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Kitchen-Klatter

MAGAZINE

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1941

SHENANDOAH, IOWA



Price 10 cents



A SERIOUS CONSULTATION

Kitchen - Klatter Magazine

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LEANNA FIELD DRIFTMIER
Shenandoah, Iowa



A LETTER FROM LEANNA

Dear Friends:

This afternoon, when I came home from a ride, I found a huge bouquet of bronze chrysanthemums on my dining room table. I knew that my sister, Helen, had called while I was away. She, being a flower lady leaves flowers as her calling card while I, a Kitchen Klatterer, divide my cakes and cookies. I have to divide these days for one whole cake is a little more than Mart and I can eat, before it dries out.

This cooking for two is becoming a little more simple but still not much fun. Not knowing how many of the children will be home for Sunday dinner, I have a lot of fun on Saturday making a salad and a cake in anticipation of a family around the dining room table. We are not often disappointed. Margery who is a Senior at Maryville, Missouri, State Teachers College, comes home about twice a month. She always brings home a suitcase of clothes to wash and iron and spends all day Saturday doing that. Donald and Wayne, being farther away do not get home quite so often. Howard, we can expect just any Sunday for his work takes him to different localities and he comes home whenever he can. Dorothy and her husband come for Sunday dinner, when they are not visiting his parents, so you see—we are fortunate, after all.

In a year, we hope Frederick will be back from Africa; although in his last letter, written September 7, he said it was a little doubtful whether the ocean would be safe for travel by then. Also since it is hard to get missionaries to Africa, they would like to keep the ones they have until the war is over.

As I write this letter, I can look out across the street where the trees are a flame of red and yellow. Some time, soon, I hope to make a short week-end trip to southern Missouri. I want to see the Ozark hills in their autumn dress. I am thankful every day for my little folding wheel chair that makes it possible for me to go places and see things. I wish every one who is crippled could have one. They are not expensive. I think mine cost about \$15.00 (of course, they should have a patient, kind husband like mine, too, who would see that the trips were taken.)

Some one writes me that I don't say enough about my health and ask if I am walking yet. I am feeling very well, but don't expect to be able to

walk again. Don't feel sorry for me, please, for I am very happy and contented, have work I love to do, and look forward to many years more of work for my family and my radio friends.

I know many of you are worried about the possibility of this country entering the war. Especially those of you who have sons in training. All that we can do is hope and pray for their safety and the safety of this land we love. We must not let them feel that they are sacrificing too much for the privilege of being an American. Frederick says that seeing how most of the people have to live in the European countries makes one appreciate America.

Write me a letter when you have time. I never tire of hearing from my friends. Come and see me when you visit Shenandoah. I love company.
Sincerely, Leanna.

THANKSGIVING

"Uncle Ezra" from Rosedale's little five watt station once said that the good old pumpkin pie that we serve on Thanksgiving Day seems symbolic of everything this nation of ours stands for. He says "It is filled to brimming over with good things. It's rich and substantial, no fancy frills, just plain old-fashioned, homey ingredients blended by loving toil-worn hands into an A-1 concoction that is hard to beat."

There is no country on the face of this earth that has more to be thankful for than America. Because of their love for America, many of our finest boys are giving several years out of their lives that this country may remain as it is, the home of the brave and the land of the free. God bless America and its fine citizen army.

DON'T NEGLECT YOURSELF

If you are finding your housework uninteresting and tedious, the fault may be in yourself. Look in a mirror. Do you see a dirty apron, untidy hair, and a dirty face? You can't do your best work looking like this. You will enjoy your work much more if your appearance is neat and attractive. Even if no one is to catch a glimpse of you all day long, you have to live with yourself, so perk up. You will look better, feel better and work better if you take a few minutes out to attend to your personal appearance. You will be happier and your task easier if you do this.

ARE FARMER'S WIVES GOOD COOKS?

They should be, if being a good cook means using cream, butter and eggs in unlimited quantity, but all farm women do not do this. The farm wives know that the extra money they need for their shopping trips has to come in the form of a cream or egg check. Food means money to the farmer's wife—the same as it does to her city cousin.

It is pretty hard for a country woman to spend time trying out new recipes when there is the care of the chickens and the garden, the cream cans to wash and the washing, ironing and mending to do. These women will tell you their husbands don't want fancy dishes (in fact, won't even taste them). What they want is a good substantial meal, without any of the fancy trimmings.

A farmer's wife told me she was afraid she wasn't living up to the standard of country meals served by her grandmother, but she did try to have well planned meals and a well balanced diet. She used enough milk, eggs, fruit and vegetables to meet the proper requirements. She did try not to sacrifice her family's health for a larger cream and egg check.

DON'T BE LIKE THAT!

If you are feeling unhappy because you can't afford new drapes this year or that the rugs look shabby or you need new linoleum on the kitchen floor, it might be a good idea for you to look again at some of the pictures published in the newspapers of the homes in England. As you look at them, think that those homes, leveled to the earth, once sheltered happy families. Then ask yourself what you have done to deserve the blessings of your own home.

We should be ashamed to complain about pocketbook limitations. Life has been so good to us. As winter time comes on, we should look around us and see what we can do for those in need in our own country. When we come to the end of the road it will not make much difference what kind of drapes we have, or the thickness of our rugs. The thing that will matter will be—what have we done with what we had. Have we shared as we have traveled life's highway?

A REAL CAKE

We often read of very large cakes being made for certain occasions, some of them weighing hundreds of pounds. One of the largest, if not the largest, was ordered by Frederick William I, King of Prussia. This cake was said to have weighed 8,566 pounds when completed. The finished cake was 54 feet long, 24 feet wide and nearly 2 feet thick. The ingredients were 2,400 pounds of flour, 200 gallons milk, 2,000 pounds butter, 2,000 pounds yeast and 417 dozen eggs. This would not be a very practical recipe to use when baking over the radio in the Kitchen-Klatter kitchen.

Come into the Garden with Helen



FLOWERS FOR THE CHURCH

Why do we take flowers to church? What colors are best to use? What containers most appropriate? What "holders" will help our bouquets stand up? What about baskets?

All these Questions were discussed by Dorothy Biddle, the national authority on Flower Arrangements when she visited Shenandoah last month, and we felt that you would like to know what she said.

How she did score the person who nudges her neighbor and makes critical remarks about the bouquets! "Remember," she said, "that those flowers were placed there as an act of worship. Do not scorn the humblest offering just because it does not happen to exemplify your idea of art, but strive to provide containers that will make arrangement simple and uniform."

Two large, heavy vases or urns in white or ivory are ideal. Inside them have some device for holding flowers erect without crowding. A crushed ball of inch mesh wire fencing is good if packed in so solidly that it will not tip. Even better is a bundle of 4 and 5 inch tall sections of three-quarter inch lead pipe, soldered together to fit your vase at base. This will hold erect the big branches of Apple Blooms or Autumn Leaves that are so effective.

The more naturalistic your arrangement, the better it puts us in tune with God's wonderful works and increases our devotion.

As for colors: Remember that most churches are dimly lighted, so avoid blues, purples or dark greens. White, yellow, red and orange are the colors that will carry best. Use masses of one color large enough to fill the eye. The delicate "line arrangements" of our flower shows are entirely out of place in a church.

Keep bouquets heavy at the base. Top-heavy arrangements are nerve racking.

Mrs. Biddle says that baskets with handles are frowned upon because it is hard to keep the handle from seeming to "cut" across the bouquet. Personally, I could forgive that fault because of the great advantage that the handle gives in ease of transporting them to and from the church.

Besides your two large containers, it is well to have a pair of matched low vases with good large "pin holders" in which to place the short stemmed flowers that you must sometimes use. Carefully balanced, they will look well, though not showy. A bunch of greenery with a few blossoms in each will be much better than a bare platform.

For special occasions such as Childrens' Day, Easter or the wedding of a church daughter, it makes things a lot easier if you have some special equipment. The picture shows the jars, candle sticks, and pew-end vases owned by our Ladies Aid.

This particular decoration was one that won for our church a Flower Show prize. It is for the left aisle only, but a view from the center would show you how all lines radiated from the Cross in the middle.

The pew-vases were of painted tin, made for us by the local tinner. The tall wooden candlesticks were turned in a local carpenter shop.

The idea was conceived by Mrs. Pansy Barnes, and has been used many times with daisies, peonies, fruit blossoms, or lilies. We never tire of it.

—HELEN FISCHER

NEW MATERIAL FOR YOUR CHARM STRINGS

By Mrs. R. J. Duncomb.

The fun of making charm strings lies in the fact that our originality is challenged. No two persons make exactly the same kind of a string. Those who like to collect and assemble curious articles are always in search of new material.

Odd shaped gourds come first to our mind, and those who grow gourds from year to year soon have a variety of dried ones to choose from. These have of course lost their fresh coloring, but can now be lacquered in bright tints. Brilliant orange, strawberry red, vivid green, delphinium blue and coal black will give a splash of desired color to any charm string. The more curiously shaped ones such as the Crown or Fingered gourd, or the Bishop's Mitre, add a touch of distinction, while if fresh gourds are used, one might choose the amusing little Spoon gourds or the Miniature Bottle. These new gourds should be thoroughly ripened and waxed before using.

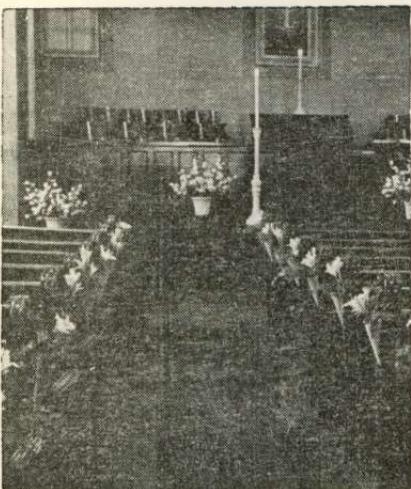
Variiegated popcorn is miniature enough to dangle at the end of a string. Harder to find, but good if you can get it, is the new Strawberry Popcorn, very small, dark red and of a strawberry shape. This may be left with the husks attached, but turned back. Some tint these husks a bright green. Of course, lacking these varieties, any ordinary popcorn may be dyed the desired color.

Small Italian Ornamental peppers may be either strung together, or left in bunches as they grow, with the leaves removed. These come in various shapes and in orange to bright red colors. And pine cones may be used just as they are, or gilded, or else the larger somewhat flattened cones may be cut into sections across and then enamelled, thus resembling wooden roses.

A very curious seed pod which is coming into favor is that of the ripened Martynia, or Devil's Claw. This does also very closely resemble a bird or perhaps a grotesque insect. The filigree carving on its black body may be touched up with green or gold paint. Asparagus berries may be inserted into the depressions near the front of the pod for eyes. If the brown covering of the pod is still attached, the resemblance to a bird is still more marked as it gives the effect of wings. The long forked tail, the erect stiff hairs upon the back and the long beak help to further the illusion. If several of these pods are left attached to their stem, they suggest birds in flight. Truly they make a very interesting addition to any charm string.

