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Kitchen-Klatter

MAGAZINE

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

Volume VI

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HARVEST DAYS



A LETTER FROM LEANNA

Dear Friends, I want each one of you who have written to me to consider this a personal letter to you. The only drawback about having so many good friends and receiving so many fine letters is that I can't answer each one personally.

My! but it is a relief to have such cool weather, after the hot sultry days of late summer. Let us not get so rushed with our fall work that we can't spend some time outside enjoying the beauty of nature in the fall. To some people fall is a sad time. It makes them feel depressed but to me it is an exhilarating season.

I never have seen anyone enjoy getting ready for winter any more than my husband does. When the first snow flies he wants ample supplies of fuel in the cellar, apples and potatoes and winter vegetables stored and all the storm windows and doors up. This fall, he forgot there would be just two of us to provide for, and ordered enough potatoes to feed a family of six.

Yes, for the first time in our married life we will be alone, for the children will none of them be at home this winter. I don't feel lonesome during the day, for I am too busy, but some of the evenings are long for us. Dorothy often comes in after supper to visit with me and I have good neighbors who run in often. I am braiding rags for a rug. I would love to do some needlepoint, but I use my eyes so much during the day, I can't use them for anything like that during the evening.

We haven't heard from Frederick, our son who teaches in Egypt, for several months, but the last letter we had, he was well and busy. I don't think all of the letters that he mails reach us. I am hoping the war does not spread into Africa, as far south as he is, and that next spring when his contract expires, he can come safely home.

I guess we will all be glad to see cold weather come, as far as radio reception is concerned. I wonder if it could have been the spots on the sun that caused so much static this past summer. So many have complained about it. But really, static on our radios should not worry us too much. We should be thankful we don't live in some parts of Europe where people can't have radios at all. We wonder what we have done to deserve such blessings.

I am writing this before the KMA Jubilee, but many of you will be read-

Kitchen - Klatter Magazine

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ing it about the time the Jubilee starts, September 25th. It continues for four days and I hope to see many of you at that time. This is to be the best Jubilee yet, so don't miss it.

Sincerely,

—Leanna.

AM I A GOOD MOTHER-IN-LAW?

Many very young boys and girls are being married these days and it is very hard for a mother who still feels her boy needs her and is too young to leave home, to accept the situation gracefully. This is a case of "love me, love my wife". You will have to mother two youngsters instead of one. A mother-in-law will be much happier if the daughter-in-law likes her. She should be more concerned about this than about whether she likes the daughter-in-law.

Whether or not your son's wife likes you depends on your attitude as a mother-in-law. Here are a few don'ts.

Don't be too critical of her housekeeping. Remember she is young and inexperienced. Don't give advice unless asked for it, although you know she needs your help. Don't try to oversee her social life. Don't drop in for meals unless invited. Don't criticise her before your son. He thinks her about perfect and won't appreciate your remarks. Treat her as though she were a welcome addition to the family circle. She will be sure to try to do her part to justify your attitude.

DO YOU?

I read somewhere that statistics have been tabulated proving that the average woman spends 8,784 hours, or about five years of her life, gossiping. I would hate to think this is true, for I abhor gossips and try to choose my friends from among those who have something more important to do than gossip about other people.

Of course, some of this talk is harmless, but only too often malicious gossip has wrecked the lives of innocent persons. Before we speak of any one, let us ask ourselves, "Is it true?—Is it harmful?—Is it going to help this person to have this told?"

This article also said that the average woman spends three years and eight months talking on the telephone. If you use a party line, I imagine you can believe this statement true about some people.

The statement that we spend four years of our life washing dishes does not amaze me.

AM I WORRIED?

About the fact we will have to give up wearing silk hose? No, not in the least. The stocking specialists have already designed beautiful full-fashioned cotton hose that are just as good as silk hose. In fact, I imagine they will wear much better. There will be evening hose, as fine as cobwebs, chiffon weight for dress wear and plain or rib knit styles for business or housework and of course, plenty of colorful socks for the college girl. So you see, we have no reason to worry over the situation; rather, it will work out to our advantage, for I really believe it will save us money.

A THOUGHT FOR TODAY

I love to think that God
Appoints my portions day by day,
Events of life are in His hands,
And I would only say
Appoint them in Thine own good time
And in Thine own best way.

—Anon.

FACING DIFFICULTIES

We none of us want to make light of physical troubles. I have had plenty of them myself the past few years and know a little bit about what will-power it takes to raise my spirit above them. Having been a perfectly well person with seven happy, lively, children to care for, a big house to manage and still finding time for radio work, my days had always been full and running over. Then to suffer a broken back and know I would probably be bedfast or at best confined to a wheel chair most of the time for the rest of my life, was a real blow to me, and I imagine to the rest of my family.

One of the first thoughts that entered my mind was the effect my condition would have on our family life. I had never had much contact with illness, but had observed one family where the selfishness of an invalid mother had cast a gloom over the whole household. The husband was never without that worn, worried look—the daughters had to give up all thoughts of carrying on any outside activities and gave their whole time to the demands made upon them by their selfish mother. They could never have company for fear of tiring their mother, in fact, the whole schedule of family life was upset. This was what I did not want to happen at our house. I prayed that my family would never have to feel that a cloud had settled down over our happy home life because of my sickness. I still wanted to help carry the burdens for the rest of the family. I prayed to be serene and happy for the sake of those around me. God answered my prayers for I do not think my family or friends think of me with pity. I hope they never will.

I know there are countless homes all over the country where unselfish invalids are bearing their suffering with a smile for the sake of their loved ones whom they do not want to feel depressed or heavy hearted because of their illness.

Come into the Garden with Helen



ROSES

Roses are in a class by themselves and come in so many types and for so many uses that we have decided to devote this entire chapter to them. Every one who has flowers at all wants some roses and you will probably want some of each and every type before you are through. You will enjoy getting acquainted with their characteristics so that you will understand what people are talking about when they mention the different types; and you will want to know how they like to be treated so that if they become guests in your garden they will receive the courtesies which are due to them. They will soon be in their lovely burst of October bloom.

HYBRID TEA ROSES

These are the true everbloomers, and if kept well fertilized and well cultivated should have a bud on each new shoot that springs all summer. To keep them blooming, keep them growing. As the strongest shoots come from the base of the plants and you want strong wood for foundation growth, you should prune the plants back to within two or three inches of the ground when planting. After blooming always prune off the old blossoms back six or eight inches. Keep all weak wood removed. Toward fall, stop cultivating and encourage a ripening of the old wood as it will thus stand the winters better. In October draw soft earth about six inches high up around the plants and after the ground freezes for the winter, mulch with a foot of straw. Remove this gradually after April first and when growth starts, prune back to about four inches from the ground. Do not be tempted to remove the mulch too early, for a backset in the spring will damage the plants for all summer. These are the roses on which you will depend for your cut flowers all summer, but they do not make an especially attractive looking bed, so keep it to the background, but in a sunny place. Do not plant under trees or close to shrubbery, but a windbreak at some distance such as a building or fence will be found beneficial. If the bed is to be worked from both sides, five or six feet is wide enough and three feet is the proper width for beds against a wall. Beds that are too wide necessitate stepping into them when picking blooms or when cultivating, and narrow beds are poor because of the intrusion of grass roots upon the nourishment which would otherwise go to the roses. It is best to reserve the rose bed for roses alone, with very few exceptions, although it is all right to have a narrow border planting of some perennial if you wish.

BABY RAMBLER OR POLYANTHUS

The Baby Rambler roses are the only hardy low bedding plants that can be absolutely depended upon to be in constant bloom all summer. We often have requests from someone with a spot which he wishes to beautify in an attractive and high class way from May to November. Plant Baby Ramblers and you will have them forever. The perfectly formed little buds and roses open day after day and are wonderful to cut for dainty bouquets. You will always have something to give where there is sickness or death. The white one is the ideal cemetery rose, as it is in constant bloom and requires little care. Use them also for low hedges and to edge walks for formal flower beds. They are never unsightly and no pruning is needed except to remove the faded flowers and dead twigs.

CLIMBING ROSES

The roses in this class produce each year a number of long branches which may be trained over lattices, allowed to trail over banks or intertwined to give a bush form. As soon as they have ceased to bloom, cut away all blooming wood just below the lowest flower cluster. Remove a few of the oldest canes at the ground each year when they become crowded.

No climbing rose is absolutely hardy every winter and you will be more sure of blooms if tied up in such a way that they can be loosened and laid on the ground and mulched with straw after freezing weather. Climbing roses do not thrive when trained against the side of a house unless they are provided with a lattice which holds them out far enough so that there may be full ventilation behind.

THINGS TO REMEMBER

Climbers and Hybrid Perpetuals bloom from shoots that grow from the old wood of the year before. Hybrid Teas bloom on new wood right from the roots. Therefore, leave plenty of old wood on your climbers and Hybrid Perpetuals but for your Hybrid Teas, cut back severely so that you will get sturdy, new growth.

—Helen Field Fischer

PUTTING OUR FLOWERS TO BED

By Mrs. R. J. Duncomb

Our garden flowers, like our children, must have rest, so in the fall we look at our borders, judge the individual needs of our flowers and tuck them in for a winter's sleep much in the same tender way as we often do with our children at the close of a busy day; for flowers as well as children must have their rest between blooming and growing periods.

The more robust flowering plants need scant attention other than pruning back dead foliage which might otherwise carry disease or insects over to another season. Burn any such foliage. These plants are the constant joy of the gardener; they need little or no covering and will push up their new foliage next spring unfailingly. Winter's snow is their best blanket or else dead leaves sifted down in autumn, only partially covering them. To this class belong the Peonies, the Sweet Rocket, the Columbines, the hardier of the Delphiniums, Lychnis, many of the Daisies, Achillea, Iris, Gaillardia, many Lilies such as Regal, Coral, Tiger, Umbellatum and Elegans, and many others.

The biennials such as Sweet William, English Daisies, Honesty and Wallflower can usually get along very well until early Spring. At that time a light covering should be put on them especially if snow, by its melting, leaves them exposed to spring winds or unseasonably hot sunshine. And watch them during the alternate periods of spring freezing and thawing. They must breathe, and how can they if covered for days with a thick coating of ice?

Plants which make an evergreen mound for winter, such as Oriental Poppies, may have their foliage lifted up and a little mulch tucked under it. Their crowns must not be allowed to be covered with water or ice, or else they will rot. A strawberry box may be turned over Canterbury Bells and mulch over it. Old fashioned Oriental Poppies are very hardy and need no protection, but the newer varieties do.

Pansies newly started from seed should be mulched lightly after the ground is frozen hard. In spring take off the mulch gradually. In windy sections, nature will take over this chore, gradually blowing off a little each day.

Lilies which have been newly planted in the fall, should have some mulch at least the first year. They have not yet had time to become fully established and a very severe winter might thrust its icy fingers far into the soil where they sleep.

In mulching plants, use discretion. Too much mulch smothers. The purpose of the mulch is to protect the plants but still to admit fresh air, much as we cover our children at night but leave the windows partly open. If put on too early, it also invites mice to share its cozy comfort and provides opportunities for them to lunch on plants and bulbs. If full of weed seed, a host of unwanted little seedlings will have to be eradicated next spring when the plants awaken again. Tree leaves often pack and

(Continued Page 4 Col. 3)

A
NEW
PHOTO

I have had a new photograph made for my family. I had some extra pictures finished (5x7) and will send one to you autographed if you will send me the names and addresses of 3 friends and 30 cents.

I will send each a copy of the September or October issue of the Kitchen-Klatter and will send you my photograph FREE.

