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# Kitchen-Klatter

## MAGAZINE

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

Volume VI    DECEMBER    Number 12  
1941

SHENANDOAH, IOWA



Price 10 cents



Photo by Burdick

"And woodland paths that wound between  
Low drooping pine-boughs winter-weighted"  
—Whittier's "Snowbound"





A LETTER FROM LEANNA

## Kitchen - Klatter Magazine

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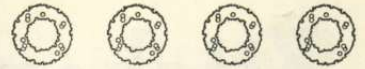
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### A CHRISTMAS POEM

A humble stable sheltered Him,  
Bestrewn with fragrant hay,  
And all around the sleeping Child  
The patient cattle lay.

No glaring light shone from the Inn  
Upon the Baby's head,  
But in the sky a gleaming Star  
Its brilliant radiance shed.

No blaring music rent the night  
To mar those moments still,  
Though angels sang in ecstasy  
To shepherds on a hill.

No pompous kings with haughty stride  
Came bringing gifts of gold,  
But reverent Wise Men from the East  
Their love with perfumes told.

Oh, Holy Night, Oh, Marvelous Birth,  
A lesson be to me—  
The greatest lives are those who live  
In true simplicity.

—Mary Duncomb.

### TYING UP CHRISTMAS

Have you ever received a Christmas package so beautifully wrapped that you just hated to open it? Maybe yours have just been the bulgy kind, wrapped in red or green tissue paper. Why not make the ones you send the lovely kind? Don't have the wrapping be simply something to cover up the gift. Experiment with color combinations. Break away from tradition. Do not use flimsy ribbon or paper. You might even design your own wrapping paper, using a stencil and watercolors. Consider the age or the hobbies of your friends when wrapping a gift.

Some suggestions: Never let a seam appear on the top of the box. Measure the length of paper you need before you cut it from the roll.

If using transparent cellophane paper, try using one color under another. You can get a very unusual effect.

In some stores you can buy gold or silver letters which can be pasted on the box, spelling the name "Dad" or "Mother". The gold letters pasted on white wrapping paper look very lovely.

### PEACE ON EARTH

Never did the Christmas Prayer "Peace on Earth, Good Will to Men" mean more than it does this year. It is more than a prayer. It is a cry of anguish offered up a million times a day all over the world. It seems sad that the very countries where our most loved Christmas songs and traditions originated should now be engaged in the most terrible war of all time. We can only pray at this time that the love that is greater than earthly hates will be born again and that soon the whole world can join in songs of good will.

Dear Friends:

I want to send my Christmas greetings to all of my friends, so let this be my personal Christmas letter to each and every one of you. I find it hard to say "Merry Christmas" this year, for no one in his right mind can feel exactly merry with so much suffering and grief in the world. However, we can feel that it is a "Blessed Christmas" and all of us can enter into the celebration of Christmas knowing that it will bring the spirit of peace to our family life.

Since I last wrote to you we have had quite a bit of excitement at the Driftmier home. Around the first part of November we had a cable from our son Frederick in Egypt which read, "Appendix operation successful. Thank God." Of course we were a little upset by such news, but the knowledge that there is a very good hospital staffed with efficient doctors and nurses helped to remove our anxiety.

We were deeply thankful that he was not taken ill during the past summer when he was thousands of miles from the Mission, vacationing in the South Sudan. We are also glad that this is the cooler time of the year in Egypt. No doubt there will be a letter soon telling us all about it.

Another exciting event was the departure of Dorothy's husband, Frank Johnson, for Burbank, California. He expects to work there at the big Lockheed factory. His beauty shop has been leased for the present time, and Dorothy will stay here at home with us until Frank decides if he likes California well enough to make it their permanent home.

In the meantime we are certainly enjoying having Dorothy at home. She plans to spend Christmas in California with her husband, and I know that it will be a fine trip for her.

Our daughter Lucile, who lives in Hollywood, is home for a visit. She arrived here the same day that Frank reached Hollywood, and both she and Dorothy are happy that their husbands can be together. She had planned to come some time this winter, but when she received my letter saying that her father was ill she left for Iowa at once. We are hoping that she will stay until after Christmas.

It begins to look as if our upstairs rooms will be occupied once more, and my husband and I will not have the lonesome days we feared would be ours this winter. It does seem good to have at least part of our family

seated around the table again, and I needn't have worried about getting accustomed to the quantities of food that should be cooked when only two people are eating.

Wayne has received his draft questionnaire, so his time for entering military camp is drawing closer. Margery and Donald are doing very well in college and are looking forward to the family reunion at Christmas time.

Many of you are preparing boxes to send to your boys in camps, so why not pack an extra box for him to give to some soldier boy he may choose from among his companions who may not have anyone to send him Christmas cheer? It would certainly mean a great deal to a young man without a family. Cookies and candies are always appreciated, and no doubt you'll think of all kinds of extras to tuck in. If you have no one of your own family to remember I am sure you can obtain the name of some motherless boy to whom you can send a box.

I have been very well so far this winter. I was afraid when my husband was ill with the flu that I would have it too, but fortunately I missed entertaining the flu-bugs.

Thank you for your letters and cards. It is nice to hear from so many of you and to know that you are listening every day and receiving help from the Kitchen-Klatter program. Tell your friends about the Kitchen-Klatter magazine so that our circle will enlarge.

Again let me wish for you and yours a blessed Christmas.

Your friend . . . Leanna.

### THE BOYS IN CAMP

Many of you are already planning Christmas boxes for your dear boys in the service of their country. We know that this is one Christmas when they will have no use for lounging robes or dress shirts! However, there are many gifts they will enjoy. Let me suggest a few—a good kodak, a fountain pen, stationery and stamps, a wrist watch, a good knife, toilet soap, powder and lotions, a pair of comfortable house slippers to wear in the evenings would make a nice gift, and plenty of home made candies and cookies.

A telephone call from home, with each member of the family ready with a "Merry Christmas" greeting would be a happy surprise.



# Come into the Garden with Helen



By Helen Fischer



This Saint Paula (African violet) belonging to Mrs. Perry Howard of Atlantic, Iowa, measured 20 inches tall and 20 inches wide, and carried 130 flowers when it was two years old.

She thinks it does not pay to keep them any longer as the young plants bloom so much more freely. In a recent radio talk she advises, "Do not divide old plants but use their leaves to start new ones. Keep several new plants coming on all of the time and you will always have flowers. Start them any month in the year. Our homes are kept at more even temperatures in mid-winter, so you might have better success in February. But why wait until February? I put two leaves in each of twelve small containers today—November 7th." Mrs. Howard goes on to say—

"To start the new plants, I break off the largest leaves close to the crown with a quick little jerk. Then I use a sharp knife to cut the stem about three inches from the leaf and place it in a bottle of water that I have in readiness. Handle the leaf as little as possible, and place it so that half of the stem is in the water. Use a cute little vase rather than a bottle, if you like, but be sure that the leaves aren't crowded.

"Keep away from the sunshine and in three weeks they will root. But if you wait that long to plant them there is danger of breaking off the tiny roots, and then too, the stems are so accustomed to living in water that they do not like to be changed into soil. I leave them in water about ten days, and by that time you will know if they are going to live.

"If they still look nice and green and crisp, then pot them up in two-inch pots leaving an inch or more of the stem above the soil. I always put two or three leaves in each pot so that if one, by chance, gets bruised and dies, it won't ruin the whole thing. And if there are two plants in the pot,

they will lean against each other and grow tall. However, if you have only one plant in a pot it will spread out and grow flat. Such a plant is much more beautiful on a low stand so that you can look down into it.

"The soil I use is two parts garden soil and one part sand. If you have stiff soil, use a little peat. Or better still, go to the woods and get leaf mould and add a little sand. Too much fertilizer will make your plant go to leaves instead of flowers, and don't forget that the soil should be well pulverized.

"I take a peach crate and knock the top and bottom out, nail a piece of one-fourth inch chicken wire on the bottom of the frame, and then place it on top of a bushel basket. This makes a fine device to use in sifting soil.

"When your leaves are all potted place them in a north window. You might slip a flat lid from a Kerr fruit jar underneath each flower pot so that it will not spot your window sill.

"Water them from the bottom, and keep them as moist as they would be in the woods. Some homes are kept so warm that more water might be needed. It all depends upon the temperature of your room and the amount of moisture in it. I keep a quart jar of water on a floor register in two rooms.

"In three months you can expect to see small leaves coming up in the little pots in your north window. Yes, I have storm windows too! When plants are about an inch high they are transferred to an east window, although a south window will do just as well except in mid-summer.

"If you get a drop of water on a leaf it will be ruined unless you remove the plant from the sun until it is well dried. If you find it necessary to wash the plant, spray it with a fine spray and keep it entirely away from the sun for two days. You can water a violet from the top if you make a trench around the edge of the pot, and use caution to see that the crown doesn't get wet.

"Do not put pebbles in the bottom of pots. As soon as I find the roots coming out of the little hole in the bottom of the pot I know that it is time to use a larger pot. Too large a pot will make more roots and fewer flowers. If the plant has long stems and is hard to repot, break the pot with a hammer.

"Keep all wilted and dried leaves cut off, and also pinch the seed pods off each morning if you want more flowers. Leave on the Mother leaf from which you started the plant until it gets in the way of the tiny new leaves."

## GIFTS FOR FLOWER MINDED PEOPLE

By Mrs. R. J. Duncomb

No matter how times and customs change, it is a comforting thought that Christmas always remains the same. Even a world at war cannot take away the Christmas spirit which holds sway over our hearts and homes at this festive season. Christmas flowers and plants add their bit to brighten the snowy season of the year.

It is not a difficult matter to select a gift at Christmas for a flower lover. The usual flowering plants, such as poinsettia and cyclamen, are now at their best and many others are blooming in greenhouses awaiting new homes. Fresh cut flowers are a lovely gift and always acceptable, for there is something about flowers which touches the heart strings. The very fact that they are perishable seems to give them an added charm and where is the woman, young or old, who would not thrill to their dewy freshness?

A box of holly and mistletoe is also very welcome, especially if it arrives a few days before Christmas. Even a gift of pine or evergreen branches will be appreciated, especially by the city dweller—and see that they are plentifully decorated with cones if possible. Their pungent fragrance seems to be always and forever associated with a home Christmas. These might also be given a little in advance of Christmas so that tiny sprays may adorn Christmas packages.

