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Kitchen-Klatter

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

MAGAZINE



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LETTER FROM LEANNA

Kitchen - Klatter Magazine

LEANNA FIELD DRIFTMIER, Editor
LUCILE VERNES, Associate Editor
DOROTHY D. JOHNSON, Associate Editor
M. H. DRIFTMIER, Business Manager

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Dear Friends,

Well, here I am again with another Kitchen-Klatter for you. If you want time to go **fast** you should publish a monthly magazine. I marvel how anyone can publish one weekly. I surely appreciate the help of all of those of you who have contributed to these pages. The best cooks and homemakers in the world live right here in the middle west and I believe about all of them are Kitchen-Klatterers. This magazine is a clearing house for the best helps and recipes sent to me, for my time on the air each day over KMA is so short, I can't begin to share with you all the wonderful letters I receive.

Now that we are all staying at home more, we will have more time for radio and letter writing so I hope to hear from you much more often and don't worry about my not having time to read all my mail. I read **every letter**. I wish I had time to answer all of them personally, but the time is not long enough nor my strength great enough for that. Please just consider this letter as one to you, personally.

This has been a busy week for me, for beside my regular housework and broadcasting, I entertained two groups of ladies for afternoon meetings. I **love** to entertain so when no one else can offer their home for a meeting I ask that it be held with me for then I am **sure** of being able to attend. In the winter-time, especially, there are many times when I would like to go, that the weather is too cold or the snow too deep for a wheel chair.

I want to tell you a good joke on me. One of the groups of ladies who met with me was my division of the Aid Society. I prepared refreshments, not elaborate, but good. When the hour arrived, here came two ladies with well filled baskets. I was not supposed to furnish the food! We had a good laugh about it. Needless to say, no one went home hungry. Next time I will find out if I furnish the "eats" or not. That wasn't as bad as being supposed to furnish the food and not doing it!

Those of you who have husbands, sweethearts or sons in the army know how I watch for mail from our three boys in the army. The boys are very good to write, although many letters don't contain much information, except that they are well and happy. But that is the **best** news of all. My

heart goes out in sympathy and love to those of you whose boys will not come back. May God give us strength and courage if such should be our experience. We must feel as Ted says in his letter in this issue. God gave our boys to us and we must give them back when He calls them.

But let's not think such gloomy thoughts. We will all do our best to help in every way possible, that this war may be won **soon**.

I am sorry this letter has to be written just before Christmas so I can't tell you how we celebrated the day but I will do that next time. Margery is the only one of our seven children who can be home. I keep wishing Don would have a furlough but hardly think he can. Next year we will hope to have them all at home. Wayne, our son on the Hawaiian Islands, wrote that next year we would have a tree so tall we would have to cut a hole in the ceiling to make room for it, and the lights will burn all night. No more blackouts for him after the war is won.

Well! NEWS! Big news! Just as I finished the above paragraph, a telegram came from Miami, Florida. It was from our son Ted, saying he was in Miami and leaving for home. Ted has been in Egypt 3½ years. With a family the size of ours, there is something exciting happening all the time, but this is the best news yet. Now I am sure it will be a **Merry Christmas** for us. Lovingly,

—Leanna.

YOUR SON'S FURLOUGH

If your son is coming home on a furlough, he will enjoy his visit if you remember these things: Don't plan his time for him, let him do as he pleases. He can't do that in the army. Don't try to show him off. I know you are proud of him in his uniform, but don't drag him from Aunt to Cousin, stopping along the way to see your friends. Don't ask him questions. They might be military secrets. Don't lecture him about his moral conduct. He knows right from wrong. Let him sleep in the morning, for that will be a real treat after keeping army hours. If he is only a private, don't embarrass him by telling him how some of his friends have already been made Sergeants.

Treat him just as if he were home from college for a vacation and when he leaves don't make his going hard.

NEW YEAR'S RESOLUTIONS

Yes, I believe in New Year's resolutions. It is a good thing for us to stop and check up on ourselves, at least once a year, and resolve to do better. We are all conscious of our short-comings. We know when we have made mistakes, judged people wrongly, failed to show our sympathy, taken the easy course when the hard one would have been better. We may need to resolve to give more liberally of our money and our time to our church and we may wish to sacrifice those little comforts, that we may buy more war bonds or stamps that our boys in the army can have food, clothing and the tools of war to bring about an early victory.

We need to resolve to pray more and worry less, to face the world bravely, for these days call for strong hearts.

We will resolve not to complain over the rationing of food, of gasoline or any other commodity the war effort requires us to share.

We will look forward, and not back; up and not down; out and not in; and lend a hand.

FOOD WASTE

One of the most important lessons American homemakers have to learn is not to **waste foods**. Some younger homemakers do not know the difference between **waste** and **refuse**. Waste is something that could be used, but is not, and refuse is what can be thrown away because it is unfit to use. There is quite a bit of food wasted in the preparation of meals. It is said that a French housewife can feed her family on what an American family wastes. Watch your garbage pail. Put nothing in it that can be utilized. Learn to cook vegetables "in their skins". Try to use "left overs". Our farmers are working hard to produce more food. Let us do our part by not wasting any of it. It might be a good idea to paste a picture of a starving Greek child on the lid of our garbage can as a reminder that there are many who are hungry.

STRENGTHEN MY HANDS

So many tasks await me on the way;
Tasks that unended are with ending day;

Work that is homely makes ceaseless demands,
Strengthen my hands, Lord,
Strengthen my hands.

Children around me and under my feet,
Learning from Mother to be cross or sweet;

Help them in every thing Jesus to see,
Grant me the power to lead them to Thee.

Strengthen my hands, Lord,
For this I pray;
Let me be strong to do
Thy work, today.

—Nebraska Farmer.

Come into the Garden with Helen



THE CHRISTMAS ROSE

By Pansy M. Barnes.



CHRISTMAS ROSE

Nestled in among the leaves
Dainty but brave and bold
To blossom now all alone
In winter's bitter cold.
The last one to say goodbye
As winter o'er us blows
But ne'er forgotten 'neath the snow
This little Christmas Rose.
Photograph and Poem by Wm. Stitzel.

This Christmas Rose grows about ten feet north of my house near a small down spout so that it gets the liberal water supply which all members of the Buttercup family especially like.

We meant to take its picture before the snow covered it but a sudden storm arrived late one afternoon and we knew that the next day would be too late. That evening Mr. Stitzel photographed it by flood lights. The exposure had to be rapid for the snow was falling in whirling eddies.

—Helen Fischer.

Long years ago, before we had even started to school, Mother used to read to us each evening. Up to bed we would go very soon after supper. Then when we were all "tucked in", she would seat herself in the big red-plush-covered platform rocker (Isn't it funny—platform rockers were a new style then and they are new in the stores again today!) The light from the pretty pink glass lamp would shine on her glossy brown hair. She would read and read until every bright eye was closed and we were off to the "Land of Nod". She used to say that she read to us every story book she could find, besides lots of poetry; Shakespeare and the Bible. There were no public libraries around here then. How we did prize our magazines and books.

The story that thrilled me most and I asked her to read it over and over, was the old fairy tale about the little boy and the little girl who wandered away in a great forest. They were picking flowers. Prettier ones were always a little further on.

When their arms were full, a horrid old witch accosted them. She accused them of stealing her blossoms. She threatened to do something dreadful to them. (My memory says that she was intending to eat them.) Anyway, it was a dire and wicked punishment!

The little girl cried and the little boy sobbed, too, even if he was a boy! They moved her hard heart a little tiny bit, so that she allowed them to go home. The condition, however, was that when no more flowers were blooming, she would come after them.

How those children clung to hot bright days of summer, when blooms were all about them! How they dreaded the coming of Jack Frost!

But finally, there came a gloomy, grey, cold morning. The leaves had all fallen. Icicles hung from the roof-edges. The ground was covered with snow. They just knew "in their bones" that this was the day! Sure enough, in the afternoon, they heard a knock. Their worst fears were realized. It was the wicked old witch.

