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# Kitchen-Klatter

## MAGAZINE

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

Volume VI    MARCH    Number 3  
1941

SHENANDOAH, IOWA



Price 10 cents



### The South Wind Told Me

The warm South Wind came out to play!  
She kissed the sky, and made it gay.  
She danced across the hills beyond;  
She touched the snow, and now it's gone.  
She whispered something in my ear;  
She meant for me alone, to hear,  
But saucy birds around us whirled,  
And now they're shouting to the world,  
That bit of news they heard her tell.  
"The winter's ended. All is well."

—Pearl Carter Phillips





A LETTER FROM LEANNA

## Kitchen - Klatter Magazine

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LEANNA FIELD DRIFTMIER  
Shenandoah, Iowa

Dear Friend:

Hasn't this been a short winter? It was a very pleasant winter in our part of Iowa, with not much severely cold weather. I had to stay home from church very few Sundays, because of snow.

Our home is so light and cheerful since we added the new room on the west end of our living room, with its windows across the south and west walls. This house was built about forty or fifty years ago and was shaped just like a square cracker box. Since we have owned it, we have built a sleeping porch on the east side and now with the new addition on the west, it looks a lot better. The carpenters wanted to take off the front porch but, although it may be old fashioned, we enjoy the front porch and would not think of having it taken off. We are planting new shrubbery around the front and sides of the house this spring.

I wish all of you might have read the fine letters on the subject "Should My Husband Help Me?" I have decided that the Kitchen-Klatter wives are the best wives in the world, and their husbands certainly should appreciate them. There were a thousand or more entries in this contest, and the trend of these letters assures me that you girls are ready and more than willing to do your share towards keeping the home fires burning. I think the husbands should write me letters on "How Much Should My Wife Help Me?" If they expected no more help from their wives than the wives expect from them, there would be fewer wives milking cows and picking corn.

Here are the names of the winners:

1st prize—Mrs. Will Janecek, Cortland, Nebr.—\$3.00.

2nd prize—Mrs. L. E. Corbin, Brooks, Iowa—\$2.00.

3rd prize—Mrs. Arthur Adamson, Milo, Iowa—\$1.00.

Honorable Mention

Mrs. Joe V. Harms, Archer, Iowa.  
Miss Mildred Schleiger, Sutton, Nebr.  
Mrs. Walter Lehman, 379 Lincoln Ave., Council Bluffs, Iowa.

Mrs. Harry Klein, Marion, Kansas.  
Mrs. Eugene Sharp, Santa Fe, Mo.

Next month I will print extracts from these letters.

Sincerely your friend,

—Leanna

Enter the new Kitchen-Klatter Contest. Win one of the valuable prizes offered.

### THE VALUE OF A SONG

I have a friend who has to spend many hours alone. One day I asked her, "Don't you ever get lonesome?" She replied, "No, I never feel lonesome. The time passes so rapidly it almost startles me." I asked her if she had some special way to amuse herself and she said, "There is nothing unusual in my system of entertainment. I think of the things I have done, the friends who have been good to me, plans for the future, and when I get bored with these thoughts, I just sing! One cannot be unhappy or lonely when singing songs he loves."

Let her experience be a lesson to us. Perhaps we don't sing enough. Maybe we can sing together, as families. A mother wrote me that when her children start to quarrel she starts to singing some song they all know and soon they are all singing, the quarrel forgotten.

I, for one, am glad to see the good old fashioned songs featured on our radio programs. They never grow old.

### THE BRIGHT SIDE

There is an old saying that every cloud has a silver lining and that behind each cloud the sun is shining. Some times we feel we would like to turn the clouds wrong side out and enjoy the "silver lining". We have the power to do that very thing, if we will use it. I will admit it does take real effort on our part. We can yield to discouragements or we can trample them underfoot and make stepping stones of them. We can turn what seems to be an obstacle into an opportunity. We must be masters of circumstances, not a slave to them.

Remember the story about the frog who fell into a cream jar? He just kicked and struggled until his efforts produced a ball of butter. Using it as a stepping stone, he jumped out of the jar. In some of my reading I found this paragraph and memorized it. It has been a wonderful help to me.

"In all things I will do my best, and leave the rest to God. I will not waste my time in idle waiting. I will not waste my energy in useless worry. I will learn to control my restless thoughts and look on the bright side of life."

So here's to all the little things, the done-and-then-forgotten things, the "Oh, it's simply nothing" things, that make life worth the fight.

—Grace Haines

### A PRAYER

Oh, God, I do not ask for ease,  
For small luxuries that please  
A woman's heart. I do not  
Mind rough hands .. tired muscles ..  
I find  
More than recompense for these  
In children about my knees.

Hardships for self I do not mind  
But, Oh God, to them be kind!

—Mary Ferrell Dickinson

### SPRING

With the coming of spring we should feel a fresh outlook on life, a new power to live and enjoy life. The birds and flowers, awakening to their new life, shout this message to us. God has given us sunshine, fresh air, stars to shine at night, a world of pleasant sights and sounds. We should be happy to possess so much, and we rightly earn the name of happy if we use these gifts wisely.

### IT MIGHT BE WORSE

Things are never so bad that they can't be worse. We sometimes let old man "Blues" talk us into thinking we are the most abused person on this earth. We only need to let our thoughts dwell on the experiences the Mothers of Europe are going through to feel really fortunate. A friend in Loomis, Nebr., expresses her thankfulness in this way, "We have had several years of drouth, hot winds and grasshoppers, till we almost feel we can't stand it one more day. But when we stop to count the many blessings we enjoy every day, good health, good water to drink, a home and our church, and thank God, no war, other things seem quite small."

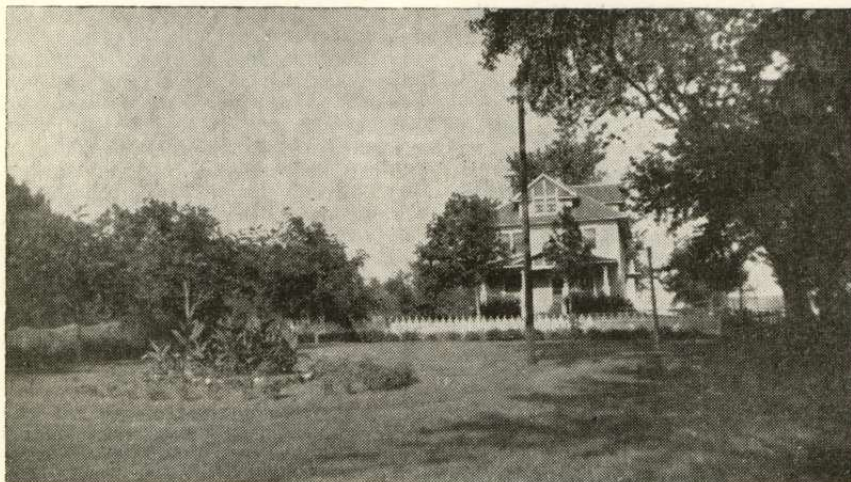
Sing, "Count your blessings, name them one by one,  
And it will surprise you what the Lord has done."



A new picture of Donald, our son who is a freshman at Park College, Parkville, Mo.—the youngest of our family of seven children.



# Come into the Garden with Helen



A well established lawn in front of the Henry Stein home, Elberon, Iowa.

## THE LAWN

No matter what else you plant your place is going to look ragged unless it has a perfect lawn and plenty of it. Every nationality has some one individual point that it especially loves in its landscapes, and for the American, it is the long, open stretches which remind him of the prairies and the ocean.

Since all grasses grow best in cool weather, it is very important to either make your laws early in the spring, or else wait until late August or the first of September. Fall sowing is given the preference by most authorities now, because grass stools out more sturdily than it does in the spring, and weeds are not inclined to start in cool weather.

The three most important points are probably good drainage, good rich top soil, fertilizing freely; and the use of an abundance of good seed.

First as to the subject of drainage, be sure that you leave no little depressions, for where water stands the grass will kill out.

If possible, have an even slope away from the house of at least one-sixteenth of an inch to the foot. If the yard is very steep, it is well to introduce a terrace, but have it at least fourteen feet from the house if possible. For convenience in mowing, the terrace should not have a steeper fall than one foot for every two, and better have it one foot for every three.

In seeding an extremely steep slope, it is well to cover the surface with old burlap after the seed has been rolled in. Burlap can be held down with nails. This will prevent washing and keep the seeds from being eaten by the birds.

As to soil, a clay foundation is all right, but be sure that it is covered with at least five inches of good live top soil, fertilized just as richly as your pocket book will stand. It is much better to have it there at the roots of the new grass than to be applying it year after year from the surface.

With the soil and fertilizer deeply and evenly mixed, we are now ready to plant our seed. This should be sown thickly enough to give the surface of the ground a gray color. The approved rate is one pound to every 200 square feet. Blue Grass should always be combined with Clover or Red Top, as the latter starts more quickly and, gives protection to the Blue Grass. Any reliable seedsmen will furnish the seeds mixed in their proper proportion.

For semi-shade use the special shade mixture, but in dense shade do not expect to grow grass. Get your green effect with wild violets, Myrtle or some other ground covers.

Now remember that grass roots like firm soil and so after your seed is sown roll it vigorously and evenly with a heavy roller.

Begin cutting your new lawn when the grass is three or four inches tall. This will encourage it to stool out rather than become tall and woody. Once a week is not too often to clip it after that, but not too short, and be sure to leave the clippings on for a mulch for the ground.

Moisture is very important for a lawn at all stages, but if you water artificially, be sure that you give it a good soaking clear down to the subsoil.

Shallow watering merely encourages the roots to come upward to where they expect to find the water, and then on some hot day when you are not there to water it, all of those little tender rootlets will be burned out.

Continue to mow your lawn as long as it grows in the fall.

—Helen Fischer.

## HOUSE PLANTS WITH FRAGRANT LEAVES

By Mrs. R. J. Duncombe

The senses play an important part in our enjoyment of life. We may differ in our estimation of which one is the most important, but while we know that the sight of a flower brings immediate delight to the eye, its fragrance evokes memories. The bloom of a red geranium gives us immediate pleasure, but when we thoughtfully finger or pinch the lacy leaf of a rose geranium, we begin to think backward—back to mother's apple jelly or to grandmother's linen closet.

