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Kitchen-Klatter

MAGAZINE

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

Volume 7 FEBRUARY Number 2
1942

SHENANDOAH, IOWA



Price 10 cents



SINCE I have seen this frozen bank in May
Ablaze with countless flowers - and know that they
Need but the call of spring to wake and grow,
I see the hidden flowers - I do not see the snow.

Since I have seen the finest gifts of life
Result sometimes from sorrow, pain and strife
In God's good time - by ways to me not clear,
I will hold fast to faith - I will not harbor fear.

— Helen Field Fischer.



A LETTER FROM LEANNA

Kitchen - Klatter Magazine

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LEANNA FIELD DRIFTMIER
Shenandoah, Iowa

Dear Friend,

I have left writing you this letter until the *very last* thing, for as sure as the magazine goes to press there will be something I want to tell you and it will be too late.

We have had some real winter since I last wrote you, but I guess you have had a bit, too. However, that is what we must expect in the middle west and lots of snow means good crops next year, so none of us will complain.

January second, Wayne went to Des Moines to enlist in the army or maybe I should say to *try* to enlist, for he bumped into difficulties. In fact, it is over a week since he left and he is not in the army yet. He is staying at the reception center in Des Moines and says he likes army life, even though he has to get up at five o'clock and go to bed at nine. He was always the last one up and the last one to bed while he was at home. He told his younger brother, Don, that he could have all his civilian clothes, as soon as he was issued a uniform. It is fine they are so near the same size. Don won't have to buy any clothes for awhile.

Margery and Don have returned to school, after a good vacation during the holidays. We were sorry Lucile and her husband and Dorothy had to leave for California before Christmas but Russell had to be back at work December 26. You will read about their trip in Lucile's letter. Dorothy returned to Iowa January 5th. It rained all the time she was in California. Her husband works in the office of the Vega plant and likes his job. He is hunting an apartment and Dorothy expects to drive back before so very long, I know her place is with her husband but it is hard for us to have her go. She promises to come home for a visit every year. If her husband is in the "draft" she may be back sooner. Being able to pilot a plane, he may be needed soon.

Those of you who take the American Home will find an article in the January number by Lucile, entitled "Come and Bring the Children." She has also sold a humorous story to the American Cookery magazine, that will probably be published soon.

We haven't heard from Ted, our son in Egypt, since the last of October, before he went to the hospital for an appendectomy. I feel sure he is all right and has probably written a letter that we have not received. The

war makes mail very uncertain. I am trying not to worry. This is a good time for us mothers to practice our faith in the love of God to care for our dear ones. I try to think that after all it is not *when* we die but *how* that matters, and if our boys are doing the brave and manly things we should be very proud to be their mother. You see, I say "boys" for I have four of military age.

This poem has been such a comfort to me, I want all of you mothers who have loved ones away from home to have a copy.

MIZPAH

Go thou thy way, and I go mine;
Apart, yet not afar;
Only a thin veil hangs between
The pathways where we are.
And "God keep watch 'tween thee and me"

This is my prayer,
He looks thy way, He looketh mine,
And keeps us near.

I know not where thy road may lie,
Or which way mine may be;
If mine shall be through parching sands

And thine besides the sea.
Yet "God keep watch 'tween thee and me."

So never fear.
He holds thy hand, He claspeth mine,
And keeps us near.

I sigh sometimes to see thy face.
But since this may not be.
I'll leave thee to the care of Him
Who cares for thee and me.
"I'll keep you both beneath my wings"—

This comforts, dear,
One wing o'er thee and one o'er me,
So we are near.

—Julia A. Baker.

Sincerely your friend,

Leanna.

KEEPING FAMILY RECORD

More and more people are becoming interested in keeping a family record of expenditures. Income tax reports have made this necessary. One can buy elaborate record books or make their own. It is interesting to know what becomes of the family income and the only way you can know is by keeping accurate records

ENJOY SIMPLE PLEASURES

Those of us who have learned to enjoy simple pleasures are going to be much happier during the next few years than our sisters who have had to find their entertainment driving from here to there, visiting cocktail lounges and dance halls. A friend writes: "We never have money to spend for luxury and entertainment, but I feel they are not everything. An evening spent visiting friends or listening to the radio gives me a rested feeling that I would never have if I were dashing around the country hunting for entertainment."

Now is a good time to go back to the good old custom of **visiting**. Our parents enjoyed something that we, with our automobiles and moving picture shows, have missed. There are fine people all around us whom we do not know. Let's get acquainted with our neighbors. Let's revive the hospitality of the past generation in our own homes.

In these troublesome times folks need to meet for a real good time. They need to laugh, to play games, to forget for a time the worries that they have been hugging too closely to them. Let me hear what you are doing in your neighborhood to have fun.

DRYING CLOTHES IN THE KITCHEN

Many fires are caused by drying clothes too near to the kitchen stove. During the cold winter months it is often necessary to dry some clothes quickly, but in hanging them in the kitchen to dry be careful not to have them too near the stove.

PUT HUSBAND TO WORK

If your husband has time during the next month to do some needed repairing and remodeling around the house, let him start with the kitchen.

In each kitchen there should be four work centers: food preparation, cooking, serving and dish washing. If your kitchen is small, three of these work centers can be near the sink. It is, of course, the dish washing center. The right drainboard is used for food preparation, the left one for the serving center. Above and below each drain board you can have four cabinets to provide storage space for the three kinds of kitchen work.

Staple groceries may be stored above the right drain board where food is prepared. The cooking utensils are stored in a cabinet below this same drain board.

The left drain board can be used for serving, so here one should find the dishes and other utensils used for serving.

If you use a kitchen range, why not have your husband fix a cob and fuel bin that can be filled from the outside of the house. This will give you a cleaner kitchen and will be handier for the one who replenishes the fuel box.

Come into the Garden with Helen



GLOXINIAS

By Neva Curry Mattox, Graf, Nebraska

Very few house plant lovers can resist trying to raise the velvety Gloxinia. About ten years ago I entered a milliner's store to purchase a hat. In the window stood a huge Gloxinia plant, fully two feet across. Its huge plush-like Gloxinia plant, fully two feet across. Its huge plush-like leaves and flowers looked as if they had been cut from the milliner's velvet. Seemed to me I had never seen a plant so beautiful. I vowed then and there to try them. The following Easter I received two plants full of buds and blossoms. I had heard they could be started from a leaf and I was so anxious to try it I couldn't wait until they were through blooming. The plants soon looked like "Naked Billies" with two leaves at the top of a stubby leaf stalk.

Cultural directions seem to be hard to find. They belong to the Gesenaria family, of which there are over five hundred varieties. They are semi-tropical plants from South America, commonly found in Brazil. There they grow in shaded forests among the tree roots in rich layers of leaf mold, usually on banks where drainage is good. The rainfall and humidity is much greater there than here in the plains country.

There are three distinct varieties grown here in the middle west: Standards, Tigrinias and Slippers.

The Standard varieties come in solid colors either with white throats and bands of color on petal edges or all one color. Many of the huge velvet trumpets measure six to seven inches in diameter. Some have five petals while others are frilled, seven petaled bells. These can be obtained in named varieties as they always come true from seed. Seed can be purchased from many seed houses and planted at any time of the year. Seed planted from January to March should flower for Christmas or soon after. I have had the best luck planting seed when nights are warm in early summer.



Gloxinia (Pink Slipper)

There are many methods of planting seed. I have tried seed from several houses and find that the highest priced seed packets grew no better than the cheapest. I raised around eighty plants one summer from a five cent package of seed. I usually use coffee or sardine cans. Punch the bottoms full of holes with a shingle nail. Place an inch layer of coarse pebbles in the bottom to insure perfect drainage. Now bake and sift the following soil mixture:

tow-thirds leaf mold and one-third peat. Fill your pans to within an inch of the top, using a small block of wood to press the soil down firmly. Place the pans in warm rain water until the top appears black with dampness. Sow seeds in rows or broadcast. Be sure to get seeds quite far apart as each one must make a bulb before it is transplanted. Take the seed pans out of the water and cover with glass or paper. Keep warm and moist until seeds germinate which should be in about fifteen to twenty days. Night temperature for seed should be about sixty-five to seventy degrees Fahrenheit for quick germination. Watch for seedlings with a magnifying glass. Remove the paper or glass and keep seedlings in a shaded place for a few days. Sometimes I sprinkle a teaspoonful of sifted and baked leaf mold over the seeds before covering them with paper, but this is not necessary. Warm temperature, protection from direct sunlight, uniform moisture are absolutely necessary. Supply moisture by gentle overhead watering. Damping off will occur if pans are kept too wet without proper ventilation. Transplant when easy to handle.

The Tigrinia varieties are the most beautiful of all. Their enormous trumpets are mottled with large spots, speckled with tiny pin dots, while others are beautifully veined and laced. Some think they are far superior to the Standard varieties as they have greater variations of shade. Even the leaves have different degrees of hairiness.

The type commonly called the Slipper Gloxinias can easily be determined when in flower. This type hangs its bells from an arched neck like a Digitalis or Penstemon.

(Continued in March Number)

FEBRUARY FUN

By Mrs. R. J. Duncomb

February is apt to be rather a dull month, especially to gardeners. At least, so it might seem on the surface, but in reality there's lots of fun to be had in this month. There are the new catalogs from which we make long lists of everything we would like to have for our gardens, gradually cutting them down to fit our garden space and also our pocketbooks. Most of us indulge in this delightful pastime.

But there is another way to put life into the gray days of February. Midway in summer we begin to wish we had thought of some way in which to keep our summer beauty, but the spring flowers are all gone until another season and summer tasks keep us constantly on the move. So why not think right now of making some means of recording the pageant of flowers soon to be upon us for future reference as well as pleasure.

Perhaps the best way to do this is to make an herbarium; which is simply a collection of pressed flowers (together with what information may be learned about them) mounted on cardboard or in a notebook. These collections have been made since the earliest flower lover found some plant and wished to preserve it for future reference. They have been carefully kept for scientific reference and have aided us greatly in extending our knowledge of plants. But of late a growing revival has sprung up in making these collections, an idea well worth pursuing, whether for the knowledge obtained or the pleasure given.

These collections may be as simple as we choose to make them. They may be just the loved flowers of our own gardens from spring, to fall. Instead of the scientific terms which botanists use, a little record of the flower or plant might be kept; perhaps such data as to where it came from, its period of bloom or its care. All such recordings would be a pleasure to make and also very valuable for future reference. Some flowers press better than others, practice will teach us a great deal about this; so several specimens should be taken each time.

