

TX1
K57x

C.1

Kitchen-Klatter

MAGAZINE

(Reg. U. S. Pat. Off.)

Volume VI FEBRUARY
1941

Number 2

Copyright 1941 by Leanna Field Driftmier

SHENANDOAH, IOWA



Price 10 cents



"To My Valentine"



A LETTER FROM LEANNA

Kitchen - Klatter Magazine

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

Subscription Price, \$1.00 per year (12 issues) in U. S. A.

Foreign Countries, \$1.50 per year.

Advertising rates made known on application.

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

Published Monthly by

LEANNA FIELD DRIFTMIER
Shenandoah, Iowa



Margery Driftmier my daughter who is a Junior at Maryville Teachers College.

Dear Kitchen-Klatter Friends:

February is the month for valentines so this magazine will be my valentine to you. Let me see, a valentine needs a verse, doesn't it? How would this do:

"Roses are red, candy is sweet
I hope that you and I may meet."
or

"Altho I know I am not clever,
Let me be your friend, forever."

Not even good rhyme, but those are my sentiments. I do appreciate your friendship. No one can live his life alone. We are all going along the same road, traveling to the same Eternal City. We must share each other's burdens as we walk together and cheer those who find the pathway hard. Some of us have learned how to carry our burdens lightly, while others are stooped with their weight. The love of our friends helps to lighten our burdens, while the loving hand of our Lord in ours leads us over the rough places in the road.

My big excitement this past month has been the December Contest letters. I really feel I have had an education along this line.

I received a lot of letters asking my advice about this or that regarding the contest. I could not answer them because it would have been unfair to the other contestants. I sincerely hope that those who wrote me will not feel that I was not interested in them.

I have been in a lot of contests myself, and like some of you, have wondered why I did not win a prize. I have a fairly good idea, now, why I did not win. I probably did not obey all of the instructions. The next time I enter a contest, I will check my entry with the Contest Rules, to be sure I obeyed them to the letter.

Just because I want to help you in future contests, let me tell you that the judges had to throw out scores of entries because they addressed the letter to Leanna Driftmier instead of to Kitchen-Klatter, Dept. C. Quite a few were sorted out because they wrote their name and address instead of printing it, on each page. Others were eliminated because the pages were not numbered in the upper right hand corner, or because they did not have the total number of words listed at the top of the first page.

These things may seem trivial to you but, to be fair to every one, contests must have rules, and these rules must be followed to the letter. Before I planned this contest I had expert advice from a contest specialist.

As judges, I chose three competent people, a lawyer, a former high school teacher, and a farmer's wife, who had been a teacher. They handed me the names of the prize winners in a sealed envelope. After receiving the list of winners, I checked up and found that more than half of them were yearly subscribers, so they will receive double the award.

May I congratulate all of you winners, and offer the use of my best linen Christmas handkerchiefs to those of you who were not so fortunate.

KEEPING HOUSE FOR YOU

It's not so much the little house

As keeping it for you:

I'm sure that I could get along

With just a room or two,

With just a tiny place to cook

A little bed to sleep—

Why I'd not mind if halls were dark,

Or stairs were cold and steep!

If there could be one comfy chair

A table laid for two.

It's not so much the little house,

It's keeping it for you!

—By Martha F. Simmonds.

TEACH PATRIOTISM

Some mothers complain because more patriotism is not taught in our schools, but how many take time to teach patriotism in the home? From the time a child is old enough to recognize the flag of our country, he should be taught to respect and love it.

February is a good month to emphasize patriotism. Be sure to display the flag on Lincoln's and Washington's birthdays. If you are near a library, have the children take out books on the lives of these patriots and if they are too small to read, take time from your household duties to read aloud to them.

With patriotism, teach good citizenship. Discuss with them what it means to live in the United States, and enjoy a life of freedom. Our son Frederick loved America, but never fully realized what it meant to him to be an American until he visited foreign lands.

We mothers are apt to be so busy providing food and clothing and looking after the physical needs of our children that we leave too much of the moral and ethical training of our children to the church and school. The most valuable lessons of life are learned from the parents in the home.

REACH OUT AND TAKE IT

The other day a friend wrote me, telling me her troubles, and she was honest in thinking she had them. She had three children and the fact that her husband received only a small salary was making her unhappy. Then she told me they had never had to have a doctor for these children, that they owned their own home and that her husband loved her.

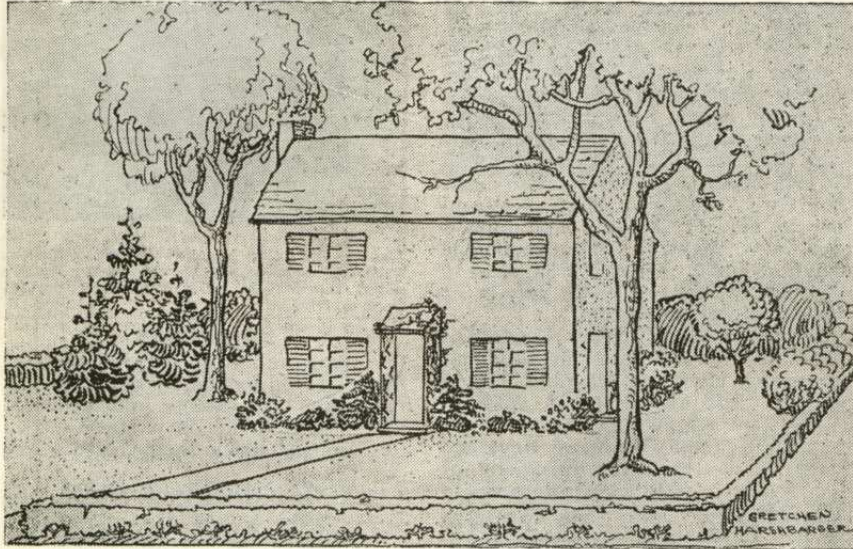
This woman had three important causes for happiness, and did not realize it. We are all richer than we know. Happiness is all around us if we reach out and take it. We can't be happy unless we love something outside ourselves. We must love to be happy. For most of us it is our husbands, children and our homes that add a joyous thrill to life. To this we may add our work, flowers, birds and the changing of nature around us. God has placed happiness within the reach of all of us.

I could not help but contrast this letter with another one I received the same day. The second friend lived in a one-room house. She did six or eight washings a week and often had to dry them in this room. She told me how her husband helped her arrange their furniture to the best advantage and how much she enjoyed going to the little club she belonged to. This woman was happy because she loved something outside herself. The ones who can't find happiness where they are will rarely find it elsewhere. The farther we go in search of happiness the more elusive it becomes. Look carefully. Maybe it is on your own doorstep.

I never knew a night so black
Light failed to follow on its track;
I never knew a storm so gray
It failed to have its clearing day.
I never knew such bleak despair
That there was not a rift somewhere.
I never knew an hour so drear
Love could not fill it full of cheer!

—Selected.

Come into the Garden with Helen



FOUNDATION PLANTING

Someone voiced the epigram "a nice new house with an exposed foundation looks as a woman would, going down the street wearing a beautiful dress, but with no shoes and stockings." From this has been coined the Garden Club's slogan, "No more barefooted houses."

Though a house may have been built ten years or more, there is a look of rawness and newness about it unless shrubs and vines reach up about it as though to hold it in a friendly clasp.

But what shall we plant? Not a solid row of one variety of shrubs all the way around the house, or the house has the effect of sitting on a fat green cushion. If you will study Nature's planting by the roadside, you will see that there is never a level top but rather a graceful swinging festoon line from one tall shrub to the next with lower shrubs between. This is the nicest effect for our foundation plantings, but where shall we place the tall shrubs?

The law of art that we follow is the one that teaches us that the eye likes emphasis placed on important lines, so we will let the tall shrubs serve as accent at the corners and on either side of the entrance doors or oriel windows.

The size of shrubs to be used depends upon the height of your foundation. If it is very high, you will probably like a double row, tall ones at the rear and a facing of low ones in front to hide the feet of the tall ones and bring the shrubbery line gracefully to the lawn.

Shrubs will not thrive unless they have sky over their heads and so be sure to set them out from under the edge of your eaves. The best rule is to plant three feet out from the foundation of the house. This may seem a long distance when they are planted, but within three years you will find the space well occupied and you will have healthy, symmetrical shrubs instead of stunted ones pushed forward by the foundation.

When you need a tall shrubbery planting to accent the corner and do not have ground space for large shrubs, you can often place a vine that will carry up your line of greenery.

I know you are wanting to hear about the dwarf evergreens that make such charming foundation plantings, and that you would especially like a pyramidal one on either side of your doorway. If you live in the cornbelt you will find dwarf evergreens of very difficult culture as they like coolness and moisture and are subject to red spiders. If, however, you are willing to spend the necessary time and money, the result obtained is very beautiful, especially in the wintertime. A great many people are resorting to the device of substituting Privet carefully trimmed and shaped into the size and form of the dwarf evergreens.

—Helen Field Fischer.

WINTER WAYS WITH HOUSE PLANTS

By Mrs. R. J. Duncombe

Two of the greatest disadvantages in growing house plants successfully during our cold winter months are cold windows at night and too little sunlight daytimes. Just as we have to consider weather conditions in arranging our flowers in their summer homes, so also we must study their adaptability to the same conditions in the winter home we have chosen for them.

In mid-winter there will be nights in many homes where the frost will collect on the window pane. Either remove the plants or else protect them by putting cardboard or newspapers between them and the glass. The upper sill sometimes is a cold place for them as the draft penetrates up through the pots. A piece of rubber tubing can be cut to fit this ledge, thus preventing cold air from coming through.

If by bad luck a plant has been frozen, chances are that it can be revived by giving the soil in the pot a thorough soaking in very cold water. A few degrees above freezing is all right, also sprinkle the foliage with this cold water. Next, remove the plant to some cool, sunless spot, taking care it will not freeze again. Wait about a week before cutting off the frozen foliage, which must be removed or rot will set in. It may come back all right. Plants which have soft snappy leaf stems, such as some lilies, should be placed in an inverted position so that the weight of the leaves will not cause the stems to collapse as they thaw. In some cases the whole plant may have to be cut down to soil level. However, if the main stem has not been frozen, no great damage will be done, providing the plant is not frozen a second time. When it shows signs of recovery, bring it back to its warm atmosphere again. Water plants rather sparingly in very cold weather and then only in the morning.

The all too short hours of sunlight have to be used to good advantage during mid winter months. Some plants, especially blooming varieties such as Geraniums, Flowering Begonias, Flowering Maple and Christmas Cacti or Petunias, must have the sunniest windows to do their best. Geraniums need to be as close to the glass as possible in a south or west window. African Violets, Cyclamen, Primroses, fancy leaved Begonias and Gloxinias like east windows, while ferns and some foliage plants can be placed in north ones. A dish of Hardy Cacti and Sempervivums give a good touch to a cool, sunny room where temperatures do not get too low.

One way of using plants for winter decoration is to grow them in a sunny kitchen window, and then to let them take their turns enlivening less sunny rooms. But be fair to them and don't keep them too long away from the sunshine.

The Kitchen-Klatter Magazine costs you only \$1.00 per year. Subscribe now.

The Story of My Life

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

CHAPTER 30

When summer rolled around again we went up to Spirit Lake for our vacation as usual, and there I greeted many old friends and made new ones. We had our annual Kitchen-Klatter picnic, and some of you who read this will recall our pleasant time together when we sat and visited after a wonderful dinner to which everyone contributed. These annual picnics have always been a great joy to me, and it is a good way to renew old friendships and to make new friends who have met me by means of the radio during the year. The only thing I regret is that we have these visits but once a year, and always I see many changes that have taken place during the twelve months. Babies who couldn't walk a step one year are running about all over the picnic grounds the next year, and some of the five-year-olds who were too shy to say more than "hello" have been to school since we last met and are willing to chatter and tell me things.