LEANNA DRIFTMIER
Shenandoah, Iowa

MOTHER'S AND DAD'S HOSPITALITY

By Margery Driftmier

Until I went away from home for the first time it never occurred to me that it was possible to belong to a family whose front door was only opened at rare intervals to a very small collection of people. I just supposed that all mothers used one of my own mother's favorite phrases, "The more, the merrier!" and that all dads were agreeable about having their chairs crowded at the table in order that a number of people might sit down.

Well, it seems that all homes aren't exactly this way, and I know now how lucky I was to grow up in a family where there was no snobbishness, and no social climbing. Everyone was accepted on his own merits at our house, it didn't make an earthly bit of difference how much money he might have, or what kind of clothes he might wear—he was sure of a warm welcome from Mother and Dad.

There was scarcely a meal when we didn't have at least one extra. Children, who were their parents' one and only, were fond of eating at the Driftmiers'. They thought that it was very exciting to see such a crowd all at one table, and even doing the dishes was exciting because there were such stacks of them.

Mother and Dad never made anyone feel that it was any kind of a burden to entertain them. We never made a fuss, and no one had to feel that after he had gone away we would have to eat hash for a week to make up for an expensive roast.

I've been in houses where the mother would call out as we started for the kitchen to fix a snack during the evening, "Now don't get into the cheese, and don't slice off any of that ham, and leave the eggs alone." My, how promptly that squelched appetites! At our house we could have anything that was in the refrigerator or cupboards, and only when there was some extra-special occasion such as Christmas or Thanksgiving, were cookies and delicacies tucked away in a dark corner of the pantry.

When Mother and Dad entertained older people, it was expected that we would do everything possible to help give them a good time. It was up to us to see that they had the most comfortable chairs, the best pieces of chicken, and after we had finished eating we didn't jump up and run off. No, indeed we didn't. Mother and Dad expected us to finish our work and then join them in the living room; it was taken for granted that we would listen politely to the conversation and carry our share of it. If these old people cared for music we were expected to sing for them—and they always had their favorites. I'm glad that we had this kind of training, for it comes naturally to all of us to take an interest in experiences of people who've lived a great deal longer than we've lived.

On Saturday morning Mother always looked ahead to Sunday evening. "We don't know who may drop

in," she said, "so let's have something on hand." This meant that she boiled up some meat for a sandwich filling, and wheeled over to the icebox to check up on its contents. Lucile, Dorothy and I always made a cake and some kind of dessert that could be served without any last minute preparation. When all of this was done, Mother said, "Now we're fixed for any kind of an emergency." And I can scarcely remember the Sunday when there wasn't an "emergency."

Through the years, Mother developed a sort of sixth sense about company. I've seen her get up from the couch where she was resting and go out into the kitchen to "stir up" something. "We'd better have this on hand," she would explain, "because probably there'll be someone extra tonight." So far as we could see, there was nothing to indicate there might be "someone extra," but lo! and behold! at six o'clock Wayne would walk in with one of his friends, or Dorothy would rush in with one of her friends. Mother's sixth sense very rarely failed her.

Dad was very good about eating fancy dishes that Lucile or I might make when we wanted to have a special occasion. It might be something that he didn't particularly enjoy, but he didn't do like some fathers I've known who looked at it suspiciously and then said, "What do you call this? Why can't we have some good plain food around here?" There's nothing more embarrassing when you have company and want everything to go off smoothly, so we were always very grateful that Dad accepted our most elaborate concoctions as if he were accustomed to eating them almost daily. This means a lot when you're growing up and having your first real fling at entertaining.

All of us have a clear idea of what hospitality can truly mean because of the example that Mother and Dad have set for us, and when we're all in homes of our own I know that we'll profit by our memories of their boundless generosity and hospitality.

THE POSTAGE STAMP LESSON

There was a little postage stamp,
No bigger than your thumb,
But still it stuck right on the job
Until its work was done.

They licked it and they pounded it
Till it would make you sick
But the more it took the lickin',
Why, the tighter it would sick.

Let's be like the postage stamp
In playing life's rough game
And just keep on a-sticking,
Though we hide our heads in shame.

For the stamp stuck to the letter
Till it saw it safely through;
There's no one could do better;
Let's keep sticking and be true.

—The Outlook.

Matter of Age

"You must not talk all the time, Betty," said mother, who had been interrupted.

"When will I be old enough to, mamma?"



Gourds form an unusual window decoration at the home of Gretchen Fischer Harshbarger at Iowa City, Iowa.

I HAVE NOT CHOSEN THAT GOOD PART

I have missed it, the glorious picture:
The trees in their glorious array,
For the painter has folded his canvas
And laid all his brushes away.
In the hill, in the dale, by the river
And close by my own tiny nook,
The pageant of autumn passed by me
When I was too busy to look.
I wanted to walk by the river,
I longed to stand out on the hill,
To drink of the beauty and rapture,
To strengthen my soul with the thrill.
But alas, I was "cumbered with

serving",
Harried and burdened with care,
And a day that was fairest and
brightest
I cleaned and polished a chair.
I groped in a shadowy attic
With things that were cluttered and
worn,
While the glow of the oak leaves was
fading

And the tree of its magic was shorn.
On the hill—and my soul's high places
Lies the chill of an evil day,
And the withering winds of winter
Have borne all the gladness away.

—Martha Kelly in Chicago
Drover's Journal.

(Putting our Flowers to Bed—Con't.)
make an air-tight covering especially when sodden with snow or rain. Corn stalks are good to use as mulch; tomato vines; old zinnia foliage if free from disease; or grass clippings used sparingly. If straw is clean and free from seed, it also may be used.

A dormant plant is a sleeping plant. It lives, breathes and exists just as a child does when asleep; but does not function fully as when awake. Hence the more delicate plants need our care and protection since they have not the faculty to do so for themselves. Study your plants and their needs and act accordingly.

A LETTER FROM EGYPT

Written by our son Frederick who teaches in a Mission College in Assiut, Egypt.—Leanna.

Assiut, Egypt
March 30, 1941

Dear Folks,

Received your mail of Feb. 10 and happy to get the pictures. I hope that you get the pictures I send to you. The weather is very warm here now and we are having some very severe dust storms. Of course, every thing in the room is covered with dust and dirt.

Today I had one of the most interesting experiences that I have had since I left America. I went with Dr. Neil McClanahan and two of the Egyptian staff to visit a village church where Dr. McClanahan conducted communion service. The village was some distance from Assiut, so I got to see a lot of country on the way. The village was a very small one, and like all of the others, terribly poor. You have no idea how poor these people are. The village church had only a dirt floor, which was filthy. The furniture was broken down and scarce. The smells and the flies were almost unbearable. There were little children sitting in the church with their faces so covered with flies that it sickened me. Not just a few flies on a face, but hundreds of them crawling over the nose, eyes and mouth. There were about twenty-five poor peasants and their children on one side of the church and on the other side were the women. Since there were very few benches the women had to sit on the floor, which probably didn't bother them much for that is where they sit at home. When communion was served, every one drank out of the same glass, making loud swishing noises to show their appreciation.

After the service we went to call on a church member who was sick in his home. We found him lying on his mat on the floor in the corner of a dirt floored, mud walled room. He was very sick with—no telling what—but we shook hands and talked to him. Two broken down chairs (I am sure they were the only ones in the village) were carried around behind us wherever we went so that we would have something to sit down on. I was sitting in one of them, looking at the floor, when suddenly a centipede of the very poisonous variety crawled out from under the sick man's bed mat, and right toward me. I jumped up and stepped on it. If that centipede had bitten the sick man, he would have died, for you have to have a good healthy body to resist their poison.

It was good for me to go out to that village, for living here on our nice campus, it is easy to forget how desperately poor 80% of these people are. When I realize that most of our students come from just such small poverty stricken villages as the one I was in today, I can hardly believe it. When I saw the great amount of good that Dr. McClanahan did, just in the short time we were there, I realize how great the need is for missionaries. Although the people are in what seems



Some of Frederick's pupils, American Mission College, Assiut, Egypt.

an absolutely hopeless condition, they do not seem to be in despair. I think they are just one step lower than despair. They have given in to their state of life, and that is why hearing them sing, in Arabic of course, "Jesus loves even me", was enough to bring tears to my eyes. It was a new experience to sit in that little mud hut of a church and feel that God was just as much there as in any of the great cathedrals of the world. I came away with a feeling that I would never again complain of my lot in life. The question is "What have I done to deserve all the blessings that are mine?"

Love to all,
—Ted.

KITCHEN-KLATTER BOOSTERS

"Your Kitchen-Klatter Magazine has helped me with helps for entertainment for showers and so forth. It is very helpful to Aid Societies, too. I think it would be nice if all Aid Societies had a copy of your Magazine. I think it would be nice to be on your subscription list."—Mrs. E. H. Anders, Heron Lake, Minn.

"Am just enjoying the Kitchen-Klatter Magazine and I think any one who keeps house should spend a dollar for they are really worth more than that for the many good helps and lovely thoughts you express in them."—Mrs. E. H. Allen, 1111 N. 25 St., Kansas City, Kans.

"I am enclosing my dollar for another year of Kitchen-Klatter Magazine. I am a little late but it seems I couldn't hang onto that extra cash long enough to get it in the envelope. As you well know, where there are a few children in the family there is always someone who needs something or other. Never-the-less, your little magazine is well worth waiting for and I couldn't do without it. It stands in a class by itself—so friendly and personal, yes and many times, comforting. It fills the bill for a busy homemaker."—Mrs. Will Stanstry, Wilber, Nebr.

Listen to the Kitchen-Klatter program everyday at 1:30 over KMA, Shenandoah, Iowa

SMILES
(Contributed)

Defined

Teacher—"Tommy, what is the spinal column?"

Tommy—"I know, teacher, but I don't know just how to tell it."

Teacher—"Put it in your own words, then."

Tommy—"Well, the spinal column is a bunch of bones that run up and down your back keeping you from being legs all the way up to your neck."—R. L., Butterfield, Minn.

Following Instructions

We were invited out for New Year's dinner. Mother impressed upon all of us children that when we were asked what part of the turkey we would like, it would be polite to ask for the part that no one else wanted. My young brother was served first, and when he was asked what part he wanted, he gulped and then said mournfully, "Some of the feathers, I guess."—Mrs. R. T. Pattison, Colo.

A Correct Error

School Teacher—Now, Bobby, spell needle.

Bobby—N-e-i-d-l-e, needle.

Teacher—Wrong, there is no i in needle.

Bobby—Well, 'tain't a good needle then.

Born Trader

Grandma—"Freddy, if you wash your face I'll give you a piece of candy, and if you wash behind your ears I'll give you two pieces."

Freddy (thinking fast)—"If I take a whole bath how many pieces will I get, Grandma?"

A Good Substitute

"Dad," said his extravagant son, "do you think they will ever find a substitute for gasoline?"

"They have one now, son, and I wish you'd give it a trial."

"Oh!" queried the son incredulously. "I've never heard of it. What is it, anyway?"

"Shoe leather."

Crisis

"Why is Perkins pacing up and down in front of his house like that?"

"He's awfully worried about his wife, poor chap."

"Why, what's she got?"

"The car."

Sometimes They're the Same

Jimmie—Dad, what's the difference between a statesman and a politician?

Dad—A statesman, my son, wants to do something for his country; a politician wants his country to do something for him.

"Enclosed find money for which please send me Kitchen-Klatter. My neighbor loaned me some copies of it to read. I sure enjoyed them. My son was on an entertainment committee for a party that night, and he used several of the contests out of them, and they just filled the bill and were enjoyed by all."—Mrs. E. V., Newton, Iowa.

A LETTER FROM LUCILE

Dear Friends:

This is a sparkling, clear night with something in the air that reminds me of Indian Summer. You're not supposed to think about Indian Summer in Southern California, let alone feel it, but tonight I'm sure that I catch a faint trace of wood smoke in the air, and I can almost imagine that there is a hint of frost on the geranium leaves.