Wild flowers are especially interesting to collect in this manner.

After the flowers are pressed, they are then mounted. If these specimens are to be of value, they really should be mounted on cardboard all the same size. Eleven by sixteen inches will give ample room for the specimen and its information, which should be as full as possible. If the specimen is too large it may be bent. If too small to fill the page, additional leaves and flowers of the same plant could be added.

This is a good time to get together the materials necessary to make such a collection—everything but the flowers which will soon come on. And we can also study books and catalogs now to help us assemble our specimens correctly when they are ready to use.



Cairo, Egypt

LETTER FROM EGYPT

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

Assiut, Egypt.
September 21, 1941

Dear Folks,

I am not going to find it so easy to write you on Sunday morning for we have changed our Sunday School to morning instead of afternoon. Our Sunday School will have more than four hundred students this year.

Jud Allen and I have an apartment to ourselves. We each have a study and share a bedroom. Since we sleep on the roof, that does not crowd us. Last night there was a very strong wind coming in off of the desert, and the mosquito net on my bed was just like a sail on a boat. The bottom of the net was tucked under the mattress so when the wind blew, the net had a tendency to keep lifting the mattress up off of the springs and letting it down again. It was just like trying to sleep in a boat on the waves. I almost got seasick from the motion.

I am quite aware that there is a war going on, but everything is still in good condition. Of course we have had to make a few changes in our diet, but I am beginning to enjoy Egyptian food. The other night I had a beautiful dream. I thought that I was in the kitchen at home and on the table was some white bread. I was surprised to see it so nice and white for I have become used to the dark bread.

We have been busy with registrations this week. My heart has been torn more than once by the many requests that we have for money. The sacrifices these people make for an education! Just imagine what it would be like in America if there were no free education. Multiply that by ten and try to imagine what it is like out here.

I had the unique and interesting experience this week of attending a Moslem wedding. One of our Egyptian boys was being married and since we had given him a gift he felt he must

invite us to the wedding. The wedding was held in the notorious village of Walladia, which lies on the river bank just at the outskirts of Assiut. We took a taxi as far as we could go, through the narrow streets and then, when the taxi could go no farther we got out and one of the natives acted as a guide the rest of the way, on foot. We walked through little narrow lanes winding in and out, up and down, being bumped into by anyone trying to go in the opposite direction. Even if I were offered a hundred dollars for doing it, I would never walk over that same stretch of road by myself, not even in daylight!

Rounding a sharp corner, we suddenly saw a light hanging over a doorway, and several men sitting along the wall of the lane. We were at the place of the wedding. With great displays of oriental hospitality, we were provided with seats on the ground, and sitting with our feet tucked under us, we awaited the arrival of the wedding party.

From around another corner at the opposite end of the lane we heard the shrill joy cry of the women as they accompanied the bride from her home to the bridal chamber, and I caught a glimpse of a long line of veiled Egyptian women as they hurried in the door at our right. It was nearing midnight when we finally heard the welcome sound of the wedding band coming with the groom from the opposite direction. First came the small boys of the neighborhood, shouting and dancing about, carrying bouquets of flowers with lighted candles in the centers. Then came the drums and the oriental instruments that look and sound much like the oboe. Needless to say, the music was very wierd. Such a mob as it was! Next came the happy bridegroom surrounded by his friends. Then the dancing began. A space about the size of our dining room table was cleared immediately in front of me, and while the musicians went into frenzies of rhythm, a male dancer entertained us with a sword dance, using a rounded stick instead of a sword. This was the wedding of a very poor

man. I can't imagine what the marriage of a rich man would be like.

I shall have many interesting experiences to tell you when I get home. It looks rather doubtful now, just when that will be. It all depends on the war situation.

Love,

—Ted.

"WE'RE IN THE ARMY NOW"

True Americans are doing all they can in the National defense program. The full responsibility should not rest alone with the boys and men in the army and navy, and their great leaders; nor can the President of the United States get the best results from his plans unless we all help as much as we can.

What can the home-maker do to help? We must never **think** or say that there is nothing we can do.

Home-makers and especially Mothers can do a great deal to help in the national defense program. First of all, we must serve our families good nutritious food, well prepared to preserve all the necessary vitamins that are so often destroyed by improper cooking. A well balanced ration can make us strong physically and mentally. Growing children are especially in need of all necessary vitamins. Mothers have a duty to perform when it comes to preparing this food.

Much of the food can be raised in our own gardens, to be used fresh and canned. We must can all the fruit and vegetables available, put them in sterilized jars for use in the winter when the high cost of living will surely come. We can help our family and balance the budget if we will store away on shelves in the basement all the food we can.

Then there is the importance of cleanliness. We must keep our homes hospital clean, and in that way help prevent the spread of epidemics and infection. Enlist now in the war on germs. No man, woman or child can be active and alert without good health and sound mind.

So I say to all good home-makers there is important work for us to do. We cannot join the rank and file of men that march in line, keeping step to the tramp of marching feet and the beating of the drums, but we can do our part at home by being good Americans.

We pledge allegiance to the flag of the United States, and to the Republic for which it stands, one nation, indivisible with liberty and justice for all.

—Mrs. L. L. Larson,
Vermillion, So. Dak.

TRY THESE RIDDLES

Why is it foolish to educate the Indians? *Because they are naturally well red.*

Why is a goose like an elephant's trunk? *Because it grows down.*

What walks with its head downward? *A nail in a shoe.*

What is a put-up job? *The paper on the wall.*

LET'S HAVE MUSIC!

By Lucile Verness

One of the nicest things in the world is to walk down a tree-arched street on a summer night and suddenly come upon the sound of music—not a radio or a phonograph, mind you, but music being made then and there by someone who enjoys the piano, or violin, or his own vocal cords. It sounds very good. It does something to your heart. And the only flaw in the ointment is that we come by the experience so rarely.

It hasn't always been this way. Even a short time as one brief decade ago you could walk down the streets of any town or city and hear music floating out of at least two or three houses. But the radio and the ever-increasing popularity of the phonograph have changed all of this. In all of my walking up and down the streets of Hollywood during this past year I haven't once heard a note of home-made music—and Hollywood is supposed to have more musicians to the square inch than any other city in the United States.

I think it's a shame that we've given up music in our homes (I mean the music that we produce ourselves) and if a poll were to be taken, the chances are that we'd find most people feel the same way. Obviously it's not a situation that must remain unchanged. Our pianos still stand in the living room. Our violin cases still gather dust on the closet shelves. We haven't been overtaken with a mass paralysis of vocal cords. And there are still pieces of music that lie in the depths of the piano bench only waiting hopefully to be called into action once again.

It's the getting into action that seems to be the great stumbling block. Like all other good things there seem to be countless slips 'twixt the intention and the action. But now that we are entering upon a period when we must turn into our own homes more and more for our recreation and pleasure, one of the first things that we can do is to rediscover how much sheer enjoyment there is to be had from music that is made by our own efforts.

For most of us these efforts aren't spectacular, goodness knows, but they're the best that we're capable of producing and that's what counts. In a world that's grown mechanical and somewhat impersonal it's a relief to hear music that doesn't pretend to be perfect. Our concert artists can take care of the perfection angle. We're not trying to compete with them. As a matter of fact, in this one respect at least we're not trying to compete with anyone. We're simply playing the piano or singing to satisfy ourselves, and we can go our own sweet way.

Most children love music—until they're driven to a performance for which they have no aptitude and consequently no interest. It is worse than useless to insist that a youngster learn to play some instrument if he has "no ear for music" and balks like a stub-



Karl Harshbarger playing for his grandmother, Mrs. Helen Fischer.

born mule whenever the subject comes up. In time he will come to enjoy music even though he is incapable of producing it himself. But if he goes out the door red-eyed to his lessons and disappears like magic whenever practice time rolls around, he'll not only never learn to perform but he will also end by being totally deaf to all music. That's what happened to these people who say with defiant pride that music is way beyond them—they can't make head nor tail out of it.

A great deal depends upon the way you go about teaching your child, of course. Even a youngster with marked talent is going to falter by the wayside if your interest in his progress extends only to the point of paying for his lessons. Children love to have you take a genuine interest in what they're doing. You may not know one note from another, but if you take time to sit down in a chair and listen with whole-hearted attention during the practice session you'll find a steady flow of improvement. Naturally it takes time, time that you don't see how you can spare from the housework, but there will still be dust filtering down and shirts to iron long after the child now struggling painstakingly for the right chord has become an adult and knows, at last, what a deep source of comfort and joy good music can be.

I can remember vividly how eager I used to be to get home from my lesson with a new "piece" to show mother. She was always enthusiastic when I opened my music roll and held up my work for the next week.

"Can you play any of it yet?" she would ask as I waved The Bobolink Polka or the Shepherd's Evening Song in front of her. And then while she waited right there I would see if I could play any of it, and if I couldn't I set to work that very moment so that the day would be hastened when I could play all of it for her.

She sat in the same room when we practiced. Don't ask me how she found time with Dorothy and Frederick both babies and a thousand and one things to do. But she did. And

there was never a time that she wouldn't stop ironing or sweeping or even mixing a cake to come and hear a difficult trill or cadenza that had finally been mastered. That's what I mean by interest. It kept me highly enthusiastic and developed what couldn't have been a remarkable talent into something that later passed for ability...something that has become one of the profound and solid pleasures of my life.

This kind of interest will turn the trick nine times out of ten. If it doesn't, then admit defeat gracefully and say no more about it. No child is going to be wholly indifferent to music if he isn't nagged into it. As an adult he'll regret his lost opportunities, it's true, but no one is to be blamed for this state of affairs; and if he regrets it enough he'll do something about it. I have known a number of busy professional people who started at scratch to learn some instrument, and the pleasure they got from their first faltering efforts was phenomenal. Only last October I visited a musician friend who numbered among her pupils a woman in her late seventies.

"I always wanted to play the piano," she said, "so on my seventy-seventh birthday I decided to stop wishing and get started." I thought of all the excuses I'd given for neglecting my own playing in the past two years and felt very foolish.