After this particular picnic we drove to Minneapolis to visit Lucile and Russell. It was the first time I had been in Minneapolis and I enjoyed riding through the city and seeing the beautiful lakes that lie in the heart of the residential section. It was the first time too that I had visited in a small apartment, and those of you who have gone to see married daughters who live in one of these big city apartment houses know how surprising it is to see meals prepared in a kitchen that we could put in the corner of our kitchens at home. It's interesting what can be done in such a small space.

After we returned to Shenandoah we had a busy summer. Almost every day I met new friends who came to call after they had visited the radio stations, and if it was a hot afternoon we moved our chairs out on to the front porch to visit. All of our children were at home that summer except Frederick who was taking some extra work at Tarkio College and helping with the big job of keeping the campus in good shape. He came home over the weekends occasionally, and sometimes in the evening we drove down to visit him.

Around the end of July Lucile and Russell stopped to spend three days with us on their road to Mexico City, and then before we knew it the summer was over. Margery entered her senior year in high school, Frederick entered his junior year at Tarkio, and Donald entered his sophomore year in high school. Wayne was employed in a local bank, and Dorothy was employed at the May Seed and Nursery Company. Howard was busy as usual at the mill, and Lucile was in Mexico until December.

During that winter Frederick was very busy. Not only did he carry his regular college courses, but he made several trips to distant cities to represent his school in debate. I remember that once he took a plane to a debate

in Oklahoma City because there was such a limited time to spend in traveling, for no matter what might happen he never missed conducting Sunday services where he was expected. Mr. Driftmier and I made many new friends through Frederick's work, for sometimes we drove to Mound City, Missouri and other places where he preached.

In the fall of 1938 Dorothy was married. She and Frank had known each other for two years, so when she told me that they had decided to be married I can't say that the news came as a great surprise to me. Frank had come to Shenandoah from Lucas, Iowa and many of you have met him when you came to his Beauty Shop on your trips to Shenandoah. Because he had his own business they planned to make their home here, and this was a comfort to me for Dorothy had always been a thoughtful and dependable daughter and it meant a great deal to have her where she could run in at some time during the day.

Dorothy wanted to be married at home but she felt like Lucile did about having an elaborate wedding, so we made it just as simple as possible. There were no guests outside of our immediate family when Reverend Peter Jacobs read the ceremony at two o'clock on a Sunday afternoon in late November. After the ceremony we had light refreshments, and then we took several snapshots out in the yard. Those of you who were receiving Kitchen-Klatter at that time probably recall seeing one of these pictures, but I am reprinting it in this issue for those of you who have joined our circle since then.

Dorothy and Frank moved into an apartment as soon as they returned from a short wedding trip, and from then on I had to train my tongue to say "Mrs. Frank Johnson" when I telephoned her during the day. At first Margery could scarcely get used to the idea that she was the only girl left at home because she and Dorothy and Lucile had always been such close friends, but before you know it things have a way of slipping into a pattern that seems as though it has always been.

The next spring Margery graduated from high school and made her arrangements to enter the Iowa State College at Ames for her freshman year. We had another graduation to attend also, for Frederick was finishing his senior year at Tarkio College. This graduation had a special significance for us because we knew that in a few weeks he would leave for Egypt. Throughout the spring of that last year at Tarkio he had been making plans to go to Assuit as a teacher, and since we knew that he would be gone for three years it was a sober time for us when we drove to Tarkio that day and saw him get his degree.

(Continued in March Number)

I'm going your way, so let us go hand in hand. You help me and I'll help you. We shall not be here very long, for soon Death, the kind old nurse, will come and rock us all to sleep. Let us help one another while we may.

—Selected



Wayne Driftmier, Frank Johnson, Dorothy Driftmier Johnson and Bernice Stark, Frank's sister, taken right after Frank and Dorothy were married.

SHE WINS

I've hung out great big washings,
Done ironing by the pack;
I've sewed and patched and mended
And placed things in a stack.
I've tended babies, washed necks and ears,
Taught them lessons and quieted their fears,
I've milked the cows and slopped the swine,
Done it over many a time.
I've mastered these things and many more,
If I'd name all, there'd be score on score,
But there's one thing I left I haven't done;
I've entered every contest and never yet won.

(By Mrs. Don C. Nelson, Burt Co.)

Frank's VEGETABLE SHAMPOO



This Vegetable Shampoo is a truly scientific chemically correct, perfect Shampoo.

Human hair has no affinity for this Vegetable Shampoo, because it contains no alkali. Therefore it does not stick to the hair shaft, but rinses out very easily with either hard or soft water. No other shampoo will give you as beautiful highlights and natural sheen as does this perfect Shampoo.

So easily used at home and so economical. Approximately 50 shampoos per jar, which sells for \$1.00 postpaid.

Send Order to—

Dorothy D. Johnson
Box 467, Shenandoah, Ia.

"SH! MOTHER'S NERVOUS!"

By Helen Loudon.

My little neighbor opened the door to admit me, and when I asked where mother was, she said, "Sh! Mother's Nervous." So I left my bundle and a brief message, and promised to call again.

A few days later, I heard the little girl say, "Oh, Mother, I feel so nervous". The mother explained, "Alice is awfully high-strung, like me. All my folks are nervous." Actually, Alice was an exceptionally healthy child; her nerves were only excess spirits repressed for a time, and the result of hearing her mother's exciting description of her own nervous ailments.

I was just a young girl then, and nerves were something to giggle over. But now that I have the upbringing of my normally active brood of six, I can lend a sympathetic ear to tales of nerves.

Most nervous trouble has a purely physical cause, and one who feels on a constant nervous strain should see their doctor. Maybe they do not wear comfortable shoes. Don't, I beg of you, attempt to do a day's work in spike heels. Neither do foot specialists recommend bedroom slippers or tennis shoes for housework. It is common sense to pay more for your everyday shoes than for your party ones. You will wear them more!

The day's work should be planned to give variety. If we sit and sew all day, we must expect to be too tired to sleep at night! It is better to sew an hour or so every afternoon while one rests from the more strenuous part of the day's work.

If the children and the housework make you feel like you want to fly, do it! Leave somebody trustworthy with the children, and take a walk. (Not a drive; you need the exercise to send the blood pumping along your veins to clear out the "cobwebs".) You will come home refreshed and rested, glad to see both children and house again. Don't feel you are neglecting the children, either. Surely a nervous, irritable mother is anything but God's gift to children!

The strain of getting children off to school may be relieved by getting up fifteen minutes earlier. The sense of being unhurried is more restful than the quarter hour of sleep. If you doubt it, try it and see!

"It would be nice," says Mrs. Klyn, of Albia, Iowa, "if we could put our youngsters through a clinic and have them emerge gracious, charming children. Most children are good, but do not children and adolescents have to reach maturity before they are really gracious and well mannered?" I agree—most of them do. Once in a while we meet a little child who seems to us just naturally well mannered. Maybe upon investigation we would find that he has been trained from babyhood.

Mrs. B. H. Reynolds of Newton, Ia., says to dry your lace table cloth on your curtain stretcher. Fold it through the center and press the crease out after the table cloth is dry.

HEALTH HINTS

By Mrs. Walt Pitzer

A timely subject for this month is "colds". These are various troubles



Mrs. Walt Pitzer

often referred to as colds and I will discuss two ways that the cold may attack you. One strikes with a "bang" and you know it's there. The other smolders along for some time and you try to decide if you are ill or if your imagination is working overtime. You realize that you feel like a wreck.

You may have a hacking cough and irritation of the throat but can find no other special symptoms. You might compare this "cold" to a boil that will not "head". If you have had a boil you know what I am referring to.

These "so called colds" are often found in persons, especially children who live in homes where there is a kerosene stove used or where fumes escape from a coal stove or furnace.

One cause for a hacking cough and irritated throat is lack of moisture in the air of the room. If there is no moisture on the window pane when the weather is cold then you may suspect the air of being too dry.

With the first SEVERE symptoms of the "bang" cold you should get in a warm bed in a cool room, take only liquid or light diet and plenty of fruit juices. Avoid sweet milk if there is a fever.

That "bed" suggestion is more easily said, than done, where there is a family of children.

If you have a chill with fever, or feel weak and exhausted consult the doctor for you may be developing influenza.

Colds are most infectious to other persons during the early stage. Even before we realize we have one developing we may infect others. "Drops" in the ears and nose should not be used excepting under the doctor's instructions. Oily solutions are said to interfere with the action of the hair in the nose and during a cold may irritate the inflamed mucous membrane.

Use judgment as to when you should go out of doors following a severe cold, especially avoid getting chilled.

Kitchen-Klatter ladies, I have not forgotten the advice you wanted about nerves, constipation and that "excess baggage" on the abdomen, but there seems to be so much to discuss.

If you want special advice write me in care of Kitchen-Klatter Magazine, Shenandoah, Iowa. I will be glad to hear from you whether you need advice or not. Good luck.

To transfer a quilt pattern without leaving a mark, baste 4 or 5 quilt blocks together. Tightly baste on the pattern. Unthread the sewing machine and "sew" through the pattern. Follow the holes on the block for the design.—Mrs. B. H. Whitted, Ft. Crook, Nebr.

OUR CHILDREN'S HOMEWORK

By Maxine Sickels

Do your Johnnie and Mary bring home their books night after night with so many arithmetic problems or so many questions in geography or some other subject? If they do, their teacher is old-fashioned and it is possible that a parent's organization of some kind should interest itself in the situation.

Children are in school at least six hours of every twenty-four, five days a week. That is thirty hours a week. Grown men work forty hours a week and they do not carry piece work home with them. If this idea seems a little far-fetched, examine the other duties required of children and consider that children need some time of their own. It is just as important to give a child an allowance of time as it is to give him an allowance of money, for a man must be as wise in the use of his time as he is in the use of his money if he is to be successful and happy.

Be that as it may, Johnnie and Mary must still do the homework required of them if they are to keep up with their classmates and remain in the good graces of their teacher.

It is up to the parents to make their work as convenient as possible by providing a place, a light and a time. Have a definite place for books, papers, pencils and other material required, even if this is one drawer of a cabinet or buffet, or maybe just an orange crate behind the door. It is so much easier to go to work if everything can be located.

Next, is a specific place to work—kitchen table, dining table, card table—anyplace that is roomy, uncluttered, and well lighted. Make sure of a good light, well shaded so that the light falls on the work and not in the children's eyes. This can not be too strongly emphasized. A child's eyesight is precious.


Create an atmosphere for work. If someone must listen to the radio, or if someone must entertain visitors, put them in another room. Give the child a chance to concentrate. Part of the atmosphere, too, is a willing parent at hand, sewing or reading the news, but not too busy to answer questions or to be interested in the things their children are learning.

One last word to the wise parent. A truly wise parent teaches Johnnie how to do fractions or long division exactly the same way that the teacher and the book have been teaching him, even though they would like to show him some good old way they remember from their own childhood.

"I am enclosing \$1 for my renewal and hope you receive it OK as dollars are few and far between these days but I feel as tho it is a dollar well spent when invested in Kitchen-Klatter. For its size it certainly contains more of "everything" good than any other magazine I have read. How I enjoy your life story and Lucile's and Ted's letters. You are justly proud of them."—Mrs. E. N. Hutchinson, Cromwell, Iowa.