There are so many good books written by experts in their line, that it would be a small task indeed to choose one as a gift. If possible try to select one on some special subject in which the person is interested, but one cannot go far wrong in picking out a book on flowers for the flower lover.

Then there are many floral containers to choose from, either for cut flowers or for potted plants. Many of the latter have the saucer attached so that they may be used with safety on polished furniture. There are also the ornamental flower stands of painted iron which will hold a few choice plants. Or the glass shelves easily attached to the window or suspended by hooks from the ceiling.

A year's subscription to some good floral magazine will not only serve to keep the giver in mind every month out of the twelve, but will also keep the recipient in touch with the ever-changing news of the floral world.

And who would not enjoy receiving a gift of seeds or bulbs? These could be given outright, or the one lucky enough to get such a gift might be allowed to choose her own to be delivered at the time needed.

Small succulents in ornamental pots are good gifts for those not having much room for the larger plants, but who still like to feel the contact with growing things that a potted plant always gives.

Christmas is a time of giving as well as of receiving, and the flower lover will always welcome the gift which symbolizes her greatest interest.



## LETTER FROM EGYPT

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

Assiut, Egypt.  
Sunday, June 29, 1941.

Dear Folks:

As I write this letter I am seated in the beautiful dining room on the Governor's own boat "Beatrice" sailing up the Sobat river, just eight degrees north of the equator. There is a driving rain outside and it is only with difficulty I can see the crocodile infested banks. I left Assiut a month ago today with six children in my charge. Since the rainy season is on in full strength we have seen very few big game animals, as they can now get their water further back up the river. We can see quite a few "hippos" however and they are ugly beasts. We made stops at Khartum and at Omdurman, where I visited the boys' school run by Mr. and Mrs. Leander Finley. They are doing a fine job of mission work with the forty boys in the school. At Dolieb Hill I stayed at the very nice home of the Flemings. They are just a young couple who have very recently come to work out here. I learned to paddle a native dugout canoe, but have had to be very cautious in my learning since the Sobat River is very swift and deep and the crocodiles are very vicious. A school boy was eaten by a crocodile at Dolieb Hill, just a short time ago. I went big game hunting and had fairly good luck. We were in a forest inhabited by lions but saw none. There are many snakes found here, and hundreds of bats. They have a musty smell that is not pleasant. I never venture out at night because of the snakes and mosquitos.

I marvel at the results of the work of the missionaries here. On one side of this boat that I am on, is tied a barge on which there are some very wild looking naked natives. The American in all his war paint looks civilized compared to these people of the Nuer tribe.

Last night I was sitting on our mosquito proof veranda when what do you suppose I heard? I heard one of those naked natives singing, "Let Jesus Come Into My Heart."

Later. I am now at Nasser, seated in the guest room of the lovely little cottage of Dr. and Mrs. Dougherty. The wide muddy Sobat river is just about a hundred feet from the house. Just in front of the house is a path along the banks of the river. All day long the wildest looking natives go walking by, carrying their clubs and spears. There is a large bat somewhere in this house and last night as I walked across the porch it brushed against me, letting out a shrill squeal as it passed. I don't know who was the more afraid, the bat or I. I killed a large fur-covered spider, too. It was so big it looked like a mouse. I am really having some unusual experiences. I have my camera and 175 films. I hope to get some fine pictures to bring home with me.

I am taking my meals with the Adairs. The house is about two blocks up the river from here. Last



Irrigating the fields in Egypt. All the water comes from the Nile River.

night as I walked through the orchard on my way to the Adairs', Mr. Adair told me how they had shot two leopards along that path in the orchard. As I walked back alone, later in the evening, I remembered the story of the leopards.

I am going to have to run to catch the boat and mail this letter.

Goodbye,

—Ted.



## THE CHRISTMAS SPIRIT

The Christmas Spirit is not something we can buy with money. It is something that even those with only a little money may have, for it is the work of loving hands in preparing for Christmas that gives real meaning to the day. Begin now to make your home-made decorations. Let all the family have a part in the preparations. Gather bitter-sweet, rose tips and sprays of evergreen. Fill the window boxes as well as the vases. Make wreaths for the windows, using wire rings and evergreen. Make ropes of evergreen to hang in festoons over the doorway. With red candles and evergreen, one can make lovely decorations for the mantle or the table.

One lovely table decoration may be made by mounting 3 red candles, one larger than the other two, on a piece of cardboard and surround them with evergreen. A bow of red satin ribbon or of crepe paper should always be added.

In Shenandoah, much emphasis is being put on outside decorations. Each year a city-wide contest is held and prizes are given for the most beautiful decorations. Many colored lights are used, lighted windows display nativity scenes and many original ideas are worked out. On one home, a spotlight revealed a large Santa Claus ready to descend into the chimney. The sleigh and reindeers were also shown. These figures had been made of cardboard and vividly colored.

I like to think of all you friends in rural communities who will have an electrically lighted tree, for the first time.

## HOME MADE CHRISTMAS CARDS

The custom of giving expensive gifts outside the immediate family circle has become almost a thing of the past, since the advent of the Christmas greeting card. Even within the family circle it is the custom among many families to have a drawing of names to see that each member receives one really beautiful gift, while the messages from the others are merely an exchange of merry greetings, as personal as possible.

Among old friends, the writing of Christmas cards has become a yearly event. It is a fine way to keep track of each other for in this busy life we lead, there has not been much time allotted for writing friendly letters.

The more personal the cards can be made, the more they are enjoyed.

If you are a newly married couple, send a snapshot of the new home, mounted on heavy paper. Print a Christmas wish below it.

A flower loving friend would appreciate a package of rare seed, pasted on a card, with greetings added.

One does not have to be much of an artist to decorate a card with a spray of holly or to paint a star in gold in the upper corner, with rays extending over a written verse.

Another design you might use could be a red candle standing in a little bunch of holly leaves. The candle and the holly berries may be made of red sealing wax.

The very best gift of all is to write a long letter, telling of all the little happenings of the past year. Yes, I know this takes time, but if you spend some of your evenings between now and Christmas writing such letters, the task can be accomplished.

## TRIM THE TREE WITH GOODIES

You have seen Christmas trees so beautiful they fairly took your breath away, but tell me, did you ever see one that made your mouth water?

Instead of a gold or silver star on the top-most branch, place a sugar cookie, star shaped, and glistening with tiny silver balls on every point. String popcorn, candy corn and cranberries to add color to your decorations.

Gingerbread men, candied apples, candy canes and large gumdrops may hang from every branch. Unless your tree is a very large one, it should be well decorated with this variety of things.

If you need more decorations, try making some marshmallow men and some dried fruit animals. Peanut Pixies look comical hanging from slender twigs. Use a pipestem cleaner for arms and legs, red sealing wax for pointed cap and shoes and draw a face with pen and ink. Be sure to choose the shape of the peanut carefully for these clever Pixies.

Listen to the Kitchen Klatter Program every day at 1:30 P.M. You will enjoy the many helpful and timely Christmas suggestions and recipes.





A winter garden at the home of Mary Hoagland, Red Oak, Iowa.

### APRICOT COOKIES

- 1 cup brown sugar
- 1½ cups flour
- 1½ cups quick cooking oatmeal
- ¾ cup butter
- 1 teaspoon baking powder

Mix as for pie crust. The mixture will be crumbly. Line a shallow greased pan on the bottom and sides with 2/3 of the mixture. Spread apricot filling on this and then cover with the rest of the mixture. Bake in a slow oven (275°) until brown, about 35 minutes.

#### Filling

- 1½ cups apricot pulp
- 1 cup sugar

Heat apricot pulp and sugar together, then whip.

Serve cut in squares as cookies, or with whipped cream as a pudding. Dried apricots are all right, or prunes, or date filling.—Mrs. Guy Haven, Omaha, Nebr.

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### MORE CHRISTMAS RECIPES

#### PECAN ROLL

- 2 cups white sugar
- 1 cup brown sugar
- 1 cup white corn syrup
- 1 cup cream

Cook until it gets to soft ball stage, with little or no stirring. Beat until cool, and turn on board dusted well with powdered sugar. Knead and shape into roll and cover outside with pecan nuts. Set away to harden. Slice with sharp knife.

#### SPICED FUDGE

- 3 cups granulated sugar
- 1 cup milk
- Heaping tablespoon butter
- 1 cup chopped nuts
- 1 teaspoon vanilla
- 2 squares unsweetened chocolate
- 1 teaspoon powdered cinnamon
- few grains allspice
- ½ teaspoon powdered cloves

Cook sugar, milk, butter and grated chocolate to soft ball stage, remove from fire and add spices, nuts and vanilla. Continue beating until creamy.

#### BAKED FUDGE

Needs only 1 utensil for mixing.

- Melt together ½ cup butter
- 2 squares chocolate

- Add 2 cups sugar
- 3 eggs, added 1 at a time
- 1 cup nuts
- 1½ cups flour

Spread in a pan about 7x11 inches. Mixture should be about ¾ inch deep. Bake slowly until firm or about 40 minutes.—Mrs. Wm. E. Underwood, Neola, Iowa

#### WREATH COOKIES

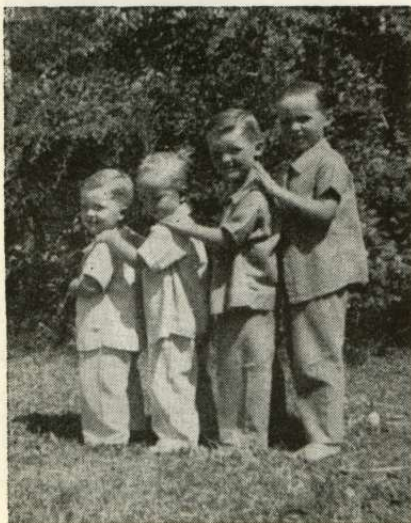
- 1 cup butter
- 2 cups sugar
- 1 well beaten egg
- 1 teaspoon ginger
- ½ teaspoon soda
- 1 cup flour
- ½ cup sour milk

Cream the butter, add sugar gradually, then add the egg. Sift dry ingredients together and add alternately with the milk. Add enough more flour to make a dough stiff enough to roll. Cut with large doughnut cutter, 3½ inches in diameter. Bake 8 minutes at 400 degrees, or until delicately browned. Remove from pan and cool. Frost with a white butter frosting and sprinkle with chopped pistachio nuts and red round candies to simulate holly.

