colorful ones will make a very cheerful window display, especially the one called Blood leaf which is not really a foliage plant but of a different family. Its bright red leaves never fade or look shabby, and will add color to the green of the ferns.

The amaryllis which has been kept growing in its pot, may now take a rest. Its leaves will gradually turn yellow, and this is the signal that it needs a rest. Water is withheld gradually until the plant is bone dry. In January it should be well soaked and brought back to live with the other plants again.

Fall is a good time to repot the begonias, adding fresh, rich soil. Petunias may be brought inside, and a few other annuals as well; however, annuals have a tendency to become ridden with pests. The blue Ageratum is one that does well in the window. Choose a small, well-budded plant, and discard it when its mission is over.

When lifting plants in the autumn, keep them in a cool, rather dimly lighted basement until the shock of transplanting is over. Then bring to the sunny window gradually.

Choose clean tin cans or well-washed pots for containers. Either of these may be painted some pleasing color. The pots should be well-soaked, if new. Mix a quantity of good garden soil, fine sand, and a little rich fertilizer together before beginning to pot up the plants and the work will be much easier. Be sure that the containers have drainage in the soil. Try to make the plant look symmetrical and put it in the middle of the pot.

Be kind to your plants, and consider the changed conditions under which they must pass the winter. Begin early to accustom them gradually to the change they will have to make, and they will help you pass the long winter days until spring comes on again.

The Story of My Life

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

CHAPTER 25

Well, Frederick returned from the hospital once more without having had an operation, and Dorothy returned from Chadron a short time later. The doctor had said she must have fresh air, rest and food, so we had started work on a sleeping porch that was to be her bedroom. At the same time this building was being done we had some changes made upstairs that would make it easier to care for Dorothy, and since the work was rushed through it was just no time before the porch was done and she had moved out on it.

When she first went to bed the doctor said that he thought six months would do the trick, and of course that seemed like the rest of Dorothy's life to her when she thought of spending a whole half-year flat on her back. But my, how quickly the time passed. Her friends were all so good to her. One girl who is now one of the head nurses in a big Chicago hospital never missed coming to see Dorothy every single day that she was in bed. Almost every afternoon you could find two or three girls sitting upstairs on the porch, and taking everything together, the time passed quickly and soon the summer was gone.

I was broadcasting through all of these weeks, and perhaps some of you remember hearing me tell about these things. I generally used to talk from 1:30 to 2:00, and then I went upstairs to visit with Dorothy until 5:00 or 5:30. She could hardly wait until she was able to get out in the car again, and one warm evening in October we let her get up long enough to go out in the car and take a short ride. At first she was only up a short time every day, but gradually the doctor increased the time she could be up and by Christmas she was putting in a full day downstairs. For the next year she had to be very careful about getting a great deal of sleep and not exercising too hard, but by the time she was ready to take a newspaper job here in Shenandoah she looked as healthy as the day was long and had made a complete recovery.

Lucile went to Maryville, Mo. that fall to take her third year of college work at the Northwest Missouri State Teachers' College where Margery is now a student. She came home for weekends occasionally, and all of us were here for Christmas when the holidays rolled around again.

One thing that happened on Christmas Eve remains in my mind. In the early part of December I had ordered a pair of twin lamps for the dressing table in Lucile's and Margery's room. I thought that the safest place for them was the basement, so I had Howard take them down right after they came and put them far back on the shelf. Then in all of the excitement of Christmas activity I completely forgot that they were down there, and it wasn't until we had returned



This picture was taken July 23, 1931. Being in a wheel chair does not seem to affect my appetite for melon.

from the program at the church and were just ready to have our tree that I remembered those lamps in the basement.

"Hurry down and get them, Frederick," I said, "and if you slip up with them quietly you can get them under the tree while Lucile and Margery are in the kitchen fixing our plates of cookies and candy. They'll never know that I almost forgot their most important present."

Well, he ran to do as I said, and the next thing we knew there was one awful bump after another, a wild shrieking, and a crash! Everyone dashed to the top of the basement steps and looked in horror at Frederick who was stretched out on the floor half-under the steps with a lamp shade on his head. He had gotten a very bad bruising from falling headlong down the entire flight, and needless to say there wasn't enough of the lamps left to think of trying to mend. We didn't care about those lamps, but it was surely a shame that Frederick got such a fall on Christmas Eve of all nights.

When school was out in May I started helping Lucile sew, for she had decided to go to Minneapolis. Since the circumstances that made her arrive at this decision were so unusual, I have asked her to tell you why it was that she went to Minnesota to live.

Mother thought that perhaps you'd be interested in hearing how I happened to go to Minneapolis to live, so I am glad to write this part of the story for her.

One afternoon in the late summer of 1931 I had gone to the library to read, and while I was leafing through *Scribners Magazine* I came across a very

brilliantly written article called "Corn Village" by a writer named Meridel LeSueur. I had never heard that name before, but something about the article haunted me and I couldn't put it out of my mind. Several months later I did something that I had never done before and that I have done only once or twice since: I sat down and wrote a letter to this person whom I didn't know, stating how very much I had enjoyed "Corn Village." Since I had no idea where this writer named Meridel LeSueur lived, all I could do was send the letter to Scribners in New York and ask that it be forwarded.

About two weeks later I received a wonderfully warm and friendly letter from my unknown author, and thus began a correspondence that led to many other things. When I finished the school year at Maryville I didn't know what I wanted to do with myself exactly, but for the first time I began to think that I might like to write.

Probably I said something to this effect in my correspondence, for that summer came an invitation from Meridel to live with her in Minneapolis. She was very well known in the Twin Cities, and taught some highly successful classes in the short story. If I wanted to write, she said, why not come and live with her and attend these classes? In exchange for her assistance with my writing, I could help her look after Rachel and Deborah, her two little daughters aged four and five.

During the winters they lived in Minneapolis, but throughout the summer months they lived in a cabin on the St. Croix River in Wisconsin. I wasn't at all sure that I'd get along with these little girls whom I'd never met, but when their mother sent me pictures of them and I saw how cunning and winning they were, I wondered why I had hesitated.

Needless to say it was quite an experience to get off the train in Minneapolis and meet Meridel for the first time. From the moment we laid eyes on each other we became steadfast friends for life. She was exactly the person I thought she would be. And Rachel and Deborah were the most charming children imaginable. I used to have a book full of the things they said and did, and I only wish I could write some extracts from it here.

We stayed out on the river until October, and then moved into the city. All of the writers, artists, and musicians of Minneapolis and St. Paul were guests in the LeSueur home, and in a short time I had made friends who are still dear to me today eight years later. I went to the classes in short story writing and absorbed every bit of it, although I didn't try to write anything myself until the next summer. Both Rachel and Deborah were in a nursery school all day during the winter months, and I had a great deal of freedom and a chance to go to concerts, the Art Institute, etc. Although I made many trips away from Minneapolis during the next eight years, it has come to seem like home to me for most of my friends were there, and I knew all of the city so well.

(Continued in October Number.)

A LETTER FROM EGYPT

May 1, 1940

Dear Folks:

This letter will be mostly about my spring vacation. I have had a spell of flu, so was glad to have vacation come.

A bunch of us teachers decided to go to Cairo. We rode third class on the train, which is an experience never to be forgotten. I know Dad would take just one look at the folks in the third class car and say, "A man is crazy who will ride in there!" Really, isn't bad at all, and you do have a lot of entertainment. The trip from Assiut to Cairo takes six hours and by the time we got there, we were black with dirt. The sand and dust plus the smoke from the train was terrific. We had tea and sandwiches with us, which we enjoyed in spite of the dirt.

When we reached Cairo, we went right to the American University to stay with some teachers we know. This school is in a fine section of town. Its buildings are of Arabic architecture and very beautiful.

On our way to the school the King passed down the street. All traffic was stopped. First came a bright red car with a loud speaker on it, shouting "His Majesty, the King!" This was followed by one lone motorcycle policeman. One block behind him a whole crowd of policemen and the King's car, a bright red Rolls Royce. He was bowing and waving to the people. There were several army officers with him and they were followed by palace guards in red and white uniform. It was quite a sight.

Friday morning I went out to shop. The street cars are open air cars and as one rides along the beggars and peddlars jump on to the sides of the car and pester the life out of you.

On this trip we also visited a mosque. We paid a small sum for a guide and a cloth with which they covered our shoes. The worshippers always take their shoes off before they enter the mosque, but visitors simply cover their shoes with cloth. The guide showed us places where Napoleon had taken gold and silver from the doors and walls. The walls

of the Mosque are so thick that guns cannot penetrate them.

On the edge of Cairo on a hill overlooking the city is the Citadel. It is built of stones taken from some of the small pyramids. From this Citadel one can get a good view of Cairo. Cairo is a city of Mosques, and from the Citadel one can see hundreds of minarets.

Another interesting thing we visited was Azhar University, the oldest university in the world. As we entered the big court, we saw groups of students sitting about on the pavement, studying. They were chanting aloud and swaying their bodies with the rhythm of their chanting. Their study is memory work and they seemed to think the swaying of their bodies helped them memorize their lessons. The principal lecture hall covers an area of 3600 square yards and has 140 marble pillars holding the roof up.