A LETTER FROM LUCILE

Dear Friends:



The small calendar on my desk tells me that it is time to write to you, so while my dinner is cooking in the oven I shall get off this letter to you. Tonight when I scrubbed potatoes and prepared a meat loaf I wondered

how many of you know what it is to get dinner at a different time every day? Sometimes it seems to me that it would be very nice to know that you were pretty likely to start dinner around five o'clock day in and day out, for Russell's work makes it impossible to have a definite routine. Some days I fix our main meal about four in the afternoon, other days at six, other days at seven-thirty, and still other days around midnight. The first time I started to get a meal about eleven-thirty at night it seemed very strange to me, although I hardly expect mother to believe this because she always said that the odder the hour the better I liked a thing! Well, that was years ago, mother, when I thought it was "more interesting" to sweep the front porch at midnight just for sweet varieties sake.

These days when Russell and I spend a couple of hours sunning ourselves on the flat roof of this apartment house it is hard for me to realize that back in the middlewest you are still deep in winter. We have had a long series of crystal-clear, beautifully warm days and we've enjoyed every one of them for they cannot last much longer. Soon we will be into our rainy season, and probably after a solid week of drizzle we will have forgotten the lovely days just past and laugh at the idea of "Sunny California." It so happens that in my other trips to California I have missed the rainy season, so this will be a new experience for me.

Probably many of you read about the heavy storms on the coast during the early part of last month. It had been twenty-seven years since such huge breakers pounded the coast, and every day thousands of people went down to see them roll in. It was a great sight to see these walls of water over thirty feet high come rolling in and crash against the sand, and it was even more dramatic to see them break against the walls that have been constructed to protect beach property. In many places they rolled over the highway at points where you wouldn't dream it was possible, and although it was an interesting sight to people who could merely stand and look at it in awe, those who had to move out of their homes were in an entirely different position.

One night last week Russell and I were invited out for quite an unusual evening. We had dinner at a restaurant where old silent pictures are shown to the guests later in the evening, and it was most interesting to see actors and actresses whose very names we had forgotten. Probably most of you feel as I do—that it is a shame we never have an opportunity to see again some of the famous old pictures that were made back before the twenties.

We have now been in Hollywood for almost a half year and already it seems completely like home to us. The streets that once seemed strange are now as familiar as Main Street in Shenandoah, and I've learned how to get everywhere I want to go although sometimes it is a two-hour trip by streetcar. I think it's friends that make a place seem like home, however, and we have been fortunate enough to meet people whom we enjoy and will always be interested in. This is the first time that we have been in a position to know musicians, and consequently we have been able to hear much beautiful music. I had always longed to know fine pianists and violinists, and now that opportunity has come to me.

Well, from the good smells that are coming out of the kitchen I know that dinner is about done and Russell will soon be home, so for this time I must say goodbye. After we eat I will settle down to a long stretch of work on the new story I am writing, and so I think that my typewriter should have a little rest before it is pounded again. I send my warmest regards to all of you, and in March we will meet again.

—Lucile

BEAUTY HINTS

By Eva Hopkins

Not long ago, this question was asked an eminent doctor of science. "Does

a woman owe it as a moral duty to make herself as beautiful as possible?"

His answer was this. "Yes, for two reasons. First, it makes her more attractive to others—both men and women—and thus gives pleasure to them; second, it boosts her morale, which means usually boosting her morality and her feeling of being equal to



Eva Hopkins

the world and performing her duties. The fact that hospitals for the insane have found it of real healing value to install beauty parlors is proof of this. An occasional permanent wave and facial massage gives a moral as well as a physical 'Setting up' exercise."

Most girls in their teens and upward strive to make a good appearance. They give daily care to their hair, clothes, nails and makeup, but these things are not to be stopped and thrown away with the bridal veil or with the advent of the first baby! No ladies; your children, your husband and your friends will not appreciate deterioration of your personal habits.

Some people say to me that they do not have time to spend a few minutes on their complexion. Take time! Slight something else if you must—a fact which I doubt—because you will be more appreciated in your home.

A two hundred pound woman said to me the other day that she did not have a dollar to spend on her complexion. I thought of telling her that she could have that dollar if she would diet for one week, and wished afterward that I had. There may be a just reason for a "sloppy look", but sometimes I doubt it. We may have to wear a calico dress, but at least we can be clean.

I did not expect to be so critical this morning, but anyway girls let's resolve that in 1941 we will strive to make the best in our personal appearance that our time will afford.

I am glad to give any help that I can on complexion trouble, so please feel free to write me as your letter will be kept strictly confidential.

FROST FLOWERS

By Mary Duncombe

The cold crept up on cat-like feet
So stealthily, so still—
And laid its frosty fingertips upon
The plants in window sill.

And when its havoc was all spent
It painted gardens fair,
With ferny leaves and waterfalls
Upon the window bare.

But I would rather have my rose,
Or red geranium bright,
Than all the frilly, frosted flowers
It etched with brush so light.



My daughter, Lucile Driftmier Verness and her husband Russell Verness, who live in California.

EVA HOPKINS CREME
POWDER WITH SPONGE

Six Shades	\$1.00
CLEANSING CREME60
SALMARINE SOAP25
SMALL ROUGE25
LIP STICK25

RUG LOOM, 2 balls jute...	1.60
Service or 4 thread silk	
HOSE—2 prs. Berkshire	
Koma for	1.50

Postpaid Prices

EVA HOPKINS

Box 13

SHENANDOAH, IOWA

A LETTER FROM EGYPT

Continuing the Story of His First
Air Raid Experience

Dear Folks:

I had forgotten to inquire where the shelter trench was. Every soldier I asked was too busy to answer me. In desperation I decided to run to the edge of the camp to get as far away from the buildings as possible. Running across an open space in the camp, I came to a trench with some soldiers in it. I asked them where the shelter trench was and they replied they did not know but for me to get in the trench with them. I jumped in and there I stood, in my white pajamas, a bayoneted soldier on each side of me. We all got a good laugh out of the humor of the situation. By this time the enemy airplanes were dropping bombs down on the harbor about five miles away. The shock of the explosions shook the ground here at our camp. Guns went into action. The noise was terrific. I was trembling so with excitement I could scarcely stand up. That night we had three alarms.

If I walk about the camp at night, I am often stopped by the guards. They plunge at me with a bayonet and say, "Halt! who goes there?" I reply, "Y. M. C. A." and they let me pass on. Every one advised me to get a steel helmet and gas mask, but the army would not issue them to me because I am a civilian. I finally went down town and bought a gas mask for about \$6 and a steel helmet for \$2.50. I will probably not have to use them, but they will make nice souvenirs to bring home when I come.

The officers in this camp are most courteous. They have cooperated with me in everything. I am gradually getting to know many of the soldiers and I find them fine fellows. They have chosen the army for a profession and are anxious to fight.

I am having quite a bit of experience in eating foreign food. I find I like it. When I go into Aelxandria I often stop for lunch at a Greek restaurant and was served fish cooked over an open fire. It was the best fish I have ever eaten. It was grilled and as they grilled it they poured some kind of oil and lemon sauce over it.

One of the soldiers who comes in to visit with me a lot is a man from the Royal Scotch Guards. For three years he stood guard at the front gate of Buckingham Palace. He said one of the greatest pests were the American girl tourists. The Guards are not allowed to move a muscle while standing at attention, and many of the American girls took advantage of that by having their friends snap pictures of them, kissing the guard. On coronation day he had all the brass buttons on the back of his tunic snipped off by American souvenir hunters. Every time the little Princesses pass, the guards have to present arms. The little girls think it is great fun to pass by the guards, making them present arms, so do it over and over again. He says that they are dear little girls but very full of mischief. The Queen is a very good manager and very strict with the kitchen help, about wasting food.



A Native Egyptian weaving a fish net, on the banks of the Nile River.

Every thing is quite calm here now, but I am afraid it is the calm before the storm. I hate to see the fellows get into this fight. I have come to know some of them very well. They are not at all afraid and I know that they will fight to the end. I have thrown myself into this job heart and soul. I have been drawing two pounds a week, but have spent it all for these soldier friends, about as fast as I get it. I thank the Y. M. C. A. for making it possible for me to help these men, for who knows, I may be in a uniform some day, and know what a place like this would mean to me.

Last night Willis Magill, our youngest and most promising missionary, preached at the hut. He gave an excellent sermon and the fellows liked him a lot. Eighteen of the American colony from Side Bjahr came over for the service. I went to the gate and identified each of them as they came in. I was on pins and needles until they were safely out of the camp again. I was afraid of an air raid while they were here. At nine o'clock the air raid did sound. While trying to run across to the hut in the dark, I fell and got a cut on my hand and in all the excitement I forgot to put on my steel helmet. I decided to run to the dugout without it. While I was running as hard as I could toward the dugout, I fell head first into a trench. I was surprised but not hurt. Air raids have become a very common thing now. I jump out of bed at the first blast of the alarm, and into my clothes as I run. With love,

—Ted.

"Please send my mother a year's subscription to the Kitchen-Klatter. I'm sending a dollar now so she won't miss any of the copies. The whole family enjoys the Kitchen-Klatter."—Mrs. Allen Brogue, Dike, Iowa.

WATCH YOUR PACE

One day a busy mother was walking down town with her little three year old son. Her mind was busy with some matter she seemingly thought of great importance. Suddenly she was awakened from her reverie and checked in her hurried stride, when a childish voice inquired between panting gasps, "Mother, do we have to go so fast?" She looked down. Her conscience smote her when she saw the little lad was actually running to keep up with her. The walk was finished in a saner fashion.

Are you too tired for another story so often begged for at bedtime; too busy to find new prayers to replace the old ones; too hurried to romp once in a while with the children as they beg "Come out and play"; too busy to pause now and then at the oft-repeated request "Just watch me, Mommie, see what I can do"?

If so, slacken your pace. You are going too fast. You may hasten overmuch and leave behind the tender pilgrims who are looking to you for guidance. Watch your step, O Mothers of men to be. Do not permit the social whirl to hurry you, or its swift and terrible tide to separate you far from your children. You may lose golden opportunities of worship, work and play by giving too much time to other interests. You may forever lose the companionship and understanding of your little ones.

Admittedly there are many hard things in the life of every mother. Faced alone, they might over-power us and rob us of the victorious attitude so necessary to the success of mothering. But fortunately the difficulties need not be faced alone. We can face the situation with God. Then the wear-well-able attitude will be ours.—By Mrs. Charles Greif, Mother of a three-year-old.

Mrs. Frank Hoakison tells a good joke on a friend of hers, or perhaps it was on the friend's husband. Anyway, here is the story. This friend never could make milk gravy just like her husband's Aunt Mary made. She kept trying to make it for him, so it would taste just like his Aunt Mary's gravy, but never quite succeeded. One day she scorched it a little. She rather hesitated about putting it on the table. To her surprise, when he ate the first helping a wide smile beamed on his face. "My," he said, "This is just like Aunt Mary used to make; now you have the right flavor."

Watto Says:

Keep house Electrically
with new modern
Electric Appliances

An Advertisement of The

IOWA NEBRASKA LIGHT & POWER CO.



**CORN BREAD**

Delicious

1½ cups sifted flour
3 teaspoons baking powder
1¼ teaspoon salt
2/3 cup corn meal
2 tablespoons sugar
1 egg, beaten
2/3 cup sweet milk
½ cup melted shortening
(not butter)

Sift the dry ingredients together. Mix liquids and turn into dry mixture and stir until all the flour is dampened. Don't over-stir. Bake in greased muffin pans in hot oven (425°) 25 minutes. Makes 12 gems. — DeSoto, Kansas.