#### GIFT COOKIES

- ½ cup butter
- 1 cup sugar
- 1 egg
- ¼ cup milk
- 1 teaspoon baking powder
- ½ teaspoon nutmeg
- Flour to roll

Cream the butter and sugar with the egg. Stir in the milk alternately with the flour, to the first cup of which has been added the baking powder and nutmeg. Chill the dough, then roll thin and cut in fancy shapes. Put on buttered cookie pan and bake 8 to 10 minutes at 400 degrees. When cool, decorate with melted chocolate.



Grandsons of my sister Sue Conrad. They live in California.

### GIVE THE KITCHEN KLATTER MAGAZINE FOR CHRISTMAS

Yearly Subscription \$1.00. Your choice of one of my Kitchen-Klatter Cook Books free with each subscription.—An ideal gift for any homemaker.—Good tested recipes. Practical usable helps.—Leanna Driftmier, Shenandoah, Ia.



## SO YOU WANT TO WRITE?

Lucile Driftmier Verness

In the November Kitchen-Klatter I held out the bold promise that I could tell you *how* to get checks for the things that you write, but not wishing to seem like a dispenser of Black Magic, I added that this meant, in turn, *what* you should write. And although it would be much more simple to sit down and discuss the subject verbally, I will do the best I can to make my points clear.

Within the past year or two we have seen a marked change in the editorial policies of various magazines. The most successful periodicals today are the ones that strive to establish a personal contact with the reader. The editors want you to feel that it is *your* magazine, and they tear their hair, I can tell you, searching for ideas that you can use. Gone are the days when editorial staffs barricaded themselves in a huge New York office building and wrote the stuff that they thought you *ought* to like. Today they're still in those offices, it's true, but now they're clamoring for your ideas and it's very important to them to know what their readers honestly like.

It's at this point that you come in, providing that you want to write and haven't known how to get started. Make it a point to keep your ears and eyes open all of the time for ideas that develop from your own experiences, or from the experiences of your friends. Look at everything with this question in your mind: can I make it of interest to other people? Never take anything for granted. Regard it from every possible angle.

To illustrate what I mean, let me tell you this experience. One day last December I went to call on a friend who has no children of her own, but there were three youngsters visiting her who seemed to be having the time of their lives. I was interested in the provisions that she had made for entertaining them, for most childless people never realize how difficult it is for their friends to bring small children into a home that is occupied only by adults. After I had gone home I began thinking about it, and before the week was out I had written an article on the subject. Before a month passed, I had received a check. What I observed during this brief call interested me, you see, and I thought that if it interested me it would probably interest others. Evidently my conclusions were correct, for I noticed that in the November issue of Kitchen-Klatter Helen Loudon wrote an illuminating article on the same subject, and I'm sure that everyone who read it was interested.

After all, most of us have the same problems to solve. That's the thing to remember. If we have found a new kink that helped to straighten out an old problem, there are ninety-nine chances out of a hundred that other people will hurry to try the same kink. I am sure that in your usual day there must be material for at least two saleable ideas if only you look at everything with fresh eyes.

Now let's follow through one of your ideas and see what can be done with it. Let's say that you have worked out a plan whereby you and your neighbor take turns caring for each other's children in order that you may have two Saturday afternoons each month completely free to do your shopping and errands. You've found that two such afternoons without small children tagging at your heels or fretting babies to carry around, are far preferable to four afternoons of the old variety.

This seems commonplace to you, but stop and think with what interest you would have read about it if someone else had tried the plan and written about it. Well, don't wait for someone else to do it. Do it yourself. Sit down with some unruled paper, 8x11, and describe the working routine of your idea. Write it simply and without frills. Imagine that you are telling your sister about it, or that you are writing it to an old friend. This takes away the feeling of self-consciousness.

When it is written, go over it again and again to be sure that you have boiled it down to the fewest words possible. No magazine has space for fancy writing, and editors would prefer a short manuscript to a long manuscript a million times over. After you are satisfied that you've told your story as simply and clearly as possible, arrange to have it typed if there isn't a typewriter in your home. It's a sad fact, but a true fact, that a manuscript written in long-hand doesn't stand a ghost of a chance.

Once typed, enclose a stamped-addressed envelope for its possible return, and send it out. Where will you send it? To one of the farm publications, or home journals. Don't aim at the big, glossy magazines. You're not ready for them yet. But the smaller publications that come into your home are eager to get solid, practical articles, and while they don't pay nearly as much as the bigger magazines, they *do* pay—and this is what matters.

If you have sent them a good, sound idea, they'll purchase your manuscript. Probably the editorial staff will rewrite a great deal of it. They're skillful at this, and the big problem is to get the ideas. Give them the ideas and they will take care of the final polished form.

If you will begin writing in this way, and if you will keep plugging away at it, the day will come when you can handle more complex pieces of work. Learn to get your ideas down on paper. Learn to express yourself simply and clearly. Learn to write exactly as you talk. Once you have mastered these elemental necessities, the rest will follow.

Don't be discouraged if you get rejection slips left and right. We all get them. One of the foremost writers in America said to me the other day, "I still get rejection slips, and I still send everything out with the feeling that it will never sell. I expect to get rejection slips until the day I die, and I expect that they'll always give me the same sinking heart

and sharp disappointment." If a man whose name is internationally famous can say this about his work, then surely the rest of us can take our disappointments without feeling permanently crushed.

Start with the thing that you have experienced yourself. Write about it in as few words as possible. Send it to a small magazine. And if you don't get a check before many months have passed it will be very strange indeed. Forget the short stories and the big magazines. Begin with the thing that fits your capabilities, and the rest will take care of itself.

## THEY LIKE KITCHEN-KLATTER

"I derive so much useful information from your broadcast that I feel as if I am really losing something if I am not at home at two o'clock. And I do enjoy the little magazine. It is concise, versatile, and practical. My subscription will soon run out—and then I'll renew and order for several others who have expressed their approval of the magazine when I have loaned them mine."—H.N.

"I just heard you say the girls were getting out your little paper and here I am sending my little dime again. Lucile's letters are worth the price of the paper. I sure do enjoy her letters and the rest of the paper, too."—Mrs. J. L., Greenfield, Ia.

"Enclosed find \$1 for which please sent Kitchen-Klatter Magazine to Mrs. R.B. Please start with the September number and send the three free back numbers, June, July and August. I am sending this subscription for my daughter who is a new bride and I know it is the best little magazine for her to have in her new home."—Mrs. P. D., Chancellor, So. Dak.



Clarence and Richard Fleming, grandsons of Mrs. Frank Perry of Manilla, Iowa, were not forgotten by Santa.



## HEALTH HINTS

By Mrs. Walt Pitzer

First, I want to apologize to the ladies who received the Health Hints

Leaflet with a page missing. I had not "practiced what I preached" in regard to caring for a cold so I developed pneumonia. The girl who attended to the Leaflets accidentally omitted a page from some of them. Look yours over, there should be six pages of health hints, (which include the six-day abdominal reducing diet) and two pages of "gossip" besides the cover. If any are missing please drop me a card.



Mrs. Walt Pitzer

Little tots choke easily and nuts are very irritating if inhaled into a bronchus or windpipe. It is safest to grind the nuts or give them in the form of peanut butter. This may be mixed with mashed banana and spread on bread.

Baby authorities tell us that constipation or colic in a baby is often a signal that he may not be having a sufficient amount of food.

A tendency to constipation in a toddler may be corrected by the use of cereals, like oatmeal, ground whole wheat, bread containing small amount of bran, wheat germ, fruits and vegetables. I have a cookie recipe which calls for several different cereals. It is fine for toddlers. You may have it, but enclose a stamp, please.

Mothers have learned that baby books are helpful in many ways but often the child may require more or less food than the average and the physician is the safest guide. A word of caution about the doctor's office; you feel safe there because you are near the doctor, but many sick folks in the first stage of a contagious disease often call on him and may meet you there.

Those of us who must fight overweight will be wise if we dispose of some of the extra Thanksgiving calories we have eaten before they become a firm part of us. Here is a suggestion: the day following the big dinner, skip the regular meals and during the day take six glasses of alkaline liquids such as lemonade, orange, grapefruit or tomato juice, also bowl of strained vegetable soup, one egg yolk, one cake compressed yeast, two tablespoonsful of wheat germ. This will help remove any fermentation which may have been caused by undigested foods.

(If you have the Health Hints Leaflet follow the first day suggestions, and if necessary the next five days schedule).

"Hidden Hunger" is a new term for malnutrition, the lack of certain elements in the daily diet.

## From My Letter Basket

By Leanna Drifmiller

QUES. I am a girl 16. All the girls in my crowd have dates but me. I have to refuse to go with the boys because Mother will not let me date. Do you think I am too young?—Sweet Sixteen.

ANS. Your mother may have good reasons for not wanting you to have boy friends. Most girls do date after they get into High School. Dates to school affairs, church parties and occasional private parties are all right. It isn't a matter of age so much as it is proving to your parents they can trust you. I always told my girls to come home at a reasonable time, and bring their company with them. I also asked them never to meet their date down town or on a corner, but have him come to the house for them. If they told me they would be home at eleven and the party lasted longer than that, they called me by phone so I would not worry. One worry mothers of today have is for fear their children will be in a car wreck on the highway. There are many accidents of this kind so you might promise your mother you will not accept invitations that take you out of town.

QUES. Should one put both hands in the finger bowl at once?—John.

ANS. No, dip the fingers of one hand, then the other, and then wipe them.

QUES. Should I eat the patty shell when it is served with a creamed meat?—T. M. G.

ANS. Yes, they should be cut and eaten with the fork if they are tender enough, and most of them are very tender.

QUES. Is there any difference between a doughnut and cruller?—Puzzled.

ANS. Years ago there was. Now some call a doughnut a cruller. In the old days, a doughnut was made of bread dough and a cruller contained soda or baking powder.

QUES. What are some good children's magazines? I want to give some as Christmas gifts.—L. B.

ANS. There are several good ones. "Child Life"—\$2.50 a year. "Children's Activities"—\$3.00 a year. "Jack and Jill"—\$2.00 a year. "Open Road for Boys"—\$1.00 a year. These are all

for children under 10 years except "Open Road". It is enjoyed by boys between 10 and 16. (Note. I handle subscriptions of all kinds and will be glad to obtain any magazine for you.)

QUES. I am expecting a baby this spring. I am trying to decide whether to go to the hospital or stay in my own home.—Clara.

ANS. That depends on a good many things. More and more babies are being born in hospitals in preference to the home. Taking everything into consideration, I believe the hospital would get my vote. It is not much more expensive, perhaps not any more, and a hospital is equipped for any emergency.

