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Kitchen-Klatter

MAGAZINE

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Volume VI

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Number 4

SHENANDOAH, IOWA



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TULIP TIME

IT CAN'T BE DONE



A LETTER FROM LEANNA

Kitchen - Klatter Magazine

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LEANNA FIELD DRIFTMIER
Shenandoah, Iowa

It is too bad that we cannot pass on to the younger generation, the lessons that experience has taught us, but it just can't be done. You and I have wished, many times, that we could do this. We have tried, and failed. Youth must learn by experience, although it is often a sad process. I believe it is a good plan to express our opinions and offer our advice even though it isn't heeded. In after years our children will say, "I guess Mother was right, I should have taken her advice."

By the experience gained from living we have learned the true worth of things. We have learned not to place undue value on material possessions or to envy those who have them for these things, alone, do not bring true happiness, and may soon be lost.

We wish we could do away with the snobbishness that is so often seen in our high schools and colleges. We have all known young people made unhappy throughout their school years because of this. We have learned by observation that snobs have often become failures, and those whom they snubbed successful, in later years. Snobbishness never pays, either with the old or young. The young person who has the most friends and is chosen the outstanding member of his class is the one who has been pleasant helpful and friendly to every one. These are the ones who will be recommended by their teachers for jobs, after they are through school.

Not long ago I read a little verse about the mother who put away all her nice things until the time when the children would be grown and she and her husband could have a little house, and live by themselves. The verse went on to say that the husband died and they never did get to use all the pretty dishes, sofa pillows and things she had kept for years. I hope none of my Kitchen-Klatter sisters are as foolish. Do you have a nicely furnished living room that you only use when company comes? Do you have silverware packed away in tarnish proof cases, and pretty dishes stacked on the high shelf and never used? I hope not. Let us, as families, enjoy these things.

Although I was one of a large family, living on a farm, Mother's table was always carefully set with sparkling glass and silver. The table was as carefully set as if we were expecting guests, with fresh flowers as a centerpiece in the summer, or a blooming plant in the winter.

We used checked red and white or blue and white table cloths and there were enough that there could be frequent changes. I am sure that when the men came in, tired from their work in the field, the sight of Mother's table must have been refreshing. She used to tell us it was just as easy to do things the right, as the wrong way, and much more enjoyable. I never see a mussy butter plate or jelly dish but what I think of Mother's table, for those were two things she was particular about.

My Dear Friend,

Another month has rolled by, bringing us closer to spring. This morning I heard a red bird calling to his mate and a robin is looking for a place to build a nest. We are still wondering if the old pear tree was killed by the early freeze. We hope not, for we enjoy the lovely white blossoms in the spring and the fruit in the fall.

We have had quite an exciting month, in our family. Helen Castle, my housekeeper, fell down her cellar steps and injured her back and ankle. This happened as she was going down to fix the furnace fire before coming over to our house to help me. The doctor took her to the hospital where she had to remain for more than a week. She is at home again but not able to be on her feet yet.

While she was in the hospital, I had a long distance telephone call from Margery, who is in college, that she was ill and could her father please come for her. She had infection at the end of her spine, evidently caused by a bruise. She joined Mrs. Castle at the hospital and had her first experience taking ether. She says she hopes it will be her last. The trouble was corrected and she is back in school again after an absence of two weeks. The rest of the family have all been well since I wrote you last.

Wayne had a birthday March 9. He says nine is his lucky number. He was born March 9, 1919 at nine o'clock and weighed nine pounds. There are 9 members of the Driftmier family and 9 letters in the name Driftmier. There were 9 members of the Field family, and 9 in his father's family.

Howard's birthday was the 20th of March. He is our oldest son.

I try not to worry about the possibility of our boys being called to fight overseas. We all hope that will never be necessary. I wish you other mothers wouldn't worry about it. It may never happen. I don't believe spending a year or even two years in military training will hurt our boys any. Most of them are glad to do it, for the privilege of living in a free and democratic country, which they love, and want to protect. We all wish we lived in a peaceful world where preparation for defense would not be necessary, but we don't.

This month I am starting my fifteenth year of radio broadcasting. Deducting four months spent in the hospital eleven years ago, and other short vacations, I have broadcast over

4000 times. During this time I have opened and read over a million letters, but I still receive just as much enjoyment from my mail and radio work as I ever did, and am looking forward to receiving the next million letters from my friends, during the coming years.

This magazine is my monthly letter to you, and if you have enjoyed it, I would appreciate an answer.

As ever, your friend,

—Leanna

MY FRIEND

Now, all along life's bumpy paths

There are so many tears and laughs
That in the corners-God tucks friends,
So, when you're goin' round the bends

You get a lift, perchance a smile—
They're little things, but help a pile;
And God hunts people just like you
To fill those bends—and guide folks through.

—Selected

A FAMILY ALBUM

Here is an idea that will be useful to those of you who have lots of photographs packed away in boxes or dresser drawers. Some day when you have time, take all the pictures out and remove them from the folders. Separate them into two groups, those of your family and those of the husband's relatives.

Mount these pictures in two large leather bound note books, and under each picture write information so that any one looking through the books can know about the photographs.

If you have an accumulation of family kodak pictures, make books for each of your children, using their pictures and those of their friends. These will become more valuable as the family grow up and move to different localities.

KEEP MENUES

Here is a usable idea. When you serve a dinner that seems unusually appetizing and well balanced, copy the menu on a file card. If any new recipes were used, copy them on the back of the card. You can also list the amounts of ingredients ordered and the price of the meal.

Come into the Garden with Helen



PLANTING TIME

Help in Selecting Your Shrubbery

In selecting your shrubs the ones used for accent points will, of course, be in pairs in order to balance properly. The ones used for massing effects should be in clumps of at least three to five of one kind together to avoid a spotty effect. It tires and irritates the eye to pass rapidly from one point of interest to another.

Plant the tall shrubs four to five feet apart. The medium ones two and one-half to three feet, and the dwarf ones from one and one-half to two feet.

Where you are using a double row of shrubbery, let the front or facing row be three feet from the back row and alternating with them like brick work.

If you are planning foundation plantings this spring and are not familiar with the height of different shrubs, you will find this chart useful. These are only a few of the shrubs you might use. Study your catalogs for other varieties.

Tall Shrubs, Six to Ten Feet.

Bush Honeysuckles, Tartarica
Dogwood (colored bark)
Golden Elder
High Bush Cranberry
Lilacs (all kinds)

Snowball
Spirea Van Houttei
Syringa Grandiflora
Tamarix
Sweet Briar Roses

Medium Shrubs Three to Five Feet

Almond
Barberry
Bush Honeysuckle Morrowi
Flowering Quince

Snowberry
Weigelia
Rose, Grootendorst
Rose, Hugonis

Dwarf Size One and One-half to Three Feet

Deutzia Gracillis
Spirea Anthony Waterer
Shrubs With Fancy Foliage
Red Leafed Barberry

Baby Rambler Roses
Yucca

Shrubs with Ornamental Berries

Barberry
High Bush Cranberry
Snowberry

Golden Elders

Bush Honeysuckle
Wahoo
Bittersweet

Shrubbery for Hot Exposures

All the Spireas
Lilacs
Tamarix
Sumac

Syringa
Japan Quince
Dogwood

Shrubs for North and East Sides

Barberry
Snowberry
Bush Honeysuckle
Golden Elders
Snowball

Weigelia
Hydrangea
Almond
Hardy Ferns
Valley Lilies

List Compiled by Helen Fischer

STARTING NEW PLANTS IN SPRING

Mrs. R. J. Duncomb

Spring days bring a new surge of life to everyone. The year really seems to begin anew at this time, and our house plants seem to feel the same about it as we do. Many which drooped listlessly all winter, begin to take on new life with each invigorating Spring day. New leaves are put forth, old ones have a deeper green, buds begin to form.

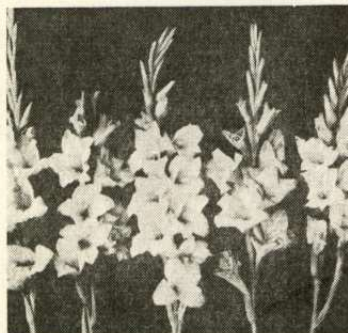
This springtime urge makes the rooting of cuttings very easy. Take foliage plants for instance. They begin to get rather leggy by late Spring and will be improved by a severe pruning. The resulting cuttings root very easily in a glass of water. If kept in a sunny window they will retain their coloring rather better. The old plant will branch out and still more cuttings will be made. By early summer there will be enough to make large beds of foliage plants, especially nice for a cemetery lot, since winds and rains by breaking down the plants will only produce more bushy ones.

Geraniums which have grown long and lanky all winter, may be broken up into slips, by cutting just below a node or joint. These may be also very easily rooted in a glass of water. I like better to trim off all but a few leaves, and place a dozen or so of these cuttings in a small bread pan filled with moist sand, having previously provided it with good drainage. This is set in a north window of a moderately heated room. The leaves may be sprayed occasionally unless the window is a kitchen one, where it is likely to get more moisture from steaming kettles. After the leaves have ceased wilting, the pan of cuttings may be placed in a sunny window, watering when necessary. Too much water causes rot to set in. If the cuttings are left exposed to the air for a day or so before planting a callus forms from which roots soon start after being placed in the sand. A plant may be examined at intervals for root growth. These rootlets should not be allowed to get too long before being planted in soil, a quarter of an inch being considered long enough.

The started cuttings are then planted in an old dishpan full of sterilized soil, with proper drainage. To sterilize the soil, either bake it in small amounts in the oven, or pour boiling hot water through it. This kills both small insects and weed seed. As spring progresses, set this pan in the sun out of doors in a protected place, on nice days. As is the rule for all geraniums, water only when necessary. If they grow too tall, they may be pinched back to make a more branching plant. This holds true at any time.

When warm weather comes, set them out where desired in good garden soil. Remember, if you set them near the foundation of the house, that they like sun, that they must not be placed under the drip of the eaves, and most important of all, that the ground must be enriched by good soil and fertilizer.

PRIZE GLADIOLUS COLLECTION



With your subscription to the Kitchen-Klatter Magazine ask for the collection of fine gladiolus bulbs as your premium, for garden time is almost here. These large bulbs will produce big blooms this year. The collection includes two each of Red, Rose, Lavender, Yellow and Pink, also a new "Smiling Maestro" bulb worth 10c. Why not subscribe now. Send \$1.00 for a year plus 10c to help pay

mailing cost of Bulbs, and I will send the collection (value 40c) at planting time. Order direct from me. Offer not good when placed through agents.