Soldiers, soldiers everywhere. One could count at least twenty different uniforms when walking only a few blocks.

Since a small boy I have longed to climb the pyramids and at last that dream has been realized. A party of us started out very early in the morning, taking a lunch with us. When we reached the pyramids we got four guides to go with us. The climb wasn't thrilling enough for me, but it was a lot of fun. With every step up, I became more amazed at the technical skill of those ancient men that enabled them to erect a monument of such enormous proportions. It is calculated that there are 2,300,000 separate blocks of stone averaging $2\frac{1}{2}$ tons in the pyramid we climbed, the pyramid of Kheops. It took 100,000 men working annually for three months, 30 years to build it. At one time the outside of this pyramid was covered with white alabaster. The sphynx is much larger than I had expected. They are still doing a lot of excavating there. There were long lines of natives carrying the earth up out of the excavations in large baskets which they carried on their shoulders. There was one old man who was not working quite as fast as the others. I saw the overseer strike this man with a big stick. The thought occurred to me that in many ways conditions are the same now as they were 5000 years ago when these pyramids were built.

Lovingly,
Ted.

GOOD FORTUNE

What do these matter to you and to me?

Titles, honors, coronets and kings,
Fame of an hour, riches with wings,
Palaces, jewels—all such things,
What do these matter to you and to me?

These things matter to you and to me:
Love and beauty, a heart that sings,
Peace in a home where a child voice rings,

Courage and faith and a Soul's strong wings,
These things matter to you and to me.

—Mary E. B. Rock

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.

MASTER OR SLAVE TO HOME

So many of us think because we have a deed to a place, or a piece of ground, we must think of it constantly and work long days and lie awake at night planning ways of making money to do some improving or add some beauty spot to the premises. Ambition and pride are very worthy attributes, but should not be allowed to crowd out all relaxation and pleasure.

I have a friend who lives alone in a nice, comfortable home in town, and many times I have invited her to spend a day with me. Invariably her reply is, "I can't leave my home." Isn't she a slave to an inanimate object that would never miss her?

I know many families of children who are denied a day's outing because the parents think they can't spare a day from work. A day of recreation would help them to make up for lost time. Such people, to me, are only existing, not really living in the fullest meaning. They are not masters, but are enslaved, just for the sake of having possessions that perhaps only add a burden to really true living.—Malta Bend, Mo.

FRANK'S DARK BROWN COLOR RINSE

A pure harmless vegetable rinse, NOT a dye. Gives a glossy, natural color to dull or faded hair. Just the thing for those first grey streaks at the temples and along the hairline. Colors and blends the grey with your natural shade.

The price is 24 rinses for \$1.00 post paid.

Send orders to
DOROTHY JOHNSON
Box 467, Shenandoah, Iowa



Frederick Driftmiller on top of one of the Pyramids in Egypt.

From My Letter Basket

We took the varnish off our whole house, by using Gold Dust. We made it into a thin paste with cold water, spread it on with an ordinary scrub brush, being careful not to cover too much space at once or to let the soap mixture run down, as it will streak. When the varnish was loosened, we washed it off with a cloth. On some stubborn spots, we used the steel end of a combination steel and bristle brush.—Topeka, Kansas.

Mrs. N. C. Loop, Cherokee, Iowa sends a hint for making at home a "frog" for flower vases. Melt paraffin and mold to any shape or size to fit your vase. Punch full of holes while it is still warm, or heat the tool (a nail or ice pick) to be used. The paraffin floats and this lets the stems go into the water and the flowers stay fresh longer. In changing water, the frogs may be removed without disarranging the flowers.

When you are in need of a cork, hold a piece of paraffin under hot water until soft enough to roll into a ball. Mold it to fit the neck of bottle, and turn the edges over the top to make it air tight.

Here is a party idea: dip the feet of animal cookies in stiff frosting and stand on flat sweet wafers. These make an amusing procession around a birthday cake or cunning place favors.

To remove grease spots on wall paper, make a paste of cornstarch and gasoline. Spread over the grease spot. Let remain until thoroughly dry, then brush off. If the spot is very large and maybe has been there some time, you may need to make the second application. This works perfectly. — Mrs. Ruth M. Bain, Elk Creek, Nebr.

"Slip a piece of waxed paper over the handle of the egg beater and down around the bowl in which you are beating whipping cream. It prevents spattering."

"When flouring chicken to fry, put in a paper sack and proceed as sugaring doughnuts. It saves washing a pan.

When measuring shortening, fill measuring cup partly full of water, as, for 1/3 cup shortening put 2/3 cup water then add shortening until water reaches top of cup.

For greasing cake pan, mix in a cup some soft lard (or substitute) and flour until consistency of thick cream. Then paint pan with this mixture. This will keep quite awhile if not too much is mixed at once. It works beautifully." — Mrs. Chas. Woodruff, Ulysses, Nebr.

"Inclosed you will find one dollar for my renewal for another year of your Kitchen-Klatter Magazine. I do not want to miss a single copy if I can help it. I enjoy every copy and read it from cover to cover, and over again."—Mary Eben, 614 Court St., Adel, Iowa.

"I use home-made soap in my washing machine, and I have found that a teaspoon of bath salts added to the suds leaves the clothes ever so nice smelling."—Mrs. J. F., Prescott, Ia.

A very good idea for doing your own repair work came from Mrs. E. A. Mitchell of Friend, Nebraska. "About five years ago the drain pipe from the sink sprang a leak about two or three inches above the floor. I took a piece of inner tube and tied it around very firm; then I wrapped the tube around and around with an old typewriter ribbon, and when this was on I painted the entire thing with aluminum paint. This piece of repair work lasted for five years, and the other day when it sprung a little leak it was the first trouble it had given in all that time. I put on some adhesive tape, painted again, and now it's all right." (Editor's note: I think that Mrs. Mitchell deserves an orchid for being so ingenious.)

"Take a fruit jar and pour some furniture oil in it, then put in your dust cloth. Keep rolling the jar, and the cloth will absorb the oil. Keep your dust cloth in jar when you get through dusting." (Note: Use only about a teaspoon of the oil.)—Mabel Neadermiller, Yarrow, Mo.

"Artgum will take fingermarks off of lampshades that cannot be washed."—Mrs. Clara Fanders, Beatrice, Nebr.

To brighten bronze light fixtures, use fine steel wool and soap suds. It will make them look like new.

"To fill the wide cracks in the floor, mix clean sawdust with any good quick drying varnish to make a paste. Fill the cracks. When perfectly dry, sandpaper to level with floor, then varnish or paint." — Mrs. Charles Greif, Dallas Center, Ia.

To clean milk bottles, put one-half teaspoon of salt and a little water in the bottle, shake well and rinse. The bottle will be left clean and shining.

To clear the house of cooking odors, slowly burn a piece of orange skin on top of the stove. This purifies the air.

Sprinkle a little borax in fruit jars before storing them, to keep them sweet and fresh.

Refrigerator trays will slide out much easier if a piece of waxed paper is slipped under them.

Cut flowers will last much longer if you put them in a tall vase with water reaching almost to the tops, before you go to bed at night. A small quantity of salt also aids in keeping them fresh. — Mrs. Reuben Kaestner, Lamoni, Iowa.

"I read it (Kitchen-Klatter) from cover to cover and then some of it again. How we love to read Fredrick's letters and your life story."—Mrs. Fred Greiman.

BEAUTY HINTS

By Eva Hopkins

Nobody has ever been able to figure out why, but it does seem that invariably a skin blemish which has been nothing at all for days, will just suddenly pop into sight about two hours before the best party of the season.



Eva Hopkins

At times like this, a cover-up preparation is a real necessity. By all means do not pinch or otherwise irritate the pimple and run the risk of making an abrasion in the skin. Simply take your favorite cover-all film—creme powder—use it according to the directions, and there you are.

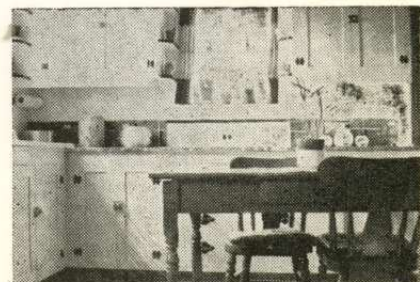
If the bump still seems pretty conspicuous to you, console yourself with the thought that no blemish ever is as noticeable to others as to the person on whose face it is.

Of course if the pimple shows a head, my favorite for these external blemishes is a good medicated soap. It seems to just dry them up, when I wash thoroughly with it and then leave some lather on over night to be removed in the morning.

Improper elimination is the cause of some facial blemishes, so that too must be considered. But there is always this thought in the background, and that is—Always remove your makeup at night, no matter how tired you are, so that the pores are opened and they can breathe, so to speak. Good old soap and water is best for this; then perhaps a good cleansing creme, if your skin is dry. Help supply the oils that the weathering of the day has drawn from the skin.