CHICKEN PIE WITH SWEET POTATO CRUST

3 cups diced cooked chicken
1 cup diced cooked carrots
6 cooked small onions
1 tablespoon chopped parsley
1 cup milk
1 cup chicken broth
2 tablespoons flour
1 teaspoon salt
1/8 teaspoon pepper

Arrange chicken, parsley, carrots, onions in layers in casserole. Combine milk and chicken broth. Add slowly, the flour, salt and pepper, blending well and cook until thickened, stirring constantly. Pour over chicken and vegetables in casserole. Cover with sweet potato crust. Bake 40 minutes.

Sweet Potato Crust

1 cup sifted flour
1/3 cup melted butter
1 teaspoon baking powder
½ teaspoon salt
1 cup mashed sweet potatoes
1 egg, well beaten

Sift flour once, measure, add baking powder and salt and sift again. Work in mashed sweet potatoes, melted butter and egg. Roll ¼ inch thick and cover chicken pie.—Mrs. J. B. Hutchison, Underwood, Iowa.

PIMENTO CHEESE SPREAD

1 tall can condensed milk
1 pound cream cheese
1 small can pimento
¼ teaspoon salt

Cut cheese in small pieces. Heat milk in double boiler. Add cheese. When melted add pimento cut in small pieces and salt. Yield, almost 2 pints.

"Recipes Tested in the Kitchen Klatter Kitchen"

By LEANNA DRIFTMIER

RAISIN DROP COOKIES

2 eggs
2 cups brown sugar
¾ cup shortening
1 cup raisins cooked in 1 pint water.
Use enough of the water to fill cup.
3 cups flour
1 teaspoon soda
1 teaspoon baking powder
Spices to taste

Cream shortening, add sugar, then eggs. Add water then dry ingredients which have been sifted together.—Mrs. Dale Bonnett, Keosauqua, Iowa.

FROSTING

3 tablespoons brown sugar
3 tablespoons cream
3 tablespoons butter

Bring to a rolling boil; cool and add flavoring and 1 cup powdered sugar. Spread on cake. Mrs. Dale Bonnett, Keosauqua, Iowa.

SAUSAGE DRESSING

8 cups dried bread crumbs (may be toasted)
1 cup finely chopped celery
2 small onions cut fine
1 pound sausage
2 tablespoons chopped parsley
Salt and pepper to season

Mix well and put in fowl or in a casserole with some liquid from the roasting chicken or turkey.—Mrs. Geo. Miller, Pawnee City, Nebr.

TO CORN BEEF

For 100 pounds of beef take
6 gallons water
7 pounds salt, fine and coarse mixed
2 pounds brown sugar
2 ounces salt petre
1 ounce soda

Boil all together and skim

Then pour brine on the meat boiling hot. Keep meat under brine with a weight. After the blood is all drawn out, say 3 or 4 weeks, take the meat out piece by piece and wash the blood off in pure cold water. Wash out the jar, put the meat back; then boil the brine, adding a little soda to bring up all the blood. Skim carefully and let the brine get cold, then pour it on the meat again. Add enough cold water to cover the meat. Be sure to keep the meat under the brine.

MACARONI AND HAM CASSEROLE

1 cup macaroni (before cooking)
½ cup grated cheese
1 cup cooked ham, diced
¼ teaspoon salt
1 medium onion, minced
1 green pepper, minced
2 tablespoons ham or bacon fat
1 cup milk
2 cups bread crumbs

Cook macaroni in salted water until tender. Drain and put in a bowl with cheese, ham and salt. Fry onion and pepper in bacon fat. Mix and put in baking dish. Cover the top with crumbs and pour milk over all. Bake 20 minutes in 350° oven.

TAMALE PIE

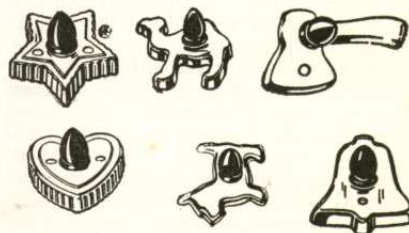
¾ pound round steak
3 tablespoons shortening
1 small onion, cut fine
6 level teaspoons chili powder
3 tablespoons flour
A little water
1 teaspoon salt
1 quart hominy
Small can ripe olives, stoned and chopped

Fry the onions, cut meat in small pieces and brown. Add a little water and simmer gently. Add chili powder and flour, mixed to a paste with a little water. Boil a few minutes. Run the hominy through the meat grinder and add a little salt. Put some hominy in the bottom of the casserole, then meat mixture, sprinkling on a few olives. Alternate mixture until all the ingredients are used. Have the top layer, hominy. Bake half an hour in 400° oven.

SALMON LOAF

1 can pink salmon
3 eggs, beaten
1 cup strained tomatoes
1 small onion, minced
1½ cups cracker crumbs

Mix well. Butter a baking pan. Place half of mixture in bottom of pan, then place 4 hard boiled eggs in a row on mixture, then put in other half of mixture. Shape in a nice loaf. Dot top with butter and sprinkle with paprika. Bake until brown. When this loaf is sliced, there will be a slice of hardboiled egg in each slice.—Lula Hubbard, Hurdland, Mo.

ALUMINUM COOKY CUTTERS

A set of 6 Aluminum Cooky Cutters of different designs. Bright natural finish—Rust-proof — Seamless — Easy to clean. Knobs finished in bright red. Price 35c or given FREE with a yearly subscription to Kitchen-Klatter Magazine at \$1.00 plus 10c for postage and packing.

LEANNA DRIFTMIER
Shenandoah, Iowa

CHICKEN CREAM SALAD

(This is a wonderful dish for these hot summer nights when we have company.)

- ¼ cup cold water
- ¾ cup hot chicken stock highly seasoned

- Salt and pepper to taste
- 1 envelope gelatine
- 1½ cups cooked diced chicken
- 1 cup cream (whipped)
- 1 Tbls. onion juice if desired

Soften gelatine in cold water. Add hot stock and stir until dissolved. Grate onion until 1 Tbls. juice is obtained. Cool, and when mixture begins to thicken, beat until frothy. Then fold in whipped cream and chicken. Season highly with salt and pepper. Turn into mold and chill. When firm, unmold, cut in slices and serve on lettuce surrounded with a dressing to which chopped celery and nuts have been added.—Mrs. A.S., Mount Ayr, Ia.

GOOD MEAT LOAF

- 2 lbs. pork
- 1 10¢ can tomato soup
- 1 medium onion
- 1 c. post toasties (crushed)
- 4 egg yolks, or 2 whole eggs
- 1 t. salt

Mix all together except ½ of tomato soup, form in ball and put in roasting pan, put other ½ can of soup over the loaf. Cover and bake in medium oven till nice and brown.—Mrs. Carl Abbas, Holland, Ia.

BAKED HAM (HOLLYWOOD)

- 1 small boneless ham
- Strips of orange peel
- 1 tablespoon prepared mustard
- 2 tablespoons brown sugar
- 2 tablespoons olive oil
- ¼ teaspoon pepper
- 1 cup grape juice

Wash ham in hot water to soften. Make incisions with a sharp knife and insert orange peel. Make a paste of the other ingredients, all but the grape juice, which is added from time to time as the ham is baking. Cover the ham with the paste, dot with whole cloves and bake in a covered roaster at 325° until done. A little hot water may be added, if the meat becomes too dry.

LIGHT PLUM PUDDING

- ¾ cup sugar
- ½ cup butter
- 3 tablespoons molasses
- 1 cup raw grated carrots
- 1 cup raw grated potato
- 1 teaspoon soda
- 1 cup flour
- 1 cup raisins
- ½ teaspoon each cinnamon, nutmeg, clove and salt
- ¼ cup cocoa
- ½ teaspoon baking powder

Combine dry ingredients and mix with potato, carrot, molasses, butter and sugar. Steam 3½ hours and serve with whipped cream or hard sauce.

FROM MY LETTER BASKET

"Do you know which part I read first in the Kitchen-Klatter Magazine? Your Life Story. Of course, do not get me wrong, and think I don't like all of the magazine, as I certainly do. I generally read it over like a love letter—three times." Mrs. I. C. Friesen, Fairbury, Nebraska.

CANDIED ORANGE PEEL—"Add a little corn syrup to the sugar and water you boil for the syrup on the peel. Then can your peel or put in glass containers and leave the syrup on it. It is so much softer and nicer in cakes and cookies. Add some of the syrup, also, it is delicious and gives it a good flavor. There are no hard little chunks as in the peel that dries."—Mrs. Chas. Ankeny, Marysville, Kansas.

DIP AND DEAL—"When making several different salads and puddings, as at the Driftmier home, I like to economize, so I am sending you this tip. I dip and deal, like Leanna does. I open a can of pineapple, use 2 slices in Sunset salad (pineapple and carrot) use 2 slices to make glorified rice, 2 slices in fruit salad with Jello and other fruit and whipped cream, and take the last two slices and make pineapple upside down cake."—Mrs. E. E. Kraehling, Warsaw, Ill.

"I heard you read the letter from the woman who asked about wax paper sticking to the cake. I have had the same trouble, and I greased the pan then placed my wax paper in it, then greased the paper and dusted flour over it and it came off perfectly. I thought this might help someone."—Mrs. Cora Rodgers, Syracuse, Nebr.

LIVER AND ONIONS

"We like onions this way. Brown liver or beefsteak, put a layer of sliced onions in a bake dish and lay the meat on this. Cover with more onions and put in a little of the fat you had browned the meat in. Add a small amount of water and salt and cover. Bake until onions are done. This with a salad and a simple dessert makes a meal for us."—Mrs. J. P. Willhite, Humboldt, Kans.

HONEY JELLY

- 2½ c. (1¼ lbs.) honey
- ¾ c. water
- ½ bottle Fruit Pectin

Measure honey and water into large saucepan and mix. Bring to a boil over hottest fire and at once add fruit pectin, stirring constantly. Then bring to a full rolling boil and immediately remove from fire. Skim, pour quickly. Paraffin and cover. Makes about 5 glasses.—Mrs. John Bushman, Avon, S. Dak.

CINNAMON ROLLS

"When making cinnamon rolls, place them in a pan in which you have melted some honey—¼ inch or so in the bottom of the pan. The honey cooks into the rolls and they are delicious.

ALUMINUM
JELLY MOLDS

Individual Square Jelly Molds. Bright natural finish. Designed to fit electric refrigerator ice trays.

Price 35c per set of 6

Given FREE with a yearly subscription to Kitchen-Klatter Magazine at \$1.00 plus 10c to pay for postage and packing.

LEANNA DRIFTMIER
Shenandoah, Iowa

Fill an old large-size salt shaker with soap powder and use to sprinkle into the dish water.—Mrs. Jas. G. Webster, Beloit, Kans.

"You may not remember, having such a large family of subscribers, that Kitchen-Klatter was my Mother's Day gift. I don't know when I have enjoyed a magazine so much. I should say "we" for the family all read it and enjoy every page. We look forward to its visit every month."—Mrs. L. A. Bloomgren, Oxford, Nebr.

Apple Sauce
Cookies

SCHOOL DAYS ARE COOKIE DAYS — FILL THEIR LUNCH BASKET WITH THIS TREAT

- 1 cup warm apple sauce
- 1 teaspoon soda
- 1 cup sugar
- ¾ cup butter
- 2¼ cups MOTHER'S BEST FLOUR

- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- ¼ teaspoon cloves
- ¾ cup raisins
- 1 cup nuts chopped

Mix soda, apple sauce and butter. Sift flour and spices and add raisins and nut meats. Combine and drop by spoonfuls on greased tin. Bake at 350 degrees —15 minutes



GUARANTEE

No matter what you bake with Mother's Best Flour — bread, cakes, pies, cookies—if for any reason you are not entirely pleased, return the unused part of the sack to your grocer and he will refund your money in full. Try Mother's Best soon, entirely at our risk.