LEANNA DRIFTMIER, Shenandoah, Iowa

The Story of My Life

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

CHAPTER 32

The spring of 1940 was a very busy time. For a couple of weeks we had the downstairs of our home quite badly torn up while new floors were being laid, and I guess there was about a week when I didn't get beyond my office and the kitchen. But when the work was finally done and I could wheel out of the kitchen and into the dining room and living room again it was worth all of the trouble to see how nice the new floors looked. This was an improvement that we had wanted to make for a long time, yet I had kept putting it off from year to year because I hated to go through the muss and confusion. All improvements that we home makers want are always well worth the extra effort, but I think we all feel the same about plunging into the business of seeing everything turned upside down for a while.

In May we had a visit with Lucile and Russell who had returned from Arizona. Russell spent quite a bit of time working in the garden, and one of the things he did that I appreciated was laying a brick walk along the side of the roses where I could wheel my chair easily even though the ground might be soft after a rain. They spent a number of weeks with us before they decided to go to California to make their home.

Before they left, however, Mr. Driftmier, Margery and I took our annual vacation at Spirit Lake, and there I enjoyed our yearly Kitchen Klatter picnic and made new friends. When we left Spirit Lake this time we decided to take a short trip before returning home, and I was thrilled with our drive down the Mississippi, across the river into Illinois. As we drove across that day I remembered that the last time I had been in Illinois was when Margery was a baby only a few months old, and I had taken her and Wayne to Toulon with my father for a visit with relatives whom he hadn't seen for years.

Once back in Shenandoah we enjoyed our garden and the many visits with those of you who drove up the hill to call on us. In July I saw Dorothy off on a two-weeks vacation in Powell, Wyoming where she visited an old college friend whom she hadn't seen for a number of years. Then in August Wayne took his vacation and drove as far west as Salt Lake City. Lucile and Russell were in Hollywood by this time, and with Frederick in Egypt I felt as though my children were pretty well scattered at that particular time.

When September rolled around we took Donald to Park College in Parkville, Missouri where he began his college work, and Margery entered the Northwest Missouri State Teachers College at Maryville, Missouri for her junior year. My! how empty and quiet the house seemed when we came back and settled down to the fall routine.

This feeling didn't last long, however, for once again we were torn up with carpenters and painters. Two new rooms were built on the west side of the house, one of them a sun room opening off of the living room, and the other a bedroom which I was most grateful to have for it meant that I didn't have to go upstairs at night but could just slip from my desk into bed when I finished writing cards and letters to you friends.

And so, this brings us up almost to the present time and I realize that the story I began thirty-one issues ago has now come to an end. Those of you who have joined our circle within the past two years have asked me many times how you could possibly get the earlier issues in which the first chapters appeared, and I have had to say regretfully that I didn't know how it could be managed. But perhaps one of these days when I have a little more free time I can get all of these chapters together in book form with the pictures that have appeared through all these years, and this will answer the question for which there has been no satisfactory answer heretofore.

I know that both Mr. Driftmier and I always said that we hoped to make some sort of a record of our family life for our children, and over twenty years ago we began making a book that we called "The Four Little Driftmiers and How They Grew." We pasted clippings in this and all of the pictures that we snapped or had taken, but then the first thing we knew the cover had to be changed to read "The Five Little Driftmiers" and then "Six" and finally when Donald arrived, "Seven." A great many of the things that you have read in this life story have been taken from scrap books that we had made with the original intention of using as a purely personal family record, but I realize now after learning to know so many of you that our experiences have been your experiences too, and there is much pleasure to be found in sharing such things.

I remember how self-conscious I felt at first about using all of this material that I had regarded as strictly family history. Those of you who were taking Kitchen-Klatter long ago when the first of these chapter appeared will never know with what hesitation I wrote those opening stories and sent them to the printer! Yet now I am so happy that I complied with your requests to do this, and all of us feel that it has been a great pleasure to share with you these family pictures and experiences. In the back of our minds was always the hope that we could put these together in a form as permanent as a simple book, so perhaps in the future you can share with us in what we once felt would be a record only for ourselves and the close relatives who lived through many of these things with us.

I cannot bring this to an end without telling you once more how very much your friendship has meant to all of us. As the children said in their article which they slipped to the printers last year without my knowledge

we feel that we know you as personal friends and take the keenest interest in the fortunes of families whom we feel we have known for years even though we have not always had the pleasure of meeting face to face. I did not know on the afternoon in 1925 when I spoke into the microphone for the first time that I was beginning to establish friendships that would endure for many years. Certainly many of the dark times that I have known since the accident that left me confined to my wheel chair have been made less difficult because of the encouragement and warm kindness of heart that you have shown so faithfully year in and year out.

In this final chapter I thought that perhaps those of you who have asked me from time to time about my children's ages and whereabouts would like to have what might be called a very brief thumbnail sketch about each of them.

Howard, the eldest of our seven children, is thirty-one, although by the time this issue reaches you he will have had his thirty-second birthday. He operates the Driftmier Mill and puts in long hours turning out flour and feeds of various kinds. He is the only one of our children at home now, and sometimes it is hard for me to realize that our upstairs bedrooms, once so crowded, are now all empty except for Howard's room.

Lucile is living in Hollywood, California where her husband, Russell Verness, is a photographer. She is thirty now and this too is hard for me to realize when I remember the little yellow-haired three year old who came into my life in 1913 when I was married. Lucile does a good bit of writing, and in forthcoming issues you will read more of her work for she has promised me to "remember in print" different things that I think might interest you.

Dorothy, now twenty-six, lives here in Shenandoah with her husband, Frank Johnson. She is in charge of the Boys and Girls Seed Club of the Earl E. May Seed and Nursery Company, and I am sure that many of you are familiar with her voice. Frank has his own business, a beauty shop, and the two of them are very busy, but never so busy that they can't drop in often to have a meal with us sometime during the week. Those of you who have married daughters living close by know how much this means.

Frederick, our son aged twenty-three, is teaching in a mission college in Assiut, Egypt. Almost two years of his three-year stay have passed, and already I am beginning to look ahead and count the months until he will return. Just how he will go about returning with the world so torn by war is something that we don't know, but I am hoping and praying that peace will come sooner that we now suspect and that people will be allowed to travel about and live normally.

Wayne had his twenty-second birthday on the day that I am writing this. He is now a student at Tarkio College, and expects to finish the work that he interrupted to take a position in one of our local banks and later

a period of two years employment with a large nursery. Wayne lived here at home during these years that he was working, and we miss him very much now that he is at Tarkio.

Margery, now twenty, is a junior at the Northwest State Teachers College in Maryville, Missouri. She has one more year of college to finish, and then she expects to work as a primary teacher. Those of you who still write in mentioning that you heard Margery sing "Happy Birthday" on the children's program when she was only five years old, may find it a little hard also to realize that she is now a young lady getting on towards the last steps of her college work.

Donald, our youngest child, eighteen, is a freshman at Park College, Parkville, Missouri. When we saw him started on his college education we said that this was the last time we would get one of our children ready to go away from home for his first year of college, and it seemed again as if only a few moments had passed since the first of our children went away to school back in the nineteen-twenties. Donald hasn't definitely decided exactly what he wants to do, but probably one of these days soon he will be writing a letter to tell us what he wishes his life work to be.

And now to conclude this, I will say once again how happy Mr. Driftmier and I will be to have you come and see us whenever you come to Shenandoah. We can almost always be found right here at home, and in the summer you're pretty likely to find us out in our garden after the day's work is done. We are happy and busy and well, and both of us look forward to many more years of friendship with you.

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.

A LETTER FROM EGYPT

(Our son, Frederick, teaches in a Mission College in Egypt. I am glad to share his interesting letters with you. During the summer months he did Y M C A work with the British Army at Alexandria.—Leanna.)

Assiut, Egypt,
September 8, 1940

Dear Folks,

The first of September I closed my work at the YMCA hut at Alexandria and came back to Assiut. You are anxious to know how the war is progressing and how I left things at the camp. Let me say first, that although Alexandria was raided, time after time, all summer long, it is impossible to detect the fact that it has been raided at all. After I closed my YMCA work, I went to the home of Dr. Phillips of the Schutz School for a week. I did some shopping and had a good rest. If conditions get so bad I have to leave Egypt, I won't be allowed to take more than 25 pounds with me. Prices are terribly high here now. Such items as lard and Crisco are almost unobtainable at any price. When I took the train for Assiut I had eight pieces of luggage, including a big piano accordion that an English soldier had given me to keep until he gets back from the front. While I bought my ticket, the porter put my luggage in an empty compartment, but before I could get in an entire family had moved into the compartment and there were already two more people than there were seats. The train was packed but I had on my khaki suit and with my army helmet and knapsack I passed for a soldier. I was given a seat and rode the 200 miles in a first class car.

I am more busy than ever, this year. I have 210 copy books to correct each week. Our text books are delayed in England and you can't imagine how difficult it is to teach. I am to be superintendent of the College Sunday School this year.

Since I have returned to college, there has not been a night that I have not dreamed I was a soldier, fighting at the front. I never crawl into my nice clean, soft bed at night without thinking of my friends living out there on the desert. I know what fine fellows they are and I know the terrible hardships they are enduring. Some of them don't want to fight any more than I do, but they are convinced it is their duty. They have a song, one line of which is, "But it is our duty, and it has to be done."

Last week I attended a big Egypt-



Frederick Driftmier, in the Y. M. C. A. Hut with the English Army in Egypt.

ian dinner. It was a buffet dinner in a garden for 80 people. The tables were a sight to behold. Some of the dishes had taken days to prepare. Most of the food was served cold. Egyptians eat few hot dishes. There were many kinds of meat and one table stacked 3 feet high with fruit. The dinner was to be at 9:30 but, believe it or not, we did not sit down to the table until almost eleven.

One of the common kind of peddlers seen in Egypt is the pigeon and chicken peddler. One day, in Alexandria, I saw a pigeon peddler taking each pigeon, putting its head in his mouth and blowing it up like a balloon. Of course this is done just before approaching a likely customer. In one block you will meet ten or fifteen peddlers. One day I was sitting at a table eating, in a cafe. I was by an open window. A peddler put two live chickens with their feet bound, right over my plate in front of me, urging me to buy them. Needless to say, I don't sit by a window in a cafe any more.

Even when I was riding in an army truck with English soldiers, the peddlers would pick me out for an American. One day a little boy approached me selling riding whips. This was his lingo, "Hey, you Americano! Want to buy a whip! Oh, Yeah! Oh you kid! Oh Yeah! Hot stuff! Only half a buck! Oh Yeah! Say boy!" At this time I was sitting with some English soldiers dressed in uniform. They can surely spot an American and seem to think we all have money.

This is all tonight. I'll write again soon.—Lovingly, Ted.

Watto Says:

A "Toast to Better Living"
Modern Appliances Save
as they Serve!

An Advertisement of The

IOWA-NEBRASKA LIGHT & POWER CO.



BEAUTY HINTS

Eva Hopkins

I have had a number of letters lately asking about a sagging chin and flabby flesh. Most beauty experts agree that your skin will look young



Eva Hopkins

as long as firm flesh cushions it, and stable muscles brace it. When you find this sagging condition, facial massages is the best answer. These tend to prod a lazy circulation of the blood and to bring this nourishing blood to the tissues and muscles.