The kittens that I told you about in my last letter have all gone to homes of their own now. We had to raise them with milk that was poured into them by means of a medicine dropper, so they could leave us much earlier than would have been the case ordinarily. Louise came and got the little coal black one for a youngster to whom she is giving piano lessons. Two more went to the Hollywood Animal Shelter (they will be adopted from there) and the other two went to friends of Russell's at the theatre. Now we have only the cat that we started out with almost a year ago, and in all honesty I can't say that I'm sorry to have one rather than six!

I am still laughing at myself for an experience that I had last week. Like many of the rest of you, I've been dieting strenuously for a long time, and so on last Saturday afternoon I suddenly decided that I couldn't stand it any longer and would simply have to sit down to a good meal. At the thought of food, good hearty food, I was beside myself with excitement.

Well, Russell said that he would take me anywhere that I wanted to go, and would pay any price that I set for my dinner. He made this offer in the morning, and I couldn't think of anything all day except where we would go to eat. Finally, about six o'clock I hit on the restaurant where I wanted to go—it was a place over in Beverly Hills that I'd passed by a number of times and hoped very much to see the inside of some day. Consequently, we dressed and with very high spirits drove over to Beverly Hills to get the long-desired dinner.

Alas, never in my life have I had such a disappointment. The steak was so small that one of our kittens could have downed it in three minutes. The French Fries hadn't seen a fire for at least six hours, the salad was so limp that I could have braided all of the greens that were in it, and the pie had a miserably soggy crust. It cost a fortune too, and it wasn't fit to eat. That was the meal I had anticipated for six whole weeks, and I walked out just as hungry as when I walked in. Goodness but I was furious with my choice, and the only thing Russell could think of to say was, "All is not gold that glitters." The next time I'll have sense enough (I hope) not to choose a restaurant simply because it looks handsome on the outside.

We took a delightful drive last Sunday. Our first stop was at Lake Elsinore, a beautiful, beautiful lake about fifty miles south of Los Angeles. From



there we drove up into the mountains and then looked down on the lake and across one of the most incredibly lovely valleys that you can imagine. Then we drove through the Cleveland National Forest, stopped at San Juan Capistrano, and at last took the coastal highway back up to Santa Monica. Traffic on that big boulevard was beyond belief. We found ourselves in a solid mass of cars that stretched for miles and miles, and the entire stream flows at such a high rate of speed that it makes the job of driving very nerve-racking.

Youngsters are back in school now. The streets seem quiet, and I miss the sounds that we've heard all summer long. Business has settled into its normal routine again after the vacations and Labor Day holidays, and now the next good-sized break is Thanksgiving. I wish that I could eat turkey in Shenandoah this year!

—Lucile.

SEWING HELPS

When making buttonholes, first cut the hole and then stitch around it once or twice with the sewing machine. Then work as usual. It works easier and makes a neater buttonhole.

If your sewing machine needle seems dull, stitch through a piece of fine sandpaper a few times.

Try using elastic thread for sewing buttons on children's clothes. They won't "pop" off so easily. This thread is made for shirring dresses etc., and can be obtained at any dime store or department store.

"Try this handy way to keep your thimble and scissors together: fit your thimble over the small end of a cork, and stick the points of the scissors into the large end. The scissor points are protected, and the thimble is easy to find this way." —Mrs. L. M. Hull, Jackson, Minn.

In sewing braided rugs, try using a wide board across the arms of your chair. It makes the rug much easier to handle. Keep the rug smooth on the board as you work to prevent unevenness. —Mrs. R. W. Hindricks, Adrian, Minn.

If you have never used an ironing board cover with elastic, you can't know what a comfort it is. I keep two so I can always have a fresh one when needed. Lay the cloth on the board and cut 2 inches larger all around plus enough for a hem. Run elastic in the hem and fasten tapes to tie under, two just where the small end begins to taper and two near the large end. I use a strip cut from an inner tube of a car tire and it boils and lasts a long time. One can buy boil-proof elastic and if any quantity of it is needed, buy by the hank rather than by the yard. It is much cheaper. I also make covers for the cream separator with elastic.

When doing any amount of sewing, I like to do all the cutting at one time, then I can sew without hunting patterns and goods and having them all about all of the time. —Mrs. A. W. Tatum, Litchfield, Nebr.

THE GIFT BOX

The cleverest thing I've seen recently in the way of novelty gifts is an Uncle Sam holder set. It is especially appropriate this year.

Materials required are red and white striped print and dark blue with small white stars printed on it. In the red and white the stripes should be about one-fourth of an inch wide. A half yard of each print will be sufficient to make two sets, perhaps more.

For the hanger part, cut an Uncle Sam hat from heavy cardboard. You can find plen-

ty of pictures of such a hat in current magazines to use as a guide. The brim should be 12 inches wide, and 2 inches high, and be slightly curved up toward the ends. The crown is 4½ inches from top to where it joins the brim. It is 4½ inches wide at the narrowest part and 5½ inches wide at the top. From the red and white striped material cut a piece a seam larger all around than the cardboard foundation. Have the stripes go up and down of the hat. Fit a "hatband" of blue starred material at bottom of crown, making it 1¼ inch wide after edges are turned in. Whip it in place. Cut another piece of muslin for back of hanger. Turn edges of both pieces and overhand together with the cardboard foundation between. At intervals across bottom of brim, screw three cuphooks, for holders to hang on.

The first of the holders is a flag. cut 2 pieces of striped material 8x5½ inches, with stripes going the long way. A piece of blue starred material 3½x4 inches is appliqued in upper left corner. There won't be the regulation number of either stars or stripes, but the effect is there just the same.

The second holder is shield shape. It should be 8 inches in height and 7 inches at widest part. 5½ inches at the bottom should be striped material with stripes running vertically. The top 3 inches is starred.

The third holder is the Union Jack. A piece of the blue material 5x6½ inches forms the foundation. Then cut 4 strips of striped goods about ¾ inch wide, with stripes going the narrow way. Turn edges, making the pieces about one-third inch wide. Now sew these onto the foundation, making stripes from corner to corner and from center to center across and up and down. These can be appliqued on by hand or sewed on with sewing machine.

The backs of all three holders can be made of the same print as the front, without the extra trimming. Cut some heavy material (that is washable) for padding, and put together as any holder. Sew on a loop of material for hanger, or a bone ring.



HEALTH HINTS

By Mrs. Walt Pitzer

Warnings and suggestions to my Friendly Fat Friends. There are many things in favor of reducing but there are also draw-backs. One that disturbs me right now is that my dresses hang like a dish rag around me, since following the six-day diet schedule twice last month and skipping all foods after four o'clock.

Mrs. Walt Pitzer A generous serving of meat will postpone the craving for food, as meat remains in the stomach longer than fruits and vegetables. Finish your meal with a simple sweet, such as tablespoon of honey, corn syrup or jell. You will then be satisfied with less food.

Chewing gum while cooking will avoid the temptation to sample food. Try this little trick: put into a dish the same quantity of food as the sample you tasted and you will be surprised at the amount you have eaten.

At four P.M. take a raw vegetable salad, meat sandwich, two tablespoonsful wheat germ and the simple sweet. To skip the evening meat will require as much determination for a few days as a man must have who is fighting the tobacco or liquor habit.

The Wheat Germ is a happy thought for everyone and especially the nervous, enemic, constipated folks, and those who have an abnormal craving for sweets and starches, as that craving often indicates a vitamin B1 shortage.

I was a little early in suggesting the wheat germ in the Health Hints booklet but I knew the report on the research work had been released by the U. S. Nutritionists. If several of you will ask the grocer for it, he will get it from the wholesale house.

Hot weather has left us, and the body does not need so much salt. Many folks have retained unnecessary liquid in their systems, giving them a bloated, water-logged appearance. Only method I know to overcome that condition is a dose of Epsom Salts (taken one hour before breakfast), and use less salt.

Mothers write to me asking what they shall do when the small child refuses cereals, for they realize the child cannot get his required minerals and vitamins from milk, fruits and vegetables. If the child is forced to eat cereal his stomach will not digest it, so we must try to camouflage the cereal until that stage is past. I am experimenting on a recipe for a cookie containing wheat germ, oats, bran, etc., which may be given the toddler who refuses cereal.

Be sure and get the children up in time to eat a good nourishing breakfast before they go to school.



From My Letter Basket

By Leanna Driftmier

(You may send your questions to the "Letter Basket")

QUES. How can I stop other people's children running in and out of my house?

ANS. Just remember, it is still your house. Lock the doors if necessary, but I believe if you talk to them kindly, you can put a stop to too frequent visits.

QUES. Do you think a girl of 17 is too young to be married?

ANS. It depends on the girl. Some girls mature much younger than others. If she likes to cook and keep house and has no desire for any other career, and if she is sure she has found a man with whom she will be happy, I would give my consent to her marriage.

QUES. When the dining table is not in use, should the chairs be put around the table or back against the wall?

ANS. I don't believe there is any set rule about this. When I have a nice cloth on the table or an unusually pretty centerpiece, I like to have the chairs away from the table so I can enjoy its beauty. The space around the walls looks rather bare, too, without chairs setting here and there. If the room is rather crowded, you might want the chairs placed compactly around the table. There can be no set rule to govern this problem.

QUES. I have a new neighbor to whom I have never been introduced. Should I speak to her when we meet on the street?

ANS. If she is your neighbor, it is your *duty* to speak to her. You might ask her if she is ready for company, or if there is any way you can help her. I am sure she will appreciate your friendliness.

QUES. Is it proper for a mother to give a shower for a daughter who is to be married?

ANS. It is not the custom for the mother to do this. The mother may give the announcement party, but leave the shower to be given by her good friends or maybe an aunt or married sister.

QUES. Our son, just out of High School, was secretly married last week and has brought his wife to our home to live. She is a sweet little girl but very young and irresponsible, never

having done any real work in her life. Here on the farm there is lots of work to do and I wish she would offer to help me, as I have no daughters. So far she gets up at ten o'clock and spends the rest of the morning caring for her finger nails, hair and complexion. Should I talk to her about helping me? I feel you can solve my problem.

ANS. I don't know that I can solve your problem, but I know how I would solve it if it were mine. These young people should be in a home of their own as soon as possible. That is the only solution, for their happiness and yours. Sometimes it is necessary for married sons to live at home, but that has been solved by them having their own part of the house and *living in it*. If this is not practical, the mother and daughter-in-law should make out a schedule of the work to be done and each do her share. In this case I am discussing, I would suggest that if the boy is not needed on the farm, he get a job in town for the fall and winter at least, and that they rent a small apartment. The parents would be doing the young couple a favor by helping them become established in a home of their own. Then "hands off". It will be up to them whether they succeed or not. I have lots of confidence in this younger generation and am sure they will not disappoint their parents.

A wonderful thing is friendship,
No matter where you go;
Feeling you have a loyal friend

Is a comforting thing to know.
Making the days seem brighter,
Making life worth while—
And our burdens and cares seem
lighter far,

As we trudge each weary mile.
For it's great to know there's someone
Who always has faith in you,
With a prayer and a wish for
happiness,

And an interest in what you do.
Someone who trusts you and loves
you,

On whom you can always depend;
The most priceless possession on this
earth is
A true, good, and trustworthy
friend.

