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Kitchen-Klatter

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

MAGAZINE

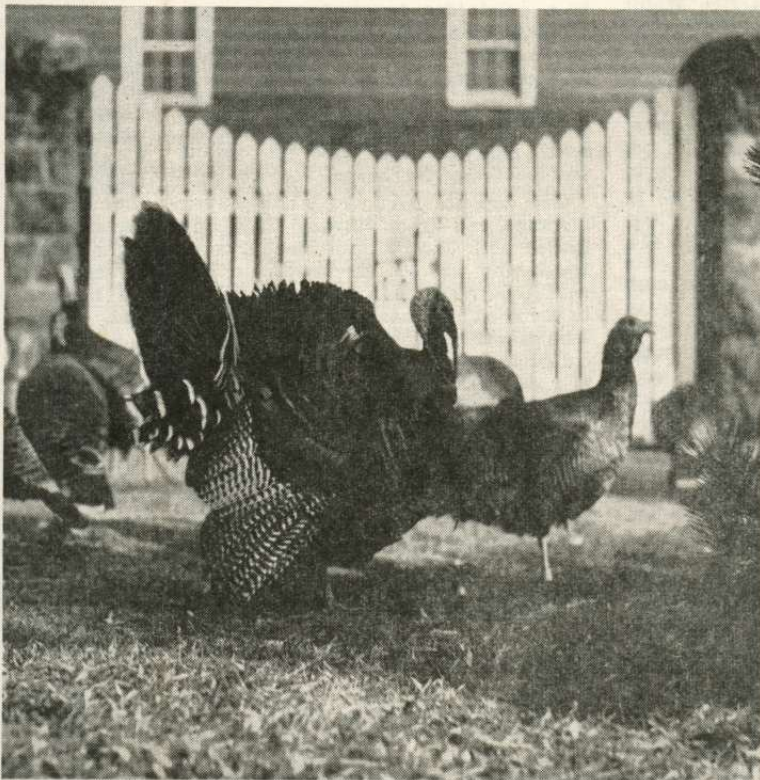
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H. Armstrong Roberts, Photo



LETTER FROM LEANNA

Kitchen - Klatter Magazine

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Published Monthly by

LEANNA FIELD DRIFTMIER
Shenandoah, Iowa

Dear Friend,

This is a lovely "Indian Summer" day. The doors are open. Every little breeze brings down showers of yellow leaves, although the fall coloring was not so beautiful this year as it is sometimes. Early in September we had one real cold spell and I believe it froze the leaves so badly they simply turned brown, then and there. The woodbine that climbs up one corner of the garage is brightly colored and I am going to have Mart bring some in for a table centerpiece. I saw a beautiful arrangement of the colored leaves and clusters of dark blue berries. It was very attractive. Right now I have a brass bowl of bronze chrysanthemums on the table. It is lovely.

"I have to tell you a joke on my sister Helen Fischer or me—I don't know which of us the joke was really on. Not being able to go up the stairs to the "Beauty Shop" the girl comes to my house to fix my hair. While she was here, one day last week, my sister Helen came in. I remarked I was getting my hair done, as I had club Thursday. I meant I was going to club. She thought that I meant I was having it here at my house. The next day she brought beautiful flowers and arranged them in vases in every room, even a bouquet on my dressing table. I did not know until several days had passed that she thought she was arranging the flowers for a party. I enjoyed the flowers so much and Helen said she didn't regret having brought them to me.

I told you last month that Helen Fischer had a new grandchild in California, Carter Frederick Alexander. Helen expects to go out to see him some time this winter.

My daughter Dorothy who came from California for a short visit, arrived back in Hollywood safely and is at work again. I don't believe I have known ten days to pass so rapidly as those of her visit did.

You will read letters from Lucile, Ted and Wayne, so I won't tell you what they are doing or where they are. Don is still at Waco Flying School, Waco, Texas. He is on duty 8 hours of the day, sleeps 8 hours and has classes and studies the remaining 8 hours. He says he was never so busy in his life. He likes the army. We have friends who live in the city

of Waco, and they have had Don out to dinner and given him an invitation to come to their home at any time. We are very grateful to them for their hospitality.

By the time you read this, our oldest son Howard will be in the army. Our only other son, Frederick, is doing Y.M.C.A. work with the Army in Egypt. This work he was urged to do by the British army. He is well qualified to do it and feels it is very necessary work.

I have three bowls of paper white narcissus nicely started. I hope they will be in bloom for Thanksgiving. It is a good idea to start some every week so you will have continuous bloom. Keep them in the sun or they will grow tall and spindly.

John, Frank Field's son in the army, is taking advanced flying at Tucson, Ariz. He will soon have his wings and be ready for actual service.

One day not long ago I had a long distance call from Kansas City, and talked with Jack Hix of Belle Plaine, Iowa, who was on his way from Hawaii to an Officer's Training School in the east. He has been with our son who is with the army in Hawaii and called to tell me Wayne was all right and for me to keep up the steady flow of letters. I know letters do mean a lot to our boys in the army and we try to write often, even though their letters do not reach us regularly.

I will soon have seven letters to write every week for all of our children will be away from home. Of course I could write one letter and have seven copies made of it but these would lack the individual personal touch that each one needs. We will have a grand reunion when this war is won!

You will have more time to write letters during the winter months and I am going to look for a letter from you. It is the personal touch that I feel when I receive word from you that makes it fun for me to prepare this magazine. Let me hear from you every month, at least, and more often if you have time.

Lovingly,

—Leanna.

Listen to The Kitchen-Klatter Program at 1:30 P. M. over Station KMA, Shenandoah, Iowa.

THANKSGIVING

For what we have, though small it be
We thank Thee, Lord.
For the simple joys of serenity,
We thank Thee, Lord.
For the gentle touch of the friendly hand

Of those who love and understand
We thank Thee, Lord.

Of all Thy gifts, the greatest three
Are friendship, love and fidelity.
Let others pray for the harvest field,
For golden grains of the fruitful field,
Humbly our prayer to Thee we send
That when we've reached the journey's end,
Someone will say, "Farewell, good friend."

—W. P. R.

THANKFUL ENOUGH?

Can any of us be *thankful enough*, this year? I find that words fail to express my gratitude, but after all, we don't need words. We can express our thankfulness in *work*. *Work for America*. No matter how much one talks, if he doesn't *do something*, he is not really helping in a way that counts.

WE CHOOSE OUR OWN

Do you remember the story about the people who were complaining about their burdens being so heavy and their troubles so hard to bear? They were told to go pile them all up together and after everyone had relieved himself of his burden they were told to choose one from the pile that they thought they would rather carry. Strange as it may seem, each one picked up his own burden again. After seeing the troubles that other people had, their own did not seem so bad.

Although I am confined to my wheel chair, I don't know of any one in this world that I would change places with. I have found that no matter what trouble overtakes us, God gives us strength to bear it and turns what may seem at first a disaster into a blessing.

THIS MEANS YOU

Your country is at war. It needs you. It needs every bit of help that you can give. Work harder at whatever job you are doing, whether it is clerking in a store, working in a defense plant or running your home. Put some of your income, however small, into war stamps. Economize in every way, but don't be "penny wise and pound foolish". Learn how to be a good buyer. Do not *waste anything*, even a drop of grease or an ounce of rubber. Your country needs these things. Accept in the right attitude any sacrifices you are called upon to make. Think what our boys are doing for us, on land and sea. We are proud to be Americans. We have a country worth fighting for, yes, even worth dying for so once more pledge to do everything in your power to help win this war.

Come into the Garden with Helen



PINK ST. PAULIAS

By Pansy M. Barnes

Fortunate are we in these busy times, to have a house plant which will bloom profusely and yet not require much care.

The African Violet owes its name to the man who discovered it on the "dark continent", the Baron Walter von Saint Paul.

The so-called "Pink" variety, which is really a delightful orchid, is a nice addition to the pale blue and intense violet ones which we have known. In addition, it is much easier to propagate.

The method which I have found easiest and simplest, with no damping off, is as follows: place a pint of peat moss and a pint of sand in a shallow container about 8 inches in diameter. Then soak it thoroughly and sink in the center a two-inch flower pot, whose drainage hole has been stopped. A small cork will work fine, or lacking that a bit of "well-chewed" paraffin will answer.

The next step is to arrange the stems of leaves in the peat-sand mixture. As this dries out, pour water into the porous pot and it will seep slowly. This provides the necessary moisture. In just one week, the pink ones will throw out tiny roots, but leave them alone for 7 days longer.

As a potting mixture, the following has proved fine: 50% good black earth, 25% sand and 25% well rotted leaf-mold. To one quart of this, add a teaspoon of tankage or bone-meal.

Place some bits of brick or broken pot in the bottoms of the 2 inch pots. Add the above mixture to fill the pot 2/3 full. Then gently lift the tiny plants with an old knife. The roots will bring some of the peat and sand along, maybe a thimbleful. Lower each plant with care into its new home. Then add some of the mixture, filling not quite to the top. Press gently but firmly and the deed is done!

But these tiny pots dry out very rapidly owing to their small size. If you have just one little pot, put it into another two inches larger in diameter, and pack the space between them with peat-moss. Keep the moss damp but never water the plant directly. If you are so fortunate as to have a whole "flock" of leaves at once, place a number of little pots in a larger container. Eight of them will go in a 9-inch one and they will be much easier to care for.

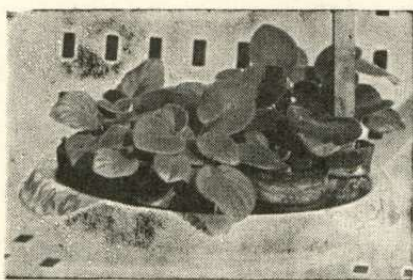
As soon as the little roots stray through the drainage holes, the plants are ready to graduate into 4 inch "homes". Use the same potting mixture as they had before.

Once a week, crush a B¹ vitamin tablet and add it to a quart of water. Soak the sand-peat mixture with this. Once a month, dissolve 1 tablespoon of Vigoro in 2 quarts of water and use as above.

All varieties seem to prefer to live in windows, where they can greet the sun in the early morning.

As soon as the leaves extend over the edges of the 4-inch pots, you can snip off one here and another there, and soon have many plants for yourself and enough to share with your friends.

One plant, which started on an independent career a year ago last May, in a 2-inch pot, is now enthroned in a 10-inch one, of the kind known as bulb pots. All winter long it was a lovely sight. We cut the blossoms freely and many a corsage has it provided!



Baby African Violets.

EVERLASTING FLOWERS

By Mrs. R. J. Duncomb

Perhaps the most interesting of all our garden flowers are the Straw Flowers because of the contrast between their stiff papery blossoms and their soft green foliage on pliable stems. The French who have long grown and loved them call them Immortelles, meaning flowers which never die. They are not hard to grow, but should be started inside in early spring, or in a cold frame. They like good loamy garden soil and sunshine. They require watering when dry conditions prevail and should not be planted too crowded since many of them are inclined to branch out. If very large flowers are desired, budding should be practiced. The blossoms should not be allowed to entirely open, some also may be picked while in the bud. They are hung upside down to dry after their leaves are removed. Sometimes a fairly stiff thin wire may be twined around each stem in order that they may be handled more easily, or they may be allowed to dry over some curved surface such as an inverted bowl to make a curving stem. They seem to do best in summers which have ample rainfall.

After the young plants show their true leaves, they should be transplanted into some small container such as the half of a butter box. Several of these will fit into a fruit crate and in this way handled very easily. Keep shaded until active growth is established after which they may be set into their permanent positions. Most of them are annuals.