The children were huddled before the warm fire-place. She grabbed the little boy with one hand. The other grasped the little girl. But just as she dragged them from the porch, they broke away. Frantically, hoping against hope, they dug with their tiny, bare hands into the deep snow by the house. They uncovered the Christmas rose, with its star-like white flowers and glossy green leaves! They were saved! The old witch mounted her broom-stick and sailed away into the gloom!

When we were planning a new garden, some years ago, we decided that we wished most a succession of bloom. And furthermore, we planned not only to have that outside from "snow till snow" and also in the house. For two years, we kept a careful record and actually did accomplish this desire.

In a sheltered angle, we planted the lovely Christmas rose. It isn't a rose and it isn't fragrant! But it is a real treasure! It bears the name *Helleborus niger*. It grew originally in Eastern Europe and Western Asia in rocky places. It likes a moist, well drained, partially shaded and sheltered situation. The plants will thrive in ordinary garden soil but best results come from the use of rich loam and coarse sand, with a top-dressing of well rotted fertilizer.

When once established, they don't enjoy being moved. The clumps grow slowly, so are never a nuisance.

There are eight species bearing the name of *Helleborus*. All of them bloom before spring arrives. A few mild days in December or January will bring out the buds of the Christmas Rose and the others are not far behind. The petals are not fragile and the blooms last for days.

The plants are hardy, the foliage is attractive, and you'll love them.

WORRY OR PRAY

Worry? Why worry? What can worry do?
It never keeps a trouble from overtaking you.
It gives you indigestion, and wakeful hours at night,
And fills with gloom the days, however fair and bright.

It puts a frown upon the face, and sharpness in the tone,
We're unfit to live with others, and

unfit to live alone.
Worry? Why worry? What can worry do?
It never keeps a trouble from overtaking you.

Pray? Why pray? What can praying do?
Praying really changes things, arranges life anew.
It's good for your digestion, gives peaceful sleep at night,

And fills the greyest, gloomiest days with rays of glowing light.

It puts a smile upon your face, the love note in your tone,
Makes you fit to live with others, and fit to live alone.
Pray? Why pray? What can praying do?
It brings God down from Heaven, to live and work with you!"
—Rev. Chas. E. Fuller.

A LETTER FROM LUCILE

Dear Friends:

Tonight our house smells of fresh green pine and there is a copper kettle filled with big pine cones on the living room table. It's such a fragrant odor that as long as it lasts we can close our eyes and think that we're back up in the mountains where we spent the weekend in a large cabin far up where the big pines grow. It was the last trip that we expect to make for goodness knows how long, and we enjoyed every second of it to the utmost.

As we drove up and up the mountain towards Lake Arrowhead, Dorothy and I longed for Mother to be with us; many years ago she covered that same area on horseback on her way to Lake Arrowhead for happy vacations. Our car climbed so smoothly that it was hard for us to realize what it must have meant to climb those mountains on horseback, but at home there are old books of photographs that show the crowd watering their horses at a mountain stream, and cooking their meals over a campfire. Such a trip must have taken a good week or more back in 1905, but we were gone only from three o'clock Sunday morning until Monday noon and the bulk of that time we spent in our cabin in front of a roaring fire.

It was exciting to see snow again, to carry in logs that were covered with it, and for a moment we found it hard to believe that below us in the valley there were roses blooming and that all of the orange groves were as green as though it were May and not December. Russell took some pictures to send Mother and Dad, and perhaps next month she'll have one printed for this page. I'm sorry he couldn't get some of the handsome dinner that Dorothy and I put on the table about six o'clock Sunday evening—a big pot roast surrounded with vegetables, a moulded perfection salad that we lugged with us from Hollywood, and even a big frosted cake. Only the food could have stood photographing, however, for I'm ashamed to say that we ate as though we never expected to see food again. Perhaps we didn't! I've never been able to buy another pot-roast, or enough eggs for a cake!

Tonight I've been going through my recipes in search of some kind of a dessert that I can make for our sixth wedding anniversary dinner. It can't have whipped cream in it, or eggs, or butter, so as nearly as I can figure out it will have to be a cherry pie! Russell's favorite dessert is Bavarian cream of any kind, and yesterday I gave him fair warning that he'd better decide to make cherry pie his favorite—now if I can just save enough sugar for a cherry pie! We plan to have Dorothy and Frank eat dinner with us, and if they want to give us something that we'll thoroughly appreciate they can furnish the coffee.

I wish that one of you friends who can knit would stop in at my house some night soon and give me some help! I love to sew, and if I do say so myself I can turn out a pretty nice



We are sure Russell and Lucile are looking forward to a Happy New Year. Lucile is our oldest daughter.

piece of embroidery, but for some unknown reason I've never been able to handle knitting needles. Goodness knows I've tried, but somehow I just can't get the knack and it doesn't do any good to be told over and over that it's really the easiest thing in the world once you get on to it. Well, I can't get on to it! In the past it hasn't mattered a great deal, but high chairs mean babies, and babies mean sweaters and booties, and now you know the answer to Mother's remark that next year when we meet for a family reunion at home she will have to borrow a high chair. You'll have to round up a crib too, Mother, because a baby almost ten months old certainly can't get along without one. I think that the most exciting moment of my life will be when I go home to show Grandmother and Grandfather Driftmier their first grandchild. Just think, next Christmas it will not only be Grandmother and Grandfather Driftmier, but Uncle Howard, Uncle Frederick, (we pray that he'll be safely home from Egypt by then), Uncle Wayne, Uncle Donald, and Aunt Dorothy and Aunt Margery! I'm afraid the baby will be confused.

It's almost midnight and I must think about fixing a little lunch for Russell, Frank and Dorothy. Tonight I think we'll have hot chocolate and some baked rice pudding that I've been sort of hoarding from ice-box raids. I read some place the other day that a good wife always has something in the house for a midnight snack, and Russell pleased me by saying that I was a very good wife because I always manage to scrape up something for a bite at that hour.

It's so quiet these nights that sometimes I think I can hear Russell's footsteps when he is still two blocks away. (He no longer drives to work, you see.) Yes, I'm sure I hear them now just turning off of Crescent Heights Boulevard, so I must hurry and start the chocolate. Goodnight, now, and warmest regards to all of you.

—Lucile.

In mending broken china, hold the pieces together with adhesive tape until the cement or glue hardens. The tape can then be removed.—Mrs. R. H. Marks, Alexandria, Nebr.

NEW YEAR'S GARDEN THOUGHTS

Mrs. R. J. Duncomb

The Old Year with all its sorrows and mistakes now lies behind us; we face a New Year courageously. We are all the more sure of ourselves because of the confusing events of the year just past. We have been tried in the hot crucible of time and have been found not wanting. We faced new conditions bravely; adapted ourselves to them as best we could and now the light of the past year will shine over the months of the coming year guiding and directing us.

We all had our Victory gardens, but we had our flower gardens also. We were not compelled to dig up our beautiful lawns, shrubs and borders to make way for them; but we were even able to add more beauty around our homes, those which we are willing to fight for. And so this Spring we know full well we can safely plan for beauty as well as for the very practical and necessary food which we must grow.

Winter months are good times to review mentally the past summer; to find out where we made mistakes, where we could have worked more efficiently, and how to plan our gardens carefully so as to get the most possible good from them. Did we undertake so much that a prolonged rainy spell of weather allowed weeds to grow so fast unmolested that they took over the garden; or did we steal a march on the weeds when they were just coming through the ground, or even earlier? Did we slacken our work in midsummer when it was too hot to work in the sun and so allow weeds to fill what might have been a beautiful fall picture; or did we take advantage of day-light saving time to work in our gardens during long summer evenings or early cool morning hours? A little well planned work every day will save hectic hours of hurrying later on.

Too much planned, too little time to carry out all we desired brought many a headache, yes, and a heartache too. For what gives a true gardener more distress than to plant precious seed only to see its tender seedlings perish for the want of the care they so urgently need.

