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Kitchen-Klatter

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MAGAZINE

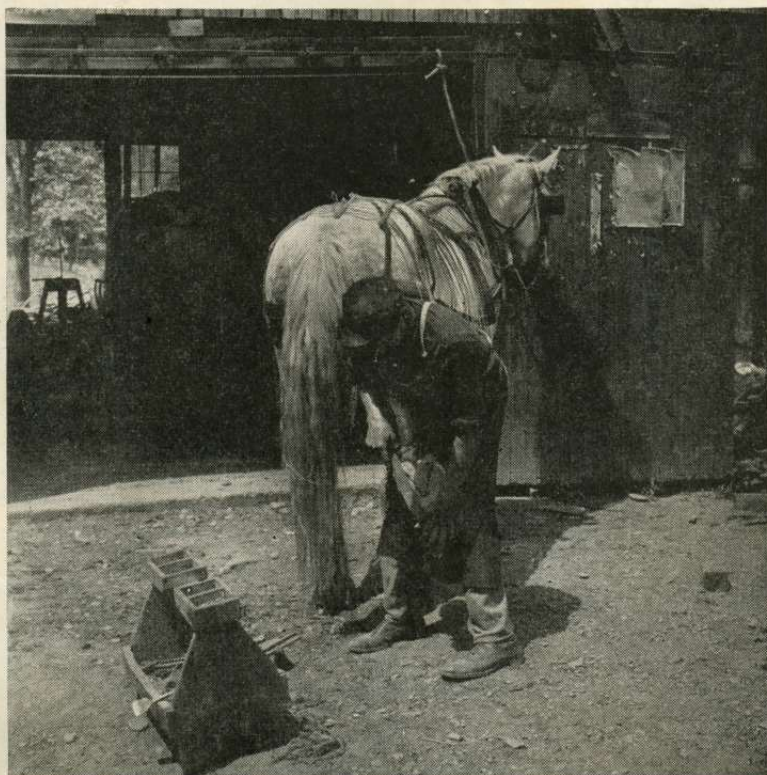
SHENANDOAH, IOWA
Price 10 cents



Vol. 7

MARCH, 1942

Number 2



THE VILLAGE BLACKSMITH



A LETTER FROM LEANNA

Kitchen - Klatter Magazine

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Subscription Price, \$1.00 per year (12 issues) in U. S. A.

Foreign Countries, \$1.50 per year.

Advertising rates made known on application.

Entered as second class matter May 21, 1937 at the Post Office at Shenandoah, Ia., under the Act of March 3, 1879.

Published Monthly by

LEANNA FIELD DRIFTMIER
Shenandoah, Iowa

Dear Friends:

This letter will be in answer to the hundreds I receive while my husband was in California. I surely appreciated your messages of cheer. The two weeks he was gone seemed like only one. Mart and Dorothy, our married daughter, made the trip to California without even a flat tire. The roads were good and the tourist camps and hotels were very comfortable. My husband says he is sure I could make the trip easily. I will want to try it next year.

While he was gone my sister Helen Fischer and her husband stayed with me. I have two girls in my office to help me with my mail during the day so was not alone any of the time. In the April magazine Mr. Driftmier will tell you about his trip. He took lots of pictures too, so I am sure it will make a nice story.

I wish I could tell you where my soldier boy, Wayne, is but war regulations forbid it. In fact, I don't exactly know. He wrote "Chin up, Mother. Don't worry. I'll be home when this job is done." And I am going to believe that he will.

We were very glad to have a letter from our son in Egypt this month. We had not heard from him since last October. This letter was written November 19th, but it was a good letter and told all about his emergency appendectomy. I'll print it next month. He said the worst thing about it was the air raid warning that came while he was flat on his back in the hospital.

It will not be long now until you who raise chickens and big gardens will be very busy. I hope you make one until two a rest period, and do not miss a Kitchen-Klatter radio program, for I am going to give recipes and helps you can't afford to miss.

You should also become a yearly subscriber to the Kitchen-Klatter Magazine, if you are not already, so you will be sure to get one each month. I am sorry so many of you were disappointed not to be able to get a January number. They went like "hot cakes". You really should send for your magazine as soon as I announce that it is ready, about the first of each month. Then you won't miss getting one.

One of my friends sent me a poem, "A Mother's Prayer to the Saviour" and I read it over the air. It hap-

pened that my soldier son heard me broadcast that day and wrote me for a copy of it. In fact, so many have requested copies that here it is:

MOTHER'S PRAYER TO THE SAVIOUR

As Thou did'st walk the lanes of Galilee,
So, loving Saviour, walk with him for me.

For, since the years have passed, and he is grown
I cannot follow, he must walk alone.

Be Thou my feet that I have had to stay,
For Thou can'st comrade him on every way;
Be Thou my voice when sinful things allure,
Pleading with him to choose those that endure,
Be Thou my hands that would keep his in mine,
And all things else, that Mothers must resign.

When he was little I could walk and guide,
But now I pray that Thou be at his side
And as Thy Blessed Mother folded Thee,
So, loving Saviour, fold *My Son* for me.

—Reprinted from a leaflet by Rev. Charles A. Fuller.

And now, goodbye and may God bless you every one, you and your dear families.

—Leanna.

A DAILY RECORD

If there is illness in your family and you want to be a real help to the doctor in keeping track of his patient's progress toward recovery, keep a daily record sheet of the patient. It is better not to keep this record in the sickroom, for the patient should never hear his condition discussed.

Rule a paper, preparing spaces for the date, hour, pulse, temperature, medicine given and food taken, also a space for remarks. Doctor's orders may also be written on this record sheet.

WHAT CAN YOU DO?

It is going to take the combined effort of every man, woman and child in America to win this war. Our farmers will grow more corn and wheat and feed more livestock. There will be more hens laying more eggs, and there will be larger vegetable gardens.

Children are gathering waste paper, salvaging metals and buying defense stamps with their dimes and quarters.

Club women are doing Red Cross work instead of playing bridge. Housewives are practicing real economy in their kitchens. We are all learning the joy of sacrifice for a worthy cause.

Have you found a way you can help? Let me tell you about a friend who is in a wheel chair with a broken back. She is teaching knitting in her home. She has a class of beginners. She was also chairman of her street for the Red Cross drive. She did this by telephone and her street was 100%. Another paralysis victim is wrapping bandages for the Red Cross and many shut-ins are doing other work of this kind.

Surely, if these people can find things to do, able bodied folks should be ashamed not to be busy, too.

THERE WILL ALWAYS BE WORK

The wise wife will not put her husband secondary to fruit canning, dish washing or any of her house work.

Mother was sewing when father came in and asked her to go to town with him. Quickly she folded up her work, untied her neat white apron and hustled out of the house. "How can you leave your work, to go?" a neighbor asked. Mother replied, "Oh! there will always be work, long after my husband is gone." You may be sure that mother never regretted a single unfinished job. Instead, she had stored away to cheer lonely hours the memories of many happy carefree hours spent in the companionship of her husband.



Kitchen-Klatters ready to go to the postoffice. Almost a ton of magazines are mailed to yearly subscribers every month.

Come into the Garden with Helen



GLOXINIAS

By Neva Curry Mattox, Graf, Nebraska

Part 2.

The trumpets of the slipper Gloxinia are smaller than the above types. The corolla tube is longer and narrower; usually five petaled corolla lobes, the two upper lobes being smaller than the lower ones. This type roots readily and is most often seen in many homes. They come in shades of violet, rose and red. I have leaves rooting of the red but have not seen one in bloom. Any one having a white one, please write to me. This type grows taller and seedlings often need staking when grown in homes without sufficient overhead lighting. Turn your pots of Gloxinias a fourth of a turn each day to encourage a better shaped plant.

New plants are easily propagated by leaf cuttings. Cut the leaf stem close to the main stem, or better yet, cut with a portion of the main stalk. This can be done after the plant is through blooming. Leaves cut with a heel seem to root and form bulbs a little quicker. Place these cuttings in a narrow neck container of water. Be sure the leaf does not slide down into the water. The leaf may appear wilted for a few days. If it stiffens up again, it usually will root. Set the container of leaf cuttings in a warm light window. Some varieties root much sooner than others. They are very uncertain creatures. Often a leaf will root that has been sent in a package several hundred miles on a hot summer day, when one cut the same day and immediately plunged into water will fail.



Lillian Meduna of Weston, Nebraska, sends this picture of her gloxinias.

After a leaf has rooted you may plant it in unfertilized soil or keep it in the water until it makes a tiny bulb. Many times I wait until I can see tiny leaves on top of the bulbs, then I plant five or six in a small cheese box in a soil mixture of 2/3 leaf mold and 1/3 sand. Plant the tiny bulbs close to the surface and be very careful the surface does not get too dry. Leave the old leaf attached until the young leaves are growing vigorously. If the mother leaf does not die down and crumble, cut it away with a sharp knife.

If you have plenty of leaves, try splitting the stem at the base of the petiole. Split the base up about a half inch and raise two bulbs on one stem. Sometimes three will form.

The seed and leaf method is slow and painstaking. If you haven't an inexhaustible supply of patience, better send for mature bulbs. They can be purchased from many seed houses at 35c each. Many bulbs, when received will be dried and shriveled. They will look like an old raisin. Don't be discouraged. Lay them between two layers of damp spagnum moss or peat. In a few weeks they will plump out and send up potato-like sprouts. Examine your tubers occasionally to be sure they are not standing on their heads. Damp sand could also be used. Be careful they are not too damp as Gloxinia bulbs easily putrefy.

Now they are ready to plant in individual pots. Use a seven or eight inch pot for mature bulbs as they are gross feeders. In some localities the soil seems to be ideal for them. Here, our soil is too black and heavy, which needs sand to keep it friable. I use three parts garden loam, two parts well rotted cow manure and one part sand. Add 4 tablespoonsful of bone meal or twenty percent super phosphate to each peck of this soil mixture. Plant the tuber close to the surface so the top will be exposed. Do not press the soil as firmly around the bulb as you would in planting a geranium. Water moderately until new growth begins. Over-watering stunts the plants and brings on disease at the base of the leaf stalks.

A mature tuber will send up many sprouts. You can cut off the strongest to root in water. These root very quickly and form bulbs which will flower sooner than one started from a leaf. Do not worry about the sprouts as the strongest usually crowd out the weaker ones and the weaker ones become shaded and quit growing.

(Continued in April Number.)

GARDENS FOR DEFENSE

Mrs. R. J. Duncomb, Luverne, Minn.

When speaking of gardening for defense, we usually think of those gardens which produce food only; it can also include our flower gardens. Let them be one of the lines of defense which will hold out against moments of loss and discouragement which will cheer and encourage by its beauty.

There are many useful plants which may grow in our flower beds and bring something other than beauty. There are the herbs which we use in seasoning poultry and meats to make them more palatable. Sage is one of these, also are thyme and mint. These are easily grown from seed or cuttings, or may be handled neighborly-fashion over the back fence. When matured they may be washed, dried and stored in paper bags to be used at will. Or they may be finely crumbled when dried and stored in covered glass jars.