September and school days! If you want to make a hit with your friends, watch your personal appearance. Complexion, hair and cleanliness go much farther than expensive clothes in making friends.

The money you make
And the money you spend
And the money you hoard
To the bitter end,
Can never pile high
Or root so deep,
As the friends you make
And the friends you keep.



The recently remodeled kitchen of Mrs. J. H. Jones, Richland, Iowa.

4-H CLUB LETTER

By Helen Loudon

The Local Achievement Show is past. I couldn't go this year, but Phyllis and her father went, and had a fine time, too; and they told the rest of us all about it. Probably these are much the same the country over; but to each of us our own is new and thrilling.

The Farm Bureau meeting and the Local Achievement Show were held at the same time, so there was a large gathering. A "community sing" had been planned, but the pianist was unable to attend, so the girls sang "God Bless America", and "I'm Looking Over a Four Leaf Clover." The County Agent and the leader of the boy's club each gave a talk; this was followed by a demonstration on blouses.

Then came the Style Show. The girls modeled the dresses they had made. After this the judges looked over all the garments the girls had made, and decided which ones should be sent to the County Achievement Show.

Two girls conducted a "radio quiz", and asked people funny questions. This was lots of fun.

The refreshment plan they use is so good that I am passing it on to the rest of you. The Farm Bureau brings the ice cream; each 4-H girl brings a cake. Ten cents is charged each person for a generous slice of cake and three (count 'em) dips of ice cream. This small charge not only pays for the cost of the ice cream but leaves a small sum in the treasury as well.

Our girls are very fortunate; the Club owns pinking shears. The cutting out is all done with these and there are no unfinished seams, no raveling, no pulling out along seams. But here's a word of warning—if you ever use them, nothing else will ever satisfy you!

For other work, Phyllis uses her own shears which were made especially for a left-handed person. I wish every left-handed girl could have a pair of these. This right-handed world needs to manufacture more tools for the one person in seven who is left-handed.

Next year the girls will study foods. This should be interesting, but if it is half as much fun as the two years' sewing has been, I shall be very much gratified. I honestly believe that the girls have learned as much in this work as our Home Economics class in college learned in a year. At first, Phyllis had to ask me what to do next, every few minutes. Now I scarcely know what she is making. This afternoon she cut out a play suit from a checked gingham dress that was too large for me; she used a newspaper pattern that she had "cut off" from a pattern belonging to a girl friend. I don't know what the play suit is supposed to look like when it is completed, but Phyllis does.

Well, there's another milestone she has passed on her road to becoming a useful, well-balanced woman. I am very grateful that she has had the opportunity to learn so much in so pleasant a way.

HEALTH HINTS

By Mrs. Walt Pitzer

My Dear Kitchen-Klatter Friends:

I surely do enjoy hearing from you again. Thanks for the suggestions and questions. I was surprised that so many recalled our visits when I was broadcasting the Health and Diet Helps.

It is surprising how many are having trouble with that excess baggage around the waist. We will see what can be done about it. I will answer some of your questions today, but first **"Let's Give the School Child a Break."**

The child from the first six weeks of kindergarten to high school needs special care and consideration by parents and teachers.

He is going through a strenuous and exciting stage, trying to adjust himself to a new situation after the care-free unsystematic vacation.

There are so many adjustments to make that life is a muddle to him, with trying to concentrate on studies, being quiet for hours, and making new friends.

There is often a subconscious resentment of the power the teacher holds over him.

On reaching home, if a sandwich, glass of milk, or lemon egg nog is served to him with mother's smile, then life seems more normal.

Children and often parents do not realize the fist fight is often nature's way of releasing pent up energy.

If parents can have unlimited patience and common sense in dealing with the child until he is again adjusted to school life there may be physical troubles avoided later. The nervous, sensitive child often develops sore throats and bilious attacks.

Now for a little help with some questions you have asked.

One good authority advises sleeping on the back without a pillow as one of his instructions for reducing the abdomen. It's a great help if you have the stick-to-it-iveness to do it. I haven't.

Another suggestion is to eat nothing after 3 P. M. (I know that works.)

I will answer some other questions now and we will have some more Bag-



Rex, the cocker spaniel at the O. H. Huyek home at Newhall, Iowa. He looks like a twin to my dog, Rusty.

gage suggestions next month.

Flaxseed is not an active laxative but produces slow but lasting results if taken regularly. Swallow whole—do not chew it.

Mulberries contain the same vitamins found in raspberries, and fewer seeds that constipate and bloat us.

As watermelon is such a wonderful system cleanser try eating it on an empty stomach with a little salt, then I think you will avoid the trouble it gives you—bloating the abdomen.

Cucumber is a neglected vegetable. It contains calcium and vitamins that our systems need. Use the green peeling. If they are a little tough, grind them. Use in salads. If the family cringes, disguise them in meat loaf or other foods. What they do not know about, they may enjoy.

(Editor's Note: Questions to be answered in this column should be addressed to Health Hints, Kitchen-Klatter Magazine, Shenandoah, Ia.)



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GRAHAM ICE BOX ROLLS

- 2 cups scalded milk
- ½ cup sugar
- ¼ cup shortening
- 1 tablespoon salt
- 2 cakes compressed yeast
- ¼ cup lukewarm water
- 2 eggs
- 5 cups white flour
- 2 cups graham flour

Soften the yeast in the lukewarm water. Add milk, sugar, salt, part of the white flour. Beat well, then add shortening, beaten eggs, graham flour and the rest of white flour. Let rise until double in bulk. You may make into rolls immediately or cover and set in the refrigerator several days before using.—Vera Noble, Austin, Minn.

WESTERN SPAGHETTI

- 1½ pounds round beef, cubed
- 5 c. tomato juice
- 2 c. water
- ½ c. thinly sliced onion
- ½ c. sliced stuffed olives
- 1½ c. uncooked spaghetti
- 1 tsp. salt
- ½ tsp. pepper
- 2 c. cubed American cheese

Brown beef in Dutch oven. Add tomato juice and water, simmer, covered, for 15 minutes. Add all but cheese and cook over very low heat, covered, until spaghetti is done. Will take about 30 minutes. Add cheese and toss to blend.—Martha Wingert, Dallas Center, Iowa.

GRAPE NUT COOKIES DeLUX

- 2½ cups sifted cake flour
- 1 teaspoon soda
- ½ teaspoon salt
- ½ cup butter
- 1 cup sugar
- 1 well beaten egg
- ½ cup grape nuts
- ¼ cup sour milk
- 1 teaspoon vanilla
- ½ cup sugar
- 1 tablespoon cinnamon

Sift flour once, measure, add soda and salt and sift again. Cream butter and sugar till fluffy. Add egg and grape nuts, then flour and milk. Chill dough until firm. Roll on a well-floured board to ¼ inch thick. Cut with floured cutter. Mix the ½ cup sugar and the cinnamon and sprinkle on top of cookies. Bake in hot oven (400°) for 6 min. Very Good.—Elvira Unverferth, B. 55, Meservey, Iowa.

"Recipes Tested in the Kitchen Klatter Kitchen"

By LEANNA DRIFTMIER

DESSERT

- ½ pound vanilla wafers, rolled
- ½ c. or more nut meats, cut up
- ½ pint whipped cream
- 1 scant c. powdered sugar
- ½ scant c. butter
- 2 eggs, beaten
- 1 medium can crushed pineapple, drained

Butter pan and spread ½ or more crumbs over bottom. Cream butter and powdered sugar, add beaten eggs. Spread over crumbs in pan then spread pineapple, then whipped cream with nuts added. Cover with remaining crumbs. Keep cold over night or a few hours. Cut in squares. Serves 9 or 10.—Mrs. Lloyd Harris, R2, Atlantic, Iowa.

LUNCHEON SANDWICHES

Buy a loaf of fresh sliced sandwich bread and one can of asparagus tips. To make the sandwiches, take one slice of bread, trim the edges off, then spread thinly with butter. Roll one asparagus tip in the slice of bread and fasten with a toothpick. Roll in melted butter. After you have made as many as you need, put them on the broiler tray in your oven, and brown delicately. Serve while hot. These are especially good to serve with a salad, or for luncheon sandwiches. — Mrs. Mack Patterson, Powell, Wyo.

CHINESE MEAT BALLS

- 1 pound hamburger
- ½ cup rice
- 1 can tomato soup
- ½ pound sausage
- ½ cup crumbs
- 2 eggs
- 1 onion

Mix meat, rice, crumbs, onion, seasoning and beaten eggs. Roll in balls and flour. Drop in the can of tomato soup mixed with 2 cups water. Cook slowly 45 minutes.—Arlene Endicott, Ridgeway, Mo.

BAKED CORN

- 1 tblsp. butter blended with
 - 2 tblsp. flour
 - 1 c. milk
 - 1 can corn
 - 1 tblsp. sugar
 - ½ tsp. salt
 - 1/3 tsp. pepper
 - 2 egg yolks
- Last, fold in 2 egg whites.

Mix in order given and put in buttered baking dish and bake about 45 minutes.—Mrs. C. Bird.