—Selected

Watto Says:

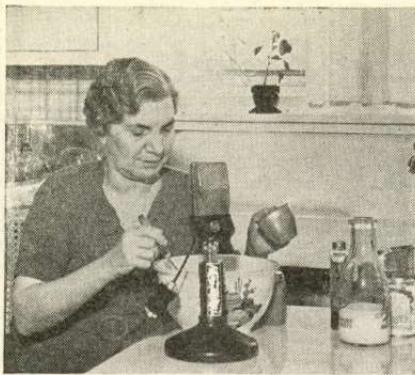


"LIGHT CONDITION"

WITH BRIGHT NEW

MAZDA BULBS

An Advertisement of The
IOWA-NEBRASKA LIGHT & POWER CO.



APPLESAUCE COOKIES

3/4 cup shortening
 1 cup sugar
 1/2 teaspoon salt
 1 teaspoon ground allspice
 1/2 teaspoon ground cloves
 1 teaspoon ground cinnamon
 1/2 cup raisins
 2 1/2 cups flour
 1/2 cup chopped nuts
 1 teaspoon soda
 1 egg
 1 cup warm applesauce.

Cream sugar and shortening, add egg and beat very thoroughly. Add soda to applesauce, and add. Then combine all dry ingredients and add slightly chopped raisins and nuts to dry ingredients. Add in about thirds to first mixture, and beat well. Drop on cookie sheet, and bake at 375 for 12 or 15 minutes.—Mrs. Lysle P. McCormick, Sr., Red Oak, Iowa.

CALIFORNIA CHOW-CHOW

18 green tomatoes.
 8 cucumbers
 5 dozen small green onions
 1 cauliflower
 1 bunch of celery
 3 chopped red peppers
 1/2 cup salt
 2 quarts vinegar
 1 cup brown sugar
 2 tablespoons tumeric powder
 4 tablespoons mustard seed
 1 tablespoon cloves
 1 tablespoon pepper

Chop all the vegetables and sprinkle with salt. Let stand 24 hours, then drain off liquid. Heat vinegar, sugar and spices to boiling point. Add the vegetables and cook until tender. Pack in clean hot jars and seal.

DARK BREAD

1/2 cup white sugar
 1/2 cup sorghum
 2 cups sour milk
 2 tablespoons butter
 1/2 teaspoon salt
 2 level teaspoons soda
 2 eggs, well beaten
 1 1/2 cups white flour
 2 1/2 cups graham flour
 1 cup raisins cooked until plump, drain and flour.

Bake 1 hour in greased and tightly closed 1 pound coffee cans.—Mrs. M. E. Slader, Fort Calhoun, Nebr.

“Recipes Tested in the Kitchen Klatter Kitchen”

By LEANNA DRIFTMIER

FILLED ICE-BOX COOKIES

1 cup white sugar
 1 cup brown sugar
 1 cup butter
 3 eggs
 4 cups flour
 1 teaspoon soda
 1 teaspoon vanilla

Cream shortening, add sugar and eggs, and beat thoroughly. Sift the soda and flour, and add to the first mixture. Roll out to one-half inch in thickness. Spread with the following mixture:

1 pound dates, pitted and cut in pieces
 1/2 cup sugar
 1/2 cup water

Combine the above ingredients and cook until thick. Set aside to cool before using. Spread on the cooky dough and roll up like a jelly roll. Set in a cool place over night. Cut into thin slices and bake on cookie sheet with cut side down. These are delicious.—Mrs. Alfred Bertelsen, Honey Creek, Iowa.

DIXIE RELISH

3 whole red peppers
 1 pint chopped sweet green peppers
 1 pint chopped sweet red peppers
 1 quart chopped cabbage
 1 pint white onions
 4 tablespoons mustard seed
 2 tablespoons celery seed
 1/4 cup sugar
 1 quart vinegar

Soak green and red peppers in brine (1 cup salt to 1 gallon water) for 24 hours. Freshen in cold water one or two hours. Drain. Remove seeds and chop. Chop cabbage and onions and mix with peppers. Add salt, spices, sugar and vinegar. Let stand over night in crock. Drain and heat liquid. When hot, add ingredients and cook for ten minutes. Seal in clean hot jars.

SNOWBALLS

Put 16 marshmallows and 4 tablespoons of cream in a double boiler and put over heat until the mallow are melted. Put a whole marshmallow on end of a fork and dip into the mixture, covering it well, then dip in a bowl of fine cut cocoanut. Lay on waxed paper till it sets. Each marshmallow looks like a tiny fluffy snowball, and are they ever good!

CHERRY SALAD

1 can (No. 2) black pitted cherries
 1 box Lemon Jello
 1 cup English walnuts
 Drain cherries. Add enough water to make 2 cups liquid. Mold and serve with salad dressing. — Mrs. Frank Aiken, R2, Eldora, Iowa.

SOAP JELLY

1 pound box Spark soap powder
 3 gallons hot water
 3 pounds Blue Barrel Soap
 3/4 pound Sal Soda
 1 pound box borax
 3 ounces Ammonia.

Stir this mixture until cold. Then cook 20 or 30 minutes. Pour in small cans or coffee cans. Excellent to use for greasy hands. I put some in small 10c baking powder cans to keep in my car pocket, to be used when I have to change a tire and get grease on my hands. Also good to rub on dirty overalls or grease spots on children's clothes.—Mrs. Harvey Downer, Sutherland, Iowa.

NOODLE CHILI

1 pound ground beef
 1 large onion.
 4 ripe tomatoes or half of a No. 2 can

1/2 teaspoon chili powder
 2 cups canned kidney beans
 1/2 teaspoon sugar
 1/2 teaspoon salt
 2 cups cooked noodles

Brown the beef quickly in a tablespoon of hot fat in a heavy skillet. Add the onion sliced crosswise, a quarter of an inch thick. Then stir in the tomatoes, peeled and chopped if fresh ones are used. Add the beans and the noodles with a cupful of water in which they were cooked. Then add the sugar, salt and chili powder and cover closely. Simmer for an hour to give the seasonings a chance to penetrate. Spaghetti may be used in place of the noodles.

BEAN SOUP WITH HAM DUMPLINGS

1 can pork and beans with tomato sauce
 1 can tomato soup
 1 onion, chopped fine
 1 can consomme
 Salt and pepper.

Add the onion, salt and pepper to the pork and beans and put in a sauce pan with the tomato soup and consomme. If condensed soup is used, dilute according to the directions on the can. Simmer just long enough to blend all flavors but do not cook too long.

Ham Dumplings

1 can deviled ham
 1/2 cup sifted cracker crumbs
 1 egg
 Salt and pepper

Mix the deviled ham with the egg and add the sifted cracker crumbs, season with salt and pepper and blend thoroughly. Make into small balls and drop into the hot soup. Bring to a boil and cook a minute or two. Serve the soup and the ham dumplings in cups with crackers. Seasoned minced corned beef may be used instead of ham.

MENUS FOR FALL

Roast Beef	
Baked Potatoes	Creamed Onions
Cabbage and Pepper Salad	
Rolls	Celery
Lemon Pie	Butter
	Coffee

Broiled Steak	Corn Fritters
French Fried	Onions
Rasin Bread	Butter
Jelly	Pickles
Apple Pie	Coffee

Smothered Steak with	Tomato Gravy
Baked Potatoes	Buttered Beets
Hot Rolls	Jelly
	Butter
Apple Salad	
Orange Pie	Coffee

Flank Steak	Scalloped Potatoes
String Beans	Lettuce Salad
Baking Powder	Biscuits
Pineapple Whip	Jam
	Cookies
	Coffee

Meat Loaf	Baked Sweet Potatoes
Creamed Cabbage	Pickled Beets
Rolls	Butter
	Jam

Brown Betty	Coffee
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Corned Beef	Boiled Vegetables
Corn Bread	Butter
	Jam
Baked Apples	Cookies
	Coffee

Beef Pie	Hot Biscuits
Pineapple	and Carrot Salad
	Pickles
Gingerbread	Coffee

Boiled Ham	Buttered Lima Beans
Molded	Tomato Salad
Bread	Jam
Boiled Custard	Butter
	Cookies

Ham Loaf	Candied Sweet Potatoes
	Spinach
Bread	Butter
Jelly	Pickles
Pear Sauce	Cookies
	Coffee

CINNAMON ROLLS

2 c milk, scalded and cooled
1 cake compressed yeast
1 tbsp. sugar
6 c flour
1/2 c butter
1 egg
1 c sugar
1/2 tsp. salt

Dissolve the yeast and 1 tbsp. of sugar in lukewarm milk. Add 3 cups flour to make an ordinary sponge. Beat well. Cover and let rise in warm place for one hour. When light, add butter and sugar creamed, 1 egg well beaten, remainder of flour and salt. Make a moderately soft dough, knead well, cover and let rise in warm place 2 1/2 hours or until light. Turn out on dough board and roll out, spread with melted butter and cinnamon, roll up and cut 1 1/2 inch pieces. Place in pan that has been well buttered and sprinkle with brown sugar. Leave space between rolls for raising. Put little butter and brown sugar on top. Let rise. Bake in moderate oven.—Mrs. Philip Studer, Redding, Iowa.

CHICKEN LOAF

Boil 2 chickens for 3 hours or till meat falls off the bones. Cut in small pieces. Then add
2 cups cooked rice
1 quart bread crumbs
8 eggs
3 pints broth
3 teaspoons salt
Mix well. Put in a hollow pan and cover with sauce.

Sauce

2 ten cent cans of mushrooms
3 cups broth or milk or cream
1/2 cup flour
1/2 cup butter
Bake 25 to 30 minutes, or till brown and eggs are set.—Mrs. Lorenzo Long, Thornton, Iowa.

ESCALLOPED CHICKEN

4 old hens cooked until tender. Remove bone and cut meat quite fine.

2 cups diced celery
1/2 can pimentoes
2 cups cooked noodles.

Place bread crumbs in bottom of casserole, a layer of chicken, celery, noodles, a few pimentoes, salt and pepper till dish is filled. Thicken the juice and broth of the chicken, add 1 can of cream of mushroom soup, pour all over the chicken, and cover with buttered bread crumbs. Bake slowly for one hour, until celery is cooked. Serve warm. Very good. Serves 30 people.—Dot Paul, Gilman, Iowa.

SOFT MOLASSES COOKIES

1 cup shortening
1 cup sugar
2 eggs
1 cup molasses
2 teaspoons soda
1 cup buttermilk
6 cups flour
1 teaspoon baking powder
1 teaspoon cinnamon
1 teaspoon ginger

Cream shortening and add sugar gradually. Beat in the eggs and molasses. Dissolve the soda in the buttermilk. Sift flour, baking powder and spices together and add to the first mixture alternately with the buttermilk. Drop from teaspoon onto a greased baking sheet. Dip the bottom of a tumbler in cold water and press down gently on each cookie. Sprinkle with sugar. Bake in a hot oven, 425 degrees, for about 8 minutes.—Mrs. Ethel Adkins, Kirksville, Mo.

COOK BOOKS

- Cookies and Candies
- Salads and Sandwiches
- Vegetables
- Cakes, Pies, Frozen Desserts and Puddings
- Oven Dishes, One Dish Meals and Meat Cookery
- Pickles and Relishes of all kinds, Jellies and Jams
- Household Helps Book

Price 25c each, 5 for \$1.00. Leanna Driftmier, Shenandoah, Ia.

WINTER SALAD

1/2 cup cold cooked carrots
1/2 cup cooked peas
1/2 cup diced celery or cabbage
1 small white onion
French Dressing or mayonnaise

ALL BRAN GINGERBREAD

1/3 c. fat.
1/3 c. sugar
2 eggs
3/4 c. molasses
3/4 c. boiling water
2 c. Kellogg's All Bran
2 c. flour
1 t. B. P.
1/2 t. salt
1 t. soda
1 t. ginger
2 t. cinnamon

Cream fat and sugar; add eggs and beat till creamy. Add molasses and flour sifted with remainder of ingredients and stir until batter is smooth. Bake in greased pan lined in bottom with waxed paper, in moderate oven about 45 minutes. About 12 servings (9x9 pan).—Mrs. Ellen Bredberg, Red Oak, Iowa.