Perhaps we can only devote a small part of our time to our flowers. It may be that other duties prevent us from enjoying the daytime garden. Why not plant those flowers whose bloom or perfume are best during the evening and last also during the early morning hours. Many flowers which are closed during the day begin to open during the late afternoon—such as the Nicotiana, the Flowering Tobacco, or Four O'clock—to name a few of the many. White Petunias are the more fragrant at night, Datura the Angels Trumpet lifts its large white trumpets to the evening sky while Sweet Rocket and Mignonette pervade the garden with subtle perfume. Best of all these fragrant and night blooming flowers are on the job for the pleasure of the early morning garden-er.

(Continued on Page 7, Col. 3)

LETTER FROM FREDERICK

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

Sunday, Nov. 1, 1942

Dear Folks,

I was delighted to get your letters of September 19, and 29. That is what I call quick service; I no more mention that you send me some of the boys' letters and you get them off in the nex. mail! Since last writing to you I have started taking Italian lessons. I take one hour a day when I am in Cairo. By the first of the year I expect to be speaking it quite well. I started off with a bang, but each lesson becomes more difficult. Since I have definitely decided to carry on this work with the prisoners for the next few months, it is essential that I learn the language. It is not as difficult as I thought it might be. When I get the language I shall be able to get much more done. I hope that I shall be able to make a business trip to Palestine the latter part of this month, but that will mean more red tape than I dare to mention. The biggest problem is my car. I must take my car, and that means getting a permit to get it out of Egypt and one to get it into Palestine. And then I must get some kind of a permit that will allow me to get benzine in Palestine where private cars are no longer allowed. I think that GHQ will fix everything up for me all right; if they don't I shall not be able to go.

The weather is turning cool here. I don't think that we shall have any more really hot days this year. I have just had my tailor start on a new suit for me. It is a beautiful Scotch tweed. It is costing me L. E. 10, the most I ever paid for a suit in my life. I looked all over the city to find a magazine to get some ideas about new American styles to show my tailor. I finally managed to buy one for just exactly three times what I would have had to pay for it in America, and then I discovered that the tailor had gone ahead and cut out the suit before I could get the magazine to him. Oh well, it will probably be conservative but nice. My room is infested with wooly bears. I fight them day and night. I bought a beautiful new American sweater in Eritrea and of course that would be the first thing the bears picked on. They ate two nice holes in it before I discovered the damage. I have had all my clothes up in the sunshine so much that they are beginning to look faded. If you have any ideas about how to get rid of them I wish you would send me some hints. I was pleased to get the pictures in the last letter from home. I notice that in the one where mother is looking at the globe she is not looking at Egypt, but at Hawaii. Well, I can understand that. You probably have a very good idea where Egypt is. Isn't it strange that you should have to use a globe to be able to get a general idea where we are. There was a time when an Iowa road map would do the trick.

When I came in from the desert last Tuesday evening I found a young man here at the house waiting for me. He had come the day before and asked for me and Dr. Quay gave him the guest room for a couple of days. He introduced himself as Gordon Martinson from Harcourt, Iowa. It seems that his mother listens to you on the radio, and she had told him to look me up. It was the first time in three years that I have had anyone come out from America and look me up. It seems that he joined the army on the same day that Wayne joined, and he had talked with Wayne in Des Moines. I took him out to an Egyptian restaurant that same evening and gave him a real Egyptian meal. The next morning I drove him around the town a bit. I was sorry that he had not come at a time when I could have entertained him for his full leave. As it was, he had to return the next day, and so I did not get to show him all that I would have liked to. I often pass his camp when I am out on tour, and I shall drop in and see him sometimes.

There was an interesting story in the paper out here the other day. An Egyptian living here in Cairo received a telegram saying that the body of his sister was arriving on the afternoon train. Well he got busy and hired some professional mourners as is the custom out here; hired a hearse and all the trimmings, and went to the station to meet the train and remove the body. When the train pulled into the station the mourners started to scream and tear their clothes, and all of the relatives put on quite a scene. Much to their surprise the sister stepped down off the train in perfect health. The telegram had been incorrectly sent. Now the man is suing the telegraph company for enough to pay for the professional mourners and the hearse. Well, perhaps he is right.

Alexander Kirk, the American Minister to Egypt, was in for lunch the other day. When we were introduced and he learned what my work was, he spent most of the time talking to me. That is the way it always is. Wherever I go people question me about my work, and mind you, I can tell them a lot of interesting stories. It is an interesting work, and each day I become more convinced of its importance. You needn't worry about me. I am in perfect health. I have had a few narrow escapes, but a miss is always as good as a mile. I have been shaken up a bit, but never hurt. Just remember that if anything ever should happen to me, it happened when I was doing a work to which I was called by the Father of us all. He gave me to you, and He will take me again when the time comes. I am counting the days until I see you all again. Love to all.

—Ted.

About the best method of climbing higher is to remain on the level.

The best reducing exercise consists in moving the head from left to right when asked to have some more.



AROUND THE KITCHEN TABLE

By Maxine Sickels

Drink a cup of tea to Christmas cheer, folks, and pause for a few minutes and soak up some Christmas peace with me. Because, if we have nothing else but Peace for Christmas, we are going to have Peace.

In these harassing times when radios shout "WAR" news, boys cry "WAR", and machines speak "WAR" with every grinding clank and roar, "PEACE" should be the slogan of every home, so that once inside every member of the family and every guest could relax. Work, we must. But to keep on working, we must also rest. Mother's job is to find the where and how.

I used to like to think of the new year as a book full of blank pages. Each January first Father Time presented us with a new book and took away the old one to file it along with those of other years.

Now I prefer to think of a New Year as a challenge. Here are 12 months, 52 weeks. They are mine to use as I will. With strength and health, how much can I accomplish? Will there be time for the necessary things I have always done, plus the new tasks I must do? Will there be any time left for the things I should do, home nursing lessons, Red Cross work, extra poultry raising?

Let me urge you to spend your time helping the Red Cross this winter by sewing or knitting instead of our usual pretty quilts and crocheting. Get in touch with your local Red Cross Chapter and do your bit. Much of this work can be taken to your own home on one of those "necessary" trips to town and returned when finished. I will warn you that this work may be monotonous. An Aunt of mine was here last week and had with her the twentieth slip she had made, just a simple princess underskirt. But if it does become tiresome, remember that because of you, someone cold and hungry, their possessions wiped out by the grim fortunes of war, will be warmed inside and out by your industry.

When you have time to fret over the things we can't have like coffee, sugar and tires, remember the other things we don't have like bombings, invasions, starvation, etc.

HEALTH HINTS

By Mrs. Walt Pitzer

We are now facing a New Year, and to each one of my K. K. friends I give my very best wishes, also special prayers for the parents and dear little wives who have loved ones in the service.



Mrs. Walt Pitzer

When reading a letter from you, often my first thought is to wonder if you have loved ones in service. Many mothers have sent for the Leaflet on "Worry" and I am glad, for several have already expressed their appreciation of the new ideas found in this Leaflet. Just had some more printed; enclose 3c if you care for one.

COFFEE! Many of us became coffee conscious when the rationing was in sight and felt the need of extra cups of a little stronger than usual coffee. This fact sent me to measure a pound of coffee, and here is what I found. One pound equals 70 tablespoonsful. This amount gives two tablespoonsful a day for one person for the five weeks. It can be squeezed or stretched to suit the individual's taste for stronger and fewer cups, or weaker and more cups of coffee.

Now for the argument about caffeine in coffee. There was a time when folks were so caffeine conscious that if a doctor failed to advise his patient to not drink coffee, he was not considered well informed.

Years rolled on and authorities discovered it was the combination of cream and coffee that often caused the "sour stomach." Again years roll on and we are now told that coffee for breakfast gives to many folks just the needed uplift to start the day right. Especially is this true of folks who have low blood pressure, as it acts as a needed stimulant to the circulation. Coffee is also considered a necessity for persons fighting an oncoming cold, as it stimulates the circulation and helps to ward off the chill.

Let me hear how you are managing the coffee situation. Walt and I enjoy the flavor of coffee made by using 1/3 postum cereal.

See Classified advertising column for the answer to the question as to where you may get the Health Booklet and eight-day reducing schedule.