Not herbs, but used to heighten the appearance of vegetable and meat dishes, are parsley and leafy ornamental kale. These also can be dried and stored. The kale has a pretty green curly leaf, which stays green until severe frost, but being a large plant should be planted back of the flowers where it will make a good foil for bright blooms of tall zinnias or marigolds. The parsley may be used as borders or perhaps grown in urns or window boxes. In the fall it can be potted and will help supply the necessary green food we all need in winter. Parsley seed is slow in germinating and needs to be started very early. Some varieties are more curly than others so if wished to ornament a flower garden as well as to be used later in the kitchen window still next winter, choose the more decorative variety. It is low and will also be bright and green when frost comes.

Some time ago my mother used to make a jelly from the green parsley leaves which looked like honey and tasted delicious with meats. Pectin such as part apple juice would have to be used with it to make it set.

Gardens on the farm have plenty of room for both flowers and vegetables but where space is limited, beets planted around the taller perennial flowers would be beautiful as well as useful. When the beets are pulled in the fall, or thinned during the summer the bed would not be injured in the least. Carrots could be also used in this way.

The ornamental pepper is too strong to use as flavoring for food; but there are several varieties found in catalogs dealing with garden seed. A few plants of these can be also used in a flower garden and will supply all the peppers necessary.

Okra as a vegetable is a common garden plant; but have you ever thought of it as a back ground plant in the flower garden or even as a hedge? It is a decorative plant in every respect—quite as much so as hibiscus or hollyhocks. It grows quite tall with beautiful cut green leaves.

(Continued on Page 11)



We wonder whether Ted or the natives killed this huge antelope in the jungles of Africa.

A LETTER FROM EGYPT

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

Assiut, Egypt,
October 12, 1941

Dear Folks, and
Happy Birthday, Dad.

I just received your letter of August 30 and I had been worrying just a little. I also got a July newspaper. I read every word of it, even the want ads.

We had a cold wave here this week, and the temperature went down to 65 degrees. It was delightful to feel the cool wind blowing through my hair. It won't be long now before our winter season begins.

This morning I went to the students church for their communion service. How I do wish all those with Field blood in their veins could have seen the beautiful flower arrangements. We have such nice flowers here, all the year. I asked the man in charge of the flower gardens here at the college, why we could not have sweet peas all of the year, instead of just during the winter months. He told me that in other months than the winter ones, the plants grow so rapidly that they go to stalk instead of blooming. Growing conditions are so good here, that they actually have to figure out ways to retard the growth of some plants. Aunt Helen would surely love to garden here.

We have had as our guest here at the school, a Mr. Villmer and his wife. He is a refugee from Germany. His wife is a wonderful vocalist and he is a fine pianist, so we have had some wonderful music. He has been Choirmaster of the English Cathedral in Cairo. Mr. Villmer is very fond of animals and spent much of his time at our dairy admiring the purebred stock we have there. The other day before school started they had some of the finest Jerseys out on the campus to eat off some of the grass. I wish you could have seen the picture they made—Jerseys grazing under the palm trees, with the desert in the background.

The other night I gave a talk to the YMCA, here at the college. I told them about my summer's trip and when I ended my talk I showed them a musical instrument that I had obtained from a native of a cannibal tribe in the South. I played the instrument

a bit, making a sound like a "kitten on the keys". When I finished, a few of our students who live in the North Sudan, and who had heard these instruments before, asked me where I had learned the tune that I played. Of course I was completely surprised for I hadn't even tried to play a tune. From this incident you can get some idea of what the native music must sound like.

Some people have the wrong idea about missionaries having servants. In the first place, missionaries are sent out here to do mission work and not to spend all their time cooking, washing, ironing or mowing lawns. In the second place, because of the complete lack of even the simplest labour-saving devices such as a stove, washing machine, etc., no American woman is strong enough to do housework in this climate. If I wanted to get a houseboy to work for me, he would only want five cents a day, and he would work from sunrise to sunset and longer, and consider himself lucky to have such an easy job.

The Egyptian Government has a new law. It says, in effect, that if I have \$10 in a bank in America and wish to spend it, I must get permission from the Egyptian Minister of Finance. The American Consular officials are trying to get Americans exempt from the law, which was mainly meant for Egyptians with American holdings. As yet I have not heard how well they have succeeded. I enjoy the pictures you send and am sending you some, although the censor may take them out of this letter. (He did!)

Lovingly, Ted.

MY TASK

I'm sorry, Lord, I did not know
When some one came today
And asked for help—I only said
There was another way
For him to get the things he asked—
You see, I just refused my task.

I did not mean to do this thing,
For when I prayed at dawn
I was so sure I would not fail,
That I would not go wrong.

But there was much to do,
Dear Lord, I let things crowd You
out,

I'm sorry—but I'm thankful
I can make another start.

Mrs. Walter Carrick,
Diamond, Mo. (Shutin).

A KITCHEN-KLATTER GOLD STAR MOTHER

Mr. and Mrs. John A. Kempf of Easton, Iowa, have been notified of the death of their son, Warren, at Pearl Harbor. Two other sons have joined the navy to serve for 20 years, they say, if it takes that long to win this war. Another son is in the army. May God comfort these brave parents, is the prayer of each one of us.

That Lunch Box

I am much interested in the subject you have brought up for discussion, that of making our schools even better than they are now, and our children happier and more industrious pupils. I used to walk to school, winter and summer, when I was a child, and carry my lunch, and I still remember that awful feeling I experienced when I opened my lunch pail to discover that I had forgotten to put in the spoon I needed to eat the stewed fruit or pudding that was part of my lunch. When my own children started to school, I sent a box of paper spoons with them and had the teacher put them away so that when some child forgot to bring a spoon he could use one of the paper ones.

I think all teachers of rural schools should require their pupils to sit quietly in their seats for at least fifteen minutes while they eat their lunches. Otherwise, the boys especially, will grab a sandwich in one fist while they punch one another with the other and run madly about gulping their food, which certainly isn't helping their digestive systems any.

One mother told me she had been so pleased because her little boy was bringing his lunch box home empty every evening, thinking he was eating all of the food she had so carefully prepared. Suddenly he began bringing home more than half the food she had sent with him. When she questioned him about it, he said, "O! that nice little dog that used to come to school doesn't come any more so I can't feed him."

A friend of mine told me that when she and her brothers and sisters went to school many years ago, their mother put soaked dried apricots between slices of buttered bread for their sandwiches, day after day, with scarcely ever a change. She said they never ate the apricots but kept them until after school had closed for the day, when they used them to pelt their schoolmates on the way home from school. So it would be wise for mothers who spend so much time and effort in preparing nice things for their children's lunches to make sure they are not used to feed stray dogs, or worse yet, for ammunition to carry on school fights!

—Mrs. Eli Espe, Radcliffe, Iowa.

MARCH

Strong winds and melting snow,
And the wild geese on the wing,
The glint of daffodil in the grass—
These are the signs of Spring.

Ducks wading deep in puddles,
Their yellow boots washed bright,
Pussywillows wearing bonnets,
As children laugh in delight.

Torn gray clouds, wet slippery streets,
But maybe a blue bird will sing;
As ever the old enchantment lives
In each returning Spring.

—Mary Duncombe

Buy Defense Bonds and Stamps.

A LETTER FROM LUCILE

Dear Friends:

I have the feeling that tonight Mother is sitting at her desk in Shendoah writing her letter to you, and probably she is telling you about Dorothy's and Dad's trip to California. Well, here at this end of the line I am sitting at my desk telling you that I am waiting most anxiously for Dorothy and Dad to appear. When Frank stopped in last night on his way home from the plant we all agreed that surely they would arrive in Hollywood tonight, but it is almost one-thirty now and I've almost given up. My, I have even had the coffee pot all ready, and some white cake that could be cut and served at a moment's notice.

It seems that quite a bit has happened since last I wrote. For one thing we have had the pleasure of "company". Russell's only sister, Boletta, (this is a Norwegian name) who is younger than he, came out from Minneapolis two weeks ago for a visit with us. I have certainly enjoyed having her here with us, and she is constantly thrilled with the various sights in California. This is her first big trip away from Minneapolis, and you know how exciting it is when you first travel alone.

Dorothy doesn't know it yet, but she is going to be downright excited when she arrives here and finds that she and Frank, and Russell and I will be living in the same apartment house. When she left here in January she expected to live miles from us, but after going on many house-hunting expeditions with Frank we finally wound up only two blocks from our house. He took a very nice apartment in this four-apartment building, and Dorothy was awfully pleased when she heard that we were going to be so close together.

The story grows more complicated, however. One night last week Frank stopped in for coffee and told me that the people who lived in one of the apartments upstairs were moving out after a ten years stay, and he wondered if we would like to move in. I said that I didn't want to live on the second floor, so he said that he and Dorothy would take the upstairs apartment, and Russell and I could have the downstairs apartment. I know that Dorothy will hardly be able to believe this until she sees us right out in front with our first load of possessions. It will certainly be nice for us, and we're more than pleased at the way things have turned out.

SO, when you read this you can imagine Dorothy and I together in Hollywood, and I want all of you to reassure mother in your letters that you can get along without her for a month so that she can come and visit us before long. It will be convenient for her because she can sleep downstairs in our apartment, and it won't be much of a trick for her to get up the long straight flight of tiled steps to visit Dorothy. You will come and visit us, won't you mother?

The first thing that is going to hap-



Frank Johnson, my daughter Dorothy's husband.

pen in our new apartment is a wedding. Boletta is being married next Sunday afternoon to the boy to whom she has been engaged for a year. He is stationed with the marines in San Diego, and it gives me a pang to think of the future, but we're going to act as though we had never dreamed he might be sent away. The Norwegian Lutheran minister is coming to read the ceremony, and Russell is going to decorate the living room with spring flowers, and I am going to have a little reception afterwards and serve cake and coffee. It will be the first wedding that Russell and I have ever had in our home, and we're as excited as Boletta at the prospect.

These are busy days for me. Every afternoon at one o'clock I start the long trip downtown, and this means into the heart of Los Angeles, for I am working in the Red Cross office. My hours are from two until ten in the evening, but it takes an hour to make the trip each way, so I must leave here at one and I never get home before eleven. It's a busy, busy office and I feel that I'm helping to do my part when I sit there and type stacks of file cards.

Now I have definitely given up the hope of seeing Dorothy and Dad tonight. It is two o'clock now, so I'm sure they will be here before lunch tomorrow and you can think of us eating our meal out in the California sunshine.

My best to all of you,

Lucile.

IT CAN BE DONE

A friend who lives out in the part of Nebraska where there has been many years without crops, sent me such an inspiring letter that I wrote and asked her to let the rest of us know what her philosophy was. She seemed to get so much out of life and make such a wonderful home for her family, without spending money. With conditions as they now are, this letter will be an inspiration to many who are having to learn to economize as they have never done before.

"As to our philosophy which has kept us going, I guess it has been more good luck, management and plenty hard work than philosophy. It has been difficult to decide just which things were most essential. We have

denied ourselves some pleasures, many of which we are as well off without, such as not using the car except when necessary, not buying knick-knacks to eat when in town, perhaps not painting and papering the house as often, not replacing worn out articles in many instances, not going to movies and carnivals and fairs, doing without a phone, I do without permanents, not buying new clothing except when absolutely necessary, not taking long trips just for pleasure, being satisfied with our old car as long as it "gets us there and back".

However, we have kept some good reading material in the house and sent for books from the State Library. We trade magazines with three neighbors. We have been satisfied with a fair radio and made a wind charger to run it. We have not failed to take snapshots of the children to be cherished later, neither have we failed to make all the holidays something to be remembered by the kiddies, but not by spending a lot to do it.