HURRAY!
Mom's Bakin'
Golden Dream
CAKE!



1 1/2 cups sugar
1/2 cup creamed butter
5 egg yolks (well beaten)
2 tablespoons baking powder (heaping)
1/4 teaspoon salt
1 cup sweet milk
1 teaspoon vanilla
1 teaspoon lemon extract
3 1/4 cups Mother's Best Flour
1/2 package shredded coconut rolled in Mother's Best Flour

To creamed butter, slowly add sugar, stirring continually. Add well-beaten yolks of five eggs, add flour, salt, baking powder gradually, adding milk alternately. Roll coconut in flour and add to batter. Add vanilla and lemon extract to batter. Bake in moderate oven (300 degrees) one hour. Use cooked icing.

Mother's Best FLOUR



KMA'S DAILY PROGRAM

960 Kilocycles Shenandoah, Iowa
NBC Blue Network
Iowa Broadcasting System

MORNING

4:30 a. m.—Haden's Hillbillies & Chuck Davis
5:45 a. m.—Chick Holstein
6:00 a. m.—News
6:15 a. m.—Blue Ridge Kids
6:30 a. m.—Hour of Morning Worship
7:00 a. m.—Clifton M. Utley, News
7:15 a. m.—Frank Field
7:30 a. m.—Stamp's Quartet
7:30 a. m.—Hour of Morning Worship (Sun.)
7:45 a. m.—Haden Children
8:00 a. m.—Morning Headlines
8:15 a. m.—Frank Field
8:30 a. m.—Lem Hawkins
8:45 a. m.—S. O. S. Program
9:00 a. m.—Homemaker's Visit
9:00 a. m.—Sunday School Lesson (Sun.)
9:30 a. m.—Stamp's Quartet (Sun.)
9:45 a. m.—Golden River Boys
10:00 a. m.—Earl May, News
10:00 a. m.—Church Services (Sun.)
10:30 a. m.—Lone Journey
10:45 a. m.—Ma Perkins
11:00 a. m.—Chick Holstein
11:15 a. m.—Toby and Susie
11:30 a. m.—KMA Country School
12:00 Noon—Earl May, News
12:15 p. m.—Market Reports
12:35 p. m.—Midday Melodies
12:45 p. m.—Mary, Don, and Chuck

AFTERNOON

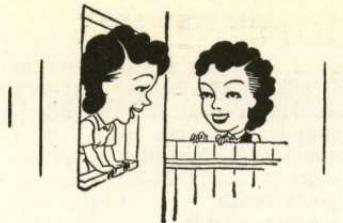
1:00 p. m.—Stamp's Quartet
1:15 p. m.—Don Austin
1:30 p. m.—Kitchen Klatter
1:30 p. m.—MAJOR LEAGUE BASEBALL (Sun.)
2:00 p. m.—Al and Faylon
2:15 p. m.—MAJOR LEAGUE BASEBALL
4:00 p. m.—Irene Wicker
4:15 p. m.—The Bartons
4:30 p. m.—Back to the Bible
5:00 p. m.—News
5:15 p. m.—Faylon Geist, Organist

EVENING

6:00 p. m.—KMA Cowboys
6:00 p. m.—Blue Echoes (Sun.)
6:00 p. m.—Auction Quiz (Friday)
6:30 p. m.—Earl May, News
7:00 p. m.—Old Fashioned Revival Hour (Sun.)
7:00 p. m.—Basin St. Chamber Music Society (Mon.)
7:00 p. m.—High School Forum (Tues.)
7:00 p. m.—Hemisphere Revue (Wed.)
7:00 p. m.—Farm Bureau Program (Thurs.)
7:00 p. m.—Vox Pop (Friday)
7:00 p. m.—Spin and Win With Jimmy Flynn (Sat.)
7:30 p. m.—News Here and Abroad
7:30 p. m.—NBC Symphony (Sat.)
7:45 p. m.—Ted Steele's Orchestra
8:00 p. m.—Weather and News (Sunday)
8:00 p. m.—Famous Jury Trials (Monday)
8:00 p. m.—Grant Park Concert (Tues.)
8:00 p. m.—Authors' Playhouse (Wed.)
8:00 p. m.—Toronto Philharmonic (Thurs.)
8:00 p. m.—Romance and Rhythm (Fri.)
8:00 p. m.—BOXING BOUTS (To Be Announced)
8:30 p. m.—National Radio Forum (Mon.)
8:30 p. m.—Ray Kinney's Orchestra (Wed.)
8:30 p. m.—Ahead of the Headlines (Thurs.)
8:30 p. m.—First Piano Quartet (Fri.)
8:30 p. m.—Sweet and Rhythmic (Sat.)
8:45 p. m.—Dramas by Olmsted (Tues.-Thurs.-Fri.)
9:00 p. m.—Associated Press News

10:00 p. m.—War News
10:15 p. m.—Newstime
10:30 p. m.—Newstime (Sun.)
10:55 p. m.—Associated Press News
11:50 p. m.—Midnight News
9:00 to 12:00 Midnight—Dance Bands—Bob Saunders, Ray Heatherton, Emile Pettis, Will Bradley, Dolly Dawn, Woody Herman, Beautiful Music, Lionel Hampton, Ray Kinney, Paul Pendarvis, Gene Krupa, Carl Ravazza, Bob Chester, Dick Rogers, Johnny Long, and others.

Plan Christmas giving now. A subscription to the Kitchen-Klatter Magazine would be appreciated by any homemaker.



OVER THE FENCE

Kitchen-Klatter dustcaps off to Mrs. Maude Wheeler, Guthrie Center, Iowa, one of our circle who, although suffering continually from a back injury received eighteen years ago, is still doing her house work. I am sure she would enjoy letters of encouragement from her Kitchen-Klatter sisters.

Mrs. Dannie Zeller of Marion, Kansas, receives very interesting letters from their son, Paul, who is serving his country in Hawaii. He heard a Shenandoah radio program, but says Dallas, Texas, comes in the best. They get fresh pineapples and grapefruit for breakfast. The food is very good and he is gaining weight. The people of the island are very friendly and invite the boys to their homes. Mrs. Zeller received this verse on a "Mother's Day" card, which expresses the way all the boys in the service feel.

Mother, today, almost more than on other days,
My heart sends love in a thousand ways.
For peace, our Navy keeps me at sea,
Patrolling half a world away from thee.
But you must know, that in being right here
I'm protecting the things I hold most dear—
Home, Country, and Mother—May they
Always stay Ameriran in every way.

Mrs. Betty Keasling of Gravity, Ia., writes that her husband is another one who brings home a sack of cheese, crackers, bologna and sardines when he goes to town. I guess all men have about the same tastes for food. Last July their home and contents was destroyed by fire. In a few minutes the savings of 24 years were wiped out. She especially hated to lose her crocheted table cloth and bedspread, and the cutwork linen table cloth, napkins and tray cloth. I don't blame her for feeling badly about this.

Hattie Sears of Falls City, Nebraska has taken some wonderful vacation trips. This past summer I received a card mailed from the boat "Princess Louise" on which she traveled to Alaska.

I wonder how it would seem to be the only girl in the family and have seven brothers. Margery says if they all liked to tease as much as her brothers do, it wouldn't be much fun! Mrs. Albert Hrdlicka of Elysian, Minnesota, has seven sons and one daughter.

Among my callers this past month were Mr. and Mrs. Harry Kuhns and son Maynard, who were returning from a trip to Oklahoma.

Friends of Mrs. D. L. Rhoades, formerly of Burlington Junction, Mo., but now living in Newberg, Oregon, will be glad to hear they are enjoying their new home. She misses the Kitchen-Klatter radio programs, but is glad to have the magazine.

At least one of our Kitchen-Klatter circle has a son in Iceland. Mrs. Susie Hadfield of Greenville, Iowa, was relieved to hear from their son, Chester, who is with the Marines, as to his location. Because the mail is censored, he could not tell much of conditions there.

Mrs. Alex Johnson of Concordia, Kansas, was listening the day I spoke of a little child falling into a cistern. Her little grandson fell into a tank when he was only two years old. If her daughter had not known first aid the child would have died before she got him to the doctor's office.

Mr. and Mrs. Charles Bryant of Powersville, Missouri, have nine sons, six of draft age. I wonder if any other Kitchen-Klatter mother has more than six sons subject to the country's call. If so, write me.

How are those kiddies with the whooping cough? Miss Lavina Martin of Sioux City, Iowa, sends this home remedy: 1 lemon, sliced; $\frac{1}{2}$ pint flax seed, 2 ounces of honey, and 1 quart of water. Simmer, not boil, for 4 hours. Strain and cool. Dose: 1 tablespoon four times a day and 1 after a severe spell of coughing.

Among my visitors this past month were Mr. and Mrs. Philip Field and little daughter of Berkeley, California, and Faith Field Stone, her husband and three of the children from Pacific Beach, California. Lettie Field, who works in Chicago, also spent her vacation in Shenandoah.

One of my nieces, Mary Fischer, who lives in Claremont, California, was married August 21st to James Chapin of New York City, where they will make their home. Mr. Chapin is one of the foremost artists of America.

Plan to attend the KMA Jubilee which will be September 24, 25, 26, and 27.

Mr. and Mrs. W. H. Krumm of Plankinton, South Dakota, were recent callers at my home.

Mrs. Myrtle Hart of Talmage, Kansas writes we have one thing in common that the other Kitchen-Klatter sisters do not have. She also has a daughter Lucile, whose husband's name is Russell.

Eva Hopkins Creme Powder with sponge for applying—Still \$1.00 postpaid. Seven new shades — White; Natural; Tinted; Light or Dark Brunet; Light or Dark Peach.

EVA HOPKINS
SHENANDOAH, IOWA

THE MOTHER'S ROUND TABLE

Written for Mothers by Mothers

STOP AND LISTEN

As we grow older, it seems as though we are constantly having to re-adjust ourselves. Our children change too, as they grow up, and develop distinct and interesting personalities. The real problems come when we are shaping their lives when they are small. Then it is when we have to choose with care the kind of a person we want them to be, their character, not their work, which they like to pick out for themselves. If the ground work has been good, if we have been sincere and have set the youngsters a good example, chances are we won't have to do a lot of worrying over them when they grow up. Of course there are exceptions, but as a rule early training, if done kindly and intelligently, goes a long way in making a good man or woman in later life.

One thing is important, I think. That is to listen to what your children say, even when they are very small. In this way children get into the habit unconsciously of confiding in Mother. When they start going to school, they come home so full of the day's events. If Mother is busy or does not hear nor answer questions, they will soon stop telling her what might mean a great deal to her later on. If as much consideration is given to a small child's vivid impressions of a day at school as would be given to an adult's account of some similar event, a mother would soon hold the key to many questions which puzzle her later on. For by piecing together chance remarks dropped by the little beginner, with her advanced knowledge she will soon have a very adequate picture of her child's day. As years pass she will find she has made the closest tie between her child and herself — she learns the child's language and also grows with the child, adapting herself readily to the changes about her.

How often we hear Mothers say, "I just don't understand young people at all. They have changed so much since our day." Perhaps they have, to some extent, but there wouldn't be that big gulf between the generations if Mother had taken the little sticks and straws that the child brings home each day and had built a bridge over it.