"Friendly Fat Society", follow the eight-day schedule twice this month as you will want to dispose of the holiday poundage before it becomes a firm part of you. Excess baggage is too dangerous to take the risk these days when health is so important. Be ready for the next instructions in the Kitchen-Klatter Magazine.



OVER THE FENCE

Happy New Year, Kitchen-Klatter friends!

A little bit chilly to be visiting over the fence. Let's go into the kitchen and sit by the stove.

Eva Tansey of Weldon, Iowa, had a birthday not long ago. Her friends, knowing buttons were her hobby, gave her a button shower. She received over 4,000 buttons. Besides many coming in the mail, 40 ladies called during the afternoon and brought packages of buttons. Her sister and aunt served tea and little cakes from a candle lighted table centered with a birthday cake. I am sure she will remember this birthday a long time.

Do you have a book of instructions for making tatting? Mrs. Marie Shryers of Fonda, Iowa, has two shuttles and wants to learn more about making the lace.

Mrs. Gertrude Hayzlett, who helps me with Kitchen-Klatter is a 4-Star mother now, since her youngest son, Gordon, has enlisted in the army. He is in the radio division.

Did you know that a cloth wet with strong tea is good to relieve the pain of a burn? Mrs. Bert Ditmars of Eagle Grove, Iowa, has found this a great help.

Kitchen-Klatter sisters, move over and make room in our circle for Mrs. Elmer Beier of Britt, Iowa. She has triplets about nine months old. They are called Janis Fay, Joan Kay, and James Ray.

"This is my prayer as time goes by, Lord, keep me busy 'til I die."

Some of you may be able to help this Kitchen-Klatter sister who has lately noticed a growth of soft hair on her face. I really don't think it is very noticeable but this friend is sensitive about it. Can you tell her anything that will remove it safely?

Mrs. Jennie Reger, of Omaha, Nebraska, sent her renewal for this magazine. She has passed her 90th birthday. She is making a silk coverlet now. She has also made a yo yo quilt. Kitchen-Klatter sisters all send congratulations.

Mrs. Wes Hoffman, Mankato, Kansas, has sold \$80 worth of canaries this past year. Besides caring for her birds, which must be a big job, she raises a garden and chickens.

Mrs. Florence Banner of South Omaha, writes that the W.C.T.U. serves the soldiers at Fort Crook with home made cake and coffee every Wednesday night. She has helped serve 1,444 cakes, 1,100 cookies and 70 pounds of home made candy. Twenty-five bushels of flowers were taken to the hospital since last December. This verse, printed on a card, is given the soldier boys.

TO THOSE IN SERVICE

A Promise

"When you go away, we will be with you; in all your wanderings, we will think of you; in your time of danger and loneliness, we will pray for you; when you march, we will march with you; when you come back, we will rejoice and the reunion will bring peace once more to our hearts."

Mr. and Mrs. O. F. Larken, formerly of Des Moines, now of Bentonville, Arkansas, are in the poultry business in a large way. When Mrs. Larken wrote me in November, they had 2,400 broilers and would soon be ready to house 5,000 chicks. They like their new location very much.

Who has some bitter sweet for sale? Mrs. W. O. Thorp, R2, Oskaloosa, Iowa, would like to have you write her and state the price you want for it.

Another Name Club! If your name is "Adeline" write to Mrs. Clifford Bollon, 1319 S Sydney Drive, Los Angeles, California. She would also like to hear from any of you who have birthdays April 19.

S. O. S. Mrs. Mildred Rickard, 336 N. Blue Lakes Blvd., Twin Falls, Idaho, has lost the address of a lady in South Dakota, who sent her a box of buttons. Mrs. Rickard moved to Idaho from Nebraska. Will the lady please send her a card.

Please send Mavis Jones, Knoxville, Iowa, a shutin girl 16 years of age, a piece of plain color or print goods, 8x8 inches, with your name and address written on it large enough that she can embroider it. She is making a quilt.

"Each morning if you'd rightly live On this terrestrial ball, Name o'er your foes and then forgive, Else not get up at all."

Eveline Behrends, Johnson, Nebraska, Rt. 1, has made a State Quilt, having the state flower and bird on each block. She does not have directions for putting it together. Can you help her?

In the December issue of the Kitchen-Klatter Magazine, correct the fruit cake recipe of Mrs. Charles Tolzmann by adding 2 cups of water, in which the raisins, dates, sugar and shortening are boiled.

Also the ad of Darrell Crawford on Page 15, Col. 1, should read Sphagnum Moss instead of Mass.

From My Letter Basket

By Leanna Driftmier

QUESTIONS AND ANSWERS

QUES: "On December 30th we expect our son home for a ten day's furlough, and he is bringing with him his bride, a girl whom we've never met. I wish that you'd give me some suggestions for entertaining them while they're here, for although I want to do the right thing I'm uncertain as to what they may expect."—Kansas.

ANS: If I were facing this particular situation I believe that I'd plan to have a family party on New Year's Day. Invite your relatives to meet this new daughter-in-law, and if they're not too many, ask them for dinner. If this is impossible, invite them to an evening party and serve refreshments. Then, a few days later, plan to have an informal get-together for your son's old friends; invite all of the people whom he enjoyed, regardless of their ages, and make it a jolly reunion. I believe that these two different parties will give your son and his wife much pleasure, as well as creating an opportunity for relatives and old friends to meet the new member of your family.

QUES: "You'll find several names signed to this letter, Leanna, for as a group we're turning to you for advice on a very aggravating problem. In our district school there are fifteen children from seven different families, and beginning last September we mothers decided to take turns furnishing a hot kettle of soup for the noon meal. Everyone has done his share except one family with two school children, and three times now she has made excuses and postponed her turn. They can better afford to furnish soup than some of us, so we've decided that they're just trying to slip by. Would you stop serving their children, or is there a better solution?"—Minnesota.

ANS: Let me say first that under no circumstances should you stop serving their children. These two children aren't responsible for their parents' behavior, and probably they've been extremely unhappy about the position in which they're placed. It seems to me that all six of you who signed this letter should simply go directly to the parents without further ado and put the matter squarely before them: do they or do they not intend to carry their responsibility? If approached directly it's scarcely likely that they'll try to slip by—at least I can scarcely imagine that they would. The important thing is to meet them face to face and put the problem squarely before them. It may not be a pleasant thing to do, but I see no other way out.

QUES: "When we first organized our Red Cross sewing unit there seemed to be a very friendly atmosphere and everyone enjoyed the opportunity to meet for a good cause, but in recent

months I'm sorry to say that there has been entirely too much gossip. It has come to my attention that we're acquiring an undesirable reputation as "scandal-mongers" and this distresses me. Do you have any suggestions for remedying the situation?"—Nebraska.

ANS: It seems to me that New Year's is made to order for such problems! At your first meeting in January why not suggest that each person present state his New Year's resolution? This always arouses friendly banter back and forth. Then, after all resolutions have been stated, make the suggestion that for the good of the cause everyone resolve to start the New Year right by leaving all personal discussions out of the Red Cross meeting. Take the attitude that everyone has been equally guilty in the past—this will avoid resentments and hard feelings. With the right approach of friendliness and good humor you're most likely to meet with real cooperation in the future.

QUES: "I wish that you'd say something about young married women who try to follow their soldier husbands all around the country. In our family my husband's sister-in-law has caused all of us so much anxiety by going away to join her husband when she was expecting a baby. Now she's been ill in the hospital and we can only worry and wait for letters."—Illinois.

ANS: It's a serious thing to tell a young wife that she should not be near her husband, but in most cases it seems to me that practical arrangements can be settled before positive opinions are expressed. Has her husband found suitable living quarters? (Near most army bases it's almost impossible to find an empty room or apartment.) Will they have an income that guarantees a nourishing diet? Is she trained for any kind of work that she can do to help occupy the long hours when she will be alone? If the answers to these questions are satisfactory, then one should not feel too upset if she chooses to go. If she is expecting a baby the problem is much more serious, and unless there is sufficient money and suitable living quarters, I believe that for the baby's sake she is better off with her family.