As to the hard work my husband has not had sufficient help and does so much of his own repairing and making necessary equipment from old materials. He works long days all winter. As for myself, there are so many ways I have tried to manage. I cut the children's hair, I make their clothes and sew for myself. We still have plenty of bed linen etc., but it is made from feed sacks now. I make all the children's mittens, the caps, the house slippers etc., from old material. I used to buy bread occasionally and cookies and cold meats and prepared foods, etc., to save a little work, but that had to be stopped. We have had plenty of eggs and milk and I've always tried to have fruit for the children especially, and some vegetables, but it was often hard to have vegetables. We fixed our garden so we could use what water there was to spare on it and I've spent hours and hours irrigating and with the exception of one year when poison did not check the hoppers, I have had some garden. I've canned everything I could, buying the material when I didn't have it. Sometimes our summer meals were a lot like our winter ones when the fresh vegetables were lacking but I have tried not to stint too much on the food for health's sake. When I think of all the hungry people there must be in the world, I think we are indeed fortunate and sometimes I just wonder "Who am I, that I should have so much?"

Of course, it's been hard to year after year see our hopes for a good season go—and it's been harder to see the trees, the shrubs, the native pastures die, so many farms abandoned and the buildings deteriorate beyond repair. It has been with regret, too, that we've seen neighbor after neighbor leave and our community suffers their loss, but we've kept our school and church and club going and consider contributing to their maintenance a necessity. But with all this, I think we've been as happy through these years as before and far more appreciative of our blessings."

SHORT CUTS I HAVE LEARNED IN MOVING

Mrs. Arthur M. Baldwin,
Fremont, Nebr.

To many many people, moving day is the worst "bug-a-boo" they can possibly think of. However, it need not be if sufficient thought and preparation is given beforehand.

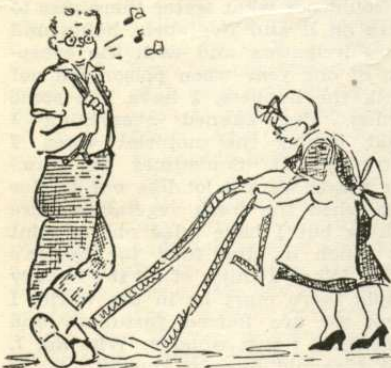
One should start making plans weeks ahead. Newspapers, and lots of them, should be at hand. Plenty of heavy cardboard cartons and as many wooden boxes as can be found.

About two weeks before moving day start laundering curtains, dresser covers, doilies, chair sets, boudoir pillows etc., a few at a time. These should then be placed in a long and wide curtain box which can be found in a drapery shop. See that the heavier things are placed at the bottom so that the ruffled curtains may be placed in lightly. You will find they need no pressing when ready to hang and what a help to have all these articles clean and ready.

Wrap your good china in torn sections of newspapers—heavy pieces placed in bottom of container, of course, and I find the clothes basket is a fine receptacle for this purpose. One can lift it right into the back seat of the car so it will be moved carefully.

Your wash tubs or bushel baskets are fine for packing books. (I found one can borrow as many of the latter as needed from your grocer.)

Pictures should be well cleaned and then wrapped with plenty of newspapers around and between; place large ones on the bottom. Build up and fit in smaller ones, all wrapped securely with more newspapers and tied with twine. I have used this method many times and have never had one broken.



See that all throw rugs are thoroughly cleaned, rolled smoothly and tightly and tied with twine, so as to be picked up easily.

Bedding from each bed, including pillows and pajamas, should be wrapped together in large sheet or old blankets. Perhaps you will have four or five such bundles but when the beds are set up, each bundle can be placed on its respective bed and bed-making is soon done. Any one moving knows how important it is to get those beds in shape pronto, for moving day makes wearisome folk out of the best of us.

If possible move your clothes in your own car by spreading out in back seat. However, it is easy to slide some ten or twelve hangers into these large cleaning bags and then be sure and tie all twelve hangers with heavy twine so they can be picked up and all hold together. This way your clothes will stay clean and easy for moving men to handle.

Fill up bureau drawers with smaller articles of wearing apparel and in between these tuck your toilet articles such as brush, comb, hand mirror etc. If these drawers do not lock, fold a small piece of paper several times and when drawer is nearly closed force paper in and then finish closing. This will hold the drawer securely. Do this also with the doors on your buffet or side-board.

If you can find a real large carton, all spare bedding and linen from the linen closet should be packed in same—always "label" each box as you go along for future helpfulness.

Fruit in the basement can all be taken care of days ahead of time by placing in cartons—peach crates are very handy—wrap newspapers around each jar if they are to go very far and over bumpy roads.

Every day dishes, pans, stock of towels, canned goods supply from cupboard shelves, in fact all kitchen contents should go into cartons and be labeled "Kitchen". Mother to be on hand when these are ready to be unpacked so every article goes just where it will be in the handiest place.

Reserve one carton for the few dishes needed to feed family, silver, coffee-pot and coffee, fry pan, matches, etc., so all is together for a quick meal. A large pail reserved for refrigerator contents should be placed right by above carton so both are moved at same time.

As to food for moving day—quite often some good friend or relative will offer to prepare a hot meal for you and my! but that's sure a load off one's mind. However, one can make a large kettle of soup the day before. The next morning before the stove is disconnected reheat soup to the boiling point and fill your large thermo jug with it. Then with plenty of crackers, a can of fruit and cookies, one makes out fine, providing you know just where that box is that contains the necessary dishes, silver, etc.

Another pail should be filled with soap, towel, cleaning powder, ammonia, shammy, etc., so when one wants to do that part of work, equipment is all together.

Try to arrange a few days before moving to wash and iron all soiled clothes so you will have the entire week following moving day to get settled and adjusted to your new surroundings—and unpack all of those many cartons.

It is such a help when moving if some one can be at the new location to tell the moving men into which room the furniture goes. Be sure your large rugs are the last things to go into the van so they can be removed at the new location and the furniture placed around on it.

KMA PROGRAM SCHEDULE

SHENANDOAH, IOWA
960 Kilocycles

BLUE NETWORK COMPANY MUTUAL BROADCASTING SYSTEM

4:30 a. m.	—Sunny Risers
5:00 a. m.	—Haden Family
5:45 a. m.	—Carl Haden, Jr.
6:00 a. m.	—News
6:15 a. m.	—Breakfast Belles
6:30 a. m.	—Nat. Farm & Home Hour
7:00 a. m.	—Earl May and the News.
7:15 a. m.	—Stamp's Quartet
7:30 a. m.	—Frank Field
7:30 a. m.	—Morning Worship (Sun.)
7:45 a. m.	—Haden Children
8:00 a. m.	—Morning Headlines
8:15 a. m.	—Green Mt. Hillbillies
8:30 a. m.	—Back To The Bible
9:00 a. m.	—Homemaker's Visit
9:00 a. m.	—Sunday School Lesson (Sun.)
9:30 a. m.	—Stamp's Quartet (Sun.)
9:50 a. m.	—Melody Ann
10:00 a. m.	—Earl May and the News
10:00 a. m.	—Church Services (Sun.)
10:30 a. m.	—Lone Journey
10:45 a. m.	—Ma Perkins
11:00 a. m.	—Frank Field
11:15 a. m.	—Toby and Susie
11:30 a. m.	—KMA Country School
11:50 a. m.	—Earl May
12:15 p. m.	—Market Reports
12:30 p. m.	—On Parade
12:35 p. m.	—Midday Melodies
12:45 p. m.	—Daily, Farming For Freedom
1:15 p. m.	—Blackwood Brothers
1:30 p. m.	—Kitchen-Klatter
2:00 p. m.	—Lem Hawkins
2:30 p. m.	—Chick Holstein
2:45 p. m.	—Frank Field
3:00 p. m.	—Ozark Opry
3:30 p. m.	—Real Jig Time
3:45 p. m.	—Girls of the Ozarks
4:00 p. m.	—News
4:00 p. m.	—Back To God Hour (Sun.)
4:15 p. m.	—S. O. S. Program
4:30 p. m.	—Cowboy Tunes
4:45 p. m.	—The Carter Family
5:00 p. m.	—Hillbilly Tunes
5:15 p. m.	—Secret City
5:30 p. m.	—Jack Armstrong
5:45 p. m.	—Captain Midnight
5:45 p. m.	—Over Our Coffee Cups (Sun.)
6:00 p. m.	—Fulton Lewis, Jr.
6:15 p. m.	—Evening Melodies
6:30 p. m.	—Earl May and the News
7:00 p. m.	—The Green Hornet (Sat.)
7:15 p. m.	—Highway Patrol Program (Wed.)
7:30 p. m.	—Food Will Write the Peace (Mon.)
7:30 p. m.	—Meet Your Navy (Tues.)
7:30 p. m.	—F. Y. I. (Thurs.)
7:30 p. m.	—Swop Night (Sat.)
8:00 p. m.	—National Radio Forum (Mon.)
8:00 p. m.	—Famous Jury Trials (Tues.)
8:00 p. m.	—Basin St. Chamber Music Society (Wed.)
8:00 p. m.	—America's Town Meeting of the Air (Thurs.)
8:00 p. m.	—Spin & Win With Jimmy Flynn (Sat.)
8:30 p. m.	—For America We Sing (Mon.)
8:30 p. m.	—Symphony Concert (Tues.)
8:30 p. m.	—Cab Calloway's Quizzicale (Wed.)
8:30 p. m.	—Rochester Civic Orchestra (Sat.)
8:45 p. m.	—Songs by Dinah Shore (Sun.)
9:00 p. m.	—Raymond Gram Swing (Thurs.)
9:00 p. m.	—First Piano Quartet (Thurs.)
9:00 p. m.	—Boxing Bouts (Usually Friday)
(TO BE ANNOUNCED)	
9:00 p. m.	—Bob Ripley—Believe It Or Not (Sat.)
9:00 p. m.	—Old Fashioned Revival Hour (Sun.)
(TO BE ANNOUNCED)	
9:30 p. m.	—Boxing Bouts (Usually Tuesday)
9:30 p. m.	—News Here and Abroad (Wed.)
9:30 p. m.	—Your Defense Reporter (Thurs.)
10:15 p. m.	—Newstime (Mon, thru Sat.)
11:00 p. m.	—Newstime (Sun.)
10:00 p. m. to 12:00 Midnight	—Dance Bands: Lou Brees, Jan Savitt, Artie Shaw, Russ Morgan, Ted Steele, Jo Sudy, Jimmy Dorsey, Glenn Miller, Johnny Long, Lang Thompson, Carmen Cavallero, Henry Busse, and others.

Buy one of my Vegetable books. Many new and appetizing ways to cook vegetables. Price 25¢. Order from Leanna Driftmier, Shenandoah, Iowa.

HEALTH HINTS

By Mrs. Walt Pitzer

This month "my chat" is about overweight and communicable diseases, especially measles. The former idea that children should have measles and whooping cough is tabooed. Avoid exposure if possible and ask your doctor about immunization against contagious diseases.



Mrs. Walt Pitzer

Perhaps the most frequent way diseases spread is through coughing and sneezing, for the germs are in the spray which comes from the nose, throat and

lungs. Measles are most serious to children under age four and the older unhealthy child.