SOUR CREAM DELICATE CAKE

- 3 egg whites
- 1 cup thick sour cream
- ½ cup cold water
- 1 teaspoon vanilla
- 1½ cups sugar
- 2 cups cake flour
- ¼ teaspoon soda
- 2 teaspoons baking powder

Sift flour and measure. Mix all dry ingredients together and sift three times. Beat egg whites until they hold a peak. Beat cream till thick. Add egg whites and mix well. Add water and vanilla. Mix again. Add dry ingredients all at once, beat until smooth. Bake in moderate oven in loaf about 25 to 30 minutes. — Mrs. Will Ostmeier, Dakota City, Nebr.

LADY BALTIMORE PINEAPPLE CAKE

- ½ cup butter
- 1½ cups sugar
- 3 cups flour
- 1 cup cold water
- 3 teaspoons baking powder
- 1 teaspoon vanilla
- 4 egg white beaten stiff

Cream butter and sugar. Add flour and water alternately, adding baking powder with last cup of flour. Add vanilla. Fold in egg whites. Pour into three 8-inch square pans and bake in moderate oven (350°) 30 minutes.

FILLING FOR CAKE

- 2 egg yolks beaten
- ¼ cup sugar
- 2 tablespoons cornstarch
- ½ cup pineapple juice
- ½ cup crushed pineapple
- ½ cup chopped nut meats

Combine egg yolks, sugar, cornstarch and pineapple juice in top of double boiler and cook until thick, stirring frequently. Cool and add pineapple and nuts. Spread between layers of cake. Spread top with 7-minute frosting. (It's delicious.)—Mrs. Albert Bertelsen, R1, Honey Creek, Iowa.

The Kitchen-Klatter circle is growing steadily. More than 30,000 read the magazine every month.

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SPICED COFFEE SQUARES

½ cup butter or margarine
 1 cup sugar
 2 eggs, beaten
 ¼ cup molasses
 2 cups flour
 1 tablespoon cornstarch
 2 teaspoons baking powder
 1½ teaspoons cinnamon
 ¼ teaspoon each salt, cloves and nutmeg
 ½ teaspoon ginger
 ½ teaspoon allspice
 6 tablespoons strong coffee infusion
 Cream butter and sugar, add eggs and molasses. Mix thoroughly the flour, cornstarch, spices and baking powder, and sift. Add alternately with coffee to first mixture. Pour into well oiled shallow pan. Bake in moderate oven about 25 minutes. Cool. Cut in squares. Dates cut fine, or nuts may be added for a change.—Mrs. Benj. C. Offer, Sprague, Nebr.

CANNED SWEET RED PEPPERS
(PIMENTOS)

Wash and dry. Cut out stem and remove seeds. Cut into thin strips or into long ribbons, working around and around the pepper. Cut with the scissors. Scald well and then drop into ice water and cracked ice to make crisp. Drain well. Make a syrup of 2 cups of sugar and 1 of vinegar. Put the peppers into jars, fill to overflowing with hot syrup. Seal and keep in cool place. These are fine for slaw, salads and in sandwich fillings.—Mrs. E. M. Vaughn.

I would be glad to have your comments about the contributed articles appearing in the Kitchen-Klatter Magazine. Tell me which you like best.—Leanna.

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COOKING HINTS

Here is a little help I have worked out to get a more delicate flavored white cake, also a fine grained one. When making the white cake on the Swans Down cake box, I leave the eggs unbeaten and stir them in all at once at last. I do not mix the baking powder with the flour, for I always have a coarser cake then, but put the baking powder on the unbeaten eggs and stir all just enough to mix. This saves work and dirty dishes, and I have better success. Do all the hard beating first.—Mrs. Frank J. Jones, Tarkio, Mo.

To keep tomato soup from curdling, mix the tomatoes and milk while cold. Then heat till it is hot, but not boiling.—Mrs. Edward Hronik, Wilber, Nebr.

To prepare cocoanut for cookies, macaroons, toppings and many other uses, grind it through the small plates of food grinder. I always grind a pound at a time, then it is ready to toast, color or use as it is. It keeps moist and fresh in a fruit jar.—Mrs. Joseph T. Stanek, R 1, Ft. Dodge, Ia.

Lemon pies will never be bitter because of using the lemon rind, if you are careful not to get any of the white of the lemon in with the grated rind. It is the white that makes it bitter. I always use the juice and all the yellow rind of one lemon for each pie and it is a wonderful tasting pie. I always serve lemon pie for one of my threshers' dinners. In hot weather a tart tasting pie is so good. — Mrs. Fred Lenz, Livermore, Iowa.

"When making cream puffs, add the flour before butter is melted in the boiling water and you will have good cream puffs. I use 3 eggs, each beaten in separately before the cooked mixture is cold. Bake in muffin cup.—Mrs. Toni Falkoski, Des Moines, Ia.

Instead of soaking tapioca, Mrs. Peter Buller, R. 2, Mountain Lake, Minn. pours boiling water over it (she uses the coarse kind) and leaves it till cold. Then she washes it well, to remove the starch, and cooks in double boiler with rich milk until it is clear. It takes about 30 minutes. Add salt, ½ cup sugar, 1 beaten egg and vanilla.

In baking whole wheat bread, 2 or 3 tablespoons of burnt sugar added when mixing the dough stiff gives the bread a rich brown color and a delicate flavor.

ORANGE-PEACH MARMALADE

2 qts. sliced peaches
 3 oranges
 8 cups sugar
 1 bottle Maraschino cherries, juice and all, cut.
 Juice of 2 lemons

Cut oranges first in thin slices, rind and all, then in sections. Combine all ingredients except cherries. Boil until thick and clear. Add cherries. Bring to a boil again. Pour into jars or glasses.

COCOA BREAD

¼ cup cocoa
 ¼ cup sugar
 ½ teaspoon salt
 1 cup milk
 3 tablespoons shortening
 1 yeast cake
 ¼ cup lukewarm water
 About 3½ cups bread flour

Mix cocoa, sugar and salt, Add the milk which has been scalded, and the shortening. Let stand until lukewarm, then add the yeast which has been softened in warm water. Add enough flour to make a dough which can be handled and knead until smooth and elastic. Let rise until double in bulk. Cut down and knead again. Shape into a loaf, place in greased pan and let rise until doubled again. Bake in moderate oven (350°) 1 hour. ½ cup nutmeats may be added at the second kneading.—Mrs. Geo. W. Jensen, Council Bluffs, Iowa.



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MORNING

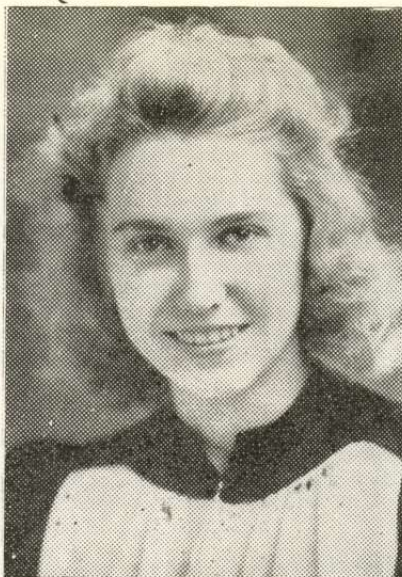
5:00 a. m.—Morning Roundup
 5:15 a. m.—Mary, Frances & Chick
 6:00 a. m.—Weather and News
 6:15 a. m.—Mary Lou & Frances
 6:30 a. m.—Family Altar (7:30 a. m.—Sun.)
 7:00 a. m.—Morning Headlines
 7:15 a. m.—Crazy Radio Gang
 7:30 a. m.—Stamp's Quartette
 7:45 a. m.—The Breakfast Club
 8:00 a. m.—Josh Higgins (Mon. thru Fri.)
 8:00 a. m.—Richard Kent, Traveling Cook (Sat.)
 8:00 a. m.—Uncle Bill Reads the Funnies (Sun.)
 8:15 a. m.—Bachelor Boy
 8:30 a. m.—Mid-Morning Devotions
 8:45 a. m.—Ma Perkins (Mon. thru Fri.)
 9:00 a. m.—Homemaker's Visit
 9:45 a. m.—Western Valley Folks
 9:45 a. m.—Frank Field (Sat.)
 10:00 a. m.—Earl May, News
 10:00 a. m.—Church Services (Sun.)
 10:30 a. m.—Favorites
 10:30 a. m.—National Farm and Home Hour (Sat.)
 10:45 a. m.—Frank Field (Mon. thru Fri.)
 11:00 a. m.—Chick Holstein (Mon. thru Fri.)
 11:15 a. m.—Between the Bookends (Mon. thru Fri.)
 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
 1:00 p. m.—Semi-Solid Ramblers (Sun.)
 1:20 p. m.—A. L. Stithem
 1:30 p. m.—S. O. S. Program
 1:30 p. m.—MAJOR LEAGUE BASEBALL (Sun.)
 1:45 p. m.—Crazy Radio Gang
 2:00 p. m.—Kitchen Klatter
 2:30 p. m.—Club Matinee (Mon. thru Fri.)
 2:30 p. m.—MAJOR LEAGUE BASEBALL
 3:00 p. m.—MAJOR LEAGUE BASEBALL (Tues. thru Fri.)