Since there are a number of varieties of these everlastings, it might be well to consider the differences which they present. They are nearly all composite flowers with stiff highly colored papery bracts which surround the true flowerets at their base. The seed formed in the center is protected by these bracts. When the flower is fully opened the seed is exposed and will drop out if disturbed and the effect which we desire will be gone.

Acroclinium are perhaps the daintiest in form and coloring of all the Everlastings. They have daisy-like flowers, of a silky appearance, in many colors which should be cut while in the bud if used for winter bouquets. Helichrysum, of which we grew a great number very successfully in our garden this summer, are also of this type. They come in both the tall and the dwarf double varieties. These were very beautiful and of every shade—fiery red, rose, silvery pink, salmon, violet and one an exquisite satiny silver. They branch very freely and are good as a garden display. Though natives of Australia, they are quite at home in our rich Midwestern soil.

Globe Amaranth has clover-like heads in lilac, rose, orange, yellow and white. These are also called Gomphrena. The orange variety resembles a ripe strawberry in color and markings, it is said, Xeranthemum will

(Continued on Page 5)

A GAIN OF 54% IN ONE YEAR

Yes! The Kitchen-Klatter Magazine goes into more homes now than ever before. Thousands of women say it is their first choice of magazines. Give a yearly subscription as a Christmas Present. It is always appreciated. If requested, an attractive Gift Card, bearing your name, will be sent with each Gift Subscription.

LEANNA DRIFTMIER, Shenandoah, Iowa.

A LETTER FROM LUCILE

Dear Friends:

Tonight I am writing to you at the desk in my own living room, not at the office, and it seems good to have plenty of time for my letter to you. I'm on my vacation, you see, and no place could possibly look as inviting for a vacation as my own home. . . . I've scarcely been able to get myself to stir out of the front door. When I am working I leave the house at seven in the morning and rarely return before six at night, so perhaps you can imagine the things that had stacked up for me to do during these two weeks. Yesterday I washed the lovely applique quilt that mother made for me, and today we've been sandpapering a chest of drawers, so that's a sample of what I've been up to.

We were all so happy to think that Dorothy could get back home and visit Mother and Dad, but how we did miss her! Frank and I felt as gay as two larks when we got up at six last Thursday morning, and drove to the Union station in Los Angeles to meet her. It was fun to stand in that immense station and watch the people pour up the long corridors from the trains, but our eyes were peeled for a bright red jacket and until it came into sight we didn't really see anything else. The three of us went to have breakfast together, and I could hardly tear myself away to go to the office for I was impatient to hear every single detail of her trip. It took us several days to get the entire two weeks accounted for, but when we finally had everything covered I felt as though I'd been home myself.

It's chilly here tonight, chilly and foggy and black. The rosy night skies that we once knew in this city are only a memory now, and the streets are so dark with every other light extinguished, that it's disagreeable to be out alone. Mother's letter today made me homesick with its description of the sumach in the back yard that was turning scarlet, and the gold and yellow leaves. I will never be resigned to the fact that we haven't an autumn here (at least not an autumn that does justice to the word!), and tonight Russell and I said that if civilians are still allowed to travel next fall we will have to try and manage a trip back home in October.

I had to jump up just now and look at my pumpkin pie. It's after midnight, to be sure, but these two weeks I've been keeping Russell's hours and this means that I'm up until three o'clock or so. I know that it sounds crazy to be talking about baking a pumpkin pie in the middle of the night, but hours are crazy in California these days. I'm watching the clock now for Dorothy and Frank—they always get home about 1:15 and I've been able to see them when they arrive since I haven't been working.

One night last week I fixed a nice little lunch for them. I boiled a tongue with great care, and made some delicious sandwiches using thick slices of it with tomato and lettuce.

They gobbled up a plateful of them. I also had a big pan of fresh gingerbread and this tasted good with whipped cream and coffee.

Russell came home early to eat with us, and I'm sure that if you had peeked in the window at two-thirty and seen us having such a good time you might have decided that there are worse things than working such crazy hours.

One morning last week Dorothy and I drove down to Venice to see Louise Fischer Alexander, our cousin, and to take her some things that mother sent for Carter, the new baby. We are so happy that Louise got her boy, a nice, big seven-and-a-half pound boy with as much black hair as Wayne had when he was born. We had to laugh when Louise told us that at the hospital they parted his hair right down the middle instead of at the side, and she said that it looked very funny, to say the least. Every time they brought him in she carefully parted it on the side, but the minute the nurse got him back in the nursery they painstakingly parted it down the middle. As short-handed as they are in the hospitals out here, we were surprised that they combed his hair at all.

Dorothy and I are making plans for Thanksgiving dinner. I told Dorothy that I'd fix the turkey, vegetables, and pies, and she can make the gravy and salad and set the table. I'm going to be firm about the gravy—I have a fatal flair for scorching gravy made on Thanksgiving and Christmas. The rest of the year I don't turn out such a bad job, but those two days it's impossible for me to turn out gravy that is fit to eat. Don't ask me why.

Well, I'm sure that my pie is ready to take out, and in ten more minutes Frank and Dorothy will be coming home from the swingshift at Vega and Lockheed, so we'll have a little lunch. When you come to visit us next summer you'll have to stay up at least once, mother, so you can see how much fun these little parties are.

Goodbye until December, —Lucile.



John Field, Mr. and Mrs. Frank Field's son, who is learning to be an army pilot.

GOOD MEALS USING LESS MEAT

Contest Winners

1. Mrs. Wm. Craddock, Lansing, Kansas.
 2. Mrs. Cleve Butler, Vandalia, Missouri.
 3. Mrs. Emil Labs, 79th and Lake St., Omaha, Nebr.
- Honorable Mention*
- Lois Shull, 1532 Western Ave., Topeka, Kans.
- Mrs. C. Carmichael, Corning, Iowa.
- Mrs. Richard Gottula, Steinauer, Nebr.
- Mrs. Don Winkelman, Falls City, Nebr.
- Mrs. Geo. Galloway, Macedonia, Ia.
- Mrs. Howard Cameron, Ute, Iowa.
- Mrs. Will Janeczek, Cortland, Nebr.

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

Of Kitchen-Klatter Magazine published Monthly at Shenandoah, Iowa for October, 1942.
State of Iowa
County of Page, ss.

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

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

Publisher, Leanna F. Driftmier, Shenandoah, Iowa.

Editor, Leanna F. Driftmier, Shenandoah, Iowa.

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

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

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

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

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

M. H. DRIFTMIER, Business Manager.
Sworn to and subscribed before me this 28th day of Sept., 1942.

(Seal) Nellie Mygatt, Notary Public.
(My commission expires July 4, 1945.)

A LETTER FROM TED

(A letter from our son Ted, who is in the Y.M.C.A. Service on the battlefields of Northern Africa.)

Khartoum, Sudan
August 26, 1942

Dear Folks:

I hardly know where to begin. The last letter I wrote you was from Asmara, Eritrea. I started to the Sudan by train from Asmara, but after a hectic thirty hour trip, I found myself back in Asmara. The road was closed, temporarily, because of a wash-out on the line. Wash-outs are common in this part of Africa during the rainy season. I decided to take a plane from Asmara and flew here. I had a wonderful trip. Eritrea, with its rugged mountains, is a beautiful country from the air, and the Sudan desert is particularly beautiful at this time of the year. The rains have made the desert burst forth into grasses and small desert flowers. From an altitude of 10,000 feet it looked like a Persian carpet with greens and browns the predominating colors.

Here in Khartoum I am living with the American University group. Our accommodations are a bit rugged, but the nights are cool and the food is good, so for what more could you ask. We were evacuated from Cairo. I hope we will be allowed to return soon for we left in such a hurry my work was not in the shape I would have liked to have had it.

I have several good friends here, that I made last summer, so have been invited out to dinner and to tea several times.

The Blue and White Nile Rivers are now in flood, and each evening I take a walk along the river banks and revel in the history connected with those two mighty currents of muddy life. This is the town of Gordon, of Kitchener, and just across the river is Omdurman with its history of the Mahdi and the Khalifa. All of these places I had visited before when I was here last year, but I have read much since then and now these historic places are doubly interesting. It really doesn't seem fair that I should have a second opportunity to visit this place when none of you have seen it for the first time. But such are the fortunes of war and *there is a war*. I am looking forward to coming home, when, I can't say. General Rommel may make my decision for me, but the British have something to say about that. What a reunion we shall have when the war is over. I am keeping a diary and I hope Wayne is doing the same.

I have done a little hitch-hiking here in the Sudan. Most of my rides have been with truck drivers and I have driven through sandstorms and floods with some interesting drivers. The other day my taxi driver saw one of his friends on the street and after calling a greeting to him, asked him to pray that I would be generous in paying my fare. Had the driver known that I understood what he said he would have been embarrassed. The other day I heard two Egyptians talking together. One asked the other



The taller of these men is Frederick, ready for a day's work in Egypt.

about the health of one of their friends. The one answered that the friend was in good health. He said this with a straight face, knowing all the time that the friend was dead. Afterward I asked him why he did not tell the truth and his answer was, "Who am I to tell bad news? It is better that I be dead than to make one of my friends sad by telling him bad news." Their ways are surely strange.

I hope my next letter will tell you I am back in Cairo again. —Ted.

EVERLASTING FLOWERS

By Mrs. R. J. Duncomb

(Continued from Page 3)

grow two feet and are like double pompoms. They may be used also as cut flowers and are useful for flower arrangements in small bowls.

Chinese Wool flower and Giant Cox comb keep their coloring when picked. The Baby Breath and Statice add airiness to winter bouquets. Chinese Lantern swings its orange papery fruit when summer is gone and Honesty, Lunaria, displays its silver peonies which are really the seed pod which carry the flat seed inside. These luminous Moonpennies or St. Peter's pence light up a flower arrangement. They are biennials.

Curious but very easily grown is Molucca Balm, Bells of Ireland or Old Maids Nightcap. It need only be sown once as it selfsows. Its little modest blossom soon disappears from the bell which is also merely a papery bract. The spray of thickly clustered bells may be used with stately flowers such as lilies or gladioli or may be used in numerous ways in charm strings or flower arrangements.

Let us not forget two native Everlasting. The Early Everlasting, Pussy Toes will be found growing in early spring in company with violets, pasque and pink oxalis. Much later in the season, much taller and also very easily adapted to our gardens is the Pearly Everlasting.

And so when snow is deep and every vestige of summer bloom is hidden our Everlastings will still retain their grace and beauty of coloring in many a winter bouquet.

AROUND THE KITCHEN TABLE

By Maxine Sickels



November and Thanksgiving with more of us celebrating at home than usual. Does that mean we need to give up our family traditions? Does it mean that we will turn to our church in spirit of Thanksgiving? The most comforting, most uplifting, most inspiring article I have read this year is "The War Boom In Religion" in the November "American." It fairly shouts, "Go thou and do likewise."

Do you like phrases and sentences that stick in your mind and mean more and more to you as time passes? Like this one—"I am not so much concerned with prayers that God be on our side, as I am that we fight on God's side."

The old days of the can opener cook will soon be gone for the duration. Many of the things formerly purchased in cans we will now prepare at home. Straight from the office of Carl Wickard comes the information that we will have shortages in canned goods but that we have an abundance of lamb, mutton, veal, chicken, and turkey. There are plenty of potatoes, flour, dried peas and beans, a good supply of fresh apples, of raisins and prunes and syrup, with a sufficient amount of milk products for everyone.