First symptoms are running nose, watery eyes, cough and some fever, then later the rash appears. Protect the eyes from light and keep child in bed in a warm ventilated room with plenty of moisture in the air. Give plenty of fruit juices and water to drink. A soothing oil such as sweet or olive oil may be used on the skin to allay the irritation.

The method of giving the child a hard sweat to make him "break out" has been changed and now medicines are used to produce the desired effect without the complications sometimes caused by the old method.

Complications to be watched for in measles are ear infections or pneumonia.

If you are not just a wishful thinker and really want to reduce, you can do so. First have a pair of scales near your bed so you can weigh yourself night and morning, make a record on paper of your weight. This is a great encouragement and overcomes the subconscious worry that you may be gaining.

Second, find your normal weight by considering the weight at which you feel the best. Also consider your "build", for weight should be evenly distributed and abnormal bulges should be looked upon with suspicion of glandular disturbance. Determine your parents natural tendency toward weight.

The abnormal craving for sweets, starches and extra bites may be satisfied to some extent by eating more meat, wheat germ and yeast. Late authorities advise us to take vitamin B1 tablets. They do not claim vitamin B1 will reduce us but they say when we return to better health the weight can be controlled more easily.

I will chat some more about reducing next month. If I can help you with your problems, write me at Shell Rock, Iowa. Please enclose stamped envelope.

Buy Defense Bonds and Stamps.

From My Letter Basket

By Leanna Driftmier

QUESTIONS AND ANSWERS

QUES. "Recently I had an experience that hurt me deeply and I've been wondering what I should do. For seven years I have belonged to a bridge club that meets twice a month. There are twelve of us, and when a member moved out of town I proposed the name of my dearest friend to fill the empty place. Much to my disappointment her name was voted down without any explanation and a newcomer in town was chosen. I'm almost tempted to drop out. What would you do if you were in my place?"—Mrs. L. W. Kansas City, Mo.

ANS. "I really believe that this experience, or something very near to it, happens to most of us at least once in our social life. I think it's a mistake to drop out, or to brood over this and allow it to spoil your pleasure in a club that you've enjoyed for seven years. Prove to yourself that you are big enough to overlook an action that may have sprung from petty motives. Possibly it didn't. You don't know for certain. So, I'd say to keep right on going—let bygones be bygones.

QUES. "This may sound like a small problem, Leanna, but what am I going to do with the three children next door who practically live at our house. I like them and want my own two children to have playmates, but this morning to night business is getting on my nerves."—Mrs. S. P., Grinnell, Iowa.

ANS. "Why don't you turn over a new leaf by calling your youngsters and the neighbor's youngsters into a regular meeting. Don't be cross or high-handed. Let them help you in setting certain hours for playing together, and make them feel responsible for seeing that the rules and regulations are kept. Nip the first breakdown in the bud. I believe that if you go at it in the right way you can straighten out this problem without arousing hard feelings.

QUES. "My mother-in-law is coming to spend two weeks with us in April and I'd like to entertain for her while she is here. What would you suggest?"—Mrs. G. E. Lawrence, Kansas.

ANS. "Although many people feel that a large tea is the ideal way for introducing a relative to new acquaintances, I've always been more inclined to think that a smaller party is better. People don't have a good opportunity to know each other when there is a crowd and considerable confusion. It would be nice to select a few friends of your own age and an equal number of older women your mother-in-law's age for an afternoon kensington. With this kind of an affair she will have more opportunity to visit with women who no doubt will want to see her again.

QUES. "Our son, nineteen, makes life pretty miserable for us unless he is allowed to have the car almost every night. I want him to have a good time, and yet he has no sense of responsibility and thinks nothing of driving home with an empty gas tank at two in the morning. Did you have this situation with your boys?"—Mrs. E. H. St. Cloud, Minn.

ANS. "We have had our car problems, of course, but not exactly this kind. We made it clearly understood that the boys could take our car *only* if we didn't need it, and they were expected to put in as much gas as they used during the evening. If they banged up the fenders they had to pay for the repairs out of their own pockets, and unless it was an extra-special occasion we expected to have the car in the garage long before two o'clock. You might try this with your boy and stick to it even if he sulks. Don't wait any longer to start putting your foot down.

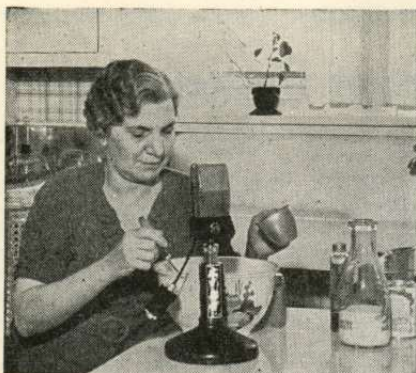
QUES. "When our baby was born six months ago my husband's parents sent a check for \$20.00 that was to be used to start a bank account in the baby's name. I didn't have a baby carriage and couldn't afford to buy one, so I used some of this money to get what I considered a necessity. My husband thinks I did the wrong thing, and he's talked about it so much that I don't know if I'm in the wrong or not."—Mrs. H. R. Iowa Falls, Iowa.

ANS. "If you had bought anything for yourself or for the house with any of that check I'd say that you'd done the wrong thing, but a baby carriage is a real necessity and if you couldn't get the money together for it any other way I don't see why you shouldn't have spent some of the gift with a light heart. After all, the baby will enjoy a carriage more than a bank account at this tender age. However, I'd make a genuine effort to deposit the amount you spent for the carriage and have the account read \$20.00 in the not too distant future.

QUES. "We are planning to buy some new living room furniture this spring and I'm wondering if you'd advise getting an overstuffed davenport with two matching chairs."—Mrs. F. D. Hannibal, Mo.

ANS. "Trends in furniture change very quickly. It was the height of fashion to have a davenport and two matching chairs not so long ago, but at the present time people are buying a lighter type of davenport without the matching chairs. Personally I like this, for three big pieces upholstered in the same color can get very monotonous.

Listen to the Kitchen-Klatter Program at 1:30 p. m., over KMA.



"Recipes Tested in the Kitchen Klatter Kitchen"

By LEANNA DRIFTMIER

RECIPES

MAPLE SYRUP GINGERBREAD

- 1 cup maple syrup
- 1 cup sour cream
- 1 egg, well beaten
- 2 1/3 cups sifted flour
- 1 3/4 tablespoons soda
- 1 1/2 tablespoons ginger
- 1/2 teaspoon salt
- 4 tablespoons melted butter.

Combine maple syrup, cream and egg. Sift dry ingredients and stir into this liquid. **Beat well.** Add butter last. Pour into greased oblong pan. Bake in 350 degree oven for 30 minutes. Serve hot or cold with whipped cream, or it may be iced.—Mrs. John A. Fulton, Leon, Iowa.

HONEY NUT BREAD

- 2 1/2 cups flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 2 tablespoons shortening (butter, if possible)
- 1 cup honey
- 1 egg, well beaten
- 3/4 cup buttermilk
- 1 teaspoon grated orange rind (don't omit this)
- 2/3 cup raisins
- 1 cup nuts

Sift together the dry ingredients. Cream together the shortening and honey, add well beaten egg. Blend well. Add alternately the dry ingredients and the buttermilk, add grated orange rind and fold in raisins and nuts. Line the bottom of a loaf pan with wax paper. Pour in batter and let stand for 15 minutes before baking. Bake at 300 degrees for 1 hour and 20 minutes.—Mrs. Clarence E. Peters, Lorraine, Kansas.

HONEY AND APRICOT MARMALADE

Wash carefully and soak overnight or for several hours 1 cup of dried apricots. Drain thoroughly and grind. Measure ground pulp and for each cup of pulp add 1 1/2 cup strained honey. Blend well, put in glasses and seal with paraffin. That is all. No cooking required.—Mrs. Clarence E. Peters, Lorraine, Kansas.

ALL-HONEY COOKIES

- 1 cup butter
 - 1 cup honey
 - 3 3/4 cups flour
 - 2 teaspoons soda
 - 1/2 teaspoon cinnamon
 - 1/2 teaspoon cloves
 - 1/2 teaspoon allspice
- Boil butter and honey about 1 minute. Sift dry ingredients together and add to cooled honey mixture. Roll. Be careful when baking, as they burn easily. Bake at 350 degrees for about 12 to 15 minutes.—Mrs. Geo. Wm. Knox, Altoona, Ia.

HONEY WHITE CAKE

- 1/2 cup shortening
 - 1 cup sugar
 - 1/2 cup honey
 - 3 cups sifted cake flour
 - 3 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1 cup milk
 - 4 egg whites
- Cream shortening, honey and sugar thoroughly. Add sifted dry ingredients alternately with milk, starting and ending with dry ones. Fold in stiffly beaten egg whites. Bake in two 9-inch layer pans in a 350 degree oven for 30 minutes.

SEVEN MINUTE HONEY FROSTING

Put 2 unbeaten egg whites, 1/2 cup white corn syrup and 1/2 cup honey in top of double boiler. Have water in bottom boiling. Beat with rotary beater for seven minutes or until the mixture is stiff enough to stand in peaks. Remove from heat. Add 1/2 teaspoon vanilla and a pinch of salt. Spread on cake. Cover with moist coconut.—Mrs. Henry Mengedoh, Herman, Nebr.

TAMALE PIE

Line a deep pie pan (pyrex is best) with thick cornmeal mush. Fry hamburger meat until brown but not thoroughly cooked. Season well with salt, pepper and chili powder. Add 1 cup hot water or tomato sauce and 1 tablespoon flour, and 1 onion, chopped. Pour into pie and cover with a layer of mush. Bake 45 minutes to 1 hour. Grease pan well before putting in the mush.—Esther Smith, Stewartville, Missouri.

MASHED POTATO DOUGHNUTS

- 2 eggs, well beaten
 - 1 cup sugar
 - 1 cup cold mashed potatoes
 - 3/4 cup sweet milk
 - 3 1/2 cups all purpose flour (or enough to roll)
 - 4 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1 teaspoon vanilla
- These are good plain or rolled in sugar. They do not absorb the grease.
—Mrs. Claude Lee,
Manhattan, Kans.

SALMONBURGERS

- 1 small onion, minced
 - 3 tablespoons butter
 - 1 1-pound can salmon
 - 3/4 cup coarse cracker crumbs
 - 2 eggs, slightly beaten
 - Salt and pepper
 - Large buns
- Saute onion in 1 tablespoon butter until soft. Flake salmon, add onion, crumbs, eggs and seasonings. Mix well and form six thin cakes. Brown quickly in remaining butter. Split buns, place hot salmon cakes between, and serve with dill pickles, catsup or mustard.

SOUR CREAM MOLASSES COOKIES

- 3/4 cup fat
 - 3/4 cup brown sugar
 - 2 eggs
 - 3/4 cup molasses
 - 3/4 cup sour cream
 - 1 teaspoon soda
 - 1 teaspoon salt
 - 2 teaspoons ginger
 - 2 teaspoons cinnamon
 - Flour
- Cream fat and sugar, add eggs and molasses and mix well. Sift soda, salt, ginger and cinnamon with 1 cup flour and sift. Add sour cream alternately with this 1 cup flour and enough more to make a dough of rolling consistency. Cut and bake in hot oven.—Eileen Goebel, R3, Remsen, Ia.