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.—Green Hornet (Mon. & Wed.)
 7:00 p. m.—Singin' & Swingin' (Thurs.)
 7:00 p. m.—This, Our America (Fri.)
 7:00 p. m.—Gordon Jenkins' Music (Sat.)
 7:30 p. m.—Paul Martin & His Music (Mon.)
 7:30 p. m.—Fun with the Revuers (Tues.)
 7:30 p. m.—Roy Shield's Encore Music (Wed.)
 7:30 p. m.—Concert in Miniature (Thurs.)
 7:30 p. m.—Farm Bureau Program (Fri.)
 7:30 p. m.—Grant Park Concert (Sat.)
 8:00 p. m.—T. R. Ybarra, News (Mon. thru Sat.)
 8:00 p. m.—MADISON SQUARE GARDEN BOXING BOUTS (To Be Announced)
 8:30 p. m.—Adventure in Reading (Mon.)
 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 to 12:00 Midnight — Dance Bands: Tommy Dorsey, Cecil Golly, Cab Calloway, Ray Kinney, Johnny Messner, Harry Owens, Ray Heatherton, Alvino Rey, Jerry Shelton, Ted Lewis, Dick Cisne, Russ Morgan, Abe Lyman, Rudolph Friml, Bernie Cummins, Les Brown, Hal Kemp, Raymond Scott, Johnny Long, Art Mooney, Eddie Duchin, Bobby Byrne, Gray Gordon, Vaughn Munroe, Clyde Lucas, and others.



Ruth Shambaugh, Clarinda, Iowa, my niece, will attend Christian College at Columbia, Mo. this year.

SEWING HELPS

If you are stitching seams in any heavy material such as canvas or sacking, rub the seams with any good hard soap and the needle will go through the goods very easily.

When mending lace curtains it is much easier to do a good job if embroidery hoops are used.—Mrs. Dick J. Lindeman, Dike, Iowa.

When I'm making tea towels and don't want to put in a running stitch by hand, I get little 5 cent spools of Turkey red floss No. 10 mercerized, and use it on the bobbin of my sewing machine. I leave the white sewing thread on top, then crease the hem, and stitch as usual. It makes a nice finished hem and will launder and always look nice. You can use any color of thread that you like.—Frankie Wheeler, Box 103, Jameson, Mo.

After cutting pajamas out of batiste I had several straight pieces cut from the leg. I cut them into pieces the correct length for a baby dress, then sloped each piece about an inch on each side making a fan-shaped piece. I joined these pieces together with an insertion to make a little skirt, and cut a little yolk and sleeves from some smaller pieces. When the neck and bottom of the skirt were finished with an edging I had a pretty little baby dress for almost no outlay in money.—Mrs. Edith Moran, Woodburn, Ia.

When sewing a long seam you can save basting by fastening the edges of the cloth together with paper clips. You can also use clips to hold pleats when sewing or ironing.

To make a safe and economical instrument for ripping seams, use a large cork, make a slit in it and place the razor blade in the slit. The cork serves as a handle and protects the fingers.

Snap clothes pins come in handy to fasten paper patterns to dress material when cutting.—Mrs. Lewis Pilling, Mediapolis, Iowa.



Each of us can always list a number of "pet peeves" that we have so far as our houses are concerned. A friend in Guthrie Center says that she can't stand to see table dishes used for animals (I second this one!), cooking kettles used for scrub water, and tea towels used to wipe perspiring faces in the summer!

I've found out that a lot of you have the same pet peeves that I have; for instance, calling the family to a meal and no one making a move to come to the table; open cupboard doors; greasy butter dishes and a cluttered kitchen cabinet. Things that provoke some of us might not even be noticed by others and no doubt all of us do things that would disgust someone else.

What is your "pet peeve?" Tell us about it and help save your family's nerves.

Christmas in July! What fun! Ted's Christmas box from Egypt was brought to us by Miss Ruth Currie, a teacher in the city of Assiut, who returned to this country this summer. There were appropriate gifts for each of us, each truly Egyptian.

My gifts were a lovely piece of Egyptian print that I shall use as a wall hanging and a jewel box of mahogany inlaid with ivory, brass and pieces of shells. I haven't any jewels but can use it as a box for buttons.

The subscription list of the Kitchen-Klatter Magazine is steadily growing. I hope to increase the size of it this winter. Help make this possible by showing your magazine to your friends. You may get a new subscription by doing this.

Frank Field has just moved into the first house south of the Earl May residence. Frank has three children at home Robert, John and Peggie Jane. Mrs. Field's mother makes her home with them most of the time.

I am sorry I missed seeing some of you who called at my home this summer. It seemed that every time I went for a ride some one would call during my absence. You will have to try to come again some time.

Send in your ideas for home made Christmas gifts. We will want to start our hand work early. I will send one of my "Dessert Books" to each one of you who sends a Christmas gift suggestion that I can use in the Kitchen-Klatter Magazine. Let's have a whole page of them for the December number. Get busy early!

The Kitchen-Klatter circle is growing steadily. More than 30,000 read the magazine every month.

"Please find enclosed \$1 for renewal of Kitchen-Klatter. It's the best magazine I get, for it's just like a big fat letter from a very dear friend. It's the pictures of you, especially, that makes it so interesting. You can't put in too many. The Magazine as a whole is perfect, and I hope it is possible in every way for you to continue to publish it, also make your daily visits by radio for a long, long time. Radio would not mean much to me if I couldn't hear you."—Mrs. Leslie Pierce, Mexico, Mo.

Books For You To Read



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

BRIGHT HERITAGE, by Mary Virginia Provines, is the story of Una Gregory, "the newest and greenest of the staff of the Calamonto County Free Library, of her romance, of her experiences in learning her job." Girls like it. Vocational type.

Zara - THIS LAND IS OURS. Eighty years of America in the making—1755-1835—the march across the Appalachians, the struggle to oust the Indians from the Ohio country, and the winning of the Northwest — are pictured in this fine story. It is the pioneer spirit that carries the reader on through this tale of frontier life filled with the usual tragedy and satisfaction in the end. Well recommended.

FORTY YEARS A COUNTRY PREACHER, by the Rev. George Gilbert, is in constant demand. A critic said, "What **THE HORSE AND BUGGY DOCTOR** did for the country doctor, and **THE COUNTRY LAWYER** for the rural lawyer, this book does for the country preacher." It brings out the close relation of the church man with his parishioners in spiritual and material ways, the nucleus around which community life develops.

Eben Adams was a painter. He had painted many landscapes but found that portraits were more easily marketed. To find subjects that appealed was not so easy, but one evening while he was walking in the park he saw a young girl playing hop-scotch alone. He spoke to her, and she came to him, putting her hand in his. This casual meeting grew into friendship that became important to him in the years to come. Robert Nathan told the story in the same beautiful fashion he has of making that which does not seem important in the beginning become something one cannot forget. Read his **PORTRAIT OF JENNIE**.

HE HEARD AMERICA SING, by Claird Lee Purdy, is the story of Stephen Foster, the singer of the South. Who does not know his songs, "Old Kentucky Home" and "Oh Susanna?" How his songs came to him, and how he was moved by Negro spirituals is told in this book selected by the Junior Literary Guild.

This last year has been a great year for historical fiction. Can it be that because the land is threatened by insecurity that thoughts revert to that which has been fundamental in the making of our nation? Much of it thrills the reader with the dramatic heroism of characters portrayed.

SHOW ME A LAND, by Clark McMeekin, has its beginning in Virginia and ends in Kentucky, the land of fine horses. **THE TREE OF LIBERTY**, by Elizabeth Page, also starts in Virginia and ends in Ohio. **JULIA ANN**, by Rachel Varbie, opens in Kentucky after the period of Daniel Boone and continues in Virginia and the Nation's young capital city, Washington.

In the last book, the father of a growing family wants his children to have advantages of eastern education. How he buys a prominent hotel in Washington and keeps the best citizens of the city there where his children meet them, makes a very readable story for youth and adults as well.

Those who like the stories of Sara Ware Bassett will be delighted with her newest one called **AN OCEAN HERITAGE**. Ellwood Baker returns after many years of life in California to his old New England home where he finds so many obligations that keep the reader interested from beginning to end.

Mazo de la Roche, the author of "Whiteoak Harvest", has a new one called **WHITEOAK HERITAGE**, carrying the story of the family of Jalna. It is the second book in the series, telling the story of the year following Renny's return from the war in 1920. He finds the estate, which his father left, run down, and he is kept busy carrying on.

If you have read Elizabeth Goudge's books, **CITY OF BELLS** and **SISTER OF THE ANGELS**, you will want to read **THE BIRD IN THE TREE**. "Like her other successful novels, the action centers around a charming old house and three delightful youngsters who romp through its pages and bring color and life to Dameroshay. "You will like to follow the romance of David and Nadine."