The patriotic homemaker will plan her meals around such foods as far as possible. These rules for buying were set forth as a guide to a patriotic grocery list:

- (1) Buy what is plentiful. (Not hard to do right now in the middle west).
- (2) Buy what fresh foods you can (In preference to canned).
- (3) Buy what is produced locally (More corn meal mush, and pumpkin pie. Surely no kick coming there).
- (4) Buy foods listed by the Victory Food program.
- (5) Don't waste. Don't hoard.

I know it is early winter, but let's start canning for another year. Meat of course. Beans, I hope. How about home made hominy?

I would like to hear from some of you with other ideas.

It seems to me that the winter might be used to plan meals for next summer's busy days, when we will be outside more and more.

HEALTH HINTS

By Mrs. Walt Pitzer

Pumpkin pie time is here, and let's pick it to pieces. The "little books" condemn it and I have followed along



Mrs. Walt Pitzer

with the fuss. This year I began to wonder what is wrong with a good piece of pumpkin pie. The "little book" says "Too many calories" for one thing. Now, we can argue: for 1/6 of a pumpkin pie contains only 150 calories, while same amount of apple pie contains 300, raisin 400, and peach 350 calories.

Pumpkin is chucked full of minerals and vitamins. Eggs, milk, sweetening, flour and shortening all have a place in the diet. So now, why all the fuss about pumpkin pie, I wonder. I realize some folks cannot digest the combination but this can usually be overcome by drinking a glass of unsweetened lemonade when eating the pie.

* * *

Answer to the worried mother. The only way to determine if a child needs glasses is to have his eyes examined by a doctor who specializes in this field (not the family doctor). Please don't hunt for *cheap* glasses—it doesn't pay. One signal that should be heeded is a poor to fair report card, even though the teacher may have written on the card saying the child was inattentive and would not study. This condition is not within the child's power to correct. It may be a lack of proper food elements, the home atmosphere and living conditions, or it may be his eyes. It is only fair to the child to have his eyes examined and, if necessary, give him glasses.

* * *

When a child must labor under a physical handicap, such as defective vision, his behavior is very likely to be misunderstood and he may be punished for not doing as adults think he should.

* * *

Mango pepper is a very fine source of vitamin C (when eaten raw). Mangoes may disturb the digestion if not thoroughly chewed. If so, they may be ground using the juice for a drink and the pulp for salad.

* * *

Here is one thing I dislike mentioning. It is in regard to answering personal letters. I am glad to help you, but many forget to enclose stamped envelope. Three cents is not very much, but for every 50 letters I answer it means \$1.50 for stamps. The 15c you send for the Health Booklet covers the postage for it, but the Postal regulations will not permit me to enclose a personal letter.



OVER THE FENCE

You may have had your thrills,
But I've had mine today,
A letter from my Soldier boy
Saying "Mother, I'm O. K."

—Mother.

The above verse was clipped to a letter I received from Mrs. Geo. Crandall, Hampton, Iowa. Her son is in Ireland. She says that two of the items you could include in the Christmas box are soap and tooth picks.

Mrs. Aug. Anderson of Gowrie, Iowa, is 88 years old, but still enjoys listening to the Kitchen-Klatter program. She believes in the saying, "One is never too old to learn."

I know it is a comfort to some boys who are not physically perfect to know that Uncle Sam has a place for them, now. A mother writes me she has a son who is completely paralyzed from his waist down. He enlisted for radio work, a branch of the service which he knew. Each of us can find a place to serve, if we look for it.

Mrs. O. W. Friedow of Britt, Iowa, is quite a prize winner. She planted and took care of 2,000 gladioli. She was well repaid for her labor when she showed the "Grand Champion" spike, winning a gold loving cup at the Algona show, competing against commercial growers from Iowa and Minnesota. She also won seven "First" on her White Rock chickens and more prizes on her glads at Mason City. She had enough premium money to buy a \$50 bond.

Mrs. Walt Pitzer, our "Health Advisor", received letters from three different Greeleys in one day—Greeley, Colo., Greeley, Kans., and Greeley, Iowa. Because of this situation we should be very careful to write the name of the state very carefully.

I wonder which Kitchen-Klatter sister has the most sons in the service. Mrs. Roy Hall of Leon, Iowa, has four soldier sons.

Mrs. Frances Robinson, who formerly lived in Kansas, is now living at Alamo, Texas, where they bought a citrus grove. The hibiscus are as high as her head and loaded with big red flowers.

If you have a pattern for an apron made from a man's shirt, Mrs. D. L. Swadley of Macon, Mo., Rt. 3, would like to have it.

Another request is from Lura Morris, of Springville, Iowa. She would like to have the poem "Tiny Little Snowflakes". One line goes like this, "Little homeless Nellie, too, Her mother's gone," etc.

My son Don who is in the Air Corps wrote that little red ants got into his locker and feasted on his cookies. Mrs. Nellie Vance of Sutton, Nebr., writes for him to put a sack of sulphur in his locker and the ants will not bother him. I'm going to send his next cookies in a tin can. He can keep it for a cooky jar.

Mrs. Henry Schoen of Pickrell, Nebraska, Rt. 1, has a few "tear drops" (Jacob's Tears) and says the lady who wanted some to make curtain pulls may have them if she will write to her.

There are no more *July* and *August* Kitchen-Klatter Magazines. I'm sorry.

Mrs. Hugh Garret of Diller, Nebraska, writes that her daughter's husband who works in an Air Depot had the thrill of having filled the tanks of the Doolittle plane squadron with gas when they left to bomb Japan. However, he didn't know where they were going, at the time.

If you have a candlewick bedspread pattern that has *lots of work* on it, write to Mrs. F. G. Peters, Rockwell, Iowa.

"Name Clubs" are getting to be quite the thing. Now those who answer to the name of "Agnes" should write to Mrs. Agnes L. Vondra, Rt. 1, Box 526, Canon City, Colo.; if your name is "Luella" write to Mrs. Frank Schlegel, Rt. 2, Onaga, Kans.; and if your name is "Gertrude" write to Mrs. Gertrude Burton, Rt. 2, Orleans, Ind.

From Mrs. J. H. Grush of Falls City, Nebr., comes this slogan for war mothers, "Why worry when you can pray?"

Victory Gardens are usually planted in the spring, but after Mrs. W. J. Rosenbaum of Sioux City, Iowa, moved in late July, she planted a Victory Garden and now has beans almost big enough to can.

A friend at Meadville, Missouri, recently visited the Crystal Cave near Springfield, Missouri. She wrote me, "Who can say there is no God, after having seen this?" She is right. God manifests Himself to us in the many wonders of nature.

Mrs. Sarah Adams, Corning, Iowa, wants some middle aged or elderly woman to help her with cooking and light house work. If you are interested, write her and give reference.

A good housekeeper is one who can slight her work so skillfully that no one can detect it.

From My Letter Basket

By Leanna Driftmier

QUESTIONS AND ANSWERS

QUES: "I am a bride of six months, and after reading your short article on in-laws a few numbers back I determined to take your advice to heart. But this Thanksgiving brings my first big problem. My husband wants me to spend the day with his family, but I feel badly for my parents since both of my brothers are in the army and I am the only daughter. They are lonely, and I'd like to be with them since they have no one else. My husband's family, on the other hand, is very large and two more or less wouldn't make much difference. Or would it?"—Iowa.

ANS: Yes, I think it would. This is your first Thanksgiving as a member of your husband's family, and it's a time when you should feel very much a part of the family group. If I had this problem I think I would gratify my husband's wish. I know how you feel about your parents, but above all they want you to be happy with this family into which you have married, and I'm sure they will understand.

QUES: "We have always kept a nice crib in our home for our grandchildren to use when they come to visit us, but six months ago one of my neighbors asked if she might borrow it for her sister's baby. Last week it was returned, and I was really put out when I saw the condition of the mattress. It can't be used again, and now I'm wondering if I'm justified in asking her to replace it, or should I go ahead and get a new one without saying anything?"—Minnesota.

ANS: When I read this I found myself thinking, "Dear, oh dear, why are people so careless with borrowed belongings?" Well, the damage has been done, and my suggestion would be to say nothing—just write it off the books. Anyone who will return a crib in such condition is someone who will also make a most disagreeable enemy. I don't believe I'd give her the opportunity to make spiteful remarks—and she would. It's annoying to have to buy a new mattress, I know, but it's less annoying than some things I can think of.

QUES: "When your children were at home did you have this problem of overnight guests, Leanna? Our two girls, ten and twelve, are always wanting to stay all night with a chum, or have the other girl here. Now our nine year old boy has gotten the notion he wants his friends here overnight, or teases me to let him stay with them. What did you do about this?"—Missouri.

ANS: It was always a hard and fast rule at our house that the children could go and stay with their friends overnight, or have their friends here, only on Friday. They understood this

very clearly, and I cannot remember that any of them embarrassed themselves and their guests by asking for this privilege during the week. Why don't you explain to your children that henceforth Friday night is the only night they can have overnight company or go to other homes, and then stick by your decision? I found it the only way to handle a situation that can get out of hand very quickly.

QUES: "How much liberty do you think a boy seventeen should have? I want to treat him fairly, but at the same time I don't want him to neglect his school work and fall into bad habits."—Iowa.

ANS: Again I can only refer to my own experience, for of course this particular problem came up with all four of our boys. Until they graduated from high school we expected them to be home around 10 o'clock during the week. They could go to the library, to their friends' homes, etc., but they knew they were expected to be home by ten at the very latest. Friday and Saturday they could do as they pleased, but they didn't stay out after midnight for they worked on Saturday morning, and always went to church on Sunday morning.

QUES: "I have a dreadful problem that is worrying the life out of me, Leanna. We have two children, a little girl eight and a little boy three. Last spring my sister's only child, a girl the same age as my girl, died very suddenly, and my sister grieved so deeply that she really seemed to be unbalanced for a while. Now she acts more like her old self, but in recent weeks she has insisted that I let Carolyn stay with her for several days at a time. She has bought her a bicycle, dolls, new clothes, etc., and indulges her in every little whim and fancy. Carolyn is taking advantage of the situation, and she's become so whiny and cross that I hardly know her for the same child. I can't hurt my sister by refusing to allow Carolyn to go for I know what she has suffered, but what am I going to do?"—Nebraska.

ANS: Fortunately, Carolyn is eight, not three. A child of this age is amply old enough to understand you if you sit down and have an honest talk with her. Tell her that you and her father want her to be a comfort to her aunt, but that she cannot be a comfort to anyone if she behaves like a baby instead of a big school girl. Point out to her that you are giving up time with her that you enjoy in order that her aunt may be less lonely, and give her a feeling of responsibility. I think that if you talk with her in this way she will see how unbecoming it is to behave badly. Very few children fail to improve if you make them feel that they are sharing your problems.