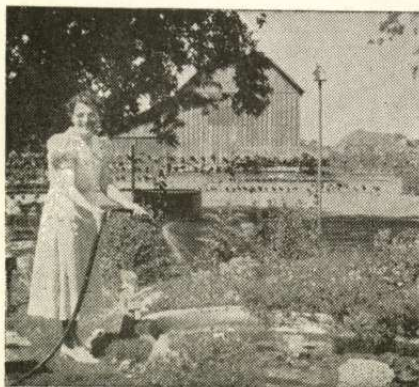
Patting, spanking and stimulants, that bring the blood sailing to the surface of your skin, will do for your face what exercises will do for the body. Daily exercises are better than occasional, so for the same reason, daily massages and stimulation of the skin is best.

After brisk patting and slapping of the cheeks and chin, take a cube of ice wrapped in a wash cloth, and rub over the neck and face until they tingle. These are just some of the things that you can do at home, but to learn the correct motions, take a chance and go to your beauty operator and learn how she gives you a massage.

Remember that this time of the year when you are outside a lot, after the stuffy months inside, is the time to use your cleansing creme at night and your creme powder during the day. It takes but such a short time and it will pay you many times in complexion pleasure.

THE COVER PICTURE

The cruel war of Europe may destroy the beauty of Holland, but we, here in America, can still enjoy the gorgeous tulips which made Holland famous. The picture on the cover of this issue shows the beautiful tulip gardens at the home of Tom Evans in Omaha, Nebr. Mr. Evans is the manager of Hess and Swoboda, Omaha Florists. Photo through courtesy of Mr. Louis Bostwick.



Mrs. Herman Neujahr, Seward, Nebr. enjoys her beautiful pool.

COOKING HELPS

To glaze doughnuts, mix powdered sugar with milk till it is very thin, dip hot doughnuts into this quickly, drain a little bit and stand in rows in a long granite cake pan to cool. I use powdered sugar mixed with granulated sugar, about half and half, to powder my doughnuts. I like this better than all powdered sugar or all granulated sugar.—Brooks, Iowa.

When baking a pie that has a tendency to ooze, set the pie in a cookie sheet and all the overflowed juice will remain in the sheet which is easier to clean than the oven.—Mrs. W. J., Cortland, Nebr.

Dear Leanna, You read a recipe calling for 40% cream the other day. I believe there are quite a lot of country women who do not know exactly the meaning of that. 40% cream means that if churned, that cup of cream would yield $\frac{2}{5}$ cup butter and $\frac{3}{5}$ cup milk. For instance, Mrs. Macy's recipe for Orange Cookies in December Kitchen-Klatter called for $\frac{1}{2}$ cup shortening and $\frac{1}{2}$ cup sour milk. Instead, I used 1 cup of 50% sour cream.—E. M., Woodburn, Iowa.

Mashed potatoes can be successfully reheated in a double boiler. Fill the bottom part with boiling water and place 2 or 3 tablespoons of butter in the upper part. When the butter melts, add the cold potatoes and a little milk. Beat until hot and smooth. They will taste like freshly mashed potatoes.

When making jelly or jam, skim off with a clean vegetable brush the foam that gathers during the cooking. In this way the scum is removed without waste of jelly or jam. It can easily be rinsed from the brush.

If you have salted foods too much while cooking, add a little sugar; or if too sweet, add a little salt. Either will neutralize the other.

Before you wash your flour sacks, first soak them in kerosene, then sprinkle a scouring powder on the print and wrap them up for 3 days; keep in a cool place. If at the end of this time the print is not entirely out, boil for a few minutes and the bags will be ready for use.

When frying liver, have the grease hot before adding the well salted and floured liver in the frying pan, then add about $\frac{1}{2}$ cup of water and cover. It steams as it fries, which makes it very tender. Cook over a low fire.—Mrs. P. C., Blakesburg, Iowa.

To keep bread from drying out, keep your brown sugar in the bread box. The brown sugar wont cake or get lumpy either.

Always stir hash with a fork. If you stir it with a spoon it will be lumpy Mrs. J. H., Panora, Iowa.

When you divide the bread dough into loaves, press the cut edges together into a ball, cover and let stand on the bread board for a few minutes; then work quickly and put in pans.—Mrs. P. L., Osceola, Iowa.

DO YOU REMEMBER?

Housecleaning in my young days was something to reckon with! Everything must be uprooted and piled out in the yard! The carpets must all be taken up — the straw and papers that were under them burned. If the room had to be freshly papered, then it took longer. Mamma and Papa did their own papering — never bothering to "match" it. (ha ha, just imagine!)

The rag carpet had to be ripped apart, washed, dried, and sewed back together again (and was that a job!) Then, after the floor was scrubbed and dried, newspapers must be laid down, clean straw brought in from the strawstack, and spread around as evenly as possible, and then came the back-breaking job of "laying" the carpet. Stretching it as tightly as possible and tacking it all around the edge. Papa used to do the stretching by main force, until he bought an invention (from an agent) called a "Carpet stretcher", with teeth in it, to take hold and stretch tighter than could be done with bare hands.

How springy our floor was for a while until we wore it down! A little hilly, too, in places. We would sink in as we walked and it was real luxurious! What a freshness and such a clean smell after everything was cleaned and put back.

Then, in the bedrooms, the straw-ticks were emptied and fresh straw put in, the beds made up with a feather tick on top. The beds were so high we could hardly climb in without the aid of a ladder, and if we had fallen out of bed we'd have had a good way to go! We would sink in, nearly out of sight, and oh! how grand we felt! By and by we would wear them down to natural size again.

—Mrs. W. T. Larmore, Ottumwa, Ia.

"I am enclosing \$1.00 for the Kitchen-Klatter Magazine and 10c for the cookie cutters. Have been reading your little magazine for several years. I like it because of its homelike everyday information. Lucille's and Frederick's letters are very good."—Mrs. D.



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

PRACTICAL POULTRY POINTERS

Olinda Wiles

Raising chicks can be a most pleasant task or it can be very disagreeable one. A good bit of it depends on how we go about preparing the brooder house and other equipment before we get our chicks. This also applies to the hen-raised chicks.



Olinda Wiles

Some are bound to have more chicks than they can properly care for. Cut down the number of chicks and improve the quality of your pullets. Over-crowding is often the cause of over-heating and over-heating has the same effect as chilling and often is followed by severe constipation, and also has a tendency to produce anemic and poorly feathered chicks.

I am using peat litter this year as I had my chicks about three weeks earlier than I usually do and I believe I save the price of the peat-moss by the number of chick losses being much less. If you feel you cannot afford peat litter or redwood bark, which is a little cheaper, I have found shredded fodder (not ensilage) to be very good.

You may also use ground up cobs, or sawdust. But sawdust has its drawbacks. If the chicks should eat it, you are sure to lose them. Straw is all right if it is changed often, but has a tendency to pack down and become damp. One year when we had a lot of nice green alfalfa hay, I tried that. I thought the chicks could eat the leaves without any harm, but to my sorrow, I had to take it out very soon, as it seemed to fairly draw dampness and was a solid mat in a short time. Oat hull litter is very good if you are where you can obtain it and will not harm the chicks if they eat some of it.

Chicks must be dry and warm to be at their best, and a dry floor covering keeps their feet warm, and this helps to prevent bowel troubles.

Be sure to have plenty of feeder space and water fountains. I put newspapers under my feeders for the first few days as the rattle of the paper, when the chick runs over it, seems to attract other chicks to the feeders, and also helps conserve feed.

I put a large catalog under my water fountain. They are thick and keep the floor dry and the fountain up out of the litter.

I feed my chicks as soon as I put them in the brooder house. I honestly believe that just as many chicks starve to death as die from being fed too soon. Watch your chicks. If they show signs of being over-fed, pick up the feeders for a few hours and let them get hungry again.

OUR CHILDREN

The Ones Who Whine

I would say a child whines because he is not completely happy. If the child were mine, I would begin with a complete physical check-up. Then be sure his diet includes plenty of fruit, vegetables and milk, not forgetting that a growing child requires an amount of food out of all proportion to his size. Does he have sufficient rest? An extra hour of sleep in a comfortable bed with plenty of warm but light covers and fresh air might show you a Johnnie with a brand new smile. Try a nap or rest period in the day time.

That done and no results?

Perhaps his trouble is social. Does he have playmates his age with similar interests? Maybe he feels left out and his ego needs a bit of bolstering. One extra good accomplishment counts with children. Teach Johnnie to box, twirl a mean lariat, or whistle thru his teeth and watch his stock rise.

Has he worn out all his new interests and needs a little direction towards a new hobby? There are books about hobbies, plenty of ideas in children's magazines, too. A new interest can put a new complexion on the whole world.

Is he suffering from an overdose of management? Whether he is two, twelve or twenty, every child needs to have time of his own and a mind of his own.

Make a little extra check-up of his school and teachers. A little coaching in his weak subjects if he is behind and a little extra work in his best ones, may smooth out a lot of difficulties.

All O. K. and he is still whining?

Maybe he is imitating someone. (Look around you but do not forget your mirror, it might be you).

Maybe it is just a bad habit and may be treated as such.

Whatever it is, smile about it. I have found, with my boys, that just before I go crazy over some annoying little habit, they stop it.

Lots of childish things are only as serious as the parents make them.

—Maxine Lance Sickels

A WOMAN'S PLEA

I have not longed for luxuries—

Just comforts, tasty food;

Some dresses that approach the style

That I considered good;

In wintertime, a woolen coat

Of some desired hue —

(And not, because of what it cost,

Some ugly brown) and new.

A woman tires of her old rags;

Of what is second-hand;

Of making over clothes she wears —

Dear God, you understand.

And when immortal dress is mine,

May I have pretty things? —

And, if I do not ask too much,

Please let me choose my wings.

—Daisy C. Whitehead.

HEALTH HINTS

Mrs. Walt Pitzer

Why did your child choke? Your physician has seen numerous X-ray pictures of the lungs of children who have swallowed small articles such as bobby pins, small toys, tacks, coins, safety pins, melon and fruit seeds, buttons, etc.



Mrs. Walt Pitzer

Toys should be inspected for loose parts - shoe buttons are often used for doll eyes. Celluloid toys may be easily broken and a small piece inhaled or swallowed. Whistles on toys often cause trouble. The floor is a dangerous place for the little one who has a keen eye for every small unusual object.

However the buttons on his dress, the metal on his shoe string or even the hair pins he finds on the adult are just as attractive to his bright eyes. The most important things in his life so far belong in his mouth. It is wise to close the safety pin before laying it down. A child will want to play copy-copy with every thing he sees in the adult mouth. Use aluminum pans or watch the granite ones—for a chip may cause serious trouble if swallowed. Even a chip of egg shell should be avoided.