Never yet has anyone crossed my path who didn't love to sing. All of them denied being able to sing, of course, but just let someone sit down at the piano and strike the opening notes of a well-loved song and away they went using the voices that they denied possessing. I've been to many parties that a radio and a phonograph (even a \$3,000 phonograph!) couldn't salvage, but I've never yet been to a party that wasn't a great success when someone wandered over to the piano and started playing songs that everyone knows. Probably most of us would gain reputations for being "the most wonderful hostess in the world" if we stopped wracking our brains to think of games and new entertainment, and simply remembered the piano standing patiently in the corner.

Anyone who loves music can talk about it endlessly, and write about it endlessly, as well. But a page is a page, so even though the surface hasn't been scratched it is necessary to say one final thing. And that final thing is this: regardless of the darkness and trouble that comes to us this year, let's resolve to lighten it as much as possible by turning to a neglected source of comfort—let's have music.

"Dear Leanna, Enclosed find a dollar for the renewal of my Kitchen-Klatter for another year. Kitchen-Klatter is a swell little magazine. I don't believe we could get along without it any more. I just can't wait for the next issue to come. I would like the salad and sandwich book for my premium."—Lydia Schlichling, Rockwell, Iowa.

KITCHEN-KLATTER KINKS

When receiving mail in unsealed envelopes, cut off the sticky flaps, and put in a box. When making jelly or jam, cut them in small pieces, write the name on paper and stick on the outside of the glasses.

Cover recipe cards with transparent shellac. Greasy finger marks are prevented and the cards can be wiped clean after using, with no fear of smudging the ink.—Mrs. Ruth Searl, 803 No. 4th Ave., Newton, Ia.

I heard you tell of taking care of your ice trays by wrapping in waxed paper. I know a better way. You put jar rubbers, 2 under each tray, on the shelf and they won't stick and freeze tight.—Mrs. L. Blough, 3346 Redman Ave., Omaha, Nebr.

Pin white shoestrings onto a white garment and wash in the washing machine, and presto! they come out nice and white. Press them along with the other ironing. It's really a time saver.—Mrs. Clair Bissell, Massena, Iowa.

When you wipe up your kitchen linoleum in between scrubbing and waxings, it is wise to use cold water as that does not dissolve the wax and leave you with a dingy, dull floor.—Mrs. Robt. Wiegman, 817 Lincoln, Beatrice, Nebr.

An equal mixture of turpentine and linseed oil will remove the white marks caused by water or oil on furniture.—Mrs. Sam Wilkins, Sutherland, Iowa.

When I get a new chore girl, I rip it apart and cut in about 3 lengths, using a new section as the one becomes unusable. I think they can be very unsanitary and especially when left so compact as they come. They are in one long piece when taken apart.—Mrs. C. T. Beard, Rt. 1, Manhattan, Kans.

I wonder how many know that one teaspoon of salt and one teaspoon of lard added to the boiling starch keeps the iron from sticking and imparts a fine gloss to the fabric. I add about a cupful of boiled starch to my second tub of rinse water. The linen threads in any fabric pick up enough of the starch to give it a newness that cannot be obtained otherwise and there's none of that stiffness that so often results when dipping into starch, no matter how thin it is made. My lunch cloths and handkerchieves are always new looking and easily ironed. Do not wring the water from lunch cloths, but hang them out wet, pinning them by the hems, and there will be no wrinkles whatsoever.—Mrs. Nora Hokel, Slater, Iowa.

Sprinkle a little lavender sachet under the ironing board cover. The dampness of the clothes is enough to bring the fragrance into clothes when ironed.—Mrs. Ben C. Knipp, Luzerne, Iowa.

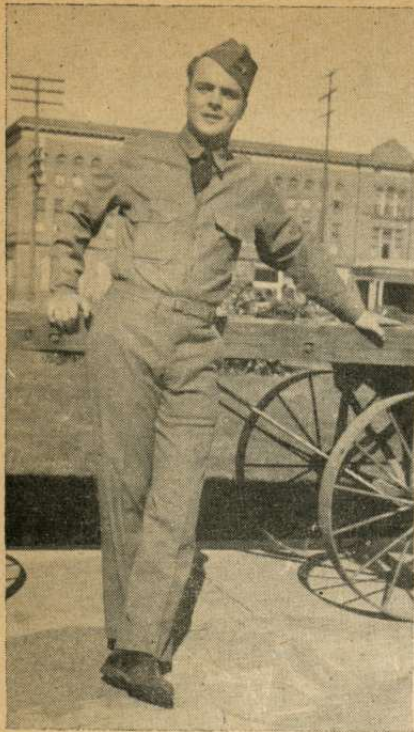
BOOSTS

"Dear Leanna Driftmier, I received your card for the renewal on the Kitchen-Klatter. I am sending you one dollar for it, as I don't want to miss a single number. I really enjoy it, and think it is the best little magazine there is. There are so many good recipes and good helps in it. Today I made Pineapple Cookies from one of the magazine recipes, and they are really good. I keep every one of them, and read them over and over again. I like to read Frederick's and Lucile's letters."—Mrs. A. C. Schoenfelder, Amana, Iowa.

"Dear Friend, Please find enclosed 3 dimes, for 1 copy of November and 2 of December Kitchen-Klatter magazine. My neighbors and friends like the magazine so well, I can hardly keep my copy at home."—Mrs. R. I. Cain, 2551, Camden Ave., Omaha, Neb.

"Please send me the Kitchen-Klatter another year. This is the only magazine I take which I read every word. Thank you."—Mrs. N. K. Nelson, Storm Lake, Ia.

"Dear Leanna, Enclosed you will find \$1 for Kitchen-Klatter for the coming year, also your photo. We have enjoyed this little paper so much. I am sure it is a great blessing to any mother to read such a dear little magazine. I have kept every number and many of my friends borrow them to read."—Mrs. Louis Harvey, Republic City, Kans.



Private Ernest Reames, son of Mr. and Mrs. Ernest Reames of Des Moines, Iowa.

A SOLDIER TO HIS MOTHER

Dear Mom, because my letters are few,
Don't think that I've forgotten you;
For no matter how far we are apart
You still hold top place in my heart.

Each night when I get back to camp,
Tired from my long days' weary tramp,
I always mean to drop a line
But the Sandman always beats my time.

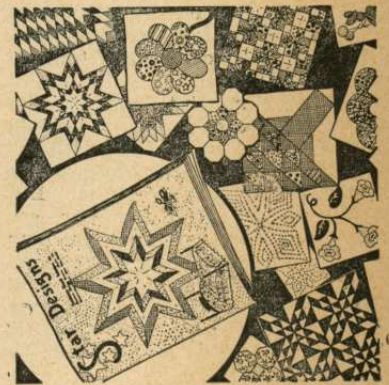
But Mom, you know I mean to write—
Why, I think about you day and night,
Each night the very last thing I do
Is pray to God to care for you.

—Robert A. Thielen.

THIS IS FUNNY

The grocery man had neatly stacked a pyramid of flour, packed in beautiful flowered print sacks. The housewife came in to buy some flour and would you believe it, she chose a sack at the very bottom of the pile. On being asked if this were an unusual case, the dealer said it was not. In nine cases out of ten, a lady will pick a sack at the bottom of the pile, and he had stayed awake nights trying to figure out how he could put the bottom sacks on top without her knowing it, or how he could invent a contraption with pulleys and ropes to shift the mountain of flour or feed sacks this way and that, bringing the desired bag to the top without disturbing the rest of the pile.

Buy Defence Bonds and help win the war.—Leanna Driftmier.



QUILT PATTERNS LESS THAN 2c EACH

Here's good news for quilt lovers—a new book of 16 pieced and applique quilt patterns never before published. Every one is truly a "Star Design" that is sure to thrill you. On the cover is shown the inspiring All American Star in Red, White and Blue. The pattern and quilting motif are given in the book.

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Order from Leanna Driftmier, Shenandoah, Iowa.

HEALTH HINTS

By Mrs. Walt Pitzer

My Dear Friends:

A world of thanks to those who sent me Christmas greetings. I think of

you folks as individuals, but I had the idea that to you I was just some nurse in Shell Rock, Iowa, who wrote Health Hints.

If you or the family have nervous jitters, read this. If not, skip it or you may get them. Contents of some letters I receive make me

wonder if the radio and war talk is responsible for part of the nervousness and insomnia which is effecting so many of late.

True, it is very hard to reason with ourselves when our boys are at the front, but daily routine of a household must run along just the same. The sink piles up with dirty dishes which must be washed. Children must be kept healthy and their minds not allowed to be filled with cares and tragedies. If mother and daddy are worried and talk about unpleasant things, the children absorb that atmosphere and feel the same.

I read in a Chicago paper where Mayor Kelly said, "I want people to quit sitting in front of the radio getting the jitters listening." He also said, "Get away from the radio and go to work."

We do not want our boys to find us with nervous jitters when they return, for they will need our strength then just as the country and our family need it now.

When our nerves begin playing tricks on us, let us try a few experiments such as smiling; smile when we read, work and when angry (if we can). We are told that soon we will be able to laugh at even small incidents. Laugh a big hearty one if possible, for the act of laughing causes a certain internal exercise and vibration that stimulates the abdominal circulation and aids digestion. If wrinkles on the forehead worry you, look in the mirror and watch the forehead when you frown or smile. Try them at the same time. Make a worried grouchy face and you will feel that way.

I heard the following on the radio but don't know who said it. "When a smile is passed along you can't tell where it's gone, but it isn't lost and may banish miles and miles of trouble."

Did you let the holiday goodies get a firm hold on your figure? Let me ask you to read the Classified advertising column, for several have written asking about the six-day diet schedule. This is included in the Health Hints Leaflet and is mentioned in the advertising column.

When is a doctor most annoyed?
When he is out of patients.



Mrs. Walt Pitzer

From My Letter Basket

By Leanna Driftmier

QUESTIONS AND ANSWERS

QUES. "For Christmas I received two lovely crystal candlesticks and ivory tapers that look very nice on the table. Now I'm wondering if I can use them when I entertain my club for a one o'clock luncheon in March?"—Mrs. J. C. Humboldt, Ia.

ANS. Candles add a great deal to any table, but if you want to be absolutely correct you won't use them on a luncheon table. They should be burned only after dark, for after all their light is supposed to serve as illumination and it's apparent that they wouldn't be needed at one o'clock in the afternoon.

QUES. "My little four-year-old daughter loves to go and visit her two aunts who live several blocks up the street from us, but I've gotten so I hate to have her go there because she always comes home whining and fussy. They spoil her badly, yet I can't deny them the pleasure of having her around for they are very lonely. At the same time I can't have a badly spoiled child. What can I do about it?"—Mrs. L. L. Kansas City, Mo.