QUES. When guests are seated at the table, should the ladies be served first?—Mrs. A. B.

ANS. No. Go right around the table serving each one in turn.

QUES. I am training my little boy to eat properly and should the meat be carried to the mouth with the left hand?—Worried Mother.

ANS. Yes, that is now recognized as correct, although the other hand may be used. If one were trained to use the left hand from childhood, it would not seem awkward.

QUES. I am supposed to entertain my club at a Christmas party on December 19th, but since those plans were made I have been asked to drive with friends to the town where my sister lives, about four-hundred miles away. I've wanted to go there for three years, and this is the first opportunity I've had. Should I give it up and stay home to entertain my club, or would it be all right to go?—Mrs. V. J. White Lake, S. D.

ANS. Do you have a close friend who would be willing to change dates with you? If you explain the situation and find that she is agreeable to the idea of taking your date while you take her date in later months, I'd say that it would be all right to go. This way I can't see that plans would be drastically changed. However, unless it can be done smoothly and without inconveniencing anyone, I'm afraid that you will just have to trust to luck for a ride in the future, and stay home this time.



## "Santa" Watto Says:

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## **"Recipes Tested in the Kitchen Klatter Kitchen"**

By LEANNA DRIFTMIER

### **SPECIAL CHRISTMAS RECIPES**

#### **LIGHT FRUIT CAKE**

- ½ pound shelled almonds
- ¼ pound shelled pistachio nuts
- ½ pound candied lemon peel
- ½ pound candied pineapple
- ½ pound candied cherries
- 4 cups sifted cake flour
- 1 cup butter or substitute
- 1½ cups sugar
- 1 tablespoon lemon juice
- 1 teaspoon salt
- 10 egg whites
- ½ teaspoon cream tartar

Pour boiling water over nuts, let stand a few minutes, drain and remove skins. Cut almonds in long thin pieces. Cut fruit in thin strips. Combine fruits with nuts and 1 cup flour. Cream shortening, add sugar gradually and beat until fluffy. Add lemon juice. Add remaining flour which has been sifted with the salt, a little at a time. Stir in fruits and nuts. Beat egg whites with cream tartar until stiff but not dry, fold into batter. Pour into greased and paper-lined pans and bake in slow oven (270° to 300°) for 2½ to 4 hours, depending on size of pan used. A small loaf, 6x3x2, requires 2½ hours. A large 10 inch tube pan will take about 4 hours.

#### **DARK FRUIT CAKE**

- 2 pounds candied cherries
- 2 pounds candied pineapple
- 2 pounds candied apricots
- 2 pounds citron
- 3 pounds currants or seedless raisins
- 6 pounds seeded raisins
- 4½ cups sifted cake flour
- 1 pound butter or substitute
- 1 pound light brown sugar
- 1 dozen eggs, well beaten
- 1 teaspoon cloves
- 1 teaspoon allspice
- 2 teaspoons cinnamon
- 2 nutmegs, grated
- 1 teaspoon cream of tartar
- 1 cup strong coffee

Cut cherries, pineapple, apricots and citron in thin pieces. Put currants and raisins through meat chopper. Combine fruits with half the flour. Cream shortening, add sugar and beat until fluffy. Add eggs, beat thoroughly. Mix and sift remaining flour with spices and cream tartar; add alternately with coffee to creamed mixture. Add fruits. Stir until well mixed. Pour into greased and paper-

lined pans and bake in slow oven (275° to 300°) for 2½ to 4 hours depending on size of cake.

#### **SWISS CHRISTMAS BREAD**

Crumble 1 yeast cake in a large bowl and add slowly 1 cup of milk which has been scalded and cooled to luke warm. Add ¼ cup of melted shortening, ¼ cup sugar, 1 egg well beaten, 1 teaspoon salt and 3¼ cups flour. Knead well and let rise until double in bulk. Cut down and let rise again about ½ hour. Toss the dough on a lightly floured board and roll out. Sprinkle with ¼ cup chopped citron, 1 cup chopped raisins, ½ cup chopped blanched almonds, ¼ cup green and red cherries, chopped, and ½ teaspoonful of grated lemon rind. Work the dough thoroughly to distribute the fruit. Form into a loaf and place in a well buttered bread pan about 9 by 5 inches or a little larger. Let the bread rise until it again doubles its bulk. Brush the top of the loaf with melted butter and bake for 45 minutes at 375 degrees. When the bread is cold, cover with a thin frosting.

#### **Frosting.**

Sift 1 cup confectioners sugar into a bowl. Moisten with 2 tablespoons milk or until thin enough to spread. Flavor with ¼ teaspoon almond extract.

#### **MARSHMALLOW FUDGE COOKIES**

- 2 squares chocolate, shaved
- 1 cup milk
- 2 cups sugar
- ¼ teaspoon salt
- 1 tablespoon butter
- 24 marshmallows, cut in quarters
- 1 teaspoon vanilla
- 3 cups graham cracker crumbs
- 1 cup finely chopped nut meats

Combine chocolate and milk and heat over low fire until chocolate is melted. Add sugar and salt and stir until dissolved. Cook until it reaches soft ball stage. Remove from heat, add butter and cool slightly, then add marshmallows, vanilla and cracker crumbs. Mix well and press into well greased shallow pan. Chill 8 to 12 hours, then cut into squares.—Clara Carris, Packwood, Iowa.



#### **CHRISTMAS COOKIES**

- 1 cup butter
- 2 cups sugar
- 2 eggs
- ½ cup milk
- 4 cups flour
- ¾ teaspoon salt
- 2½ teaspoons baking powder

Cream the butter and sugar, add eggs and beat. Add the milk alternately with the flour which has been sifted with the salt and baking powder. Divide the mixture into two parts.

To one portion add ½ teaspoon almond extract and 1 cup shredded cocoanut. Reserve a little of the cocoanut to put on top of the cookies after they are dropped. Drop by teaspoonsful on a buttered cookie pan and bake 8 to 10 minutes at 375 degrees.

To the other part of the mixture add ½ teaspoon cinnamon and ¼ teaspoon nutmeg. Stir in one cup of seedless raisins and drop by teaspoonsful on buttered cookie pan. Bake. Remove from pan as soon as baked and put on wire rack to cool.

#### **GINGERBREAD BOYS**

- ½ cup shortening
- ½ cup brown sugar
- 1 teaspoon soda
- ¼ cup hot water
- ½ cup molasses
- 3½ cups sifted flour
- ½ teaspoon ginger
- ½ teaspoon nutmeg
- ¼ teaspoon cloves
- ¾ teaspoon salt

Cream shortening and sugar. Dissolve soda in hot water, stir into the molasses, add to creamed mixture. Sift dry ingredients together and add, mixing to a stiff dough. Chill for 2 hours. Roll out ¼ inch thick, cut with gingerbread boy cutter, bake on ungreased cookie sheets 12 minutes at 400 degrees F. When cold, frost and decorate. These hold their shape very well and frost beautifully.



Mike Cook, 3 year old son of Dr. and Mrs. H. R. Cook, Penn State College, goes domestic. Yes, he really made that cookie.



## LET'S MAKE CANDY

## FANCY PENOCHI

- 2 cups brown sugar  
 ½ cup cream  
 Rounded tablespoon butter  
 1/3 cup shredded cocoanut  
 1/3 cup chopped dates  
 1/3 cup chopped Brazil nuts

Cook sugar, cream and butter to soft ball stage. Take from fire, beat for a minute, then add fruit and nuts. Beat until creamy.

## MEXICAN CANDY

1½ cups milk. Scald in double boiler.

1 cup sugar, burnt to a golden color. Put milk in the burnt sugar and add 2 more cups of sugar and stir until dissolved. Cook until it forms nearly a hard ball. Take off fire and add grated rind of 1 orange and 1 cup of nuts (black walnuts or pecans), pinch of salt, ½ cup butter. Beat until creamy. Pour on buttered plate and cut in squares. This is a very different flavor and is very creamy.

## ALOHA PANOCOA

- ½ cup brown sugar  
 1 cup granulated sugar  
 ¼ cup cream  
 ½ cup canned shredded pineapple  
 1 tablespoon butter  
 ½ teaspoon vanilla  
 ½ cup broken walnut meats

Cook sugar, cream and pineapple until a soft ball forms when dropped in cold water (238 degrees F). Remove from fire, add butter, cool and beat until creamy. Add vanilla and walnuts, pour into buttered pan and cut into squares.—Mrs. Wallace Christian, Utica, Nebr.

## BLACK WALNUT BRITTLE

1½ cups white sugar  
 ½ cup brown sugar  
 1 cup water  
 Pinch of cream tartar and salt  
 Cook to brittle stage, remove from fire and add ½ teaspoon baking powder and 1 cup black walnut meats. Stir well and pour on platter. When cold, break up and keep in air tight can.

## STICK CANDY

1 pound granulated sugar  
 1 cup water  
 ¼ cup vinegar  
 flavoring  
 ½ teaspoon cream tartar  
 1 tablespoon glycerin  
 ½ teaspoon soda  
 Boil sugar, water, vinegar, cream tartar and glycerin to brittle. Take from fire, add soda. Divide syrup, leave 1 part white and flavor with lemon or vanilla. Add a little red coloring to the other part, boil up and flavor with peppermint or cinnamon. Turn into buttered pans, pull and draw out to slender strips. Roll these on board dusted with powdered sugar, using hands to roll to stick candy size. You can make canes also or braid sticks.

## HINTS ABOUT MAKING AND PACKING CANDIES

## By One Who Knows

I worked in a candy factory for three years. People say "You learned to make candy there." I didn't learn to make candy there but I learned to dip chocolates, wrap and pack candy and how to handle it; for in a factory the candy maker makes the candy and it is always made in large quantities, 50, 75 and 100 pounds.

Always be sure to measure ingredients, never guess at them.

Use pan with handle to cook in, that has a rounded bottom.

Be sure that the pan is plenty large.

Use a steady heat, not too hot to begin with. Stir until the mixture begins to boil, to dissolve crystals.

Buy a ten cent tooth brush to wash down sides of pan as soon as mixture begins to boil.

Always let fudge cool before beating. This gives you a more creamy product.

When making peanut brittle, roll peanuts with rolling pin, and blow to fan out the husks. This takes out excess salt. Then shake in a sieve.

If divinity gets too hard, add a little hot water while beating.

If fudge hardens too quickly add a little cream and beat. This cannot be added when fudge is cold, but if it is still warm this can be done very successfully.