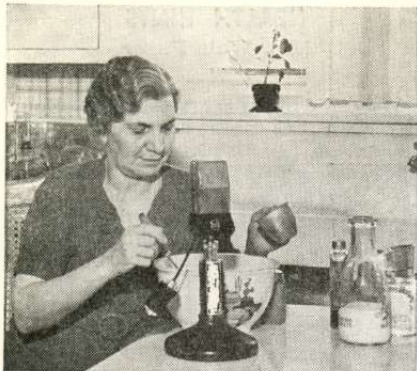
Peanuts may be a source of real trouble if the child cannot chew them thoroughly. If he should choke on a nut of any kind and inspire it into the lung he may in a few days become ill.

Nuts are very irritating when inhaled into the windpipe or a bronchus. Now, little mother, do not become panic stricken and fear baby is inhaling something into his lungs every time he chokes. A few first aid measures—KEEP CALM—Reassure the child with a smile for if he becomes frightened his chance to expel the substance is lessened. Open the doors, for fresh air is important.

Authorities now advise against patting him on the back. If he is allowed to cough and move unrestricted he will usually expel the object. Avoid attracting his attention by asking him what he swallowed. The object may be drawn into the windpipe if you put your finger in his mouth. If he does not expel the object make a record of the choking spell for even though the symptoms disappear you cannot be certain the foreign body is not in the lung. Some objects may be in a bronchus a month before trouble is noticeable.

Safest plan is a chest X-ray.

Kitchen Klatter Ladies watch next issue for a report on my "Health Hint," leaflet or booklet giving suggestions about constipation, reducing "excess baggage" also general health information for "under" and "over" weights.



Now it's Kitchen-Klatter baking time,
In Leanna Driftmier's kitchen.
To try her goodly recipes,
Our fingers have been itchin'.

So we'll dip, and sift, and measure,
We'll mix, and stir, and beat.
Then pop it in the oven,
Quite sure we'll have a treat.

—Mrs. Ida M. West

SILKEN GOLD CAKE

½ cup Spry
½ teaspoon salt
1 teaspoon vanilla
1 cup sugar
¾ cup sugar
1¼ cup milk
6 egg yolks
2¼ cups sifted flour (cake flour preferred)
2½ teaspoons baking powder
Combine Spry, salt, vanilla. Add gradually 1 cup sugar and cream well. Dissolve ¾ cup sugar in milk. Beat egg yolks until very thick. Add to creamed mixture and beat thoroughly. Sift baking powder and flour together three times. Add small amounts of flour to the creamed mixtures, alternately with milk and sugar mixture, beating after each addition until smooth. Bake in two 9-inch cake pans, in moderate oven (350 degree) for 30 minutes.

CHOCOLATE PEPPERMINT CREAM ROLL

1/3 cup flour
1/3 cup cocoa
1 teaspoon baking powder
¼ teaspoon salt
4 egg whites
1 cup sugar
4 egg yolks
2 tablespoons water
1 teaspoon vanilla
Sift flour, cocoa, baking powder and salt together. Beat egg whites stiff but not dry, fold in ½ the sugar. Add water to egg yolks, beat until light, add remaining sugar gradually, beat until fluffy. Fold into beaten whites. Fold in sifted dry ingredients. Add vanilla. Pour into a shallow pan lined with waxed paper. Bake in a moderate oven. When baked, turn cake on paper or cloth sprinkled with powdered sugar. Remove waxed paper, trim off edges of cake. Roll up cake at once in cloth. When cool, unroll and spread with peppermint filling. Roll up again and store in cool place.

"Recipes Tested in the Kitchen Klatter Kitchen"

By LEANNA DRIFTMIER

PEPPERMINT FILLING

1 cup cream, whipped
½ cup crushed peppermint cream patties

The peppermint patties should have creamy center and be soft enough to crush with a fork.

Whip cream. Fold in the crushed patties.

—Mrs. D. B., Iola, Kans.

RAISED DOUGHNUTS

1 cake compressed yeast
¾ cup sugar
½ cup butter
1¼ cup milk
2 eggs
½ teaspoon salt
1 teaspoon vanilla
flour

Scald milk, cool to luke warm, add yeast and dissolve. Add enough flour to make a thin batter. Let rise until light. Add other ingredients and flour to make a soft dough. Let rise. Roll out, cut in doughnuts, let rise until light and fry in hot fat.—Mrs. A. B., Waukeee, Iowa

SNOW BALLS

2 eggs, beat until light
1 cup milk
1½ teaspoon salt
1 teaspoon vanilla
1 tablespoon melted shortening
Into this, stir
½ cup sugar
3 cups flour
3 teaspoons baking powder

Drop from a teaspoon into hot fat. When a golden brown, remove to drain on absorbent paper. Dust with powdered sugar.—Mrs. D. T., Iola, Kans.

OATMEAL MACARON COOKIES

1 cup white sugar
1 cup brown sugar
1 cup shortening
2 eggs, beaten
1 cup coconut, cut fine
1 teaspoon vanilla
1 teaspoon salt
1 teaspoon soda
1 teaspoon baking powder
2 cups flour
1½ cups bran flakes
1 cup quick cooking oats
½ cup nutmeats

Cream shortening, sugar and eggs together. Add other ingredients as follows: salt, soda, baking powder sifted with flour, lastly add nuts and coconut. Drop on cookie sheet and press down with fork.—Mrs. P. E. I., Sioux City, Ia.

GINGER SNAPS

2 cups sugar
1 cup shortening
1 cup sorghum
2 eggs
3 level teaspoons soda dissolved in hot water
1 table spoon vinegar
1 tablespoon ginger
4¼ cups flour

Cream eggs, sugar and shortening until creamy. Add sorghum. Beat, then add ginger. Add vinegar. Mix well and add soda that has been dissolved in hot water. Last add flour and mix well. Make into small balls to bake. There is, as you know, a difference in flour, so if your cookies are sticky when you go to roll out the balls, add enough flour to work nicely. Take a piece of dough about the size of a nut and roll between the palms of your hands. Place in pan, leaving room between cookies for spreading. These look and taste like the ginger snaps you buy.—Miss V. L., Beaver City, Nebr.

BOSTON BROWN BREAD

2 cups whole wheat flour
1 cup white flour
1 teaspoon soda
1 teaspoon salt
1½ cups sour milk
½ cup nut meats
1 cup raisins
½ cup molasses (sorghum preferred)
Sift flour, sift again with salt and soda, add raisins and nuts. Combine molasses and sour milk, add flour and beat well. Put in well greased cans. Bake or steam 1 hour.

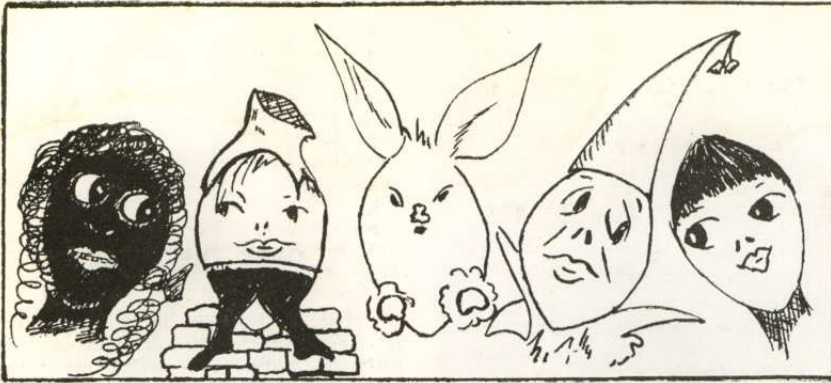
—Mrs. A. B., Waukeee, Ia.

SALMON BISQUE

2 tablespoons quick cooking tapioca
1 teaspoon salt
¼ teaspoon pepper
½ teaspoon paprika
2 tablespoons minced onion
4 cups milk
2/3 cup salmon liquid
1 1/3 cup water
1 1-pound can salmon
2 tablespoons chopped parsley
4 tablespoons butter
1 cup heavy cream, whipped
Combine tapioca, seasonings, onion, milk, salmon liquid and water, place in top of double boiler. Cook 5 minutes, stirring frequently. Flake salmon and add with parsley and butter to liquid mixture. Cook until thoroughly heated. Top each serving with whipped cream. This makes a quick and delightful dish for Sunday night supper.—Mrs. O. F. Miller, Western, Nebr.

RHUBARB CUSTARD PIE

1 cup sugar
2 eggs
2 Tbls. cornstarch
3 cups rhubarb
½ tsp. nutmeg
Mix sugar and cornstarch together and stir into well beaten egg yolks. Fill pie crust with rhubarb cut in ½ inch cubes; pour sugar mixture over it and sprinkle with nutmeg. Bake in moderate oven from 50 to 60 minutes and then cover with meringue.—Mrs. Russell Davis, Hartford, Ia.



LET'S MAKE EASTER EGGS

Easter eggs are comparatively easy to fix, for the young child, but the High School or College young folks want something more ornate and original when they use Easter eggs as table decorations or party favors.

Easter eggs that set upright around the table as place cards, add interest and novelty that we all enjoy.

Mr. Rabbit has long ears of white paper, his eyes slant down and are pink and his eyebrow is of ink. There are ink whiskers on each side of a ball of cotton nose, and a pink dot for a mouth. Wind two one-inch lengths of cotton for legs and glue them on. Mount Mr. Rabbit upright on a cardboard. Glue on two balls of cotton for his hind legs and a bunch for his tail.

"Humpty Dumpty" who sat on the wall, is as easily made as it was for him to have his "great fall". Use a white, hard boiled egg. With your pen make a belt at the center of the egg, the eyes in the center of the upper half.

Find a very dark brown egg and make a "Topsy" Easter egg. She has two eyes made from note book reinforcements. Her hair is of black yarn tied with bows of red ribbon. The hat of red paper.

Sybil, I call the girl with the jaunty Easter hat and yellow braids. Her hair is of yarn and hat of tissue paper. The features are drawn on with India Ink.

Don't forget to make a few clowns with their merry smiles and bright colored dunce caps. These always please the children. Blow out the eggs and put a little paraffin and buckshot in them so they will stand up. The dunce cap can cover the hole in the shell where you removed the egg.

—Edna Donecker

CREAM OF TOMATO SOUP

- 2 cups canned tomatoes
- 2 slices onion
- $\frac{1}{4}$ teaspoon soda
- 3 teaspoons sugar
- 1 teaspoon salt
- dash of pepper
- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups milk

Heat tomatoes with onion, soda, sugar, salt and pepper. Rub thru sieve and reheat. Place butter in top of double boiler and melt. Add flour and mix thoroughly. Add milk. Cook, stirring constantly until mixture thickens. Pour tomato mixture slowly into the white sauce. Mix thoroughly and serve at once.—A. R., Louisville, Nebr.