KMA PROGRAM SCHEDULE

BLUE NETWORK COMPANY
MUTUAL BROADCASTING SYSTEM

Shenandoah, Iowa
— 960 Kilocycles —

- 5:00 a. m.—Chore Boys.
- 5:45 a. m.—News.
- 6:00 a. m.—Jimmy Morgan.
- 6:30 a. m.—Morning Worship.
- 7:00 a. m.—Vern Morgan.
- 7:15 a. m.—Frank Field.
- 7:45 a. m.—Uncle Stan & Cowboy Ken.
- 8:00 a. m.—News Roundup (Sun.).
- 8:00 a. m.—Morning Headlines.
- 8:15 a. m.—Coast to Coast (Sun.).
- 8:30 a. m.—Back to the Bible.
- 9:15 a. m.—Sunday School Lesson (Sun.).
- 9:00 a. m.—Frank & Ernest (Sun.).
- 9:00 a. m.—Homemaker's Visit.
- 9:30 a. m.—Treasury Star Parade (Sun.).
- 9:30 a. m.—Chick Holstein.
- 9:45 a. m.—Newstime (Sun.).
- 9:45 a. m.—Earl May, News.
- 10:00 a. m.—News (Sun.).
- 10:00 a. m.—Earl May, News.
- 10:05 a. m.—Soldiers of Production (Sun.).
- 10:15 a. m.—Rangerettes & Rangers.
- 10:30 a. m.—Josef Marais' African Trek (Sun.).
- 10:30 a. m.—Stump Us.
- 10:45 a. m.—Ma Perkins.
- 11:00 a. m.—Cadde Tabernacle.
- 11:00 a. m.—Lone Journey.
- 11:00 a. m.—Music By Black (Sat.).
- 11:15 a. m.—The Goldbergs.
- 11:30 a. m.—Nat'l. Farm & Home Hour.
- 12:00 Noon—Earl May, News.
- 12:15 p. m.—Musical Meditations (Sun.).
- 12:15 p. m.—Frank Field (Mon. Wed. Fri.).
- 12:30 p. m.—Horace Heidt's Orchestra (Sun.).
- 12:30 p. m.—The Rangerettes.
- 12:45 p. m.—Market Reports.
- 1:00 p. m.—Ray and Ken.
- 1:00 p. m.—Chaplain Jim USA.
- 1:15 p. m.—Church of the Air.
- 1:30 p. m.—Show of Yesterday & Today (Sun.).
- 1:30 p. m.—Kitchen-Klatter.
- 2:00 p. m.—John Vandercook (Sun.).
- 2:15 p. m.—Wake Up, America (Sun.).
- 2:30 p. m.—News.
- 2:45 p. m.—Gully Jumpers.
- 3:00 p. m.—Nat'l Vespers (Sun.).
- 3:15 p. m.—Johnnie's Fiddle Band.
- 3:30 p. m.—Young Peoples Church of the Air (Sun.).
- 3:45 p. m.—Jimmy Morgan.
- 4:00 p. m.—Christian Reformed Church (Sun.).
- 4:15 p. m.—KMA Hawaiians.
- 4:30 p. m.—Musical Steelmakers.
- 5:00 p. m.—The First Nighter (Sun.).
- 5:00 p. m.—Don Winslow of the Navy.
- 5:15 p. m.—Hop Harrigan.
- 5:30 p. m.—Drew Pearson (Sun.).
- 5:30 p. m.—Jack Armstrong.
- 5:45 p. m.—Edward Tomlinson (Sun.).
- 5:45 p. m.—Captain Midnight.
- 6:00 p. m.—Stars From The Blue (Sun.).
- 6:00 p. m.—Fulton Lewis, Jr.
- 6:15 p. m.—Rangerettes & Jerry.
- 6:30 p. m.—Stars & Stripes in Britain (Sun.).
- 6:30 p. m.—Earl May, News.
- 7:00 p. m.—Watch The World Go By.
- 7:15 p. m.—Lum'n Abner (Mon.-Tues.-Wed.-Thurs.).
- 7:15 p. m.—Dinah Shore (Fri.).
- 7:30 p. m.—Duffy's Tavern (Tues.).
- 7:30 p. m.—It Pays To Be Ignorant (Thurs.).
- 7:30 p. m.—Those Good Old Days (Fri.).
- 7:30 p. m.—The Danny Thomas Show (Sat.).
- 7:45 p. m.—Back To The Bible (Wed.).
- 8:00 p. m.—Counter Spy (Mon.).
- 8:00 p. m.—Famous Jury Trials (Tues.).
- 8:00 p. m.—Chamber Music Society (Wed.).
- 8:00 p. m.—Am. Town Meeting (Thurs.).
- 8:00 p. m.—The Green Hornet (Sat.).
- 8:30 p. m.—Spotlight Band.
- 8:45 p. m.—Dorothy Thompson (Sun.).
- 9:00 p. m.—Old Fashioned Revival Hour (Sun.).
- 9:00 p. m.—Raymond Gram Swing (Mon. thru Thurs.).
- 9:00 p. m.—Meet Your Navy (Fri.).
- 9:00 p. m.—Prescott Presents (Sat.).
- 9:15 p. m.—Alias John Freedom (Mon.).
- 9:15 p. m.—This Nation at War (Tues.).
- 9:15 p. m.—Nat'l Radio Forum (Wed.).
- 9:15 p. m.—Sing For Dough (Thurs.).
- 9:30 p. m.—Men, Machines & Victory (Fri.).
- 9:30 p. m.—Stag Party (Sat.).
- 9:45 p. m.—Dance Orchestras.
- 10:00 p. m.—Tim George Comments.
- 10:30 p. m.—Newstime (Mon. thru Sat.).



PEANUT BUTTER COOKIES

(Baked in Kitchen-Klatter Kitchen, September 10, 1942)

- 1/2 cup shortening, part butter
- 1/2 cup peanut butter
- 1/3 cup brown sugar, packed in cup
- 3/4 cup dark corn syrup
- 1 egg
- 2 cups sifted flour (more if needed)
- 3/4 teaspoon soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

Cream shortening and peanut butter, add sugar gradually, creaming thoroughly, add syrup gradually and beat well, blend in gradually the well beaten egg. Sift dry ingredients and stir into the creamed mixture. Chill, form into balls the size of a walnut, place on greased cookie sheet. Flatten with a fork dipped in flour to make a criss-cross pattern. Bake about 10 minutes in a quick moderate oven. 50 cookies.—Mrs. John Cyphers, Gilman City, Mo.

RAISIN COOKIES

(Baked in Kitchen-Klatter Kitchen, September 17, 1942)

- 1 cup cooked raisins
- 5 tablespoons juice from raisins
- 1 cup sugar
- 1 cup molasses
- 1 cup shortening
- 1/4 teaspoon salt
- 2 eggs
- 1 teaspoon soda in raisin juice
- 1 cup nut meats
- 1 tablespoon grated orange peel
- 1/2 teaspoon ginger.
- 1 teaspoon cinnamon
- 3 1/4 cups all purpose flour

Cream shortening, add sugar, then add molasses and cream well. Add eggs. Sift dry ingredients and add alternately with raisin juice. Add orange peel and nuts last, with a tiny bit of flour sprinkled over the nuts. Drop on cookie sheet and bake in moderate oven about 12 minutes.—Mrs. Harold McDuffee, LaPlata, Mo.

BRAN BREAD

(Baked in Kitchen-Klatter Kitchen, September 24, 1942)

- 3 cups bran
- 1 1/2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon sugar

"Recipes Tested in the Kitchen Klatter Kitchen"

By LEANNA DRIFTMIER

- 1/2 cup dark molasses
- 2 1/2 cups milk
- 1 teaspoon soda
- 1/2 cup raisins

Mix the first 5 ingredients thoroughly, then add alternately the soda mixed with the molasses, and the milk. Add the raisins which have been soaked in hot water. Bake 1 1/2 hours in a slow oven.—Mrs. John Heslinga, New Sharon, Iowa.

RAISED DOUGHNUTS

(Baked in Kitchen-Klatter Kitchen, October 8, 1942)

Tested in the Successful Farming Tasting-Test Kitchen.

- 1 1/2 cups milk
- 1/3 cup sugar
- 1 tablespoon salt
- 2 packages granular or 2 cakes fresh yeast
- 2 eggs, well beaten
- 2 tablespoons butter
- 4 cups flour

Scald milk; add sugar and salt, and cool to lukewarm. Add yeast and stir until dissolved. Add eggs and butter and stir. Add flour gradually and beat. Cover and let rise until doubled in bulk. Knead in about one more cup flour—enough to handle dough easily. Let rise again until doubled. Roll dough and cut on floured board. Let rise on board until light, then fry in deep hot fat (400°) until brown on both sides. Drain on absorbent paper, and sprinkle with sugar and cinnamon, if desired. Makes two and one-half dozen.—Mrs. A. B., Ill.

LOLLYPOPS FOR SOLDIER BOYS

- 2/3 cups fat, creamed
- 1 cup dark sugar
- 1/3 cup molasses
- 1 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/4 teaspoon cloves
- 1/4 teaspoon nutmeg
- 3 eggs, beaten
- 1 cup chopped raisins
- 1 cup chopped prunes
- 2/3 cup nuts
- 1/4 cup orange juice
- 4 cups flour
- 1 teaspoon soda
- 1 teaspoon baking powder

Cream fat with sugar, add molasses and cream again. Add beaten eggs, orange juice, fruit and nuts, then the



Jimmie Rush, Freeport, Ill., celebrates his second birthday.

dry ingredients sifted together. Shape into roll, chill 24 hours or longer. Cut off thin slices and bake 10 minutes in moderate oven on cookie sheets.—Mrs. Maudie Hightower, Bern, Kans.

TAMALE PIE

- 3/4 cup cornmeal
- 1 1/2 teaspoons salt
- 3 cups boiling water
- 1 onion
- 1 tablespoon fat
- 1 pound chopped meat
- 2 cups tomatoes
- Dash of pepper (Cayenne or 1 small chopper sweet pepper)
- 1 1/4 teaspoons salt

Make a mush by stirring the cornmeal, salt and water together. Cook in double boiler over water 45 minutes. Brown onion in fat, and chopped meat and stir until red color disappears. Add the tomato, pepper and salt. Grease a baking dish, put in a layer of mush, add the meat mixture and cover with mush. Bake 30 minutes.—Mrs. H. C. Dillehay, Council Bluffs, Ia.

CHEESE STUFFED GREEN PEPPERS

- 6 green peppers
- 1/2 cup milk or tomato juice
- 1 tablespoon finely minced parsley
- 1 teaspoon salt
- 2 tablespoons melted butter
- 2 cups cooked rice
- 2 or 3 tablespoons chopped sweet red peppers
- 1 tablespoon minced onion
- 1/8 teaspoon pepper
- 1 cup diced cheese

Wash peppers, cut off the tops. Remove the white fiber, also the seed. Drop into boiling salted water and simmer for five minutes. Invert and drain. Combine rice with the rest of the ingredients listed. Fill peppers. Place in baking pan, add 1/2 cup hot water. Bake in a moderate oven, 350 degrees, for about 30 minutes or until tender. These are good topped with buttered bread crumbs. Serves 6.—Mrs. A. B. Carpenter, Hawarden, Iowa.

SPAGHETTI AND TOMATO

- 2 cups spaghetti
- 2 cups tomato juice
- 1/4 pound grated cheese
- 1 teaspoon chopped celery
- 1 teaspoon minced onion
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup thick cream

Cook spaghetti, rinse and mix with other ingredients. Pour into baking dish and bake 30 minutes.—Mrs. J. H. Eckert, Fullerton, Nebr.

BAKED MACARONI

- 4 cups cooked macaroni
- 4 hard boiled eggs
- 2 tablespoons green pepper
- 1/2 cup grated cheese
- 1 1/2 cups white sauce, made quite thin
- Salt and pepper to taste

Put in greased baking dish and scatter a few buttered crumbs on top and bake a half hour. If you have a few scraps of cooked meat or tuna fish, they may be added. You can also add dried beef.—Mrs. Carl Mogens, Sr., Salix, Iowa.