I am now starting to go to High School for the eighth and last time (counting my own High School days) for my baby started as a Freshman on Tuesday. I have seen seven children go in at that door and five leave it completed. During those years I have taken an active interest in each one, listened to their talk of lessons, teachers, fellow pupils. I have learned a lot, seen many changes made, and grown with the children. Many of the teachers have had several of my children successively in their classes. They know what to expect of them—that their standards are high. I count it one of the blessings of my life that I have had the constant inspiration of their conversation about books and

knowledge and date it all back to a day many years ago when the first little child returned from rural school, followed me about and compelled me to listen to her! Yes, Leanna, we are getting older, but thank God we have something to hand down to posterity to show for it all.

—Mother of Seven

MEDICINE AND FOOD

By Helen Louden

Thank you so much, Kitchen-Klatter Mothers, who sent me the remedies for whooping cough. It just goes to show how kind and helpful people are, when there is sickness or trouble. Now that my brood is safely over it, I am carefully putting away your letters and cards, so that I can refer to them and pass on the suggestions to other mothers whose children are whooping.

We have been unusually fortunate, I think, because our children have seldom been seriously ill. We have taken them to the doctor a number of times, but in the seventeen years that we have been parents, we have only had to summon the doctor four times for the children.

Part of this is due to the sturdy little bodies with which our children are endowed, but part of it is due to the use of "preventive medicine." We treat colds and minor ailments promptly, before they can become serious. If a child becomes chilled, or gets his feet wet, we hustle him into warm, dry clothing and give him a warm drink. Hot water is as good as anything for this.

We grease small throats and chests, watch elimination, and see to it that they get the essential vitamins in their diet.

Last summer Donald stepped on a very rusty nail which punctured his shoe sole and his foot also. We took him to the doctor, who promptly gave him anti-tetanus serum. What a world of worry and possible tragedy that can save! Your doctor and mine heartily approve of "preventive medicine."

Do you have a child who won't eat? I have two who are "picky," and my neighbor has a little girl who won't eat things she needs for growth, and to protect her teeth; and her mother is having quite a time to feed her. So far we haven't been very successful, except with the use of combinations of food that disguise the disliked food. As far as possible, I ignore the children's dislike of certain needed foods. I make certain that there is at least one healthful dish that each child likes; then I serve each a little of the disliked food also. Usually the small amount is eaten without protest, because the child is interested in the larger amount of the favorite food. In this way, children often learn to like, or at least to tolerate, nearly all foods.

Even Phyllis will eat onions in goulash or chili con carne.



Bill Nelson, son of Mr. and Mrs. A. H. Nelson, Omaha, Nebr., is on the U. S. S. Augusta, Flagship of the Atlantic fleet.

A MOTHER'S PRAYER FOR HER NAVY LAD

"Oh God, guide safely all the ships
That sail the ocean's foam,
Watch o'er each sailor of their crew,
And bring them safely home.

Give them bright sunshine and calm
seas,

A captain brave and true.
Be Thou the pilot of each one,
To guard their journeys thru.

And if You're wondering why, perhaps
This prayer, I fervently pray,
It's simple, Lord, You see, because
My boy joined the navy today!"

—Mrs. Edith Lukens.

MOTHER'S BREAD

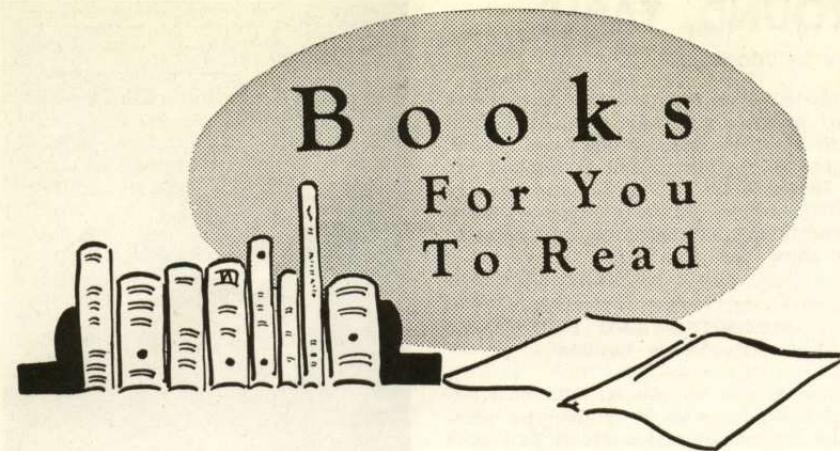
When I came home from school today
And stepped into the kitchen,
Unto my nostrils came a smell
That fairly set them itchin'.
For on the kitchen table stood
Four fragrant loaves of bread.
I glanced up at the mantel clock,
Only quarter past four, it said,
How ever could I stand to wait
Until the evening meal,
Most any boy of ten or twelve
Would know just how I feel.

So slipping to the dining room
Where Mom was mending clothes,
I told her just how starved I was
And how slow the old clock goes.
Mother only smiled at me
In the fond way mothers do,
And said, "Go cut yourself a slice,
And make it a big one, too,
And on the pantry shelf you'll find
Fresh butter and some jell."
Now, do you think I'd hesitate?
Not much! I went pell mell.

I'll bet when I'm an old, old man
I'll remember the taste and smell
Of a generous slice of Mother's bread,
Spread thick with butter and jell.

—Mrs. Howard Dean, Winterset, Ia.

NOTE—I hope more of you will contribute your letters for this page. It should be made very helpful.—Leanna Driftmier.



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

Bess Streeter Aldrich will have a new book published this October. Of course, you will want to read it, for it will surely be popular as her books usually are. Title: "The Drum Goes Dead". Richard Lanning, the cashier in a bank, hesitated to greet people with Christmas Greetings when everyone was feeling the hard times and drouth in the Middle West. The story shows how false such reasoning is. Richard Lanning found that even the misery suffered there could not keep the Christmas spirit from the hearts of the people in the little town.

About a year ago the book "LEGACY" by Charles Bonner, brought a great deal of favorable comment. There was a family of six, four sons who were the center of parental interest. The mother was an invalid who knew that her days were numbered, and her husband was making all plans concerning the boys' future, their education which was always uppermost in their conversation, and an insurance which would cover it. In a same manner the parents discussed all those problems, discussions about which the boys knew nothing. The mother passed away. The father felt the burden of care of his loved boys and worked overtime to make good his promise to his wife. His love for his boys outweighed everything else—the sacrifice of the home, his own pleasures, financial troubles—all counted for nothing in comparison. He sent his boys to good schools and good colleges. They had their good times—parties, boating, etc. War came to break up friendships, but through it all the father "stayed by". Last year this story was filmed with success, as you remember. Charles Bonner will have a new one out in October. Its title is "Angel Casey". We anticipate another fine story.

Another book coming out soon is JOHN McCORMACK by L. Strong. This biography of John McCormack must surely be of interest to many, for only the very youngest have probably not heard his voice on record or over radio, or perhaps even in person. Recently, a man said that he had never heard tears in a song "shed as exquisitely" as John McCormack's in LITTLE BOY BLUE. The book follows him from his boyhood through his operatic career, showing his friendship with noted artists such as Caruso and Kreisler and others.

THE VALIANT SEVEN, by Netta Sheldon Phelps, is unusual in that it was written by one who gathered her materials from people who actually made the journey to the Northwest over the Oregon Trail. It is a child's story written about children whose parents died, leaving them to finish the journey west. Dr. Marcus Whitman found them and took them to his home where they were brought up. This is an authentic story.

The Dodd, Mead Publishers carry many career books which are very popular among high school girls and boys. Among them are the following by Dorothy Deming, R.N.: "Penny Marsh: Public Health Nurse"; Penny Marsh: Supervisor of Public Health Nurses"; "Penny Marsh Finds Adventure in Public Health Nursing". "Frills and Thrills" by Louise Barnes Gallagher. Fashion Designing. "Shirley Clayton: Secretary" by Blanche Gibbs and Georgiana Adams. "Hostess of the Skyways" by Dixie Willson. Hostesses of Airplane, Train, Ship and Hotel. "Peggy Covers the News". "Peggy Covers Washington". "Peggy Covers London" by Emma Bugbee. Journalism for Women. "Sally and Her Kitchens" by May Worthington. Home Economics. "Betty Blake, O.T." by Edith Stern. In collaboration with Meta Cobb O.T. Occupational Therapy. "Judy Grant: Editor," by Vera Connely. Magazine Editing.

These books present the story of the occupations named—"the requirements, problems, pleasures and future possibilities of selected fields of work that are worthwhile for young people today. All of these books were written by people who have lived these careers themselves and have vividly shared their experiences."

Answering questions for information: You may write to the American Library Association for information concerning requirements for the position of librarian. The address is: American Library Association, 520 North Michigan Avenue, Chicago, Illinois.

HOW CAN I, A HOME-MAKER, BEST SERVE MY COUNTRY?

Mrs. Willis Trotter, Maysville, Mo.

The American Home is the first line of defense in our national cause. As a home-maker, I have a vital task to perform, in making my home a haven, a bulwark against the storm of outer conflicts that are met daily whether our country is in peace or at war. Making home a happy place wherein we love to dwell, to create both in the home and out of it an atmosphere of harmony and accord, is the first essential of each and every true home-maker.

The highest compliment outsiders can pay to a family is to say, "Aren't they nice to each other!" People who are accustomed to being polite at home are so by habit when they are away from it.

Let us strive for serenity in our homes. Let us try to avoid war hysteria by our calm and judicious adjustment to the changing situations brought on by the necessary transitions.

In the hands of home-makers lies the destiny of America, for with our watchful care we guard those beneath our roofs. When we clean, when we sew and when we bake we bring about us this feeling of bright serenity. By placing fresh bouquets, by hanging crisp fresh curtains, we nurture a sense of well-ordered living.

If we can teach those about us to look for and appreciate some beautiful thing each day, whether it be a bright sunset, a rainbow, or a redbird in the treetop, we shall prove to them daily that an infinitely kind and loving Father still rules the world.

If we can fasten upon those within our walls the armor of courage, and truth and love, and pray for strength to guide us all, we are serving our country and our God. These simple things we can all do. They are at our command if only we would take the time and effort to do them each day.

There is no more fitting poem than this:

"So long as there are homes to which
men turn
At close of day,
So long as there are homes where
children are
And women stay,
If faith and loyalty are found
Across these sills,
A stricken Nation can recover
From grievous ills.
So long as there are homes where
lamps are lit
And prayers are said,
Though a people falter in darkness
And nations grope,
With God Himself back of these little
homes
We still have hope."

—Grace Noel Crowell

Many of the ills that come with age are due to poor diet. Old people are likely to eat too much starchy food. They should have more fruit, vegetables, easily digested meats, milk, and other protective foods. If their teeth are impaired, prepare the foods so that they may be eaten.



FOR THE CHILDREN

THE THUMBLETY BUMBLETY ELF

By Maxine Sickels

When the Thumblety Bumblety Elf had wiggled and squiggled into the shiny brown suit that his friend Johnnie June Bug had given him and had put on the shiny brown cap that matched it, he gave a little buzz with his wings and flew a little way thru the woods.

Flying was fun. He gave a bigger buzz with his wings and flew a little farther thru the woods.

The farther he went the more fun it was. He gave a great big, big buzz and sailed thru the air. But, oh dear, his shiny brown cap fell down over his eyes and he could not see where he was going. He flew right straight into the side of a big tree. Kerthump.

It gave him such a blow that he fell to the ground and lay there groaning and rubbing his poor little head.

But do you know, that inside that shiny brown suit he was hardly hurt at all and flying was such fun that he climbed right straight back up on his stiff little legs and tried it again.

The Teeny Weeny star had said, "Fly to the Big Maple on the hill and then fly straight to the upstairs window of the little white house."

Thumblety Bumblety Elf flew to the Big Maple on the hill, tipped back his cap and looked for the upstairs window.

Sure enough, there it was. He let go of the Big Maple and gave a tremendous zoom and flew right smack into the screen on the little girl's window.