PINEAPPLE DROP COOKIES

- 1 cup brown sugar
- 1 cup white sugar
- $\frac{3}{4}$ cup shortening
- 2 eggs
- 1 8-oz. can crushed pineapple
- 1 cup coconut
- 1 teaspoon soda dissolved in a little water
- 1 teaspoon vanilla
- 5 cups flour or enough to make a stiff batter
- 2 teaspoons baking powder
- 1 pinch of salt

Drop by teaspoons on a greased cookie sheet. Makes about 75 cookies. —Mrs. Frank Hilpert, Troy, Ia.

ORANGE CREAM PIE

Juice and grated rind of 2 large oranges.

- 4 egg yolks, beaten
- $\frac{1}{2}$ cup sugar
- butter size of egg
- 1 tablespoon flour

Cook till thick, and cool. When cool, fold in $\frac{1}{2}$ pint cream, whipped. Pour into a baked crust and set aside in cool place till serving time. A Graham cracker crust would be nice, too.—Mrs. F. T., Sioux City, Ia.

BARBEQUE SAUCE

- 2 tablespoons butter
- 1 medium size onion
- $\frac{1}{2}$ cup chopped celery
- 2 tablespoons brown sugar
- 2 tablespoons vinegar
- 4 tablespoons lemon juice
- 2 tablespoons Worcestershire sauce
- $\frac{1}{2}$ tablespoon prepared mustard
- 1 small bottle catsup
- salt to taste
- dash of red pepper

Brown onion in butter, add all the other ingredients and cook slowly till thick, about 15 to 20 minutes. This is delicious served over spare ribs. Simmer 3 to 5 pounds of spare ribs till tender. Drain. Cover with the sauce and bake 2 hours at 250 degrees. Mrs. L. M., Lincoln, Nebr.

HORSERADISH SALAD

- 1 package lemon jello
- 2 cups boiling water
- pinch of salt
- 2 tablespoons vinegar
- $\frac{1}{2}$ cup grated horseradish
- 1 small can of pimientos cut fine

Make jello in usual way. When partly cool add other ingredients and mold.—Mrs. W. W. E., Percival, Iowa

GRAPENUT BREAD

- 1 cup grape nuts soaked in
- 2 cups sour milk for 1 hour
- 2 scant cups sugar
- 3 eggs, beaten
- 1 teaspoon soda, in the milk
- 3 teaspoons baking powder (level)
- 4 cups flour
- $\frac{1}{2}$ teaspoon salt.

—Mrs. Wilbert Nelson, Avoca, Iowa

Chocolate Fudge Dream

- $\frac{1}{2}$ cup butter
- 1 cup sugar
- 2 tablespoons of milk
- 1 egg
- 2 ounces melted chocolate
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon almond extract
- 2 cups Mother's Best Flour

Beat butter — add sugar-eggs and beat. Add milk and flavoring. Add flour gradually, beating well after each addition. Drop on cookie sheet by spoonsful. Bake at 375 degrees for 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.—Hillbilly Songs
6:30 a. m.—Hour of Morning Worship
7:00 a. m.—Cap't. Herne, News
7:30 a. m.—Stamp's Quartette
7:30 a. m.—Hour of Morning Worship (Sun.)
7:45 a. m.—Haden Children
8:00 a. m.—Morning Headlines
8:00 a. m.—Uncle Bill Reads Funnies (Sun.)
8:15 a. m.—Uncle Carl
8:30 a. m.—Garden Talks
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 a. m.—Midday Melodies
12:15 a. 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
2:45 p. m.—Nursery Talks
3:00 p. m.—Ruth and Ruby
3:15 p. m.—Club Matinee
4:00 p. m.—News
4:30 p. m.—Lem Hawkins
4:30 p. m.—Back to God Hour (Sun.)
4:45 p. m.—Faylon Geist, Organ
5:00 p. m.—Irene Wicker
5:15 p. m.—The Bartons
5:30 p. m.—Drama Behind the News
5:45 p. m.—Captain Midnight

EVENING

- 6:00 p. m.—Evening Jamboree
6:15 p. m.—Ruth and Ruby
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.—La Marimba Club (Sat.)
7:30 p. m.—Tommy Dorsey's Orchestra (Thurs.)
7:30 p. m.—Bishop & the Gargoyle (Sat.)
7:45 p. m.—Flat Mountain Operly 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.—Gangbusters (Fri.)
8:00 p. m.—Song of Your Life (Sat.)
8:00 p. m.—Old-Fashioned Revival Hour (Sun.)
8:30 p. m.—Chamber Music Society (Mon.)
8:30 p. m.—Spin and Win With Jimmy Flynn (Wed.)
8:30 p. m.—America's Town Meeting of Air (Thurs.)
8:30 p. m.—Your Happy Birthday (Fri.)
8:30 p. m.—NBC Symphony Orchestra (Sat.)
8:55 p. m.—John B. Kennedy, A. P. News
9:00 p. m.—Dramas by Olmsted (Mon.-Tues.)
9:00 p. m.—Authors' Playhouse (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.—Our New American Music (Tues.)
9:30 p. m.—Doctors at Work (Wed.)
10:15 p. m.—Newstime (Mon. Thur. Fri.)
10:30 p. m.—Unlimited Horizons (Fri.)
10:30 p. m.—Newstime (Sat.)
11:00 p. m.—Associated Press News
11:50 p. m.—Midnight News
10:00 p. m.—12:00 Midnight—Dance Bands—Tommy Dorsey, Mal Hallett, Johnny Long, Woody Herman, Les Brown, Horace Heidt, Joe Sanders, Richard Himber, Bernie Cummins and others.

Subscribe for the Kitchen-Klatter Magazine, \$1.00 a year. Add 10¢ for mailing and receive the fine gladiolus collection which includes the "Smiling Maestro" bulb.

THE GIFT BOX

Gertrude Hayzlett



Gertrude Hayzlett

One of the cleverest work bags I have seen lately was made of tan crash, over a foundation of a large sized oatmeal box. It resembled a golf bag. The crash is cut long enough to fit smoothly around the box, and a seam wider than the box is high. Lining of contrasting colors is cut the same size. Sew the two ends of both cover and lining together, then sew these two "cylinders" together at one end. Cut a circle of lining material to fit bottom of box and sew to the open end of the lining cylinder. Then slip this cover over the top of the open oatmeal box, fitting lining smoothly inside. Bring outer cover down over outside of box and turn a hem in edge. Cut a circle of same material, turn edge in and whip to bottom of cover material. Keep the material smooth and closely fit it to the box. Cut the edge off the lid of the box, and cover on both sides with crash. Whip to the box on one side for about an inch, to form a hinge. On opposite edge, sew a little tab and put snap fastener on it to keep lid shut. Fasten a long strip of crash at top and bottom on hinge side for a handle. These bags are especially good for one who knits, as they are tall enough to hold the long knitting needles, and stout enough to take care of the knitting itself. Tiny bags, 4 or 5 inches long and 1½ to 2 inches across, made like the above, with a piece of mailing tube or even a rolled up cardboard for a foundation, make dainty containers for a tiny sewing kit or cosmetic kit to keep in the desk of your office girl friend.

Another very handy bag, is made of 2 circles of print material, about ¾ yard in diameter. Bind each circle with bias tape. Cut a circle of cardboard 6 inches in diameter. Lay this in exact center of one of the print circles, then put other print circle on top of this and stitch around the cardboard with sewing machine. Divide your circles into eight sections, and sew from cardboard center to outer rim of the print—like rays going from the sun. Then cut narrow ribbon into 15 inch lengths and sew one piece to the center of each of the little pockets formed by this stitching. Gather the loose ends of the ribbons together and fasten, covering the fastening with a tiny bow. When you lift it by this bow, it falls into a graceful shaped bag, with a generous size opening in center for work materials, and eight little pockets around the edge that are ideal for holding a pair of hose each.



OVER THE FENCE

I try to publish in the Kitchen-Klatter Magazine material of general interest. Sometime, write me what feature you like best, and what interests you the least. Perhaps you would like to suggest a new department. I am really serious about this, for I want this magazine to be a real help to you. Will you help me by expressing your opinion.

While I am on the subject of this Magazine, please be sure you have your name and address plainly written when you send your order. I sometimes receive letters with no name signed. I know this is just an oversight, but you are disappointed when you do not get your magazine promptly.

Because aluminum is so necessary in national defense preparations, it may become increasingly difficult to get the aluminum merchandise, such as I am offering you as premiums with your yearly subscriptions to Kitchen-Klatter. I have a limited supply on hand and probably will not have any more, at least not for awhile. These are very popular items and if you wish one of them, send in your subscription right away.

Speaking of defense, two of our sons have registered, Wayne and Howard. Howard might be called this summer, but Wayne has a higher number and may not go this year.

Someone asked where the "Crouse Sisters", radio entertainers, are living. Anna Blanche and Hortense, the two oldest, are married and live in Pleasanton, Iowa. Anna Blanche has two little daughters and Hortense, one. The twins are known as "Kit and Kay" and sing over a Kansas City station.

I appreciate the pictures and clippings you send me and will use all I can. If you wish them returned, enclose a stamped addressed envelope. Do not send films as they are not easily identified. Be sure and put your name and address on backs of pictures you send me, and definite instructions if you wish them returned.

April the third, I will be 55 years old. Three times I have almost left this good old world: once when a very little baby, again when six years old, and in 1930 when I was injured in an automobile accident. I am glad the Lord has let me stay, for I enjoy life and although it has its up and downs, it has been full of unexpected pleasures.

HOW I BECAME INTERESTED IN FLOWERS

(Mrs.) Effie Bowman (Ia.)

How I became interested in flowers? Well, I may have been born garden-minded, but I think a small flower seed catalog was a great factor.

This little catalog that drifted into my humble childhood home was "Vicks". In those days we did not have so many seed catalogs as now, and this one did not have a single colored plate in it. I was a mere child, but those woodcuts kept me interested and quiet many hours. I would look this little catalog over and over trying to visualize how the real flowers would look.

Two of the pictures especially stand out in my memory. One was called a fountain plant and I thought it particularly beautiful. The other was a large wooden tub showing the Lotus growing in it. Water has always been a great attraction to me. The same woodcut I see occasionally now in some catalog and it always brings memories of that first picture I ever saw.

I thought then that when I grew up I would have a flower garden. Well, I grew up, later married, and lived on a farm. But life on a farm for beginners, as many of you know, leaves little time for flowers. Besides, fighting with hogs and poultry to have them was another problem. So, for many years my desire for flowers had to lie dormant.

But at last I moved to a small town and my dreams began to come true. I was then in my forties, but you know they say now that life begins at forty. It certainly did with me, and hope eternal began to spring forth in my heart. Having less hard work to do, I began with a few flowers among the vegetables—each year a few more, and when I was left alone by death, I began working at my hobby more earnestly.

It was a relief to my mind and gave me fresh air and exercise. I have read that a beautiful view is the greatest tonic to the spirit that nature has devised, and I believe it.