OYSTERS SCALLOPED WITH RICE

- 3 cups cooked rice
- 1 pint fresh oysters
- 1 cup chopped celery (optional)
- 2 tablespoons melted butter
- 1 cup milk
- 2 tablespoons flour
- 1/2 teaspoon salt
- 1/8 teaspoon pepper

Alternate rice, oysters and celery in a baking dish. Pour over a white sauce made by blending melted butter, flour and milk, salt and pepper. Bake 20 minutes.—Naomi Erickson, Holdrege, Nebr.

TUNA FISH AND NOODLES

- 1 seven-ounce can tuna fish
- 1 cup whole kernel corn
- 1 cup cooked noodles
- Chopped green pepper and onion to taste

1 can mushroom soup
Pour boiling water over tuna fish to remove excess oil. Flake fish and add remaining ingredients. Bake in moderate oven for 3 minutes.—Mrs. Victor Beck, New Richland, Minn.

SHORT RIBS WITH VEGETABLES

- 3 pounds short ribs of beef, cut in 3 inch squares
- 1 tablespoon fat
- 1 1/2 tablespoon prepared horseradish
- 2 1/2 teaspoons salt
- 1 1/2 cups tomatoes
- 1 onion, sliced
- 6 potatoes, pared
- 6 carrots, scraped

Brown meat quickly in fat. Pour off excess fat and place meat and drippings in a large kettle. Add horseradish, salt, tomatoes and onions. Cover and simmer 1 1/2 hours. Add vegetables and cook 1 hour longer, or until tender.—Mrs. Carl Potter, Quitman, Mo.

ROUND STEAK WITH DRESSING

- 1 round steak (2 pounds)
- 3 cups stale crumbs
- 1 small onion
- 2 tablespoons melted fat
- 3/4 cup water
- 1 tablespoon seasoning

Combine the last five ingredients. Pound steak, spread dressing on one half and fold the other half over. Bake in moderate oven.—Mrs. Louise Wickizer, Jamesport, Mo.

MEAT BALLS WITH NOODLES

- 3 slices bread
- 1/3 pound each of ground pork, veal and beef. (Veal may be omitted.)
- 1 medium onion, chopped
- 1 egg, beaten
- Salt and pepper to season
- 1 teaspoon Worcestershire sauce
- Dip bread into warm water and squeeze dry. Combine with rest of ingredients and mix well. Shape into 16 meat balls, roll in flour and brown in bacon fryings. Heat 2 cans condensed tomato soup and 1 cup water. Put the browned meat balls into a kettle, cover with the liquid (tomato soup and water), cook very slowly, covered, for 45 minutes. Cook 6 ounces noodles (or homemade noodles made with 1 egg) in boiling, salted water until tender, drain, add 1 tablespoon butter. Lift meat balls from sauce and heat up the noodles in it. Pour hot noodles into dish, arrange meat balls on top. Garnish with parsley.—Nelle M. Jones, Lincoln, Nebr.

Lima Loaf

- 2 cups cooked, dried limas
- 1 cup soft bread crumbs
- 1 egg, well beaten
- 2 tablespoons minced onion
- 2 tablespoons tomato catsup
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 3 tablespoons melted butter

Combine ingredients and turn into a buttered bread pan. Bake in a moderate oven (360 degrees) about 25 minutes. To serve, unmold in center of platter, place strips of crisp bacon over the top and garnish with slices of fried tomatoes.—Mrs. C. O. Lipp, Ft. Dodge, Ia.

PORCUPINES

- 1 pound ground beef
- 1/2 pound ground pork
- 1 medium sized onion, chopped fine
- 1 green pepper, chopped fine
- 5 tablespoons uncooked rice
- 1 teaspoon salt
- 1 egg
- 1/4 teaspoon pepper
- 4 tablespoons fat
- 1 ten ounce can tomato soup
- 1/2 cup water

Mix first 8 ingredients together and form into meat balls. Place fat in skillet. When melted add meat balls and brown thoroughly. Add tomato soup and water. Place tight cover on skillet. When steam begins to escape, turn heat lower and cook for 1 hour. Serves 8 to 10.—Mrs. Tony Vynalek, Crete, Nebr.

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NEIGHBOR BOB'S Dinner Table ALMANACK

If no two finger-prints in the entire world are just alike, then it must be equally true that no two people are really alike. That's why I firmly believe all the efforts of the Hitlers and Mussolinis to standardize human beings are doomed to failure at the very start.

I was glancing through my copy of Anthony Adverse the other night, and I came across this paragraph:

"Grow up as soon as you can. It pays. The only time you really live fully is from thirty to sixty. The young are slaves to dreams; the old servants of regrets. Only the middle aged have all their five senses in the keeping of their wits."

I've got a recipe for a real breakfast treat which I'll be happy to send to any good friend who sends me a self-addressed stamped envelope. Here at home we call 'em **SUNRISE MUFFINS**—and they really are delightful, especially when made with soft, satiny Mother's Best Flour. Did I ever tell you that Mother's Best is sifted through fine, hand-woven silk cloths. That's why its dandy for baking cakes and pastries as well as breads. Try Mother's Best Flour soon.

Sam Hoffenstein says:

"The apple grows so bright and high
And ends its days in apple pie."

Yours,
Neighbor Bob.

CHEESE

- 3 gallons sour milk (clabber stage)
- 1/2 tablespoon soda
- 1/2 cup butter
- 1 1/2 cups sour cream
- 1 tablespoon salt
- 1 teaspoon butter coloring

Heat milk to 115 degrees. Let set on back of stove to keep hot 30 minutes. Drain well. You now have cottage cheese. Mix this with soda and melted butter thoroughly and let stand 2 hours. Then mix 1 cup cream in cheese and place on hot stove in large pan of hot water. Keep water boiling and mixture will melt. When smooth and free from lumps add rest of cream with the butter coloring. Stir in salt and take off, pour in bowl, let ripen for 5 days. Use or cover with parawax. Makes 3 pounds. Pimentos are fine addition to this cheese.—Mrs. Glenn Dimmitt, Alvo, Nebr.

MACARONI COTTAGE CHEESE LOAF

- 18 ounce package macaroni
- 1 tablespoon chopped onion
- 3 tablespoons butter
- 3 tablespoons flour
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup milk
- 2 eggs, slightly beaten
- 3 tablespoons chopped sweet red pepper
- 1 1/2 cups cottage cheese

Cook macaroni and drain. Cook chopped onion in butter until golden brown. Add flour and seasonings. Mix well. Add milk, cook over low heat until thick. Add rest of ingredients, turn into buttered loaf pan, set pan in hot water and bake in a moderate oven (350 degrees) for about 45 minutes or until set. Serve with tomato or Spanish sauce.—Mrs. Gladys Kammin, Boone, Ia.

OYSTER PATTIES

Mix 2 cups mashed potatoes with 1 beaten egg and a little minced onion. Form into cakes, split cakes with sharp knife, lay 2 or 3 oysters on lower part and replace top. Bake in moderately hot oven (375 degrees) until patties are brown. Garnish with parsley.—Mrs. Albert Wergin, Milford, Nebraska.

ESCALLOPED POTATOES WITH CHEESE

- 5 medium sized potatoes
- 1 quart milk
- 1 tablespoon butter
- 1 teaspoon salt
- Dash pepper
- 1/2 cup grated or minced cheese

Place layer of sliced potatoes in dish, then a sprinkle of cheese, then more potatoes and cheese. Dot with butter. Add the milk. Bake 30 or 40 minutes. Be sure dish is quite deep and allow space at top at least 1 1/2 or 2 inches as it will run over badly if crowded.—Mrs. Flora Harroun, Clearfield, Iowa.



Mrs. Edith Hansen, the morning homemaker on KMA, and her oldest son, Donald.

HONEY APPLESAUCE CAKE

- 1/2 cup lard
- 1 cup honey
- 1 egg, beaten
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 2 1/4 cups flour
- 1 cup apple sauce

Cream the lard, add the honey and cream together until well mixed. Beat the egg into this mixture. Add the sifted dry ingredients and apple sauce. Pour into a greased or lined pan and bake in moderate oven about 1 hour. Makes a cake 8 by 10 inches, 1 1/2 inches thick. Raisins and nutmeats may be added if desired.—Mrs. Alex L. Stanton, Moorhead, Ia.

HAM LOAF

- 1 pound ground smoked ham
- 1/2 pound veal, ground
- 1/2 pound beef, ground
- 2 cups corn flakes
- 1 cup milk
- 2 eggs
- 1 teaspoon onion, chopped fine

Mix all together and put in loaf pan. Mix together 1 tablespoon prepared mustard and 1 tablespoon brown sugar. Spread over top of meat. Bake 1 hour.—Mrs. Herman Trendle, Preston, Minn.



My daughter Dorothy and I, when she was home on her vacation.

COLD HARD SOAP

Measure 5 1/2 pints of cold soft water into an earthen jar. (Be sure to use this.) Add 2 teaspoons of Borax and let dissolve. Then add 4 1/2 pints soft grease, don't melt it. To this add 1 can Lewis lye. Stir 20 minutes with a wooden paddle. If this is made in cold weather, it is better to have the grease melted a little. A little oil of sassafras may be added to make it smell better. When the 20 minutes are up, cover with something heavy and let set in a warm room until hard. Cut in bars.—Lois Medsker, Skidmore, Mo.

HONEY TEA CAKES

- 2 cups sifted cake flour
- 1 teaspoon baking powder
- 1/4 teaspoon soda
- 1/2 teaspoon salt
- 2 eggs

- 1 cup strained honey
- 1 teaspoon lemon extract
- 1 cup heavy sour cream

Mix and sift dry ingredients. Beat eggs frothy, gradually beat in honey. Add flavor. Add flour mixture alternately with sour cream, beating smooth after each addition. Turn into greased small muffin pans or paper cups and bake about 20 minutes at 350 degrees. Makes 20.

DESSERT DE LUXE

- 24 marshmallows
- 1 cup milk
- 7 drops essence of peppermint
- 1/4 teaspoon green vegetable coloring

1 cup whipping cream, whipped stiff
Partially melt marshmallows with 2 tablespoons milk in a double boiler, stirring constantly. Remove from fire and continue folding to a smooth mixture. Add remaining ingredients, folding cream in last. Freeze in refrigerator, stirring when partially frozen.—Mrs. J. D. Andrus, Des Moines, Ia.

GINGER BREAD

- 1 1/2 cups corn syrup, dark
- 1/3 cup sugar
- 1/2 cup butter or other shortening
- 1 1/2 cups sweet milk
- 2 eggs
- 1/4 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/4 teaspoon allspice
- 1 teaspoon ginger
- Pinch salt

- 3 teaspoons baking powder
- 2 1/4 cups flour or enough to make thin batter

Bake in moderately hot oven.—Mrs. C. H. Gilleece, Valley Falls, Kans.

HAND LOTION

- 1 quart rain water
- 3 tablespoons flax seed
- Boil 50 minutes. Strain and add
- 1/4 pint glycerine
- 1 scant teaspoon carbolic acid
- Few drops color
- Few drops perfume

Bottle and seal.—Mrs. E. E. Stewart, Homewood, Kansas.

WAR MOTHERS SPEAK

Woodburn, Iowa.—"My son was in Pearl Harbor on December 7. I wrote and asked him what he thought of the American Red Cross and he said, 'The Red Cross is a wonderful organization. Anything you can do for it back there will help us out here, and I think I am qualified to make this statement.' Some mothers spend an unnecessary amount of time sitting in front of the radio absorbing war news when they should be helping win the war by doing Red Cross work or entering into some other type of war effort."—Mrs. E. M.