While the blooms of the fragrant geraniums are dainty, its drawing card is the perfume and the delicate tracery of its leaves. Perhaps the daintiest is the Dr. Livingstone with the merest skeleton of a leaf. This, together with the bolder designed cut leaf rose geranium, is a great favorite, being of easy culture and propagation. Or would you like something different, there are the balm, the oak leaf, the nutmeg. The oak leaf has oak shaped deep green leaves with brown centers. It is walnut scented. Lemon scented geraniums have soft, thick leaves, with flowers of a light lilac shade. The apple scented has foliage margined with white, resembling that of an ordinary geranium. It has small, white, flowers. Lady Plymouth, an outstanding variety, is similar to the cut leaf rose, with the added touch of a white margin around each leaf. This is one of the rarer kinds. The balm has a smaller leaf than most, and does not resemble a geranium at all. Nutmeg has light green leaves with cut edges. A collection of these is well within the means of all, and well worth having. All these geraniums take the same care as any ordinary geranium; sun, not too much water, good drainage, good garden soil and fresh air—not a draft, however. They are free from insect pests. They like to have their leaves free from dust. They may also be set directly into the ground in the summer. What a wealth of perfume to be used in many various ways!

Another fragrant leaved plant which may be used as a house plant is the Lemon Verbena. Its flowers are white and its leaves have the most fragrant perfume of any plant grown. It can easily be grown from seeds; however plants are also easily obtainable. This is a very old fashioned plant often found in gardens.

One fragrant plant for our kitchen windows we may all easily have without much trouble or expense—that is, if we have a bed of mint in our garden. A few roots of this may be carried over in the cellar during the winter, watered occasionally, to make its appearance in the window in early spring. It will soon send up its clean smelling shoots, and before long will be a mass of green.

There is nothing like a few fragrant leaved plants to bring back pleasant memories or to start some new ones.



## The Story of My Life

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

### CHAPTER 31

When we first knew that Frederick was going to Egypt for a three-year stay I thought to myself that I just couldn't see him go. The three years looked like three centuries to me when I glanced into the future, and I couldn't help but think that in case anything should happen it would take him weeks of constant traveling to get home. All of you who have had to see your children go far away for long periods of time know pretty well what my sensations were. All of us feel the same about these things.

But of course Frederick was very eager to go — he felt that it was a great opportunity, the kind that comes to young people only once. I had always pledged myself not to stand in the way of my children's wishes, and at last I had a case to test myself. Talking about these things is always very much different from actually facing them, you know.

And so I decided to practice what I preached and send him off without saying a word or looking downhearted. Both his father and I had had several weeks to practice this exercise of covering up what we felt by the day we drove to Tarkio to see him graduate. It was a great day for him. His four years of college were over and he was about to leave for a country that had interested him for years. What more could he want, his face seemed to say as he sat on the platform with the other young people and listened to the graduation address. We were happy for him too, and after we returned home again we plunged into the job of getting him ready to leave, because there was much to do in preparation for such a long trip.

Those first few weeks before he left were certainly very busy ones. Lucile and Russell came down from Minneapolis to visit with him for several days, and there were a number of parties and picnics given by his old friends. There were his trunks and boxes to pack, clothes to be gotten in good shape, and a hundred and one other things to do. It seemed to me that only two or three days had passed when we awakened at four o'clock one morning in July with the realization that in another hour or two he would be gone.

Wayne had planned to take his vacation at this time and go as far as New York with Frederick. One of Wayne's friends was going with them too, so about five o'clock after we had finished breakfast we took all of the luggage out on the front porch, and then Mr. Driftmier got the camera and snapped some pictures. I was glad that it was a bright, sunshiny morning, for it would have seemed pretty bleak to have rain at such a time.

About seven o'clock we waved goodbye to both of the boys and wished Wayne a happy two weeks in the East and Frederick a happy three years in Egypt. My, how empty the house seemed when we turned around and went back in! People have said to me, "Well, with such a big family you don't miss one like you would if you had only two or three children," but every mother knows that each child has his own place and if you had twenty you would still miss the absent one just as much.

For the next two weeks we watched eagerly in every mail to get letters from both of the boys. They had a fine time visiting the World's Fair in New York, and then came the letter from Wayne in which he described going down to the boat to say goodbye to Frederick. Our next letter from Frederick was posted in France. He had a wonderful time traveling through France and on down into Italy where he had to wait several days for his boat that would take him through the Mediterranean to Egypt. While he was in Italy war was declared and for a while it looked as if he might be delayed for quite a time, but the next word we had was a cable saying that he was sailing, and then a few weeks later we had the first of our letters from Assiut, Egypt.

In the meantime, Wayne had returned from New York and things settled back to normal again. As September approached Margery decided that she would not return to Ames for her sophomore year, but would enter the Northwest State Teachers' College at Maryville, Missouri to specialize in primary education. She had always loved to work with little children, and she decided that there could be no more interesting profession than teaching. This is almost a family tradition, for Mr. Driftmier's four sisters have all taught, and my four sisters and I have all taught school too.

It was in August 1939 that I changed my Kitchen-Klatter program from K F N F to K M A Station. At this time the family sold their interests in K F N F and I was free to accept the

position on the station over which you now hear me.

Station K M A is easily heard throughout a wide territory and I am glad so many more of you can enjoy Kitchen Klatter. I have not only kept the listeners that I had, but have added thousands more to our friendly circle. One of my greatest thrills is receiving letters from old friends who had not heard my voice for years, but now are able to hear me again.

Donald entered his senior year in high school that fall, Margery went to Maryville, and we realized that in one short year all of our children would be through the Shenandoah public schools. I remember that when Howard and Lucile entered school in 1915 I looked ahead to when they would graduate from high school, and it seemed like almost a lifetime stretched ahead. We had children in school from 1915 until 1940—twenty-five years—and looking back it seems to me that this quarter of a century has simply flown by. It's hard to figure out just what became of all those years.

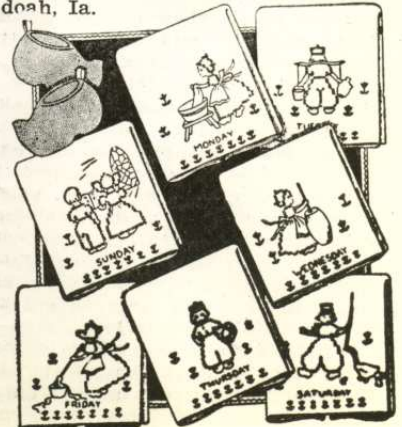
In December we had a short visit from Lucile before she and Russell went to Arizona, and then Christmas rolled around again. We started Frederick's Christmas gifts to him in November, and his presents didn't reach us until the following July, so our Christmas stretched out over quite a bit of time. We were very busy all through those winter months. Kitchen-Klatter was now going out to you every month rather than every-other month, and it kept me humping to write the issues and get them down to the printer on schedule.

(Continued in April)

### Dutch Pair for Your Kitchen

A combination of cross stitch and outline breaks the monotony both in effect and in the working of these designs. Then, too, the little Dutch girl and the little Dutch boy share honors equally on a set of seven day-of-the-week tea towels. On three week days we find the maid doing a thorough job of washing, churning and scrubbing, while on the other three the boy is busy as can be. Sunday, of course, finds them attending services together.

All seven of these designs come on transfer C8858, 10¢, as well as motifs for a pair of wooden shoes . . . perhaps one of his and one of hers . . . which make attractive and useful panholders. Order from Leanna Driftmier, Shenandoah, Ia.



On July 28, 1939, Frederick Driftmier, tells the family good-bye, and leaves for his school work in far away Assiut, Egypt.



## 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.)

Alexandria, Egypt,  
July 18, 1940

I think it is about time for me to write another letter home. I seem to write by "fits and starts". Some how one does not feel much like writing letters when not sure they will get out of the country. Part of the soldiers have been taken to another camp farther out on the desert. The commanding officer came to me and said that because the men enjoyed our "hut" so much he hoped I would be able to do something for them in their new location. I can't do much but am going to do what I can for them. I am considering buying me a motorcycle to go back and forth to this new "hut". You know, I always did want to own a motorcycle. There is a beautiful shore road the length of Alexandria, a simply beautiful and marvelous road. I could have a lot of fun riding along there.

There are many native Egyptians dying of scorpion bites since the blackouts. The natives believe that if they can find and kill a scorpion after one has bitten you, death will not result from the bite. Well, since the blackouts are on, it is so dark at night, the scorpions cannot be found. The delay in treatment caused while the native is looking for the scorpion has been causing a great many deaths.

Guess what! I had a letter from you yesterday that had been five months on the road. In the very first line you told about a snow storm, and here I was reading about that snow-storm while standing in the broiling hot sun of the Arabian desert.

Most of the regular soldiers here have a very hardened appearance and it could not be otherwise, for they sleep on boards with a steel helmet for a pillow. They live on food that would turn the stomach of the average person. They are shut off from all of the niceties of life and the things that make for respectable living. I keep asking them to come to church, and the most frequent answer is that they have not been to church in 8 or 10 years and don't think they'll start now. I am realizing more and more the good a church service can do a person. If we can once get these fellows to attend a service they will come to every meeting and enjoy them. I think a lot of them want to come but are afraid they will be made fun of.

Aug. 4. As I write this letter the hut is actually shaking and quaking from the vibration of gun fire. I rushed outside to see what it was all about. While I was outside there was another air raid warning, whistles started blowing, bugles sounding. I came in and grabbed my steel helmet and made for the trench just outside the hut. Italian planes were right overhead but they were saving their bombs for a bigger target.

I have been scared to death that I would get bed bugs here. Many times I have seen soldiers pick them off their clothes, and throw them on the



Campus and college buildings of Assiut College, American Mission, Assiut, Egypt.

floor without killing them. Several times I have killed one or two on the walls of my room and even found them in my helmet but never in my bed. The beasts that do get in my bed are the cockroaches, big ones fully two or three inches long. I sprinkle insect powder all over the sheets and around the legs of the bed in hopes of keeping the brutes out.

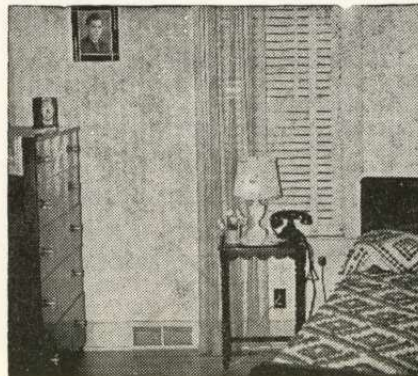
Everything is quite calm now, but I am afraid it is the calm before a storm. I hate to see the fellows get into this fight. I have come to know some of them very well. They are not at all afraid and will fight to the end. I am not saving any money on this job. I have been spending it all on my soldier friends. I know I have helped a lot of fellows for every day someone of them comes in and thanks me for what I have done for him. I, in turn, am thanking the Y. M. C. A. for making it possible for me to help them and who knows, I might be in a uniform some day, and I know what a place like this would mean to me.

I will probably stay in this work right up to the beginning of school, although I will admit I am getting very tired.

Lovingly,  
—Ted.

## FOR WINTER LAUNDRY

"For winter laundry, where they must hang the clothes outdoors, use a pair of clean white gloves, both for hanging out and bringing them in. Just chore gloves. I keep mine in the clothespin bag. And have your clothespins warm, too. Wipe the line with a kerosene cloth and clothes won't freeze on so you have to tear a piece out of the corners to get them off the line.—Mrs. J. M., Decatur, Ill.