CORN CUSTARD

- 4 slices bacon
 - 1 stalk celery
 - 1 can corn
 - 2 teaspoons salt
 - 3 eggs
 - 1 small onion
 - 2 tablespoons green pepper
 - 3 pimentos
 - 1/8 teaspoon pepper
 - 1 cup milk
 - Cheese crackers
- Dice the bacon, brown and add the diced green pepper, celery and onion chopped fine. Cook slowly for 5 minutes. Add the corn, pimento cut in strips, seasoning, eggs and milk. Mix well. Pour into well greased baking dish and place the crackers in an attractive design on the top. Set in a pan of hot water and bake in a moderate oven 35 degrees, for an hour. Serves 8.

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Suggested Menus and Recipes

by

Mrs. Glenn Williams, Augusta, Kans.

MENU

Baked Pork Chops Mashed Potatoes
Lima Beans in Lemon Butter
Lettuce and Tomato Salad
Cornbread
Baked Apples in Cream

Baked Pork Chops

Dip pork chops in 1 egg beaten with 2 tablespoons milk. Season, then roll in crushed cornflakes. Dot with butter, bake 15 minutes in hot oven, turn chops and bake 15 minutes longer.

Lima Beans in Lemon Butter

2 cups cooked lima beans, 1/4 cup butter, 1/2 teaspoon salt, 1/8 teaspoon pepper, 1 tablespoon lemon juice, 1 tablespoon minced parsley. Heat in double boiler.

Baked Apples in Cream

Peel and core 6 apples, dip in melted butter, then in a mixture of sugar and cinnamon. Then roll in fine bread crumbs. Fill centers of apples with chopped dates, broken nutmeats, a few raisins and a little honey. Dot with butter. Bake 20 minutes, add 1/2 cup cream and bake until apples are tender.

Cornbread

3/4 cup flour, 3 1/2 teaspoons baking powder, 3/4 teaspoon salt, 3 tablespoons sugar, 1/2 cup cornmeal. Mix well. Combine 1 egg, beaten, 3/4 cup milk, 3 tablespoons melted butter and add to dry ingredients. Bake at 350 degrees for about 30 minutes.

MENU

Meat Porcupines Baked Potatoes
Buttered Cabbage
Banana Boat Salad Fig Pudding

Meat Porcupines

1 1/2 pounds ground beef, 1/2 cup uncooked rice, salt and pepper to taste, 2 well beaten eggs, 1 onion

(ground), 1/2 cup milk. Roll in balls, place in a greased casserole, cover with 1 can tomato soup. Bake 1 hour at 350 degrees.

Buttered Cabbage

Cook shredded cabbage 7 minutes in just enough water to prevent burning. Add salt to taste and a lump of butter; and a little cream, if desired.

Fig Pudding

3/4 cup thin cream, 15 fig bar cookies, finely crumbled, 1/2 teaspoon vanilla, 1/4 cup nut meats cut fine. Mix well. Chill 2 hours. Top with whipped cream.

Banana Boat Salad

Scoop out ripe bananas to form a boat shape. Place on beds of shredded lettuce, fill boats with chilled applesauce. Top with whipped cream and crushed pecan meats.

MENU

Liver Loaf Buttered Rice
Browned Parsnips
Cabbage Salad Apple Crisp

Liver Loaf

Grind 1 1/2 pounds liver, 1 onion, 4 slices dry bread, 1/2 pound bacon. Add 1 teaspoon salt. Place in loaf pan. Pour 1 can tomato soup over it. Bake 30 minutes at 300 degrees.

Browned Parsnips

Pare parsnips, slice in 1/2 inch slices. Cook in very little water until tender. (Let cook until the water evaporates), then brown the parsnips in a little butter or bacon fat.

Apple Crisp

Pare and slice 6 tart apples into a baking dish. Sprinkle with 1/2 cup brown sugar mixed with 1 teaspoon cinnamon. Add 1/4 cup water. Mix 1/2 cup white sugar and 1/2 cup flour; cut in 3 tablespoons butter. Sprinkle over apples. Bake about 1 hour at 350 degrees.

"Tell the lady who had trouble with her waffle iron sticking to rub a piece of paraffin on both top and bottom of the iron while it is hot and then pour on the batter as usual. When cooked, throw this waffle away, then continue with your waffle baking. This is what the dealer told me to do when I bought mine last winter."—Miss Allien Ragoss, Louisville, Nebr.

When making extra pie crust, instead of putting it in a pan and storing till wanted, try rolling it out on waxed paper, then roll up, snap a rubber band around it and store in refrigerator.—Mrs. J. A. Pierce, 648, Harrison, Council Bluffs, Ia.

Before placing a pound of butter in the refrigerator, I cut it into 5 or 6 parts, depending on the thickness you like best. Then when I need to replace butter on the butter plate I can

take one of these out of the carton without having to soil a knife.—Mrs. H. W. M., Council Bluffs, Ia.

"I learned something new about frying hamburgers. Cut 4 inch squares of heavy oiled paper and put a round ball of hamburger on top of it, then put another square of paper and flatten out by pressing with a small enamel kettle. The oiled paper may be used again for the same purpose."—Mrs. Hazel Bonnett, Keosauqua, Ia.

"Did you ever put macaroni in navy beans when cooking? 15 or 20 minutes before the beans are tender, have plenty of broth over the beans and add a handful of macaroni. It's very good."—Mrs. Paul E. Frye, 111 So. West Street, Missouri Valley, Ia.

"Did you ever try powdered sugar instead of granulated for meringue on pies? I like it better."—Mrs. Arthur Johnson, R2, Webster City, Ia.

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NEIGHBOR BOB'S Dinner Table ALMANACK

I'd rather read a catalog than most anything. Getting the new catalog this year, just as in every other year, reassures a fellow that the world hasn't completely gone to pot.

Last month I mentioned that my wife makes a pie crust that's a lollapaluzer. Some folks asked for it, so I got the good woman to write it down. But be sure to make it with *Mother's Best Flour*—for you don't want to take chances on it not being light, tender and flaky. Here it is:

2 1/4 cups Mother's Best Flour, sifted.
1 teaspoon salt.
3/4 cup shortening.
5 tablespoons cold water (about.)
Sift Mother's Best Flour, salt together.

Add 1/2 of shortening and cut in until mixture is fine as meal. Add remaining shortening and continue cutting till particles are size of a large pea. Sprinkle water gradually over mixture. With a fork, work lightly into dough. Add just enough water to moisten. Makes enough pastry for a two-crust 9-inch pie.

And if that doesn't melt in your mouth I'm no judge of good eating. These are no days for grouchers. A smile always helps those whose troubles are great. Grump faces only make matters worse. Old whiskerface, George B. Shaw, hit the nail on the head when he said, "A pessimist is a man who thinks everybody is as nasty as himself, and hates them for it."

Sincerely,
Neighbor Bob.

THE GIFT BOX

By Gertrude Hayzlett

Several sisters have asked about making feather quilts lately—and here's how.



Gertrude Hayzlett

First, thoroughly clean and sun the feathers. They may be washed by putting 1 or 2 pounds in a cloth sack, basting the end shut, and running through several warm mild suds and 2 or 3 rinses. Hang on the line to dry and shake the sack several times during the drying process to fluff the feathers. Remove those feathers that have heavy quill stems.

Purchase 10 yards of 36-inch feather proof material. Cut this into 4 equal pieces, 2½ yards long. It is easier if you square the ends with a carpenter's square and cut straight, rather than tearing the material. Pin 2 of these strips together at 2 inch intervals, for each side of the quilt, and stitch with sewing machine. Press seams open. Then lay the two sides together, right sides in, and pin all around. The material slips and puckers in sewing, so very careful pinning is necessary. Stitch a half-inch seam all around, leaving an opening of 6 inches in the exact center on each end. Turn right side out and press edges.

Next, lay the quilt on a large surface—you may have to use the floor, or put it in quilt frames. Mark a line 6 inches in from the edge, all around the quilt. Pin or baste carefully, then stitch, leaving a 6 inch opening at the same place as opening on outside edge. These openings are to insert the feathers. Make 3 more rows of stitching in the same manner, each 6 inches in from the last row, and leaving the openings in each one. When all the stitching is done, there will be a series of "tunnels" around the quilt. Next, spread the quilt out on a flat surface again and pin-baste a center line across the quilt.

Before starting to fill, divide the feathers by weight and put them in two sacks. Use one sack full for each half of the quilt, that is, on each side of the dividing line you just pin-basted in. The center is filled first and the openings at each end of center oblong are closed by pin-basting. Then fill the tunnel next to the center and pin opening shut. Continue until all tunnels are filled and openings pinned. Fill the other half in the same way, then shake and pat well to be sure the feathers are equally distributed. If some of the tunnels are not as full as others, now is the time to even them up. When you are sure they are even, baste the openings carefully and then stitch. When putting the feath-

(Continued on Page 14, Column 2)



OVER THE FENCE

Mrs. Chas. Owen of Springfield, Missouri, sent me a lovely poetry scrapbook this past month. I am going to be happy to be able to share some of these poems with you.

Mrs. Arthur Baldwin, of Fremont, Nebraska, won the prize for the most helpful letter on "Moving Day". You will read it in this issue. The illustrations are by my niece, Ruth Sham-baugh.

How do you like the new cover design on this issue? I think it adds a lot to the appearance of the magazine.

Mrs. Sam Wilkin of Sutherland, Iowa, says that in order to have chickens produce lots of high quality eggs they have to have good care. The other day she found a double-yolked egg that weighed one-half pound. She knows, because she weighed it. She gathers about 250 eggs a day from her flock.

Mrs. Earl G. Kephart of Lakefield, Minnesota, is making a new bedspread. She is setting small sugar sacks together with an orchid material and in the center of each sack she will make a design with candlewick yarn.

Many of you have missed the voice of Helen Castle over the air on Kitchen-Klatter baking days, and wondered if she still helped me. Helen was married a short time ago and is now Mrs. John Henry, of Red Oak, Iowa.

Mrs. Lloyd Garrod, Salix, Iowa, has discovered a neat way to conserve sugar. She says, "Whenever I use a recipe calling for a cup of sugar, I remove a tablespoon of sugar and put it in the sugar bowl. I do not notice any difference in the cake and the sugar bowl is ahead a tablespoon of sugar."

My little grand-nephew, Luke See-hawer, who has been in the hospital with two broken legs, has returned to his home in Brillion, Wisconsin. He will have to have the casts on his legs for some time to come.

Mrs. Elmer Mensik who is moving to North Bend, Nebraska, was given a lovely chenille bedspread by some of her friends at Linwood, Nebraska, her old home.

Mrs. John Thorsnes of Story City, Iowa, has had a telegram from her husband who has been working on Johnson Island (one of those heavily bombed by the Japs) saying he had

been transferred to Honolulu. Here he is probably working repairing the damage done by the recent bombings.

With spring and busy days so near, it would be a good idea to send me a yearly subscription to the Kitchen-Klatter Magazine so you will not miss a single number.

Mrs. John Kucera of Linwood, Nebraska, has a family of 17 children, 13 boys and 4 girls. The girls are married and nine of the sons, leaving four boys at home. We can imagine it must seem strange for her to set the table for 6 instead of 19.

We have a new feature this month that I know you will find very helpful. Timely menus and recipes, prepared for you by Mrs. Glen Williams of Augusta, Kansas, who started taking prizes for her recipes when only nine years old. Write me how you like this latest addition to the columns of your Kitchen-Klatter Magazine.

Congratulations to Mr and Mrs. B. H. Winkie of Algona, Iowa, who have just celebrated their 60th wedding anniversary.