Never set candy in cold place to harden, as it draws moisture and when brought back in warm room will sweat.

If candy is a little too soft, keep in a dry warm place and it will dry out and can be handled.

Do not handle candy while too soft as this softens it even more. You may cut and carefully turn it over so the bottom side will dry out.

Always keep hard candies covered with heavy wrapping paper. This will keep them from absorbing moisture and becoming sticky.

## About Chocolates

Melt chocolate over hot water in a shallow pan. Be sure not to get it too hot, especially milk chocolate, as

it will curdle. Work with hand and be sure it is thoroughly congealed.

Have centers and chocolate the same temperature. They should have been kept in a room around 70 degrees and not more than 72 or 73 degrees, and dip them in a 70 degree room temperature. If the centers are too warm the chocolate will run down and leave a base on them. If they are too cold the chocolate will be grey.

If your hand is too cold, the chocolate will set upon your hand. Dip the chocolates with your fingers, using the tip of your forefinger and thumb to transfer from chocolate to paper. Scrape the excess chocolate off the bottom of dip by drawing back across the edge of the pan.

You don't need waxed paper to put them on. Use good grade of heavy wrapping paper. It will lie smooth. Place over bread board and then you can move it wherever you want to. There is enough cocoa butter in chocolate that they will not stick to the paper. A drop or two of glycerin added to chocolate will give them more gloss.

If you want ground nuts added to the dipping chocolate, roll the nuts with the rolling pin, bearing down on it to crush nuts; mix nuts in chocolate, then dip the centers.

You can mold centers by making impressions in corn starch. Put starch in a pan and scrape starch off level with top of pan, using a ruler. The creamy center must be poured in molds while it is hot.

## To Pack

Cut six pieces of waxed paper the size of bottom of box. Use four of the pieces to line sides of box, letting them overlap on the bottom. Crease over top of box. Place 1 piece to cover bottom of box.

If you pack in layers, put in 1 layer, then 1 sheet of waxed paper size of box, then card board the same size, then another sheet of waxed paper. Then put in another layer of candy and so on. When box is full, bring the waxed paper up from sides and ends and fold over the top, then place another sheet over all.

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## PRACTICAL POULTRY POINTERS

By Olinda Wiles.

May Christmas bring you happiness and the New Year add new joys each day.

As we are again nearing the holiday season, as usual many are nearing it with happy anticipation in their hearts while others are looking forward with only grief and worry. If you have many blessings now is a real good time to begin sharing with others who are less fortunate.

Christmas time is a good time to use poultry and poultry products as gifts. Eggs wrapped in cellophane of different colors or Christmas paper can be very nicely packed in a sewing basket and then shipped a long ways and make a very acceptable Christmas gift. Or eggs alone are very nice gifts when you consider the price of eggs in the cities.

One of my neighbors took a trip to Colorado this summer and at that time eggs were 40 cents a dozen when we were getting 19 cents, and springs were 27 cents a pound while we were glad to get 13 cents. In each case a little more than double what we farmers were getting.

My daughter on a recent visit said she was glad when she could get a three pound chicken for a dollar in Chicago, so you see city people really would like dressed poultry and eggs as gifts.

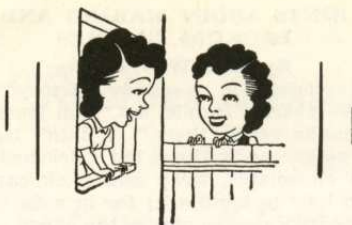
One of my neighbors has a brother living in Boston. Last year she dressed two nice young hens and took them to town and had them put in the sharp freeze at the locker plant. The next day she took her boxes and wrappings and got them ready for mailing. I was anxious to hear how they got through and her brother wrote her they were in perfect condition when they got them and they enjoyed one for Christmas and one for New Year. And I know they really did enjoy them.

I know of another party sending canned chicken through the mail, but I believe if you handle it right, and the mail goes straight through, that fresh chicken is more tasty.

Speaking of Christmas gifts, maybe your hens would enjoy a visit from Santa Claus, too. Make their Christmas gift something fresh and green, too, if possible. I mean vegetables from the cellar or some green alfalfa hay. Just now mine are getting lots of beets (of the stock and sugar beet variety), small potatoes and small cabbage heads, also plenty of green alfalfa hay. I soak the cabbage in a pail of water a few hours before taking them out and they make quick work of eating them.

"Variety is the spice of life", and that goes for chickens, too.

Dear Mrs. Driftmeir: I can hardly wait for the Kitchen-Klatter Magazine. I read it from page to page and re-read it over and over again. I like every page in the whole magazine.—Mrs. John Hamm, Thompson, Nebr.



## OVER THE FENCE

Over the fence, let me wish you a happy Christmas. Although I have never seen your faces, nor you mine, the magic thread of radio has made us friends and sisters. May God's blessing rest on your home and on your dear families. This is my Christmas wish for you.

Dust caps off to Mrs. M. J. Hoskins of Coin, Iowa. Although 86 years old, she is still interested in finding new recipes and learning the modern methods of homemaking. She is a new subscriber to the Kitchen-Klatter Magazine.

Fred Greenlee's father passed away last month. His mother will make her home with a married daughter. Fred was home for the funeral but has returned to his work at Yankton, So. Dak.

Mrs. Rose Nelson, Omaha, Nebraska, asks when the first Kitchen-Klatter Magazine was published. The first magazine was called "Mother's Hour" and it was published in 1926. Mrs. Nelson has every copy back to December 1928.

On the 46th wedding anniversary of Mr. and Mrs. J. C. Rencin of Barnes, Kansas, the electricity was turned on, and their country home now has the electric conveniences they have gone without during the 46 years of their married life. We Kitchen-Klatters hope you live to enjoy them many years.

One of our dear shut-in friends, Mrs. Alma Carlson, of Garfield, Kansas, was made very happy one Sunday evening not long ago when the pastor brought the Church service to her. Fifty attended this service. Mrs. Carlson has been unable to attend church for 25 years, so appreciated the thoughtfulness of her friends.

If you think a broken hip is painful, read what happened to the mother of Mrs. Clarence Freeman of Greentop, Mo. She fell on the ice and broke two hips, a leg, an arm, a shoulder, 4 ribs and misplaced several vertebrae in her back. She is now in a wheel chair at home. She is 75 years old. It would be nice to send her some cards and letters or maybe some handkerchieves.

My sister Martha, Mrs. Harry Eaton of Des Moines, Iowa, recently fell down her cellar steps and broke her collar bone.

If I should choose a "Mother of the Month," honors for December would go to Mrs. Wm. VanCleave of Bayard, Iowa. There are nine children in their family and they have almost a perfect Sunday School record. The children have never been late to school except when they lived in the country and took a bus. Sometimes it would be late.

From Sigourney, Iowa, Mrs. Harley Woods writes that they have an apple tree that has bloomed three times this year. I am afraid the last apples got frost bitten.

Mrs. Walt Pitzer of Shell Rock, Iowa, our health advisor, had an interesting experience. Mrs. J. C. Hamilton of Iowa Falls, Iowa, and Mrs. James Pilson of Waterloo, Iowa both called on her on the same day, at the same hour. They discovered while visiting that they had been children together at Hampton, Iowa, and had not heard of each other for over 40 years until they met in Mrs. Pitzer's home.

Special bulletin from the "Bessie" Club. Twenty-four new members. Anyone whose name is "Bessie" may join. Write to Mrs. Bessie Waltemate, Waverly, Iowa if you are interested. The pass word is "Bessie."

I heard from a friend the other day who has 75 quilts. One has 11,560 pieces in it, made in the form of a very small star. It must be beautiful. She is modest about her work and doesn't want her name printed.

Irene Reemtsma of George, Iowa, says tell everyone "thank you" for the cards and letters they wrote her, and that she will write to all of you when she has time.

Mrs. Ethel W. Sopher of New Providence, Iowa came to Iowa from North Carolina. She brought with her rhododendrons and azalias which she says bloomed this past spring. Cotton she planted grew 5 feet high, and a few of the bolls opened. Tobacco she planted grew 6 feet tall, with leaves 30 inches long and 18 inches wide. She really did bring a bit of sunny Carolina with her.

Another prize winner! Mrs. Albert Malson of Stanberry, Missouri, won first on her tea towels at the Gentry County fair. She used the vegetable pattern from the Kitchen-Klatter magazine.

Mrs. H. D. Fagan of Marshalltown, Iowa, writes the only trouble with this Magazine is that it generally comes on Monday morning, when she is in the midst of her washing. She has to sit down and read parts of it, but meanwhile the washing machine goes merrily on. Her husband is one man who likes salads!

Kitchen Klatter Candy and Cooky book 25¢. Order from Leanna Driftmeir, Shenandoah, Ia.



# THE MOTHER'S ROUND TABLE

Written for Mothers by Mothers

## THE TIMID CHILD

By Helen Loudon

Few sights are more distressing than a badly frightened child. People who deliberately frighten children are guilty of needless cruelty, for the nervous systems of little folks are very sensitive and harm may be done that can never be fully repaired. I wish something could be done to cure all "practical jokers", don't you?

If your little boy cries in his sleep, or tosses and moans, he may be the victim of some digestive ailment, or he may be dreaming frightful dreams, resulting from some scare that he has had.

When I was in the third grade, our teacher read a book of fairy tales to us, and among the stories there was one in which a toothless old witch figured largely. I listened in horrified fascination; but each night I fought to keep awake and lay staring into the dark, more than half-expecting to see a hag in a peaked cap sail through the door and pounce upon me. Oh yes, I knew there weren't any witches. Our teacher explained to us that there were no witches, but my over-large imagination continued to believe in them for some time.

My father didn't believe in ghosts, but he was always a little bit afraid of them. When he was a very small boy he used to lie in his trundle-bed pretending to sleep, but listening to the stories the grown-ups told about ghosts, goblins, witches, banshees, and the rest of the collection of supernatural beings. Not one of the narrators had ever really seen a ghost, but each knew someone who had seen one of the terrible beings, and consequently all of them believed firmly in ghosts.

One of our neighbors, a jolly, delightful man whom everybody loved, used to tell his little nephew and me that the sheriff would get us and lock us up in jail. One day my father and I were walking down the street when a man stopped to talk to us. Father said, "Helen, this is the sheriff," and immediately I burst into tears and sought refuge behind a stump much to the distress of the good officer.