A view of my new bed room. I made the candle wick bed spread last winter. The candle wicking is in shades of orange and brown.

## EMBARRASSING MOMENTS

Our minister was making his usual Sunday evening announcements when suddenly the lights went off. She was sitting in the choir, close to the young man pianist. Thinking to relieve the dead silence, she slipped out of her seat and found her way to the pianist to ask him to play something to hold the crowd until the lights could be repaired. She was just bending over to whisper to him, when on came the lights. The crowd roared. You can't tell her anything about circumstantial evidence! This happened to my sister-in-law.—Madison, Mo.

I was going to cook some tapioca, and when my milk was boiling I reached in the cabinet, found the box and poured some in. When I stirred it, I thought, "My, that looks funny." It smelled terrible. So I got my glasses, which I always wear but had taken off on account of the steam in the kitchen. It was the awfulest looking stuff, and I couldn't imagine what was the matter with my tapioca. I went to the cabinet to get the package and see what was the matter, and my, oh, my, I was cooking bird seed!—Oxford, Ia.

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



## BEAUTY HINTS

By Eva Hopkins



Eva Hopkins

"I have neglected my complexion for so many years, that I know you can do nothing for me!"—How many times I have heard this in the last twenty years. There is always a plaintive tone; one of regret that a little time and effort had not been put forth to help keep the smooth satin skin of their girlhood. How glad I am to bring them hope and to help them regain at least a part of their lost treasure,

for after all a good complexion is a priceless treasure. It is sometimes hard for the teen age girl to appreciate the petal smoothness of her perfect skin and to take care of it properly. She doesn't realize what ageing and weathering and lack of care will do to it. She is perhaps tired when the day is over, and thinks that it will make little difference if she does not remove her makeup and give her face a good cleansing at night. These omissions pile up and the first thing she knows, her skin is drab looking and faded. The bloom of youth is going—gone. The pores become clogged with refuse matter and stale makeup; they become enlarged and resulting blackheads and pimples sometimes come. Then tiny wrinkles and she looks years older and wonders why some other woman her own age, looks so much younger. Yes, proper care of the skin is worth while!

It takes only a little time and effort. Some good facial soap and water! Perhaps a little cleansing creme, and creme powder. Some rouge and lip stick if you care. That isn't much of an outlay, is it?

Remember that creme powder covers a multitude of past omissions and I think that its daily use in the mornings after a nightly cleansing will pay you many complexion dividends and compliments from your family and friends.

Spring begins in March. We leave old man winter behind and start being out of doors more. This is especially trying on the skin, after being around the stoves all winter. Care should be taken to prevent the chapping and roughness from the winds and sudden chill of spring. You can't set a hot house plant out too early in the spring; it is too tender. Compare your own complexion to that, for it is comparable.

"I am sending for the Kitchen-Klatter Magazine. I don't want to miss any of them now that I have found how nice they are. I read every line of them when they come, even the ads. I especially enjoy the recipes. Cooking is my hobby and I am always looking for new recipes—never have too many for cakes."—Mrs. W. C. F. Bethel, Kans.



## MRS. FIXIT HELPS YOU MOVE

By Maxine Lance Sickels

Wouldn't it be grand if early on the morning of March first, we could suddenly "sail thru the air with the greatest of ease" carrying our belongings on a magic carpet? Having survived a number of moving days, I am sure we will either wade our weary way thru spring mud, shovel it thru winter's last deep snow drifts or bound from hump to hump of a road that was yesterday a sea of mud and is today a frozen series of ruts and huge bumps.

It makes the work easier if all the things that can be spared are packed before hand. It is simpler too, if each box is filled in a certain room and plainly labeled with its contents.

Guard against breakage by putting a layer of oats, excelsior, fine hay or crumpled paper in boxes that are to hold dishes and canned goods.

If you can find someone with experience to help you move, I would like to be excused, but I will gladly come back tomorrow and help arrange your furniture.

Say that you have a rug that is entirely too small. Try putting the rug across one end of the room. Paint the other end and use scatter rugs or another small rug. Then arrange the furniture in two groups, dining room on one end and living room on the other.

Say that you have a dining-room for the first time and no fifteen or twenty dollars for a buffet. Same old table and chairs. Paint them if you want to, add seat covers and maybe aprons on the backs—tailored or frilled to suit you. Buffet? Have you an old dresser base, a drop leaf table or a commode? Open bookshelves or a little table called a server may be purchased for as little as three dollars—unpainted. Any of these may be used in a small dining room with a mirror, a wall hanging, or a set of selves above them.

Did you say your curtains don't fit? They never do.

Are they too short? Can you sew an extra piece on the top and cover it with a valance? Or could you put three harmonizing bands across the bottom?

Here is an idea that decorators have been using for several years, but it still sounds revolutionary. I tried it before I recommended it and it does work. Many times the paper on one side of a room is soiled and it is impossible to paper the entire room. Try papering that one side. Buy a paper that is of the same general tone or shade. I used an all over flower pattern with textured paper. Remember that a more definite pattern in a brighter color will bring the wall in (use it on the end of a long room). An all over pattern in softer colors will push a wall out (use it in a small room or on the side of a long narrow room.)

## "HEALTH HINTS"

By Mrs. Walt Pitzer

I have not forgotten my friends who want help with that "excess baggage", but I feel like I am buzzing in a circle trying to find SAFE and PRACTICAL suggestions on reducing.



Mrs. Walt Pitzer

The newer knowledge of nutrition, and advice on safe reducing diets and methods, give me a hopeful outlook.

Our past efforts were more than wasted, for we deprived our systems of many necessary minerals and vitamins. Our weight and bloated back like rubber balls with an elastic string attached. I am studying the subject very thoroughly and by April or May issue I hope to have a plan which will help us reduce without starving or turning somersaults.

Now we will chat about this and that. Hope you folks read the article in January issue on "why" we should worry, and "how" we should worry.

One lady asks if dreams are warnings. I, too, have often wondered about dreams. A psychologist tells us that all dreams have a "physical finding." (He is probably warning us to watch our diet.) What is your idea and experience?

Health inspectors advise cleaning the top of the milk bottle before removing the cap. They also advise that dogs and cats have their own feeding pans and these should not be washed with the family dishes because of danger from animal bacteria.

We are advised to stretch every muscle possible at least ten times during the night or before we arise in the morning. Fine exercise to help reduce bloated abdomens. And folks who have damaged heart muscles can stimulate the circulation without strain upon the heart.

Last year bicycle accidents caused 675 deaths and injured approximately 35,000. Of that number 17,500 were between the ages of 5 and 15 years. One large city reports 1 out of every 4 bicycle riders were breaking some traffic law.

Some children become confused and often rush into danger when a motorist insistently honks, whereas a gentle tap of the horn may help the child to grasp the situation and ride to safety. Certainly motorists should realize that children do not have adult reasoning, and many of them are playful and enjoy frightening the motorist. (Haven't we all seen adults who get a thrill from speeding up to another car, then slamming on the brakes just before the collision.)

We can surely have patience with the child and "Lose a Minute to Save a Life."



## THE GIFT BOX

By Gertrude Hayzlett

Several requests have come for suggestions as to what to do with discarded silk hose. The first thing to do is to collect a large number of them. Your friends will probably help you here. Sort them according to weight, then cut off the feet and the lisle tops.

Next cut the stockings into strips, beginning at top or bottom and cutting round and round. After a little practice you will find it easy to put 2 or 3 stockings one over the other and cut all together. Service weight should be cut into half inch strips, chiffons into three-quarter or inch wide strips. You will probably want to dye your material. This may be done either before or after cutting. I prefer to do it before, but if you do it afterwards, loop the strips into loose bundles and tie with string before dyeing. When dry, wind into loose balls and you are ready to make any number of beautiful things.

Rugs are our first thought. Hooked, braided, crocheted, woven; and there are many gadgets on the market for making novelty rugs that work excellently with these silk rags. Do you remember the spool knitting we learned to do in kindergarden—with 4 nails in the end of a spool and string, that came out the hole in the other end of spool as a large round cord? Get a 3 inch circle of wood—2 or 3 inches long—and have friend husband bore a one-inch hole through the center, then do some spool knitting with your silk rags. The resulting cord can be twisted round and round and sewed together to make a lovely rug. If your supply of rags (or your energy) is short, make a tiny "rug" and use as a mat on the table, or a set for back and arms of chair or davenport. One of the prettiest holders I have had was made by weaving silk hose strips on a 6-inch square frame with nails set  $\frac{1}{4}$  inch apart around the edge. The strips were pulled slightly, so the rough edges curled inside. They also make pretty hot dish mats.

An unusual rug may be made with rags cut wide, and carpet warp. Crochet a chain of warp as long as rug is to be wide. Take a tight stitch over the end of rag strip which should be wide enough so it is the size of a lead pencil when crushed together by the crocheting. Fold the end of the strip back neatly, ch 2, miss 2 on ch, a dc in next st, inclosing the filler strip which is carried along smoothly and evenly, and worked over. Repeat to end of chain, turn filler back on itself and do each row the same way, working over the filler and the previous chain, with 2 ch between the dc. The ch is hidden and the stitches, coming alternately, give the appearance of having been woven. Oval rugs may be made the same way, beginning at center with a ring of 3 st, and going round and round, increasing as necessary to make work lie flat.

A LETTER FROM LUCILE  
(Our daughter in California.)

Dear Friends:

I have just finished putting a pork roast in the oven and making a bowl of dressing to bake with it, so while this cooks away I shall sit down and visit with you for a while. Already the kitchen smells so good that I think you can get a whiff of it back in the middlewest if you'll just step outside the back door and cock your head toward where the sun is going down!

This afternoon Louise Alexander and I drove up to market, and we both said as we rode along Hollywood Boulevard that it seemed like April in Iowa with a blue sky filled with racing white clouds, and a soft south wind blowing. After we had finished our marketing we picked up Jean, Louise's little girl who is now two-and-a-half, and when she came running out of the house in a bright yellow sweater and an equally bright yellow dress I said that she looked exactly like a little wild canary. She had her new bird book with her so that she could sit down beside Russell and show him how many different birds she knows, and we were really impressed when she turned the pages and pointed out such obscure specimens as the egret and wood duck and sandpiper. We could hardly keep our faces straight when she rolled off the word "red tananger" but not a single one stumped her and she went straight through the book like a veritable bird specialist.

Last Sunday afternoon Russell and I went for quite a long walk, and as we were wandering along I suddenly remembered that it was Margery's birthday. As soon as I thought of this I began to laugh, and when Russell said, "What's the matter?" I told him that I had never been able to think of Margery's birthday without remembering what happened the morning she was born. Howard, Dorothy, Frederick and I had stayed all night at Grandfather Driftmier's house, and in the morning after breakfast Aunt Anna said that we should go home and change our clothes before we went to school.