Will the lady who fed a family of five children on \$30 a month please tell us how this is done? We all need help in planning economical meals.

Mrs. Bertha Eads of Ida Grove, Iowa, has been informed by the War Department that their son is a prisoner of war in Guam. They were thankful to know he is at least alive and well.

The "Bessie Club" organized by Mrs. Bessie Waltemate of Waverly, Iowa, has grown to 75 members. The youngest member is nine, the oldest seventy-one. Anyone may join whose name is Bessie.

Through the Kitchen-Klatter Magazine, Lenore A. Darby of Greenfield, Iowa, found the address of a friend whom she knew 25 years ago. They were both made very happy.

Mrs. M. Phipps, Ogden, Iowa, has a stamp quilt which has in it 10,000 pieces. Besides making quilts, Mrs. Phipps has crocheted 9 bedspreads, 6 tablecloths and many other useful articles.

Now is the time to bring in some dwarf iris and force some early blooms. Put in a sunny window. They are a little slow getting started but keep them well watered and you will have some lovely blooms. Re-set outdoors after blooms wither.

My sister, Jessie Shambaugh of Clarinda, Iowa, has just written a service leaflet for Better Homes and Gardens on the subject of wild flowers. It is instructive and inspiring. I am sure you will be glad to know you can obtain one by sending 4 cents in stamps to Better Homes and Gardens, Des Moines, Iowa, and asking for Bulletin G. C. 20.

THE MOTHER'S ROUND TABLE

Written for Mothers by Mothers

THIS IS WORTH WHILE

By Helen Loudon

Did you ever go to an amusement park or carnival, and ride on a "whip"? It throws one hither and yon, without mercy. I haven't been on one for ages, yet I am frequently reminded of one. For instance, Sunday morning. Our week-ends are usually hectic, but I further complicated this one by sleeping until nearly eight! What a scramble we had to get Jean and Donald ready to leave at nine-thirty, and the rest at ten-thirty! Sunday School, after the rush, was like the calm after a hurricane. It was a physical, mental and spiritual rest.

It sounds like a queer idea, but I believe I'll set the alarm for seven or even earlier, next Sunday morning, and avoid the rush. That forty-five minutes snooze was too costly.

This is such a beautiful day that I find myself longing for the new seed catalogs to arrive, so we can start our gardening around the dining table! We must raise the biggest and best garden ever, this year. All of us will help with the work, so each of us will have a voice in the planning of the garden. Each child has a favorite vegetable, which is included. We plan for crops to give the best yield and the most food value, since we have to consider space. Things like gardens draw families closer together. I think the home life is at its best when Father, Mother, and the children are all planning something together; work or play, no matter which. It is the togetherness that counts.

Each of our children has special tasks for which he—or she—is alone responsible. These must be performed at the proper time and in the right way. If two of the children wish to exchange tasks, they do so, but there seems to be an unwritten law among them that the work must be performed to the satisfaction of the one who is responsible for it. Children keep best the rules which they themselves have made. But don't we all!

I do not ask my boys to do housework as a rule, but Donald often cleans his own room voluntarily. Both boys like to cook (with a frying pan, of course!) and often ask if they may fry potatoes or make toast or some such simple cookery. If I must leave the kitchen while a meal is cooking, I leave the boys to stir the gravy as readily as I would leave their sisters. A little skill in cookery would never be a handicap to a man, and might be of great help. Even soldiers do K. P!

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



My niece, Ruth Field Sechawer's little son Lake has the casts taken from his legs now. He was run over by a car.

FRIDAY PARTIES

"My children live only two short blocks from school, and consequently they walk home with quite a crowd of youngsters who live on up the street. They're all hungry at that hour of the day, and somehow it developed that six or eight of them would stop to play—and eat. This became a real problem, needless to say. As the best way around hurt feelings I told my children that we would do away with the daily munching and have a little party on Friday afternoon.

"This plan worked fine. None of them run into the kitchen now, for they all understand that treats are on Friday. I make a pitcher of cocoa and sandwiches, and leave my children to see that everyone has a place to sit. They all enjoy it a great deal, and no one has the feeling that he isn't welcome at our house."

—Mrs. L. L., Blue Hill, Nebr.

WAR REACHES YOUR KITCHEN

Yes, even the clothes-line now must do its part to win the war, for with two new navy ships slipping out into the ocean daily, we must have rope. The men in ships get the first call, we housewives will take what is left.

The same thing is true of linen. Instead of going into dish towels, tablecloths and napkins, it is needed for parachutes and flax ropes for the navy. Burlap from India and kapok from the East Indies will be hard to get.

The war may also effect the broom you use in sweeping the kitchen. Your broom with the stiff red fibers, you must treat with care, for this broom is made from the fiber of palmyra which comes from India. Of course, our own broomcorn will be available and brooms will be made from it. We will all take better care of the equipment we have, for it will not be easy to replace some of it. This is a small price to pay for victory.

GARDENS FOR DEFENSE

(Continued from Page 3)

it has a creamy blossom with a dark center and very decorative pod usually green, but also a creamy white as in the variety White Velvet. Its pods when very young are used in a variety of ways in cooking. They can also be used in unusual flower arrangements as they develop, and when quite matured make very good charm string material. Dry weather does not seem to affect it very much; but will cause it to mature more quickly.

One could use climbing vines also in a flower garden on a fence. There are varieties of the tomato and the cucumber which are useful in this way and others might be thought of too.

Lettuce makes a good border for plants just coming on, such as seedling snapdragons, asters or marigolds. By the time the lettuce has been eaten, the flowers will be in bloom and have the space for themselves.

Chives, the finely cut leaves of which are used in salads and soups have long been used as borders for flower beds. I have seen them used to border tulip beds. They are early bloomers and their pretty lavender heads of bloom combine well with other flowers.

Rhubarb is perfectly in keeping at the back of a lower border. Plant some tiger lily bulbs near it and see if the lacy blooms of the rhubarb and the orange blossoms of the lily doesn't make a beautiful combination. And even horse radish in bloom can look as lacy and combine as well with tall annuals as the baby's breath we love so well. Tall orange marigolds, purple scabiosa or calliopsis could be planted near the horseradish bed and some of it be allowed to bloom. Of course in the case of rhubarb and horseradish, all the plants should not be allowed to bloom or the development of the plant is impaired.

Water Cress might be grown on a garden which has access to a stream with running water. Lacking this, pepper cress may be planted thinly any time during the growing season. Use the greens before they grow too tall.

A bed of asparagus at the back of the flower garden will not only provide food but beauty as a background for flowers. Red berries in fall give a good touch of color.

Gardens for defense but let the flower garden do its share.

MAKING A SPEECH?

New unique book, "Everyday Speeches," by eminent speech instructor helps make you popular speaker. Packed with newest suggestions, examples—introductions, presentations, talks for special days and occasions, humor, etc. Nothing else like it! Users delighted! Now in 3rd edition, enlarged! Each page worth all the low price. Send today.

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ENGLISH**
Omaha, Neb.

WHAT
SHALLWE
READ

By

MISS ANNA DRIFTMIER, *Librarian*

Clarinda, Iowa, Public Library

NOTE. Because this is the month when we are studying catalogs and planning gardens, I have asked my sister Helen Fischer to tell you about some of the flower books she considers so good that she keeps them on her desk where she can consult them often.

GARDEN BOOKS

Helen Field Fischer

1001 GARDEN QUESTIONS ANSWERED by Alfred Carl Hottes, gives a brief accurate answer for any problem that could possibly arise in garden work, whether it be planning, pruning, planting or pests. Almost four hundred pages, with dozens of illustrations and an easy to use index. It is written in chatty style as interesting as a novel. This is a new and revised edition of a book loved by thousands of gardeners who would not attempt to put a spade in the soil without first consulting it. (De La Mare Garden Books, New York City, N.Y. Price \$2.00.

THE INDOOR GARDEN. "How much shall I water my houseplants?" "Spray the leaves often if they are thin, less if they are thick, not at all if they are hairy. Give little moisture to that plant which is resting, plenty to that which is blooming. Always spray in the morning, for no plant likes to go to bed with wet feet."

In this easy style, Mrs. Abbott, who is an ardent window sill gardener, tells how she has successfully cared for the usual as well as the unusual houseplants. Very useful are its pages of illustrations, teaching the names of the plants. This handbook is for a busy person with windowsills. It emphasizes the hardy plants, not the exotic, expensive ones. (University of Minnesota Press, Minneapolis, Minn. Price \$1.50)

SUCCULENTS FOR THE AMATEUR Scott Hazelton. If you have become especially interested in the fat, fantastic little plants that are now being successfully used in such variety in odd bows and animal containers, you will soon want to know their names and past histories. This volume, bound in heavy paper, has been compiled by a group of specialists and by excellent photographs and color prints makes plain the family groups, giving common and scientific names. It also gives brief cultural directions with hints for pest control. (Abbey Garden Press, Pasadena, Calif. Price \$1.50)

THE AMERICAN BOOK OF THE WOODS by David S. Marx. A most unusual book. It is as large as an "Intermediate" geography, but instead of maps there are pages of leaf prints, cleverly made by using the actual leaves in such a way that each delicate vein shows clearly. There are directions given for making these prints.

250 trees, shrubs, herbs and vines are pictured and classified as to their value for utility, food or medicine. Interesting reading for nature loving adults, it is of priceless educational value in the hands of young people. Every Boy or Girl Scout should have a copy. (Botanic Publishing Company, Cincinnati, Ohio. Price \$2.00)

THE HOME GARDENERS PRONOUNCING DICTIONARY. Compiled by Alfred Hottes. To use with all the preceding books you will need this one to give you the accurate pronunciations. Its 118 pages include also an illustrated outline of botanical terms and an explanation of how plants get their names. Splendid value at 50¢. (Better Homes and Gardens, Des Moines, Iowa.)

Those of you interested in wild flowers, will be glad to know of a recent service bulletin by Jessie Field Shambaugh. It tells which should not be picked and which may be successfully moved into our yards. Fine for club work. (Better Homes and Gardens. Ask for bulletin G.C.20, and enclose 4c in stamps.)

IT'S A SALE OR A BONFIRE

I have been cleaning house in my office and find I have the following back numbers of the Kitchen-Klatter Magazine. If you want any of them, order right away. Lots of good recipes, pictures of me, my home, members of my family, KMA entertainers, etc. Available numbers: 1941 January, March, April, May, June, July and August. Price 4 for 30c, or 7 for 50c. Hurry if you want in on this bargain sale.

LEANNA DRIFTMIER, Shenandoah, Iowa



UTAH RANGERS

Left to right in picture: Al Sloey, Chick Holstein, Chuck Davis, Verne Morgan, Elbert Van Horn.

UTAH RANGERS

Here's a group of entertainers. I'm sure you will enjoy seeing their picture, as many of you have written in asking about the Utah Rangers.

These popular boys can be heard each week-day afternoon from 2:15 until 2:30 over KMA, and in addition to these regular programs, another feature program is given each Saturday morning from 10:30 until 11 o'clock.

They present favorite western ballads, cow-boys tunes and old-time fiddling numbers. Included in the group of Utah Rangers is: Al Sloey, base fiddle player and first tenor; Chick Holstein, guitar and base player and sings the lead in the group; Chuck Davis, accordian and fiddle player; Verne Morgan, guitar, base and harmonica player and baritone singer; and Elbert Van Horne, steel guitar player.