He could see her lying in her little white bed all alone. He climbed carefully up the screen and down the screen but he could find no way to get in.

The Thumblety Bumblety Elf didn't give up easily. He climbed up and down the screen again and again and

finally, down in the corner, he found a small hole. Putting in his head, he pushed and pushed with his stiff little legs until he fell thru.

Then he picked himself up and gave a little, little buzz and lit on the table by Darling's bed.

She opened her blue eyes and gave a little squeal, "Oo-oo-oo. A June Bug!"

"No, Darling. I am The Thumblety Bumblety Elf. The Teeny Weeny Star asked me to visit you today while he is at home with Mother Night. He doesn't like to leave you alone all day," said The Thumblety Bumblety Elf.

Darling opened her blue eyes wider. "I don't like June Bugs," she said.

"I am not a June Bug," explained The Thumblety Bumblety Elf. "I wore this suit that my friend Johnnie June Bug gave me. Isn't it pretty and shiny and brown?"

"Yes, it is. Where did you come from?" asked Darling.

"I flew over from my home in the Deep Forest past the Big Maple on the hill. Would like to hear about my neighbors and their children?"

"What neighbors?" Darling asked. "I didn't know there was anyone in the Deep Woods."

"There certainly is," answered the Thumblety Bumblety Elf as he settled down to tell her the news.

He told her about the catfish babies in the stream. He told her about Robbie Robin and his sisters Roberta and Robinette and what a time they had learning to fly.

Just as he finished, the nurse came in with a tray. As she went to set it on the table, she saw The Thumblety Bumblety Elf.

She gave a little squeal, "Oo-oo-oo. A Junebug."

"It is not a Junebug," said Darling. The nurse already had a paper folded up to give a big swat. The Thumblety Bumblety Elf drew his arms and legs close to his body and pulled his cap way down over his eyes and hoped it would not hurt too much when she hit him.

"It is too," said the nurse grimly as she raised her paper.

"It is not," said Darling beginning to cry. "It is my Thumblety Bumblety Elf."

"Don't cry, Darling. You mustn't cry. If you don't want me to swat this Junebug, I won't do it. I will scoop him up on the paper and shake him out the window."

And she did just that.

The Thumblety Bumblety Elf flew away home with a buzz so loud that Darling could hear it back in her room as she started to eat her dinner.

(To be continued)



Dianne Newland, Shreveport, La., chooses to eat her breakfast outdoors. She is the granddaughter of Mrs. E. E. Lingle, Chariton, Ia.

MAGIC WRITING

You can surprise your friends by having magic writing appear on an ordinary looking glass, when it is breathed upon. Unknown to your friends, write on the surface of the glass with French chalk then wipe out the writing, gently, with a soft cloth. The writing cannot be seen but if you breathe upon the glass, it will become visible. This is a good trick for Halloween parties.

AUTUMN LEAVES

Do you have a box of water color paints or a box of crayons? If you have you will enjoy making a little booklet of autumn leaves. Gather the prettiest ones you can find, draw around them to get the exact shape, and fill in the colors to exactly match the real leaf. Under each leaf, write the date you found it, the place and the variety of tree on which it grew.

WINTER BOUQUETS

You boys and girls who live in the country can gather materials, as you walk home from school, for beautiful winter bouquets. At the drug store buy tubes of gold and silver paint and with a brush decorate milk weed pods and dried grasses. The red seed pods of the wild rose fit nicely into your bouquet and give it a touch of color. I am sure any teacher would be glad to have a winter bouquet in her school room.

LITTLE PRAYERS FOR LITTLE PEOPLE

Loving Jesus, meek and mild,
Look upon Thy little child.
Watch o'er me, I pray this night
Till I see the morning light.

—Mrs. William Hirsch, Hubbard, Nebr.

Dear Jesus, look down from above
And fill my little heart with love.
Bless me every single day
And make me kind and good always.
—Master Charles Owen, Davis City, Iowa.



PRACTICAL POULTRY POINTERS

By Olinda Wiles

Actions often speak louder than words—and we can often gain valuable information by spending a little time each day with our flocks at feeding time, or by noticing the feed hoppers.

We have fed our flock a diet of ground feed with some whole corn later in the season. I would like very much to get them to eat whole oats as readily as they do when it is ground, but it seems as if it isn't as appetizing as when it is ground.

I also find that my hens consume far more feed if the ground feed is dampened with sour milk or semi-solid buttermilk and water. You do not need to worry about them scratching around in their feed and leaving the oat hulls when it is fed in this way. Tests have proven that oats increase the rate of gain in growing chicks and improve their feathering and bone growth. Oats also help to prevent cannibalism among pullets that have been put in the laying houses.

Larger eggs are the reward that may be expected from your pullets if not forced into production too early in their life. Be sure they are ready for laying mash. Oyster shell should be available at all times, also plenty of water.

Alfalfa leaf meal furnishes a very reliable source of vitamin A. It is not an expensive item in poultry ration, and is comparatively easy to get. Alfalfa hay may be put through a common burr grinder before grinding the other feed and then added to the grain as it is being ground. We grind our own feed and find this method very satisfactory.

After we have put up alfalfa hay, my husband gathers up a lot of sacks—I hold them and he gathers up the leaves that have shattered off during the process of putting the hay in the barn and puts them in the sacks. Then we carry these sacks of leaves to the corn-crib where we do our grinding and store them for future use. The alfalfa is easily dumped into the hopper of the grinder direct from the sacks, so you see a hen can eat hay, too.



I will send you a hint on keeping vegetables through the winter. Dig the vegetables and wash clean. Put in tub to drain. Then pack closely in a stone jar and put a paper folded several times over the top, then a wooden lid. Do not let the vegetables dry, but put in jars wet. I have kept carrots in this way until April and they were nice and firm.—Mrs. J. L. Sigrist, Cameron, Mo.

KITCHEN - KLATTER KINKS

"After sweltering in the heat all week, yesterday I tried setting a large, shallow pan of water on the table with the electric fan just back of it, the fan tipped so that it just rippled the surface of the water. After sewing in perfect comfort for 2 or 3 hours, I thought probably it just was not so hot so turned it off and in less than 2 minutes I perspired all over! I believe this might help make sick people or shutins much more comfortable."—Edith Lewellen, Corning, Iowa.

"I haven't heard you give this hint on washing ties. The first step is to place a well-made tie on a piece of cardboard, and mark the shape of the tie, taking it from just above where the knot is tied to the lower edge of the tie. Cut out pasteboard and lay aside. Next, baste tie from knot to bottom, to keep lining in place. Have ready a pan of lukewarm water, and some mild soap flakes. Wash well and rinse, one at a time. Hang them outside where they will dry quickly. When dry, remove the basting thread, dampen and place the cardboard between front of tie and lining. Place face down on ironing pad, put a cloth over the tie and press well."—Mrs. V. A. Jasperson, Topeka, Kans.

"For fruit pies, make paste of a little flour and water and pat around edge of lower crust. Put the top crust in place and press down, and you will never have any juice run out."—Mrs. Ed Beam, Allerton, Ia.

"When I am washing with the power washer, I always make sure that I do not leave the wringer running where small hands can pry into it. I always swing the wringer over the top of the machine and make sure that it is not in motion when I leave the machine to tend to other household duties or go out to hang clothes on the line."—Mrs. H. B. Kurz, Savannah, Mo.

"If, when putting fruit in a jelly bag, you will put a large embroidery hoop in top of bag, it will be much easier to pour fruit in and not the danger of burning yourself."—Mrs. Paul Schlotman, Missouri Valley, Ia.

"To freshen buns or rolls take a brown paper sack like you get at the grocery store, put a little cold water in sack and pour out at once, put the rolls in and twist the top lightly. Place in the oven a few minutes. Presto, fresh rolls!"—Mrs. Lewis Pillings, Mediapolis, Iowa.

"Take a wire hanger and 2 spring clothes pins and clamp skirt band or trousers, and you have a better way than folding over hanger."—Mrs. Pearl Schaffer, Osceola, Iowa.

"Place solution of 2 parts borax and 1 part powdered sugar in place where ants come in. Ants will swarm in at first, then disappear."—Mrs. H. W. Elder, Spencer, Iowa.

"To remove seeds from tomatoes and mash the pulp for making tomato juice, use a large flour sifter, one of the common kind with a handle and crank on one end. Cut up the tomatoes and cook until soft, put in sifter and turn the crank and in a few minutes you have them all run through, and seeds left in the sifter."—Daisy Rudiger, Great Bend, Kans.

"If you have a pan of anything in the oven and can't get it out without burning your hands, slip your pancake turner under it and pull toward you. This works on pie, bread or anything that is in a hot oven."—Mrs. Sam Booth, Murray, Iowa.

"When cutting marshmallows for salads, place all the marshmallow in a pan of water and cut, instead of dipping the scissors in water each time."—Mrs. O. B. Caskey, Sutherland, Iowa.

"By placing one cracked peach pit in each quart of peaches, when canning, you will improve both the flavor and color."—Mrs. Reed Jacobs, Emmonsburg, Ia.

"Cut an ironing board cover bias of the cloth, and it will not wrinkle."—Mrs. W. W. Hayes, State Center, Ia.

"Often in preparing a dish, a slice or two of lemon is needed. Cut lemons soon spoil and sometimes the price of lemons is high so one cannot afford to waste them. If the end of a cut lemon is immediately dipped in melted paraffin and placed where the wax will not melt, it will keep indefinitely."—Mrs. B. H. Whitted, Ft. Crook, Nebr.

"I keep a new chore boy for use in cleaning potatoes, carrots, beets and any vegetable that needs scrubbing. It does much better than a brush. One can have the brush handy in case of deep cracks, but I find the chore boy is all I need."—Mrs. J. Moeller, Rockwell City, Ia.

I want to tell you how I fixed my old fashioned cupboard. I first lined the inside with white oilcloth, then I put on a pretty blue figured shelf paper. The doors are covered on the inside with the oil cloth and the trimmings cut off the shelf paper and pasted all around the edge of the doors with library paste. The scallop is turned in, toward center of each door. The outside is all varnished in dark oak.—Mrs. F. P. Buford, Sedalia, Mo.

For cleaning aluminum frying pans, dry them thoroughly and scour with very fine sand paper. Be sure it is very fine. This also helps keep things from sticking to frying pans. Clean the wire racks in gas oven with fine sand paper to keep them looking new.—Mrs. John Eiler, Ottumwa, Ia.



Marie Stinn and Betty Koesters of Earling, Ia., visit the Driftmier garden.

Our Hobby Club

For Subscribers to the "Kitchen-Klatter Magazine"

SHAKER COLLECTORS Names Previously Listed

Mrs. Ernest Rich, Nevada, Mo.
Mrs. L. A. Bray, 3125 Maple St.,
Omaha, Nebr.
Mrs. Geo. Janssen, Minonk, Ill.
Mrs. Lorand Clifton, Williams, Iowa.
Mrs. Lee Dennis, 215 Filmore, Ottumwa, Iowa.
Mrs. Ruby Miller, Lenox, Iowa.
Mrs. Jess Irwin, Boone, Iowa.
Mrs. Bessie Richards, Beverly, Kans.
Mrs. James VanAken, 2721 Fifth,
Council Bluffs, Iowa.
Mrs. M. L. Weldon, 1217 E. Eighth,
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Mrs. F. A. Reasoner, Humboldt, Ia.
Miss Virginia Shahan, Marne, Iowa.
Mrs. Carl Mark, Harlan, Iowa.
Mrs. Perry Hurdle, New Market, Ia.
Mrs. Will Hoefling, Manchester, Kan.
Mrs. Clara Fox, Geneva, Nebr.
Mrs. Fred Victoria, Winterset, Iowa.
Miss Gladys Norton, Dayton, Iowa.
Mrs. H. B. Helton, Grant City, Mo.
Mrs. Martin Schwede, Norfolk, Nebr.
Mrs. Muri Shipp, Troy, Kans.
Mrs. Maude Coy, Northville, Mich.,
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Mrs. E. J. Seltz, 2594 Laurel, Omaha,
Nebr.