ANS. "If you haven't had a good honest talk with the aunts I'd suggest that you put all of your cards on the table as tactfully as possible. Make it clear to them how you feel about their indulgence. If this doesn't work, start treating your little girl like the baby she seems to be when she comes home from a visit. She'll soon understand that at home she can't pull the wool over your eyes as she does with her aunts."

QUES. "My two small boys, seven and five, begged and begged for us to get them white rabbits last summer. Well, we got the rabbits, but now they're tired of them and there's always an awful fuss about feeding and watering them. When I threaten to give them away they make a firm promise to remember the food and water, but in two days it's the same old story. What would you do?"—Mrs. K. A. Rapid City, S. D.

ANS. Fuss or no fuss I'd give the rabbits away. When my boys were little and neglected to care for their pets I gave them a fair chance to mend their ways. If they fell down on their end of the bargain, away went their pets. This may sound like stern treatment, but children must learn that animals dependent upon them cannot be allowed to go hungry and thirsty.

QUES. "I really do have the best husband in the world, but Leanna, I get so tired of picking up after him. In the three years we've been married I've never once known him to put one single thing in its right place. Am I foolish to expect more of him—it's getting on my nerves."—Mrs. G. G. Emporia, Kans.

ANS. "It's always been my belief that it's pretty close to a hopeless proposition to begin training a grown man in orderly habits. Any reformation you achieve generally comes at the expense of nagging—and nagging is enough to ruin any home. Acquiring orderly ways should begin in childhood. If it is neglected then you can't hope to undo the habits of twenty or thirty years unless you harp and complain and fret. Isn't it better to make your peace with it rather than flying into a fit of nerves?"

QUES. Please Leanna, tell us what your idea is concerning dinners and church service. Should a mother stay home and prepare a big dinner?—Mrs. W. P.

ANS. No, a mother needs to attend church service with her family if she is physically able to do so. I go, even though they have to carry my chair up the church steps. I do wish they would build churches without steps. So many more old and crippled people could go to church. Prepare as much of the Sunday meal as possible the day before. It won't hurt the family to have a late dinner one day out of the week.

QUES. We live three quarters of a mile from school. During cold weather I want my little girl to take her lunch but she says the teacher goes home and will not allow my daughter to stay and eat her lunch there. Are all schools like this?

ANS. If I were you, I would talk to the teacher or the superintendent about this. If the teacher does not stay, perhaps there is a place provided for pupils to eat, where there is a responsible person in charge.

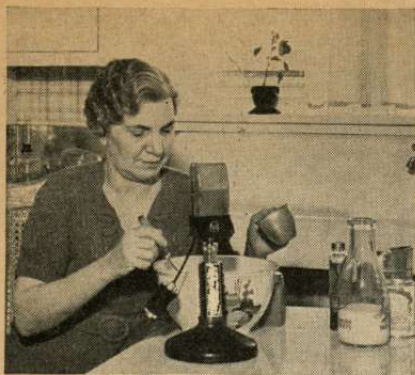
QUES. Is it necessary to line drapes?

ANS. It depends upon the material and also how much money you have to spend. A drape made of light material hangs better when lined.

QUES. My husband won't get up first in the winter time and start the kitchen fire. Is it better to spoil him and get up first and build the fire, or stay in bed and let the children be late to school?

ANS. I suppose most of us mothers would get up and see that the children are on time to school, but really, the husband should get up and fix the fires, even though he goes back to bed again for a little more sleep. If fuel is prepared the night before, it will only take him a little while.

Christmas was made a glad occasion for our shut-in sister, Mrs. Jennie Johnson, Story City, Iowa. The sisters showered her with cards, handkerchieves and many other remembrances. She says, "I thought when our good old U. S. A. was gloomed into war, that our Christmas would be a quiet and lonely one, but it seems we have been united all together."



"Recipes Tested in the Kitchen Klatter Kitchen"

By LEANNA DRIFTMIER

TO LEANNA

Your voice goes out like some sweet
bird
Although unseen, its singing heard
Has power to sweeten each dark day
To bring the comfort which will stay
To those who do go in and out—

Who grumble at the winter's cold
Though they have blessings manifold,
But stop to hear the singing voice
Which in its blessings can rejoice.
Believe me, dear, you do go out.

You come to us each snowy hour
Your voice has such a lifting power
To over ride a weary mood
And bring us more than thoughts of
food.

The little bird which sings and sings
Of many lovely, lovely things,
Feels not the bars which hold it tight
But lifts its eyes up to the light.

And travels farther far than those
Who able are in winter snows
To go about from door to door—
Oh, let us hear you more and more!
—Mary Duncomb.
Luverne, Minn.

DATE POCKET BOOKS

Requires $\frac{1}{2}$ lb. dates, yield $2\frac{1}{2}$ doz.
Cream together until smooth

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup shortening

1 teaspoon vanilla

Blend in

1 beaten egg

Sift together

2 $\frac{1}{3}$ cups sifted flour

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon baking powder

Alternate into sugar mixture with
 $\frac{1}{4}$ cup milk.

Place on board—roll out—cut with
round cooky cutter. On half of each
circle lay a stoned date. Fold over
like Parker House Rolls. These im-
prove with age and should be left in
a covered cooky jar at least 24 hours
before using.

Bake until lightly brown in 375°
oven. (Double recipe for large batch.)

THE COVER PICTURE

The cover picture this month was
used as a Christmas card by Mr. and
Mrs. Roy Brenner of Des Moines,
Iowa. You see the Brenner home in
the background.

MAUD S. CAKE

Make a custard first of 8 table-
spoons grated chocolate, 5 tablespoons
granulated sugar and $\frac{1}{2}$ cup of milk.
Cook until it thickens a little and let
cool.

Cake—

$\frac{1}{2}$ cup butter

$1\frac{1}{2}$ cups brown sugar

3 eggs

$\frac{1}{2}$ cup flour

2 teaspoons baking powder

Cream butter and brown sugar, add
eggs 1 at a time and beat thoroughly,
then add flour and baking powder.
Add custard and beat well. Add $1\frac{1}{2}$
cups more flour alternately with $\frac{1}{2}$
cup milk and 1 teaspoon vanilla. Bake
in three layers.

Filling—

2 cups powdered sugar

$\frac{2}{3}$ cup milk

Butter size of an egg

Boil 10 minutes and beat till cold.

—Mrs. F. C. Peters, Red Oak, Ia.

DANISH COOKIES

1 cup white sugar

1 cup soft butter

1 egg

Pinch of salt

3 cups flour

1 teaspoon lemon flavor

$\frac{1}{2}$ teaspoon vanilla

1 teaspoon baking powder

Mix sugar, shortening and flavoring.
Beat in egg, add flour and baking
powder, 1 cup at a time. Roll into
balls size of a walnut, pat down with
spatula, mark on top with fork, both
ways. Bake in 350 degree oven until
light brown. They bake very evenly.
Watch they do not get too brown.
Half butter and half lard can be used.

—Mrs. F. E. Richey, Clarinda, Ia.

LUNCHEON DISH

2 cups macaroni, boiled

$1\frac{1}{2}$ cups corn, boiled

$\frac{1}{2}$ cup grated cheese

Pimento, salt and pepper to taste

8 slices of bacon, fried, drained and
broken in bits

White sauce of 1 cup milk, 2 table-
spoons lard, 2 tablespoons flour

Mix all together. Bake in moderate
oven for about 20 minutes.

Serves 4.

—Evelyn Hansen, Exira, Ia.

MEAT RECIPES

CORNER BEEF

For 100 lbs., meat weigh out:

8 lbs. salt 4 lbs. sugar

3 oz. saltpeter 5 gal. water

Corned beef is made from the
cheaper cut of beef, such as the plate,
flank, shoulder and the lower part of
the round. Rub each piece with salt
and pack in a tight barrel. Then pour
in pickle and weigh down the meat
with a clean board and stone. The
meat will be ready for use in about 3
weeks but should be left in the solu-
tion until ready for use. Parboil or
soak in water before using.

HEAD CHEESE

Trim all meat from the head, and
soak overnight in water containing a
little salt. Then cook with hearts,
tails, tongues and feet, or any of the
other trimmings. Cook until the meat
can easily be separated from the
bones. Dip off liquor and chop meat
fine. Return meat to kettle, season
to taste with salt and pepper and
cover with liquor, and boil about 15
minutes. Pour mixture into a shallow
pan, cover with cheesecloth and
weight down. When cool, slice and
serve.

SAUSAGE

Pork sausage should be about three-
fourths lean and one-fourth fat. Grind
thoroughly and with every 50 pounds
of meat mix 1 pound salt; 2 ounces
pepper; sage if desired (3 ozs.)

PICKLED PIG'S FEET

Clean the pig's feet thoroughly and
boil from 4 to 6 hours, depending on
size and age. Salt when about half
done. Pack into a tight vessel (stone
jar preferred) and cover with hot
spiced vinegar. Serve cold, or fry in
a batter made of eggs, flour, milk and
butter.

CHILI

1 pound pink chili beans

1 pound ground beef

1 small onions

2 cups canned tomato juice

1 tablespoon salt

1 teaspoon paprika

$\frac{1}{4}$ teaspoon pepper

$1\frac{1}{2}$ teaspoons chili powder

1 two-inch red pepper

1 tablespoon fat

Wash beans and soak over night in
enough water to allow for swelling.
Drain and cook slowly until tender in
salted water to cover. Heat fat in
large skillet, add meat and chopped
onion. Cook until brown, stirring with
fork. Add tomato juice, stir well and
pour into large saucepan. Add beans
and water in which they were cooked
(about 2 cups). Add seasonings, cover
and let simmer about 30 minutes be-
fore serving.

—Mrs. Sam Wilkin,
Sutherland, Ia.

COLLEGE FAVORITES

- 1 cup sugar
- $\frac{1}{2}$ cup melted butter
- 1 egg
- $1\frac{1}{2}$ cups flour
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- 3 squares chocolate
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup chopped Brazil nuts

Mix together sugar and butter. Add well beaten egg. Sift dry ingredients together and add alternately with the milk, then add melted chocolate, vanilla and nuts. Mix thoroughly and drop by tablespoons on a well greased cookie sheet. Place a piece of Brazil nut meat in center of each cookie. Bake 10 minutes at 400 degrees. Makes 36 cookies.