THE DISH RAG'S LAMENT

I am just a dish rag at this house—Mrs. Don't Care calls me that. Across the road at Mrs. Eatkins my sister is called Dish Cloth. Why can't I be treated with as much respect as she is? Here I am made from an old rag, a piece of a man's shirt or a gingham apron. I am never washed out from one day to another, and think of it! I am used to wash glasses, the baby's bottle, lids, burned pans, and everything else that needs washing.

I would rather be made from a five pound salt sack. It's of coarse weave and particles of food wouldn't get caught in my meshes. Then I wish that there were about a dozen of me so that when I got the least bit grimy I could go to the wash just like the rest of the clothes and be washed and boiled and spread on the grass to be shot through and through by the rays of the sun.

One day's work is about all I am good for anyway. There should be a new me every day, but no! I go day after day until I am worn to shreds. Then I should certainly go into the stove and be cremated, but instead of that I'm just thrown out. Then the flies come along and find me and shout gleefully one to another. Many times through the hot weather Mrs. Don't Care has to be up nights with her kids, and she can't seem to tell what is the matter with them. The chances are that they wouldn't be sick if she had given me a good scalding.

Big sister sweeps and dusts when her beaux comes to see her. If he wiped the dishes for her I'll bet they would have a falling out over my complexion.

Mrs. Don't Care can tell you all about how to feed children — regular meals, school lunches, vitamins, minerals and everything—but she doesn't give life's history a thought.

Once I was so embarrassed when the Ladies Aid came to our house. Some of the women started to wash the dishes, and they hunted and hunted for the dish cloth but they couldn't find it anywhere. I was just sick. Finally one of the committee said as she took ahold of me, "Can this be the DISH CLOTH?" You don't know how ashamed I felt, and I couldn't tell her where there were several clean ones with the dish towels, because there never are any at this house.

Talk about being up-to-date and everything, why can't the dish cloth come in for a share of the family pride as well as the livestock?

Yours in disgrace—Dish Rag
(Reprinted from the Stockman's Journal)

CONSTITUTIONALS

I walk with broom and mop two miles or more,
I stretch to reach the things on pantry shelf,
I stoop to pick up toys from play-room floor,
That's how I stay stream-lined all by myself.

—Esther Sutton Donecker,
McCracken, Kansas.



OUR CHILDREN

LITTLE JOHNNY STARTS TO SCHOOL By Maxine Sickels

Yesterday the boys came home with joyous shouts of

"School's out, School's out!
Teacher's let the mules out!"

Dinner buckets, books, pencil boxes and so on were packed in a big box and put away in the upstairs closet.

Tomorrow we will get them down and repack the dinner buckets, put the books back into the book sacks and start another year of school. The calendar shows three months have passed but to any busy mother it is yesterday and tomorrow.

When school begins, mothers everywhere hope that this year will be the happiest, the most interesting and the most profitable school year that their children have ever had.

What can they do to help make it that kind of a year?

Wise mothers send their children to school as healthy as they can. A trip to the dentist to take care of cavities that may cause toothache. A visit to the doctor if there is a chronic illness such as headache, constipation, colds or upset stomach. Watch out for earache and sore throat—summer is the time to get rid of bad tonsils.

Take the child to an oculist if he complains of headache after reading or if there is any suspicion that his eyes need attention. No thinking person would start on a nine months' trip without having his car thoroughly checked. It is much more important that children have a checkup before their nine month long grind.

Physical preparedness is only one part of the program. Mentally, what can a mother do?

Children who go to school in a happy contented frame of mind with an eagerness to learn will have a distinct advantage. Children who are just starting to school or who are going for the first time to a new school, should have an opportunity to get acquainted with some of the children at that school.

A familiarity with Mother Goose rhymes and children's stories will create an enthusiasm in the child as he meets these in his studies. A child who has had the use of crayolas, pencil, scissors and paste will have a working knowledge of his tools and can concentrate on his lessons.

Every child who must carry his lunch should have practice in unpacking and eating from a bucket—sandwiches first, fruit and dessert last. Try packing lunches that way for picnics.

All this presupposes a home training that takes time.

You say, "But I have not done this. What can I do now?"

Speak to Johnny and Mary of school as a grand place, a place where they will learn to read and write as grown-ups do, where they will have the companionship of other children. Make school sound jolly and good. Never let yourself accent the fact that they are leaving Home and Mother. They *have* to go. Make it Mother's business to see that they go happily.

THE JEALOUS CHILD

I could write several pages in reply to a letter full of distress that reached me one day last week, for if there's anything that all of us want to avoid it's having our children jealous of each other. This mother said that she was getting more and more unhappy about the really bitter envy and jealousy that her four children all felt towards each other, and I can certainly understand why she would. There's nothing like jealousy to leave scars that last for a life-time. Who of us doesn't number among our acquaintances a family of brothers and sisters who are mortal enemies, who boast that they haven't spoken for this or that number of years, and who say cruel and bitter things about each other to anyone who will listen?

If you have more than one child in your family you must determine from the moment the next child is born that you will treat each child exactly as you treat the other. Watch yourself constantly. Never stop asking yourself if you have acted towards one child exactly as you've acted towards the other. Never take out your natural impatience and annoyance by depriving the disobedient child of something he has yearned for and that you've permitted the other children to have. One or two doses of this and he'll never forget the envy and jealousy that he felt when he saw the others eating their ice cream cones or going down town when he stayed home alone.

The truth of the matter is that when children are jealous of each other, the parents have only themselves to blame. Somewhere along the road they did something thoughtlessly and carelessly that sowed the seeds of future trouble. See to it that each child has equal opportunities and never, never sacrifice one child to another. Who of us doesn't know the pathetic woman or man in the late middle years who has given up what he wanted to do in this world to take the responsibility of the family home, while the others have been free to go as they pleased and live their own lives? This began in childhood when the parents imposed upon the one child and allowed the others to impose upon him also. It's a tragic situation, and there isn't a one of us who doesn't shudder at the thought of it happening in our homes.

This will never happen if we are honest and fair. Watch yourself constantly, never, never discriminate between your children, and you will never have a home torn apart by jealousy.

LEARN TO REST

Every mother should learn to rest. Motherhood is no eight hour a day job. Nights are apt to be interrupted by restless children so learn to snatch some rest during the day. When the baby takes his nap, lie down and rest. You will soon learn to fall asleep and wake up refreshed, more cheerful, and ready to start in working again.

You young mothers with your first babies, whose homes have been a model of efficiency and neatness, are going to have to learn that the baby is more important than housekeeping schedules. Learn to neglect that schedule and spend more time with the baby.

CHILDISH FEARS

A mother wrote me that her six year old daughter worries too much. What can she do about it? If you have a little worrier in your family circle, watch your own behavior and conversation. I once heard of a father who, when the monthly bills came, railed about going to the Poor House. He was only letting off steam in this way but the little daughter spent hours worrying over the fact that she had to have new shoes and the purchase only led her nearer to the "County Home."

Many children worry over the end of the world, over mother and father dying, and over not being able to pass their tests in school. Kidnappers, robbers and the house burning down are also causes for childish worries.

What can we mothers do about this? It seems to me the only answer is to be cheerful and happy. Show no signs of worry ourselves. Guard our conversation, knowing some little worrier may be hanging on every word we say. Overcome childish fears by teaching him that God is taking care of him and that he has nothing to fear.



Rose Marie Fricke, Marie Ann and Nellie Ellen Jacob of David City, Nebr. They have enjoyed their summer vacation and are ready for school again.

FRANK FIELD'S ARTICLE

Last month we talked about alfalfa and brome grass, and brome and alfalfa pasture. I hope that you men folks went ahead and got your seed in the ground ahead of these glorious soaking rains and that you are the proud possessors of a dandy stand by now. But in case you couldn't get around to it yet, keep in mind that early September is almost as good as August for both alfalfa and brome grass. It's a long time yet before hard freezing weather, and there is still time to put in either one or both together.

But it's time now to give a little thought to next year's flowers. September, you know, is the ideal time to set, or reset, peonies. Then too, there is still time to plant the gorgeous oriental poppies, which are now available in every shade from the purest white to darkest red; and some of the newer varieties will actually cover a dinner plate. Don't set them too close together though. They will stand for years without dividing and in a few years time will make a clump as big as a wash tub. Give them full sun if possible, in just ordinary garden soil, with possibly a little barn yard manure well worked in, with good drainage, so water doesn't stand around them when it rains. When winter comes work some straw in under the leaves, and then cover them six or eight inches deep with more straw. Take the straw off when it warms up next spring. That's all there is to it.

The peonies can stand a lot more shade than the poppies, but at that, they would appreciate sun at least half the day if they can get it. Full sun is still better. Peonies like best, a tight, heavy soil, with very little sand, if any. They will thrive in pure yellow clay, but will bloom better in a black soil with more richness in it. But they can't stand a loose sandy soil, and they object to being dug around or having the soil loosened up around them, because their feeding roots are very shallow.