Mrs. J. E. Richey, Dayton, Iowa.
Leota Yagel, Purdin, Mo.
Eva Orman, R2, Ottumwa, Iowa.
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Mrs. Nellie Baker, Hornick, Iowa.
Mrs. E. G. Vermeer, Sioux Center,
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Mrs. J. B. Edwards, 2716 Ave K, Fort
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Mrs. Fred Mayer, Auburn, Nebr.
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Lenore Darby, Greenfield, Iowa.
Mrs. Ernest Miller, Wakefield, Kan.
Mrs. Herman Schroeder, Lorraine,
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Miss Dorothy Roehlitz, Humboldt, Ia.
Mrs. D. L. Raher, Hawarden, Iowa.
Zella Roller, Rt. 1, Topeka, Kans.
Mrs. Muriel Wilson, Rolfe, Iowa.
Mrs. Glen Stroberg, Blockton, Iowa,
Route 2.

Arlene Engelkemeier, Nehawka,
Nebr.

Martha Olmsted, Tecumseh, Nebr.
Mrs. Fred Burch, Madrid, Iowa.
Waldo Harrington, Tecumseh, Nebr.
Mrs. A. E. Halsey, Brookville, Kans.
Mrs. Ernest Peterson, Pilot Mound,
Iowa.

Mrs. Lovina Burkholder, Canada,
Kans.

Mrs. C. A. Carpenter, 1906 Sylvanie
St., St. Joseph, Mo.

Mrs. Anton Nelson, Newman Grove,
Nebr.

Mrs. R. L. Blevins, Highland, Kans.
Mrs. Geo. Hassler, Osmond, Nebr.
Collects poems.

Mabel Paul, Clear Lake, Iowa, collects
postmarks. Has 2900 and wants
to make it 3000.

Florence Weis of Geneva, Nebr., collects
elephants. When she joined the
hobby club she had 50. Now she has
nearly 200.



Kay Bredensteiner, Jr., Shenandoah, Ia., collects horses. He has 199. Kay will be glad to exchange hobbies with Kitchen-Klatter hobbyists.

HOBBIES

Mary Ellen Alexander, Shenandoah, Iowa, will exchange stamps. She has some of Ted's Egyptian stamps to trade.

Mrs. Evelyn Tuttle, Eagle St., Ware, Mass. collects salt and pepper sets, dolls, hankies and novelty patterns and wants to exchange.

Mrs. Alta B. Jensen, R1, Blair, Nebr. and her son are making a postmark collection. They will appreciate getting your discarded envelopes that have a clear postmark on, and will refund postage.

Mrs. R. H. Marks, RFD, Alexandria, Nebr. will send you something for your hobby in exchange for anything you have in old glassware, from salt cellars (not shakers) to large pieces in clear or colored glass. Designed pieces preferred to plain. Write her what you have and what you want for it. She will answer you promptly.

Mrs. Ruth Strassburg, Ackley, Iowa, collects dogs—any color and shape; they can sit, stand or lie down. She made a scrap book of dog pictures and poems which would be interesting.

SCATTERING JOY

A sick woman lay on her bed, wrapped in pain,

She looked out of her window again and again,
She was tired, discouraged, despondent and sad,

Then there chanced to pass by a bright little lad.

His face wore a smile, his heart carried a song,

He looked up at her window as he passed along,
Then waving his hand, on his errand intent,

He passed on down the street, scattering joy where he went.

Then the sick woman smiled, she could see through the gloom,
As the light of his smile drifted into her room.

A wave of the hand and a nod of the head,

Had left sunshine and light, where 'twas darkness instead.

—Mrs. Geo. Bennett,
Gallatin, Mo.

CLASSIFIED ADS

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

HEALTH HINTS LEAFLET: Six pages—includes health suggestions, vitamins—value and dangers, six day diet for that "excess baggage", food sensitiveness, table of food values, etc. No letter necessary to get the Leaflet. Enclose 15 cents and your name, address, and word "Leaflet" on paper. Mail to Mrs. Walt Pitzer, Shell Rock, Iowa.

HATS, DRESSES, HOSE, LINGERIE, GIFTS at the "Farmer's Wife", 1½ miles North East of Pierson, Iowa. Mail orders filled. Mrs. B. R. DeLambert, Pierson, Iowa.

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

SPECIAL—An exact copy of Leanna's little cocker spaniel "Rusty". Add it to your collection. Price 35c P.P. Sue Conrad, Clarinda, Ia.

PRETTY HAND-WOVEN POTPOUCHES 11c each, 10 for \$1.00 Postpaid. Pluma Ray, Lenox, Iowa.

WHITE LINEN HANDKERCHIEFS, crocheted edge, 30c. Leather coin purse, 25c. Lace for pillow cases. Zipper fold bags, leather, \$1.00. Made by blind lady. Mrs. Nellie Worcester, 1529 W. 18th St., Des Moines, Iowa.

FOR PLAYS, RECITATIONS, ETC. write for catalog. Wetmore Agency, Sioux City, Ia.

SAMPLE AND EASY DIRECTIONS for making pretty inexpensive rug. Is not crocheted. Price 10c. Mrs. E. R. Hinks, Munden, Kansas.

LEARN TO SEW: Doll dress from new material cut to order. Give size of doll. Prices 10c, 15c, and 25c, according to materials used. Trimmings included.—Lillian Miller, R2, North Topeka, Kans.



FOR A SHOWER GIFT

Tea towels for a bride (this or any year's) are these of a bride. Her industrious efforts with the daily household tasks result in provocative embroidery which will brighten the kitchen towel rack the whole week through. Sunday's towel shows the happy young couple out for a stroll, and panholders for this set may be made from the honeymoon cottage motif. C9270, brings a usable-more-than-once transfer of the 8 motifs (7 tea towels and the panholder). Order from Leanna Driftmier, Shenandoah, Iowa.



AID SOCIETY HELPS

I know of churches who have "Burgoo" suppers annually. Often the men of the church serve these suppers with very little assistance from their wives. Tickets may be sold in advance. Usually about 25c is charged for the supper. With the "Burgoo" should be served crackers. Pie and coffee complete the menu.

BURGOO

Take one gallon of water and put in a whole chicken and a beef shank, cut up into small pieces. Keep this cooking until the meat is done. Then put in four ears of green corn, cut off the cob; half a dozen tomatoes, a dozen potatoes, and three onions, all cut up very fine. This mixture must be stirred continuously to prevent scorching, and water must be added from time to time, as is necessary. It takes from two to three hours to cook Burgoo properly, and when you take it off the stove it should be light brown in color and very thick.

A NEW IDEA

From Mrs. D. P. Fagan of Americus, Kansas, comes this good idea. At one of the Aid Society gatherings, each member is requested to take a 'emon. A committee cuts open each lemon, and the lady who brought the lemon has to pay into the treasury as many pennies as there are seeds in the lemon. After the seeds are counted, lemonade is made of the lemons and served with the lunch.

In connection with this meeting, a game could be played, seeing who could write the greatest number of words ending in -ade, as lemonade, Parade, decade, etc.

Mrs. M. M. Salmon of Braymer, Missouri, writes, "On the back page of your magazine I noticed you asked for plans for Aids making money. I've been President of our Aid for two years. We do all kinds of things to make money, but one of the best things we do is selling teatowel sets. We make a good profit in this way. We buy the 100 pound sugar sacks, make two teatowels from each one. We buy them for 6 or 7 cents each. Seven teatowels make the set. They sell for \$1 per set. We embroider designs in corners. You can buy lovely patterns for only 10c and the same designs can be used several times, as different persons buy them. During the last year we saved bread wrappers. For each 20 bread wrappers we got one large 100 pound sack that made two towels.

FUN FOR OLD AND YOUNG

HALLOWEEN FUN

Halloween parties are fun—good, jolly, harmless fun and will keep mischievous children off the streets and out of trouble. Why not have a costume party. Children love to "dress up." They may disguise themselves as witches, ghosts, elves or characters seen in the comic strips.

After all the guests have arrived, let them have a parade, down through the main street of the town or around the block. Give a prize to the one having the cleverest costume.

The house should be decorated, using orange and black as the dominant colors. Autumn leaves, pumpkins and corn stalks are generally available for decorations, too.

Every Halloween party should have a fortune teller. A witch in a secluded corner sits beside a huge iron kettle set over an imitation fire made from sticks and red cellophane, beneath which an electric light bulb is hidden. In the kettle have fortunes written on slips of paper. Each guest takes his turn reaching into the kettle for his fortune.

A wheel of fortune is also fun. Make a large circle of cardboard and divide it into many pie-shaped spaces. In each one is written a fortune, such as "You are going on a trip" or "Beware of blonds." Blindfold each guest, as he plays this game, turn him around several times and then let him touch the cardboard.

No Halloween party is complete without a ghost story. This can be a continued story. Have the guests sit in a circle on the floor. The hostess has a flash light and starts the story. As she flashes the light into someone's face, they must continue the story where the last one stops. As one never knows when their turn will come, all must pay strict attention to the story as it is being told.

A CAT GAME

Give each guest a cardboard cat, and a pencil, and see who can write the longest list of words beginning with "cat" in a given length of time.

UP JENKINS

Any number of persons can play this game. Seat them around a table. The one who is IT places his hands on the table. All the others put their hands under the table and pass a coin from one to the other. When the one who is IT says "Jenkins down," all hands must be put on the table, palms down. The one who is IT is to guess under whose hand the coin is. Each hand lifted and disclosing no coin, counts five points against the one who is IT. Each player is IT in turn, and at the end of the game the one having the fewest points against him, wins.

I am glad to have your suggestions for games and entertainment.

—Leanna

A CLEVER IDEA

"We are planning a Halloween Party. We are going to use gaily colored paper plates and napkins. For a centerpiece for the table we will scoop out the center of small acorn squashes and scallop the top and fill with autumnal fruits and tiny mums. Notched oilcloth in deep yellow will be used for place doilies. Favors will be black cats made of prunes with small spiced gumdrops for heads, long slender gumdrops for feet and tails, and whiskers of toothpicks.

We will serve individual pumpkin pies, garnished with a cheese pumpkin. Mold yellow grated cheese into small balls; with the tip of a spoon make indentations down the side, stick in a clove, blossom end down, for a stem. Doughnuts and cider."—Mrs. Earl Nelsch, Maitland, Mo.

No Halloween party is complete without bobbing for apples. For sanitary reasons I would revise the game. Have the apples suspended by strings from the doorways. Each person playing, chooses an apple and tries to obtain a bite from it.

FUN FOR ALL

There will be a double attraction in Shenandoah September 24, 25, 26 and 27, the KMA Jubilee and Pan-American Days. In conjunction with the Pan-American feature, there will be speakers, entertainers, and dancers who will turn the Jubilee into a regular "fiesta" with colorful entertainment in keeping with the customs of those countries "South of the border." Forty store windows in Shenandoah will display Pan-American merchandise and the colorful flags of our South American neighbors will decorate the streets. A Pan-American parade will add atmosphere and interest to the Jubilee on Friday.

I plan to spend part of my time at the studio during the Jubilee, so I will have the opportunity of seeing all of my radio friends and listeners when you come to the big celebration. Just ask at the information desk where to find me, and they will be glad to tell you where I am located.



The wee bride and groom, Patsy Yowell and Wesley Lee Snyder led the parade at the Fall Festival, Santa Fe, Mo., last year.