QUES: "This year my husband and I are all alone, so for the first time we rented two of our upstairs bedrooms to young high school teachers who are new in town. They're very sweet girls and we like them, but how can I ask them to be more quiet at night without hurting their feelings? We are kept awake until all hours with their laughing, calling back and forth, washing out things in the bathroom, etc. Would you suggest leaving a note in their rooms ask-



Syrena Ashenfelter and James Edward, age 6 weeks, born October 15. Syrena has helped me in my office the last year.

ing them to be more quiet?"—South Dakota.

ANS: No, I don't believe I'd leave a note. There's something unpleasant about finding such a note no matter how nicely it's worded. If I were you I think I'd simply talk to the girls without giving the appearance of being ruffled and aggravated. Explain to them how difficult you have found it to rest at night, and ask them with a smile to do their washing early in the evening, and not to call back and forth. Most young girls are only thoughtless—when something is pointed out to them they are generally eager to please.

"Here I come again with a dollar to renew my subscription for the Kitchen-Klatter Magazine. I do enjoy your broadcasts on the radio and can hardly wait each month until the magazine gets here. I don't get much work done until it has all been read."—Mrs. Chas. J. Ogden, Newton, Ia.

(Continued from Page 4, Col. 3)

Next summer will be a busy one. Often times we will have to take short cuts if we want flowers at all. The flowers which self-sow help us here, also those which may be sown very early perhaps even on late spring snows before heavy spring work begins. Poppies, larkspur, bachelor buttons, calendulas and rose moss are those among the multitude of such obliging ones.

Even if we can't have long borders of perennials or a large display of annuals, nothing can prevent each one of us from having at least one little beauty spot to love and care for. It may be just a bed of blooming geraniums, a window box of colorful petunias and a trailing vine, or a row of low growing easy annuals such as Harmony Marigolds along a walk, but it can easily bring something very dear and tender to its owner. So no matter how busy we may be, let us take time to have just a few flowers this year. And if we are among those fortunate enough to enjoy many, let us not fail to share them with those who have none.



"Recipes Tested in the Kitchen Klatter Kitchen"

By LEANNA DRIFTMIER

A MOTHER'S REQUEST

I'll be careful with the cocoa,
The coffee and the tea,
And when it comes to gas and tires
Uncle Sam can count on me;
I'll save my paper and my scraps
For bullets to those pesky Japs,
While as for rationed sugar cards
I'll only think them fun,
If Uncle Sam some future day
Just sends me back my son.

—Mrs. Pearl Jackson.

COFFEE RINGS

Baked in Kitchen-Klatter Kitchen,
November 19, 1942.

- 3/4 cup light syrup or 1/2 cup sugar. (If sugar is used, add
- 3/4 cup milk instead of 1/2 cup)
- 1/2 cup shortening
- 2 eggs
- 1 cake compressed yeast dissolved in 1/2 cup warm milk which has been scalded and cooled
- 1 teaspoon salt
- 1/2 cup each chopped raisins, nut meats, citron and candied cherries. Other fruits may be substituted if desired.
- 5 cups flour (sifted)

Knead and let rise till light. Knead down, then roll into strips and braid. Place on large pie pans and let rise until light. Bake about 3/4 hour or until done in moderate oven. They may be frosted or make a little syrup of sugar and water and brush on while the loaf is hot, then sprinkle with a little sugar. This makes two nice rings.—Mrs. David L. Erickson, Holdrege, Nebraska.

APPLE SAUCE CAKE

Baked in Kitchen-Klatter Kitchen,
November 12, 1942.

- 1 cup sugar
- 1/2 cup lard
- Pinch salt
- 1 1/2 cups apple sauce, sweetened
- 2 teaspoons soda dissolved in 2 tablespoons boiling water
- 2 cups flour sifted with 1 teaspoon cinnamon and 1 small teaspoon cloves
- 1 cup raisins
- 1 cup nut meats
- 1 cup gum drops, cut in pieces
- Frost with fudge frosting or top with whipped cream.

—Mrs. Fred W. Vokt, Anita, Ia.

PEPPERNUTS

Baked in Kitchen-Klatter Kitchen,
December 3, 1942

- 1 1/4 cups brown sugar
- 1 cup molasses
- 3/4 cup lard
- 1 egg
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1 teaspoon each cloves, cinnamon and anise seed
- 1/2 cup chopped nuts
- 1/4 cup citron cut in small pieces
- Flour to make stiff dough, about 4 cups

Cream sugar, molasses and lard till light, add soda dissolved in 1 tablespoon hot water, add 1 egg and beat again. Put dry ingredients in flour sifter. Sift some over the fruit and nuts and add to mixture, then add remainder of dry ingredients. Chill. Dip out by small teaspoons, roll into ball and flatten. These should be very small cookies. Put colored sugar or other decorations on top and bake.—Mrs. Carl Paulson, Boyer, Iowa.

CHEESE SALAD

- 1 package lemon flavored gelatin
- 1 1/2 cups hot water
- 1 tablespoon vinegar
- 1 teaspoon salt
- 1 cup grated American cheese or 1 cup cottage cheese
- 1/2 cup mayonnaise

Dissolve gelatin in hot water, add vinegar and salt. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary beater until fluffy and thick like whipped cream. Combine cheese and mayonnaise and fold into gelatin. Turn into mold. Serve on crisp lettuce. Serves 10.—Mrs. Frances Friday, Grant City, Missouri.

PORK CHOP DRESSING

- 3 pork chops
 - 3 cups dry bread crumbs
 - 3 small minced onions
 - Salt, pepper and sage to flavor
 - Enough milk to moisten the crumbs
- Mix well. Fry your chops on one side until nicely browned. Turn over. Now put the dressing over the chops and place back over fire and brown. When brown, turn chops over and brown the dressing.—Mrs. Louis Kirchner, Fulda, Minnesota.

GRAHAM BUTTERSCOTCH OVER-NIGHT COOKIES

- 1 cup shortening
- 1 3/4 cup brown sugar
- 2 eggs
- 2 teaspoons lemon extract
- 1/2 cup chopped raisins
- 3/4 cup nut meats
- 1 cup graham flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon soda
- 2 cups white flour

Cream shortening and sugar, add beaten eggs, lemon extract, raisins and nuts, then graham flour. Sift the white flour with salt, baking powder and soda, and add. Mix thoroughly, make into long roll. Place in refrigerator over night. Slice thin and bake.—Mrs. Joseph Wall, Hendricks, Minnesota.

MINCEMEAT COOKIES

- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 4 teaspoons baking powder
- 2 teaspoons salt
- 2 1/2 cups flour
- 1 pound mincemeat

Cream fat and sugar, add eggs one at a time. Beat well after each addition. Add mincemeat. Fold in flour, baking powder and salt which have been sifted together. Drop on greased cookie sheet. Bake at 400 degrees for 15 minutes.—Mrs. Marie Smith, Cameron, Missouri.

PASTE WAX FLOOR POLISH

- 1/4 pound beeswax
- 1 pound paraffin wax
- 1 1/4 pint turpentine
- 1/4 pint raw linseed oil

Melt the wax and paraffin, using double boiler, add the oil and turpentine and stir the mixture thoroughly. Makes 2 pounds of wax. Store in glass jars so it won't turn dark after standing in tin.—Formula issued by U. S. Department of Agriculture.

COCOANUT COOKIES

- 3 cups white syrup
- 1 cup melted lard
- 1/2 cup butter
- 1 cup sour milk
- 1/4 teaspoon salt
- 1 cup coconut
- 3 teaspoons vanilla or lemon extract
- 3 teaspoons soda
- 8 cups flour

Melt the shortening and mix with the syrup. Sift flour, soda and salt 3 times and mix alternately with the milk to syrup mixture. Add coconut and vanilla and stir well. Cool 4 hours in ice box or cool place. Place by teaspoonfuls on greased cookie sheet and flatten out slightly. Bake 15 minutes in a moderate oven, 375 degrees. A little sugar may be added if you wish them sweeter.—Mrs. Denver Johnston, Madison, Missouri.