If the pods of Okra are used, brush their ridges with bright paint. Locust pods, some curled, some straight, work in very well. The seed pods of Molucca Balm—Bells of Ireland—retain their shell like shape when dried and may be tinted, or they may be

(Continued on Page 15, Col. 3)



The Congregational Church in Shenandoah, Iowa, decorated for the Flower Show. This is an annual custom in this city.

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 October or November issue of the Kitchen-Klatter and will send you my photograph FREE.

LEANNA DRIFTMIER
Shenandoah, Iowa

LETTER FROM EGYPT

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

Assiut, Egypt,
April 13, 1941.

Dear Folks:

Well, here it is, Easter morning. I hardly know what to think of the day. It is really not Easter here, for the Egyptian Easter is next week. We Americans are having this for our Easter, however. The American school children had a delightful sunrise service out on the campus. The coolness of the early morning was invigorating and braced me for the heat that is even now pressing at my closed windows. Early this morning the heavy wooden shutters at the windows were closed tightly to help keep the heat out.

Yesterday all of the Egyptian Christians were weaving crosses from the strips of palm leaves and today being their Palm Sunday, they were all up early in the morning, carrying the palm-strip crosses to the churches. When woven carefully, some of the crosses are very beautiful.

We are all much pleased that American ships are going to be allowed to come up the Red Sea. At once, upon hearing that news, many of the Americans started to study mail order catalogs.

Yesterday I got down in my trunk and got out the birthday cards that your Kitchen-Klatter friends sent me last year. I looked them all over again and read the many nice messages that you sent. I am sure that my friends in America will be pleased to know that I am going to take these cards out to Miss Lillian Thrasher's Orphanage. She has 800 little orphans under her care. She was telling me the other day that five of her babies had the whooping cough.

Believe it or not, I have not yet ridden a camel. I see hundreds of them every day but they are used mostly to transport goods and are not fit for riding. Because of the war I have not taken a trip into the desert this year. I am sitting now looking out over the desert, watching the heat waves rising off of it. The Egyptians are afraid of the desert. They say if they go into the desert they will be eaten by wolves or lions.

There are many workmen in the fields now. The natives even plow the ground with a tool, a cross between a pickaxe and a hoe. There are more than 1,000 farm laborers for every square mile. Since it is so hot, these men wear very little clothing, but always a white turban.

In one of my classes I told the students about the electric refrigeration systems we have in America and how a farmer could keep meat for many days. My students could hardly believe it. I learned then that very few of them had ever seen an ice box. Not even the rich people in Egypt have them. Their food is brought to them from day to day and nothing kept for another meal. There are not more than 450 telephones in this city of 60,000 people.



Frederick Driftmier, ready to cross the Nile River in a native's boat.

One of the ways of measuring wealth in this country is whether or not a person has a piano. Every Egyptian piano has a mandolin pedal. The mandolin is their favorite instrument.

I will let you know my plans for the summer when I am sure what they are. Because of the war, I will probably go south instead of north, this vacation. I want to go to the South Sudan as a tutor for some missionaries' children. Will cable you when I leave here. Love,

—TED.

(Cable received June 3rd read "Sudan for Summer.")

Dear Leanna: I'm so glad I'm finally ordering Kitchen-Klatter by the year, so I'll have that swell little magazine coming every month. Start my subscription with September.—Mrs. Chester Johnson, Granada, Minn.

STOP FOOD WASTE

Because of the higher cost of foods it is more than ever important that we wives practice the strictest economy and prevent waste. Throwing away small amounts of food does not seem important but when you multiply it by thirty million or more families it reaches a staggering total.

Some of us cook more of some foods than the family can eat before they tire of it and in this way cause waste. Other good foods are lost because of poor cooking. Perishable foods are not cared for properly and allowed to spoil before they are used.

Cookies are thrown away because they are allowed to burn. Toast is left untouched because it is cold and soggy before it reaches the table. Bacon grease can not be used as seasoning because it is left in a warm place and becomes rancid. The potatoes are allowed to burn and the peas are too salty. I believe you understand what I mean by unnecessary waste of good food. A good slogan is "Buy carefully, prepare food carefully and let nothing go to waste."

"BRAIN WARMERS"

When is a boat like a big pile of snow? When it's adrift.

Why is the letter D like a squalling child? Because it makes ma mad.

Why are cowardly soldiers like butter? Because when exposed to fire they run.

Why is a fly taller than most men? Because he stands over six feet without shoes or stockings.

Why is a new-born baby like a storm at sea? Because it begins with a squall.

What was Joan of Arc made of? She was Maid of Orleans.

What is the best way to keep a man's love? Not to return it.

When is a sheep like ink? When you take it up into the pen.

What is that which never asks any questions and yet requires many answers? The door bell. —Selected

STATEMENT OF OWNERSHIP, MANAGEMENT, CIRCULATION, ETC., REQUIRED BY THE ACTS OF CONGRESS OF AUGUST 24, 1912, and MARCH 3, 1933

of Kitchen-Klatter Magazine published Monthly at Shenandoah, Iowa for October, 1941.

State of Iowa

County of Page, ss.

Before me, a Notary Public in and for the State and county aforesaid, personally appeared M. H. Driftmier, who, having been duly sworn according to law, deposes and says that he is the Business Manager of the Kitchen-Klatter Magazine and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management (and if a daily paper the circulation), etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, as amended by the Act of March 3, 1933, embodied in section 537, Postal Laws and Regulations, printed on the reverse of this form, to wit:

1. That the names and addresses of the publisher, editor, managing editor, and business managers are:

Publisher, Leanna F. Driftmier, Shenandoah, Iowa.

Editor, Leanna F. Driftmier, Shenandoah, Iowa.

Managing Editor, Leanna F. Driftmier, Shenandoah, Iowa.

Business Manager, M. H. Driftmier, Shenandoah, Iowa.

2. That the owner is: (If owned by a corporation, its name and address must be stated and also immediately thereunder the names and addresses of stockholders owning or holding one per cent or more of total amount of stock. If not owned by a corporation, the names and addresses of the individual owners must be given. If owned by a firm, company, or other unincorporated concern, its name and address, as well as those of each individual member, must be given.) Leanna F. Driftmier, Shenandoah, Iowa.

3. That the known bondholders, mortgagees, and other security holders owning or holding 1 per cent or more of total amount of bonds, mortgages, or other securities are: (If there are none, so state.) None.

4. That the two paragraphs next above, giving the names of the owners, stockholders, and security holders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company but also, in cases where the stockholder or security holder appears upon the books of the company as a trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner; and this affiant has no reason to believe that any other person, association, or corporation has any interest direct or indirect in the said stock, bonds, or other securities than as so stated by him.

M. H. DRIFTMIER, Business Manager
Sworn to and subscribed before me this 29th day of Sept., 1941.

(Seal) Nellie Mygatt, Notary Public
(My commission expires July 4, 1942.)

LETTER FROM LUCILE

Dear Friends:

Tonight I am writing to you from San Jose rather than Hollywood. It is just sunset, and from the windows in this room I can look out and see the purple and rose Santa Clara mountains. It is these mountains that convince me the citizens of northern California are not taking too much for granted when they say that their area is more beautiful than southern California.

I have been here for several weeks visiting a friend of mine whom I knew back in the days when both of us lived in Minneapolis. She is a teacher in the San Jose State Teachers College and sometimes when we remember the meals that we had together at my house in Minneapolis, it gives us a start to realize that we are eating together again in a California town.

Aside from visits to Shenandoah, this is the first time that I've paid a conventional visit to friends since I was married almost five years ago. It seemed very strange to get on the train by myself, and those of you who have taken trips without your husband know how surprising it is to realize that you must hang on to your own ticket and look after your own luggage. I felt like a babe-in-the-woods venturing out into the world alone!

When I first arrived here I didn't think that I would ever grow accustomed to the ceaseless sound of airplanes in the sky. Camp Moffat, one of the three largest training airports in the country, is only a short distance away, and all day long the sky is filled with planes. They keep it up at night too, and it's quite dramatic to see as many as thirty and forty planes flying in formation under the light of the full moon. But although I first found this constant roar very distracting, already I have learned not to hear it, and now when Lucie and I are sitting in the patio talking, we simply leave a sentence dangling in midair and wait until the heaviest vibrations are over; then we finish the sentence as though there had been no interruption.

These days I have had an opportunity to hear much music, for Lucie's mother is a very fine organist. They have a pipe organ in their home, and it is a rare privilege to sit in a comfortable chair before an open fire while you hear music that is generally heard only in a church or large auditorium.

One day last week I enjoyed going to a luncheon meeting of a San Jose business and professional women's club, to speak on the subject of the writer in Hollywood. There are many mistaken ideas afloat regarding this business of writing for the movies, and I found that my audience was most eager to hear the hard and painful facts. After I had finished speaking we enjoyed a social hour, and I appreciated the opportunity to meet a good many thoroughly interesting and accomplished women. They very thoughtfully presented me with a lovely corsage of blue and gold autumn flowers, and by nursing it along

carefully I managed to preserve it for a week.

These days the big subject in San Jose is the problem of getting the prune crop picked. Labor is scarce, and cotton fields in the south have attracted a large number of men who could be depended upon to harvest the prune crop in previous years. A general call has been sent out for men and women of the community to work even two or three hours if they can spare the time, so perhaps the prunes that you cook for breakfast this winter will be some that a woman much like yourself helped to pick. San Jose is the prune capital of the world. I wish that you could see the miles and miles of orchards and the great warehouses. Yesterday when we were out driving I counted several blocks packed solid with wooden crates, and I tried to imagine all of the places where those crates will go when they are filled.

One day last week we drove into San Francisco, and even the space of one short year (since we were last there) I noticed many changes. It is seething with defense activity, and there were many, many soldiers on the streets from nearby camps. That night we stayed with friends who have a home on one of the highest points on Berkeley, and from their living room windows (one great sheet of glass that extended from the ceiling to the floor) we could look out over a dazzling scene. The great bridges are particularly spectacular at night.

There are many more things that I should like to tell you, but for now this must be all.

—Lucile.

THANKSGIVING

By Mrs. R. H. Marks.

The November issue of Kitchen-Klatter Magazine would hardly be complete without discussing Thanksgiving and its traditions. Here is something a little different than the usual story of History Book fame.

Although Thanksgiving is an American holiday, we will learn that a day of thanks was general throughout the world.

It is said the Israelites had a special day for giving thanks called the Feast of the Tabernacles. The Greeks honored their harvest goddess Demeter with a feast and the Romans held a fall festival honoring their goddess of grain, Ceres.