Well, the minute we opened the front door I knew that something was up, so we raced upstairs into the south bedroom and sure enough, Mother was

in bed (an unheard of thing at eight o'clock in the morning!) and wrapped up in a pink blanket beside her was the baby.

"Is it a girl?" I fairly screamed, and mother said, yes, it was a girl, and because I had wanted a girl so desperately after having Frederick and Wayne in a row, I broke down and cried. There was great confusion, and I don't remember changing my dress or anything else concerned with getting to school. But suddenly, about eleven o'clock while our geography class was reciting, I looked down at my dress and to my horror I discovered that I had it on wrong side out! Furthermore, it was a dress mother had made for me with a great deal of wool embroidery on the sleeves, and you know what the underside of wool embroidery looks like. Well, in dreadful embarrassment I asked to be excused so I could "wash my hands", and then as fast as I could get to the basement I tore down and turned the dress right side out.

I've often told Margery that she was the only good excuse I could ever think of for actually wearing a dress wrong side out at the ripe age of ten, but she always was so particular about how she looked that I don't think she ever quite believed my story. For some reason I'm still inclined to think of Margery as a little girl, and I have to stop and remember that she is taller than I am and a junior in college. This thing of remembering her as a little girl comes from the fact that I always thought of her somehow as my child. I took care of her much of the time when she was a baby, and then when she got older I liked to dress her up and take her with me to my music lessons, to the library, and anyplace else I might be going.

It is beginning to get dark now. The mountains that I can see from my windows have turned a deep purple and rose, and above the palm trees down the way I can see the new moon. These nights when I walk down the street with Russell for a short distance when he leaves for work, it is hard for me to realize that back where you are the moon shines down on ice and snow. Here the nights have been so warm that I often step out without my coat, and sometimes if the wind is blowing slightly I can smell the pepper trees and roses.

In another ten minutes or so Russell will be coming home to dinner, so I must stop now and see how the pork roast is doing.

—Lucile



## Watto Says:

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hard work. Do your  
housecleaning Electrically.

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Enter the Big New Kitchen-Klatter Contest on back page of this magazine.





She read the fancy recipes,  
Each one a tempting winner,  
Then, dashing to the kitchen,  
Fixed some ham and eggs for dinner.

### NIPPY CHEESE SANDWICH FILLING

2 cups strained canned tomatoes, juice and pulp  
2 tablespoons minute tapioca  
½ teaspoon pepper  
¼ teaspoon dry mustard  
2½ cups (½ pound) grated American cheese  
1¼ cups (¼ pound) ground dried beef  
¼ teaspoon Worcestershire sauce  
Combine tomatoes, minute tapioca, pepper and dry mustard in sauce pan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Add cheese gradually and stir until melted. Remove from fire. Add dried beef and Worcestershire sauce and blend. Cool. Makes 2½ cups filling. Mrs. S. K., Lincoln, Nebr.

### DOUGHNUTS IN RHYME

1 cup sugar, 1 cup milk,  
2 eggs beaten, fine as silk.  
Salt and nutmeg, (lemon'll do)  
Of baking powder, teaspoons two.  
Lightly, stir the flour in;  
Roll on pie board, not too thin.  
Cut in diamonds, twists or rings,  
Drop with care, the doughy things,  
Into fat that briskly swells  
Evenly, the spongy cells.  
Watch with care the time for turning,  
Fry them brown, just short of burning.  
Roll in sugar; serve when cool.  
Price a quarter for this rule.  
Sugar for doughnuts should be dissolved in the milk to prevent them from absorbing the fat in frying.

### CHOCOLATE NUT WAFERS

½ cup butter  
1 cup sugar  
2 eggs  
2 squares bitter chocolate, melted  
1 cup nut meats, chopped  
¼ teaspoon salt  
¼ teaspoon vanilla  
2/3 cup flour  
Cream butter and add sugar. Add eggs and mix well. Add melted chocolate, nuts and salt, vanilla and flour. Drop by teaspoonfuls, 1 inch apart on buttered pan. Bake in moderate oven.—Mrs. R. H. Marks, Alexandria, Nebr.

## "Recipes Tested in the Kitchen Klatter Kitchen"

By LEANNA DRIFTMIER

### DIVINITY ROLL

1¼ cups sugar  
2 tablespoons white corn syrup  
¾ cup water  
½ cup chopped raisins  
1 cup chopped dates  
1 cup nut meats  
4 tablespoons orange juice  
1 beaten egg white.

Boil sugar, syrup and water until it forms a soft ball in cold water. Combine raisins, dates, nutmeats and moisten with orange juice. Blend well. Beat egg white until it stands in peaks. Pour the hot syrup over egg white, beating constantly. Beat until thick. Spread out on heavy oiled paper, spread date mixture smoothly over divinity blanket, roll up like jelly roll.

### SOUR CREAM DEVIL'S FOOD CAKE

1½ cups rich sour cream  
1 cup sugar, mix with cream  
3 eggs, well beaten  
1 teaspoon soda  
½ cup hot water  
3 tablespoons cocoa  
1 tablespoon soda  
2 scant cups sifted flour  
Mix cocoa and soda and add the hot water to them.

### CINNAMON ROLLS

2 cups milk  
¼ cup sugar  
½ cup lard  
2 packages granular yeast  
1 cup mashed potatoes  
1½ teaspoons salt  
8 cups flour  
3 eggs, beaten  
Butter  
1½ cups brown sugar  
2 tablespoons cinnamon

Scald milk; place in a bowl with sugar and lard; cool to lukewarm. Sprinkle yeast over this; stir until dissolved. Add potatoes, salt, and enough flour to make a thin batter. Beat vigorously, until smooth. Cover, and set aside until very light; then add eggs and remaining flour. Roll out, spread with melted butter, and sprinkle with the combined brown sugar and cinnamon. Roll as for jelly roll, slice and place (cut side down) in a well greased baking pan. Let rise and bake.

### MEAT BALLS

1 pound round steak, ground fine  
½ pound lean pork, ground fine  
1 cup bread crumbs  
1 small onion, grated  
2 eggs, slightly beaten  
1 tablespoon salt  
½ teaspoon pepper  
1 tablespoon ground sage

Mix ingredients thoroughly, then form into small balls and roll in flour. Make a sauce of the following:

1 small can tomatoes  
1 cup water  
1 medium sized onion  
½ teaspoon black pepper  
1 tablespoon brown sugar  
1 teaspoon chili pepper  
1 teaspoon salt

Boil 3 minutes. When rapidly boiling, add the meat balls and cook slowly for 45 minutes. Serve the meat balls on a platter with the sauce in which they are cooked.—Mrs. F. K., Osceola, Iowa.

### SAUSAGE WITH APPLE DRESSING

1 pound link sausage, or bulk sausage may be used.  
2 cups bread crumbs  
1½ to 2 cups finely chopped apple  
¼ cup chopped onion  
¼ cup brown sugar  
2 tablespoons melted butter  
1 teaspoon salt

Fit sausages in the bottom of a baking dish. Make a dressing of the other ingredients, using enough water to bind dressing together. Pack in closely over sausage. Bake 45 minutes in a moderate oven. Drain off any excess fat before serving.—Mrs. E. S., Exeter, Nebr.

### HOT MILK SPONGE CAKE

1 cup sifted cake flour  
1 teaspoon baking powder  
3 eggs  
1 cup sugar  
2 teaspoons lemon juice  
6 tablespoons hot milk

Sift flour once, measure, add baking powder and sift together three times. Beat eggs until very thick and light and nearly white. Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, a small amount at a time. Add milk, mixing quickly until batter is smooth. Turn at once into ungreased tube pan and bake in moderate oven (350°) 35 minutes or until done. Remove from oven and invert pan 1 hour, or until cake is thoroughly cold. This cake may be baked in two lightly greased 8x8x2 inch pans in moderate oven for 25 minutes. Frost with your favorite sponge cake frosting.—Mrs. R.W.H., Boone, Iowa.

"After receiving a few copies of the Kitchen-Klatter, I am thoroughly convinced that I like the magazine very well. I like it so well that I want to order a year's subscription for myself and one for a year for my mother."—Mrs. A.W.H., Stanton, Nebr.





A Thursday broadcast from the Kitchen Klatter Kitchen. Helen Castle beating the eggs while I finish creaming the butter and sugar.

Whatever does this rushing mean?  
I wonder what's the matter.  
Oh, sure enough, it's two o'clock  
And time for Kitchen-Klatter.

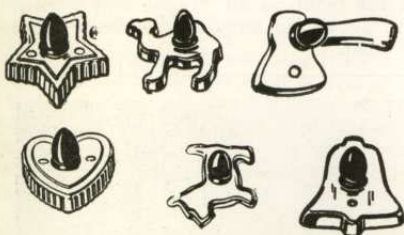
We never want to miss this time  
It helps us one and all,  
So we drop our work and listen  
When Leanna makes this call.

#### NEW ENGLAND GINGER COOKIES

- 1 cup sugar
- 1 cup shortening
- 1 cup dark molasses
- 2 well beaten eggs
- Pinch of salt
- 1 scant teaspoon ginger
- 1 tablespoon vinegar
- 1 tablespoon soda

Mix the ginger with the sugar to prevent lumping. Cream sugar and shortening, stir in the molasses then the beaten eggs and salt. Dissolve the soda in a very little warm (not hot) water in a good-sized cup, add the vinegar to this, let it foam well, being careful to hold the cup over the mixing bowl as it is likely to foam over. Add this to the other ingredients, and enough flour to form a soft ball with the hands. Put small balls of the dough on a greased baking sheet about 2 inches apart and press with a glass dipped in sugar. Bake in a medium hot oven. Do not be alarmed at the amount of soda as it is just right.—Mrs. Chas. Marsh, 517 N 8 St., Council Bluffs, Iowa.

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

LEANNA DRIFTMIER  
Shenandoah, Iowa

#### A BIBLICAL CAKE

Sometime when the Ladies Aid or other church society is to be entertained, why not surprise them with a cake made entirely from ingredients mentioned in the Bible? Of course they will want a copy of the recipe, so you can have a lot of fun passing it on and letting them look it up for themselves. Or it can be made into a game with a small prize for the one who first gets the correct recipe.

- 4½ cups I Kings 4:22
- 1 cup Judges 5:25, (last named article)
- 2 cups I Samuel 30:12 (last named article)
- 2 cups Jeremiah 6:20
- 2 cups Nahum 3:12
- 2 teaspoons I Samuel 14:25
- 6 Jeremiah 17:11
- ½ cup Judges 4:19 (last clause)
- 2 teaspoons Amos 4:5
- Season to taste with II Chronicles 9.9. — Mrs. P. A., Geddes, So. Dak.