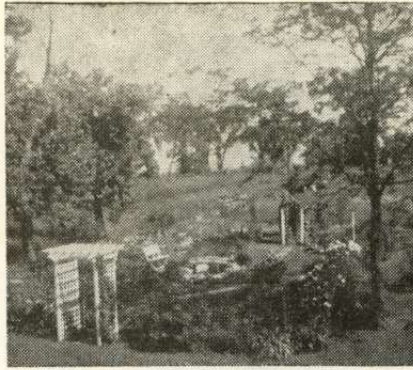
When I grow too old to do anything, this remembered beauty will still be with me. Eddie Guest said, "It takes a lot of livin' to make a home." I say "It takes a lot of love, dreaming and planning to make a garden."

So, soon the rhubarb, grape vines, etc., were removed from this garden plot and flowers took their place. Later a pool was the center of attraction, then a brick path, a bird bath, and a small rock garden in one corner followed—a small pergola at the farther end of the path and a large one at the entrance of the garden became another feature.

I have a garden seat by the pool where I love to have my friends sit with me in the early evening and enjoy the perfume and sight of the flowers. I haven't everything yet, but enough to keep me busy and happy.

Leisure is what we make it. It may be a great blessing, or our greatest curse. So many are unable to develop resources for happiness and mental health within themselves.

The giving of flowers and seeds to



Garden of Mrs. Effie Bowman, Kingsley, Iowa.

children often is the first stepping-stone to getting them interested for future happiness.

I have spent winters in warmer climates, and while my garden was covered with a beautiful blanket of snow, I often thought of the brown bulbs I had tucked in the earth. I knew the first warm day would start them to bring forth life, and beauty, later.

How true the following lines:
 "You can't forget a garden
 Where you have planted seed,
 Where you have watched the weather
 And known the roses' need.
 When you go away from it
 However long or far,
 You leave your heart behind you
 Where roots and tendrils are."

REPAIRS

When people's cars get old and worn
 And then begin to toddle,
 They go somewhere and trade them in
 And get the latest model.

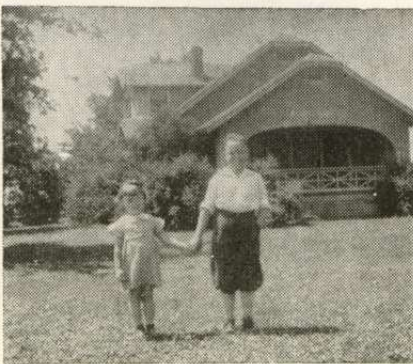
Now I have very often thought
 That when my joints are achy,
 And when my hair has all turned gray
 And knees are rather shaky,
 And when the onward march of time
 Has left me rather feeble,
 How nice 'twould be to find a firm
 That deals in wornout people.

How nice 'twould be when feet give out,

Or we have damaged livers,
 If we could go and buy new parts
 Just like we do for flivvers.

And when my form is bent with age
 And gets to looking shoddy,
 How nice 'twould be to trade it in
 And get a brand-new body.

—Sent by Mrs. J. C. Tarwater, Mo.



Wayne and Georgia Marie Shirley, Topeka, Kans.

WHAT SHALL THEY STUDY

Helen Loudon

Nearly one hundred twenty years ago, back in Virginia, my great-great-grandfather told his sons and daughters, "Each of you must learn a trade, a way to make your living. Perhaps you won't have to use it, but you will have it, and you can neither lose it nor have it stolen from you."

This was radical advice for those days, since nearly all manual labor was done by colored servants; but the boys and girls followed his wishes. I don't know what the others chose but great-grandmother decided to become a tailoress!

That was no small decision to make, either. It didn't mean a course in sewing in high school or college; rather, months of work as an apprentice to another tailoress. And remember, there were no sewing machines then! I have her scissors, and my uncle has her "tailor's goose". Both bear mute evidence of years of hard use. How often, in her pioneer days in Kentucky, and later in Iowa, she must have been thankful for her skill.

For a number of years, the idea of apprenticeship fell into disuse, for it was imperfect and subject to abuse. Lately, however, it is being revived. After all, one can learn much more by working with someone who knows how, than by reading about it, or listening to a lecture on the subject. Some high schools are trying out this plan, in connection with school work, as an especial help to boys who do not expect to enter college or a technical school.

This business of choosing a career is a worry to parents and children alike. I believe we are safe in saying that no life work should ever be forced on anyone. All of us feel sympathetic toward the artist who must paint signs for a living, or the musician who must spend his days in a barber shop; but what of the girl whose parents insist that she must teach, whether she wants to or not? What of the boy whose father wants him to carry on the feed business, though he isn't interested in feeds, but wants to sell cars?

Recently a widely-read magazine carried an article by one of America's best-known women writers, in which she criticized the schools of today for having "too many frills" and neglecting the "three R's". It made a great many of us think, and some of us argue; which is good for us.

I have been both teacher and parent; but I cannot see that our middle western schools are too fancy; I cannot say about schools in other parts of the country, since I know but little about them. To be sure, other subjects than the "three R's" are taught, and there are extra-curricular activities; but most parents are thankful for these things. I want my children to have them, even if they take up so much of the teacher's time that I have to help the children at home with the common branches, and many other parents have agreed with me. What if some of these are not bread-and-butter subjects?

Books For You To Read



By

MISS ANNA DRIFTMIER, *Librarian*

Clarinda, Iowa, Public Library

BOOKS TO READ

OUT OF THE NIGHT, by Jan Valtin. Most libraries have copies of this unusual book and are finding it in great demand. The Reader's Digest for March published it in abridged form. Jan Valtin grew up in Germany under disadvantages that made him susceptible to the influence of communism. He became one of its strongest leaders and was sent out over Europe and America to form riots and strikes among laborers. After ten years of imprisonment in California he returned to Germany only to find that the Nazis had control and that the Communists were very unpopular. He and his wife were put into concentration camps because they would not and could not give up the political principals they had sworn to support, even after they found them unsatisfactory. He escaped to America and is living under hazards. The book reveals the work of the "fifth column" in the United States as well as in Europe. He realized too late the value of home life and peace, the things he dearly loved and had missed.

BORN IN PARADISE, by Armine Von Tempski, tells about life on a vast Hawaiian ranch owned by her father. There is a buoyancy in the telling that captivates the reader. She never lets one forget the colorful sunsets on the hills and in the valleys as she describes the natives at work with the animals on the ranch. How her parents adapt themselves to customs there and equally well return to formal habit and customs when titled Englishmen come in to dinner makes a good story. Good book for review in Travel Club.

TO SING WITH THE ANGELS, by Maurice Hindus. Here is a tragic story of the Czech people in the heart of Moravia. "Jozka, the son of the only German in Liptowitz, trained in Bavaria as a Nazi leader, who returns home after the German occupation," loves Annichka, the daughter of the carpenter-mayor in the town. In spite of their love for each other and their efforts to win each other over to different ways of life, they become suspicious, but they finally adapt themselves to what seems to each a strange way of living.

THE HERITAGE OF HATCHER IDE, by Booth Tarkington, is pleasant reading. The ancestors of the Lindleys and the Ides had been influential people. They had lived through bad depressions and had come out of them with credit, but when the depression of 1930 came upon them, they were forced to economize more and more and give up more of their fortune, mortgaging their properties and living so economically that they felt it severely. However, they continued to support the welfare organizations and help wherever help was needed. The young son just out of college brought his fresh ideas to their assistance, too, and together they recovered their worthwhile place in the community.

With Mother's Day not so far away, libraries appreciate new material for it. **THE MOTHERS' ANTHOLOGY**, by William Lyon Phelps, is a splendid book filled with poems and short and longer stories by and about mothers. Splendid collection.

SPEAK NO EVIL, by Mignon Eberhart, is a mystery with its setting in Jamaica, the land of colorful days and velvety nights."

LET MY PEOPLE GO, by Buckmaster. "The whole dramatic story of the Abolition Movement and of the organization known as the Underground Railroad which, during the 19th century, maneuvered the escape of Southern slaves to the North."

SHOULD MY HUSBAND BUY THE GROCERIES?

(Extracts from January Contest Letters.)

"The wife should say what to buy, the husband provide the money."

"The wife should buy groceries. She knows more about food values than the man."

"As long as I do the cooking, I'll do the buying. Hubby can furnish the cash."

"It's alright for the husband to buy them once in a while so he can find out how much they cost."

"No, a man is more extravagant. Buys more nick-nacks."

"Let them buy the groceries as long as they buy what you want."

"No, men don't see bargains."

"I would rather my husband buy the groceries. Then he can't complain about what I cook."

"My husband always buys cheese, dill pickles and pickled pig's feet."

(Most of the women believed they can "buy better" than their husbands. Of course those not able to shop or who didn't get to town often left the job to the husbands.)

"Enclosed you will find one dollar for my year's subscription to the Kitchen-Klatter. Don't know just when the year is up, but will leave that to you. We enjoy it so much. I have all my last year's numbers and am going to bind them all together in one book. I look forward to every issue. It certainly is a grand little magazine. I like the recipes and, well, I can not tell you how you could make it any better. It sure is 100%. May the good work go on, and wishing you a prosperous good year."—Mrs. L. G., Mason City, Iowa.



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for
the
BRIDE

A SET OF KITCHEN-KLATTER BOOKS

No gift would be more appreciated.

1. Cookies and Candies
2. Salads and Sandwiches
3. Vegetables
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Household Helps

Price 25c Each

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Leanna Driftmier
Shenandoah, Iowa

Our Hobby Club

For Subscribers to the "Kitchen-Klatter Magazine"

BUTTONS GALORE

Buttons, buttons, buttons,

All shiny and aglow

Zodiac and jewels

And the little calico.

Sorting, shining, swapping

And mounting on cards anew

The joy that comes from buttons

Is found in hobbies few.

Button collecting seems to be a popular hobby but to me it would mean more than collecting buttons, I would want to know the "background" for the various types.

I hope this article may help someone to learn something ABOUT buttons.

The Romans and Greek used no buttons so had no name for them. They kept their robes in place by means of strings, girdles and brooches. The word button originated from the French word "bouton". It was about the 14th century when they were first used on the flowing robes of our forefathers and used for decorative effect only. As years passed the styles of clothing has increased the use of buttons until now they are "useful as well as ornamental" and almost indispensable. They are now made from nearly every material such as gold, brass, iron and other metals, ivory, pearl, shell, jade, bone, china, horn, plastic, leather, composition, wood, stone, glass, vegetable ivory, rubber, porcelain, papier mache, potato and even dried blood, also in cloth coverings from velvet to canvas and in other materials too numerous to mention here. The shape and sizes are almost as varied. It might be interesting to check your buttons and see how many different materials you have in your collection.

Here are a few interesting facts about the use of buttons: The Chinaman wears five buttons on his coat front to remind him of the five principal virtues recommended by Confucius—humanity, justice, order, prudence, and rectitude.