In Siam their day of gratitude was called a Swing Festival and the sacred white elephant had an important part in the celebration.

In England a day of rejoicing was set aside by Oliver Cromwell after the defeat of the Spanish Armada.

Now back to our first American Thanksgiving in the fall of 1621. With the aid of the Indians a feast was prepared quite similar to the Thanksgiving feasts we know. Deer, wild turkey, "waterfoules", doves and geese were served with cranberries on large pewter platters. Corn, peas and barley were prepared. Pumpkins were wild and honey was used for sweetening.

The Indians made bread by mixing



WHEN WINTER COMES

How straight and tall the oaks
These winter days!
When summer skies were soft,
Or early haze
Of Autumn touched the hills,
The eye but caught
The beauty of the leaves
An Artist wrought.
Though now the scene is changed,
The glory gone;
Yet straight and tall and strong
The oaks live on.
Dear God, when winter comes
Help me to be
Majestic, like the oaks,
Reaching toward Thee.

—Clare P. Mohler.

crushed acorns or corn with water, which they shaped into strips and wound around long sticks. These sticks were stuck in the ground in front of an open fire and turned frequently to bake on all sides. Perhaps this is why we call bread the "staff of life".

Having no forks, fingers were used instead and trenches took the place of plates, two persons eating from a trench. As there were no cups, tankards were passed and each drank in turn.

Many notable Thanksgiving dinners have been recorded in history. Here is one which is interesting. It was during the administration of Theodore Roosevelt that the ambassador from Japan asked permission to have his chef cook the Thanksgiving turkey in a manner "becoming to a Tokio feast". When it was brought to the table it was adorned with feathers, red comb, head, neck and claws. These were soon removed, however, and the well cooked turkey revealed. It was boned and inside was placed a capon, within this was a pheasant and inside this a grouse.

As a final tribute to Thanksgiving Day I will quote from "The Day of Thanksgiving" by Henry Ward Beecher.

"Remember God's bounty in the year. String the pearls of His favor. Hide the dark spots, except so far as they are breaking out in light! Give this one day to thanks, to joy, to gratitude."

SO YOU WANT TO WRITE?

By Lucile Driftmier Verness

During the past year Mother has forwarded on to me a number of letters from you friends who are eager to know some of the details about this business of being a writer. I have answered these letters to the best of my ability, but it has occurred to both Mother and me that perhaps there are many others who feel an interest in this subject and would like a few pointers to guide them. Because of this I have decided to jot down a few things that I think might be of practical help, and if I can't get them all into this issue perhaps Mother will let me have a little extra space in a later number.

Writing is a field of work so complicated and vast that it is a problem to know where to begin in sorting out a few of the most significant items. Countless books have been written telling people how to write and market short stories, novels, and articles. (A few of these books are good; most of them are worthless.) Furthermore, there are people who make an excellent living by teaching the craft of writing; and every college and university has highly specialized courses in the subject. Thus it is apparent that any article on this business of writing can cover only a very few high spots.

I'm sure that almost every one of you has had the experience of picking up a magazine, reading a story, and then putting it down to exclaim, "Why, I could write a better story than this!" It sounds so simple, so artless, as if the author had merely sat down between washing the noon dishes and starting supper to whip out the story. You find yourself thinking over and over, "I know that I could write something as good as that story," and once in a while you actually sit down to prove to yourself that it can be done.

When this happens you discover fairly soon that writing isn't as neat a trick as you had thought it to be, and by the time you've put your life's blood into the first three paragraphs you're relieved to look at the clock and see that the potatoes must be peeled without further delay. This story can wait until tomorrow, you tell yourself as you put away your paper and pencil. And for most of us that tomorrow never comes.

It's certainly true that many, many of the stories published sound simple enough that any of us might have written them, yet the cold hard fact remains that unnumbered hours of desperate work, of brain-racking struggle learning how to write, went into each and all of them. It takes a long, long time to learn how a story is developed, how it is put together. Writers who sell to the big magazines have learned their skill the hard way—they've tried and failed and tried and failed and tried again, and in this process they've discovered that a story is constructed in much the same fashion as a building is constructed. The plot is the framework. If it is unsound the entire story will collapse with a fine bang. I know precisely how this bang sounds for I've heard it a good



Lucile Driftmier Verness and two of her pets.

many times on my own work.

But let's suppose that you've driven yourself to write a story and feel quite well satisfied with it. Obviously you didn't put in all of that grinding work for the simple purpose of reading it over and over again yourself. You want to see it published. And you want to see a check. Therefore, you send it off to a magazine with a prayer in your heart and the feeling that henceforth everything is up to the editor and the Powers that Be.

What happens then? Well, I can give you a fairly good idea. Your story is one of a tremendous number that is received every day by all editorial offices that make any claim to putting out a magazine with a substantial circulation. Such offices employ a staff of readers. These readers are shrewd and experienced. They can read the first page and decide instantly if this story is one that should be passed on to the next group of readers. If it is, it gets a second reading. This second reading is comparable to a test by fire, flood, and famine, and very few stories survive. But if your story survives it will go to the desk of one of the editors, and if this particular editor likes it he will pass it on to the next one with a note clipped to the margin that says "What do you think of this?"

If the second editor thinks that it's good, he passes it on to the third editor with a similar note clipped to the margin. The third editor reads it, likes it, and places it in a folder for the weekly conference. At this conference your story will meet the final test, and much more than its own merits will determine whether or not you get a check for it in the end.

Editors must consider a variety of things in making their decision. They may feel that their readers are tired of stories with a business office background, for instance, so that your story, clever though it may be, must go winging home again with a nice note of regret. They may feel that

conditions are too uncertain to risk publishing a story that uses a peaceful Switzerland for its background. Magazines are made up months in advance, and by the time a given issue hits the newsstands, Switzerland may be dragged into the war. Or perhaps you've sent them a very good story about an adopted child, but only two months earlier they bought a story about an adopted child . . . it's thumbs down again.

These, briefly, are some of the factors that enter into the fate of your story. It's not enough to write a good, clever story. You must also have a sufficiently keen sense of the "market" to know what subjects are in demand at the moment. Without this sense the professional writer has no business signing a year's lease on his apartment or house.

Remember that you are competing with thousands and thousands of other writers when you send in a story. Such a magazine as *Liberty*, for instance, receives tons of manuscripts throughout the year, and only a few assorted pounds can be published. This is true of all other big-time magazines. Almost everyone who writes is trying to sell to these big magazines, (they pay the biggest checks) and necessarily the competition is terrific.

Because the competition is terrific, writer's agents came into existence. Nine-tenths of the stories and articles published by big magazines came into their editorial offices through an agent and not through the heavy sacks of mail that are delivered daily. Editors read carefully all manuscripts submitted by reputable agents. The agent's income depends upon his judgment. He'll starve to death if he handles work that cannot be sold. If he succeeds in selling a story for you, he will get a commission of 15 percent if it's the first things of yours that he has sold, and 10 percent of everything thereafter.

It's quite apparent that if you expect to sell your story to a big magazine you should put it in the hands of an agent. And you must know your skill backwards and forwards before an agent will handle your work. (His literary judgment is his bread and butter, as I said before.) The best agents are something like the best doctors—they never advertise. Never pay an agent to handle your work, and be extremely cautious about paying anyone to criticize your work. Reputable agents don't do business this way.

If this picture of the writer's world is a gloomy one, at least it is honest. The needless disappointments suffered daily by countless people could have been avoided if they had had a clearer picture of the rules and regulations that are the writer's landmarks.

In a later number I should like to tell you how you can get checks for the things that you write, and this means, in turn, what you should write. So, if you are a person who wants more than anything in the world to write and who is willing to work very hard at it, don't be discouraged until you've read this forthcoming piece. In it you will find some reasons for hope.

HEALTH HINTS

By Mrs. Walt Pitzer

A few do's and don'ts about the so-called common cold may help you during this epidemic.



There is no known quick cure for the severe cold, so all you can do is to humor yourself and take precautions to avoid complications. You will have it for a week, and if you are not careful "it" will have you for another week.

With the first symptoms of a cold you should get into a warm bed in a cool room—(how can we?) Take only light or liquid diet with plenty of fruit juices. Blow the nose and cough as gently as possible or you may force some infected mucous into the sinus or thru the eustachian tube into the middle ear, with possible complications such as abscess in the ear or mastoid infection.

Avoid the use of cough syrups, fever medicines, "drops" in the ears or nose, excepting under the doctor's instructions. Oily solutions are said to interfere with action of the hair in the nose and during a severe cold may irritate the inflamed mucous membrane.

If you have a chill followed with a fever, or feel weak or exhausted consult your physician at once as you may have influenza or pneumonia.

The after effects of the so-called common cold may be serious so do not hesitate to get the doctor's advice.

Colds are most infectious to other persons during the early stage. Avoid passing them on to others if possible, especially the little tots. Colds and coughs may be more serious to them as their mucous membrane is very sensitive.

Answers to questions: Yes, the Six-day diet is perfectly safe if followed as suggested. If you are ill, let your physician check the schedule. He may wish to make some changes due to your physical condition.

One lady was alarmed upon finding she had lost six pounds in the six days, but said she felt so fine. The loss of six pounds of "fat" in six days would not be wise, but the lady probably lost two pounds "fat" and four pounds liquids and bloat.

I still have a few copies of the poem "Do Not Worry, Little Mother". Enclose stamp.

During the winter months the air in the house often becomes too dry and causes furniture to loosen in the joints, also contributes to the wear in rugs. In its natural state, wool holds about 35% moisture. Lack of humidity has a tendency to cause the rugs to fuzz out, thus losing part of the wool woven into them. A humidity gauge is a useful instrument to have in the home during the winter months.

From My Letter Basket

By Leanna Drifmiller

QUES. My daughter, fourteen, has been asked to stay with children in the evening and is anxious to pick up the extra money. What do you think of this? Mrs. S. T.—Minnesota.

ANS. All three of my girls took care of children in the evening when their parents wanted to go out, but there were hard and fast rules that I asked them to abide by. During the school week they could only be out until ten o'clock; if the parents were gone later than this I expected my girls to stay all night. Furthermore, they were driven home—we don't want our daughters on the streets alone at a late hour. I always told them to call me at once if anything went wrong, and their father was willing to go immediately if they needed him. This was never necessary, but they always knew they could depend upon him to drive over with out delay and it put their minds at ease.

I think it's a good way for our girls to learn responsibility and to pick up the extra money they all want, but like everything else common sense should be used regarding the frequency of their stays, the hours, etc.

QUES. How did you get your boys to keep their rooms picked up and half-way straight? Mrs. W. W.—Ia.

ANS. I didn't! I've never yet seen the small boy who kept his room straight without being driven to it. When my boys reached the ages of eleven or twelve they began taking an interest in their rooms and then kept them orderly, but until this time they had to be reminded daily about hanging up clothes, putting away toys, etc.