Britt, Iowa.—"My son is home on his furlough now. It is the first time I have seen him in his uniform. Don't they look grand in their army clothes! He seems so much bigger than when he left. He says the army takes good care of our boys. They have the best doctors in the country."—Mrs. J. H.

Van Wert, Iowa.—"I wonder how many Kitchen-Klatter mothers think of making scrapbooks for our boys in the service, especially for our boys on foreign soil. I cut out poems, pictures and newspaper articles of interest. I put these in the scrapbook and send it to our boy. It passed the censor, too."—Mrs. S. H.

Nebraska City, Nebr.—"Our only child is in the Air Corps. Of course we miss him but we wouldn't have him staying at home and not doing his part, even if we could. They were just boys at home but overnight they are changed to brave strong men going out into the world to defend us. We have a right to be proud of them."—Mrs. J. S.

Shenandoah, Iowa.—"In many of our clubs we have mystery pals. I am suggesting that this year we take the names of several of the soldier boys in our neighborhood or church and each month remember them with a gift of some sort."—Mrs. K. B.

"We have a new organization here in town, the United Service Women of America. It is for all mothers, wives, sisters or daughters of men and boys in the service. It is a very worth while organization for by meeting together we can cheer up and encourage each other."—Mrs. H. H., Webster City, Ia.

"Let's all work together—saving, planning and buying so that everything goes as far as possible to enable these brave boys to win the war as soon as possible."—Mrs. D. A., Harvard, Nebr.

"The men of our land can handle the fighting. Our part is to be done in the home and in comparison it seems a very small part. I, for one, want to do it willingly and cheerfully. Our families look to us for strength and we must not let them down."—Mrs. F. S., Cameron, Mo.



Frederick Driftmier, Y.M.C.A. worker with the armed forces in Egypt.

VICTORY

V is for Valor—We will need it to win.
I is for Ideals—Which come from within.

C is for Courage—Which our men have shown.

T is for Truth—To the Nazi unknown.
O is for Organization—Our need.

R is for Right—In thought, word and deed.

Y is for Youth—The hope of our nation.

These seven together should free all creation.—Ann Wakeley, Jackson, Ill.

EVERY ONE CAN DO SOMETHING

In this colossal task of winning the war it is a help to know that everyone can do something and every one *must* do something.

Some small boys collected rusty bent nails in the alley. They were protecting the precious tires on some one's car and added the nails to the metal salvage campaign.

In a theatre lobby a young lady carefully folded the tinfoil from her gum wrapper and put it in her purse. She was careful to save little things that can be of use in defense.

Men are saving tooth paste tubes and razor blades.

Women are straining and saving fats from the frying pan and tin cans.

All these little things help win the war. What are *you* doing?

CARE FOR SHOES

Now that tires are rationed and more people are walking, care should be taken of shoes. Frequent polishing protects the leather. If shoes become wet, dry them slowly, then rub the surface with pure oil and stuff them with paper. In several hours, they will be ready to wear again. Visit a good shoe shop when shoes show signs of wear that can be repaired. "A stitch in time saves nine."

Buy War Bonds
and Stamps!

A LETTER FROM WAYNE

Our Son in the Army.

With the Armed
Forces in Hawaii
September 2, 1942

Dear Family:

I know this letter is a bit late but it is just one of those things. I have been very busy getting my monthly reports ready to send in to Washington. There is no news. I haven't had a pass for a long time but it looks as if I might get one about the 15th of this month.

About the only news on this rock today is that we can once again have Irish potatoes. They have to come by boat and it is hard to keep enough on hand. For the last week the cooks have been using rice as a substitute. We also have sweet potatoes so it isn't so bad. I read in "Yank", the official Army magazine for the men on foreign service, that there are 1,000 recipes in the Army Cook-book and 950 of them call for Irish potatoes. You can see what a predicament it puts the cooks in, when there are no potatoes.

September 14.

At last, I got my pass. I went into town and stayed from Friday at 5 till Monday A. M. When I got to town I couldn't find a place to stay so went to see George Bailey's brother Don, who lives at the Army and Navy Y.M.C.A. He got some army blankets and made me a bed on the floor. The next morning after standing in line two hours, I got a room at the "Y".

I had my eyes tested by a Chinese oculist and got me a new pair of glasses. I also saw Sol Field. (His cousin). He invited me to go on a picnic with him but I didn't go because everyone else had a date. A picnic in Hawaii consists of roasting a pig over an open fire.

I am sure Don will soon adjust himself to the army way of doing things and get along fine. He will find that living with the other soldiers is very much like living with the fellows in college. You meet all kinds but can pick your company. I have made some fine friends here in my branch of the service and know Don will, too. More later.

—Wayne.

MOTHER COURAGE

And still she smiles with us today

And bravely does her share,

Although her boy has gone away

And may not tell her where.

And still she hums a cheerful song

And shows no sign of dread,

But marches, just as he, along

The path that all must tread.

Day after day she carries fear

Deep hidden in her heart;

And with unbounded courage here

Contrives to do her part.

She reads his penciled "All is well,"

News censors grave prefer,

And writes at once to him to tell,

That all is well with her.

—Selected.

WHAT
SHALLWE
READ

BOOK REVIEW

By Edith Seabury

BIG FAMILY

By Bellamy Partridge

The Author's first book, "Country Lawyer", was a best-loved seller of 1930-1940, and this has also been very high on the list of best sellers. This book is written in first person and dedicated, "For the Rest of the Family".

When father as a young lawyer moved into the sixteen-room house which was to be home for this gay and robust family, he remarked that the house seemed a bit large, but the optimistic seller prophesied that he'd fill every room in that house within ten years. At the close of thirteen years there were three daughters and five sons to give the house the true aspects of a home.

A morning I well remember in my life was when Gra Richardson who always came to take charge in case of sickness was there. A bed was put up in the back parlor and father called us quietly to breakfast. We knew mother was ill and the atmosphere seemed so strange we couldn't do much but watch father. Suddenly we heard the door open and shut and Gra Richardson stood there, her eyes sparkling with anticipation, "Well", she announced, "You've got a little brother in there". Stan and I were the only ones who acted surprised, the rest seemed to be expecting something of the sort. This was Leslie, the baby, whose weight, ten and one-half pounds, and time seven-fifty-seven, was duly noted in the family Bible.

Our good health was almost habitual, but if anybody brought home an epidemic we were all in for trouble. Stan was born into an epidemic of measles. We all had it in one siege or another and Stan broke out when he was two weeks old. We had mumps in the house when Herb was born and he was under suspicion of having the disease for two or three months, for with his fat cheeks and his continuous bawling the Doctor could not be sure whether he was dealing with mumps or grumps. Indeed, the uncertainty lasted fourteen years before Herb came down with a case of the mumps that rounded him out like a toy balloon.

The average number to sit at our table was never far from fourteen. Grandmother Bellamy lived with us for years and it was not unusual for an Aunt or an Uncle to come and stay for a month or more. And of course during every vacation we entertained a steady stream of cousins.

Sometimes we would be given a quarter of a beef to pay for legal work. Mother would hope for cold weather to keep it frozen or we would cut it up and put it down in brine for corned beef. It took at least

fifty bushels of potatoes to winter us through. We raised our own apples and usually managed to get through the winter on twenty barrels. Our winter pears lasted until the first of the year. Mother always bought sugar and flour by the barrel and cornmeal by the hundred-pound sack. Butter was bought in twenty pound crocks from some farmer's wife.

We never criticized our food and we never evaded eating a thing. We were brought up to believe that food was desirable to have and hard to get. We never had round pies in our family, always square-cornered pans which measured about nine inches by eighteen inches. The corner cuts would have crusts on two sides, which created a great demand for them. Naturally since the older children had first choice of these corner pieces, I seldom tasted one.

For a number of years Stan and I planned that when we grew up we would form a tin plate company to put out square pie tins just large enough to cut into four pieces all with a double crust. We thought there was a fortune in the idea and perhaps there still is.

We were as a family not much given to making collections. However I became interested in collecting bird's eggs and decided to start with the most difficult to obtain, the eggs of *Corvus Brachyrhynchos Brehm*, known to the non-professional as the crow.

The first nest I found was constructed in one of the highest crotches of a giant ash tree, some seventy-five feet from the ground. I borrowed a pair of home made climbers which even the owner admitted weren't very good.

It was a tough climb but I made it and I found four large, greenish-buff eggs inside. Stan was shouting instructions from below and I decided to carry the egg down in my mouth for safe keeping. I hastily slipped the still-warm egg inside my mouth and proceeded to climb down carefully. This was easier said than done and almost at once I began to slip. Stan still shouted instructions, kept telling me take it easy. I had just stopped myself after a paralyzing slide when the climbers had given way and was clutching the bark some ten feet above the ground when I heard him shout.

"What do you think you are, a squirrel? Lemme tell ya, nobody can come down a tree as fast as that and if you don't take your time you're going to get hurt!"

I clung there catching my breath and wondering what to do next, when Stan yelled, "Say this is darn good fun. I think I'll start one. Hew many did ya get?"

"One", I started to say impatiently, when suddenly I felt something give way in my mouth. At the same moment my climbers lost their grip and I went slithering down clutching for my life all the way to the ground, on which I landed with a terrific impact. Judging by the results I would say that if I had not removed the crow's egg from the nest, that it would have hatched out a little black crow in a day or two. From that day on I lost all interest in bird's eggs!

Mother tried to instill family loyalty in us and as her brood grew older and began scattering she kept us together with her letters. She said she knew she couldn't expect us to regulate our lives by her whims even if she were our mother. But she exacted a solemn promise from each of us as we left home that as long as she lived we'd come back to see her every five years.

This promise was never broken by any of us and we went back many times. The last two times we were all together was the time we laid father to rest among the pines and the hemlocks on the sunny hillside where so many of his old friends lay waiting for him. And then at Easter time with the buds all bursting with the vehemence of spring, our mother went to join him. She felt we were grown up and established and no longer had need of her; without father she had the feeling of being incomplete and useless. She went so calmly, so happily, that we could not greatly mourn her going.

I do not believe that mother ever knew to what extent each of us pirated her ways and methods of raising a family. Our children were brought up under the rules and chastised to a certain extent with the same punishment.

I heard Chad's wife, one day, say to her misbehaving tot, "This must be little Charlie Beverwyck. It isn't my little boy!" She then turned to me, "Whoever he is! Chad always says that to the children."

My memory staggered, forty-five years ago and two-thousand miles away, little Charlie had been the worst boy in town. He had long since grown up to be staid and respectable. Charlie had been dead these many years and his name all but forgotten. But in the outlying districts where a root of our clan has dug in and there are young to be born and brought up, little Charlie is still very much alive and there is still magic power in his name, for to this day no child ever wants to be little Charlie Beverwyck.

"Please start my year of Kitchen-Klatter Magazine with the October number. I think your magazine can't be beat. You don't praise it enough."—Mrs. James Russ, Atlantic, Ia.

"My neighbor has your paper and I borrowed it for some games to use at a shower. Really, I never in all my life saw such a helpful paper. It has everything anybody would want to know. I just couldn't help it—I had to send for it."—Mrs. Milford C. Biel, Elkhorn, Nebr.



FOR THE CHILDREN

STUNTS

PARALLEL STEPPING

Place feet close together. Lift both heels moving to the right, then both toes. Move them the same direction. Repeat at least ten times.

CRANE DIVE

Stand on one foot. Lift the other foot back holding it with the opposite hand. Bend the knee and lean forward until you can pick up a newspaper with your teeth. The paper is folded to stand up about 8 to 10 inches.