That is one reason why I always teach my children that the police are their protectors and friends. Last winter Jean went down town shortly after we had moved here. She lost her way, but when she saw that she was near the police station she calmly walked in and told them that she was lost. They brought her home, too!

I believe that Suzanne was born shy. She gets behind something when strangers are near, and although she seems to get acquainted with other children readily enough, she has to know their mothers for months before she will talk to them. The fathers, whom she sees less often, she avoids like a plague.

We haven't solved this problem yet, though she is four and a half. Sunday School has been a priceless help,

and we believe that she will be all right in kindergarten next fall; perhaps she will outgrow her abnormal shyness in time, and surely we hope so. Have any of you mothers had experiences with a very shy child? Did you find a cure for it? Please write us about it if you have solved this problem—we would be most appreciative.

## HAND-ME-DOWNS

"It used to be a standing joke in our family that I never had a brand-new coat, or anything much else, for that matter, until I started teaching country school and made my own money. It was the kind of a joke that sounds all right on the surface, but underneath I can still feel some of the sensations that I used to have when my older sisters' clothes were made over for me, and making over simply meant cutting down. As long as there was a shred left anyone could see that it was really Elsie's coat, or Edith's blue wool dress, or Gertrude's hat.

"I made up my mind that if I ever had more than one girl I'd never pass her clothes on to the next without turning them into "new" dresses or coats. And now that I have three girls it keeps me busy thinking up ways to make each child feel that she isn't doomed to a life-time of hand-me-downs.

"If the material will take dye, I always change the color as a first step. Then I twist and turn the pieces until I can get a pattern that doesn't look at all like the original garment. Trimmings are important. Sometimes I embroider the collar and yoke, and on other dresses I use attractive buttons, and new rick-rack or braid, depending upon what looks the best.

"It's more work than making up new material, of course, but when money is scarce and close managing is necessary, it pays to take extra pains. —Mrs. J. C. Kirksville, Mo.



Bonnie Lou Vinding of Harlan, Iowa, and her dog Brownie. The dear little dress was made of a Victor Feed sack.

## LOTS OF FUN FOR BOYS & GIRLS

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READ

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

Last year we called attention to the Haugen Christmas Annuals, a fine set of books for the Christmas Season. Volume eleven supports the reputation well established, for it, too, is filled with stories, poems, and collections of Christmas art to delight the heart. We make a display of the library copies during the month of December by laying them out on tables where the public may enjoy them.

For club women who are looking for stories to be read or reviewed we recommend a new one by Bess Stretter Aldrich: "THE DRUM GOES DEAD." Appleton, \$1.00. Mrs. Aldrich stresses the need of stability, carrying on as usual in these times of unrest. The setting is that of a small town in the Middle West, where year after year the incomes have become less and less. With all the difficulties and financial hazards to sap what happiness there might have been in the community, the people remained calm in spirit and joyous in heart at Christmas time.

Elsie Singmaster's STORIES TO READ AT CHRISTMAS, published by Houghton Mifflin in 1940, has a splendid collection of short stories to be read aloud in the family or in club.

Let us recommend older books fine for gifts or for reading aloud. There are Dicken's "CHRISTMAS CAROL", and Van Dyke's "THE SPIRIT OF CHRISTMAS", and his "EVEN UNTO BETHLEHEM", and many others of genuine worth, but we recommend above all the Christmas story as told by Luke.

For a pageant to be given in church we recommend one in the 7th volume of Haugen's Christmas Annuals. On pages 44 to 52 you will find not only the play, but also the decorations needed for it shown in color, the positions taken by actors and everything one needs to know about "putting it on". It is very beautiful.

"WINDSWEEP" by Mary Ellen Chase: The title is the name given to the family home of the Marstons who live on the high and rocky coast of Maine. A tragedy connected with the building of the house influenced all who lived in it, directing their thinking and attitude toward life. The story is well worth reading for it has all the fine qualities that Mary Ellen Chase is so capable of giving it.

Lin Yutang's forthcoming book called "A LEAF IN THE STORM" tells of the migration of Chinese made homeless by the war, traveling into the western interior to seek a new life and nation. Very dramatic and forceful. Some of the same families in "MOMENT IN PEKING" have part in it. A story of this kind cannot be lovely, but can be beautiful in spirit and strength and faith shown in the hearts of people.

The readers of Irving Bacheller's books will be delighted with his new one called, "THE WINDS OF GOD." Tipton Roys had only a dog for a companion after the death of his mother. With him he went about the country seeking his living, visiting fairs, and having adventures such as called forth all the sturdy qualities in him. A fine story for youth. Farrar, \$2.50.

"COUNTRY CHRISTMAS" by Paul Hoffman. "Its setting a fragrant wood not far from the village of Wiscasset, Maine, this true story of a Christmas Eve records a ceremony as unique as it is essentially American—of a close circle of light where bonfires flame and a great tree holds fat candles up to light the coming night, where friendliness breaks down all barriers, and those who gather there not only remember, but create anew, the Christmas spirit."

## GREEN SHUTTER BOOK SHOP

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### FOR CHILDREN

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"The Friendly Way".....	\$1.25
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Haugen Christmas Annual, Vol. XI.....	1.00

Any Books ordered on request. Give publisher.

ORDER FROM GREEN SHUTTER BOOK SHOP, CLARINDA, IOWA

## RELICS OF THE PAST

If our great-grandmother were to step into a modern kitchen today what would be the reaction? As the most important work in the kitchen is the preparation of food, I believe the range would cause the greatest thrill.

Let's go back and trace the evolution of the cooking equipment from the campfire where cross-sticks held the kettle during cooking and bark and wood were gathered for fuel. The next step was the Roman brazier which was a large basin of metal set on legs and which consumed charcoal. In the early part of the 14th century fire places with chimneys were built and used for cooking foods. Here the iron tea-kettle, or kettle, hung from a crane which swung over the fire as needed. Later an oven was built in the fire place. Centuries later a queer looking stove of iron was made, it had spindling legs, low in front and high in the back. An oven was built around the stove pipe. Coal was used as fuel. This type of stove was a wonderful improvement. In time the steel range was cast and improved rapidly. Then gasoline and kerosene stoves were used and now the gas and electric ranges have developed to such an extent that we wonder what improvement the next century can produce.

Early day kitchen utensils were heavy and crude in design and comprised the big kettle, ladle, tea-kettle and skillet or spider all made of iron, a chopping bowl and knife, coffee mill, spice mill and candle mold for making tallow candles. These candles were eventually replaced by the lard lamp—a covered pitcher shaped container with a spout on one side through which a twisted rag or wick was run and lit to furnish the light. Now by pressing a button we have grand lights all over the place.

Perhaps wash day was rightly called "blue Monday." Clothes were washed in the creek and rubbed on rocks in early times. Later a wash board and wringer was made of carved or corrugated wood rollers—an improvement but it would hardly come up to the standard washing equipment of today.

The food stuffs available were displayed in open boxes and barrels—now nearly everything comes sealed and ready to use with little preparation. Everything from milk to pie crust, from hash to fish and all the trimmings can be purchased in cans.

The invention of labor saving household gadgets has added much to present day kitchen efficiency—though the can opener may be over worked.

Let us appreciate the advancement of civilization and honor those who experienced the hardships of the pioneer period and remain to tell the story.

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

Subscribe for the Kitchen-Klatter Magazine. Price \$1.00 a year.





FOR THE CHILDREN

THE THUMBLETY BUMBLETY ELF  
By Maxine Sickels

CHAPTER FOUR

"Thumblety Bumblety Elf," said Darling with a smile, "It is very kind of you to come and visit with me while I have to stay in bed with my legs and while the clouds hide the Teeny Weeny Star. I like your pretty music so much. Tell me what do you do all day?"

"I have been very busy this spring," said The Thumblety Bumblety Elf. "You know I live in a hollow log in the Deep Forest on the other side of the Big Maple."

"When spring began to spring and winter was gone for good, I put on my pussy willow suit and climbed up the pussy willow tree. It was great fun up there. We swung and laughed and listened to the golden bells of the Forsythia bush that grew near. When the pussy willows were gone, I went home and slept a long time."

"By the time I was rested, the birds were back. I hired a monarch butterfly that was back from the south to carry me about to see all their new homes."

Darling gasped with surprise, "You must have made a mistake," she said. "The birds were back from the south but butterflies hatch out of cocoons in the spring."

The Thumblety Bumblety Elf laughed until he was in danger of falling off the foot of the bed.

"Not my friend, the Monarch Butterfly," he said. "She goes south in the fall just like the birds do, she and the whole flock of her friends together."

"Do you mean to sit there and tell me that a butterfly can fly south like a bird?" asked Darling.

"I mean just that," said The Thumblety Bumblety Elf a little crossly. "Butterflies are as wise as they are pretty."

"Why the monarch butterfly knows that her children like only milkweeds

to eat so she lays all her eggs on milkweeds. If she were to make a mistake, her children would starve."

"The dead leaf butterfly looks just like a dead leaf when it sits down on a twig. When a bird chases it, it can not fly fast enough to get away so it lights on a twig. Even a sharp-eyed robin cannot tell it from a leaf. I have laughed many a time to see the look of surprise on a bird's face when the butterfly he had so nearly caught disappeared."

The Thumblety Bumblety Elf laughed again as he thought of the good joke.

Suddenly he sat up quite straight and looked sharply at Darling.

"Between times, you know, I try on my suits. I have rows and rows of them in my hollow log house."

Darling looked at the wee fellow in his shiny black cricket suit and his shiny black cricket cap.

She sighed a breath of a sigh. "I should like to see you in each of them," she said wistfully. "Why can't you wear them here turn-about until I have seen them all? I should like that so very much."

"Oh, I couldn't do that," said The Thumblety Bumblety Elf. "You see I must wear each of them at the proper time and place."

"I can only wear to your house the suits which might belong here like the Junebug suit and the cricket suit."

"The ones made of lettuce ruffles I must wear to the garden. The pussy willow one I wear only in the spring on a visit to the pussy willow tree. Do you see?" he asked anxiously.

He wanted so very much to please her.

"I understand," said Darling. "You see, my clothes are like that too. I could never, never wear my play suit to church nor my party dress to make mud pies."

She nodded her head to show that she understood.

"Please tell me about your very newest one," she begged.

"This is my very newest one but you should see the one the tailor bird is sewing for me now."

Just then he heard a quick step outside the door and the nurse came in briskly.

When she saw The Thumblety Bumblety Elf, she gave a little squeal, "OO-oo-oo, a cricket," she said. She began to look for a swatter.