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

MOTHER'S GINGERBREAD

- 1/2 cup sugar
- 1/2 cup molasses
- 1/2 cup butter or lard
- 1/2 cup cold water
- 1 egg
- 1 teaspoon soda
- 1 teaspoon baking powder
- 2 cups flour
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1/4 teaspoon salt

Heat molasses and soda and add to other ingredients. Shortening may be melted if desired.—Mrs. Wm. Cadwell, Humeston, Iowa.

WAR CAKE

- 1 1/2 cups cake flour
- 1 teaspoon soda
- 1/4 teaspoon salt
- 3 tablespoons cocoa
- 1 teaspoon vanilla
- 1/2 cup butter
- 1/3 cup sugar
- 1/2 cup dark syrup
- 1 unbeaten egg
- 2/3 cup sour milk

Sift flour once, add soda, salt, cocoa and sift together three times. Cream butter and sugar thoroughly and add syrup and beat well. Add egg and beat. Add flour alternately with the sour milk, small amount at a time, and beat well. Add vanilla. Bake in moderate oven.

Frosting

- 3 tablespoons cocoa
- 3 tablespoons flour
- 3 tablespoons sugar
- 1 teaspoon vanilla

Enough cream to make the right consistency.

—Mrs. Alvin Grundmeier,
West Side, Iowa

APPLE BUTTER SPICE CAKE

- 2 cups pastry flour
- 1 teaspoon soda
- 1/4 teaspoon salt
- 1/2 teaspoon mixed spices
- 1 teaspoon cinnamon
- 1/2 cup butter
- 1 egg, unbeaten
- 1 cup raisins
- 1 1/4 cup apple butter

Sift flour once and measure and add salt, soda, spices and sift three times. Cream butter, then add sugar gradually, beating until light and fluffy. Add egg and beat well. Add raisins. Add flour alternately with apple butter, a small amount at a time. Beat until smooth after each addition. Bake in a greased shallow pan 11 1/2 x 7 1/2 x 2 inches. Bake one hour and ten minutes in moderate oven, 350 degrees. Cover with

Apple Butter Icing

- 2 tablespoons butter
- 2 cups powdered sugar
- 2 tablespoons apple butter
- 1 cup broken nut meats

Cream butter, add half of sugar and half of apple butter, beat well and add remaining sugar and apple butter. Beat again. Spread on cake when cold. Cover with the nut meats.—Mrs. Harry Frye, New Sharon, Iowa.

HONEY REFRIGERATOR ROLLS

- 2 cakes compressed yeast
- 1/2 cup water
- 1/3 cup milk
- 2/3 cup shortening
- 2 eggs
- 2/3 cup honey
- 1 cup warm mashed potatoes
- 1 teaspoon salt
- 6 1/2 to 7 cups all purpose flour

Dissolve yeast in lukewarm water. Scald milk and add shortening, honey, mashed potatoes and salt. Blend well. Cool to lukewarm, add eggs well beaten, and the yeast. Add enough flour to make a soft dough that will not stick. Knead for ten minutes, wrap in waxed paper or put in a tightly covered well greased bowl. Store in refrigerator and use as needed. Dough will keep several days. To bake: shape rolls such as cloverleaf, and let rise 2 hours at about 80 degrees room temperature, and bake in a hot oven.—Ruby Boyer Ewing, Nebraska City, Nebr.

MINCEMEAT FOR TWO PIES

- 1 cup ground cooked meat
- 2 cups chopped apples
- Juice of 1 lemon
- 1/2 cup strong coffee
- 1/4 teaspoon each allspice, nutmeg and cinnamon
- 1/2 teaspoon salt
- 1/2 cup raisins
- 1 small glass jelly
- 1/4 cup weakened vinegar
- 1 cup sugar or syrup

Cook until apples are tender

—Mrs. Mary E. Morris,
110 S B St.,
Indianola, Ia.

ENGLISH OR SUET PUDDING

- 1 cup suet, ground
- 1 cup sorghum molasses
- 1 cup milk
- 2 cups flour
- 1 cup raisins
- 1 package citron, cut in slivers
- 1 cup dates, cut fine
- 1 cup black walnut meats, cut fine
- 1 tablespoon salt
- 2 teaspoons soda, in the milk
- 2 teaspoons cinnamon
- 1 teaspoon cloves

Mix suet, molasses and milk. Mix flour with fruits and add to milk mixture. Steam 2 hours, then take out of steamer and set in oven a few minutes to dry. Serve with sauce or whipped cream.—Mrs. Hugh Hunter, Searsboro, Iowa.

BRAN COFFEE

- 5 pounds bran
- 1 can baking molasses
- 2 eggs, well beaten

Mix and brown in a slow oven for 3 1/2 hours. Wheat may also be used. This is an old time recipe.—Mrs. B. C. Roswag, Garner, Iowa.

Send your subscription to the Kitchen-Klatter Magazine now and be on our mailing list for the February issue. Price \$1.00 a year.—Leanna Driftmier, Shenandoah, Iowa.

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**NEIGHBOR BOB'S
Dinner Table
ALMANACK**

Everyone I know in the armed forces tells me the same thing! More than anything else, the boys want letters—letters from home, letters from friends. One young friend of mine stationed in a camp in Maryland writes me: "The biggest and best part of the day here is mail-time. You don't know, you just can't appreciate how eagerly the fellows look forward to getting a few words from home. If you know anyone in any branch of the service write to him frequently, Bob—you can't do anything he'll appreciate more."

I don't know how right he is about this, but William Lyon Phelps says he knows how to tell a bad man from a good man. "If a smile improves a man's face", says Phelps, "he's a good man; if a smile disfigures his face, he's a bad man." What do you think? Frankly, I don't think I've ever known anyone who didn't look better smiling. But if Mr. Phelps is right, then I have known only good people. A thought which makes me very happy.

Hints to the Housewife: To put a keen edge on a pair of scissors, cut through a sheet of sandpaper a few times. To put a rod through a curtain without snagging the material, put a thimble over the rod's end. And to keep that man of yours fat and happy bake plenty of good things to eat with Mother's Best Flour—the flour that must give best results ever or you get your money back. Remember, it's not how a table's set that counts—it's how it's loaded down.

See you next year,
Neighbor Bob.

SUBSTITUTES IN COOKING

For 1 cup butter use 7/8 cup lard or other fat.

For 1 egg use 2 yolks and 1 tablespoon water.

For 1 square chocolate use 3 1/2 level tablespoons cocoa and 1/2 tablespoon shortening.

For 1 cup sugar use 1 cup honey and 1/3 teaspoon soda and reduce liquid 1/8 cup; or use 1 cup molasses and 1/2 teaspoon soda and reduce liquid 1/8 cup.

For 1 cup sweet milk use 1 cup sour milk and 1/3 teaspoon soda with the baking powder called for.

CHEESE STRAWS

- 1/2 cup butter
- 1 package American cheese
- 1 cup flour
- Salt

Cream all together like cookies or pie dough. Make in a loaf and chill. Slice thin and bake in a moderate oven. Sprinkle with a little paprika while still hot.—Mrs. Wayne Scott, Hanover, Kansas.

LARGE CHILI RECIPE

- 6 pounds hamburger
- 1 pound ground suet
- 6 onions diced fine
- 2 quarts tomatoes or juice
- 1 large can red beans
- 1 tablespoon paprika
- 5 or 6 tablespoons chili powder
- 1 teaspoon celery salt
- Salt and pepper to taste

Put hamburger, suet and onions in skillet or large kettle and brown thoroughly till done. Then add tomatoes, chili powder, paprika, celery salt, and salt and pepper. Last add beans. More or less chili can be used, according to taste. Let simmer for an hour. This is rather thick. Water can be added as used.—Mrs. Ancil Burdick, Nebraska City, Nebr.