KNEE-LEANING POSITION

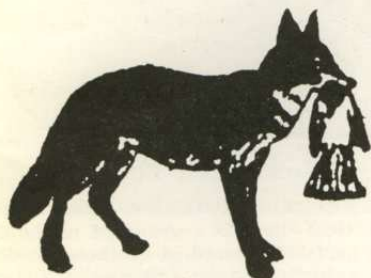
Stand on both knees with hands placed flat against the thighs. Keep the body very straight and lean backward as far as possible, returning to erect position without losing balance or bending at the hips.

HORIZONTAL DIP

Lie face down on the floor. Keeping the body in a straight line (pushing up with the arms) left yourself up to a straight arm position. It may help to brace the feet against a wall, or solid object.

Lie flat on back on floor. Lift both feet up. Bicycle with feet high. Hold hips up with hands as support if necessary.

—Erna Driftmier.



"THE JACKAL"

By Evelyn Hansen

The Jackal is a wild animal that looks some what like a fox and acts like a wolf. It lives in the southern part of Europe, Africa and Asia.

They are usually fourteen or fifteen inches high at the shoulders and about two or two and one-half feet long without the tail which is about eight inches long. Their fur is greyish-yellow on the back and lighter colored on the throat and under part of the body.

Jackals live in holes or burrows, and like many other jungle animals, they come out at night to search for food. They hunt for food in packs and sometimes they will go into farmyards and towns to kill poultry and sheep. If they can not find any food they eat up the refuse from the streets. They also follow lions and tigers in order to finish eating the animals the lions and tigers kill, but they have to wait until the lions are through eating. They also eat mice, lizards, insects and sometimes cut down sugar cane.

They can be tamed, but because they have an unpleasant odor, people do not like to have them around.

The cry or howl of the Jackal is worse than the Hyena.

There are several different kinds of Jackals. The European Jackal, the Black-backed Jackal of Africa, which has a black back and black on the end of its tail. The rest of its body is red or yellowish-red. In South Africa is another kind called the Canduc which has a light stripe on the sides.

As a candle in the night
Sends abroad its cheerful light,
So a little word may be
Like a lighthouse in the sea.
When the winds and waves of life
Fill the heart with storm and strife—
It's a star some boat to guide
To a harbor glorified.

—Unknown.



Frances Doolan, Hannibal, Mo., dressed in her father's clothes.

A GAME

Here is a suggestion for a good game to play at the next party you have. Give each guest present a little box of grains, corn or other seeds, or tiny smooth pebbles. Then tell them to make outline pictures on the floor or table. You can make pictures of houses, fruits and vegetables, funny animals or people. Oh, there are lots of things you can make, and these I have mentioned are just a few suggestions. You could even make a whole farm with a fence around it, or a whole row of houses and stores. They can make just anything they want to with the amount of seeds or grains they have. Mother can be the judge, and you can give a prize to the boy or girl with the best outline picture. It's always kind to give a prize to the funniest one too, so they won't feel hurt.



"Meow! Meow!" What can this be that seems to be alarming the little kitten? Draw a line from dot to dot and see that he really isn't so bad.

Practical Poultry **POINTERS**

By Mrs. Olinda Wiles

One thing I believe we are going to have to be very careful about this coming winter, and that is to see that our poultry is protected from chicken thieves. Numerous reports have been turned in of their activities and the best most of us can do is to mark our poultry and use padlocks, although even the padlocks can be pried off. It is an easy matter for several men to gather up enough hens to pay their expenses for several weeks.

In housing your poultry be sure your house is free from drafts. Broken window panes can be the cause of ropy hens later. If your chickens show signs of colds, give epsom salts in their drinking water. Sometimes chickens that are effected with worms also show signs of colds. I like the idea of giving each chicken a worm capsule as each one receives its individual dose, whereas medicine given in the feed, the healthy one that doesn't need it is the heartiest eater and often the puny one stands back and gets very little to eat.

Keep your nests clean and plenty of straw in them as a cracked egg often results in a broken egg when the next hen enters the nest and many times these broken eggs lead to the habit of egg eating by the hens, which can cut down on your profits.

Again comes the call for more production of poultry and poultry products as the egg drying industry begins to loom up in more places. So we will have to care for the flock and the eggs more carefully than ever before. Keep plenty of oyster shell and grit on hand where the hen can help herself and the egg-eating habit is not so apt to develop.

As we near the Thanksgiving season let us renew our efforts to wage "the war of the unarmed forces". We must furnish the food while millions of our young Americans furnish the brawn it takes to finish this fight. Guard against sabotage in your flock which comes in the form of different diseases and cuts off the supply of eggs and meat, causing a waste of food.

As a sacred duty to our armed forces we must not let them down.

"I'm sending my dollar at once because I wouldn't want to miss a single copy. It's the best little paper printed and for just one dollar for a whole year. I think yours is the best home-maker's program on the air. I hope you can stay with us for a long time. Even my husband likes to listen to you."—Mrs. Bartie Beek, Sibley, Iowa.

"I like your magazines too much to ever miss a copy. Your magazine is worth more than all the famous magazines put together."—Mrs. Harry Hennings, Hartley, Iowa.

THE GIFT BOX By Gertrude Haylett

With Christmas just around the corner we are all looking for ideas for gifts we can make. Lapel gadgets are interesting and easy to make from materials at hand.

Select 5 nicely shaped hazel nuts. Bore a small hole through each, from pointed end to center of bottom. Run a short length of brown "milliner's cord" through this hole. Make a knot at pointed end, so nut can't slip off. If you cannot get this cord, use ordinary heavy cord and dip it in brown enamel paint to make it smooth and firm. Have ready a small piece of wood, about 2 inches long and half an inch wide, and just thick enough so you can put a hole through its center. Gather up the loose ends of the 4 cords and run them through this hole, arrange so the nuts look like a bunch of cherries hanging from a branch. Tie all five of the stems together. The knot keeps them from slipping out of the wooden bar. At back of the bar make a small slit in the wood and insert the back of a small safety pin. Fasten it in with a drop or two of solder—ceiling wax will do or even heavy glue. Give the whole thing a coat of shellac. If you like, you can spell out your name in alphabet soup letters across the bar.

Another "nutty" gadget may be made of a large pecan. Polish it and with white ink, or paint, draw a "Mammy" face on one side. Arrange a small square of bright colored silk to represent a bandanna cap. A pin may be sewn to the back of the cap, for fastening.

Crocheted liberty bells are timely. For them, you will need a spool each of red, white and blue gimp. Start with a very short chain and join to make a ring. Then single crochet around and around, adding enough stitches to make it bell shaped. Five or six rounds is enough. Make a chain 2 inches long, double one end back a little way for clapper, and fasten. Run other end through the ring at top of bell. When you have a bell of each color, fasten them together by ends of chains and cover fastening with a small bow of tri-color ribbon. Put pin back of bow.

Have you some bits of felt? Cut 2 hearts about 2 inches from top to tip. Cut a diagonal slit in one of them and inset a one-and-one-half inch zipper. Buttonhole the hearts together and put pin on back. This is handy to carry car fare, or other small change.

Many pretty pins etc may be made using old pins for foundation. A bouquet of bead flowers may be put on a dress clip. I saw cute ear bobs of tiny felt flowers in a tiny, tiny pitcher—a large bead could be used in place of the pitcher. Large flowers can be made of dime-sized circles of felt fastened together with just a stitch or two at one place on their circumference, the petals overlapping to form a cup shape. Put two or three beads in center for stamens. Fasten these with some green leaves to a pin foundation.



Color in the Kitchen

Cheerful, attractive, economical, practical—here is a group of panholders perfectly described by those words. An animated pansy and rose, a kitten and pup pair, and the twosome which features bouquets of flowers are included. That's six panholders in all—and they are all on a single transfer—C9460, 10c. Better still, order this sextet already stamped on appropriate materials, complete with applique pieces as C 9460 M, 50c.

Either offer will give you colorful panholders for your own kitchen, for gifts or for bazaar items—inexpensively.

Order From Leanna Driftmier
Shenandoah, Iowa

LATEST BOOKS

Bambi (2 editions)	50¢ or \$1.00
A delightful animal story	
The Real Mother Goose (2 editions)	75¢ or \$2.00
Beginning Days—Minor. (A Picture Book for 3 year olds)20
The Alphabet & Number Book25
Silver Pennies—Poems for Children88
Tschiffely's Ride 10,000 miles in the Saddle	1.00
Girl of the Woods—Grace Livingston Hill	2.00

GREEN SHUTTER BOOK SHOP
CLARINDA, IOWA

A BIG BARGAIN

Figurines for the What-Not Shelf, or to use with flower arrangements. Fawn, Squirrel, Bird, Frog and Rabbit, beautifully glazed in one or more colors. Fine for gifts. 5 for \$1.00. (Regular price 35c and 50c each.) Order from Sue Field Conrad, Clarinda, Iowa.

BACK NUMBERS

The following back numbers of the Kitchen-Klatter Magazine are available: 1941—Jan. Mar. April, May, July, Aug. and Sept. 7 for 50c—Order at once if interested.

Order from Leanna Driftmier
Shenandoah, Iowa

Our Hobby Club

For Subscribers to the "Kitchen-Klatter Magazine"



The house made of stones collected by Mrs. Geo. Wignall, Virginia, Nebr.

A UNIQUE HOBBY HOUSE

One of my hobbies is gathering rock from all places of interest in the U. S. A. In 1918 we took our first trip. We went to Colorado and brought some rocks home with us. Since then we have traveled through every state, Canada and Old Mexico, and gathered rock of which this little house is made. There is a rock from every state, Old Mexico, Canada, the Great Lakes, Atlantic and Pacific Oceans, Gulf of Mexico, Niagara Falls, Yellowstone Park, Mt. Rushmore, So. Dak., many mountains including Pike's Peak, Great Salt Lake desert and Salt Lake, Death Valley, many large rivers, gold and silver mines, caves, Hot Springs, Ark., Lincoln's birthplace, Grand Coulee Dam, Wash., deserts and lakes, Black Hills, So. Dak., and many other places of interest.

I had so many rocks and didn't want to lose them so I made this house with them. The ridge is made of round rock from lakes and oceans. The little house has furniture and dolls in it. I also have another little house made of rock gathered by my friends who have traveled. I call this my friendship house. They know I would rather have a rock than anything else.—Mrs. Geo. Wignall, Virginia, Nebr.

"I do so enjoy the hobby page as I am a great hobbyist. I have completed a state spread with a square from every state embroidered with name and address, also have my potholder collection almost completed with one from every state. Have 365 sets of shakers with only two more states to get, and souvenirs from 34 states. My oldest daughter collects pitchers and has 126, also china ornaments and napkins. Ruth and Richard are twins. Ruth collects vases and mugs and Richard collects animals and has 127 in his collection. You can see we are all hobbyists. I would like very much to hear from any one who would care to write to me, also exchange."—Ella Marsh, Sangerville, Maine.

A NEW "HOBBY" LIST

Toothpick holders and brooches.—Mrs. Ubbie Jutting, R4, Ackley, Ia.

Match covers and dogs.—Mrs. Bob Schotanus, Rt. 4, Ackley, Ia.

Antique buttons and postmarks.—Nettie Belle Geisler, 1833 Alhambra Ave., Martinez, Calif.

China elephants and dogs.—Mrs. Fred Bowser, 300 Penn Ave., Holton, Kans.

Friends who have birthdays on June 7, write to Mrs. A. J. Eveleigh, 452 W. 4th St., Hoisington, Kans.