This seems to be the usual situation. It's when they begin reading, constructing model airplanes, fiddling with chemistry sets, etc., that they want an orderly place to work. At a younger age it's outdoor interests that keep them occupied, and they regard their rooms as only a place to sleep.

QUES. My husband always wants to make improvements on our house that can be seen from the outside, such as a new porch, an entire paint job, and so forth. I'd rather put the money into inside improvements—I

need a new kitchen arrangement far worse than a new front porch. What would you do in such a case? Mrs. J. K.—Missouri.

ANS. It would take Solomon to strike a happy solution here. This is one of the things that serious quarrels can result from, and since it's a problem that I've never had I wouldn't know just what to say. What do you readers think about this situation?

QUES. Is it polite to chew gum in public? A. L.

ANS. Of course it depends a lot on how you chew gum, but in general I would say no, leave the gum at home.

QUES. Do you let your hired girl or maid eat with the family?

ANS. If she wants to. Some girls prefer to eat in the kitchen. If there are guests, your helper should not eat with the family. Her duty then is to see that the meal is nicely served. I don't like to call my helper a maid or a hired girl. My "assistant" or my "housekeeper" suit me better.

QUES. My living room and dining room are connected by double doors. Should the wallpaper in these rooms be alike or different? What about the curtains? Should the lace curtains and drapes be the same length? Should I use curtains between the rooms? Thelma.

ANS. I would paper the rooms with the same paper. It will make them look larger. Do not use any drapes or curtains between the rooms. Have the lace curtains come to the bottom of the window sill and the drapes touch the floor.

COMFORT

I like to think of Heaven
As the place where dreams come true,
Where those we've loved and lost a
while

Come back to me and you.
I don't know where that place may be,
It matters not to me,
My only hope to live a life
The door will open be.
Rest for the tired ones,
Freedom from pain,
Happy reunions
With loved ones again.

—Ida M. McClure



Watto Says:

ENJOY "BETTER
LIGHT AND
BETTER SIGHT"

An Advertisement of The

IOWA-NEBRASKA LIGHT & POWER CO.



"Recipes Tested in the Kitchen Klatter Kitchen"

By LEANNA DRIFTMIER

THANKSGIVING

ICE WATER CAKE

Temperature: 325°F. Time: 30 minutes. 2 (10 inch layers).

- ½ cup fat
- 2 cups sugar
- 3½ cups cake flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- 1½ cups ice water
- 1 teaspoon vanilla
- 4 egg whites

Cream fat and sugar. Sift together flour, baking powder and salt, add to the creamed mixture alternately with the water. Fold in vanilla. Beat egg whites until stiff but not dry, fold into cake batter. Pour batter into layer cake pans, greased and lined with wax paper. The cake should only be light brown when done.

DELICIOUS SPICE CAKE

- 1½ cups white sugar
- Scant 2/3 cup lard or butter
- 2 eggs, beaten
- 1 cup sour milk or buttermilk
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon each of ginger, cloves, all spice and nutmeg.
- 2 cups bread flour or 2½ cups cake flour.
- 1 teaspoon vanilla
- 1 teaspoon soda
- ½ teaspoon baking powder

Mix the usual way and bake in either layers or loaf. Frost with your favorite frosting.—Mrs. W E. Schwarz, Moline, Iowa

YUMMY FRUIT ROLL

- 1 cup heavy cream
 - ½ pound marshmallows, finely cut
 - 1 package (7½ oz.) dates, chopped
 - 3 bananas, diced
 - 1 cup nuts, finely chopped
 - 8 graham crackers, rolled fine
- Whip cream, fold in other ingredients except graham crackers. Shape into a roll 3 inches thick. Roll in the crumbs which have been spread on waxed paper. Chill 3 to 4 hours. Slice about 1 inch thick. Serve topped with whipped cream and a maraschino cherry. Serves 6.—Mrs. Sam Wilkin, Sutherland, Iowa.

FRUIT CANDY

- 2 pounds walnuts, chopped
- 2 pounds seeded raisins, ground
- 1 pound curants, ground
- 2 pounds dates, ground
- 1 pound figs, ground
- ¾ pound citron, cut fine
- ¾ pound candied lemon peel, cut fine
- ¾ pound candied orange peel, cut fine
- ¾ teaspoon salt
- Cinnamon and cloves to taste

Mix all together. Then cook to soft ball stage 3 cups sugar, ½ cup water and the juice and grated rind of 2 oranges. Pour this over the fruit mixture and mix well, using hands and knead like bread. Pack in well lined pan, tightly. Cover with waxed paper and set aside to ripen. It will keep indefinitely. When ready to use, cut in squares or bars and dip in powdered sugar or coat with melted dipping chocolate.

ORANGE MERINGUES

- 3 oranges
- ¾ cup sugar
- 3 tablespoons cornstarch
- ¼ teaspoon salt
- 1½ cups milk
- 1 teaspoon orange rind
- 3 eggs

Cut oranges in half, squeeze out juice, saving skins. Strain juice. Mix together the sugar, cornstarch, salt and milk. Cook over boiling water until mixture is smooth and begins to thicken, stirring constantly, then stir in the orange juice and rind. Continue cooking for about 20 minutes. Stir in slowly the slightly beaten egg yolks and cook for about 2 minutes longer. Cool thoroughly. Scoop out any remaining membrane from orange skins, fill skins with cool custard and top with meringue. Bake about 10 minutes or until meringue is brown.

Meringue

- 2 egg whites
- 4 tablespoons sugar
- ½ teaspoon vanilla

Beat egg whites until they hold stiff peak, add sugar gradually, 1 tablespoon at a time, beating constantly. Add vanilla. Pile lightly on filling in orange shell.—Mrs. Thomas Lorenzen, Cedar Bluffs, Nebr.

MUFFIN RECIPE

- 1 Cup Flour
- 1 Cup Milk
- 1 Cup Georgie Porgie
- 1 Egg (well beaten)
- 1 teaspoon Salt
- 3 teaspoons Baking Powder
- 4 teaspoons Melted Butter
- 4 teaspoons Sugar

Mix and sift the Georgie Porgie, flour, salt, baking powder and sugar; add the milk, beaten egg and melted butter; beat vigorously. Add Nuts, Raisins or Chopped Dates, if you wish. Drop in small well-greased muffin tins. Bake in a very hot oven for 15 minutes or until muffins are golden brown. This will make 10.

Ask Your Dealer For
GEORGIE PORGIE'S
New "Old Fashioned"
Steel cut, 100% Whole
Wheat Cereal.

Delicious to the last morsel.

MINCE MEAT

- 27 cups chopped apples
- 8 cups chopped beef or pork (cooked)
- 2½ cups sorghum
- 4 pounds raisins
- 2 nutmegs or 2 teaspoons grated nutmeg
- 7 cups sugar
- 1 cup suet (if you use beef)
- 5 teaspoons cinnamon
- 3 level teaspoons allspice
- 2 level teaspoons cloves
- 3 cups vinegar
- Salt to taste

Water to make juicy
Stew raisins and mix into other other ingredients when about cooked. Cook until apples are done. Makes about 10 quarts.—Mrs. Fred Burton, Griswold, Iowa.

CHOCOLATE BUTTERSCOTCH PIE WITH BROWN SUGAR MERINGUE

- 1/3 cup all purpose flour
- 2 cups milk
- 1 cup brown sugar
- 2 squares melted chocolate
- 3 egg yolks
- 1 tablespoon water
- ½ teaspoon salt
- ½ teaspoon vanilla
- 2 tablespoons butter

Scald milk in double boiler. Blend sugar and flour. Add a little scalded milk and mix until smooth. Add to milk. Add melted chocolate. Cook over hot water, stirring constantly, until the mixture thickens. Cover and cook five minutes. Add water and salt to egg yolks and beat slightly. Pour hot mixture slowly over egg yolks, blending well, return to double boiler and cook 2 minutes. Add butter and vanilla. Cool. Pour into baked shell. Top with meringue and bake until golden brown in very moderate oven, 325 degrees, about 15 minutes.—Mrs. Phillip Lesac, Numa, Ia.

Listen to the Kitchen Klatter program, 1:30 P. M. over KMA.



Mrs. Tom Wood of LaMonte, Missouri, sends this picture of their club's exhibit on County Achievement Day in Sedalia, Missouri. The dresses were all made from flour and feed sacks.

COCOANUT COOKIES

- 1 cup shortening
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs, beaten
- 2 cups flour
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla
- 1 cup cocoanut
- 2 cups oatmeal

Mix in order given, then mold in 2 rolls and let stand in cool place over night. Next morning, slice thin and bake.

HONEY NUTLETS

- 1 cup shortening (lard) melted
- 1 cup honey
- 1 cup brown sugar
- 4 cups sifted flour
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ cup nut meats, chopped
- $\frac{1}{2}$ cup chopped dates
- 1 egg
- 1 teaspoon vanilla

Melt shortening, add honey and mix well. Add beaten egg and brown sugar. Sift flour and measure, add soda and salt and sift into the creamed mixture. Add floured nut meats and dates and mix well. Drop by small spoonful on greased cookie sheet and bake 15 minutes at 350 degrees. Makes about 4 dozen cookies. These cookies improve with age so are fine to send away as gifts. Pack in heavy waxed paper and put in a box. At home, keep in tightly covered cookie jar.—Mrs. E. H. Labs, 79th and Lake, Omaha, Nebr.

DELICIOUS POTATO PANCAKES

- $1\frac{1}{2}$ cups grated potatoes
 - $1\frac{1}{2}$ cups flour
 - $\frac{1}{2}$ teaspoon soda
 - 1 teaspoon salt, or salt to taste
 - 2 teaspoons baking powder
 - $1\frac{1}{4}$ cups sour milk
 - 1 cup sweet milk
 - 4 egg yolks
 - 4 egg whites, stiffly beaten
- Grate potatoes and drain. Add egg yolks and beat, then add milk alternately with flour which has been sifted with the soda, salt and baking powder. Lastly add beaten egg whites. Bake on hot griddle. If eggs are scarce, these pancakes will be good with only 2 egg whites and 2 egg yolks.—Mrs. August Lampe, Ventura, Iowa.

COOKING HELPS

When measuring shortening and only a part of a cupful is needed, I find it much easier to fill the cup part full of water then put the shortening in, drain off the water and you have your shortening accurately measured.—Mrs. R. E. Spurrier, Clearfield, Iowa.

When getting fat ready to render out, put it through your food chopper using the coarse knife and it will go much faster and you will get more lard than when you cut it up with a knife.—Mrs. Henry Groon, Hawarden, Iowa.

When making custard use hot milk instead of cold and the custard will be nice and firm when baked.—Mrs. Albert Molthan, Bruning, Nebr.