#### LIQUID TRANSFER

- 1 tablespoon white soap powder
  - ½ pint boiling water (soft preferred)
  - 2 tablespoons turpentine
  - Stir until cool, and bottle.
  - Shake well before using.
- Makes transfers of wall paper, magazines and newspaper on cloth, tin, wood, paper etc. Children love comic characters from comic strips on their pockets, hankies, etc. Take the picture to be transferred and dampen it with the solution—not too damp. Let stand 2 minutes, place on article desired, face down. Cover with 4 thicknesses of newspaper. With the bowl of a large spoon, rub over entire thickness, pressing down until stamped. Don't let it slip.—Mrs. K., Creston, Iowa.

#### SOAP

- 5 pounds fat, warm
  - 1 can lye
  - 1 quart soft water
  - 2 tablespoons borax
  - 1/3 cup ammonia
  - 2 tablespoons sugar
  - 1 cup sal soda in ¼ cup water
- Warm fat to temperature stated on your lye box. Mix lye and rainwater also according to temperature on lye box. When right temperature, add other ingredients and last add the fat, stirring constantly until right consistency to pour in box. Use wooden spoon and large granite dish pan. It is very good soap. — Mrs. L. P. M., Northwood, Iowa.

#### FIVE-WAY COOKIES

Thoroughly blend 1 can sweetened condensed milk with ½ cup peanut butter, then add any one of the five ingredients listed below:

- (1) 2 cups raisins
- (2) 2 cups corn flakes
- (3) 3 cups cocoanut
- (4) 2 cups bran flakes
- (5) 1 cup chopped nutmeats

Mix well and drop by spoonfuls on buttered baking sheet. Bake in moderate oven 15 minutes or until brown. Remove from pan at once. — Arlene Endicott, Ridgeway, Mo.



#### ALUMINUM JELLY MOLDS

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LEANNA DRIFTMIER  
Shenandoah, Iowa

#### LIVER CHEESE

- 3 pounds liver, ground
  - 1½ pounds fresh pork, ground
  - 2 tablespoons salt
  - 1 teaspoon pepper
  - ½ cup sweet milk
  - 1 teaspoon cloves
  - 1 chopped onion
  - ¾ cup cracker crumbs
  - 3 eggs
- Pack in pint jars and steam 3 hours.  
—Mrs. Jacob Schmuck, Windom, Minn.

## Fruit Puffs

- 1 Cup Mother's Best Flour
- ½ Cup butter
- 1 tsp. baking powder
- ¼ tsp. salt
- 1 Tbsp. sugar

Stir in sweet milk until thick batter is formed. Place 2 Tbsp. cherries or berries in cup and 1 Tbsp. batter on top. Steam 20 minutes. Serve with vanilla sauce.



#### 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.

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

## AFTERNOON

1:00 p. m.—Stamp's Quartette  
1:15 p. m.—Nancy Lee  
1:30 p. m.—S. O. S. Program  
1:30 p. m.—Back to the Bible (Sun.)  
1:45 p. m.—Chick Holstein  
2:00 p. m.—Kitchen Klatter  
2:30 p. m.—Melody Rangers  
2:45 p. m.—Garden Talks  
3:00 p. m.—Hillbilly Tunes  
3:15 p. m.—Hillbilly Tunes  
3:15 p. m.—Club Matinee  
4:00 p. m.—News  
4:30 p. m.—Faylon Geist, Organist  
4:30 p. m.—Back to God Hour (Sun.)  
5:00 p. m.—Irene Wicker  
5:15 p. m.—Bud Barton  
5:25 p. m.—A. P. News  
5:30 p. m.—Drama Behind the News  
5:45 p. m.—Captain Midnight

## EVENING

6:00 p. m.—Evening Jamboree  
6:30 p. m.—Earl May, News  
7:00 p. m.—Ben Bernie's Musical Quiz (Tues.)  
7:00 p. m.—Pot O'Gold (Thurs.)  
7:00 p. m.—NBC's Friday Night Army Show (Fri.)  
7:00 p. m.—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 Organy 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.—Song of Your Life (Sat.)  
8:00 p. m.—Old-Fashioned Revival Hour (Sun.)  
8:30 p. m.—John B. Kennedy, A. P. News  
8:35 p. m.—Chamber Music Society (Mon.)  
8:35 p. m.—Spin & Win With Jimmy Flynn (Wed.)  
8:35 p. m.—America's Town Meeting of the Air (Thurs.)  
8:35 p. m.—Your Happy Birthday (Fri.)  
8:35 p. m.—NBC Symphony Orchestra (Sat.)  
9:00 p. m.—Dramas by Olmsted (Mon., Tues., Wed.)  
9:00 p. m.—Madison Square Garden Boxing Bouts (TO BE ANNOUNCED)  
9:00 p. m.—Newstime (Sun.)  
9:30 p. m.—National Radio Forum (Mon.)  
9:30 p. m.—Meet Edward Weeks (Tues.)  
9:30 p. m.—Doctors at Work (Wed.)  
10:15 p. m.—Newstime (Mon. thru Fri.)  
10:30 p. m.—Unlimited Horizons (Fri.)  
11:00 p. m.—Newstime (Sat.)  
11:00 p. m.—Associated Press News  
12:00 p. m.—to 12:00 Midnight—Dance Bands—Jimmy Dorsey, Mal Hallett, Johnny Long, Woody Herman, Dave Marshall, Richard Himber, Jack Denny, Dick Rogers, Orrin Tucker, Johnny Gilbert, Bernie Cummins & others.

## KITCHEN-KLATTER KINKS

When heavy furniture flattens the wool rug under the coasters, just lay a damp cloth over the depression and press with a hot iron. The nap comes up like magic. — Mrs. L. J. Roeder, Afton, Iowa.

To clean soot out of stove pipes, after taking them down. Cut down the sides of an old broom, so it will slip into the pipe easily, scrub up and down and the pipe is soon thoroughly cleaned. — Mrs. Harvey C. Loding, Windsor, Mo.

To slice bacon thin, dip the knife in hot water until thoroughly heated. The bacon will slice nicely. — Mrs. Owen Willis, Weeping Water, Nebr.

When you want to crack black walnuts, first put them in a pan of boiling water and let them stand until water cools. When cracked, the nut meat comes out easier and in large kernels. — Mrs. Horace Nichterm, Waseca, Minn.

To serve flaming plum pudding in the old English fashion, soak sugar lumps in common lemon extract that is around 80 to 85% alcohol. Place soaked lumps in a design on pudding and set afire. It will not burn the pudding and the only taste is of lemon and it is very slight. You will be surprised how long it burns.—Mrs. Benj. Leitch, Indianola, Iowa.

After pouring gravy into bowl from skillet, I go at once with it to the sink, run hot or even cold water in it and wash it at once, while it is hot. Lots easier than leaving it to soak in the sink until dishwashing time.

When I take the top part of coffee maker off, I also wash out the coffee grounds and take off the cloth filter and drop it into a glass of water that has a little chlorox in. By the time I do the dishes, this is bleached out and I rinse it and hang to dry. If it does make them wear out faster, they don't cost so much; but don't use much of the bleach and they will last quite a while. I use the kind with string and fasten the ends so they don't pull out. —Thelma Gammel, Box 9414, Laguna Beach, Calif.

Here is a cookie trick. Roll the cookie dough right on the cookie baking sheet, then cut the dough into desired shapes. Next, remove the surplus dough between "cutouts". Do not move the actual cookies. Bake and you will have perfect shaped cookies. —Mrs. R. H. Rasmussen, Hubbard, Nebr.

To shorten baking time for apple pie by 20 minutes, first cook the apples five minutes in a small quantity of water, then cool them and proceed as usual.—Mrs. N. P. Nelson, Alden, Iowa.

To keep syrup from crystallizing after it has stood for some time, add 1 teaspoon of vinegar to each cup of sugar used in making the syrup.—Mrs. F. W. Monzingo, Hutchinson, Kans.



## OVER THE FENCE

Mrs. Chas. Kiele of 1813 Center St., Omaha, Nebr. was very much surprised and pleased to see a picture of her daughter on the cover of the February Magazine. The picture was taken over fifty years ago. Augusta is now Mrs. J. Waddell of 1815 Center St., Omaha, Nebr. She is married and has four children.

The first little snow drops are blooming—a sure sign that spring will soon be here.

So far, the flu bug hasn't bit any of our family. I wish I could include all of our Kitchen-Klatter circle in that statement. From your letters I find many of you have been having the flu.

I'm finding it hard to learn not to cook too much food for just three people. After planning meals for nine or ten it is hard to realize that one box of Jello will make enough dessert for two meals. I notice a difference in the grocery bills, too. For years we bought a gallon of milk a day. Now two quarts is a great plenty.

You have missed Frank Field's column in this magazine. Frank is very busy. He receives hundreds of letters which he wants to answer and finds it leaves him no time for magazine articles. I'm glad Frank has so many radio listeners who write to him, but hope he will soon find time to write for Kitchen-Klatter again.

Again I will give you my street and house number, for many of you will be in Shenandoah some time this spring or summer and I want you to come and see me. 201 East Summit. Drive east on Summit from the High School building, which is on Highway No. 3. We live the fifth house on the north side of the street. The ramp for my wheel chair is on the east end of the front porch. Come and see me. I'm never too busy to see you. I love to visit.



Perhaps a picture of the Driftmier home will make it a little easier for you to find when you visit Shenandoah, Ia.



## PRACTICAL POULTRY POINTERS

By Olinda Wiles

I know a good many of you are making regular trips to the brooder house or to look after your setting hens and if you haven't started that job yet a good many will be at it within the next few weeks.



Mrs. Olinda Wiles

Before you get your baby chicks, be sure you are ready for them. Have your brooder house thoroughly cleaned and scrubbed with a strong solution of lye water and then sprayed with a good disinfectant. Don't put your newly hatched chicks in a building that has a decided hang-over from last year and expect them to do well.

Be sure your stove is in good working order. Often chicks are brought home from the hatchery and then are subjected to alternate chilling and heating. The hatchery-man has spared no expense or labor to produce chicks that show every sign of good healthy activity, then in a few short hours they can be made the object of disease by the carelessness on your part, and often the hatchery-man gets the blame.

Use a good grade of litter that will stay reasonably dry and is free from dust.

Have plenty of feeder space, also plenty of containers for water, and keep them filled. Water is a very important article of diet during the entire life of the chick.

Do not overcrowd, and be sure of good ventilation without any direct drafts on the chicks.

I spend a good many hours with my chicks the first week, and consider it time well spent. You can learn by watching their feeding habits if they are doing as well as they should. Some just simply dive right in and stay right at the feeders until they are full. Others run from place to place, as if hoping to find something different. Others will eat a few bites and then run for a drink of water; and all seem to seek the hover when they are full, for a short nap, and then away they go again.