The thirteen buttons which the U. S. Navy men wear across the top of their trousers, represent the original thirteen States.

Did you know that a certain religious sect were forbidden to fasten their clothing with anything but hooks and eyes?

Recently I read that 2000 persons are engaged in making luminous buttons which are used on the German outer garments to prevent collision and aid in identification in the dark.

Several novel ways of displaying your collection have been pictured in the Kitchen Klatter magazine.

The "Hobbies" magazine contains lots of interesting articles for the button collector as well as other hobbies, and advertise a new book "OLD BUTTONS AND THEIR VALUES".

Every button has a story. **KNOW YOUR BUTTONS.**

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



Mrs. Mike Hand of Sibley, Iowa collected 5000 buttons in 9 months. A part of her collection.

Miss Lorraine Harders, R3, Wood River, Nebr. will exchange a ready made tea towel or pot holder for any Kitchen-Klatter magazines printed before April 1940. Write first.

Mrs. Blanche Kiesel, Eustis, Nebr. Buttons, any size shape and color, except plain ones.

Mrs. John F. Dvorak, R2, Mason City, Iowa. Wishes to exchange flower seeds for embroidered flour sack tea towels.

Mrs. Ernest Anders, Heron Lake, Minn. Road maps, quilt patterns, prints.

Mrs. S. W. Postma, 618 So. Fairmont, Sioux City, Iowa. Advertising pencils.

Miss Arlene Endicott, Ridgeway, Mo. Handkerchieves, embroidery patterns, pictures of radio entertainers.

Mrs. W. L. Hart, Pleasantville, Ia. Vases.

Eva Orman, R2, Ottumwa, Iowa. View cards, cacti, stamps, postmarks, recipes, salt and pepper shakers, hot pan holders.

Julia Lamb, Culver, Minn. Stamps; cacti, china dolls, animals and statues less than 2 inches high.

Mrs. Leonard Olson, Bridgewater, So. Dak. Small china animals.

Mrs. Lorena Hoagland, 4526 Baldwin Ave., Lincoln Nebr. Salt and pepper shakers.

Mrs. A. R. Willems, Box 113, Inman, Kans. Eversharp pencils with advertising on.

Miss Osie Mannhardt, Brighton, Ia. Salt and pepper shakers.

Mrs. Detrich, 1203 Chester St., Topeka, Kans. China cows.

Mrs. Fred Bornholdt, Uehling, Nebr. Cacti, and fancy cacti pots.

Catherine Wittmerhouse, Cedar Bluffs, Nebr. Will exchange a handkerchief for a china dog.

Eula Kenney, Corydon, Iowa. Paper Napkins.

CLASSIFIED ADS

WHAT HAVE YOU TO SELL?
Make use of this ad column.
Rate of 5c per word. Minimum charge 50c. Payable in advance.

QUILTING STENCILS—Something new. No carbon paper needed. Use a sharp pencil or stiletto for marking. Special assortment for fifty cents. **NOVEL NOVELTY Co., STERLING, NEBR**

STRUTWEAR HOSE. PEACOCK LINGERIE—Can't be beat. Write for particulars. **Mrs. B. R. DeLambert, Pierson, Iowa.**

CROCHETED BEDSPREADS—tablecloths, luncheon sets, dollies, novelty coat ornaments, holders etc. Prices on request **Pearl Dormana, 209 W. 21 St., Cedar Falls, Iowa.**

LARGE SOMBERO SEWING KIT—your choice of color and thimble. 50c each. 3 for \$1.25. **Jessie Trusty, Meckling, So. Dak.**

WATCHES, RINGS, NOVELTIES—Simulated diamond rings 79c. Ladies Ingraham Watch \$3.75. 3-strand simulated pearl necklace \$1.50. Satisfaction guaranteed. Free folder of other useful novelties. **Cut-rate Novelty Co., Moravia, Iowa.**

LINEN DOLLIES—With 2 inch crocheted edge in blue, peach, yellow or white. 50c each. **Mrs. C. W. Carlson, Rt. Humboldt, Ia.**

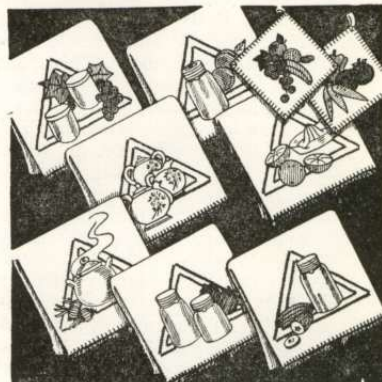
PILLOWSLIPS—Crocheted edge. \$1.00 a pair Dish Towel Set \$1.00. Needle Work reasonable. **Mrs. Mabel Booth, Richmond, Mo.**

FOR SALE—Kitchen-Klatter Magazines \$1.00 per doz. from Oct. 1937. **Mrs. Wm. Andressen, Stout, 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. **Gert-rude Hayzlett, Shenandoah, Iowa.**

APRON AND BONNET SET. Becoming patterns, fast color, neatly made. Price 75c. Apron alone, 40c. Sunbonnet, 35c. State color wanted and your waist measure. Guaranteed to satisfy. **Mrs. Jane Buford, 1204 Lamine St., Sedalia, Mo.**

"YOUR HANDWRITING TELLS." Send stamped, self-addressed envelope, birth date, 25c. **KENNEY, 615 - 9th ST., SIOUX CITY, IOWA.**



FRUIT AND VEGETABLE TEA TOWELS

Here are some new tea towel designs that are truly different. Grapes and jampots, oranges and a juicer, apples and a fruit jar—from these and cross stitch triangle backgrounds, tea towels are decorated. Four more tea towel motifs and two panholders (one fruit, one vegetable) complete this set. It's one you will want in your own kitchen, or to make as a gift. C9262, 10c brings these 9 motifs in a new hot iron transfer that can be stamped several times.

Order from **Leanna Driftmier**



The home of Mr. and Mrs. LeRoy Pinckney, Shenandoah, Ia. A house made possible through family cooperation.

CO-OPERATION

Co-operation is a very big word, for it means so much to every one of us. We hear of co-operation in every field no matter what it is; home, school, business, farming, county work or state work, but first of all it should and must begin in the home. If each family could work in harmony and co-operate, so much more could be accomplished financially and in every other way—besides the happiness it brings with it. But it is not as easily done as said, I fully realize.

We came to Shenandoah in 1932 and have hardly had a crop since that first year. We all worked together and each of the children, Bobby 8, Darrell 7 and Elaine 4, tried hard to be of some help so we could build "our new house." They peddled vegetables, eggs, milk, fruit, anything we had and as soon as the boys were old enough (12 years old) they got up at 4 o'clock in the morning the year around to deliver the morning papers.

All the family, including Mother would help in the fields fighting weeds, replanting corn or making hay. Then a little milk and cream route was started and the children got a pony and cart for the purpose. The oldest boy now delivers the milk and cream before school and carries his paper route after school. This way he makes a little money each week which he banks preparing for college. (They all plan on going through college and pay their own way, as Mother did.) He also has paid for his violin and clarinet and pays his own music lessons and life insurance as he goes on, depending on both as college aids. Darrell also pays for his music and insurance by his paper route.

Nov. 5, 1935 we began work on the "new house". Mr. Pinckney worked with the carpenters and when it came to lathing we all helped and did most of it. I did most of the interior painting and Mr. Pinckney the exterior. The biggest thrill I ever experienced was when I saw the first studding go up into the air. My! they looked so high, standing there as if shaking fingers to the sky, proclaiming what is about to be done.

I raise and sell fries and chickens the year around, also vegetables, strawberries, raspberries and other fruit. Each one does his share in hoeing, weeding, picking and delivering. Saturday is usually a very busy day at our house.

Elaine often says that when she has worked hard, or accomplished some

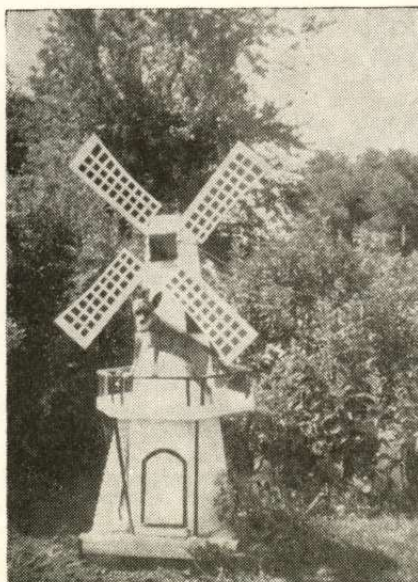
one bit worth while during the day, she is happy when night comes; but if she has shirked or done nothing she feels guilty and unhappy. That is very true of most of us, I am sure. With work comes true happiness, if there is co-operation. Life is dull when one or the other shirks his or her duty.

To prosper we must co-operate. With hard work, good planning and management, God's love and songs in our hearts, we must and will prosper. Don't let discouragement creep in. Try to find cause of it and stamp it out. Often we have not planned our work well, or just go on day by day or week by week without a definite goal or place to go. We have a definite farm program with certain goals to be reached, which stretches over the years ahead. Every New Years' Day we hold "board meetings" and make plans for the future. This gives the whole family a voice in the management of the farm and home.

We moved into the new house four years ago in July and we are thoroughly enjoying it in every way. It is a farm house, but has all the city conveniences, for we are just over the city line, but within the city school district. We are about 1½ miles from the post office, but have cement side walk all the way. We have electricity, house and barn wired as well as the chicken house; city water piped through the house and to the barn yards, street light in front of the house, also a fire hydrant. We try to make some improvements every year. Last fall we painted all the buildings and early this spring decorated the walls of our home. It is fun to earn and make improvements as one goes on. We are proud of our home now. Come to see us and get acquainted.

Mrs. LeRoy Pinckney
Shenandoah, Iowa

When you get discouraged
Don't let your courage fade,
If you get a lemon
Just make some lemonade.



This little mill, made by Mr. Will Christiansen of Cedar Falls, Iowa, runs by electricity.

SEWING HELPS

When I cut off the snaps from worn garments, I snap each snap together. It is so much easier than searching for a missing half snap.—Mrs. Fred Stade, Cameron, Mo.

I have an original way of putting lace on pillow cases. First buttonhole along edge or scallops with crochet hook. Then when the handmade crocheted lace is finished, instead of whipping it on, crochet it on. When cases are worn and lace is still good, it is easy to take off and is in good shape to put on another pair without any cut threads.—Mrs. Rollie J. Lester, Tonganoxie, Kans.

When the buttonholes in underwear become too worn to stay fastened, stitch with the machine around the buttonhole, three times. This usually holds until the garment is worn out. I stitch this way while garment is still new.—Mrs. Meggers, Manilla, Iowa.