You'll enjoy the music presented by the Utah Rangers in their friendly, delightful way, so be sure and tune in each week-day at 2:15 and hear them.

A good way to help you remember the time, is just to stay tuned to KMA following my program, as they come on the air just 15 minutes later.

THIS HELPS

These days are filled with anxiety for many of us mothers. For these there is nothing to do but have faith and wait. This suspense is very hard to endure, even when we have faith that everything will come out all right. At times like this one cannot concentrate on even the most exciting book. You read pages and then find you don't know one thing you have read. You try to sew, but find your thread continually knotting. Would you like to know what I do, when my anxiety for the safety of Ted or Wayne almost gets the best of me? I clean out the dresser drawers, the side board drawers and my kitchen cabinet drawers which are always in need of attention, or arrange the pans on the pantry shelves. By the time I have these places orderly again, I find my fears are gone. It works like a charm.



FOR THE CHILDREN

THE THUMBLETY BUMBLETY ELF

By Maxine Sickels

CHAPTER SEVEN

The Thumblety Bumblety Elf buzzed away home in his bumble bee suit and sang a little elf song to himself as he took it off and hung it in his hollow log house with the rest of his suits.

While he looked and looked at all his pretty suits, he happened to think of the stardust suit the Teeny Weeny Star had given him. The tailor bird should have it finished by now.

If it were all sewed and the dew drop buttons in place, all that would be needed would be the sash. He intended to ask his friends, the Rainbow Fairies, to give him a bit of their ribbon for a sash.

Just thinking about it made him want to see it. He went to the door of his hollow log house and gave a shrill whistle.

In almost no time at all, there was his friend, the Monarch Butterfly.

"Good morning, friend," said the little elf. "And you very busy this morning?"

"Not very," answered the butterfly. "What would you like to do?"



"I want to fly over to the home of the tailor bird and see if he has my suit made, the golden one that Teeny Weeny Star gave me. He was to trim it with dewdrop buttons and I want to ask the

Rainbow Fairies for a piece of their ribbon for a sash".

"I want to fly over to the home of the tailor bird and see if he has my suit made, the golden one that Teeny Weeny Star gave me. He was to trim it with dewdrop buttons and I want to ask the Rainbow Fairies for a piece of their ribbon for a sash".

"Hop on my back," said the Monarch Butterfly. "We will have a merry trip."

The Thumblety Bumblety Elf hopped on the Monarch Butterfly's back and away they flew thru the morning mist until they came to the home of the tailor bird.

He was away looking for a worm for his hungry babies, but his wife told them to wait a bit. While they were wondering if they should wait or should fly to the home of the Rainbow Fairies, why here he came.

"Yes," he said, the suit was done and he was proud to show it to them.

The Thumblety Bumblety Elf was delighted with his star dust suit. It was as fine as spiderwebs and shone like a bit of a star as indeed it was.

He thanked the tailor bird and told

him of a bush where there were dozens of fine fat worms that could be had for the picking. That was all the pay the tailor bird would take.

Then the Monarch Butterfly and The Thumblety Bumblety Elf were on their way to ask the Rainbow Fairies for some ribbon for a sash.

They had the stardust suit wrapped in an oak leaf to keep it clean.

When they came to the flowers where the Rainbow Fairies lived, they were greeted with shouts of joy. The Thumblety Bumblety Elf was one of their dearest friends. They all gathered around to hear him tell about Darling and how she had to stay in bed and how the Teeny Weeny Star had asked him to visit her and about his new suit all made of stardust.

When he showed them the suit, they were delighted.

Each of them ran to get a bit of his own ribbon for him so that he had a gold sash to match his suit and a rose sash and a green sash and a blue one and one the color of violets in the spring.

When he was ready to leave, he said that he meant to go straight home and put on his new suit and go at once to show Darling.

All the Rainbow Fairies thought that would be such fun that they begged him to wait while they put on their good dresses to go with him.

That sounded like such fun that The Thumblety Bumblety Elf said, "YES".

In almost no time at all they were ready and they flew thru the Deep Woods behind the Monarch Butterfly and The Thumblety Bumblety Elf to the hollow log house.

As quick as a wink, the little elf put on the stardust suit and tied the rainbow ribbon around his middle for a sash.

Away they all flew thru the meadow, past the Big Maple straight to the window of Darling's room.

The Thumblety Bumblety Elf slipped in the secret hole and sat on the foot of Darling's bed. All the Rainbow Fairies flew up and peeked in her window.

Darlene gave a little squeal and said, "OO-oo-oo, a rainbow."

"Nurse, do look. There is a sunbeam on the foot of my bed and a rainbow across my window. The storm is over."

She sounded so gay and so happy that The Thumblety Bumblety Elf flew away without a word smiling all the while.

The Rainbow Fairies stayed a while longer making a beautiful rainbow in the sky, and they too slipped away one at a time as a rainbow fades away.

[The End]

LETTER CONTEST

1. What 2 letters are chilly? I-C.
2. A make of automobile? S-X.
3. Evergreen? I-V.
4. To rot? D-K.
5. A girl's name? L-N.
6. Jealousy? N-V.
7. Composition? S-A.
8. A tent? T-P.
9. What letter is a vegetable? P.
10. An insect? B.
11. A sheep. U.
12. A part of a house? L.
13. A large body of water? C.
14. A bird? J.
15. A direction to oxen? G.
16. A beverage? T.
17. A verb of debt? O.

REACHING

Mother (at dinner), "Johnnie, I do wish you would stop reaching for things, Haven't you a tongue?"

Johnnie, "Yes, but my arm can reach farther."



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 HINTS

By Olinda Wiles

It seems as if Roosevelt has sharpened his pencil again and started his figuring all over and this time he has figured that we will have to produce several million more cases of eggs and billions of pounds of poultry in order to meet the demands of the government. Well folks—it looks like we have a big job ahead of us, but the farmers are not the kind of people to let the program down. We just buckle into it a little harder, if that is possible.



One way to produce more eggs the coming season is to buy sexed pullets from high producing flocks. You have to pay more, but if each pullet produces just a few extra eggs it will take care of the added cost and also be more food.

Get your chicks started off right. Be sure you are ready for your chicks before you get them. Have brooder house and all equipment clean and in good working order. Try out your brooder stove for several days before really needing it.

Do not try to crowd too many chicks in your brooder house, as the early ones need to be confined for quite a while and you will lose more than you gain by getting too many. Better try to raise two broods rather than over-crowd.

If you have only one brooder house you can still raise two broods of chicks. I have had good success with putting them with hens. This is the plan I use: When my brooder house chicks are several weeks old I set enough hens to care for them. At the end of the three weeks of setting period the brooder house chicks are partly feathered out and each hen can usually care for about twenty chicks, depending on the weather.

As fast as the hens hatch I take the baby chicks away from the hen and place the hen in a coop with

some straw in the bottom, and place a few chicks under her to see how she acts. Sometimes a hen will pick the chicks and you will have to watch closely as to her reaction. After she claims a few you will have no more trouble, but it is a good plan to give her one color as they sometimes have a great dislike to an odd one.

I usually make the change late in the evening. Then go out and look at them the last thing at night and the very first thing in the morning, so as to be sure the hen hasn't changed her mind about adopting them. Then you can put your baby chicks just hatched by hens and more purchased at a hatchery or incubator-hatched in your brooder house. Be sure your hen-hatched chicks are free from lice when put in the brooder house, as lice multiply very fast and can soon infest a whole flock of baby chicks.

Let us try to interpret our hen's cackle as "Victory! Victory!" and our rooster's crow as "On to Tokio!"

THE GIFT BOX

(Continued from Page 10)

ers into the quilt, cover both the sack of feathers and the quilt opening with large, very damp, Turkish towels. This helps keep the feathers from flying around. 3 or 4 pounds of feathers make a nice sized comfort. More may be used if needed to even the tunnels, but the lighter weight comforters are as warm and much easier handled.

Make a nice light weight cover the same size as the ticking, slip filled tick inside and put in the quilt frames. Quilt by hand in a rather long running stitch, using colored crochet thread, in the groove where ticking was stitched. Finish edge same as any quilt. A 12 inch comfort protector should be tacked on one end of the quilt. When protected this way, the quilt can be used a long time without cleaning. Frequent sunnings help keep feathers in good condition. Lay quilt on a flat surface to sun. You can keep cover from fading during the sunning by pinning a sheet over it.

Finest WOOL QUILT BLOCKS

NOW—make the most beautiful quilt you ever saw—Extra Warm—a Big Saving! Uniform-size swatches expensive WOOL suitings from world's largest tailors! Positively NOT trimmings. Actual dealer samples—fresh, bright, new! Assorted choice patterns, weaves, shades. Pinked edges, ready to use. Only 1/8 cost of buying by the yard. Bundle makes bull 70x80-in. quilt top.

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SEND NO MONEY Send name, address, number of bundles. Pay postman \$2 each, plus small pstg. Your money back if not delighted. Send NOW! LINCOLN TAILORS, Dept. K-2 Lincoln, Nebr.

HELPS

When I make ice box cookies, I pack the dough in empty butter boxes. This is very handy and if you think it makes too large a cookie, cut half in two. They are the right size for the children.—Mrs. R. G. White, Rt. 2, Grinnell, Iowa.

Add a little baking powder to the flour in which you roll oysters to be fried. It makes them puffy and delicious. Before cooking rice, grease the pan with butter, or put a piece of butter in the rice, and it will not stick.—Mrs. H. Gaines, Box 134, Elkhorn, Nebraska.

To keep syrup from molding after the can is opened, put a white cloth over the top of the can and fasten on with a rubber band, or tie with a string. Do not put lid back on the can. The air passing through the cloth keeps the syrup from molding for an indefinite time.—Mrs. W. V. Davenport, Trenton, Mo.

Pour hot chocolate or butterscotch pudding over a cut up marshmallow or 2 or 3 slices of banana or both, in sherbet glasses, for a good dessert. Serve when cold with cream, whipped or plain.—Mrs. N. Aasen, 1602 W 29 St. Sioux City, Ia.



A GRAND NEW PREMIUM WITH KITCHEN-KLATTER

This is the biggest value yet. A new collection of patterns which will suggest many beautiful things you can make for your home or your friends' homes.

NEW QUILT BLOCK PATTERNS

The "Lantern Quilt", the "Tulip Quilt", also "Mother's Dream", "Sunbonnet Girl and Overall Boy" and others.

The new tea towel pattern is as cute as can be—a little Dutch girl. These patterns may be used on curtains, too.

You will love the dainty pattern for the lunch cloth and napkins, and the easy to embroider pillow case and dresser scarf designs.

I am glad I can include something for the children. There are clever patterns for toys—a duck, a dog, a cat, and a roly-poly doll.

You will appreciate this fine new collection of patterns. Send \$1.00 for a renewal or a new subscription to the Kitchen-Klatter Magazine and add 10¢ to cover mailing and handling expense of the patterns.

Leanna Driftmier, Shenandoah, Iowa

Our Hobby Club

For Subscribers to the "Kitchen-Klatter Magazine"

HOBBIES

Helen Dyson, Lyons, Nebraska, has a collection of over a thousand advertising pencils and will be glad to trade.

Mrs. Henry DeLaet, Riverdale, Nebraska, has just started a button collection. She hasn't many to trade and would like to hear from others who will trade buttons for something else.