Use a potato masher to start mixing bread for the first half instead of your hands. It saves time and is much nicer. I have used this method for many years.—Mrs. Fred E. Russell, Summerfield, Kansas.

If anyone is short of sweet milk when cooking potatoes, drain the water off and use to make your gravy. It saves milk and makes a rich gravy, and you get all the good from your potatoes.—Mrs. Hazel Goodman, Breckenridge, Mo.

Here is a simple little trick when frying pork sausage. First season the raw sausage with chili powder, salt and pepper. Then cook. Every one remarks about how delicious my sausage tastes.—Mrs. J. W. Musgrove, Bussey, Iowa.

A hint for those who like creamed potatoes. When you are making the white sauce, fry just a wee bit of onion in the butter before adding the flour. We are very fond of this.—Mrs. Helen Whitten, Emerson, Iowa.

I am sending you some cookie hints I have learned in my kitchen. I use two pieces of waxed paper the size of baking sheet. While one pan is baking, I cut cookies and place on other sheet of paper, then I slip the baked cookies and paper off and slip the other on and the pan goes back in the oven. Then the baked cookies are removed from paper and the same paper filled again. This saves a lot of time and heat. In apple sauce and fruit and spice cookies I cut a few candy orange slices in small pieces and mix in the dough. We like the flavor very much.—Mrs. Robt. Cummings, McPherson, Kansas.

I'd like to offer a helpful hint. When cream is slightly sour, add baking powder instead of soda. The baking powder will not taste and the cream will not taste sour. Beat the baking powder into the cream.—Mrs. E. Brehm, Wymore, Nebr.

Instead of making potato patties, put the mashed potatoes in well-greased muffin tins. Sprinkle grated cheese over the top and bake till brown.—Mrs. Victor Strand, Kellogg, Iowa.

If you bake your own cinnamon rolls, put a marshmallow on each just before putting them in the oven to bake. It makes a nice frosting for the rolls.—Mrs. Leonard VanSoelen, Pella, Iowa.



Ready for winter. Miss Lillie Hoyer of Canton, Kansas, and her fine crop of squashes.

COFFEE

Most of us like to drink coffee, but we know very little about the growing of coffee berries. Many can remember when our mothers would buy green coffee and roast it in the oven. Today coffee comes in packages already ground and blended to certain flavors. Coffee trees are raised from seed grown in nurseries, and when the saplings are about six months old, large enough to endure the variations in temperatures, they are transplanted to coffee orchards. They begin to bear when three years old and bear for about twenty years.

Mother's Best Recipe for BOSTON BROWN BREAD:

How about a good old-fashioned baked bean dinner Saturday night? And don't forget Boston Brown Bread—made with this Mother's Best recipe.

It's easy to make—and by using Mother's Best Flour you get good results—or you get your money back!

BOSTON BROWN BREAD

- 1 cup Mother's Best Flour
- 2 teaspoons soda
- 1 Teaspoon salt
- 1 cup corn meal
- 1 cup whole wheat flour
- $\frac{3}{4}$ cup molasses
- 2 cups sour milk
- 1 cup raisins or nuts (if desired).

Sift flour, soda and salt. Mix with corn meal and whole wheat flour. Mix molasses with sour milk; add dry ingredients. Beat well. If desired, add raisins or nuts. Steam two hours in greased molds filled two-thirds full and cover tightly. For molds you can use empty baking powder cans.

**Mother's
Best
FLOUR**



A HAZARD

During the winter months many bad fires start in the kitchen. On cold or wet days lines are strung up in the kitchen and clothes are hung around the range to dry. If the lines are too near the stove, the clothes can easily catch on fire. Be careful about this. The clothes you wear around the stove are often a hazard. Don't dress for work in a dress with flowing sleeves, frills or ribbons. They may come in contact with the flame and cause the loss of a life. Short sleeves, plain smooth aprons or dresses are safest in the kitchen.

Don't let little children play around the kitchen range in the morning in their woolly nighties or pajamas! This is very dangerous, too. A fire-proofing solution is made by combining 2 quarts of hot water, 7 ounces of borax and 3 ounces of boric acid. Dip clothing in this. When it dries it will not burn easily. One can fire-proof curtains, pot holders or ironing board covers with this solution.

Keep a first-aid kit handy in your kitchen. Instruct all the family in its use. This may save a life.

SOUNDS AT NIGHT

I love to hear
The country sounds at night—
Soft whisperings of trees
Caressed by every passing breeze.
The fiddler's orchestra of crickets
Rehearsing shrill in nearby thickets.
Passing of marsh birds over head
On journeys to and fro
Made in the night
When winds are low.
The low clear whistle of a train
Or gentle fingers of the rain
Tapping on my window pane.
The croaking in a little pond
Of boastful frogs in chorus deep.
And then
I close my eyes and fall asleep.
—Mary Duncomb.



The mother of Miss Elizabeth Vermeer, Sioux Center, Iowa, dressed for the Golden Jubilee celebration, pictured with her spinning wheel on which she does a great deal of spinning.



OVER THE FENCE

Even the cows are doing their bit for national defense. They are going to help button up the soldiers' uniforms. Buttons are now being made of milk curd.

Mrs. Ray Cowell of Clay Center, Kansas, says that her son in the navy is very well satisfied. The boys are fine fellows and they have more than enough food. We are always glad to hear these good reports.

Many of you remember Ollie Hess who used to sing over KFNF long ago. She is now living in Atlantic, Iowa, and is the wife of Dr. Schwendemann of that city.

Many inquiries are received as to where Fred Greenlee is. At present, he is with a Yankton, South Dakota Station.

Mrs. Dave Snyder of Atlantic, Iowa, is a good booster for Kitchen-Klatter. She has sent me three subscriptions, besides her own.

Gobble! Gobble! Gobble! That is the sweet music that one hears on the Anton Stejskal farm at Milligan, Nebraska. Their big turkey crop is about ready to harvest.

If you are an average American, during your life time you will eat 6 steers, 5 sheep, 3 calves and 39 hogs. The price meat is now, that would represent a lot of money.

During the Earl E. May Seed Company Jubilee I met one of my name sakes, Leanna Rezny, of Wilbur, Nebraska. It gave me a real thrill to know such a lovely little girl was also "Leanna". She is the only sister of five brothers. One is in the navy.

Edward May is attending Iowa State College at Ames this year. He graduated from Nebraska University at Lincoln last year, and is now learning more about agriculture.

Friends of Mrs. B. Landers whose husband used to be pastor of the Baptist Church at Ansley, Nebraska, will be happy to know they enjoy their new home in Darrington, Washington. This is a lumber town. Many of the members of their church are from North Carolina.

Mrs. H. W. Kinkade of Cromwell, Iowa, has just returned from a tour of the western states. She writes that they found very nice tourist cabins all along their route, especially in Montana.

If any of you Kitchen-Klatter mothers have any books, games or toys that would help entertain a little seven year old girl who has infection in the bone of her hip and will have to be in a cast for month, mail them to Mrs. F. Sefrna, Jr., at Dorchester, Nebraska. She will be very grateful to you.

Where there is a will, there is a way. A friend writes me that when her husband lost his job and couldn't get another, she sold \$3,000 worth of popcorn balls in two years. They lived near a large high school, and those boys and girls kept her busy appeasing their appetite for popcorn balls.

One of my sisters, Jessie Field Shambaugh, has recently returned from a trip to Seattle and Canada. She took many colored pictures, while sight seeing, which are a great help to her, when trying to describe the beauty of the flowers, trees and mountains that she saw.

Mrs. Mildred Geyer of Bonsall, California, is making good use of Kitchen-Klatter recipes. She writes, "I have charge of a rural school cafeteria, where I serve from 50 to 80 lunches every day. About half of this number are Mission Indian children who are brought from a reservation 12 miles distant. I am able to use many of your recipes in my menus."

Eleanor Sue Wright of Maitland, Missouri, won first prize in the amateur contest during May's Jubilee. Her grandmother, Mrs. Etta Wright, can be very proud of little Eleanor.

Mr. and Mrs. C. C. Langseth and family of Worthington, Minnesota, were callers in Shenandoah. They were returning from a western trip.

At last, Mr. and Mrs. George Hadfield of Greenville, Iowa, have heard from their son, Chester, who is in the service. His letter was mailed from Iceland. He said they had plenty of good food and warm clothing. The country is very rough and rocky. There are no trees or wild life. They cut the hay crop three times a year and the whole family go into the fields to work. You mothers who have boys in Iceland should form a little club and exchange the information you receive.

Mrs. C. T. Cocklin of Griswold, Iowa, is a native of Ontario. This past summer her husband, daughter, and she took a trip to Canada. She had not been back for 33 years. They saw the Quintuplets who, she says "are happy, healthy looking girls. They were riding their tricycles on a circular walk. Pauline, the blond sister of 8, was swinging. We could see them but they were not able to see us. We had to be very quiet."

THE MOTHER'S ROUND TABLE

Written for Mothers by Mothers

LITTLE VISITORS

By Helen Loudon

Mothers often say, "I like to visit in homes where there are small children." That is because the home where small children live and play is prepared for the ever-reaching little hands. No costly bric-a-brac is placed on low tables; upholstery is sturdy, or is covered with washable slip covers. There are few "danger-spots", such as small throw rugs at the head of a well-waxed stairway. Briefly, the home with children is prepared for children at all times.

As the little people grow up, we tend to grow careless about the "danger-zones." We revel in the nicer upholsterings and draperies that we did not dare indulge in while the children were small. Our nicest dishes are used instead of being reserved for "company." We put choice vases on low tables, and keep our favorite books within easy reach. How we do wax the floors that are no longer marred by those busy, beloved little feet. In short, our house has grown up, too.

That is all right, a natural sequence to the busy "baby years". We have earned the more attractive homes; we need something to fuss around with, since the children have left us all alone.

But what about the small guests? The nieces and nephews, the adorable grandchildren? Must we choose between the more attractive home and the delightful small visitors? Why can not we compromise instead?

For the drop-in type of small guest, here are several practical ideas mothers have evolved: Have one room in which to entertain mothers and children, where there is no bric-a-brac, and all forbidden articles are entirely out of reach. A linoleum floor is desirable, with a small woolen rug, and a small chair or a footstool or two. Children love these. A sun room is a delightful place for small guests to play, if you have such a room.

Have a box of toys always at hand; blocks, small dolls and furniture, little cars from the "dime store", animals of cloth, wood, and rubber, and so on. Nothing should be valuable; all should be attractive and interesting. Slightly older children often enjoy a box of picture post cards or discarded snapshots.

Never, never leave lye or medicines about, whether you have children or not. Watch where you leave the coffee pot, and turn sauce pans around on the stove so the handles won't stick out and cause them to spill. This is a safe-guard for adults as well as children.