In planting peonies, set them so that there will only be about two or three inches of soil over the roots, and be sure it is packed very firmly around them. If planted in September they should give you a few blooms next June, and by the following year, you will have plenty of flowers.

If you failed to sow your pansy seed in August better get busy right away. Put them at one side of the garden where they won't be disturbed next spring when you plow the garden spot. Give the seedlings a fairly heavy mulch of straw when winter comes, and next April when you remove the mulch you will find the pansies blooming away to beat the band under the straw. Take a good clump of dirt on the roots when you move them to their regular home and they won't even wilt down. In fact, if we have a late fall



Frank Field



My sister, Mrs. Martha Field Eaton, of Des Moines, Iowa, in Mrs. Fischer's garden.

this year, you can do a lot of your transplanting before winter sets in.

And just a word about Tulips. Naturally the Holland grown bulbs are non-existent, but fortunately there is available, a limited supply of American tulip bulbs, in most of the standard varieties. Not near enough to go around though, so better order quick if you want tulips. If you don't want the moles and field mice to eat them, better set them down at least ten inches deep. They won't need digging and dividing nearly so soon either, planted ten inches deep, as it seems to discourage them from multiplying.

Late September and all through October is a good time too, for planting all kinds of shrubs and roses and fruit and shade trees. They won't make any new growth, planted this late, but they sure get a nice early start when spring comes. I would save for spring planting, though, peaches, and all the cane fruits, such as raspberries, blackberries, and boysenberries. Anything else will be OKay. See you next month.

Frank Field



BUTTERFLY PICTURES TO EMBROIDER

The originals of these exquisite butterfly pictures are in your own garden, as brilliantly colored swallowtails and moths flit gaily over cosmos or among apple blossoms. Thus nature gives impetus to needle and floss in embroidering these faithful replicas of her handiwork. Transfer C9203, 10¢, brings both pictures in 9x12 size.

And if you wish these already stamped in the same size on black rayon taffeta, order C9203M, 25¢.

Send orders to Leanna Driftmier, Shenandoah, Iowa.

PRACTICAL POULTRY POINTERS
By Olinda Carolyn Wiles

My, how the time does fly these busy days. It seems as if it were only last



Mrs. Olinda Wiles

week that I wrote my poultry column and in it was a plea to see that your poultry was not suffering from lack of water and shade. I will just continue that plea to the next chapter, for shade and water prove (in the egg bucket) that they play a very important part in egg production.

Eggs are not to be neglected during the warm days if we wish to have a fresh product.

It seems to me as if I have had an unusual number of broody hens this year, in spite of the fact that I culled my flock in early July. I put eight or ten hens in "jail" and by the time they are ready to turn out, there are always more waiting to serve their sentence.

With this nuisance ever present, combined with the high temperatures of the past few weeks, it doesn't take long for an egg to deteriorate, and after it has once lost its freshness, no amount of cooling will bring it back.

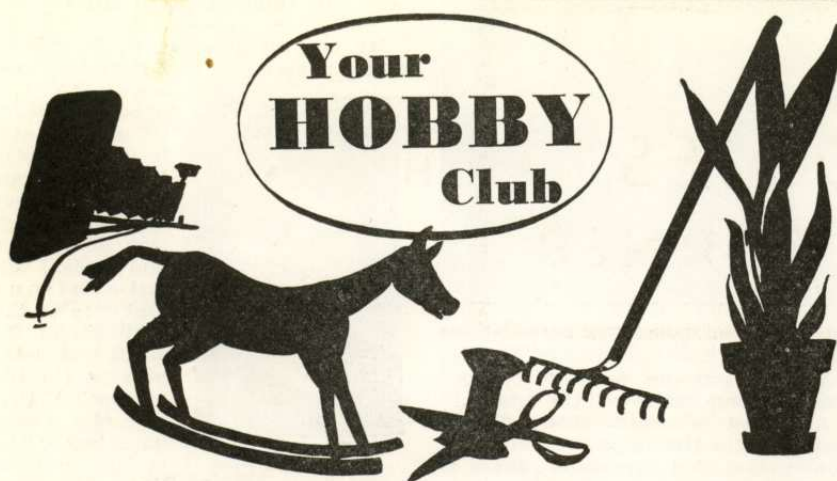
Eggs should be gathered often and immediately put in a cool place and marketed as soon as possible.

I received a letter several days ago from a lady in Kansas asking me what to do for her chickens that were losing control of their bodies, or the trouble seemed to be in their necks. They became limber and the chickens were unable to hold up their heads and soon died.

Not stating what she was feeding, or any other detail, I had to make a pretty long guess.

These chickens had probably eaten something mouldy, or it may be they had found some decayed flesh and were poisoned from eating it. Or they may have had a disease called "limber neck," which is a form of poisoning caused by worms. Of course, if the chicken is to the stage where it is unable to eat or even swallow if food is placed in its mouth, it will probably die, but if you would give it a worm capsule as soon as you noticed it is ailing and follow up in a few hours with a good drink of water containing Epsom salts, you may save the chicken.

Several years ago I began losing young chickens and found they had eaten mulberries that had lain under the trees during a warm rainy period and became mouldy. We have a long row of mulberry trees on the west and north side of our orchard and of course it would be hard to keep the chickens from eating them, but by putting Epsom salts in the drinking water I was able to get by. Since then I have had no trouble.



I heard about an interesting and extremely worthwhile hobby from Mrs. John Kerr of Dysart, Iowa. She said that her friend, Mrs. Earl Leavitt of Los Angeles, has a hobby of making beautiful rag dolls for crippled and underprivileged children. Every Christmas she presents over 100 dolls that she has made during the year, and she says that the joy and happiness of the children makes her feel more than repaid for the work and time that she spent.

All kinds of plants. Also raises gold fish and tropical fish. — Alpha Robinson, Lathrop, Mo.

Old china or glass pitchers. "Anything in the shape of a pitcher attracts my attention." (Ed. note—Miss Scott has over 200 pitchers.)—Bernice G. Scott, 407 E. Jackson St., Corydon, Iowa.

Dolls and miniature toys.—Wanda Chase, Neola, Iowa.

Pot holders.—Dorothy Heitman, Byron, Nebr.

Flowers, bulbs, and seeds.—Mrs. Ola Walton, RFD 4, Box 607, Albuquerque, New Mexico.

Buttons.—Mrs. Frederick J. Ahrens, RFD 2, Brewster, Minn.

Buttons.—Glenna Jean Norrie, Sabetha, Kansas.

Salt and pepper shakers.—Virginia Shahan, Marne, Ia. (Ed. note—Miss Shahan has a hobby, and that is starting hobbies. She has all kinds of interesting hobbies that are unique and educational.)

Embroidered tea towels and hot-dish holders.—Miss Sophie Kunz, Scribner, Nebr., RFD 2, Box 151.

Buttons. Would also like to exchange Oriental poppy seed and jonquil bulbs for small glass sauce or berry dishes, colored or plain.—Mary Carroll, RFD 4, Chillicothe, Mo.

Pictures, poems, and good recipes. Also interested in stamps, mostly U. S. Commemorative and the new Presidential and Noted American series.—Miss Bernice Warfield, 401 S. 3rd St., Perry, Iowa.

Salt and pepper shakers, and individual glass salt dishes either large or small. — Mrs. Carl Mark, 1612 South 7th St., Harlan, Iowa.

Handkerchiefs and hand painted dishes. — Margarite Egger, O'Neill, Nebr.

Poems—Zelda Hatch, RFD 1, Melbourne, Iowa.

Novelty china salt and pepper shakers.—Mrs. Perry Hurdle, New Market, Iowa.

Leanna, do you know of any ladies who would like to join in writing a Round Robin letter about their hobbies? I would be glad to start the Robin if I had some names. — Mrs. Cliff Baker, Carbon, Iowa.

Mrs. L. J. Snyder, 801 N. Delaware, Mason City, Iowa. Antique dishes. I would gladly exchange either quilt pieces, handkerchiefs or salt and pepper shakers for antique dishes. I would gladly exchange plants and slips too for odd or old dishes.

The Kitchen-Klatter circle is growing steadily. More than 30,000 read the magazine every month.

CLASSIFIED ADS

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SCRIPTURE POST CARDS — High quality, beautiful illustrations, each containing a scripture text and suitable verse for birthdays etc. Package of twelve for 25¢ post-paid.—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.

SEND 10c AND SELF-ADDRESSED STAMPED ENVELOPE for complete directions for making costume flower from boucle yarn, and addresses of firms selling materials. Aids find these good money makers. Mrs. Louis Matti, Dodge Center, Minn.

CROCHETED LACE FOR 1 PAIR PILLOW SLIPS, \$1.00. Lacy patterns. State size. Gusta M. Getscher, Moorhead, Iowa.

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Shenandoah, Iowa



Rex Whitehill, 11, son of Mr. and Mrs. S. J. Whitehill, Shenandoah, has completed an interesting hobby.

Each student in the fifth grade at Central school was requested to have a written hobby within the school year.