CHOW MEIN

- $\frac{1}{2}$ pound each of pork, veal and beef
- $\frac{1}{2}$ cup diced onion
- 3 cups chopped celery
- 1 can bean sprouts
- 2 tablespoons lard
- 4 tablespoons soy sauce
- 1 tablespoon brown sugar
- 1 tablespoon flour

Liquid from bean sprouts and a little water if necessary.

Dice meat and fry in lard, add onions and rest of ingredients except bean sprouts. Cook until well done. Thicken. Add bean sprouts just before serving. Serve on Chinese noodles—Mrs. W. E. Schwarz, Merville, Ia.

BAKED BEANS

- 3 cups uncooked beans
- $\frac{1}{2}$ cup brown sugar
- 2 tablespoons corn syrup
- $1\frac{1}{2}$ tablespoons salt
- a little pepper
- $1\frac{1}{2}$ cups tomato juice
- 2 teaspoons prepared mustard, or 1 teaspoon dry
- 1 small onion, chopped fine
- A few slices of bacon, cut fine

Cook beans until tender, add rest of ingredients and bake in rather slow oven. Have quite a little water on beans when cooked. Mrs. J. C. Sample Belgrade, Nebr.

GRAHAM CRACKER PIE

- 13 Graham crackers, rolled fine
 - 1 cup sugar
 - 1 teaspoon baking powder
 - $\frac{1}{2}$ cup dates (good measure) seeded and cut fine.
 - $\frac{1}{2}$ cup English walnut meats (black walnuts can be used)
 - Pinch salt
 - 3 egg whites, beaten and added last.
- Mix altogether and pat in a greased pie pan and bake in a moderate oven until brown. It will rise and be very light. Serve with whipped cream.
- Mrs. Lewis Farley, Glidden, Iowa.



One of my namesakes, Leanna Peterson, of Nevinville, Iowa.

Bohemian Kolaches or Filled Biscuits

- 2 cups milk
- 1 cup cream
- 1 cup sugar
- 7 cups flour
- 1 cake of quick yeast
- 3 eggs
- 1 teaspoon salt
- 1 teaspoon vanilla
- $\frac{1}{4}$ cup water

Soften 1 cake of yeast in $\frac{1}{4}$ cup of luke warm water, combine eggs, sugar, salt and beat. Add the scalded milk and cream when cooled to luke warm add flour to make soft sponge; add vanilla and yeast, then beat thoroughly.

Let rise in moderately warm place for 2 hours, add more flour, blend and let rise $\frac{1}{2}$ hour more, then add remaining flour to make dough stiff enough to knead, put dough in well greased bowl let rise until double in bulk. Knead once more and keep in warm place.

Roll out $\frac{1}{3}$ of the dough at a time, about $\frac{1}{4}$ inch thick, like you would baking powder biscuits, and cut with biscuit cutter. Put on well greased pan, let rise 10 to 15 minutes then make dents in the center of the biscuit and fill with any kind of fruit. We prefer prune filling made as follows:

Cook the prunes, stone, add sugar to taste and pinch of pumpkin pie spices. Have the filling luke warm. Let rise $\frac{1}{2}$ hour and then bake in hot oven from 12 to 15 minutes. When baked, brush with butter and sprinkle with sugar, cover with wax paper. When cool, lift out of pans on cake coolers and when cold spread with whipped cream. Add sugar and vanilla to cream. Put maraschino cherry in center of the mound of cream. Eat while fresh. They just melt in your mouth.

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Shenandoah, Iowa

NOTICE! One of these cook books is given as a premium with a yearly subscription to the Kitchen-Klatter Magazine. You may choose the one you want. Price of subscription \$1.00. Order from Leanna Driftmier, Shenandoah, Ia.

NEIGHBOR BOB'S Dinner Table ALMANACK

This year I'm going to plant some thornless Boysenberries.

They make the best pies I ever sunk a tooth into.

A boysenberry, you know, tastes just like a raspberry, loganberry and blackberry blended into one. Nothing quite so delicious! Unless it might be the flaky, tender crust my wife, Nell, bakes to go with it.

I don't usually brag about members of my own family. But my wife makes wonderful pastries.

What's more, she makes all her pastries with Mother's Best Flour. The same flour she uses for bread baking, too.

By the way, Mrs. T. E. Van Dyke of Decatur, Iowa, who won the 1941 Iowa Pie Baking Contest, also uses Mother's Best Flour. In fact, the very pie that won her the title of "Iowa Pie Baking Queen," was baked with Mother's Best.

We've been using it at our house for years—and will keep on using it as long as they continue to make it, my wife says.

See you here on this page next issue. Meanwhile drop me a line in care of Leanna, and I'll write to you, too.

Be seein' you next month.

Sincerely,

NEIGHBOR BOB.

THE GIFT BOX

By Gertrude Hayzlett.

February is the perfect month for clearing out scrap bags and making the contents into attractive, usable rugs.



Gertrude Hayzlett

The first thing to do is sort your material and put all the same kind together. The dye pot may be called into service, if you wish to carry out a certain color scheme in your rug, or it may be made "hit and miss" and use the material as it is.

Next, decide what sort of a rug your material will make best. There are many kinds—hooked, braided, crocheted, knitted, woven. One of the newer kinds is the fluff rug and it is one of the simplest to make. Materials required are a foundation piece a little larger than the size and shaped rug you wish to make and marked with rows of penciled dots 2 inches apart each way; a needle large enough to carry yarn or heavy cord; and the material you have dyed and cut in narrow strips. If you prefer, you can use commercial rug yarn. I have seen some beautiful rugs of this type made from—would you believe it—those long string mops you can buy at your department or dime store!

Cut the "yarn" into 3 inch lengths. The easiest way to do this is to cut a strip of stiff cardboard 3 inches wide; then wind the yarn around this card, placing the strands side by side—not overlapped. Cut along each edge with sharp scissors. Make the pieces thus obtained into bunches of 15 or 17 each, according to the weight of the material. Each of these will make one tuft on your rug and is to be fastened on one of the dots on the foundation.

Use a strand of yarn or cord matching color or tuft, for the stitching and tying thread. Start at left end of first row of dots on the foundation. Make a small stitch lengthwise of rug close to left side of marked dot. Pull yarn through until an end about 2½ inches long is left. Bring yarn back and make another stitch on right side of dot. Pull through till you have a loop of thread between the two stitches. Insert one of the tufts in this loop and pull loop tight across center of the strand. Tie ends of tying thread into a square knot and trim even with ends of tuft. Double the tuft into a tassel and trim ends even, then press it to one side, out of the way. Repeat, covering each dot. You can use two or more colors and work out attractive patterns—simple ones are best. Any filet design can be used.

When tufts are all completed, turn edge of foundation back under outside row of tufts and hem down. Shake well to fluff up the tufts and your rug is completed.



OVER THE FENCE

The tombs of Egyptian mummies are being used as air raid shelters. Niches which once contained mummies now serve as living quarters for Egyptians whose mud huts have been bombed by the Italians. These tombs were hewn out of solid rock thousands of years ago. They are so low that a man cannot stand up in them.

Mrs. W. F. Busch of 3406 V St., Omaha, Nebraska, heard me say how much I enjoyed Fibber Magee and Molly and wrote to me that her father and Fibber's father were cousins.

A bed spread made up of 7,000 yo-yos! Yes, Mrs. Robert Blanchard of Morse, Bluffs, Nebraska, just finished it. She has been working on it during her spare time for two years. I know it is beautiful.

Dust caps off to Mrs. Lou Applegate, Nevada, Iowa. After months of suffering from rheumatism following the flu, a broken hip and an operation, she is again able to do her own work.

Congratulations to Mr. and Mrs. V. O. Hough of Wetmore, Kansas, on their 60th wedding anniversary which they celebrated this past year. It is a day they shall long hold dear in their memory for the many gifts and greetings from friends and relatives made them very happy.

It is very hard for me to remember not to mention the weather during my radio visits, for we have had some real winter weather. I enjoy these winter days. One feels so protected within the four walls of their home. The family is thrown together more and the long winter evenings can be made very pleasant.

When I read of the bombing of Johnston Island, I remembered how Mrs. John Thorsnes of Story City, Iowa, had written to me of her husband being foreman of a mill on that island. He wrote her how the island got its name. A ship was sunk in 1790 near this bit of land. The captain of the boat was named Johnston and the island was named for him. Mr. Thorsnes helped to raise this boat and sent his wife a piece of it. We will all be anxious to know what Mrs. Thorsnes hears from her husband.

Lukie, my niece Ruth Field Seehawer's little boy, is improving nicely from his serious injury received when he was knocked down and run over by a car. He was crossing the street in front of their home when the ac-

cident happened. Both legs were broken and he also suffered concussion of the brain which caused him to be unconscious for many days. Their home is now in Wisconsin.

A friend in Missouri Valley, Iowa, had to laugh when she heard of the lady who had just found out she could push her table over to the cupboard when cleaning the shelves, for she had kept house for 25 years and had never done that. She wishes to thank the Kitchen-Klatter sister for the tip.

Mrs. Jennie Reger of 4323 Cass St., Omaha, Nebraska, is 89 years old. She wrote me a good letter, telling me how last year she fell and broke her hip. Although her age seemed against her, she is now able to take a few steps with a cane. I feel she has made a wonderful recovery. She is still very much interested in home-making and sent a yearly subscription to Kitchen-Klatter.

Mrs. Esther Rice of Iowa City, Iowa, is spending some time at South Gate, California. She has experienced two earthquakes. The weather there has been very cold, freezing some of the flowers and shrubbery. She also, found out that California is not always sunny.

In the January "American Home" you will find a nicely illustrated article by our daughter, Lucile Verness. It is titled "Come and Bring the Children." She will also have a story in the "American Cookery" magazine soon. I believe it is called "Lena".

The "Helping Hand Club" of Are-dale, Iowa, have lots of good times besides helping each other. They have comforter tying, quilting parties and oyster stews for their families in the winter and picnics in the summer. This group of neighbors have found out that they can have wonderful times together without spending a lot of money.



My niece, Ruth Field Seehawer, her husband Kermit and their family. The next to the biggest child is Luke who is now in a Wisconsin Hospital with two broken legs. A car ran over him.

THE MOTHER'S ROUND TABLE

Written for Mothers by Mothers

OUR CHILDREN AND THE WAR

By Helen Louden.