MOTHER'S BEST
THE FLOUR WITH THE
EXTRA FLAVOR

KMA'S DAILY PROGRAM

930 Kilocycles Shenandoah, Iowa
NBC Blue Network
Iowa Broadcasting System

MORNING

4:30 a. m.—Haden's Hillbillies
5:45 a. m.—Chick Holstein
6:00 a. m.—News
6:15 a. m.—The Farm Hands
6:30 a. m.—Hillbilly Songs
7:00 a. m.—Morning Headlines
7:15 a. m.—Frank Field
7:30 a. m.—Stamp's Quartette
7:45 a. m.—Haden Children
8:00 a. m.—Lem Hawkins
8:00 a. m.—Uncle Bill (Sun.)
8:15 a. m.—Uncle Carl
8:30 a. m.—Frank Field
8:45 a. m.—Mid-Morning Devotions
9:00 a. m.—Homemaker's Visit
9:30 a. m.—Stamp's Quartette (Sun.)
9:45 a. m.—The Rangers
10:00 a. m.—Earl May, News
10:00 a. m.—Church Services (Sun.)
10:30 a. m.—Kitty Keene
10:30 a. m.—Our Barn (Sat.)
10:45 a. m.—Ma Perkins
11:15 a. m.—Cornstussel News
11:30 a. m.—KMA Country School
12:00 Noon—Midday Melodies
12:15 p. m.—Golden River Boys
12:30 p. m.—Earl May & the News

AFTERNOON

1:00 p. m.—Stamp's Quartette
1:15 p. m.—Nancy Lee
1:30 p. m.—S. O. S. Program
1:30 p. m.—Back to the Bible (Sun.)
1:45 p. m.—Chick Holstein
2:00 p. m.—Kitchen-Klatter
2:30 p. m.—Songs of the Range
3:15 P. M.—Club Matinee
4:00 p. m.—News
4:30 p. m.—Faylon Geist, Organist
4:30 p. m.—Back to God Hour (Sun.)
5:00 p. m.—King Arthur, Jr.
5:15 p. m.—Irene Wicker
5:25 p. m.—A. P. News
5:30 p. m.—Bud Barton
5:45 p. m.—Captain Midnight

EVENING

6:00 p. m.—Evening Jamboree
6:30 p. m.—Earl May, News
7:00 p. m.—Ben Bernie's Musical Quiz (Tues.)
7:00 p. m.—Pot O' Gold (Thurs.)
7:00 p. m.—NBC's Friday Night Army Show (Fri.)
7:00 p. m.—Three Cheers (Sat.)
7:30 p. m.—Tommy Dorsey's Orchestra (Thurs.)
7:30 p. m.—Little Ol' Hollywood (Sat.)
7:45 p. m.—Flat Mountain Opry Players (Tues.)
8:00 p. m.—You're in the Army Now (Mon.)
8:00 p. m.—Roy Shield's Revue (Wed.)
8:00 p. m.—Shenandoah Town Meeting (Thurs.)
8:00 p. m.—Gangbushers (Fri.)
8:00 p. m.—Song of Your Life (Sat.)
8:00 p. m.—Old Fashioned Revival Hour (Sun.)
8:30 p. m.—John B. Kennedy, A. P. News
8:35 p. m.—Chamber Music Society (Mon.)
8:35 p. m.—Bishop & the Gargoyle (Tues.)
8:35 p. m.—Spin and Win With Jimmy Flynn (Wed.)
8:35 p. m.—America's Town Meeting of the Air (Thurs.)
8:35 p. m.—Your Happy Birthday (Fri.)
8:35 P. M.—NBC Symphony Orchestra (Sat.)
9:00 p. m.—Dramas by Olmsted (Mon.-Tues.-Wed.)
9:00 p. m.—Madison Square Garden Boxing Bout (TO BE ANNOUNCED)
9:00 p. m.—Newstime (Sunday)
9:30 p. m.—National Radio Forum (Mon.)
9:30 p. m.—Meet Edward Weeks (Tues.)
9:30 p. m.—Doctors at Work (Wed.)
10:15 p. m.—Newstime (Mon. thru Fri.)
10:30 p. m.—Unlimited Horizons (Fri.)
10:30 p. m.—Newstime (Sat.)
11:00 p. m.—Associated Press News
11:00 p. m.—Associated Press News
10:00 p. m. to 12:00 Midnight—Dance Bands—Glenn Miller, Jimmy Dorsey, Mal Hallett, Johnny Long, Woody Herman, Bobby Byrne, Dave Marshall, Will Bradley, Bobby Ramos, Lou Breese, Mitchell Ayres, and others.



Nancy Lee.

"Nancy Lee from Tennessee" ... pictured here is the girl with the sweet voice you hear daily over KMA. Nancy came to KMA after singing over some of the biggest Chicago stations.

Nancy is an ardent baseball fan, and loves to knit. She's also one of the Kitchen-Klatter sisters. Nancy has her own program each afternoon at 1:15 and is also heard at 9:45 in the mornings and on the Country School programs.

IT'S GOOD TO BE LIVING

It's good to be living
And giving our best,
To make this world better
And meeting the test.

It's good to see beauty
Along on the way;
It's great to be working
Just day after day!

It's fine to be friendly,
To folks here and there,
For a friend is a gold mine
You can take everywhere!



with every beautiful Simulated Diamond Engagement ring ordered now. You'll love this smart, new Yellow Gold plate wedding ring, set with sparkling brilliants... it can't fail to win the praises of friends and admirers.

Ordinarily you would be asked to pay two or three dollars for this wedding ring... yet, it is given FREE as a get-acquainted gift with every flashing Simulated Diamond Solitaire Engagement ring ordered at our Anniversary Sale offer of only \$1.

SEND NO MONEY with order. Your name, address and ring size is all that is necessary. 10 DAYS APPROVAL. Your package comes by return mail. Sale ends soon, so be sure to send for yours now.

EMPIRE DIAMOND CO., Dept. 11 D,
Jefferson, Iowa



OVER THE FENCE

How thankful we should be, just to be Americans. To be sure, we have to do without some of the luxuries we would enjoy, but even the poorest American housewife has so much that the women in foreign lands are deprived of. Geneva Johns of Chillicothe, Mo., expressed this thought to me and added, "If the future holds more self-sacrifice for us, I hope we shall be worthy of the spirit of our pioneer grandmothers, put our shoulders to the wheel and do our best for America."

Some of my Kitchen-Klatter sisters have boys in our military training camps. For some of you it is a real sacrifice, but you are thankful your boys are well and strong and willing and able to go. It is a comfort to know God will care for them, no matter where they are.

I haven't turned the letters on the January contest over to the judges yet. I have read some of them as I have had time and if the husbands could only read them, they would feel they have wives to be proud of. If you haven't written a letter on the January contest, don't be afraid to express your feelings freely. Don't simply answer the questions by writing "yes" or "no."

We have just had a visit from my niece, Ruth Field Seehawer, who lives in Wisconsin now. She has four children, Henrietta, Lucian, Susie and Rose. I told Ruth they reminded me of little "stair steps". I know what a task it was to bring them so far, on the train.

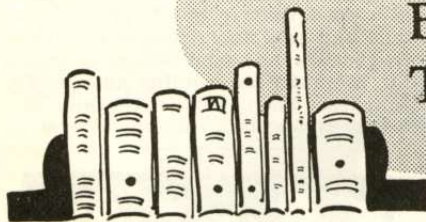
Wayne, our son who has been employed for the last two years in the Mt. Arbor Nursery office is attending Tarkio college this second semester. He will spend his week ends at home as Tarkio, Mo., is only a little over twenty miles south of Shenandoah. This is the college from which Frederick graduated.

"Home — The place where we grumble the most and are treated the best."

If you wish to ask questions of any of the contributors to this magazine, they will be glad to answer them if you will please enclose a stamped, addressed envelope, and at least ten cents to pay them for the service, for they are all very busy people.

If your palms and ferns need a tonic at this time of year, two tablespoons of olive oil at the root once a month will make a decided improvement in the plant.

Books For You To Read



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

THE WAVE OF THE FUTURE, a confession of faith, is an essay written by Anna Morrow Lindbergh who hopes to strike a mental attitude to clear for others the doubt and torture of mind she has felt concerning today's world problems. She asks what we shall teach our children concerning the values as recognized by various governments. Mrs. Lindbergh feels that our personal readjustment to changing factors about us should be faced with courage and faith. Harcourt, \$1.00.

MAKE BRIGHT THE ARROWS is a volume of poetry written in defense of Democracy by Edna St. Vincent Millay. Harper \$1.75. This is one of the few books of poetry reaching the best seller class almost at once.

SAPPHIRA AND THE SLAVE GIRL by Willa Cather, is the story of a beautiful mulatto slave girl persecuted by her invalid mistress living in Virginia in pre-civil war days. Surely, you will want to read this book by our greatest woman novelist.

Pearl Buck's new book, **"TODAY AND FOREVER"** is a collection of stories about China covering the period from prewar time to the present. It deals not so much with fighting armies as with fighting individuals.

THE EARTH IS THE LORD'S, Taylor Caldwell. An imaginative recreation of the world, the loves, and the times of Ghengis Khan up to the point where he achieves world power. He learns wisdom and cunning from his lame uncle, and courage from his father, the dull-witted warrior. Upon

his father's death Ghengis Khan begins to organize his military power—his progress is portrayed, step by step—and the whole panorama of this great moment is shown with all its drama, vitality and color.

I'LL WAIT FOR YOU by Margaret G. Nichols. Some girls have to choose between love and a career, but Carol Tallent, pretty young nurse, had her work cut out for her when she fell in love with an ambitious young lawyer, Alan Thomas. A light and entertaining romance.

For light appealing romance, read **DARK ENTRY** by E. E. Carroll. Shirley Heyward inherited a Maryland estate to which Wayne Lawrence had devoted much of his life. Of course, from the moment she met him, their future was determined.

A TOAST TO THE KING by Elizabeth Coatsworth, is the story of three young orphaned sisters, Judith, Abigail, and Georgiana, staunch loyalists before the revolutionary war. Feeling ran high, but they remained faithful to the King for many years. How they eventually became loyal and grateful Americans is the fine story.

Mysteries: Agatha Christie—**PATRIOTIC MURDERS, SAD CYPRESS**; Max Brand—**CALLING DR. KILDARE; YOUNG DOCTOR KILDARE**; Bowers—**DEED WITHOUT NAME**.

Westerns: David Dresser—**THE HANGMAN OF SLEEPY VALLEY**; Ernest Haycox—**RIM OF THE DESERT**; George Nutting—**HORSE THIEF CANYON**.

SEWING HELPS

It is much easier to mend lace curtains neatly if embroidery hoops are used to keep the material from stretching.

When sewing snap fasteners on a dress, first sew all of the snaps on one side, those with the little peak center. Then rub these peaks with chalk and press the strip against the other side of placket where companion snaps are to be sewn. The chalk peaks leave a row of dots where the opposite snaps belong.—Mrs. Bud Fry, Van Wert, Ia.

"I want to tell you how I fixed a comfort top like you are making. Instead of the embroidery, as you are fixing yours, thread the sewing machine with colored thread and stitch. Of course, use contrasting thread. This is a good way to use odds and ends of thread."—Mrs. Earl Rouse, Millerton, Iowa.

I usually wear out the waist of my house dresses first, so I take the skirt (if plain) and make two aprons for mornings. I don't like straps around my neck, so just put ties on the back and pin the bib up.

I sorted over all our old clothing and if anything had any wear in it, I made it into something useful. The rest I used in rugs. Since New Years I've used six 300 yard spools of white No. 50 thread alone, and that doesn't count the colored threads I've used.—Mrs. Max Conrad, David City, Nebr.