If your little guests like to play out of doors, they may want to play horsie in the pansy bed, unless there is a sand box, or a few out-door toys always in reach.

If guests are to remain more than a few hours, it will be a great help to the poise of the hostess if she goes

over the entire house and puts away all fragile and forbidden articles. They really won't be missed while the children are there, and will seem fresh and new when replaced after the wee guests have gone.

Let's enjoy our little visitors, and let them enjoy visiting us, too!

A SCHOOL LUNCH PROBLEM

For the little girl-who-will-not-eat-her-school-lunch. I wonder if she is quite happy at school. Nervousness might cause her lack of appetite.

Does the teacher require the pupils to remain in their seats until all have eaten? She might leave her lunch to join in their play.

Is her lunch packed similarly to that of the other children? A child can be so easily embarrassed by being different.

All of this, and you are still at your wit's end!

If there is anything that she will eat, try putting that in her lunch box and provide the rest of a balanced diet in the other meals of the day. Diets can be as easily balanced over the period of a day as for each meal. Our stomach does not care if we eat only fruit for breakfast, only meat for lunch and only milk for dinner.

Do let her have a plain cookie or sandwich with a glass of fruit juice or milk when she gets home from school.

If these children are growing and gaining, I would not worry if they did not eat according to the usual pattern. There are, you know, adults who "eat like a horse" and others who "do not eat enough to keep a bird alive."

If these children are not gaining, they need the advice of a doctor.

—Maxine Sickels.

BITING THE FINGERNAILS

"I want to tell you how I broke my little girl of the habit of biting her finger nails. She was very anxious to have me put nail polish on her fingernails, so I told her I would do this but she would have to stop biting them if I did, for little ladies who wore nail polish were too big to bite their nails. It wasn't long before she was broken of the habit."—Mrs. L. D. Clyde, Kansas.

BEING THANKFUL

Thanksgiving is not a day; it is a habit. We cannot be thankful on Thanksgiving Day unless we have been learning how every other day in the year. Here are some simple rules: Walk on the sunny side of the street; think about your friends, not your enemies; talk about your good luck, not your bad. These are some of the ways of acquiring the spirit of cheerfulness which is the only soil in which the flower, Thanksgiving, will grow.

—Rev. James M. Farr.



Mrs. Maxine Sickels of Mount Ayr, Iowa, a contributor to the pages of this magazine.

LAUNDRY BOX

His laundry box is due today,
My heart is filled with joy—
It seems just like a visit
From my college boy.
I'll take his shirts out tenderly,
His hankies and his hose,
The crumpled towels and wash cloths,
Pajamas—and he knows
I'll wash and iron them carefully,
And deftly darn the sock;
I'll sew a button here and there,
And place them in a box.
I'll slip some cake or apples in,
The things he likes, and then,
Some tears of love, then zip it up
And back it goes again.

—Norma W. Riepe.

Try washing your windows with newspapers wrung out in hot water, and shine with dry papers. How they will shine!—Slater, Mo.

Do You Want To Help Some Young Friend

GET AHEAD?

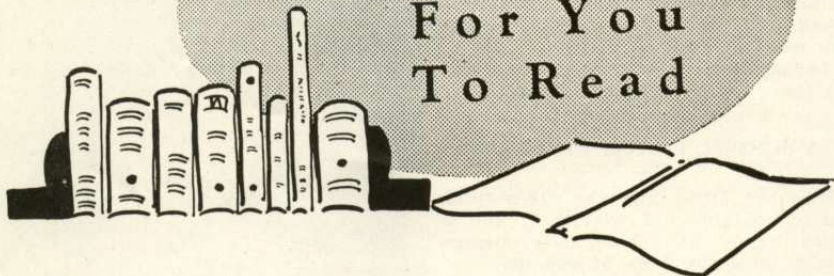
Here is your opportunity to do some young friend or relative the favor of a lifetime. A favor that may change his entire life and put him on the road to success.

Do you know someone who is trying to get ahead? Someone who wants a better job, someone who wants to know how to go about getting a job—better pay—a better living?

Then that young friend needs your help. You can give him the helping hand that will smooth the path for him. For you can help that friend to learn at home HOW to get the job he wants—a secret few people know.

In a complete home study course of 16 easy lessons, one may now learn the tried and tested ways of How To Land a Job... how to keep a job... how to get advancement over others... how to ask for a raise... how to write a letter of application, as well as many other things every young person should know. All 16 lessons come at once, well-bound in one complete volume. A wonderful gift for every ambitious young person. Sent post-paid for only \$1. Or, SEND NO MONEY NOW, and postman will collect dollar plus postage when course arrives. Satisfaction or your money back. Address THE OPPORTUNITY CLUB, Desk K, Box 355, Omaha, Nebraska.

Books For You To Read



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

CHRISTMAS PLAYS

— (Order from Publisher) —

One realizes that Christmas is not many weeks away when inquiries for Christmas plays come to the library desk. Probably many are looking for just such material for community programs, so this list may help you. All are non-royalty plays and with exception of one cost 50 cents each. All sold by the Row, Peterson & Co., 1911 Ridge Ave., Evanston, Ill.

"LIFT THINE EYES" by Marion Leonard Bishop. One Act. 30 minutes. 8 women. Interior. "It is Christmas Eve in a Sunny Oaks Private Rest Home, a home for old ladies. The different types of women together make for themselves a good Christmas. It won first place in an original play-writing contest sponsored by the Los Angeles District of the Federated Woman's Clubs, 1940".

"MRS. BASCOM KEEPS CHRISTMAS". By Lena B. Adams. Interior. 6 women. 20 minutes. 35 cents. No royalty. (This is the only one costing less than 50 cents. "Although Mrs. Bascom has had to sell her house and must give possession on the day after Christmas she proceeds to make preparations for celebrating Christmas just as she had done for all the years that she has lived in it. Only Sara, who keeps house for Mrs. Bascom, knows that she is leaving Potters Corners. But a snow storm blows outside. Roads are impassable, telephone lines are down. One by one people come to Mrs. Bascom's door, complaining at the delay which the storm has caused. She takes them all in and tries to make them as happy as possible on Christmas, but they complain until someone informs them about Mrs. Bascom's difficulties. How it becomes a real Christmas for them makes this a good play"

"FAITH AND WORKS" by Sarah C. Pettit. 1 act. 3 men, 2 women. Interior. 25 minutes. 50 cents. No royalty. "A true incident of the Ohio wild-

erness of 1770. Robert Macy and his wife, who have struggled to bring Christianity to the Indians, are 'let down' by their own people back east. Not even the direly needed shoes for little Susannah arrive in the Christmas box. How an Indian chief comes to their rescue after causing them a great deal of worry by taking the girl away with him, makes this a rousing play."

"LIGHT COMPETITION", by Louise Helliwell. Comedy. 4 men. 5 women. Interior. 30 minutes. The Benton home is in a frenzy. It is the afternoon of Christmas Eve, and the turkey is the wrong size, Bunty's new formal has not been properly altered, Aunt Margaret arrives earlier than expected, Mr. Benton is displeased with the decorations for which prizes are given annually, and is having a heated discussion about them with a neighbor. Of course, "things" do straighten out at the last, and all have a Merry Christmas." 50 cents and no royalty.

Other good Christmas plays: "MIRACLE OF CHRISTMAS EVE", by Hall. 5 men. 2 women. King Wenceslaus, disguised as a beggar, rights many wrongs around his medieval castle. Students singing. Good play. 25 minutes.

"CHRISTMAS ON ERIE STREET" by Goss. 8 men. 9 women. 1 child. Extras. People going in and out of a store on Christmas Eve. Newsboys dominating scene. Tony gives his mother his money. Terry uses his precious money he saved for a new hat to buy food for a family. Here is a play with humor and sadness, but with real Christmas spirit. Not complicated setting. 1 act. 30 minutes.

"ALL THROUGH THE HOUSE", by Stone. 1 act. 4 men. 3 women. 15 minutes. A little girl who is supposed to be asleep comes down stairs to find a burglar whom she takes to be Santa Claus. She changes his plans and everything comes out all right.

You may find your library has some of these plays in stock for lending.



DON AUSTIN

Don Austin is the cowboy singer heard on the 1:15 program immediately before my Kitchen-Klatter broadcast. Don's home is Peoria, Illinois, and his wide experience includes 8 years with the famous "Oklahoma Outlaws" cowboy entertainers. Don has also helped make a great many transcriptions of cowboy music for radio stations in the country. He is single—and 'tis said that Uncle Sam thinks he might make a pretty good soldier.

AN AUTUMN DAY

Once, long ago, there was a day I spent
Sitting upon a hillside in the sun.
An autumn day of leaves and flowers,
A lazy day—not all my work was done.
The butterflies, and red and yellow leaves
Were dancing o'er the hillside in the breeze,
September's resting fields shone gold and bronze
Against the changing hues of autumn trees.
And I could smell the spicy, pungent flowers,
The coolness of the little rocky stream,
And I could hear the blue birds sweetly calling,
And catch the glint of flying wings agleam.
That day of long ago will haunt me still,
Though many autumn days I ne'er remember,
The wooded hills, and flying birds, and hours spent
Sitting upon a hillside—in September.
—May Larmore.

Dear Leanna: Here is my dollar for my renewal. I can't be without my Kitchen-Klatter. It's a grand little magazine. It may not be large but is full of things that are helpful and entertaining.—Mrs. J. E. McConnell, Council Bluffs, Iowa.



FOR THE CHILDREN

THE THUMBLETY BUMBLETY ELF

By Maxine Sickels

CHAPTER THREE

The Thumblety Bumblety Elf flew over the Big Maple and rested a moment and then flew right to his front door. He climbed into his hollow log home with his stiff little legs and pulled and pushed his way out of the shiny brown suit that his friend Johnnie June Bug had given him.

It was such a relief to be out of it—like taking off shiny new shoes when you are used to going barefoot.



DS.

He went outside the door of his hollow log home and sat down on the white toadstool step to rest.

While he sat there resting, along came Crickety Cricket, with a hop and a jump. He landed on the toadstool by The Thumblety Bumblety Elf and gave a few little "tree-ee-ees" on his music box before he asked, "Where were you this morning? I came over quite early to see you and you were gone."

"I went over to see Darling," explained The Thumblety Bumblety Elf. "Teeny Weeny Star came along and said he would give me enough star dust to make me a new suit if I would go over and talk to her while he is gone today. She has to stay in bed with her legs and he was afraid she might be lonesome."

"Was she glad to see you?" asked Crickety Cricket.

"Well—li?" answered The Thumblety Bumblety Elf slowly, "you see, I wore my June Bug suit and it seems that people do not like June Bugs. She and I had a nice visit, but when the nurse came in, she wanted to swat me. She would have done it too if Darling had not cried. Then nurse picked me up on a paper—as if June Bugs would bite—and put me out the window."