"It is not a cricket," said Darling stoutly. "It is my friend, The Thumblety Bumblety Elf. You may help him out the window but you must not hurt him."

Very carefully the nurse picked up The Thumblety Bumblety Elf and opened the screen.

He grasped the music box with one hand and the shiny black cricket cap with the other.

She set him carefully on the ledge outside the window. He looked at the grey sky and he looked at the green grass. He thought about his home in the hollow log over in the Deep Forest and about all his friends and about his new suit made of stardust with dewdrop buttons and a rainbow sash.

He put the music box to his lips and he blew and blew the merriest tune ever a child did hear.

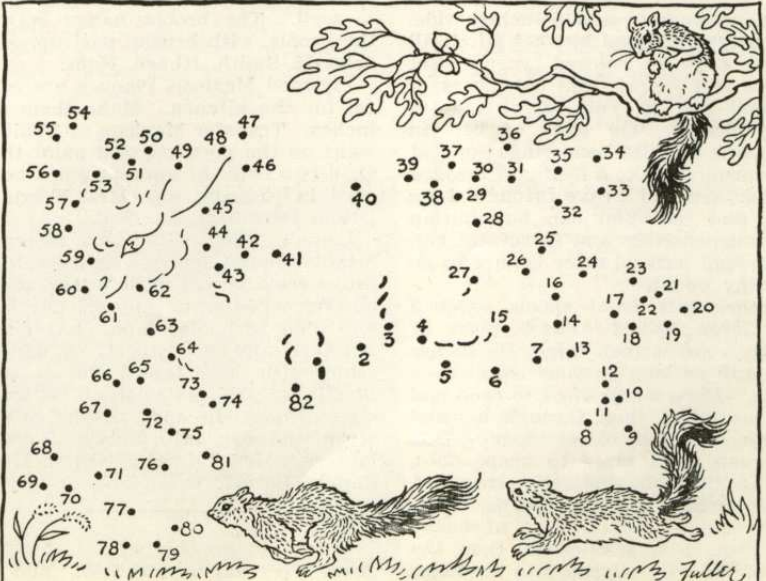
Perhaps if you listen you can hear him too.

Then he hopped away toward the Deep Forest wondering which of his suits he should wear upon his next visit.

It seemed that people did not like June bugs and crickets.

(To be continued)

Give the Kitchen Klatter Magazine for Christmas. Twelve reminders of your love for her for only \$1.00.



Draw between the numbers from 1 to 2 etc. See who is running the race with the squirrels.



## THE GIFT BOX

By Gertrude Hayzlett

Sachet made from a powder puff. Put on tiny buttons for eyes. Eyebrows, nose and mouth are embroidered on. Rouge the cheeks a tiny bit. Open the puff a little at the top and put in some good sachet powder and at the same time insert some yarn to represent hair. It can be either braided or brushed out so it is curly. A frill of lace can be sewed on for a cap.



Gertrude Hayzlett

**Powder Mitts.** These are really clever and useful, besides. They may be made from Turkish toweling or soft pink or white corduroy make lovely ones. Cut like an ordinary mitten, without a thumb, and make three pieces - the outside, an innerlining of rubberized cloth, and the lining. After sewing up, like a mitten, fill between the front and the rubberized cloth with a good dusting powder, then turn the top of the front down over the inside and baste in fairly small stitches, so it can be opened to fill again. In cutting, allow about 1½ inches to turn over at the top. Run a small piece of elastic in top hem, so it will fit snugly around wrist. This is much nicer to use than a powder puff, after a bath.

For those who use oil lamps, save a couple of the glass jars you buy coffee in. The screw tops are the same size as the tops of lamps, and you can easily buy lamp burners to fit them. Fill the jar with home made candy, put a burner and a chimney on, and you have a gift that will be appreciated by the whole family.

**Burlap Belt.** Measure waist. Cut a piece of burlap 2 inches shorter than this measurement and 5 inches wide. Fold lengthwise and blanket stitch all around edge in colored yarn. Cut flowers and leaves from old pieces of felt and sew to belt, arranging in pretty design. On ends of belt in front, sew 4 white bone rings—one at each corner. Make a lacing of braided colored yarn and weave through these rings, and tie. You can buy burlap very inexpensively and in several colors, though natural color is sure to go with any outfit.

Another gift from spools. Get 3 extra large spools and a piece of smooth wood ½ inch thick, 1½ inches wide, and as long as your closet door is wide. Bore a hole close to each end of these holes, then through a spool and on into the closet door. This makes an ideal place to keep shoes, slipping them behind the strip. A similar holder for big brother's hat can be made with a piece of heavy wire bent in a semi-circle, then the ends of the wire slipped into the holes in a couple of spools and fastened near top of closet door.

A series of pockets to be thumb-tacked inside a dresser drawer makes a nice gift. Cut a piece of dainty print material 6 inches wide and as long as the drawer. A second piece needs to be the same width and half again as long. Bind one long edge of each with bias tape. Then stitch a strip of bias tape as a casing for elastic one-half inch below the binding on the longer piece. Run narrow elastic through this casing. Gather the lower edge of this piece to fit onto the shorter piece, pin the two together and bind all three sides with bias tape. Make pockets by stitching up and down through the two pieces every few inches.

Does someone on your list need safety pins? Here is a clever way to give them—make them into a necklace. Get ¾ yard of very narrow black velvet ribbon, about 1/8 inch wide, and 9 dozen safety pins that are all alike. Tie a knot about 4 inches from end of the ribbon, then beginning with the other end of ribbon string all the pins on it, running ribbon through the tiny hole at end of pin and being sure all pins are placed the same way. When all are strung, tie another knot to hold them firm. The necklace is then ready to tie round a neck with a perky bow.

A cute powder holder may be made from a hollow celluloid doll, 5 or 6 inches tall. With a heated darning needle, punch holes in top of the head. Cut a tiny hole in center of back, or bottom of feet if it is a doll with feet molded in one piece, and pour the body full of talcum powder. Close hole with adhesive tape. Dress doll as desired.

**Bath Salts Holder.** Get one of the old fashioned wooden salt boxes that hang on the wall. Varnish or paint it and trim with a pretty design. Fill with bath salts that you buy in quantity, and get a little sugar scoop to measure them out with.

**Broom Holder.** Cut a piece of wood 1 inch thick, 3½ inches wide and 6 inches long. Smooth edges with sandpaper. Fasten two spools in center, about 3 inches apart. Paint and fasten to wall. The broom hangs between the spools, with brushy part up.—Mrs. John H. Smith, Ithaca, Nebr.

**Plywood Mexican Plaques** are colorful for the kitchen. Make them 6 x 8 inches. Transfer Mexican or Fruit designs on the plywood, and paint them. Drill two holes in top and put a heavy cord in to hang up.—Mrs. Edwin P. Olson, Beresford, So. Dak.

**Laundry Bag.** Cut two pieces of bright colored heavy-weight cretonne into circles 1 yard in diameter. Cut a slit from center to edge of one piece and bind with bias tape. Lay circles together and sew together, binding seam with bias tape. Put a strap handle of the material at center of circle where slit ends. Hang by this strap and bag falls like a Japanese lantern.—Mrs. Edwin P. Olson, Hdwe. Supply, Beresford, So. Dak.

Listen to the Kitchen Klatter Program every day at 1:30 P.M. You will enjoy the many helpful and timely Christmas suggestions and recipes.



The home of my sister, Mrs. Jessie Shambaugh, in Clarinda, Iowa.

## VERSES WITH GIFTS

### Handkerchief

I hope this piece  
Of cambric sheer,  
Will not be used  
To wipe a tear.

### Apron

Of course you know that an apron  
Is often a friend indeed;  
So I'm hoping this one will help you  
Some time in an hour of need.

### Any Gift

This gift is very tiny,  
But it's enough to hold  
The many Christmas wishes  
Hidden in every fold.

### Hand-made Gift

Of course I made it all myself,  
Do you suppose that I  
Would spend my money giving you  
A thing I had to buy?

## CINDER PLANT

In a deep dish put a piece of coal or a clinker. Around this, but not on top of it, put 6 tablespoons water, 6 tablespoons salt, 6 tablespoons bluing, 2 tablespoons ammonia, 2 teaspoons red ink or other red color. Do not stir or move about any more than necessary. In a few days it will begin to grow. You can add more water and salt from time to time.

## A BOOSTER

"Enclosed find one dollar for the Kitchen-Klatter beginning with the September issue, and would like the back numbers August, July and June. Your little magazine is very interesting and full of helps."—Mrs. G.R.P., Osceola, Nebr.



Christmas cactus grown by Mrs. Celia Nelson, Ogden, Iowa.



# Our Hobby Club

For Subscribers to the "Kitchen-Klatter Magazine"

Marian Lou Wessels, Thornton, Iowa, is five years old and is very interested in collecting dogs.

Mrs. Frank Anderson Kimballton, Iowa, wants to get a salt and pepper shaker from each state.

Mrs. N. E. Brightwell, 700 West 15 St., Pine Bluff, Ark., collects miniature pitchers, not over 3 or 5 inches high. Most of hers have a sticker on them with name of town where they came from.

Mrs. Glen Norrie, R3, Sabetha, Kansas, is collecting plates, all shapes and sizes, old and new. On the bottom of each she puts a piece of adhesive tape and on it writes the name of the person who sent it to her, the date and anything interesting they have told her about the plate. She especially likes cake plates and bread and butter plates.

Mrs. Otto Graf, Onaga, Kansas, collects buttons of all kinds.

Mabel Olson, R2, Aurora, Nebr., has postmarks for her hobby, both American and foreign, also stamps and view cards.

Mrs. Amos Ebel, Reserve, Kansas, has 25 teacups and saucers and wants one from each state. She will exchange.

Mrs. W. L. Haines, Box 313, Macedonia, Iowa, has a family who are all interested in hobbies. Vernon collects all kinds of animals. Donald collects horses and Merwyn collects ash trays. Mrs. Haines is interested in novelty shakers and view cards of buildings. They will be pleased to hear from other collectors.

Mrs. W. A. Young and daughter, Ruth, age 8, collect advertising pins of all kinds—new and old. These are the little round buttons, mostly celluloid, with pin on back, advertising political campaigns, schools, Sunday Schools, etc. They mount them in sections and find them very interesting.