War causes many new problems which we mothers must solve as best we can. We are anxious to keep our children as healthy as we possibly can. Both their physical and their mental health must be considered, and the two are very closely related.

The home is, and must ever be, the center of our universe. The family needs as never before to pull together as a unit. What a splendid opportunity we mothers have! We can say, "Let's see how many pennies we can feed the piggy bank this week. Maybe we can buy some Defense Stamps!" Or perhaps, "Let's be very careful to have our hose mended when the first little hole appears. The soldiers will need lots of hosiery! Our shoes will last longer if we have them repaired promptly, too."

Oh, there are hundreds of little things a family can do, and multiply them by millions— isn't that worth while?

Meeting a crisis gallantly is a priceless lesson to the children. It helps them to forget fear of both real and imaginary dangers. Teach them to be careful—to take necessary precautions for their safety; but please, don't scare them about air raids needlessly.

Above all, let's keep these young lives free from hate. They may feel angry at a wrong done them, and try to correct it, but it does them no good to hate the doer of the wrong deed. That applies as well to feeling between nations as to quarrels among neighborhood children, too. I like to tell my children of great generals who showed gallantry, and who fought bravely, but without hatred. Hero-worship is strong in children; they love true stories better than fiction, and what a world of pleasure they find in a well-written biography.

We mothers have a big task ahead of us, but I don't believe we will find it too large for us. It is a privilege to be alive when history is in the making.

THE-STAY-AT-HOME

"When my three older children started back to school this fall, four-year-old Jane was dreadfully lonely. Each morning she cried to go with them when they started out, so I decided to have school at home. I bought some tablets, crayolas, and two cheap new books, and then as soon the children had gone she forgot her disappointment in bringing a little table and chair out into the kitchen. While I was busy with my work she sat there happily with her school things and was contented if I looked at her drawings and listened to the stories that she made up about the pictures in her books. I could go right ahead with my work, and her loneliness disappeared like magic."

—Mrs. H. M., Albert Lea, Minn.

A REAL LESSON

"When Sonny-boy was about seven years of age, I overheard a conversation between him and his little brother. I saw that Sonny had about 6 candy bars. I asked where he got them and he said at the store where we traded. I asked if he had them charged to our account, and he said, "No, I just took them off the counter and filled my pockets." I was so shocked I could hardly think. We had always tried to be generous with the children and permitted them to have as much candy as we thought best for them.

I thought now was the time to teach him a lesson he would always remember, so I marched Sonny-boy back to the store with his candy bars, and told the grocer I wanted him to talk to Sonny and give him a real scare. So he did scare the child until I felt sorry for him. Sonny told the grocer he didn't know it was stealing, that he had seen other boys and even grown people take the bars off the counter.

Well, that was a real lesson to that sensitive child. He is a senior in high school now, and remembers the incident very plainly. If I had failed to correct Sonny then, he might not have grown up to be the honest straightforward young man he is today.

Incidentally this boy is planning on entering the ministry. So I can look back and feel thankful that this manner of correction made such an impression on him, although most embarrassing to us both at the time."

—Mrs. L. S., Creston, Iowa

FOR THE DISCOURAGED MOTHER

If you are one of those mothers who can never seem to get your work done, whose home is always in a state of confusion and whose nerves have almost reached the end of their endurance, try this plan suggested by a friend in Titonka, Iowa. She says:

"When my work got to the place where I couldn't see my way through it, I had a woman come in for just one day and when she left, my home was spick and span. I found that once the house was clean my children and my husband were careful to keep it in order for they love a neat, orderly home as much as I do."

Another suggestion that may help is this one from a homemaker in Berryton, Kansas. "One way to get things done is to work by the clock. Make a game of it. If you have breakfast at seven, make up your mind to have the dishes done by eight and everything put away. Concentrate on the job to be done, and if a job is started, finish it. This takes determination, but I always figure if someone else can manage their work, why can't I? I am as smart as she is!"

I will be glad to have you write a letter for this page. Your experience will help other mothers.—Leanna.



My mother, Mrs. S. E. Field, and her first baby, Henry Field. Taken from an old tin-type.

TRAINING THE OTHER WOMAN'S CHILD

They all sat round in friendly chat,
Discussing mostly this and that,
And a hat—

Until a neighbor's wayward lad
Was seen to act in ways quite bad.
Oh, 'twas sad!

One thought she knew what ought be done
With every child beneath the sun—
She had none.

And ere her yarn had quite been spun,
Another's theories had begun—
She had one.

The third was not so sure she knew,
But thus and so she thought she'd do—
She had two.

The next one added, "Let me see;
These things work out so differently"—
She had three.

The fifth drew on her wisdom's store
She said "I'd like to think it o'er"—
She had four.

And then one sighed, "I don't contrive
Fixed rules for boys; they're too alive"—
She had five.

"I know it leaves one in a fix,
This straightening out of crooked sticks"—
She had six.

And one declared, "There's no rule given
But do your best and trust in heaven!"
She had seven.

Have a copy of the February Kitchen-Klatter Magazine sent to three friends and receive my 5x7 photograph free.

WHAT
SHALLWE
READ

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

In these times when many writers release their pent-up feelings about world situations, it is good to know that there are some who have done some constructive thinking about how international relations can be worked out after the big struggle is over. They know, of course, that nothing definite can be foretold, but they know that some careful planning must be done for the best of all nations.

Louis Adamic, in his *TWO-WAY PASSAGE*, presents such plans. He does not claim perfection, but asks that the book be read to see if the plans have a base upon which to build. Because of the European background of Americans, Mr. Adamic feels that only the Americans can lead the Old World back to a normal status. The book is well worth reading.

"THE ROAD OF A NATURALIST", by Donald Culross Peattie, is his life story, beautifully and sympathetically illustrated by Paul Landacre's wood engravings. Driving to and from his home in the Mojave Desert Mr. Peattie thinks about his work and its relation to living—the value of his profession in war times. In flash backs he recalls the events that paved the way for his chosen work, that of reporting nature. You get glimpses of flowering deserts in their brief season, of the ouzel in action, of wild animals at home. He supplies the deceptive factors that meant death to the Donner party and changed the path of Coronado and his men in the early history of western America. Excellent.

"SARATOGA TRUNK", by Edna Ferber. Clint Maroon and Clio Dulaine, southerners he as wild as she is beautiful, are the chief characters. In the 1870's these two play their parts in aristocratic New Orleans. You will feel that you are vitally concerned in appealing romance.

Did you read Walter Edmond's "DRUMS ALONG THE MOHAWK" and his "CHAD HANNA?" They were the popular novels a few years ago, and now "YOUNG AMES" is predicted as being the best book of the three. The setting is New York before the 50's. "Young Ames" has all the qualities that appeal to the daring and venturesome, and Christine is the lovable girl a story needs to make it good.

"RETURN TO THE FUTURE"—Sigrid Undset. "When Madame Undset left Norway as a result of the Nazi invasion, she travelled to the United States via Russia, Siberia, and Japan. This book, the first she has written since the outbreak of the war, is a record of her adventures and experiences, with conversations on two of the world's most interesting and puzzling countries."

"LONDON PRIDE", by Phyllis Bottome, is the story of a slum family in London during the bombings of the dock areas. The parents worked away and could not care for their children who were very efficient in caring for themselves by such means as they knew having been left "on their own" for years. How little Ben, only six or seven years of age, cares for the youngest child and himself and a neighbor girl when their homes are destroyed, and how he carries on in the hospital after they were dug out from the ruins makes a moving story and makes the reader realize how independent children become when they are left to shift for themselves.

If you like to see in print your everyday thoughts as you go about your home doing everyday things such as putting away children's clothing and looking after their welfare and your husband's interests, you will want to read "Mrs. Appleyard's Year", by Mrs. Louise Kent. As the family moves about from city to country the scenes change and comments vary accordingly. You will be interested in Mrs. Appleyard's thoughts while she and her husband sit on the bleachers watching their son play in the football game.

Are you looking for new westerns and mysteries and light romance? Look this list over:

Raine—"THEY CALL HIM BLUE BLAZES", "JUSTICE DEFERRED".

Snow—"WOLF OF THE MESAS", "SHERIFF OF YAVISA".

Stevenson—"SPRING MAGIC", "MRS. TIM CARRIES ON".

Quentin—"IF I SHOULD LOVE YOU", "VOYAGE TO PARADISE".

Miller—"WHEN A GIRL'S IN LOVE", "DESPERATE ANGEL".

MacDonald—"BATTLE AT THREE CROSS", "SHADOW RIDER".

Humphries—"HAPPILY EVER AFTER".

Wells—"MURDER AT THE CASINO", "WHO KILLED CALDWELL".

ORIGINAL POEMS

TABLE GRACE

"Dear Lord, we thank Thee for this food."
I say the words in routine, unthinkingly,
Until I lift my eyes and see my children
Around this table spread
With an abundance of which so many children only dream.
Can I be thankful, while other children hunger, that my own are fed?
Again I bow my head,
"Dear Lord, give my heart no peace
Till all the children in the world, have bread."

—Mrs. Galen Boles, Malvern, Ia.

HE FAILETH NOT

I do not know what next may come,
Across my pilgrim way.
I cannot see tomorrow's road,
If on it I might stray.

But this I know—My Father knows
The path I cannot see,
And with my feeble hand in his
He'll guide and care for me.

I do not know what God will send
Under his chastening rod.
But this I know I can not drift
Beyond the Love of God.

I'm very sure my Saviour knows,
What ever it may be,
I can always trust my Lord to give,
What will be best for me.

I do not know how long a mile,
The Lord has planned for me,
How rough and rugged and how steep,
'Tis one thing I can't see.

But this I know—That in my Lord,
Shall all my needs be met.
I know that I can trust in him,
Who has never failed me yet.

—Alma Dey, Gresham, Nebr.

WINTER EVENING

The snow lies thick upon the ground,
The moon's like silver, too,
And icy winds begin to whine
And search the buildings through.

But safe within protecting walls,
The evening closes round
Upon the family gathered there
Shut out from winter's sound.

The needle flashes to and fro
With stitches small and neat,
The children play a quiet game,
The dog sleeps at our feet.

What if the wind howls round the door
And trifles with the snow?
Within our home is warmth and peace
We true contentment know!

—Mary Duncomb.