Before starting this column, I made a trip to the henhouse with a pail of water, and to see if the hens still had plenty of mash in their feeders. If any one can tell me how to make a hen use the nests when she wants to lay, I would be very glad to hear from you. I have one hen that lays regularly and she just sits on the roost. No, she doesn't lay at night, as the egg is never there in the morning, but at noon when I take out more water, I always find a nice brown egg under the roost, always in the same place. I put a nest on the floor near the roost, but to no avail.



## FITTING THE HOME TO THE CHILD

By Helen London

Very few of us live in houses which were especially planned to fit our families; therefore we must adjust the family to the house. Certain things are the right of every child; a place to play, a place all his own wherein to keep his treasures, and his own special hook for coat and cap. Children may seem disorderly, but most of them have a natural love of order, and like to find their possessions always in the same place.

It saves much confusion to have each child's wraps on his own hook; and a wall pocket to hold mittens is another great help, especially if the name of the small owner is written on his pocket and embroidered in outline stitch. He will feel responsible for his own wraps, and Mother will avoid the twice-a-day frantic search for caps and mittens. No home is too tiny to have this convenience.

Children need a playroom; but who can manage one in a five-room house with half a dozen lively youngsters dwelling therein? But we can give each child a little nook to call his own; a drawer, or a shelf, where he may keep his small treasures. Probably the shelf will bulge, then overflow, but sooner or later the youngster will discard much of the excess which he has collected.

It is good for us to learn, when we are young, that a certain amount of space can hold only so much, and some things must be discarded. Haven't you seen women who "never throw anything away", and whose houses, from cellar to attic, bulge with articles forgotten, seldom used, or better discarded? And haven't you known men who kept their garages so filled with broken tools, bits of wood or wire, old tires and tubes, and various debris, that one could scarcely find the car?

I wonder if their mothers "picked up" after them when they were small. The "magpie" urge is in many of us, and we have to fight constantly against the accumulation of junk.

One wise mother noticed that her three boys were always teasing their smaller sister, taking her toys and hiding them. So the mother chose a corner of the dining room, near a sunny window. Here, she told the boys, was Mary's house. The boys were not to enter it unless Mary invited them to play with her. It was comical to see a boy solemnly knocking on the windowsill, and hear Mary's sober, "Tum in!"

The difference between "mine" and "thine" cannot be learned too early. Smaller children should not be permitted to meddle with the possessions of the older children, either. Older boys and girls need some privacy. Possessions such as letters and diaries are not common property. Sometimes even parents overlook this fact. I do not believe the girl lives who would not resent having her letters opened before they are given to her, or who would enjoy having her parents read her diary while she is at school. If a mother does not respect her children's feelings in this matter, can she object when Sonny, aged ten, carries a bundle of letters Dad wrote her before they were married, to the "club house" for his playmates to peruse and giggle over?

Even in a small home, children should knock before entering a bedroom. They will not need to be taught this if Mother and Father always rap. Just such trifles of behavior make all the difference between ladies and gentlemen, or rude men and women, and none of us want our children to be boorish.

The home belongs to the children, as much as to the adult members of the family. If the children are made to feel this, they will love the home, take pride in keeping it attractive, and always have a feeling of gratitude that such a delightful home life had been theirs.

"I am the new president of our country club and I know your magazine will help me lots. Could you include in your magazine 'thoughts for the day'? I like your magazine because it has all of our problems in it. The poems are excellent and I like everything that is in it."—Mrs. F. S. Maryville, Mo.

## KITCHEN-KLATTER SUBSCRIBERS GET MANY FREE GIFTS

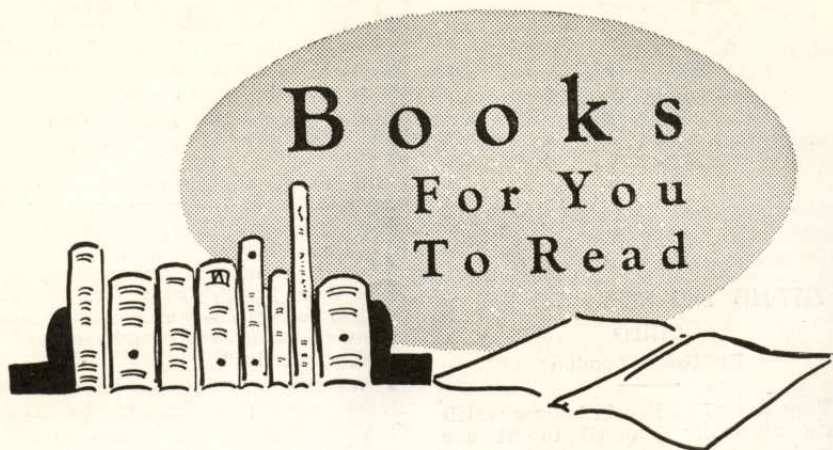
1. Just think of all you get with a year's subscription to Kitchen-Klatter!
2. Besides getting all 12 issues of this dandy magazine chock full of such things as poems, menus, recipes, favors, garden helps and many other things, you get a FREE GIFT with every yearly subscription.
3. Right now there are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

Item No. 9—Set of Embroidery Patterns.  
(Send 10c extra to pay postage and handling of Patterns.)

Item No. 10—Set of 6 Square Aluminum Jelly Molds. (Send 10c extra to pay for postage and packing of Jelly Molds.)

Item No. 11—Set of 6 Aluminum Cookie Cutters. (Send 10c extra to pay for postage and packing of Cookie Cutters.)





MISS ANNA DRIFTMIER, *Librarian*

Clarinda, Iowa, Public Library

After the excitement about *GONE WITH THE WIND* had subsided somewhat, Laura Krey brought out her story of the birth of Texas and called it *AND TELL OF TIME*. It was hailed as a parallel to *GONE WITH THE WIND* by some critics, with its setting further west. One heard praises about it and looked forward to a new one from her. It has come and is called *ON THE LONG TIDE*. It tells of the men and women who dared the unbroken forest and the Indians and wild beasts to drive them out of their chosen homes, and how they stayed to make the best of the land taken from the domination of Mexico and Spain.

The author was born in Texas and educated in Virginia and other eastern and southern states. Her winters are spent in St. Paul where her husband teaches in the University of Minnesota.

*SPRING SYMPHONY*, by Eleanor Painter, is the story of Robert Schumann. This is a good story, well written, and filled with the spirit of music. As frequently happens, the father wanted him to do the more practical thing like studying law, but Robert was so unhappy in that profession that he was given permission to make music his life work. How he spent his days studying and becoming efficient in it, and how he loved the young daughter of his teacher and finally married her, makes a fine story.

These rumors-of-war-filled days bring many novels about the subject. Philip Gibbs' new one is *SONS OF THE OTHERS*. The setting is in France where the reader becomes acquainted with the soldiers near the Maginot Line and learns their plans for defense against the enemy. How they failed and how they became entangled and surrounded and how they were finally withdrawn under terrible hazards and taken to England holds the interest. Although the papers of the time gave us the heartrending news, to read it in a novel brings it forcefully home.

Hartzell Spence tells the story of his father's ministry in an Iowa church, in *ONE FOOT IN HEAVEN*. As a man he looks back upon those years when his father preached and ministered to a congregation, managing under financial difficulties and influencing the younger generation with his strong personality.

Doctor Hathaway had great ambitions, but Marian Parsons, his fiancee, had no such thoughts as having her husband tied down to a hospital. Then he met Susan Van Wyck whose sole thought was to help him carry out his dreams, helping humanity to a better life. The title is *A STAR FOR SUSAN*, by Wees.

In *FROM MANY LANDS*, Louis Adamic speaks for the foreign-born and the second generation in America and their problems of adapting themselves to our customs, and of America's problem of assimilating them and making them good citizens.

"I received the December and January Kitchen-Klatter Magazines and they were read and enjoyed by all of us. There isn't one item that isn't read and a sigh for more. It is more like a visitor than a magazine. I am not going to miss another number from now on. I wish I had them all from the first up to now, but it has only been the last year that I knew of it."—Mrs. E. P.,—Wever, Iowa.

"I have made my 1940 papers in a book by fastening them together with paper fasteners with card board of light weight for covers. I enjoy re-reading them for I get things refreshed in my mind that I had forgotten about. There are so many good helps of different kinds, and I thoroughly enjoy the Hobby column, as I have so many hobbies myself."—Mrs. B. L., Ansley, Nebr.



A Book House made by Grace Wilson, Dell Rapids, S. D. to display in the library during book week.

### A Prize Winner Writes

Lincoln, Nebraska  
January 16, 1941

Dear Leanna:

What a Thrill! I received the check yesterday for the first prize in your contest and I cannot find words to express how happy you have made me. Please accept my sincere thanks.

Since I did receive first prize I wonder if you would be interested in knowing how I went about it to get so many words. First I listed, alphabetically, the letters from your sentence. a,a; c; d; e,e,e,e; f,f,f; h,h; etc.

Then I listed all the possible combinations of these letters. For example, I started with the letter a, going through all the possible combinations with a. Then I did the same with all the other usable letters.

I believe I had around 4000 combinations. While this seems like a lot of preliminary work, I think it paid for when I began work at my dictionary I looked for these definite combinations. If I found such a word I marked my list, if not, I turned pages to where the next combination should be found. This saved me from hunting over many useless pages and made for a greater degree of accuracy.

Contesting is a hobby of mine and I believe it is a good one. Win or lose, it is educational, gives one outside interests, develops the spirit of sportsmanship, and, I believe, makes us better citizens and better family members. So thank you for the contest itself and the great fun it has been.

Very sincerely yours,  
Mary F. Bailey.  
6742 Starr St.

"I enclose a one dollar bill for the Kitchen-Klatter Magazine and 10c for the cooky cutters. Words can't express how much I enjoy your magazine and I would call it the best little magazine in the world. I wish more people would order it. I keep every one of them and look at them again and again. Keep up the good work Leanna. Sincerely, Mrs. E.D., Hartley Iowa."



# Our Hobby Club

For Subscribers to the "Kitchen-Klatter Magazine"



Mrs. Myrtle Kenney, Sioux City, Ia., trains canary birds as her hobby.

## "YOUR CANARY"

By Mrs. Myrtle Kenney,  
Sioux City, Iowa

You no doubt have always had a canary. You thought you enjoyed the bird. But a thrill awaits you, as a tame and trained bird is more pleasure than just a singing Canary. Any one can tame and train a canary and do it easily. For the pleasure you derive in its performing, it does not take much time nor talent.

I trained a canary to ring a bell, take down a flag, ride in a cart around a circular track, climb a ladder and go thru a dark tunnel, doing this in twelve days.