A SAMPLE WEEK'S PURCHASE OF MEAT FOR 3 ADULTS AND ONE CHILD (9 pounds)

- 1 lb. ground beef for meat balls or loaf
- 1 lb. bacon or ham
- 4 lbs. shoulder of lamb
- 1 lb. chops, veal or pork
- 2 lbs. spare ribs
- 4 lbs. stewing chicken

CHOCOLATE PIE WITHOUT SUGAR

- 12 marshmallows melted in 2 cups milk in double boiler
- 2 tablespoons flour
- 2 egg yolks
- 1/2 cup chocolate syrup
- Pinch salt
- 1 teaspoon vanilla
- 1 tablespoon melted butter

Cook until smooth. Make meringue using whites of the eggs and a little white syrup.—Mrs. Wm. Alderman, Table Rock, Nebraska.

CHOCOLATE MARSHMALLOW DESSERT

- 1/2 pound graham crackers
- 1/2 cup melted butter
- 1 cup milk
- 40 marshmallows

Melt marshmallows in milk, in top of double boiler. Cool. Grate 1 7-ounce bar of semi-sweet chocolate. Whip 1 pint of cream and fold cream and chocolate into first mixture when it has thickened. Line a cake pan with 2/3 of the cracker crumbs which have been mixed with the melted butter. Pour in the chocolate mixture and sprinkle remainder of crumbs on top. Chill. 1 tablespoon gelatin may be added but is not necessary.—Mrs. M. Pruisner, Winnebago, Minn.

THE GIFT BOX

By Gertrude Hayzlett

Have you a shutin in your home? In ordinary times we adjust our lives to conform to the needs and happiness of the handicapped members of our households—but these are not ordinary times, and in the confusion and hurry of the present day our shutins are apt to be neglected. Especially is this true during the holidays when we are all even busier than usual.

Let's stop a minute to catch our breath and give a thought to what we can—and should—do to brighten the lives of our shutins, both those in our own homes and others whom we may know about. It takes such a little effort on our part to bring so much happiness to one whose life is bounded by four walls! Little things that we think are too small to be worth doing often give hours of pleasure.

For a good many years I have been in contact with handicapped people and here are a few suggestions for little things that give lots of pleasure. Personal visits head the list. They need not be long. In fact, in most cases they should not be long. This is especially true if the person on whom you are calling is nervous or in pain. Drop in for a few minutes and chat about the weather, your family and theirs, mutual friends and other things of general interest that are pleasant. **Don't** talk about their sickness and **don't** talk about others who are sick. Whatever you talk about will be remembered and thought over many times—maybe in the middle of a sleepless night—so try to talk about things that will give a lift.

One person who had been in bed for many years told me of a friend who made a practice of dropping in quite often, usually in the morning, for five minutes or so and always with some one thing to interest her. Sometimes it was a rose in a pretty vase (the vase to be picked up on a later visit). Sometimes it was a gift she had received and wanted someone to share its beauty. (Remember this, after Santa has visited your house.) Sometimes it was a good book. And once it was a beautiful picture that she left to be enjoyed for several days. Sometimes it was only a funny story that needed to be shared. All little things—but what a world of pleasure they gave.

Perhaps the shutin you know does not live close enough for you to visit. In that case a card or letter—preferably a long chatty one—is most welcome. Mail means much when you can't get out and go places.

A Sunshine Box is another thing that costs little in proportion to the pleasure it gives. Several small gifts, each wrapped separately, packed in one box and labeled to be opened one each day for a week or a month, make as many high spots in the life of the receiver as there are gifts in the box.

Let's start the New Year right by resolving to do at least one thing each week to brighten some shutin's life.



Four generations. Baby John Robert Fishbaugh, 3 months; Mother, Zoanna Field Fishbaugh, 23 years; Grandfather, Frank Field, 48; and Great Grandfather, Henry Field, 71.

KITCHEN KLATTER KINKS

When I cool my mush, I pour it into straight-sided glasses and chill. When thoroughly chilled, I unmold it, slice and fry. This is also a good way to use up left over cooked cereal. The cereal slices may be dipped first in beaten egg, then in cracker or bread crumbs for added nourishment.—Mrs. H. L. S., McFall, Mo.

Tell the lady who had trouble with her Bohemian Kolaches puffing up in the middle with the filling, that she did not let the little buns get light enough before she pressed in the holes and put in the filling. Unless the buns are light they will do that every time. Also after filling the Kolaches, let stand until they get light before baking. Those are supposed to be nice and light after baking, which they sometimes are not if that rule isn't followed.—Mrs. Blix Jilek, Stanton, Nebr.

To make good coffee in an ordinary coffee pot, put the coffee in a clean, scalded, salt bag, and drop in the boiling water in coffee pot. There will be no grounds in the coffee.—Mrs. Elizabeth Mattingly, Davenport, Ia.

A toothpick dipped in purex or chlorox will quickly remove writing in ink. Blot as soon as the writing has disappeared, and let dry before re-writing.—Mrs. Abe Burton, Jr., McFall, Mo.

When canning, if jars leak, dip the rubbers in flour. Often times this will seal them tight.—Mrs. Mabel L. Wheeland, Edgar, Nebr.

When opening fruit which has mold on it, do not disturb the mold, but instead take off the lid and let the jar of fruit set overnight. The mold odor will come to the top and when mold is removed the fruit is perfect.—Mrs. Alice Lung, Camden, Ill.

Do you ever churn with your electric mixer? It takes but a few minutes, and by taking 2 cups of cream at a time, you can churn 2 quarts quickly and very easily.—Mrs. Flavel B. Maloy, Mount Ayr, Ia.

For a good cake-topping that does not require much sugar, sprinkle nut meats over top of unbaked cake and press them in a little, then mix 2 tablespoons sugar with 3/4 teaspoon cinnamon and sprinkle over the nuts. Bake as usual. Cocoanut could be used instead of nuts.—Mrs. Robert McKinney, Monroe, Ia.

With grateful hearts the past we own;
The future, all to us unknown,
We to Thy guardian care commit,
And peaceful leave, before Thy feet.
—Doddridge.

When making meat loaf, make it in individual helpings.—Mrs. J. H. Place, Humeston, Iowa.

When making dumplings for soup use thick tomato pulp instead of any other liquid and are they good! I had them in chicken soup the other evening and every tiny piece disappeared like magic. Put plenty of chopped parsley right in the dumpling dough. The tomato juice does not cook out and discolor the soup as one would imagine, but the dumplings look a beautiful deep orange and seem to appeal to children especially. That is the only way I can get mine to eat parsley.—Mrs. Otoe Geu, Wisner, Nebr.

Top for gingerbread. Blend cream cheese with a little thin cream and add drained crushed pineapple. Mix until fluffy and smooth and garnish each portion of the gingerbread with a generous portion of the topping.—Mrs. Albert Pope, Ashland, Nebr.

I have a good recipe for homemade Yeast Foam. Soak 2 yeast cakes in 2 cups fresh buttermilk. When dissolved, add 1 tablespoon sugar and 2½ cups corn meal. This mixture will be quite stiff. Lay waxed paper on several thicknesses of heavy paper, spread the yeast mixture on it, about the thickness of yeast foam. Mark in squares the size of a yeast cake. Let dry on the waxed paper—it takes 3 to 5 days in a warm place, between 75 and 85 degrees. This never gets too old. Use as any yeast, making the sponge at night.—Mrs. Conrad DeVries, Pella, Ia.

"I had an uncle that was a professional baker and he gave us lots of tips. One, for instance, a few drops of lemon and vanilla mixed has a taste of scalded milk in coffee-cake and sweet rolls with fruit in, and after you mix the dough stiff, let stand awhile then go back and knead it. It becomes smooth so quickly then. My daddy used to make bread at home, and said your sponge should be stiff enough so the spoon would cut through and see the bottom of the crock. I remember my cousin, who was a fine bread maker, said never mix your sponge into the bread part till it rose and fell just a little."—Mrs. Elliott, Sigourney, Iowa.

We like chicken cooked this way. Cut up chicken, add salt and pepper (no flour), put in hot skillet and slice 8 or 10 onions over top. Put lid on and fry. The moisture from onions will make steam and moisture enough to cook chicken. Turn often and add a little water later if needed.—Mrs. J. W. Klotz, Wilson, Kansas.