FOR THE CHILDREN

THE THUMBLETY BUMBLETY ELF

By Maxine Sickels

CHAPTER SIX

The Thumblety Bumblety Elf was so proud of his new bumble bee suit that he could hardly wait to show it to Darling. Indeed he only remembered to stop and say "Thank you," to The Bumble Bee Queen when he met her on her way to the red clover patch.

She was so busy that she only nodded her head and went buzzing on her way, but The Thumblety Bumblety Elf did not mind.

He went flying on his way and was quite pleased when he found that he could make a buzzing sound just as the bumble bees do.

"Mm-mm-mmm," he went humming along until he came to the window of the room where Darling lay.

This time he knew exactly where the hole in the screen was and lost no time in crawling thru it.



He was very pleased to find a bouquet of red roses on a stand by her bed and there he sat himself down with a gentle hum.

Darling looked up from the book she was reading and gave a little squeal, "Oo-oo-oo, a bumble bee."

"I am not a bumble bee," said the little elf laughing with glee. "I am your friend, The Thumblety Bumblety Elf."

"I am so glad to see you," said Darling, "but why did you come dressed like a bumble bee. Didn't you know that I am afraid of bees? They sting."

"I know that bees will sting if they are angry, but why should you want to make a bumble bee angry at you when he is the best friend you have—or one of the best anyway?" asked the little elf in surprise.

"Friend? Did you say friend?" asked the little girl with a puzzled frown on her face.

"Yes, I said friend," said the little elf. Do you know what red clover is?"

"Yes, I know that. Everybody knows that. We use it to make hay to feed our cows and horses in the winter time," said Darling, proud that she could tell the little elf so much.

"Well if it were not for the bumble bee family, there would not be any red clover," said The Thumblety Bumblety Elf.

"Why not?" asked Darling in astonishment.

"Because the bumble bee is the only insect that has a tongue long enough to reach the honey in the red clover so he is the only insect that carries the pollen to make the red clover seed. That may be too hard for a little girl like you to understand but it is the truth that if it were not for the bumble bee family, there would be no red clover seed." The Thumblety Bumblety Elf nearly fell off the roses in his excitement.

Darling nodded her head soberly, "But they do sting," she said.

"Only if you bother them," said the little elf. "I know, because The Bumble Bee Queen lived with me in my hollow log home all last winter."

"Lived with you," exclaimed Darling in surprise.

"Yes. You see all of her family dies every fall and that leaves her all alone. When it begins to get chilly, she crawls into a hollow log where she will be safe from the storms and the hungry little mice. Last fall she came to my door one frosty morning and I let her sleep in my back bedroom all winter. This spring when the days got warm and sunny, she crawled out. Since then she has been busy raising another family and working in the red clover fields."

"Sometime yesterday she sent me this suit. When I went home from here, I found it hanging with my other suits. Isn't it pretty?" He buzzed around over the roses so that Darling could see the front and the back and both sides of his suit.

Before Darling had time to say a word, the door opened and the nurse came bustling in.



Four-year-old twins. Janet and Janice Rudiger of Great Bend, Kans.

"OO-oo-oo, a bumble bee," she squealed and started for her fly swatter.

"He is not," declared Darling. "He is The Thumblety Bumblety Elf."

But The Thumblety Bumblety Elf did not stop to hear more.

With a great big BUZZ-ZZ-ZZ, he made a beeline for the window, slipped out the secret hole and was gone.

(To be continued)

Why shouldn't you go to church with a cough? Because you disturb the "rest" of the congregation.

Who were your grandfather's first cousin's sister's son's brother's forefathers? Don't answer hastily! His aunt's sister, of course (ancestors).

What thing is that which is lengthened by being cut at both ends? A ditch.



Who could have startled the rabbit? Draw a line from dot to dot to discover that this big youngster is evidently having a very good time.

PRACTICAL POULTRY POINTERS

By Olinda Wiles

For quite some time now, we have been wading deep snow and high snow drifts to get to the poultry house, and scooping paths does not always solve the problem, as the trips have to be made often during these zero weather days to get the eggs before they chill and to keep out a good supply of water for the hens.

My hens have not come back to the egg record they had established earlier in the year but I can not complain considering the extreme cold weather and being closely housed.

Some varieties of chickens can stand housing better than others, and as my hens are Wyandottes they do all right for a short time, and then they get restless and want out to scratch. As a result it is pretty hard to keep nesting material in the nests although the entire floor of the poultry house is covered with deep straw.

Many people are having trouble with colds and roup in their flocks. Draughts and overcrowding often bring on such conditions.

I think more and more people are giving special attention to the balanced feed for chickens, but many fail to improve housing conditions. Try to provide some sort of green feed also. It will surprise you how quickly a hen will go for nice green alfalfa hay. Keep a box of wood ashes or dust for the hens to dust in. I put insect powder in the ashes and this also helps the hen to rid herself of any parasites she might have.

If your chickens have colds, give some sort of a laxative in the drinking water. I give epsom salts to my chickens occasionally even if they appear all right.

Let us try to keep busy and work hard at anything that may come our way. Offer to lend a helping hand to the neighbor that has loaned his boy to Uncle Sam. Don't worry over the fact that you may have to do without some things, and use substitutes for other things, but take better care of what you already have on hand.

If you would like a little diversion in the feeding routine, put out a little extra feed for the birds and you may be rewarded, as I was recently, by having a cardinal visit our feeder.

Dear Leanna: I am enclosing \$1.00 for renewal of my subscription for your magazine. Of all the magazines we take, it is the first and usually the only one I read, but I don't miss a single column. I really couldn't say which part of the magazine I like best.—Mrs. Clifford W. Stoneking, Huron, South Dakota.

Dear Leanna: Here is my dollar for Kitchen-Klatter. I just can not keep house without it. This is the only magazine I take. I feel I get more good from Kitchen-Klatter than any magazine I know of.—Mrs. E. I. Collins, Lincoln, Nebr.



LETTER FROM LUCILE

Dear Friends:

It seems only yesterday that I sat down in my old bedroom at home, put my typewriter on my old desk, and wrote to you some of the suggestions I'd garnered from making many trips by bus. But it must have been longer ago than only yesterday, for tonight I'm back in my own home in Hollywood and you can't drive the miles between Iowa and California in only twenty-four hours.

Our trip back was very interesting. Dorothy, Russell and I left Shenandoah on Sunday morning, December 21st, about nine o'clock. We didn't stop to rest until Monday afternoon about four when we reached Gallup, New Mexico. We would have been in Gallup several hours earlier except for the fact that we ran into pavement covered with solid ice about thirty miles outside of Albuquerque. It was a new experience to drive mountain roads that were as slick as the proverbial greased banana skins, and one that I don't care to repeat at any time in the future. There were approximately 250 cars lined up along U. S. 66, waiting helplessly until the roads were sanded, or the ice melted. We were so eager to reach Gallup that we inched our way through in low gear trying not to see the many cars that had landed at the bottom of steep banks on both sides of the highway.

Finally we got through the pass (it took us almost two hours to cover ten miles) and eventually reached Gallup. There we stayed all night and heard depressing news about the condition of the roads ahead. A heavy snow had fallen and we were warned that we would have to fight ice for miles. This seemed too much of a problem, so the next morning we turned south at Holcomb, Arizona (about 100 miles

west of Gallup) and went far out of our way down into central Arizona. On this day we saw what must be the most magnificent country in the world—none of us regretted the many extra miles even though we were so eager to reach Hollywood.

At Phoenix, however, we ran into rain, and then the rain turned into snow, the first snow that this area had seen for five years. It struck us as being pretty ironic to run into it after we had gone so far out of our road to avoid bad weather and roads in the northern part of the state. Dorothy and Russell took turns at the wheel, and by plugging along we finally reached the California border about midnight. Armed soldiers stopped us at the bridge across the Colorado river, and we drove with our lights off at their orders. Giant searchlights swept the river ceaselessly, and the atmosphere felt very much like grim readiness.

All night long we drove across the California desert, and then just as the sun began to brighten the eastern sky we came down through the last mountain pass and Los Angeles lay ahead of us. It was seven o'clock when we saw Dorothy happily with her husband after the long trip, and we turned our tired car toward the other side of Hollywood—and home. Ordinarily we wouldn't have rushed through so fast with only the one night's rest, but Dorothy had only two weeks to spend on the trip and we didn't want to waste time on the road.

There have been no blackouts since I returned, but my windows are fixed so that at the first sound of the warning siren I can blacken the house. The tiniest ray of light means a \$500 fine and three months in jail. Like the rest of you, I don't relish either prospect.

Soon I shall be writing to you again.

—Lucile



FOUR OF THE FIVE FIELD SISTERS

Sue Conrad on the arm of the chair, Leanna Driftmier, Helen Fischer and Jessie Shambaugh. One other sister, Martha Eaton, lives in Des Moines. This picture was taken in the Driftmier home on Thanksgiving Day 1941.

Our Hobby Club

For Subscribers to the "Kitchen-Klatter Magazine"

CHOOSE A HOBBY

If you have moments when you are tired of reading, tired of sewing and sick of the thought of the things you have enjoyed doing, this is the time for you to decide on a hobby. You need a new interest and a hobby will supply it.

Your hobby should exercise your mind or your body, or both. It should take you outside of your home, where you will meet new people and make new friends, interested in the same things you are interested in.

What are you going to collect? What do you like? Let there be some point to your collecting. Let the hobby be interesting or unusual. Use your originality and intelligence: It should be educational, if possible, or something that will add not only to your own happiness, but to the happiness of others.

—Leanna.

HOBBIES

"I have been interested in the Hobby Club Corner in the Kitchen-Klatter Magazine for some time. As yet, I haven't noticed anyone having the collecting of soap as a hobby. I have some over ninety pieces of soap, and no bars are included in this number. In my collection I have such things as "the world with a fence around it", rolling pin, hen and egg, Uncle Sam's head, various fruits, animals and many other things. I would like to hear from anyone else having this hobby and about their collections."—Mrs. Harry Powell, Farnhamville, Ia.

"Buttons are my hobby. I have 10,000 now and find them very interesting."—Mrs. Geo. H. Dietz, 2528 B St., Lincoln, Nebr.

"I am most interested in collecting old glasses and china and have some very lovely pieces."—Ollie Hess Schwendemann, Atlantic, Ia.

"I am still collecting pictures and clippings of couples married fifty years or more and have around 11,000 now. I read them all as they come in and it is fun to read about so many marriages lasting so long. One has lasted 81 years, one 80 and several 76, 75, 72 and 70 years."—Waldo Harrington, Box 491, Tecumseh, Nebr.