To darn with sewing machine, unscrew the round rod on top of the machine on left side about three-fourths. Loosen the stitch tension just a little, put material to be darned under presser foot and sew back and forth or any direction. This makes a neat job.—Mrs. Charles Cheshek, So. Omaha, Nebr.

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



Roger Dean Reyerson and his little cousin, Ronald Baker, of Emmons, Minn.

NEW INEXPENSIVE BOOKS

Any five for fifty-five (55c) cents.

ONCE UPON A TIME (Junior Edition of Fairy Tales)

LITTLE BLACK SAMBO—with two other stories.

THE STORY OF JESUS

STORIES OF INDIA—Kipling

THE CONSTITUTION OF OUR UNITED STATES, Gettysburg Address, Declaration of Independence.

PRESIDENTS OF OUR UNITED STATES—photograph of each with short biography.

WHO'S WHO IN MOTHER GOOSE

THE REAL MOTHER GOOSE

Green Shutter Book Shop

ERNA DRIFTMIER, CLARINDA, IOWA

THE GIFT BOX

By Gertrude Hayzlett

Here are some ideas for February favors or gifts. Hunt up those colored felt hats you were going to throw away, and dip them in a good dry cleaning fluid. Press with a hot iron and a very slightly damp cloth. You will have the makings of some lovely things.

Use a rather large piece to make an envelope-shaped purse. Stitch the sides and fasten flap with a snap fastener. On outside of flap put a design of flowers. Five tiny pointed oblongs of felt, fastened in center with some French knots make the flowers, outline stems with green thread. Some leaf shaped bits of green felt will finish the design. You might make a large bag of sateen or some heavier material for a shopping bag, and decorate with similar felt flowers in larger size. Make a card table cover of black sateen, and in the corners put "cards" of white felt with felt aces appliqued on each card. Any applique design can be cut from felt. They do not need to have edges turned as the felt is so closely woven that it does not ravel.

Felt makes pretty needle books. They may be cut in any fancy shape and for February you might use heart shape or a hatchet, or if you have some brown, cut a little log cabin shape. Applique a door on one end of some lighter color, and a fireplace chimney, outlining the stones and rows running crosswise to look like logs. A complete sewing case may be made. Cut three hearts the largest about 3½ inches across. Buttonhole around them and fasten together at top with a bow of ribbon. A tiny heart shaped emery and a crocheted holder for thimble fasten in the bow. Needles go on second heart and on the third one fasten a little band of felt by both ends, and slip a tiny pair of scissors under it.

Scottie dogs cut from black felt and suspended on a short length of yarn, with rosette at top, make cute dress ornaments. A matching Scottie can be glued on your pocketbook. Use your Kitchen-Klatter cookie cutter for a pattern.

Save all the odd bits of felt and make a confetti rug or centerpiece. Cut circles of all sizes and colors and applique to a background of black felt in any desired shape, with blanket stitch. Pink or notch the edge of foundation.

So many have asked for narrow crochet edges. Here is a pretty one. Begin with a chain of 7 stitches, miss 5 of the chain, make 5 trebles in next stitch, chain 2, 1 treble in same place, * chain 5, turn, 4 trebles in space of 2 chain, chain 2, 1 treble in same place and repeat to length desired.

"I ordered the December copy of the Kitchen-Klatter Magazine and I enjoyed it so very much that I want to subscribe for twelve issues of it. I read and re-read the magazine from cover to cover. It has so many helpful suggestions, and such interesting articles."—Mrs. Hjalmar Rosen, Craig, Nebr.

PRACTICAL POULTRY POINTERS

By Olinda Wiles

My husband asked me the other day if I had a theme song that I sang before I started



Mrs. Olinda Wiles

my Kitchen-Klatter poultry column. If not, he would like to suggest that I have one with something in it about plenty of water for the chickens, as that seemed to be my favorite theme in caring for them.

I will say that the subject of watering the chickens comes up pretty often during these winter days, and I believe chickens suffer more from lack of water than any living thing on the farm unless it is a cow that is a heavy milk producer.

A hen that is laying must not only drink enough water to satisfy her own physical needs, but also enough to produce the egg; a very large percent of the egg is water, and a laying flock can consume a surprising lot of water in one day when given all they want.

Another thing of vital importance to a laying flock is that it be free from lice and mites. A heavy infestation of these parasites will force your old hens into an early molt, with a corresponding loss in egg production.

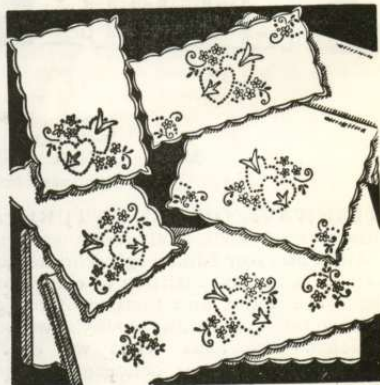
Today on making a trip to the hen-house I could not help but notice what a lot of satisfaction the hens were getting out of a box of coal and wood ashes, that had been placed at their disposal. They were dusting themselves very thoroughly, lying first on one side and then on the other in the box. I went to the house and got a box of insecticide and sprinkled it over the ashes and they were soon back again to finish their dust bath. I guess that would be what you would say was "killing two birds with one stone." They took a dust bath and also could de-louse themselves all in one operation.

Most hatcheries are now taking eggs for setting purposes, also for shipping to other hatcheries, and this year finds their demands more exacting than ever. All eggs must meet a very high standard. They are sized, or graded as to size, and each egg must now be weighed on a special kind of scales which each one has to buy for their home use. It takes quite a bit of time to sort, weigh, measure and re-pack a thirty dozen case of eggs. It won't be long until we will have to X-ray them, too. There is a sort of X-ray process goes on at the hatchery where I sell my eggs. The eggs are passed before a light to detect any cracks or flaws in the shell that are not visible in ordinary handling and sorting.

Since my flock has had to be confined rather closely for several weeks on account of bad weather, we have been feeding them alfalfa leaves and they are just as eager for them as they are for any kind of fresh green

food such as cabbage and lettuce leaves, and it seems to me as if their feathers have taken on a fresh sheen, which is unusual at this time of year.

Begin planning for your next flock, as the weeks have a way of rolling by pretty fast, and the chick season will be with us before you know it. Now is a good time to check up on buildings and equipment, to rid the premises of rats, and send to the hatcheries for literature on poultry and poultry supplies. Then spend the winter evenings reading and thinking it over.



VALENTINE EMBROIDERY

Arrows and hearts bring intriguing embroidery to the vanity, scarf and pillow slips of this bedroom ensemble. The hearts are French knots, the arrows outline, dainty flowers complement these central motifs. C9269, 10c brings the usable-several-times transfer of the arrow and heart designs. Order from Leanna Driftmier, Shenandoah, Iowa.

"You will find enclosed \$1 for which please send Kitchen-Klatter for another year. I have taken it for so long and don't want to miss a copy. I think it is the best magazine I get. I get so much help from it. Also like the recipes and pictures. Always listen to Kitchen-Klatter broadcast and enjoy it so much. Hope you can keep it up for a long time."—Mrs. Chas. J. Davis, R-1, Forest City, Mo.

SENT FREE

for your inspection, beautiful samples of our work showing exactly what lovely pillows, comforters, mattresses we can make with only a few pounds of your old or new feathers.

WE USE YOUR FEATHERS

With these samples you get full details on how we use your feathers or wool, old or new, to make beautiful things for you. We also explain every point in our charges—charges which are only one-half what you would pay elsewhere.

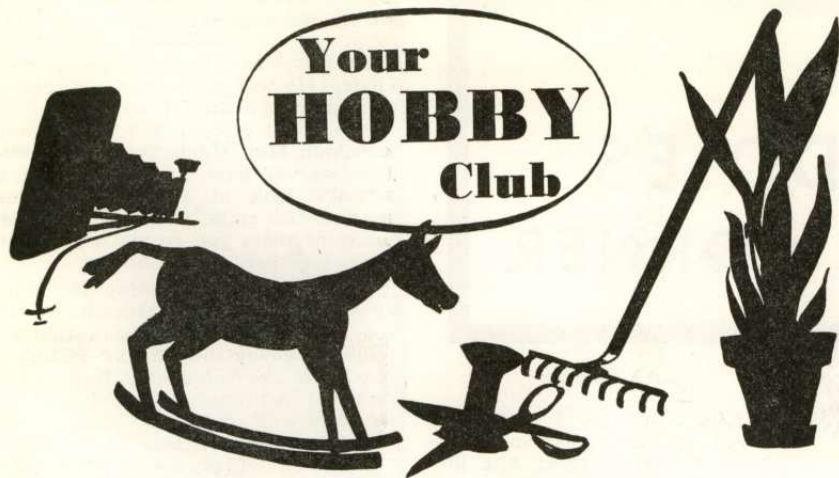
SEE BEFORE YOU BUY

In other words, before you send us one penny you see and examine our work at your convenience in the comfort of your own home. To get these attractive samples send only a post card. They will come postpaid and without obligation. What's more, when you are ready to return them to us, we pay the return postage, too.

It is obvious that unless we had confidence in what we can do with YOUR feathers or wool, we couldn't afford to make such an unusual offer as this.

Naturally, we have only a limited number of these samples made up and ready to send out. First come first served. So, to be sure you get yours without delay write at once. We have been doing this work for 53 years. Almost everyone here in Topeka knows us, so just address your card to THE MCENTIRE BROTHERS, TOPEKA, KANSAS and we'll get it.

Your HOBBY Club



CLIPPINGS

Mrs. R. H. Marks, Alexandria, Nebr.

Clippings and scrapbooks go hand in hand tho they may be separated. Clipping items for future reference is a hobby with most of us but too many interesting items are misplaced so are of little value when needed. Today let us discuss ways of filing them.

Scrapbooks are inexpensive—the old books or magazines may be used by cutting out pages here and there so the book won't be too bulky when filled. If your clippings are to be classified, an interesting cover may be added with an appropriate title or a picture design to reveal what the book contains. In sorting your clippings titles such as: "Poetry", "Health", "News Items", "Antiques", "Recipes", "Care of Clothing", etc. will rapidly present themselves and you will be thrilled with the results.

I will give here a good Homemade Paste Recipe:

Mix together $\frac{1}{4}$ cup flour, $\frac{1}{4}$ cup sugar, and $\frac{1}{2}$ teaspoon powdered alum, add 1 cup cold water and mix well. Cook until clear, stirring all the time, remove from the fire and add 7 drops oil of cloves and cool. Store in small glass jars and seal.

My first hobby was a scrapbook and the first entry is the news item about my marriage in 1898. Thru these years many books have been added—likewise many hobbies. My first book is now captioned "Ye Olde Times" and is filled with personal items about my family and friends, and what memories are brought to mind when we go thru these pages.

But all my clippings are not in scrapbooks, for many I wished to keep free to be carried somewhere or loaned to a friend. For these loose clippings I purchased large, heavy Manila envelopes. These envelopes are appropriately labeled. Dates are written on the back of some clippings which is a help in "Current Events" and "Book Reviews", etc.

I have known of persons who filed the clippings as we file recipes, but they will soon outgrow a filing case. The real thrill is in knowing where to find them when you want them.

My "Book of Knowledge" is filled with interesting information and used often. File your clippings, to suit your case, and they will be "a joy forever."

"I am an extensive hobbyist. I collect old dolls, dolls and dogs of all kinds. Have 355 dolls and 460 dogs. will 'swap' with any hobbyist for my hobby. What have you? I'm also Pres. of Mo. Hobby Club, with over 1000 members enrolled from all over U. S. A. All Kitchen-Klatter Hobbyists write. Mrs. Paul Howell, Kahoka, Mo.