In many ways a bird is easier to train than a dog. Training a canary to whistle a tune without accompaniment is perhaps the most laborious. It is easier to train a bird whose parents have done tricks or whistled tunes. No particular breed has the monopoly on aptness, altho' you cannot teach any tune to any bird. The pitch and quality of his voice must be considered. One bird will teach another bird easier than a person can. Naturally some birds are more quickly trained than others. Canaries surely have their little personalities. A female bird I have found to be easiest to teach tricks. I had the experience of training a bird to do tricks, and when he developed a voice, he would stand on the training perch outside of his cage and sing and no manner of coaxings could induce him to do his act, just as if he had out grown his stunts.

It is very essential to gain the complete confidence of your birds. Let them know they are secure. Never move quickly or frighten them. A bird does not easily forget. If he flutters, you should stand still until he has gained confidence and of himself feels secure. If your bird flutters and flies when you approach the cage, it is your fault. You no doubt have

been in a hurry, moved too quickly. This can easily be remedied. Move slowly until he is confident. COVER your bird frequently.

Give him the feed he likes and he will respond by doing your bidding. Do not talk much to your bird, whistle. I experienced a cold change in my voice, which frightened my birds. They did not know my unnatural voice. It is best not to handle your bird much. If your bird does not sing, your bird is not happy. His food is not right, he may be in a draft, or too bright a light. A singing bird is a happy bird.

Your canary and mine are most interesting. We realize fine returns for the time spent in their care.

## HOBBY COLUMN

Mrs. Neal Van den Berg, R2, Bussey, Iowa. Washcloths.

Mrs. Luzerne Whidden, Elkhorn, Nebr. Free samples. Send her the name and address of advertiser.

Mrs. Jessie E. Weinheimer, 5417 Lowell Ave., Lincoln, Nebr. Buttons.

Mrs. Charles Tansey, Weldon, Iowa. Buttons.

Mrs. Clarence Monsma, Sully, Iowa. Shakers. Pot holders. Will exchange quilt pieces for the above.

Mrs. Elizabeth Miller, LB 393, Dexter, Iowa. Beads.

Mrs. Minnie Wilson, 315 Hancock St., Findlay, Ohio. Buttons, stamps, postmarks, pictures of multiple births, pictures of large people and small people.

Mrs. Fred Victora, 409 W. Filmore St., Winterset, Iowa. Salt and pepper shakers.

Mrs. Everett Sleeper, 315 So. 9 st., Cherokee, Iowa. Buttons and handkerchiefs.

Mrs. D. L. Raher, Hawarden, Iowa. Novelty shakers, cactus, miniature pictures.

## CLASSIFIED ADS

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

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

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

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

**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.

**FOR SALE—Fancy Crocheted Pot Holders.** 40c a pair. Postpaid. Dorothy May Mueller, R2, Victor Iowa.

**PRETTY HAND WOVEN POT HOLDERS,** 11c each. 10 for \$1.00 postpaid. Pluma Ray, Lenox, Iowa.

**PATTERN AND DIRECTIONS** for making for making clever house slippers, 13c. Mrs. Ray J. Wilson, Inavale, Nebr.

**SURPRISE PACKAGE** — 3 lovely gifts, 50c. Seed mats, 75c. Grace Larson, Warrens, Wisc.

**FREE PKT.** Heavenly Blue Morning Glory with one pkt. each of Delphinium Vanderbilt Stram Hybrid, Chrysanthemums Poppy Red. 10c Postpaid. Mrs. Frank Overholtzer, Bx 32, Grand River, Iowa.

**GRACE W. LARSON,** Box 47, Warrens, Wisc. wants to buy an old Regina Music box. Must be reasonably priced.

**HERE IS A NEW ITEM** the city stores are featuring. An ironing board cover that requires no pinning, tacking, lacing or tying. Put on or taken off in a jiffy. Fits any ironing board. Made of extra good grade of muslin, washable, sells on sight. Agents wanted everywhere. Send 25c for each cover to the "Mary Ann", Lincoln, Nebr.

**QUILTING** — We quilt all the year around. Write for prices. Work guaranteed to please. Mary Hulsebus, Buck Grove, Ia.

**HOBBY CLUB NEWS,** a paper for hobbyists, is 75c per year or 10c per single copy. Box 222, Cornling, Iowa.

**FOR SALE—Beautiful Yo-Yo Spread.** Write if interested. Mrs. M. Schroeder 219 W 9th St., Newton, Kans.

**CHOCOLATES.** — My Approved Home-made Chocolates, assorted pound box 75c postpaid. Mrs. Isabell Bodenberger, Adel, Ia. Route 3. Visit my Shop at Panther, Iowa, Highway 64.

**FOR SALE—White Roller Canary hens,** \$2.75. Mrs. Otto Von Gemmingen, Hampton, Ia.

Mrs. Otto Kopaska, Greenfield, Iowa. Novelty cream pitchers and china animals.

Mrs. H. I. Cover, North English, Iowa. Buttons.

Mrs. Ernest Anliker, West Bend, Ia. Poems. Odd and old vases.

Mrs. Wm. Jelinek, Linwood, Nebr. Hankies, pencils with advertising on, 10x10 inch quilt block, any design.

Miss Lela Williams, R4, Eagle Grove, Iowa. Postmarks, movie stars, stamps, napkins.





## OUR CHILDREN



### WINTER FUN

By Fern Christian Miller

Dean Savy looked wistfully out of the living room window at a frozen gray and white scene. Snow banks were piled high over shrubs and grass, and the sky was dark with clouds.

"Oh, Mother," he sighed, "what can I find to do this cold Saturday morning?"

"You might play with your circus set, or color pictures, or read," she suggested cheerfully.

"I'm tired of all those things. That's all I've done every evening for a week," Dean replied, tossing himself into a chair. He sat silent a few minutes, then went back to the window. "Mother, Jimmy hasn't been to his window to wave a single time this morning. He must be watching the birds from the other side of the house. May I go over and watch the birds from his window, too?"

"Why, I suppose so," answered Mrs. Savy. "Be sure not to track snow into Mrs. Brown's house."

Dean soon dashed into his chum's front hall, calling gaily to Jimmy as he came. He hung his red cap and mittens and warm blue coat on a hook, and rushed into the cozy living room.

Jimmy turned from the big South window, calling warningly, "Shh-h! You'll scare all the birds away."

Dean tiptoed to the window. On the wide ledge were two beautiful Cardinals, calmly eating chopped sunflower and pumpkin seed. "Where did you get the seed?" Dean asked very softly, so as not to frighten the red birds from their feast.

"Father saved them from the sunflowers, and out of the pumpkins last fall. He told me when he was drying them that they were going to furnish me some good winter fun. And they are, too!" Jimmy explained.

"Look at the birds under the Cedar tree," Dean said. "What are they eating?"

"Why, I scattered some bread crusts and wheat out there early this morning. You see there's no snow under that thick Cedar, and it's sheltered from the wind, too. Look, there are some Sparrows and two Blue Jays. The Blue Jays keep chasing the Sparrows away, but they come right back."

"Isn't this fun, Dean! See the tall pole with the open-front box on top? That's the weather-van feeding station Daddy helped me make. It's made so it turns in the wind, so the

open front is always turned away from the cold wind. We put suet (That's scraps of beef fat the butcher gave Daddy for just a few pennies), and corn, and apple peelings in the feeding station."

"What is the tin band about half way up the pole for?" inquired Dean in a puzzled tone.

"Why, that's a cat guard," laughed Jimmy. "You know cats like suet, too, and sometimes they catch birds. The guard keeps them from climbing the pole. Oh! there's a bird I haven't seen before in the feeding station. See, the black and white one eating suet. Let's look him up in the book."

For several seconds the rustling pages of the book were the only sounds in the warm room.

"I've found it," cried Dean. "It's the black and white Creeper. It says here they go up and down the trunks of trees searching for insects under the bark. See, isn't this picture the same bird?"

"Yes, it is. Let's read it out loud." And Jimmy read the page.

"Here's a picture of the Blue Jay. Isn't he a beauty, but he does love to scold the birds who try to eat near him," Dean said. The boys went back to the window to watch the Blue Jays, and four more Cardinals which had come to the window ledge to eat.

"The mother Cardinal looks as if she had gray paint mixed with the red on her feathers," observed Jimmy, thoughtfully. "Let's see if we can't paint the Cardinals in my paint book so they will be just the right color," and the small friends painted happily until time for Dean to go home.

"Of all the magazines I take, I like the Kitchen-Klatter best. I sure don't do much work when I receive mine until I read it from cover to cover, and then I read and re-read it; and then I have a year of the back numbers and I read them over and over again, and seems like every time I read them I get some good inspiration from them, not only educational but spiritual."—Mrs. O. B., Clarence, Mo.



Mr. R. A. Ferru of Cherokee, Ia. takes his children for their first sleigh ride.



A grandson of Mrs. W. H. Lile, Avoca, Iowa, and his spotted pony.

### GEOGRAPHICAL CONTEST

1. A presidential mountain. (Washington or McKinley.)
2. A colored sea. (Red or Black.)
3. A bird lake. (Eagle.)
4. A directing sea. (North.)
5. A lake that is seasoned. (Great Salt Lake.)
6. A reptilian river. (Snake.)
7. A canal that is a healthy country. (Welland.)
8. A city that is a Spanish explorer. (Columbus.)
9. A city that is a disciple. (St. Paul.)
10. A city that is an open fortification. (Frankfurt.)
11. A city that is 24 hours and 2,000 pounds. (Dayton.)
12. A city that is a stick and red paint. (Baton Rouge.)
13. A head-gear mountain. (Hood.)
14. A fresh and clean lake. (Clear Lake.)

### SCHOOL-BOY COMPOSITIONS

#### "Water"

Water is found everywhere, especially when it rains as it did the other day when our cellar was half full. Jane had to wear her father's rubber boots to get the onions for dinner. Onions make your eyes water and so does horse-radish, when you eat too much. There is a good many kinds of water in the world; rain-water, soda water, holy water and brine. Water is used for a great many things. Sailors use it to go to sea on. If there wasn't any ocean the ship couldn't float and they would have to stay ashore. Water is good to fire at boys with a squirt and to catch fish in. My father caught a big one the other day and when he hauled it up it was an eel. Nobody could be saved from drowning if there wasn't any water to pull them out of. Water is first rate to put fires out with and I love to go to fires and see men work with the engines. This is all I can think of now.—Freddie.





## GAMES FOR MARCH

### ST. PATRICK PARTY

**Snake Hunt.** Cut out snakes from green paper and hide them around the room. Give a prize to the one who finds the most snakes.

**Chase the Pig.** For this game two large potatoes are needed, and two yard sticks. Choose a lady and a man to play the game, seeing which can chase the pig (push the potato with the yard stick) across the room first. Play until all the men and all the ladies have played. Keep a record of each game so you can tell in this "battle of the sexes", who wins.

**Feeding the Pigs.** Have several couples play this game. Blindfold each couple. Give each man a spoon and dish of puffed rice and have them feed the rice to their partner from the spoon. Give a prize to the couple who finish first.

**Word Contest.** Give the guests five minutes to see how many words they can make from the letters found in the word POTATO.