"I want to make an exchange of Indian Head and Lincoln pennies for others of certain dates to fill my penny books. Also have some Civil War cents I would trade."—Mrs. Esther I. Venatir, R4, Chillicothe, Ia.

Clare Deaton, 2457 E Grand Ave., Des Moines, Ia., chose quilts for her hobby. She has quilted 37 quilts in the last 6 years and has pieced six sets of blocks so far this winter. Her masterpiece is a flower garden quilt with 14,987 pieces in it. She used 1,200 yards of thread in the quilting. This quilt is for sale.



Edna Mae Hansen, Cumberland, Iowa, has ships for her hobby. She has 196 models from 23 states, Canada and Mexico.

Mrs. Jessie S. Gieber, Box 75, Blue Springs, Nebr., says her hobby is crocheting and embroidery work. She also hooks rugs and does other handwork.

Mrs. Geo. A. Shaver, Minneapolis, Kansas, collects vases. She has vases from 39 different states and 6 countries.

Dan Thomas, Weldon, Iowa, is 14 years old and collects stamps. He has been in bed almost five months with a leaky heart.

Anna N. Garvin, R2, Box 56, LeCenter, Minn., wishes to exchange potters and odd vases.

Mrs. J. O. Block, Clarence, Mo., wants to exchange vases.

Mrs. Joe Bloemendal, Box 143, Orange City, Iowa, collects old pitchers and dolls.

China dogs is the hobby of Mrs. Opal Quinn, Gentry, Mo., and she would like to exchange.

Mrs. John Haase, Maple Hill, Kansas, collects buttons

"My hobby is collecting handkerchiefs and folders of towns and states, and to exchange snapshots."—Helen Peitsmeyer, 2901 Hickory St., Omaha, Nebr.

Merle Hopley, Thorning, Iowa, is collecting stamps and would like to exchange.

Mrs. Theo P. Klein, Como Sta. Rt. 3, St. Paul, Minn., wants to exchange crochet patterns, quilt patterns, and tea or guest towel patterns.

"My hobby is collecting fancy old toothpick holders or dishes."—Mrs. E. G. Swanson, Randolph, Kans.

Mrs. H. D. Fagan, 315 S. Third Ave. Marshalltown, Iowa, collects pitchers.

Mrs. Paul Bisgano, Rt. 1, Eldorado, Kans., collects miniature pitchers and wants to get some from every state.

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.

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.

"YOUR HANDWRITING TELLS"

Send stamped, self-addressed envelope, birthdate. 25c KENNEY, 904 Norfolk Ave., Norfolk, Nebr.

FOR SALE—Beautiful hand-crocheted tablecloth. Write Mrs. H. Hanson, 1015 W 9th St., Cedar Falls, Iowa.

PARTY FUN For young and old. Dime plus stamped envelope. Mrs. Ernest O. Reames, 116 12th St., West Des Moines, Iowa.

I WILL MAKE A QUILT from your materials, and quilt it, for \$6.50. Will embroider pillowcases for \$1.00 a pair, dresser scarfs for 75c. Miss Ruth Sederberg, LB 22, Kiron, Iowa.

SIMPLE AND EASY DIRECTIONS for making a pretty inexpensive rug. Not crocheted. 10c and stamped envelope. Mrs. E. R. Hinks, Munden, Kans.

FITS-ALL SEWING MACHINE DARNER. Darns stockings perfectly, mends lace curtains, clothing, etc. Complete with instructions. 25c. Orville Martin, Shenandoah, Iowa.

SHAMPOO RUGS & UPHOLSTERY—5 formulas, instructions \$1.00. Rug Cleaners, Shenandoah, Iowa.

BUY BEAUTY

Eva Hopkins Creme Powder
with Sponge \$1.10
Two Jars (Rouge compact Free) \$2.20
Six Jars \$5.50
3 Cakes Salmarine Soap \$1.00
Postpaid at these prices and tax paid.
EVA HOPKINS, SHENANDOAH, IA.

FOOT PAINS STOPPED

with Air-Cooled ARCH-HEELERS

TRY 30 DAYS AT OUR RISK
Heel Cushion
Increases Circulation
Weight Balancer
Metatarsal Support
OR Money Back
\$1.00 a Pair

Get Quick Lasting Relief
Wear Guaranteed Proved ARCH-HEELERS in any shoes for aching feet, metatarsal pains, burning callouses, corns, weak arches.

Most please you or Your Money Back! Made of selected leather, specially shaped, with soft cushions to gently lift bone joints, release nerve-pressures, free blood-circulation, align entire foot. Springy Air Cooled. Comfortable, even in tight-fitting dress shoes. Thousands praise them. "I wouldn't take \$5 for mine," says one. Pair, \$1. SEND NO MONEY Send only name, address, and shoe size. Pay postman \$1 plus few cents postage. Money back if you are not pleased after 30 days. Send Today!
ARCH-HEELER CO., Box K-2, Co. Bluffs, Ia.



AID SOCIETY HELPS

GALLOPING TEAS

Many church groups are having the best kind of social times this winter by entertaining at galloping teas, so if you've been wracking your brains trying to think of something just a little out of the ordinary that will bring people together in good spirits, why don't you try this plan?

To make this idea understandable, let's say that one of my friends and I decide to give a galloping tea. We prepare the food, and since we don't want anything elaborate, we'll probably settle on coffee, cakes, and open-faced sandwiches. My house will get just a hasty going-over, and then when the food is ready my friend and I will drive to the homes of other members of our Aid Society and gather up our guests. They haven't been warned that we are coming, but it will do them no good to make a dash for fresh powder, another dress, etc., because there is an unbroken law that everyone must come exactly as she is when the doorbell rings.

Needless to say this always causes hilarious fun for most kidnapped members are neck-deep in cleaning or scrubbing and under other circumstances they wouldn't dream of showing their faces outside the house. Be firm. Don't allow a single soul to beg off and change her clothes. This is half of the fun.

Each guest brings ten cents or a quarter for the Aid. After refreshments have been served, time can be spent with games and music. Be sure that you vary the hour of your party; otherwise everyone will make a quick change at three o'clock, let's say, just in case someone arrives to kidnap her. If you want to have a lot of real fun, try this plan.

WOLF HUNT

"I must tell you about what our Ladies Aid did to raise money. We sponsored a Wolf Hunt and served pie, sandwiches and coffee at the round-up. We cleared a nice sum, for the food was all donated by members of the Aid."—Mrs. E. G. Brown, Pauline, Nebr.

SELLS HORSE RADISH

"For years our ladies have been preparing horseradish for sale. We start as early as we can dig it. One year we made \$40. We grind it with the fine blade of the food grinder. We add white vinegar, no salt nor sugar."—Mrs. Thomas Snee, David City, Nebr.

FEBRUARY PARTIES

Because of Lincoln's and Washington's birthdays in February, you may wish to have a patriotic party. On these occasions the colors red, white and blue are used in the decorations.

On your table you may use a bouquet of red, white and blue flowers. Red, white and blue candles make an attractive decoration, arranged down the length of the table, in military precision. Tiny paper or silk flags may be used in holders at each place. Paper napkins gay with eagles, shields and other patriotic designs may be obtained.

A Washington Party

If it is a Washington's birthday party you are having, be sure to use cherries somewhere in your menu, in cocktails and salad, in a pie or ice cream. If you are serving a more substantial lunch, baked Virginia ham, hominy or spoon bread would be appropriate. A suggested menu would be:

Cherry Salad	
Ripe Olives	Biscuits
Washington Pie	
Hatchet Cookies	Coffee
Candied Cherries	
or	
Baked Ham	Vegetable Salad
	Hot Rolls
Cherry Pie	Coffee

A Lincoln Party

In the hearts of the American people, Lincoln holds first place and a Lincoln party would prove very popular. You might like to ask the guests to come dressed in the garb of 1860.

No lace doilies, fancy table decorations or elaborate silver service should adorn the table. A plain cloth, brass candlesticks and an old fashioned dinner served family style would be in keeping with Lincoln's birthday.

Following the dinner, old fashioned square dancing and charades would prove enjoyable entertainment.

Menu

Old Fashioned Dinner	
Stewed Chicken	Dumplings
Boiled Potatoes	Mashed Squash
Wild Plum Jelly	Cucumber Pickles
Cabbage Salad	Rolls
Suet Pudding	Hard Sauce
	Coffee

TREE CONTEST

1. The double tree.
2. The tree left from fire.
3. Tree nearest the sea.
4. The sweetest tree.
5. The chronologists' tree.
6. The languishing tree.
7. The tree most warmly clad.
8. The Eden tree.
9. The tree that caused no lie.
10. The tree where ships come in.
11. Smart and trim.
12. To place in a perpendicular line.
13. An ill tempered person.
14. Legal declaration and lacking in height.

Answers

1. Pear. 2. Ash. 3. Beach. 4. Maple.
5. Date. 6. Pine. 7. Fir. 8. Apple. 9. Cherry. 10. Bay. 11. Spruce. 12. Plum.
13. Crab. 14. Willow.

FAMOUS MEN

1. Who was the celebrated rail-splitter? Abraham Lincoln
2. Who was the hero of New Orleans? Andrew Jackson
3. Who was Old Man Eloquent? John Quincy Adams
4. What president was a canal boy? James Garfield
5. What northern president had southern principles? Buchanan
6. Who was the hero of Tippecanoe? Tyler
7. Who was Rough and Ready? Zachary Taylor
8. What father and son were presidents? Adams
9. Whose surrender brought the revolution to a close? Cornwallis
10. Whose surrender brought the Civil war to a close? Lee
11. Who sent the word, "We have met the enemy and they are ours?" Perry
12. Whose midnight ride is celebrated in history? Paul Revere
13. Who said, "I'll fight it out along these lines if it takes all summer?" General Grant
14. Who said, "I regret that I have but one life to give for my country?" Nathan Hale
15. Who said, "Give me liberty or give me death?" Patrick Henry
16. Who was the president of the Confederacy? Jefferson Davis
17. What famous secretary of the Treasury was killed in a duel? Alexander Hamilton
18. What president had great ability as an inventor? Jefferson
19. What president went West for his health when a young man? Theodore Roosevelt
20. What Union general marched through Atlanta to the sea? Sherman

KITCHEN-KLATTER MAGAZINE

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