Rex wanted something different, so early in November he wrote to each of the governors in the United States, Canada, and Hawaii, asking for their signature, seal and any information and facts available about their state.

—"From Shenandoah Sentinel"



OUR KIDDIES CORNER

BUSY BEE AND BUTTERFLY WHITE

By Mrs. Fred Zappe

One day in late summer a busy bee and a white butterfly were making a visit in a lovely flower garden. After flying by each other a few times Butterfly White said to Busy Bee, "Oh dear, you make so much noise when you fly. Your old buzzing sounds like a bombing plane in this pretty garden. I do wish you'd go away."

"Well, don't mind me because I'm going away just as soon as I collect a big load of pollen and nectar for my honey factory," hummed the bee. "Besides I'm not trying to charm anyone with graceful flying. It seems to me that you could do something more worth while than flitting dizzily from flower to flower. Why don't you fly away if you don't like my noise? Can't you see I'm here on business?"

And with a few extra buzzes, Busy Bee was ready to work on other flowers in another part of the garden, but he paused a moment on a big rose to see what Butterfly White would do or say next.

Of course Butterfly White was angry by this time, so she flew in silly circles around Busy Bee. She hoped to show him how beautifully she could sail around and how delicately white she really was. Soon she floated down to a blossom very near the bumble bee and said, "If your only fault were buzzing so noisily I think I could forgive you, but you are so homely you spoil the looks of the garden when you are in it. Brown and yellow stripes on that awkward body of yours make you look like a worm with wings! I always hated stripes, yellow stripes in particular, and the thought of worms almost makes me sick."

"If I were you, Butterfly White, I wouldn't say much about worms. Don't forget that you were an ugly green worm only a week or two ago! But I can't waste anymore time with a flitting butterfly, so GOODBYE!" And away flew the Bumble Bee.

"A flitting butterfly!" snapped Butterfly White. "Well, he roars and buzzes, and I flit; I like flitting better, so there!"

Away she flew and settled down near the gardener who was hoeing his cabbage. She hoped to hear a few kind words from him, even though no

one else seemed to have anything pleasant to say. But no sooner had she balanced herself on a big green leaf than the gardener shook his hoe at her and said, "Ah! Another bad white butterfly in my cabbage patch. Get out! You and your hundreds of brothers and sisters eat great holes in my cabbage leaves when you are worms. I suppose you are looking for a nice place to lay eggs so there will be more green worms. Now get out!"

Butterfly white wanted to argue with him and persuade him to admire her beauty, but she only fluttered her wings faster than ever to get out of his way. Before she had gone very far Busy Bee came buzzing along, and she heard the gardener say, "Why hello, Busy Bee, I'm glad to see you. You have the sweetest business on earth making honey, and more than that you help my flowers to grow by carrying pollen from one blossom to another in your little baskets. Good luck to you, Busy Bee. You must be happy, for most folks are when they are busy doing good things."

Butterfly White didn't want to pay any attention to what the gardener said to Busy Bee, but she couldn't help but think about it. In fact, she thought and thought about it, and so far as I know she never again said anything as rude and ugly as she had said to Busy Bee.

GRASSHOPPERS

Grasshoppers are interesting to watch. Did you ever watch one closely? Catch one or two carefully sometime, so as not to spoil their wings. Put them in a box that has the top and bottom off. Tack a screen or net over the top of the box and put it on the grass. Watch their eyes. Notice how their jaws move when they eat. How many wings do they have? See their feelers wiggle. Look at their legs when they jump.

Grasshopper Green

Grasshopper Green,
You're a comical fellow,
With a coat of green
And wings of yellow.

Grasshopper Green,
Is it fun to hop far
Up over the grass
That's higher than you are?

Subscribe to
Kitchen-Klatter



Ronald Lee Mulvihill of Luverne, Minn. was two years old when this picture was taken. His dog is almost as big as Ronald Lee.

A LITTLE BOY'S PRAYER

Dear God, I need You awful bad;
I don't know what to do.
My papa's cross, my mamma's sick—
I hain't no friend but You.
Them keerless angels went an' brung—
'Stid of the boy I ast—
A weenchy, teenchy baby girl.
I don't know how they dast.

An' God, I wish't You'd take her back.
She's just as good as new—
Won't no one know she's secondhand
But 'ceptin' me an' You.
An' pick a boy, dear God, Yourself—
The nicest in Your fold.
But please don't pick him quite so
young—
I'd like him five years old!
—S. M. Talbot

There's many pictures in our yard
I wish I could remember
In Memory's chest I'll tuck them
To look at in December.

How can I catch the fragrance
From flowers a-riot there
That fill summer's golden hours
With lovely perfume rare.
—Mrs. Myrtle Carter, Linden, Ia.

FIVE GIFTS IN ONE BUNDLE A CHRISTMAS CAROL — Dickens

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AID SOCIETY HELPS

Now that September is here we find ourselves thinking that it's just about time to start our fall program of church work, and one of the best things that I've heard about to get the season underway with good spirits and friendliness, would be the Puzzle Supper. A friend in Vermont, Illinois told me about this, and she said that they made a good bit of money. She also said that everyone had a great deal of fun, so why not try this to get your church group back together again?

Use card tables for this supper instead of your long tables that are generally used. Then print up the following menus and ask each guest to give his order to the waitress. She'll have a duplicate card in her hand with the real names of the foods printed on it. Serve everyone as fast as possible, and be prepared to serve some people a number of times if they choose only iced tea and a cracker thinking that they're going to get a great deal more.

Serve the various dishes accompanied by a slip of paper with the price written on it, and let everyone pay the total of these slips to the cashier. Some people will order the entire menu just to be on the safe side, and others will be very cautious. You can see how much fun it would be. After the tables are cleared off it would be nice to have games and real puzzles for your guests to work.

The following menu is the one used in Vermont, Ill. You could use this and make up your own. Remember that only the waitress will have this complete list, while the guests get the puzzlers.

1. Fodder (celery) .01; 2. Chopped Food (potato salad) .03; 3. Hoten (cake) .05; 4. Prote and Smear (bread and butter) .04; 5. Big 400 (pie) .05; 6. Spring's Offering (water) .01; 7. Chanticleer Between Slabs (meat or chicken sandwich) .05; 8. Cold Wave (ice-cream) .05; 9. Lovers Delight (pickles) .01; 10. Sleep Restorer (onion) .02; 11. Fire Starter (potato chips) .02; 12. Fourth of July Celebration (cracker) .01; 13. Peace Offering (olives) .02; 14. Cause of the Fall of Man (apples) .02; 15. Boston Soup (coffee) .03; 16. Autumn Showers (fruit) .05; 17. Ten Degrees Below Zero (Iced Tea) .01; 18. Chief of the Kitchen (cookies) .02. Total price of menu, .50.

"I am so glad you are publishing the magazine every month now. I think it is getting better every month. Also enjoy the pictures and recipes, in fact everything in it. I would not miss getting the magazine for anything."—Elizabeth Roe, Easton, Kans.

TEST YOUR KNOWLEDGE

1. () in hand.
2. The House of () Gables.
3. The spirit of ().
4. ()-() or fight.
5. Friday the ()th.
6. Fair, fat and ().
7. () strikes and out.
8. A cat has () lives.
9. The wonderful () horse shay.
10. () Told Tales.
11. () days hath September.
12. () and () () per cent pure.
13. () varieties.
14. The () R's.
15. () winks.
16. As useless as a ()th wheel.
17. Possession is () points of the law.
18. () is company, ()'s a crowd.
19. The first () years are the hardest.
20. () and () blackbirds baked in a pie.
21. () of one and () dozen of the other.
22. The () bears.
23. () wheel brakes.
24. The gay ()'s.

25. () Little Peppers.
26. The Tale of () Cities.
27. The () Colonies.
28. The () Wonders of the World.
29. Rain before (); dry before ().
30. Ali Baba and the () Thieves.

ANSWERS

1. 4; 2. 7; 3. 76; 4. 54-40; 5. 13; 6. 40; 7. 3; 8. 9; 9. 1; 10. 2; 11. 30; 12. 99 44/100; 13. 57; 14. 3; 15. 40; 16. 5; 17. 9; 18. 2 - 3; 19. 100; 20. 4 - 20; 21. 6 - 1/2; 22. 3; 23. 4; 24. 90; 25. 5; 26. 2; 27. 13; 28. 7; 29. 7 - 11; 30. 40.

FISH CONTEST

1. The baby's cry?—Whale (wall)
2. Very slippery?—Eel.
3. Persistent serenader?—Catfish.
4. Weapon of warfare?—Swordfish.
5. Sometimes they shoot?—Starfish.
6. Household pet?—Dogfish.
7. One is born every minute?—Sucker.
8. Mother's pride?—Sun (son) fish.
9. A swindler?—Shark.
10. What we do in deep mud?—Flounder.
11. Choir singer?—Bass.
12. Come down off it?—Perch.

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When I finished looking over all the interesting things that went into this issue of Kitchen-Klatter, it seemed hard for me to believe that our little magazine has grown so much in just the last few months.

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