Women who have portable sewing machines will find it handy to use a shoe bag hung on the inside of a closet or wardrobe door, for bias tape, buttons, elastic, needles, tape measure, thread, etc.—Mrs. Ernest Reames, W. Des Moines, Iowa.

When gathering on a sewing machine, loosen the tension and lengthen the stitch. Stitch along as if sewing a seam. When through, pull up the under thread.

Keep commonly used spools of thread on a curtain rod under the edge of the sewing table.

A magnet, kept in the sewing basket, picks up pins and needles from the floor. A pair of tweezers is handy for taking out basting threads. A wooden darning painted black on one side and white on the other speeds up darning.

The Kitchen-Klatter Magazine makes a useful birthday gift for Mother or Daughter. \$1.00 per year.

A Free lip stick or a nice compact of rouge, (your shade) with every \$2.00 order for Eva Hopkins products.

Eva Hopkins Creme Powder, any shade \$1.00 per jar; the sponge included and postage paid.

Eva Hopkins Cleansing
Creme _____ 60¢

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TREATS DEAFNESS AT HOME
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FOR THE CHILDREN

The Robin's Nest

by Fern Christian Miller



Billy Dawes came skipping out of his kitchen door one beautiful summer morning to find his chum Jack sitting on the step.

"Say, Billy," exclaimed Jack, "while I was waiting for you I saw two robins about eating worms in the flower bed. Now there is only one. I wonder where the other one went?"

"Oh, I know," answered Billy, laughing. "While I was eating breakfast I saw a mother robin fly in the old apple tree."

"Let's go see if she has a nest," cried Jack. They ran to the tree and stared up into the leafy branches, but no nest could they see.

"Let's climb up," suggested Billy. They scrambled up to the first big low limb, but no mother robin was in sight. They climbed two limbs higher.

Then Jack cried, "I see a big nest made of mud and grass and sticks. See! On that limb above us."

"Oh! Yes, now I see the mother bird's tail sticking over the edge of the nest," replied Billy.

Very quietly now the little friends climbed two limbs higher, and were right over the big mud nest in which sat the gentle mother robin. She blinked her bright eyes up at them, but did not fly.

"I want to see what's in the nest. Let's shake the limb and scare her off," suggested Jack.

"Oh, No! Mother says birds sometimes leave their nests if they are bothered," answered Billy quickly. "Let's climb up here and look early in the morning while she's off eating worms."

The small boys climbed down carefully, and went to play in Billy's sand pile under the big elm tree. As they dug lakes and built roads in the sand, they talked about the robin's nest.

Bright and early the next morning they climbed the tree while the mother bird was off searching for food.

"Look! Look!" cried Jack. "Four little greenish-blue eggs in the nest."

"Oh, here comes the mother robin!" exclaimed Billy. "She must have heard us. Now you needn't scold so loud Mrs. Robin-Red-Breast," laughed Billy as they hurriedly scrambled down.

Each morning the friends climbed eagerly up-up to the big limb from which they could look down into the bowl-shaped nest. The mother bird soon seemed to learn that they wouldn't touch her eggs, for she came and went after food with the boys watching from their leafy perch.

One evening Billy hurried over to Jack's house. He called out as he saw

Jack riding his stick horse in the back yard.

"Hey, Jack, Mother and I are going to grandmother's farm for a week."

"Oh! Billy," said Jack in disappointment. "Then you can't watch the robin's nest."

"That's what I came to tell you," replied Billy cheerfully. "You can look in the nest every morning. And I want you to feed my kitten for me. Daddy will leave the milk bottle on the porch. Mother says if you don't feed my kitty she might climb the apple tree and steal the robin's eggs."

"Sure, I'll do that for you," answered Jack manfully trying to hide his disappointment over his chum's going away.

So each morning for a week Jack went to his chum's empty house, fed the spotted kitten a saucer of milk, and climbed up the tree to watch the mother robin sitting so patiently on the pretty eggs. For he never found the bird off her nest until the morning of the day Billy was to return.

That last morning the Mother Robin was hopping about in the grass. Jack scrambled up the tree in great excitement.

"Baby birds," he cried happily. "Four bare ugly little birds. You funny little things. Shut your big mouths, you blind babies, I haven't any worms for you," he exclaimed in delight. The mother bird flew to the nest. Plop! The worm in her bill disappeared in a huge baby mouth. Swish! Off she flew for another. Jack slid down, and ran swiftly home to tell his mother.

When Billy and his mother walked home from the station that afternoon, Jack met them at their gate.

"Come quick, Billy, the robin's eggs have hatched," he cried gaily. Away they ran, and up into the branches they fairly flew.

"They will work the mother robin to death," laughed Billy staring at the open mouths of the tiny birds. "Maybe we can help her feed them."

"Oh! I say, Jack, Grandmother sent you a present. Let's go to the house this minute."

"A present? Why, what could it be? Did you see it?" questioned Jack as they clamored down and sped across the yard.

Billy's mother handed him a huge package. Jack tore off the wrappings. It was a green cage in which sat a beautiful little yellow canary bird.

"Is it really mine?" exclaimed Jack in delight?

"Yes, grandmother raises canaries. So she said you deserved one for feeding my kitten, and watching over the robin's nest," answered the smiling Billy.

"Now I have a bird all my own," said Jack happily.



Grandsons of Mrs. Geo. Price, Alburnett, Ia., enjoy an Easter Party. Find the Daddy Rabbit that brought the Easter Eggs.

YET WE SAY THEY DO

Tell me:

Did you ever see a stone step?
Or a sardine box?
Or a sausage roll?
Or an apple turn over?
Or a horse fly?
Or a snake dance?
Or a night fall?
Or a ship spar?
Or a sugar bowl?
Or a cracker box?
Or a bed spring?
Or a rail fence?
Or a ginger snap?
Or a skate fish?
Or a bottle fly?
Or a man catch his breath?
Or hear a bed tick?
Or a man pull up the river?



Betty Jean Gaeth of Fremont, Nebr., and her new Easter bonnet.



AID HELPS

Our Aid has served a "Soup Dinner" once a year. Other churches have tried it and it has proven very successful. We serve a large bowl of home made soup with dumplings, meat balls and vegetables, and all the bread, butter and crackers they like. For dessert, either a piece of pie, a cream puff or two doughnuts. We charge 25c for this and coffee.—Geneva, Minn.

ENTERTAIN TEN

At these luncheons only four things could be served. The hostess invited ten friends who each paid 10c. These ten were to give luncheons and entertain ten friends, and collect more dimes. If this plan is carried out for any length of time, you can see what a sum of money can be accumulated.—Colo, Iowa.

"ADES"

1. The ade we all enjoy at picnics.
2. The ade of the lovesick swain.
3. What some people like to do in new clothes.
4. Good to lean on.
5. The ade used in warfare.
6. A procession of horseback riders.
7. An ade that keeps you guessing.
8. Where our forefathers used to flee for protection.
9. A number of columns.
10. A noisy volume of water.

Answers:

1. Lemonade. 2. Serenade. 3. Promenade. 4. Balustrade. 5. Cannonade. 6. Cavalcade. 7. Charade. 8. Stockade. 9. Colonade. 10. Cascade.

PARCEL POST SALE

Have you ever heard of a Parcel Post Sale?

I'll try to explain, if to me you will mail.

Some little article which for 25c we can sell,

Your friends in (name of town) you will please very well.

We'll sell without even cutting the string,

Did you ever hear of such a strange thing?

(Month and date) is the date we have set,

If the weather be dry or the weather be wet.

Your return address if on the package appear,

A card of acknowledgement from us you will hear.

Address package to

SWEDISH SMORGASBORD

A Swedish Smorgasbord was held by the ladies of our church this past winter. It was a very colorful affair, with the use of colored pottery on the Smorgasbord, which was decorated in Swedish figurines and white chrysanthemums. The waitresses were all in Swedish peasant costumes, some of which were brought to this country from Sweden. The Swedish menu included assorted cold meats, lima beans en casserole, potato salad, gelatin salads, cheese plates, relish plate and assorted Swedish breads and cookies and coffee. A charge of 25c was made for the supper.

"In your October 1939 Kitchen-Klatter was such a clever teatowel pattern of Saucy Baby Birds. The president of our Eastern Star Kensington ordered this pattern and we made 75 sets and sold them, using the money to buy a gas stove for our kitchen."—Mrs. J. F., Wymore, Nebr.

APRIL FOOL GAMES

Have each guest write a crazy question on a piece of paper. On another paper, write the answer to it. Collect these in two piles and then have each guest draw a question and an answer and read them.

A good April Fool party is a Backward party. The guests wear their clothes backward and come in the back door. Have a spelling match and spell the word backward. Serve the menu backward, last course first. These are just a few suggestions. You will probably think of other ideas for a Backward party.

APRIL FOOL STATMENTS TO BE CORRECTED

Jonah swallowed a catfish.

Thomas Edison invented the sewing machine.

Alfred Tennyson was a movie star.

Gene Stratton Porter was a baseball player.

Billy Sunday wrote "Life Begins at Forty."

William J. Bryan was a prize fighter.

Anthony Eden is a Frenchman.

Jack Benny is a famous tenor.

Kathleen Norris is a Red Cross nurse.

UNTANGLE THESE

Make a list of states and their capitals mixing them up as

Iowa — Topeka

Mass. — Des Moines

Calif. — Columbia

Have the guests make a correct list.

WHAT WAS THAT?

Guests are shown a number of objects, such as a pin, a rubber ball, a pencil, an apple etc. They are then blindfolded and told to listen while the objects shown are dropped to the floor. As each object is dropped, the blindfolded person is asked, "What is that?" and is supposed to identify the object correctly.

SMELL THE BOTTLE

Provide ten small bottles numbered from 1 to 10. In each bottle place some article such as gasoline, olive oil, liniment, vanilla, water etc. Pass the bottles to each guest, and allow them so much time to uncork the bottle and guess its contents, then write their guess on a card with numbers to correspond with numbers on the bottles.

SPRINGTIME

I like the fall, but I confess
I like the world in springtime dress,
Of white and green and dainty pink,
Cheerful colors, don't you think?
I like the scent of growing things —
To see the birds with golden wings,
I like to watch them build their nest,
That's why I like the springtime best!
—Charlotte Belden

Give the Kitchen-Klatter Magazine to Mother, Sister or Daughter as a birthday gift. She will appreciate it. \$1.00 per year.



The Blackwood Brothers, Roy, James, R. W. and Doyle, with their accompanist, Hilton Griswold.

The Blackwood Brothers Stamps Quartette are from the South, Mississippi and Texas. They are sponsored by the Stamps Baxter Music Co. of Dallas Texas and it is through the selling of their song books and their personal appearances that they are able to entertain you over KMA. Listen for their programs of "Gospel Songs" at 7:30 a. m. and 1:30 p. m. each week-day and at 9:30 each Sunday morning. Doyle says the quartette consists of three brothers, two uncles, one nephew, a son and a father. Can you guess WHICH is WHICH?