Newspaper headings.—Mrs. Janette Butts, 1918 So 10 St., Council Bluffs, Iowa.

Dogs and postmarks.—Mrs. Harold Nyrup, Kirkman, Ia.

Salt and Pepper shakers.—Pauline Offield, Rt. 3, Trenton, Mo.

Miniature Flower Vases.—Mrs. Kate Brogan, 6540 Poppleton Ave., Omaha, Nebr.

Hankies and crocheted medallions.—Mrs. P. M. Thies, 901 W. Court St., Beatrice, Nebr.

Souvenir Teaspoons.—Mrs. Rudolph Wichman, 209 N. Chestnut St., Blue Rapids, Kans.

Button Collector.—Mrs. H. I. Cover, North English, Iowa.

Poems.—Mary L. Parks, 128 E. 3rd St., Hastings, Nebr.

View Cards.—Lenore Darby, Greenfield, Iowa.

Handkerchieves.—Mrs. Fred Holan, Chelsea, Iowa.

Buttons and buckles.—Mrs. John Sohl and Marie, Ames, Kans.

Hankies.—Mrs. Willie Wolff, Rt 2, Northwood, Iowa, Box 73A.

Hankies and teatowels.—Mrs. Chas. Jackson, Mendon, Mo.

Buttons.—Mrs. Guy Murphy, Smithville, Mo.

Piecing quilts, taking pictures.—Miss Velta Clemens, What Cheer, Ia.

Stamps and buttons. Want Feb., Mar., Apr., May and June 1942 Kitchen-Klatters in exchange for hobby material. Write first.—Mrs. Clayton Bugh, 621 W. Willow St., Cherokee, Ia.

Shakers and cacti vases.—Mrs. J. H. Mann, Allerton, Ia.

Indian Head pennies dated 1904, 1905, 1906 and 1908, postcard views, shakers or pot holders.—Mrs. Wm. Hoffmeier, Rt. 4, Denison, Ia.

Anna Mohler, Pleasantville, Ia.,—Miniature animals for what-not ornaments. Wants to hear from ones born Feb. 21, especially in 1882.

Shakers and paper napkins.—Lena Mae Schmidt, Woden, Ia.

Handkerchieves.—Leona Hemmen, Blairsburg, Ia.

Quilts, potholders and pincushions.—Mrs. E. H. Doty, 1415 Ninth St., Greeley, Colo.

"Little Ads"

If you have something to sell try this "Little Ad" department. Over 50,000 people read this magazine every month. 5¢ per word. \$1.00 minimum. Payable in advance. When counting words include name and address. Rejection rights reserved.

HEALTH HINTS BOOKLET; 1942 edition includes articles on "Why We Grow Old", "Gray Hair and Wrinkles", "Eight Day Improved Reducing Schedule", "Nervous Anemics", "Alkaline and Acid Producing Foods", "Child Feeding Problems" and other helps. Write your name, address and words "Health Booklet" on piece of paper then wrap it around 15 cents and mail to Mrs. Walt Pitzer, Shell Rock, Iowa.

ATTENTION, VIEW CARD COLLECTORS. Post Card Views of all State Capital Buildings. Large Letter cards from many states and cities. Scripture text postcards for all occasions. 25c a dozen. Gertrude Hayzett, Box 288, Shenandoah, Iowa.

BLACK WALNUT MEATS, 65¢ per pound. May Carpenter, Plano, Iowa.

MAKE IT IN TWO HOURS—A pretty, comfortable house dress. Medium size, 12¢. **SAMPLE AND DIRECTIONS** for 2 pretty rugs, one crochet, 12¢ each. **LOVELY MEDALLIONS** to set in pillowcases. Rose or star design. All colors. 15¢ each or 2 for 25¢. Mrs. E. R. Hinks, Munden, Kans.

FOR SALE. Crochet potholders, 35¢ a pair. White with any color combination. Also novelty print pot holders, 15¢ each or 2 for 25¢. Make nice Christmas gifts. Mrs. Carl Abbas, Rt. 4, Sumner, Iowa.

NIFTY PRINT APRONS, with handwork, girl's size (state age) 45¢; Ladies 70¢. Two unique potholders 25¢ coin. Ruth Reed 208 Kentucky Ave., Indianola, Iowa.

CROCHETED SERVICE FLAG, 50¢. State stars, color and service branch. Free peony with order. M. Howard, Rt. 2, Nehama, Nebr.

APRONS, own design, panel style. Best grade prints and everfast. Straps can't slip, 75¢. State size and color. Mrs. Iva Kopp-Smith, 506 Miami St., Hiawatha, Kans.

PLASTIC SHAKERS, large assortment. Write for list. Betty's Shaker Shop, Clarion Iowa.

SUGAR-SAVING RECIPE BOOKLET 15c each. Your Aid or other organization can make money selling these on a liberal commission. Send for details. Mrs. Lewis Sietmann, Laurel, Iowa.

CHRISTMAS GIFTS. Crocheted potholders, pair 50¢. Yarn embroidered gloves, pair 50¢. Mrs. C. W. Carlson, Rt. 2, Humboldt Iowa.

AN IDEAL CHRISTMAS GIFT. Book of 100 Original Christian Poems, Bound in Beautiful Blue Cloth, 50¢ a copy, postpaid. Autographed. Order direct from the author, Rev. Russell E. Pope, 425 E State St., Mason City, Iowa.

LARGE PUNCHWORK PICTURES. Lovely Christmas gifts. Framed, \$2.50. Unframed, \$2.00. Mrs. Chas. Jackson, Mendon, Mo.

EXTRA HEAVY TURKISH TOWEL 18x36 given with each 12 oz bottle first grade imitation vanilla flavor. Will not bake out or freeze out. Satisfaction guaranteed. \$1.00 postpaid. Stipp's, Oakland, Nebr.

BUY BEAUTY

Eva Hopkins Creme Powder

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



AID SOCIETY HELPS

A HAT SHOW

St. Joseph, Mo.—“Our Auxiliary made money and also had fun by using this plan. We each made a hat, a funny hat, out of any material we could find. These hats were put in hat sacks and taken to our meeting. A lady had been appointed to take each sack and write a number on it. We each paid 25c for a number we drew from a hat, and claimed the hat in the sack whose number matched ours. We wore the hats while eating our refreshments. We had a lot of fun and added a nice sum to our treasury.”

OUR PENNY FUND

“I want to tell you how our club raised money for our penny fund. Each member took one penny for each size of their shoe. During the afternoon a lady passed a basket and each of us put one of our shoes in it. A prize was given to the one wearing the largest shoe. Finally they were all placed in a pile in the middle of the floor and at a given signal each of us made a dash to recover our shoe. The lady getting back to her chair and getting her shoe on first received a prize.”

SUBSCRIPTION CLUBS

The following societies have added money to their treasury during the past month, by taking subscriptions to the Kitchen-Klatter Magazine: Oakland, Nebr.; Nortonville, Kans.; Marshalltown, Iowa; Wheeling, Mo.; Ireton, Iowa; Cedar Bluffs, Nebr.; Yorktown, Iowa; Springfield, Mo.; Sabetha, Kansas.; and a second list of new subscribers from Scooby, Mont.

Any church society or club may send me a club of five or more subscriptions keeping 25c out of each \$1.00 received for the subscription. No premiums can be offered when this plan is used. Present this idea to your group at its next meeting.

A PRAYER

Light for your pathway, Ps. 119:105.
Joy in the Lord, John 16:22.
Rest in His promises, Matt. 11:28.
Food for His word, Jer. 15:16.
Strength for each burden, Ps. 55:22.
Solace for care, 1 Peter 5:7.
May His Peace keep you, Philip 4:7.
This is my prayer.—Mrs. F. A. Carlson, Creston, Iowa.



A THANKSGIVING PARTY

INVITATIONS

When invitations are needed for a Thanksgiving party one can write them on a piece of paper cut the shape of a turkey or of a Pilgrim's hat or white cards may be used, with colored pictures of fruit, vegetables or of a turkey on a platter, stuck on them.

DECORATIONS

One of the prettiest table decorations I have ever seen was a centerpiece of bright scarlet red peppers in bunches.

Another table centerpiece that is very unusual is a bunch of dried corn tassels made into a wigwam. You can use the small Indian dolls with this arrangement.

Of course a beautiful bouquet of chrysanthemums is always in good taste, as is a bowl of fruit or a lovely arrangement of colored gourds on a tray. One year I took my “charm string” from the wall and piled it in a pottery bowl for a centerpiece.

Another idea is a toy wheel barrow filled with vegetables, a tiny turkey perched on the top of the load.

TABLE FAVORS

Clever little turkeys are made, using a small pine cone for the body, and some real turkey feathers for the tail. The head and neck are made from brown construction paper, using red candle wax for comb and wattles. The legs are of pipe stem cleaners and the feet formed of wax.

Another turkey is made from a brown chocolate bon-bon. The krinkle bon-bon cup is made into a fan-like tail and the head and neck are of brown paper. The legs and feet are pipe stem cleaners, painted brown.

Try making a turkey using a popcorn ball for the body with a fan shaped tail of cardboard. The head and neck are also of card board. This one needs no legs. You can make brown chocolate pop corn balls if you want brown turkeys.

A PIE CONTEST

Since we are all rather “pie minded” around Thanksgiving time, use this pie contest for your November party.

1. To shape by trimming.
2. Two of a kind.
3. A pretty girl.
4. One a day to keep the doctor away.
5. The swiftest part of a stream.
6. To cut or chop in small pieces.
7. The oldest berry.
8. The saddest berry.

INSULATION

To save needed fuel is real economy. Insulation keeps you Warm in Winter—Cool in Summer. Insul-Wool insulation soon pays for itself. Write for free information—a letter or post card will do. You will be surprised how cheaply and easily you can have real comfort. Write today.

**IOWA INSUL-WOOL
INSULATION CO.,**

Shenandoah, Iowa

9. To draw water, and your relatives.
10. The sweetest.
11. A popular coating for candy.
12. A common fowl.
13. The tallest.
14. A dairy product.
15. Made Geo. Washington famous.
1. Prune. 2. Pear. 3. Peach. 4. Apple. 5. Currant. 6. Mince. 7. Elderberry. 8. Blue Berry. 9. Pumpkin. 10. Sugar. 11. Chocolate. 12. Chicken. 13. Coconut. 14. Cream. 15. Cherry.

FOOTBALL GUESSING CONTEST

(Answer in Musical Terms)

1. What decides the game?
2. With the score a tie, for what does the better team pray?
3. What does each team want to do?
4. What do players do on a muddy field?
5. What do players do between quarters?
6. What is a game where scores are equal?
7. What does the line man do?
8. What kind of a head spoils a good player?
1. Score. 2. Time. 3. Beat. 4. Slide. 5. Rest. 6. Tie. 7. Measure. 8. Swell.

PIE PLATE RACE

Give each player two paper pie plates. The racer puts down one plate as far in front of him as he can and steps upon it with one foot, then picks up the other plate and places it forward for his other foot. The one to reach a certain goal first, wins.

A DOUGHNUT GAME

Suspend doughnuts on strings. Each player kneels on one knee and tries to bite a mouthful out of the doughnut. The one to eat his doughnut first, wins the race.

“I received the September issue of Kitchen-Klatter, Tuesday, and have only been able to read bits here and there so far. You see, my husband was home this week and he found it so interesting that whenever I wanted to read it I found him looking at it. He has given me special orders for certain recipes he wants me to try. you may rest assured I'll be very happy to do so.”—Mrs. D. H. Vosler, Omaha, Nebr.