HOBBIES

Mrs. Ethell Shaw, 1025 Madison, Beaumont, Tex. China, glass and metal shoes, miniature size.

Mrs. Jack Kohler, 429 Kern St., Waterloo, Iowa. Miniature Scotties.

Mrs. Flora Nassen, Hubbard, Iowa. Wants to exchange something for yarn to make afghan blocks.

Carol Main, Mt. Ayr, Iowa. Pictures and clippings about radio entertainers for scrapbooks. Poems. Stamps.

Mrs. Muri Shipp, Troy, Kans. Salt and pepper shakers.

Mrs. Harry Severns, 3104 Burnside, St. Joseph, Mo. Cream pitchers and fancy pot holders.

Mrs. Ora Hollenbach, Fountain, Minn. Vases and cream pitchers.

Mrs. Maude Coy, R1, Northville, Mich. China salt and pepper shakers and crocheted pot holders.

Mrs. Philip Kinsey, 312 Leslie St., Carrollton, Mo. Buttons, sea shells, cacti, wishbones of fowls.

Mrs. James VanAken, 2721 5th Ave., Council Bluffs, Iowa. Salt and pepper shakers. She will be 80 years old January 28. Send her a card.

China animals (except dogs) and miniature vases.—Miss Mary Witcofski, R2, Crab Orchard, Nebr.

Mrs. Vera Dean, R5, Topeka, Kans. will exchange a cloth clothesbasket liner, neatly made, for an embroidered tea towel.

Pitchers, all sizes. Mrs. Ellen Bredberg, R1, Emerson, Ia.

Poetry and stamps. Alvina Dreyer, Fenton, Iowa.

View cards of state capitols, pot holders, poems, house plants. Mrs. L. Vern Snell, Kensett, Iowa.

Salt and Pepper shakers. Mrs. E. J. Seltz, 2594 Laurel Ave., Omaha, Nebr.

Elephants. Harry Baldwin, Little Sioux, Iowa.

Salt and Pepper shakers. Mrs. J. E. Richey, Bx 585, Dayton, Iowa.

Flower slips, holders, tea towels, Indian head pennies. Mrs. Anna Booe, Dearborn, Mo., RFD 1.

China dogs. Mrs. W. S. Ferrand, Manson, Iowa, Box 491.

Salt and Pepper shakers. Leota Irene Yagel, Purdin, Mo.

State Capitol and State Greeting post cards. Will send match book covers in exchange if desired. Mrs. Francis Myers, R1, Springfield, Mo.

Pencils. Mrs. Clifford Baker, Searsboro, Iowa.

Tea towel patterns. Eveline Behrends, R1, Johnson, Nebr.

Will exchange hot pan holders, tea towels or other needlework for usable size pitchers, old or new. Mrs. Mabel Booth, Richmond, Mo.

Stamps. Juanita Fancher, Ridge-way, Mo.

Bulbs and lilies. Mrs. Josiah Gooden, 616 S Main St., Kingfisher, Okla.

Mrs. Frederick J. Ahrens, R2, Brewster, Minn. will send a gift to every one who sends her 50 or more fancy or old fashioned buttons.

Poems and picture post cards. Miss Rosalie Carlson, R1, B183, Marquette, Kans.

"I am enclosing \$1.10 for the Kitchen-Klatter Magazine and the cooky cutters. I have been reading your magazine for several years. I like it because of the homelike, everyday information. I enjoy all the good recipes and poems."—Clearmont, Mo.



Waldo Harrington of Tecumseh, Nebr. and his salt and pepper shakers.

Wear Loved One's Picture in Beautiful



PHOTO LOCKET

Any Picture Reduced to Fit
FREE!

TO HELP YOU get acquainted with amazing photo service, we will reduce any photograph to fit. **ABSOLUTELY FREE** with every smart 14K Gold-Finish PHOTO-LOCKET ordered now at special introductory offer of only \$1. (Ten cents extra if color tinting is wanted.) **SEND NO MONEY**, just photo. Original returned unharmed. Pay postman when delivered. Money back, ten days, if not delighted. Order now as offer is limited.
ACE Photo-Locket Co., Dept. K, Lincoln, Neb.



OUR KIDDIES CORNER

WHEN COMPANY'S GONE

When company's gone we sit awhile
All quiet like nor even smile,

Then mom points out the things we've
done
An' she remembers every one.

She says, "Joe grabbed right off the
plate,
An' my, the awful way he ate.

"Pa tucked the napkin in his chin,
While Katie stumbled comin' in,

"An' how pa poured the gravy on!"—
Mom talks like this when company's
gone.

Pa puts his specs on the shelf
An' says, "Mom, you ain't so hot your-
self.

"You sat an' et there with your knife
I felt ashamed you was my wife."

Then mom just snaps her fingers—so,
An' says, "Keep on an' out I go!"

Gee, I wish company'd stay till we're
in bed
Or blunder some themselves instead,

Like pick their teeth or stretch an'
yawn;

Then mom couldn't scold when com-
pany's gone.

—Purdin, Mo.

GEORGE WASHINGTON

Use the letters only as many times
as used in George Washington.

1. What tree do you find in George Washington?
2. Part of a door.
3. Meaning impetuous.
4. To overeat.
5. An alcohol liquor.
6. Kind of a fruit.
7. A man of extraordinary stature.
8. A rodent.
9. Two insects.
10. Two musical instruments.
11. A flower.
12. A former President.
13. A small bird.
14. By birth.
15. To suggest.
16. Material of no value.

ANSWERS

- 1—Ash. 2—Hinge. 3—Rash. 4—
Gorge. 5—Gin. 6—Orange. 7—
Giant. 8—Rat. 9—Gnat. Ant. 10—
Organ. Horn. 11—Rose. 12—Giant. 13—
Wren. 14—Nee. 15—Hint. 16—Trash..

TRY THIS ONE AT YOUR NEXT PARTY

Pass out numbered sheets of paper with the name of an animal or bird at the top of each, and as many numbers down the side of the paper as you have guests. Each person is to draw on a blackboard a picture of the bird or animal that is at top of his paper, and the others are to write their guess as to what the picture represents beside the number on their paper. The winner will receive a small prize. — Myrtle Erickson, Alta, Iowa.

RIDDLES

1. Why do Eskimos wear fur hoods?
2. What has a mouth and fork but never eats?
3. What has 8 legs and sings?

ANSWERS

1. To cover their heads.
 2. A river.
 3. A quartet.
- Arlene Endicott, Ridgeway, Mo.



Vernon Bowers, grandson of Mrs. Lee Bowers of Marion, Kans., thinks it fine weather for hunting.

NEW YEAR'S DAY

By Reynold W. Malmer, age 11

Charles was sitting in the rocking chair. He was very unhappy because he couldn't go skating with Bob.

"Oh, look! Mother, here are Grandma, Aunt May, Uncle Ted and Jeanne. Now we will have fun," said Charles.

"Let's look at your books," said Jeanne. "All right, I haven't read very many of them yet, so we will look at them together," said Charles.

In the kitchen Aunt May and Mother were talking about Grandma. "It's too bad she has to live in that old house down by the tracks," said Aunt May. "If she could only find Grandpa's life insurance policy, which held the company's address," said Mother. "She says she lost them in this house. I have looked everywhere, but it seems we have to give up all hope of finding the papers."

By this time Jeanne and Charles were through looking at the books, and were wondering what they were going to do next. "Oh, I know," said Charles. "Let's go up in the attic and try on some old clothes. Grandma and Grandpa have some up there."

"That'll be fun. Come on," replied Jeanne, excitedly. They ran up to the attic and opened the trunk which held all the old clothes. "Oh, look! Grandma's wedding gown. Isn't it beautiful!" "Here's her purse. It sure is old fashioned and worn." Charles opened it and it contained some papers. "I wonder what they are for," said Jeanne. "Let's take them down stairs and show Mother." So together they scampered down the stairs.

"Mother! Mother! Look at these papers," said Charles. "Why, children! where did you get these papers?" asked Mother. "Up in the attic in Grandma's old purse," replied Charles. "Well, you have found her insurance policy. Oh, how happy she will be after all these years," said Mother. The children's faces broke into a smile as they asked Mother if they could give the papers to Grandma. "You surely may," said Mother.

Charles and Jeanne ran into the living room where Grandma was lying resting upon the davenport.

"Happy New Year! Grandma," said the children. "We have a surprise for you," and they handed her the papers. They watched her as she opened up the papers with fumbling hands, and told her where they had found the policy. As she read them over, tears came to her eyes and she said, "God bless you, children. This surely has been a happy New Year's day for all of us. Now I can live happily to the end of my days."

MY FAULTS

My faults all sit and grin at me
They think that they are smart
They've been with me so long a time
They don't expect we'll part;
I'd like to lose those grinning imps
Yes, honestly I would,
But will my friends be fond of me
If I become too good?

—Selected. Sent by Janice Conrad Casey, Ia.



Bill Knittle, Shenandoah, Ia.

My sister, Mrs. Fischer, brought me this poem written by Bill Knittle, to read. I enjoyed it very much and asked if I might print it in the magazine, knowing it would bring courage to others who have felt the effects of "polio". Bill (or Billy as he is affectionately called by all who know him) lives across the street from Mrs. Fischer and gave her this poem as a Christmas greeting. He has often played the piano on her radio programs.

I want to tell you a little about Billy. When he was 17 months old, he was stricken with infantile paralysis and lost the use of one limb. Finally, with the aid of a heavy brace, he was able to attend school and graduated from SHS in 1940. During his high school days he was active in the musical and dramatic activities, and in piano won Superior in the state contest.

Two different summers he won a scholarship to the University of Iowa Music School, and now is a Freshman at Simpson College, where he is making an excellent record. Only this year, has he written poetry. He placed second in the school poetry contest.

(Dedicated to all who have had to feel the effects of Infantile Paralysis.)

Dread disease
Why was I a victim?

Why did you
plunder my weak body
at a time when I could
not resist?

I was a child—
could not walk.
"No difference," you said,
"He will never know."

But I did know
as I grew older,
I became angry
with the fact that
I was different.

I could not run or walk
as others did.
My bitter tears
were filled with sorrow.

Then like spring time came
a vision, a challenge.
I had been singled out
to fight a valiant battle.

Not every soul could
stand the rugged strain,
could limp through life
and keep it glorious.

Now my tears are not of
bitterness, but rather tears
of happiness,
of having found the
joy of conquest.

And in gratitude
I thank my God
That He chose me.
—Bill Knittle

Dear Leanna:

The other day a neighbor stopped to see me. She had her small children with her and said that they had been exposed to the chicken pox and she expected them to come down with it at any minute. Then she drove off. I stood there with my mouth hanging open, to think that she would take her children where there were other children when she expected them to come down with a contagious disease. She has brought her children to my house many times when they were so sick with colds they should have been in bed.

I am not better than this neighbor, but I would hate to think I had been the cause of spreading disease and even causing death. I know I am expressing the thoughts of many mothers and I hope that we will all be careful to keep our children at home when they are not well.

This letter makes me think of the woman who was told to keep her children home from school until she cured them of the itch. She remarked that the other children were no better than hers.

It used to be the theory of some mothers that their children had to have all the contagious diseases and the younger they had them, the better. Modern methods of preventing the child from having these diseases has saved many lives and much suffering

CLASSIFIED ADS

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

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

PRETTIEST NEW APRON PATTERN OUT.
Small, medium, large. Price 10c. Mrs. E. R. Hinks, Munden, Kans.

PILLOW-CASES. Hand embroidered and crocheted lace. White or colors. \$1.15 postpaid. Mrs. C. R. Ricketts, 119 Nelson, East St. Louis, Ill. RR 1.