"Are you going back to see Darling?" asked Crickety Cricket.

"Yes, I am, when I think what to wear."

"I'll tell you what to wear," said

Crickety Cricket. "You wear my spare suit. It is all clean and ready and people do like crickets."

"My friend, the book worm, tells me that there are ever so many crickets in stories. There was a Jiminy Cricket in a story called Pinocchio."

"I am sure they would all like you in my suit. It is just as shiny and black as even you could wish."

The Thumblety Bumblety Elf thought that was a good idea so, with Crickety Cricket helping him, he put on a shiny, black cricket suit, pulled on a shiny cricket cap and away he hopped with a merry, "Goodbye."

Before he was quite out of sight, Crickety Cricket came hopping after him crying, "Wait, wait. Here is my spare music box. I am sure Darling would like to hear some of my music." "Thank you," said The Thumblety Bumblety Elf as he tucked the music box under his arm and went hopping on his way.

This time he hopped by the Big Maple and across the field to the house. There he hid under the porch and waited until the door was opened when he crawled through. Once through, he went hopping and crawling along, being very careful to keep out of everyone's way until he came to the door of Darling's room.

When he slipped under the door, Darling was all alone. He grasped the music box tightly under one arm and gave a neat little hop up onto a chair. Still he could not see up on the bed. He looked all around and then he gave another hop and landed right on the foot of Darling's bed. She was lying still with her eyes shut and he thought she might be asleep.

He didn't want to waken her but he was anxious to hear the music box himself. He blew on it a little, a mere thread of a tune. It sounded so pretty and he was so proud that he blew another.

Darling stirred and opened her eyes. She looked around the room and did not see anything. She looked at the ceiling—that is the easiest place to look when you are in bed. She did not see anything. She looked at all of the walls and did not see anything.

The Thumblety Bumblety Elf stopped the music box and said in his very best manner, "Good-morning, Darling. Are you looking for someone?"

Darling looked at the foot of her bed and saw a cricket. She gave a little squeal, "Oo-oo-oo, a cricket."

"No, Darling, I am The Thumblety Bumblety Elf. Crickety Cricket thought you might like me better if I wore his suit and brought his spare music box. Would you like me to play you a tune?"

"Yes, I would like to hear your mu-

sic box", said Darling.

The Thumblety Bumblety Elf sat up very straight on the foot of her bed and played the music box so merrily that the tunes were sweeter than they had ever been. He played with a Tree-e-ee and a "Tree-ee-ee and a Treeeeee".

Darling listened with a smile until he was all out of breath.—(Con't.)

A GAME TO PLAY

Have all seated in a circle except one. Have one less chair than the number of people. One in center will go around circle and bow to some one, who will get up and follow the leader, and also bow to some one, etc. They continue doing this until the leader cries out "Ouch!" then all scramble for a seat. The one who does not get a seat has to be the leader, etc.

FAVORS

A POPCORN TURKEY

Use these favors for the Thanksgiving dinner table. Make a popcorn ball for the body. Use cardboard for the head and neck. Cut this in one piece and fasten to the body with pins. Cut tail feathers from paper and fasten them on with a pin, letting them overlap and branch out, fan shaped.

A DATE PENGUIN

Use large shiny dates. Remove the seed and insert a piece of marshmallow, to represent the penguin's white breast. A raisin or half a date makes the head, with little pieces of marshmallow for the eyes. The legs are short tooth picks and the feet raisins.

PRUNE TURTLE

Flatten a plump prune for the body. Use cloves for the four feet and a little clove stem for a stub of a tail. The head is a raisin fastened on with a short piece of toothpick.

PILGRIMS

A Pilgrim Mother may be cleverly made, using a clothes pin for the body. With tissue paper dress her in a black dress and white kerchief. Use white paper for a bonnet and draw her face with colored crayon.

A THANKSGIVING SPELL

I got spelled down in spelling class; A girl just up and beat
What if I can't spell "turkey"? Say—
You ought to watch me eat!



Glen, Gene, Mack and Lynn Sickels of Mount Ayr, Iowa, and the new puppy.



PRACTICAL POULTRY POINTERS

By Olinda Wiles.

Do you know I can tell whether a girl is raised in the city or the country, just by the way she breaks an egg? A girl raised in the city will break the egg into a cup or shallow dish and then look at it very closely before using it, but a country girl will break an egg directly into the frying pan with scarcely a glance at it, any more than to see it really hits the pan.

Experience has taught the city girl to be suspicious of eggs. Not so with the country girl who has them fresh every day. With the government demanding more food supplies and especially more dairy and poultry products it behooves us to be more careful of our chickens and of the eggs we gather each day.

We cannot feed poor quality food to our hens and expect top quality eggs. Layers need all the vitamins and minerals they can get to maintain their own vitality and turn out lots of top-quality eggs.

See that all broken window panes are replaced, all cracks or openings that will cause drafts in the hen house are taken care of and above all see to it that your hen house is dry and properly ventilated.

Chickens suffering from colds soon become a menace to the whole flock and one rousy hen can cause a whole flock to become infected especially if drafts prevail, floors are damp and no sunshine is available. A tablespoonful of Epsom salts to each 2 gallons of water for 50 hens about every two weeks will help eliminate colds. I have known of people using this regularly the year around. I usually give mine several treatments of it during early fall when the weather is changeable and when some pullets are still bound to roost in trees, but I plan to have them all culled and inside before cold weather sets in.

If your hens do not begin laying before cold weather they will not begin until toward spring unless they are properly housed and fed.

Be careful about walking through pens or buildings where there has been diseased poultry. You can carry disease germs from one flock to another the same as you could hog cholera. When you have occasion to visit a neighbor's brooder house or laying house, it is a good plan to disinfect your shoes before entering your own buildings if you have any reason to believe it necessary.

A bag or mat of sawdust soaked with a disinfectant solution placed in front of your brooder house door will serve as an easy way to prevent disease being carried to your buildings.

PRAYER OF AN AMERICAN FARMER

I thank thee, O Lord, for these, Thy gifts which I have received from Thy bounty.

For the fertile fields and the rain and the seed

That grows a thousandfold.

For the thought and the power to till from so little of the world's land the greatest supply of the world's food.

For milk, enough to give each American three glasses every day in the year.

For butter, enough to spread for each of us four slices every day.

For winter strawberries, artichokes, melons, and avocados, once the delicacies of kings, now food of free men.

For meat, enough to give two pounds to every one each week.

For plentiful potatoes, to each three times a day every day of the year.

For eggs, enough for every American's breakfast table six times a week.

For turkeys, enough for every American family's Christmas dinner.

For the two-thirds of the farmers who own their own farms.

Give me the strength of unselfishness, O Lord, that I may see these bountiful foods on every table, that I may give to the poor as well as the rich, that I may bring the world again to thoughts of human consideration.

Hasten the day, I beseech Thee, when the men of arms prostrate themselves at Thy feet famished from their futile slaughters. Hasten the day, O Lord, when I may bargain butter for smoking guns and proclaim Thy doctrine of foods of the earth for all men.

—From The Dairy Products Marketing Association News.

If you gave the Kitchen-Klatter Magazine as a gift last Christmas, renew it this year.



A quack! quack! here, alright! Mrs. Albert Janek of David City, Nebraska, enjoys raising ducks. In the foreground is a wild duck that decided to join the flock.

THE GIFT BOX

By Gertrude Hayzlett.

In spite of the horrors of war—or perhaps because of them—our English



Gertrude Hayzlett

sisters turn to making charming accessories for the few dresses their budgets will allow. They say they cannot live forever in a drab world, deprived of all beauty; and besides, the mere act of making lovely things is soothing to "war nerves." So from England comes this idea for "unprecious" jewelry—felt brooches.

You can buy felt in packets containing several small squares of different colors, or you can probably find plenty in those old felt hats you have in a box on the top shelf of the closet.

For the foundation of the brooch you use an old metal brooch, or buy one at the dime store. The main thing is to have a foundation that is fairly smooth on top and has a sturdy clasp. Cut one piece of felt just a shade larger than the foundation and fasten it on with glue. Then decorate to suit your fancy. Odd shaped bits of felt can be glued on in geometric designs. Several thicknesses may be built up. Suppose you have a brown background. Cut another piece the same shape but a trifle smaller of orange and glue on the brown, then from brown cut your initial and glue on the orange.

Perhaps you would like a bowl or basket of flowers for the design. Cut an oval piece for the bowl, shaping the base as desired. Glue it in place on the background you have prepared. Cut tiny leaves and flowers of bright colored bits of felt. For full flowers cut circles, and notch edges for petals; for side-view ones, cut ovals. Tiny oblongs make leaves. Arrange in the bowl, and fasten in place with a French knot at center of flowers and one stitch at base of leaves.

Another novelty that is very timely is mittens for your knitting needles. From pieces of felt, or bits of leather, or most any material that is firm and close-woven, cut tiny mittens about 2 inches long and 1 inch wide. Shape just like a child's mitten, with a large section for the fingers and a tiny thumb. Make the wrist rather wide and flaring. Cut 2 pieces for each mitten, overhand the edges together, put some tiny felt flowers or a few embroidery stitches on the back, just to pretty them up a bit. Inside each mitten put a little cotton so your knitting needles won't jab holes in the fabric. Join the 2 mittens with a strip of narrow silk elastic about 7 or 8 inches long. Then when you lay down your knitting, arrange your needles side by side and slip a mitten over each end.

Our Hobby Club

For Subscribers to the "Kitchen-Klatter Magazine"

SEND PICTURES

Having pictures of different hobby collections makes this page more interesting. If you have an interesting hobby, send me a picture of it. If it is a good clear print I may be able to use it on this page.

DON'T BE GRABBY

Some people get so enthusiastic about their hobby that they become really grabby. They think about nothing else all day long, and often far into the night, but acquiring items for their hobby. They get to the point where they would almost steal them. That isn't the right attitude to take regarding a hobby.

A hobby is for spare time. One is not supposed to neglect every thing else just to accumulate more buttons or more match boxes. Be interested in your hobby, yes, but don't let it over-ride your other interests. If one does that they soon tire of their hobby.

PITCHER COLLECTIONS

Mabel Chalstrom, 126 No 11th, Ft. Dodge, Iowa.

Mrs. Ray Solley, Manhattan, Kans. Miss Lovina Burkholder, Canada, Kans.

Mrs Chas. Moser, Rt. 1, Dallas Center, Iowa.

Mrs. Fred Mayer, Rt. 3, Auburn, Nebraska.

Mrs. Susie Kent, Highland, Kans.

Mrs Geo. Witcowski, Rt 2, Crab Orchard Nebr.

Mrs. C. A. Celsin, Madrid, Iowa.

Mrs. W. L. Haines, Rt. 1, Neola, Ia.