Mabel Cox, R4, Davenport, Iowa, would like to have post card views from different states. She will send views in exchange or if you put your birthdate on the card she will send a greeting on your birthday.

Write to Mrs. Fred G. Zessin, Box 111, Madison, Nebraska, if you have feed sacks to exchange.

Miss Mabel Guild, R2, Neligh, Nebraska, has an interesting collection of 1,410 handkerchieves. Many are from noted people. One just received, took a year to reach her. It is made from the bark of a tree and by a native islander.

Button, button, who has the button? Well, Mrs. John D. Bloomberg has 2,500 of them at her home in Dearborn, Mo. You might write her if you are interested in buttons.

Mrs. Louis R. Lintz, Box 58, Richmond, Iowa, collects salt and pepper shakers. So does Miss Rosella Zimmerman, R1, Falls City, Nebraska. She has 130 sets from 18 states and Alaska so far. Donna Mae Langeland, Box 48, Wilder, Minnesota, is one of our younger shaker collectors. She is 14 and has 56 sets already. Betty Wion, Clarion, Iowa, is a more advanced collector. She runs a Shaker Shop and sells shakers by mail. Other shaker collectors are Mrs. Edith Ewing, c/o Sunny Slope Farm, Goff, Kansas, Mrs. Martha Miszner, LaPorte City, Iowa, and Mrs. Elmer Zaugg, Yutan, Nebr.

Mrs. Theo P. Klein, Como Sta. R3, St. Paul, Minnesota, wants to exchange patterns for quilts, tea and guest towels and crochet designs.

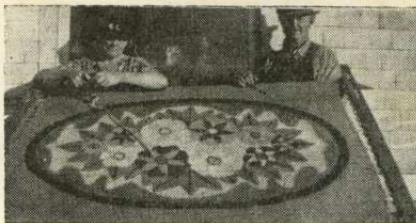
Miss Caroline Oehmke, R2, Box 9, Linn, Kansas, is a shutin who collects stamps from different countries. Can you help her?

Crocheted pot holders is the hobby of Mrs. Harry R. Tolzmann, R1, Box 31, Minnesota Lake, Minnesota. She has 110 different kinds.

Mrs. Ed Holtan, R2, Alden, Minn., also collects potholders, and aprons and embroidered dish towels made from flour sacks.

Mrs. R. H. Marks, Alexandria, Nebraska, wants to buy or trade for an old caster or hen-on-nest. She is interested in any old glassware.

Lelia May Steffen, Burdett, Kansas, collects paper napkins. She has some old ones and a few from foreign countries and will be glad to exchange.



Mr. and Mrs. Lee Arfman of Butler, Mo. Mrs. Arfman makes these rugs to sell. She has made hundreds of them. Write her if interested.

Mrs. Jas Mayo, Toledo, Iowa, is interested in souvenir or odd pencils. She wants one from each state.

Dorothy Katz, Hooper, Nebraska, is making a scrapbook of the war. She also collects paper napkins, pennies and old Red Cross Christmas seals.

Mrs. Elie R. Reed, 208 Kentucky Ave., Indianola, Iowa, will exchange holders, postmarks or 10 different holder patterns for 1 holder. She wants one from each state, and has 26 states represented now.

Mrs. L. E. Maplethorpe, Atalissa, Ia., collects postmarks.

Mrs. Ira McKeeman, Highland, Kansas, collects china doll heads. If you have one, write her and tell her what you want in exchange for it.

Mrs. R. C. Hickman, Macedonia, Iowa, collects poems and especially those by Grace Noll Crowell. Her daughter Ella May collects paper napkins and samples of soil from different places. She has samples from 5 states and finds them all quite different. Her son Wayne collects U. S. stamps. Mrs. Hickman also collects advertising pencils.

"My hobby is quite unusual. I have quite a collection of 'penguins'. They are very interesting to study about." —Mrs. Ray S. Baker, Britt, Iowa. Note—Mrs. Earl E. May has a collection of penguins, also.

Another unusual collection is that of Vera Wilcox, Woolstock, Iowa. It is milk bottles, and it is surprising how many different kinds there are. Some red, green, orange and blue. Some have the name of town and state, many have the dairy name on them. Some have verses, others pictures of babies, soldiers, cows, and other things. She keeps them in a cupboard with glass doors.

June Calvert Howell of Kahoka, Mo., has started a collection of china salt and pepper shakers. She has a hobby of old dolls and has now acquired 384. She also collects dogs and says that her little seven year old son can tell visitors where each one of the 620 has come from.

Buy Defense Bonds and Stamps.

CLASSIFIED ADS

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

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

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.

PRETTIEST NEW APRON PATTERN OUT. Small, Med., Large, 10c.—Mrs. E. R. Hinks, Munden, Kansas.

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

HANDMADE BABY CLOTHES. Jacket 30c. Gown 60c. Kimona 60c. Embroidered in pink and blue.—Mrs. Harvey Farr, Ellendale, Minn.

HEALTH HINT LEAFLET. 15c each, 2 for 25c. May be mailed to two addresses. Order from Mrs. Walt Pitzer, Shell Rock, Iowa.

CANARY HENS. Fine Breeding Stock. \$2.00.—Mrs. Lester Rouch, Rt. 5, Estherville, Ia.

APRON AND BONNET SETS. Becoming patterns. Fast colors, neatly made. Price \$1.00. Apron alone, 60c. Bonnet, 40c. State color desired. Satisfaction guaranteed.—Mrs. Jane Buford, 1204 So. Lamine St., Sedalia, Mo.

HOOKEED RUGS, 32x54 inches. Cotton, \$6.00. Silk rayon, \$8.00.—Mrs. Lee Arfman, 301 S High, Butler, Mo.

SINGLE TATTING, 10c a yard. Potholders, 50c pair. State color.—Ida Evans, 4024 52 St., Des Moines, Ia.

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
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Increases Circulation
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ARCH-HEELER CO., Box K-2, Co. Bluffs, Ia.



AID SOCIETY HELPS

WEDDING GOWNS

In one town a church held a very profitable entertainment depicting the evolution of the wedding gown. There were ring bearers and flower girls and during the evening an organist played marches and sentimental tunes of other days.

Actual wedding gowns owned by women of the community were modeled by girls between the ages of 17 and 25. As each one, carrying flowers, walked slowly across the stage, an announcement was made of the name of the owner of the gown, the year of the wedding and the name of the girl wearing the gown. Many of the dresses were very old.

Refreshments were served at the close of the evening.

An Original Invitation

Our church needs money our debts to pay,
And we are asked to earn \$1 in some way,
How would you like to bring me a dime
And come to my house for a jolly good time?

I'll promise you eats, how much come and see,
Bring your knitting or sewing, whatever it be,
Now perhaps I had better tell you the date,
So come (date) and don't be late.

Mrs. Harry Stone,
Council Bluffs, Iowa.

PARCEL POST SALE

"We sent out letters to all former members of the church that live now in other states and towns, and received packages from a number of other states. On the day of the sale we fixed up a Post Office at the church parlors and had a Santa Claus for Postmaster. We numbered the packages and sold the numbers for 25c each, then they would go to the window and call for the package that had that number. They had lots of fun opening packages, then we had refreshments. We fixed up a table with lace tablecloth, candles and a plant for centerpiece, and a silver tea service at each end, with two ladies to pour, and served tea and cookies. No charge was made for refreshments. Everyone thought it was the nicest party our aid ever had.

Mrs. L. T. Brown,
Box 251, Afton, Iowa.

A MARCH PARTY

I've hung my walls with shamrock
Not a single piece I've missed.
I have a real, true Blarney Stone
Just waiting to be kissed.
It isn't any secret,
So I might as well tell you.
I'm going to have a party
And hope you'll come, please do.

In planning a St. Patrick Party, carry out a green and white color scheme. You can use a white cloth and green candles in white candle sticks. Cut shamrocks from green paper and scatter upon the table. For favors, use tiny flower pots with shamrock, either real or artificial, growing in them.

A clever centerpiece for your table is a large stove-pipe hat made of green cardboard, filled with nicely scrubbed potatoes. Another idea for a favor—a gumbdrop pig. Make these by using two green gumbdrops for the body, fitting the two flat sides together and running a toothpick through both of them. Four small white gumbdrops for feet, two for ears (squeeze them flat). Use cloves for eyes.

While still at the table, have the guests sing Irish songs.

GAMES TO PLAY

Suggestive Words

See who can write the longest list of words suggested by St. Patrick Day, as harp, pipe, snake, etc.

Potato

Allow five minutes to see who can write the longest list of words from the word "potato".

Pig

Pin up a large sheet of white paper and see who can draw the best pig, while blindfolded.

A Contest

Blindfold two people. Give each one a spoon and a dish of puffed wheat. Contestants must each feed the other the breakfast food.

Potato Race

Potatoes may be pushed across the floor with a yardstick wrapped with green paper. Set out three potatoes for each contestant. Each potato must be pushed across the floor by the yard stick. The player getting all the potatoes across the floor first, wins the race.

Guess What

Have someone who can play the piano play the first measures of several Irish songs and see who can guess the most of them.

Another Contest

Choose several well-known Irish songs. Write the words to the songs, a line on each slip of paper, and mix them up. Each guest chooses a slip. If someone has on his slip a line of the song "When Irish Eyes Are Smiling", he finds the others who have the remaining lines of the song. Each group, when completed, practices singing their song and a vote is taken to determine the group who sings best when the final audition is heard.



Zola, Paul, Reed, George, Lloyd and Melva Van Cleave of Bayard, Iowa, are all buying Defense stamps.

KITCHEN-KLATTER HOMEMAKERS FOR DEFENSE

Pomeroy, Iowa. "I, as a homemaker, can best serve my country by making our home a place where cheerfulness, friendship and love rule our lives. I will teach our children to know God, and realize that it is through His love that we live in a country where there is freedom of religion, speech and press. I will keep posted on national affairs as well as on the latest methods of homemaking. I will support the U. S. O. and the Red Cross and all other organizations which help our boys in camp. On election days, I will take time to vote, no matter how busy I am. By doing these things I hope to serve my country, for which so many brave boys are giving their very lives."

Buy Defense Bonds.

Radcliffe, Iowa. "Wouldn't it be a grand idea if our High School young folks, instead of spending money for class rings this year, would buy defense stamps. The rings generally cost \$10 or \$12, and if thousands of young people would do this it would be a grand help for our dear old U. S. A."

Buy Defense Stamps.

Scranton, Iowa. "We will never wear uniforms and gold braid, nor acquire a title, but we certainly are Commander-in-Chief of our Home Defense! Right in your own home build your strongest defense. Be calm, be cheerful, be strong. "Home first, as usual" is a good slogan for morale building. If sacrifices are necessary, make them cheerfully and graciously. Your family will follow your example. Raise a big garden, raise chickens. Save your pennies to buy War Bonds and Stamps. Read and study your Bible, sing old hymns and pray to God for strength. He has never failed us yet. Teach your children the good old religious truths of faith, hope and charity, love of man and God, and you will be building a bulwark of character that all the Hitlers in the world cannot shatter.

Buy Defense Bonds.

Moorhead, Iowa. "I want to tell you what our club is doing for defense. Each month we are buying defense stamps. We are also sewing for the Red Cross. At each meeting we salute the flag. We are doing all that we can for National Defense.