ORIGINAL POEM BOOK containing 85 poems for 35c, or any 3 poems for 10c. Mrs. Alma Dey, Gresham, Nebr.

QUALITY RUG WEAVING by the yard. Also new rag rugs for sale, as well as all colors of new floor rugs. Carl A. Bergman, 2201 Ave. D, Council Bluffs, Iowa.

A FEW LEFT OVER. Send stamped envelope and 5 cents for crocheted pattern-basket of variegated thread. Directions for enlarging included. Mrs. E. R. Hinks, Munden, Kans.

For Sale: CROCHETED POT HOLDERS. 35c a pair, postpaid. Mrs. Carl Abbas, Holland, Iowa.

For Sale: KITCHEN-KLATTER MAGAZINES from October 1939 to Sept. 1940. 12 numbers for \$1. Mrs. May Myers, Truro, Iowa.

I AM BLIND. I make small coin purses that sell for 25c postpaid. Mrs. Nellie Worcester, 1529 W 18th St., Des Moines, Iowa.

SPECIAL FOR VIEW CARD COLLECTORS. Post Card Views of ALL State Capitol Buildings, 2 for 5c; 25c a doz. An easy way to get those hard-to-get views. Gertrude Hayzlett, Shenandoah, Iowa.

BOYS AND GIRLS: When you receive Earl May's Seed Catalog, read about the fine premiums you can have by selling seeds to your friends and neighbors. Dorothy Johnson is in charge of this department and will be glad to get a letter from you.

"I use my Kitchen-Klatter Magazine for all kinds of parties, 4-H programs, Ladies Aid and your party book is such a help. My daughter took all my Kitchen-Klatters to the home-making teacher. She said they're about the best she ever saw for helps. You have helped me so much in my every day living. Hope to come down and see you some time. Whenever I visit with anyone I always talk of Leanna. You seem just like a sister to me, although I have never seen you."—Mrs. C. V. McNaughton, Westfield, Iowa.

KITCHEN-KLATTER SUBSCRIBERS GET MANY FREE GIFTS

1. Just think of all you get with a year's subscription to Kitchen-Klatter!
2. Besides getting all 12 issues of this dandy magazine chock full of such things as poems, menus, recipes, favors, garden helps and many other things, you get a FREE GIFT with every yearly subscription.
3. Right now there are 11 different gifts for you to choose from. With a yearly subscription you get FREE any one of the following gifts — Cook Books, Set of Patterns or set of Jelly Molds or a set of Cookie Cutters.
4. Vol. 1—Cookies and Candies.
Vol. 2—Salads and Sandwiches.
Vol. 3—Vegetables.
Vol. 4—Cakes, Pies, Desserts.
Vol. 5—Oven Dishes, One Dish Meals
Vol. 6—Pickles, Jams.
Vol. 7—Household Helps.

- Item No. 9—Set of Embroidery Patterns. (Send 10c extra to pay postage and handling of Patterns.)
Item No. 10—Set of 6 Square Aluminum Jelly Molds. (Send 10c extra to pay for postage and packing of Jelly Molds.)
Item No. 11—Set of 6 Aluminum Cookie Cutters. (Send 10c extra to pay for postage and packing of Cookie Cutters.)

KITCHEN-KLATTER MAGAZINE, SHENANDOAH, IOWA



GOOD SUGGESTIONS

Mrs. Rena J. Nelson of Loomis, Nebr. writes:

I want to tell you how our Aid Society makes money. We have a few over thirty members. All through the year we sew carpet rags, make aprons, embroider tea towels, pillow cases, scarfs, luncheon sets, make ironing board covers, linings for bushel baskets and many other articles for our Bazaar, which we hold the last of November or the first of December. This year we had twenty lovely rugs woven from the rags we sewed.

"The day of our Bazaar is a gala day, for the whole community looks forward to the event. One committee has charge of the chicken dinner, one the dining room, one the food sale in the afternoon, when fresh eggs, butter, lard, pickles, jellies, bread, pies, cakes, dressed chickens and candies are sold. Another committee displays the fancy work in the front of the church and anyone interested can come and look it over in the afternoon. After the dinner is over, the sale starts at eight o'clock, and everything is auctioned off. That way everything is sold at your own price.

"A sewing committee buys apron material etc., to be made up, and we have a Bazaar shower at the meeting previous to the sale.

"Of course we serve public sale lunches, Commercial Club banquets and other social events throughout the year, but this is the culmination of the year's work. In December we have a Christmas party. Everyone brings a boxed lunch, with a small gift in it, and these are numbered and exchanged after the program. We all enjoy the party."

I am always glad to have you send in plans your Aid Society has tried, if they have been successful. Let's pass our good ideas on. Mail them to Leanna Driftmier, Shenandoah, Ia.

FREE WEBSTER'S DICTIONARY

Just to get the Holy Bible into more homes, The American Bible Club now offers a beautiful, cloth bound, desk size, Illustrated Webster's Dictionary and World Atlas, absolutely free, with every Bible ordered at regular price of only \$1. Dictionary contains 32 pages of maps in color—pronunciation and meaning of more than 20,000 words—opens flat to any page—more than 450 pages—measures 5½ by 8 inches. Think of getting such a useful book FREE with your beautiful Holy Bible, bound in stunning black Simulated Leather. Has both Old and New Testaments; gold stamped letters on front and back; place for family register; red edges; beautiful pictures of Nazareth where our Lord spent his youth. Big, easy to read type; stays open to any page. Send only \$1 TODAY and your beautiful simulated Leather-Bound Bible, with Free Webster's Dictionary, will come by return mail.

AMERICAN BIBLE CLUB
Box 503, OMAHA, NEBRASKA

PRIZE WINNERS IN DECEMBER KITCHEN-KLATTER CONTEST

(Prize Winners who were Yearly Subscribers at the close of this contest received double award.)

1. Mary F. Bailey, 6742 Starr St., Lincoln, Nebr.—\$25.00.
2. Mrs. M. J. Hammett, Manhattan, Kans.—\$15.00.
3. Mrs. W. C. Iddings, Logan, Iowa.—\$10.00.

The Next 10 Received \$1.00 Each

4. Ella L. Churchill, Battle Creek, Iowa.
5. Mrs. John Wright, 714 Dunham Des Moines, Iowa.
6. Mrs. W. H. Jones, Paullina, Iowa.
7. Mrs. W. E. Wayt, 1208 Hobbs St., Sac City, Iowa.
8. Mrs. Oscar Lawrence, RR3, Fort Dodge, Iowa.
9. Mrs. Anton Janata, Howells, Nebr.
10. Mary F. Bailey, 6742 Starr St., Lincoln, Nebr.
11. Mrs. W. A. Shuffler, Randolph, Ia.
12. Mrs. Carl Wallin, Paullina, Iowa, R 3.
13. Della Wasson, R 3, Newton, Iowa.
14. Mrs. S. C. Bosacker, 919 - 8th Ave. S. W., Faribault, Minn. Filet Lace Table Cover.
15. Mrs. Sam D. Cluck, RFD 1, Richland, Nebr. 3-Piece Ivory White Dresser Set.
16. Mrs. C. Bosacker, 919 - 8th Ave. S. W., Faribault, Minn. Field Glasses.
17. Mrs. Geo. Otte, Morse Bluffs, Nebr. Beautiful Compact.
18. Mrs. Arthur Adamson, Milo, Iowa, Whistling Tea Kettle.
19. Mabel L. Perley, Little Sioux, Ia. Salt and Pepper Set.
20. Mrs. J. A. Wilcoxson, R1, Odessa, Mo., Women's Pure White Linen Handkerchiefs.
21. Mrs. John Wright, 714 Dunham, Des Moines, Iowa. Gold-Plated Cross and Chain.
22. Mrs. Mary Swanson, RR2, Harlan, Iowa. Photograph Album.
23. Mrs. Emery Johnson, Gladbrook, Iowa. 7-piece Manicure Set.
24. Mrs. E. G. Schoonover, Colo, Iowa. 5-piece Luncheon Set.
25. Wayne Boles, Glenwood, Iowa. Pen and Pencil Set.

The Next Six Received a Set of Kitchen-Klatter Cookbooks

26. Mrs. Walter Mason, Axtell, Kans.
27. Mrs. H. E. Baker, Woodburn, Ia.
28. Mrs. Margaret D. Bentz, 2519 K St., So. Side Sta., Omaha, Nebr.
29. Mrs. Earl Swanson, Elkhart, Iowa.
30. Mrs. Marilyn Swanson, Elkhart, Iowa.
31. Mrs. Ted Hanusa, 34 Orchard Ave., Council Bluffs, Iowa.

The Next 10 Received a Year's Subscription to Kitchen-Klatter Magazine

- 32.—Tie Ruth C. Schleiger, 729 S. 13th St., Lincoln, Nebr.
- 32.—Tie Mildred M. Schleiger, Box 482, Sutton, Nebr.
33. Esther E. Schleiger, 714 W. 5th St., Grand Island, Nebr.
34. Mrs. Ernest Wagner, 218 N. Dodge, Iowa City, Iowa.
35. Mrs. Earl C. Crispin, R1 Boone, Iowa.
- 36.—Tie Mrs. L. A. Templeton, 903 West Mills, Creston, Iowa.
- 36.—Tie Eloise L. Crispin, R1, Boone, Iowa.

37. Mrs. John Dvorak, R2 Mason City, Iowa.
38. Mrs. Sam. D. Kluck, R1, Richland, Nebr.
39. Mrs. Helen Hardtke, R2, Winnebago, Minn.
40. Mrs. Leonard Cooper, Toledo, Ia.
41. Mrs. M. Lanning, 1609 No. 10th St., St. Joseph, Mo.

GAMES FOR FEBRUARY

By Mrs. Phil Corken,
Burlington Junction, Mo.

For a peppy beginning have three relays in succession. Divide the group into two teams.

First Relay: Hatchets in a pinch. For this game you need a new pincher clothespin and a hatchet paper-cut-out for each guest. Players put their clothespins in their mouths, and each takes his turn picking up a hatchet with it and carrying it across the room. Hatchets should be arranged at the start with a part extending over the edge of the table to make it easy. After all hatchets have been carried across the room, they are to be carried back to the starting point. The side to finish first, wins.

Second Relay: Print the letters in the name GEORGE WASHINGTON on pieces of white cloth about 5 inches square. Print one letter on each square. Mix the letters and have one bunch for each side. The first and last one on each side, hold a string for a line. Let others, one at a time, run to the pile, hunt the letter G and as quickly as possible pin it on the line and return to their place. Next in line get the letter E, pin it on the line, and so on down the line. The first side to finish pinning the name George Washington on the line wins.

Third Relay: Maintaining the same line-up, see which team can deliver kisses the fastest. Have a bowl of 20 kisses at the head of each line. Each kiss passes down the line. Send one kiss after another as fast as possible, and the side to get them all around wins the relay.

The judges then will announce the winners of the three races. The winners get the candy kisses.

For some fun when serving, tie each partners' forks together. See which couple can eat their pie first. Have each string the same length.

A FIVE FINGER LUNCHEON

"The first Wednesday in December the Aid Society group to which I belong, served a luncheon at the church. It was called a "Five Finger Luncheon." There was no silver ware on the table. We served chicken legs (meat wrapped around the end of skewers, with paper decorations on the ends), long rolls, split, buttered and heated, potato chips, celery and carrot rings. For dessert we had candied apples on skewers and small home made cookies, and coffee. We used a stick of candy to stir the coffee with."—Mrs. Boon, Topeka, Kans.

Lots of good Aid Society helps have come to us from Topeka. I know you will want to try this one.