### Snake Contest

1. Worn by women in the winter. (Boa)
2. Worn the year round. (Garter)
3. A babies toy. (Rattle)
4. A color. (Black)
5. Worn by an Indian. (Moccasin)
6. A fast horse. (Racer)
7. A gentleman cow. (Bull)
8. Necessary to life. (Water)
9. Term used during the Civil War. (Copperhead)

### Suggested Menu

Lime jello with halved pears in it.  
Green Mints

Cake with green frosting.

Coffee

Lettuce Sandwiches                      Olives  
Pistachio Ice Cream                      White Cake  
Coffee

"You have my sympathy, old man."  
"Why?"

"My wife has a new Easter Outfit and she is calling on your wife this afternoon."

### EVA HOPKINS CREME POWDER WITH SPONGE

|                          |        |
|--------------------------|--------|
| Six Shades               | \$1.00 |
| CLEANSING CREME          | .60    |
| SALMARINE SOAP           | .50    |
| SMALL ROUGE              | .25    |
| LIP STICK                | .25    |
| RUG LOOM, 2 balls jute   | 1.60   |
| Service or 4 thread silk |        |
| HOSE—2 prs. Berkshire    |        |
| Koma for                 | 1.50   |

### Postpaid Prices

EVA HOPKINS

Box 13

SHENANDOAH, IOWA

## AID SOCIETY HELPS

### A MEASURING PARTY

A measuring supper we give for you,  
It's something pleasant as well as new.

Five cents for every foot you're tall,  
Measure yourself against the wall,  
An extra cent for each inch you'll give,  
And thereby show how high you live.

A regular dinner was served at four tables, each one representing a season of the year. The guests went from one table to another, to be served their dinner.

The Spring table had as its central decoration a Maypole made of a cardboard mailing tube. This was covered with white crepe paper and wound with green paper vines. Very narrow pastel colored ribbons were fastened to the top and came down to the cloth at all sides. At this table, creamed chicken on toast and green peas were served.

The Summer table featured a lake scene. A tan colored paper covered the center of the table. Small dolls, in bathing suits, sat under sun umbrellas. The lake was a mirror. At this table, vegetable salad, rolls, jelly, pickles and olives were served.

The Autumn table featured a centerpiece of a pumpkin filled with nuts and fruits. At this table, delicious pumpkin pie was served.

The Winter table had a snow bank down through the center. This was made of cotton sprinkled with arti-

ficial snow. At this table, ice cream and cake were served.

Those arriving first were seated at the Spring table. As soon as they finished, they progressed to the Summer table, taking their napkin and glass of water with them. The Spring table was then reset for another group. This was continued until all the guests had been to all four tables.

From Leigh, Nebr. comes this Aid Society help. "As we are all farmers, who attend our church, we save all eggs gathered on Lenten Sundays and Good Friday, and give them to the church. That is the time of year when hens lay quite well and this plan brings in quite a sum of money."

Another church in one of our large towns uses this plan. The ladies buy a nice collection of remnants at the different stores and make them up into children's dresses, play suits and aprons. They always have good success selling them, for they are always well made. Rummage sales work well for them, too.

### A Good Plan

"In our Aid Society we draw slips of paper on which are written the months of the year. The ladies who draw the month of January are responsible for planning some way for the Aid to make money that month. In this way plans for the whole year are made."—Mrs. M.E.G., Crete, Nebr.

## VACUUM COFFEE MAKER



Unbreakable  
All  
Aluminum



Graduated,  
Saves Time,  
Eliminates Guessing



Snap-in Double Filter  
Simple, Patented,  
with Special Disc  
for Faster Filtering.



Oversize Seal Holds  
Vacuum for Faster  
Filtering.



Heat-proof  
Thermoplastic Handle



Special Lip for  
Dripless Pouring.



Wide Mouth Permits  
Easy Cleaning



Makes Four  
to Eight

5 1/2 Oz.  
Cups

If making good coffee is one of your problems, here is the coffee maker you have been waiting for, an unbreakable, all aluminum Vacuum Coffee Maker with a capacity of eight cups. Vacuum made coffee is DELICIOUS, clear, fragrant. You extract all the flavor from the coffee without actually boiling the coffee grounds. Make coffee in a Vacuum Coffee Maker and your husband will say, "My! that is good coffee."

Price \$1.50 or sent for 2 yearly subscriptions to the Kitchen-Klatter Magazine plus 75c.

Price \$1.50 or sent for 2 yearly subscriptions plus 75c.  
KITCHEN-KLATTER MAGAZINE, SHENANDOAH, IOWA



# How SMALL CAN YOU WRITE - to WIN My New Kitchen-Klatter Contest ?

Here's a brand new contest that's lots of fun! If you can print real small, YOU MAY BE THE ONE WHO WINS THAT FIRST PRIZE.

You see, this contest is even easier than my last one, because it takes just a little while to fix up your entry. All you have to do is print the letter "K" as many times as you can in the square space that's shown below. I've even given you a start to help you out. Don't let any of the letters touch each other, but crowd in all you can. The one who prints the letter "K" most times in the square wins first prize. And remember, if you enclose a year's subscription to Kitchen-Klatter at \$1.00 rate ... your prize will be doubled!

Yours,

—LEANNA

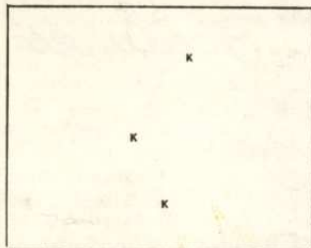


## 41 BIG PRIZES

## \$60 IN CASH

### Here's Three To Start

I'm going to give everybody the same head start so I have printed the letter "K" three times in the square to help you get going. Use pen or pencil—the finest you can find—and print real small. Don't let any of the letters touch each other, but fill this square just as full as you can.



After you have printed the letter "K" as many times as you can in the square—squeezed in all that you can possibly make, write the total number you have made in the space below. That'll help in deciding who gets all those prizes. Every winner who sends a year's subscription to Kitchen-Klatter (either for herself or for some friend) will be awarded **DOUBLE PRIZE**. I'm sure you know someone who would like to receive the Kitchen-Klatter magazine ... or maybe your own subscription needs renewing. I'd like to give double prizes to everyone who wins ... so send that subscription along.

I HAVE PRINTED THE LETTER "K" \_\_\_\_\_  
TIMES IN THE SQUARE

Print Name and Address \_\_\_\_\_

Your Name \_\_\_\_\_

Your Address or RFD \_\_\_\_\_

Town \_\_\_\_\_ State \_\_\_\_\_

If you're trying for a double prize, be sure to fill this out.

☐ START my subscription to Kitchen-Klatter magazine for one year.

☐ RENEW my subscription to Kitchen-Klatter magazine for one year.

Send Kitchen-Klatter for one year to following:

Name \_\_\_\_\_

Address \_\_\_\_\_

I am enclosing \$\_\_\_\_\_ for subscription.

ALMOST  
ANYONE  
CAN WIN  
IN THIS  
BIG, EASY  
Contest!

HERES ALL  
YOU DO!

### LOOK AT THESE

#### BIG PRIZES

|                 |       |           |
|-----------------|-------|-----------|
| First Prize     | ----- | \$25 Cash |
| Second Prize    | ----- | \$15 Cash |
| Third Prize     | ----- | \$10 Cash |
| Ten Cash Prizes | ----- | \$ 1 Each |

**FILET LACE TABLE COVER** — In natural color. A Scranton Lace Co. product. Excellent quality. 54x72 in.

**3-PIECE IVORY WHITE DRESSER SET**—Beautifully embossed in gilt. Oval shaped mirror, 13½ in. long; 9 row bristle hair brush, 8½ in.; comb 7½ in. In gift box.

**FIELD GLASSES**—Matched scientific lenses. Beautifully finished, levant grain covering, nickel plated tubes, black eye pieces. In durable case.

**WHISTLING TEA KETTLE**—Whistles when water boils. Attractive, shiny spun-ray finish. Holds 2 quarts.

**SALT AND PEPPER SET—SILVER PLATED**—Beautiful, LaFrance design, 4½ inches high. Oval octagon shape, fashionable gray finish.

**WOMEN'S PURE WHITE LINEN HANDKERCHIEFS**—Colored embroidery in corner. Three assorted designs.

**GOLDPLATED CROSS AND CHAIN**—Polished fancy chased cross with 18 inch chain, spring ring clasp.

**PHOTOGRAPH ALBUM** — Beautiful simulated honeycomb grain leather. Gold embossed title. 50 leaves.

**7-PIECE MANICURE SET**—In rayon lined karatol case. Contains rose-colored catalin handled file, steel manicure scissors, cuticle pusher, cleaner, emery and orange stick.

**5-PIECE LUNCHEON SET** — Lunch cloth 34x34, and four 14 inch napkins to match. Beautiful pattern.

**PEN AND PENCIL SET**—Fits ladies' purse or man's vest pocket. Pen fitted with real Durium point. Pencil propels, repels and expels lead.

**MAYONNAISE SET** — Chrome plated tray with ladle to match. Fancy design ruby colored bowl.

**SNACK TRAY**—Beautiful new chromium tray with center handle of walnut. Catalin knob of contrasting color. 11 inches wide.

**ICE CUBE TONGS**—Finished in gleaming chromium plate. 6 inches long.

**SALAD BOWL, FORK & SPOON**—Spun aluminum bowl is 9 inches in diameter, 3 inches deep. Spoon and fork 10 inches long.

**CORN HOLDERS**—Solid metal with handle in replica of an ear of corn. Bright nickel finish. 12 holders.

**12 SETS OF KITCHEN-KLATTER COOK BOOKS**—This counts for 12 different prizes. Six books in each set. Each book sells regularly for 25c.

1. Fill in square here by printing the letter "K" as many times as possible. Use either pen or pencil.

2. No two letters may touch each other or touch border of the square. Entries are disqualified if letters touch.

3. Write total number of times you have printed the letter "K" in the space indicated on entry blank.

4. All entries must be submitted on entry blank printed on this page.

5. Mail entry blank to Kitchen-Klatter, Dept. D., Shenandoah, Iowa.

6. All entries must be postmarked not later than midnight March 31, 1941.

7. You need not be a subscriber of Kitchen-Klatter to win. However, all winning entries that are accompanied by a renewal or new subscription for entrant or friend will be awarded **DOUBLE PRIZES**.

8. Decision of the judges in this contest will be final and binding.

9. Anyone may enter this contest except employees of Kitchen-Klatter Magazine, of radio station KMA, or their families. This contest is subject to all national, state and local laws and regulations.

10. Winners will be notified as soon as possible after the close of the contest, and a complete list of winners will be published in the May issue of Kitchen-Klatter Magazine. All entries become the property of Kitchen-Klatter Magazine and none can be returned. Duplicate prizes will be awarded in case of ties.