Zelma J. Williams, Henderson, Iowa says, "When I was there to see you, you said for me to write you when I had 100 buckles from my Hobby Club friends who saw my picture in the Kitchen-Klatter Magazine. Now I have 160 buckles. I want to thank you a lot."

Glenna Lee McClellan, O'Neill, Nebraska, wants a souvenir from every state.

Mary Helen Steinman, DeKalb, Mo., collects handkerchiefs.

Mrs. Roy W. Coburn, R1, Indianola, Nebr., collects salt and pepper shakers. She says embroidery work is also a hobby of hers and she does lots of it in the evenings.

Bessie Dingley, Box 44, Rowley, Iowa, makes holders as her hobby, also rugs, quilts and crocheted and tatted doilies.

Mrs. Joe P. Gingerich, R1 B149, Kalona, Iowa, is a collector of salt and pepper shakers.

"I wrote to you about a year ago and several Kitchen-Klatterers made

inquiry about my hobby of ships that you mentioned on the Hobby page. Through that small item I became acquainted with some wonderful friends and penpals. My collection of ships has grown by leaps and bounds and I now have 196 models from 23 states, Canada, and Mexico, and the letters from other hobbyists have been a source of great pleasure for me."—Mrs. Carl Hansen, Cumberland, Ia.

Rose Mensik, Linwood, Nebr., says, "My hobby is collecting wash cloths. I will exchange with anyone."

Neva Geiger 217 Mohawk St., Waterloo, Iowa, collects little dogs and salt and pepper shakers.

Mrs. Warvalla Knox, R1, Altoona, Iowa, would like to have your favorite cookie recipe.

Mrs. C. W. Carlson, R2, Humboldt, Iowa, would like to hear from anyone who has "tear drop" dresser pulls, or carved drawer pulls to sell or exchange for their hobby. Has a few extra dinner plates of lustre ware, "tea leaf" design, Royal ironstone china, she would like to exchange for other pieces of the same ware.

Mrs. V. Patterson, R1, Waukee, Iowa, wants to exchange tea towel transfer patterns.

Mrs. W. W. Lusby, Fayette, Mo., collects old glass goblets. She also would like to exchange flowers such as iris, bulbs and perennials with other flower lovers.

Mrs. B. L. Novotny, Box 194, Clarkson, Nebr., collects instructions for knitted lace and would like to exchange.

Lenore Darby, Greenfield, Iowa, collects view cards.

Mrs. James R. Gray, 304 Russell Ave., Creston, Iowa, collects salt and pepper shakers.

## VASE COLLECTORS

Mrs. D. C. Griffith, Greenfield, Iowa.

Mrs. Leslie Pierce, Mexico, Mo.

Mrs. John Bushman, Avon, So. Dak.

Mrs. Orville Lloyd, Oak Hill, Kans.

Lulu Mattox, Tecumseh, Nebr.



Shaker collection of Mrs. Ernest Peterson, Pilot Mound, Iowa.

## CLASSIFIED ADS

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

**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 1/4 miles North East of Plerson, Iowa. Mail orders filled. Mrs. B. R. DeLambert, Plerson, 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.

**FREE—CROSS AND CHAIN NECKLACE** for a four year subscription to Comfort magazine. Make nice gifts. Comfort is 25 cents a year. Irene Chase, Neola, Iowa.

**DOUBLE YOUR CHRISTMAS MONEY!** Sell beautiful "God Bless America" windshield stickers to your friends and neighbors at 100% profit. Rush 10c for samples and full details. Armstrong Press, 4014a Booth, Kansas City, Kans.

**MEDALIONS**—Pink, Blue or Yellow crocheted rose. Price 15c, 2 for .25. Mrs. E. R. Hinks, Munden, Kans.

**PILLOWSLIPS**—Crocheted edge \$1.25 pair. Dish towels, some \$1.25 set. Needlework reasonable. Mabel Booth, Richmond, Mo.

**NEW CROP LARGE HICKORY NUT** and Black Walnut meats. 60c per quart. May Carpenter, Plano, Iowa.

**CROCHETED BOUCLE FLOWERS;** Patriotic Yard Necklaces, 30c. Knitted Baby Caps, 50c. Bess Meduna, Box 84, Weston, Neb.

**BEAUTIFUL CHRISTMAS CARDS.** Box of 21 for \$1. May Carpenter, Plano, Iowa.

**FIRST PRIZE CROCHETED POT HOLDERS.** 2 for 25c. Maude Wilson, Irving, Kans.

**PITCHERS**—Little pitchers for the hobby collection or what-not shelf. Price 30c each PP, or 4 for \$1.00 PP. Susan Conrad, Clarinda, Iowa.

## GIVE BEAUTY FOR XMAS

Eva Hopkins Creme  
Powder with Sponge ... \$1.10  
Two Jars (Rouge compact  
Free) ..... \$2.20  
Six Jars ..... \$5.50  
Postpaid at these prices and  
tax paid.

Mrs. H. J. Copenhaver, Plainfield, Iowa.

Mrs. Mary Z. Day, 1817 Easton Blvd., Des Moines, Iowa.

Mrs. Richard Winburn, Weston, Mo.

Mrs. E. C. Todd, East Leavenworth, Missouri.

Miss Alma Miller, Lake Benton, Minn.

Inez Baker, Carbon, Iowa.

Miss Mary Witofski, Crab Orchard, Nebr.

Mrs. Ora Hollenbach, Fountain, Minn.

Mrs. W. L. Hart, Pleasantville, Iowa.

Mrs. B. Meadows, Ralston, Nebr.





## AID SOCIETY HELPS

### A CARNIVAL

To have an extra good time and make some money too, have a carnival. This should be held in the church basement or any large room, for the more "attractions" you can think of the more money you will make. There can be a bowling alley, a horse shoe game, a shooting gallery, guessing weights, a mystic maize, a Bingo game, fortune telling and to close the evening's fun, a prize fight.

Let this fight be between two ladies. Dress them in football suits, using all of the shoulder and knee pads. Be sure to pick women for this part of the evening who can really put on a funny show.

One of these carnivals was held across the street from our home and the next day I asked my neighbor what the fun was about ten o'clock. I had never heard so much laughing in my life.

You should charge a general admission and pay for cash of the games in pennies. Have stands where the guests may buy popcorn, candy, hot dogs, coffee or pie. Be sure it is well advertised and I am sure you will have a crowd and a nice fat pocket-book after the party is over.

### MAGAZINES

One Aid Society in our town takes subscriptions for magazines. After the first year it is easy to call and obtain the renewals. If any society would like to take subscriptions for the Kitchen Klatter magazine, I will give them 25 cents out of every \$1.00 received for a yearly subscription. If I do this there can be no special premiums offered. Write me if you are interested.

### DOLLS DRESSED

Buy dolls, dress them and sell them at a handsome profit. Solicit orders for these dressed dolls in advance. Make a number of hats, coats and dresses and sell for extra profit.

### SELL MINCE MEAT

Good mince meat will sell for 50 cents a quart. The ingredients may be donated or bought in large quantities. Meet in the church basement and make it. Take orders by telephone and deliver as soon as it is made. This idea can be repeated every year and if the mince meat is really good, you will get plenty of repeat orders.

Listen to the Kitchen-Klatter Program, KMA, 1:30.



## CHRISTMAS FUN

### Sing Song Party

So many beautiful Christmas songs, and only one short season to sing them. That is why a "Christmas Sing" is a fine party to give. Your home is decorated with candles and evergreen, maybe even a Christmas tree. Books containing Christmas songs may be passed around and the evening given over to music. Some guests are asked to take solo parts, others sing duets and quartets. They will love it.

### Place Cards

Last year's Christmas cards, if saved, may be used as place cards at a dinner. Another clever place card is made by frosting a Christmas tree cookie and writing the name on it with colored frosting. Little individual gum drop trees planted in small pasteboard flower pots with the name printed on the container are also very decorative, especially if one uses a large gum drop tree as a centerpiece.

### Christmas Anagrams

Pass around a box of anagrams, asking each guest to take out 12 letters. The game is to see who can spell the word "Christmas" or "Santa Claus" first, exchanging letters with anyone who will trade.

### Christmas Stocking

Make a large stocking of muslin and fill it full of articles. Give each guest a chance to feel of it while you count 20. Then write a list of the articles in the stocking.

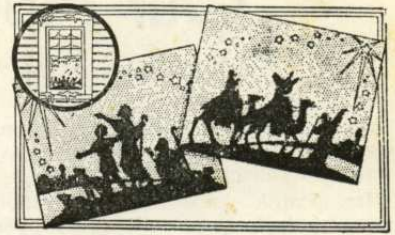
### Greeting Cards

Pass out pieces of card board and colored crayons. Give a prize to the one who can make the best greeting card.



An unusual Christmas table arrangement.

## FOR CHRISTMAS WINDOWS



The timeless story of the Shepherds and the Wise Men makes beautiful decoration for your windows at the Christmas season. Transparent blue tissue is imprinted with the pictures which are to be made into silhouettes by crayoning or using cardboard. Then when placed in your windows and lighted by a soft light from behind, a shining Christmas spirit is reflected for the whole world to see.

C9225, 15c, brings the two blue tissue pictures in approximate 15x19-inch size, and even the novice could follow the easy directions.—Order from Leanna Driftmier, Shenandoah, Iowa.

## PRESENTING GIFTS

Write the names plainly on the wrappings and place them around on the table, using them as place cards. Have a miniature Christmas tree for a centerpiece and a very small one at each plate as a favor.

Place near the door in the reception hall, a barrel covered with red and green paper and festooned with holly. When the time comes to present the gifts, have Santa roll the barrel into the living room and hand them out.

Make a large stocking of red material. Wire the top so it will stay open and hang it up in a doorway. Each guest places a gift in the stocking and these are distributed by the hostess at the close of the party.

Have you ever made a Christmas pie? Use a small tub and red paper. The gifts are hidden in sawdust. A ribbon is tied to each one, extending over the edge of the pie. A name is fastened to the end of each ribbon. The top of the pie is covered with holly or evergreen and makes a very acceptable centerpiece. If this idea is used, the pie should be made the day before the party.

## A BOX SUPPER

These affairs are always fun. After the guests arrive, tell them there is to be an old fashioned country school Christmas program with gifts from Santa for each one, with a box lunch to conclude the evening. Pass ballots and vote on who is to be the teacher. Then draw slips of paper from a hat, telling what your contribution to the program is to be.

The hostess has packed lunch for two in boxes, and these are passed out after partners have been chosen by matching Christmas cards which have been cut in two.

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