Mrs. Mary Thiessen, Sutherland, Ia.

Mrs. Jesse Irwin, Boone, Iowa

Mrs. Aug. J. Wilkins, Rt. 1, Lorraine, Kans.

Mrs. Lee Dennis, 215 Filmore, Ottumwa, Iowa.

Mrs. H. D. Fagan, 315 So. Third Ave., Marshalltown, Iowa.

Mary K. Frase, 1016 So. 41st St., Omaha, Nebr.

Mrs. J. C. Wolfe, Leeton, Mo.

Mrs. Mabel Booth, Richmond, Mo.

Mrs. Ellen Bredberg, Rt. 1, Emerson, Iowa.

Jennie Van Hal, Pella, Iowa, collects salt and pepper shakers.

Mrs. C. E. Calfee, 2834 Orchard, St., Lincoln, Nebr., would like to exchange poems with anyone who is interested. She types hers off, so can always return the original.

Mrs. E. O. Brassfield, Millgrove, Mo., says, "I've been collecting souvenirs for two years now and have almost a hundred. I don't travel very much but I have a lot of good friends and relatives who remember me when they go places. I just want inexpensive souvenirs, with the name of the place on them. I now have from 24 states and Washington, D. C. However, I don't have any from Wisconsin, Michigan or the Dakotas. I will exchange gifts with anyone who cares to do so.

Bernice Virden, 621 Clay St., Cedar Falls, Iowa, collects old or new napkin rings also candy wrappers. She has extra wrappers to exchange with some one for their extra wrappers or will exchange whatever they are collecting.

Margaret Egger, O'Neill, Nebr., has Pen Pals for her hobby. She also collects poems, hankies, crocheted holders, and view cards and would like to exchange.

Mrs. C. L. Harper, Sturgeon, Mo., collects tea towels.

Mrs. Tom Fozzard, Box 126, Shelby, Nebr., collects elephants and buttons. She wants to get an elephant from every state.

Mrs. Nettie Frette, Radcliff, Iowa, is starting a hobby of collecting souvenirs from different states and towns. She will be glad to exchange with anyone.

Emily Shields, Jennings, Kans. says, "I am a collector of miniature cream pitchers and am trying to get one from every state, so am anxious to exchange hobbies with others."

Mrs. Ray Ford, Frankfort, Kansas, collects china dogs. Will exchange.

Miss LaVon Mantz, Farnhamville, Iowa collects stamps.

Mrs. Hans Thynes, Storden, Minn., is starting to collect cacti. She has ten different kinds already.

CLASSIFIED ADS

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

FOR SALE. Hand Crocheted 54-inch, Round Table Cover, Pineapple pattern, mercerized cream, white and colors. \$4.50 PP. Mabel Howard, Rt. 2, Nemaha, Nebr.

BOOKS FOR GIFTS. Send stamped addressed envelope for names and prices of books for sale by Green Shutter Book Shop, Clarinda, Iowa.

HAND MADE STUFFED TOYS. Elephants, Monkeys, Pajama Dolls \$1.00. Pigs, Bears, Rabbits 75c. Small Bunnies 50c. Mrs. H. D. Fagan, 315 South Third Ave., Marshalltown, Iowa.

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

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

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", 1 1/2 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. Gertrude Hayzlett, 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.

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.

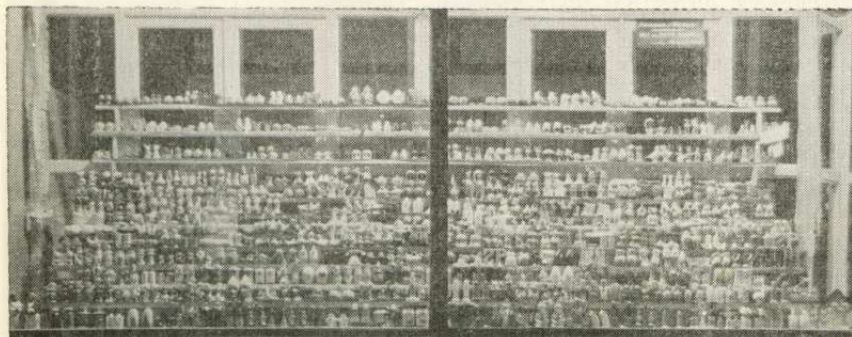
EVA HOPKINS
SHENANDOAH, IOWA

(Continued from Page 3, Col. 3)

used in their own green color. Eryngium (Sea Holly) has a most beautiful purple seed head, and the seed head of the Giant Gum weed from which the center has fallen, is unusually attractive.

Charm strings look best if the articles assembled correspond somewhat as to size. If large gourds are used, use the larger peppers, cones and corn. Not as many have to be used as when miniature articles are chosen, but they usually are more gaudily colored. A string of miniature objects is more often much more interesting.

Something new, something different, something original is the true secret of a distinctive String of Charm.



Miss Gladys Calkins of Webster City, Iowa, exhibits her collection of 645 sets of "Shakers".



AID SOCIETY HELPS

SAVING PENNIES

Here is a new plan to make saving pennies interesting.

1. Have each person print his name in four-inch letters and cover them with pennies.

2. If each member of the Aid Society would promise to put in a little box a penny a day, or more if they feel they have something extra to be thankful for, in a year's time a neat little sum will have been saved.

3. Every meeting present a "Birthday Box" and have each one who has had a birthday during that month put in as many pennies as she is years old.

The Ladies of our Aid out-wit the weather by having Make-Believe food sales instead of real ones. When Food-Sale time comes, we estimate the amount the food we would donate would cost us at 50c, and the amount we would pay to buy the food someone else donated at another 50c. This we donate in money. We have a social meeting, with refreshments for which we pay about 15c each, and have a good time instead of working in the kitchen cooking food for the sale.—Mrs. C. A. A., Council Bluffs, Iowa.

GRANDMA GATES' PRAYER

Heavenly Father, we desire at this time to render thanks for our gathering here today. We need Thy assistance, Thy grace and wisdom to guide our efforts aright. Remember the needs of our church. We acknowledge Thy kindness to us as a society. Help us to be perfectly united in Christian love and fellowship. May we if need be, sacrifice our ease, that we may see its accomplishments in Thy hands. May we try to do Thy righteous will in everything we undertake. Bless us today in our work. Help us to be of more service to our pastor, and to our God. May we take Thee as our example who went about doing good. Do not let us forget that the least we do for Jesus, will be precious in His sight. Our Father, Thou who knowest our needs, give us patience with each other. Like little children we come casting ourselves into Thy strong arms. Thou never wilt forsake us. Give us wisdom. Save us from all sharp and unkindly speech. May the spirit of us all be kind and sisterly. May we all do cheerfully what our hands find to do. All this we ask for Jesus sake.

Amen.

(From a Ft. Crook, Nebr., Union Aid Society Year Book.

FOR ALL THESE, LORD.

We thank Thee, Lord, for all these things—

Boundless freedom unrestrained,
Sparkling laughter gaily winged,
Abundant joy, that's ne'er detained.
For dusky mystic twilight hour,
Glowing sunset, morning dew,
For moonlit scented garden bower
Where silvery streams are winding through.

For home and love and friends so true,

For soothing sleep, where dreams hold sway,

For sunshine, starshine, rainbow hue,

Golden harvest, new mown hay,

Kind Master keep aglow the lamp of life,

And free our days from care and searing strife.

—Dorothy Wagner.

THANKSGIVING FOOD

One Aid Society I know about took orders for pumpkin pies, cranberry jelly and other Thanksgiving food, and delivered these items the day before Thanksgiving.

BAZAAR NOTES

In order to have a big collection of items to sell at your bazaar, have each lady contribute twelve articles, one for each month of the year.

No bazaar is complete without a grab bag, a table of white elephants and a fish pond. Appoint some one person to be responsible for these booths.

A booth selling coffee, cake, and pie, will gather in the quarters and dimes. These items should be donated.

Have your bazaar open in the evening so those working in stores can attend. You might charge a small admission price and have a program of music and readings or a short play.

NOVEMBER PARTY CONTEST FAMOUS PEOPLE

On the backs of the guests pin such names as Elder Brewster, John Alden, Sitting Bull, Minnehaha, etc. Let them guess what famous person they are, by asking questions that can be answered by "Yes" or "No".

TURKEY SPELLING GAME

Count the guests. If there are 15, use square paste board cards and write T on 15 of them, U on 15 of them and so on, making the same number of R, K, E and Y. Then mix up the cards and give each guest 15. With these, see who can spell "Turkey" first, trading cards with other players until he has all the letters needed.

THANKSGIVING

Sing a song at Thanksgiving time,

Carol it forth with glee;

For we all have heaps of blessings—

Just count them up and see!

—Anon.

APPLE CONTEST

He said, "You little ———,
You're perfectly complete,
The hours I spend with you, dear,
Are always ———."

She smiled, her lips revealing
Her teeth as white as ———,
And in her cheeks began then
A charming ———.

"Oh, marry me, dear ———,"
Delightedly he cried,
"And when the fields are ———
Become my little bride."

His hair was ——— color,
He had a real ———,
And when he walked, he sidled
Like a ——— upon his toes.

Indeed he wasn't handsome,
But to her he was a ———,
So she replied, "I ——— you,
———, buy the ring."

ANSWERS—Pippin, Golden Sweet, Snow, Maiden Blush, Lady, Greening, Russet, Sheep's Nose, Crab, King, Love, Ben Davis.

PARTS FOUND IN A WATCH

1. When does a young Mans fancy turn to love? (Spring)
2. Small boys prefer them dirty. (Hands)
3. There is safety in them. (Numbers)
4. Holds the gang together. (Chain)
5. Waits for no man. (Time)
6. Doctors seek one. (Case)
7. A flower has one. (Stem)
8. They can never be firsts. (Seconds)
9. Cattle have them, so do beds. (Ticks)
10. Useful member of your body. (Hands)
11. Fifteenth wedding anniversary. (Crystal)
12. Precious stones. (Jewels)
13. Name of a flower. (4 o'clock)
14. A sign of honesty. (Face)
15. Everyone has all there is yet some never have enough. (Time)

WHAT IS THE NUMBER?

1. His better ($\frac{1}{2}$).
2. Wilson's (14) points.
3. At the stroke of (12).
4. (7) years itch.
5. (1,000) island dressing.
6. House of (7) gables.
7. The Spirit of (76).
8. The (3) Musketeers.
9. (5) Little Peppers, and How They Grew.
10. (57) varieties.
11. (54) (40) or fight.
12. Into the Valley of Death rode the (400).
13. Tale of (2) Cities.
14. Fair, fat and (40).
15. (23) skidoo.
16. He sailed the (7) seas.
17. Tea for (2).
18. (10) Nights in a Bar-room.
19. (2) is company, (3) is a crowd.
20. (7) Wonders of the World.