We will soon be hanging a new calendar on the wall. Mrs. F. E. Kawa, Omaha, Nebr., writes of a plan they have, which has proved very convenient. When they get a new calendar they mark on it all the birthdays and anniversaries, and also the dates when car, fire, and life insurance premiums are due.



Dean Beam, Bagley, Ia., enjoys his furlough.

THE RAINBOW OF PRAYER

By L. B. White

(Dedicated to the mothers of the men in service.)

There's a rainbow that reaches to heaven;

It's my beautiful rainbow of prayer.
It carries my love to the Father above,
Then on to my boy over there.

This rainbow can span the wide oceans,

No cannon can break its strong line.
Where e'er he may be, on land or on sea,

It will reach to that dear boy of mine.

May he cling to his end of this rainbow

And send back his prayers and his love.

For it means, Oh! so much, just to know he's in touch,
Every day with our Savior above.

Let our prayers from each end of this rainbow,

Arching up to the heavenly throne,
Draw us closer each day in a spiritual way,

Make us feel we are truly Christ's own.

May his heart keep with Christ as he follows

The banner of freedom unfurled;
May he hear Jesus say, "I am with you alway

Even unto the end of the world."

Sent by Mrs. Paul Lynum,
Volin, So. Dak.

EXCELLENT CRACK FILLER

Moisten cornstarch to a paste with boiled linseed oil. Work this putty-like mixture into the cracks of the floor with a knife. Let dry before varnishing. When replacing old-fashioned handles on dressers with new wooden knobs, fill the holes with this filler.—Etta Boucher.

WHAT
SHALLWE
READBOOK REVIEW
By Edith Seabury

LOOK TO THE MOUNTAIN

By Le Grand Cannon, Jr.

This book was chosen as the Book Of The Month and has been a best seller for some time.

Time: 1769.

Place: New Hampshire Province.

Young Whit Livingston was considered the best hand to mow hay that there was in Kettleford. Outside of that he was a joke. When he was twelve his father had treated his boy at the tavern and Whit hadn't been able to drink the rum. This angered his father so that he had ripped the piece of rope that until then had held up the boy's pants and had whipped him unmercifully. The Captain's daughter had seen it and Whit had never gotten over the mortification. As the years went on he never learned to drink rum but at nineteen he went into the tavern because of Melissa, the Captain's daughter.

Melissa had worked in the tavern for her father since her mother's death. She hated rum and the men who drank it. Whit didn't know it but she liked his clean-shaven face and boyish manner. She liked him because he didn't smell of rum and he didn't bother her with his attentions.

Whit had known he loved Melissa from the day she had watched him out-mow Joe Felipe and had been so proud of his achievements. They knew that the Captain would never permit her marriage to a penniless man like Whit. When at last they talked it over Whit discovered he could talk to Melissa as he had never expressed himself to anyone else. They decided to overcome all obstacles and Whit planned to journey up north and take a land grant so he and Melissa could be married.

Whit left on foot to make the trip and to locate a piece of land that would be suitable for their home. At last he found himself looking up toward Cornway Mountain and it made him feel good. He felt drawn to it and picked his place so that he could look ever toward his mountain. He pictured how it would look cleared and with his house built there. He felt exalted, young and purposeful as he laid out his claim.

He started back to Melissa and as the distance between them became shorter and shorter he found he couldn't sleep or eat so filled was he with his longing for her. He walked all of the many weary miles crossing icy rivers. One creek, he lost his

MORE
footing and injured his ankle, his knife fell out of his pocket and he had to go back into the icy water to get it. He cut himself a crutch and hobbled twelve miles this way. He had to stop at the home of his new

friends, the Moores, where he stayed until his ankle improved.

Melissa had feared for his safety and when she saw him returning on that fall morning she felt all Heaven had opened up and let her see its glories.

They were married immediately although it was a law that their names should be published three times before the ceremony could actually be performed. Reverend Gowan, however, was a very understanding man and he knew if Whit and Melissa were to get back to their claim and build their house before cold weather and snow actually set in they would have to make every day count.

Whit bought a canoe and taking only essentials they left for the north, depending mostly on his gun and knife for meat and fish on the trip. It was long and hard for Melissa but she never complained and kept pace with Whit in everything.

When they arrived at the Moores Melissa stayed with them while Whit went on and started felling logs for their house. Every bit of the work had to be done by hand and Whit worked from sunrise to sunset, pausing only to eat a little. At last he went after Melissa and although she was expecting their child early the next summer, she walked the eighteen miles through the first light snowfall. Whit wanted her to see for the first time in daylight, his beloved mountain and to admire the house with the chimney he had worked so hard to build. It was night when they arrived at the dark little eight by sixteen foot cabin and Whit carried his tired wife the last few rods. He had his fire laid and he made her lie down and covered her with warm skins. They were home!

Winter was hard, cold and lonely but at last spring broke and Melissa and Whit's baby son was born. Whit cleared seven acres of land and with the skins he had trapped that winter, bought a pig. He bought a cow and she gave them a calf. When next winter came they had barns and were better able to endure the long, ice-bound months.

Sometimes the Moores would come over and stay a week or so and then Melissa would talk her heart out to another woman. Another settler came and they had a neighbor which helped to banish the feeling of "aloneness".

When Jonas, their first born, was four, Gowan was born and Whit felt that "surely his cup runneth over". He was proud of his wife and his two sons, his oxen and his achievements on the land.

And then there was another war. For the men who lived near the Government, this war had to do with independence, but for the settlers,

away from news they only understood that the Indians were being stirred up and the men had to fight to protect their homes.

So Whit left his beloved Melissa, sons and mountain and went away with his gun to kill men he didn't hate. Life became more complex for Melissa and her sons but Whit returned, a thinner, quieter Whit. As he came in sight of his home, he felt strength surge through him and he looked up to his mountain. The wars were left behind. Melissa and all were ahead, life would continue to be good in spite of hate and bloodshed.

—Edith Seabury.

THE COVER PICTURE

The cover picture typifies the American Spirit today. Frank Field's youngest son, John, nineteen years of age, now in training at Luke Field, Texas, will receive his wings in two more months.

HELPS ON MAKING LARD

Osceola, Nebr. Never use 'pickings' from inside the hog or bloody parts. No matter how well you soak and wash these parts, they do not have keeping qualities and should be fried out alone and used immediately." —Mrs. E. R.

Nevada, Iowa. "Cut lard in small pieces and put as much water over it as if you were going to boil a piece of meat. Let cook down and render as usual. In this way it isn't necessary to cook cracklings down till they are real brown and the lard is always nice and white". —Mrs. E. T.



NAUTICAL AND CLEVER

Get out the red, white and blue embroidery floss, for here's Sailor Sam to speed that dishwashing task. His hair is red; his suit is blue; and having him around is as good a tonic as an ocean voyage. Nautical terms enliven the various motifs, and of course, there are seven of these to give you a full week's tea towel supply. Life preserver panholders add the finishing touch. Introduce this navy man to your kitchen via hot iron transfer C9502, 10c. The same transfer will introduce him to other kitchens also, for this is the kind of transfer that may be stamped more than once.

Order From Leanna Driftmier
Shenandoah, Iowa



FOR THE CHILDREN

THE BADGER

By Evelyn Hansen.

In our own country lives a little animal called the Badger. It has very long hair, short legs, and tail; and a v-shaped face.



BADGER

The Badger has a flat shape and sometimes hides from his enemies by pretending to be a stone.

The face and neck are brown and the hair silvery gray.

Badgers have very strong front feet with long claws which they use for digging. They live in large holes called burrows. Some times they kill the prairie dogs and live in their burrows.

The Badger weighs about fifteen pounds and is about thirty-three inches long.

There are three different kinds of Badgers. The Western Badger is small. It has a long tail and a pretty coat of hair. It lives in California. Then there is the Berlandiours Badger which has a white line from its back to its tail. It is buff colored and lives in Texas, New Mexico and Arizona. The Common Badger is the third kind, living in the central part of the United States.

Because the Badger has short legs it cannot run very fast. They are shy animals and are not very often seen. If cornered, they will put up a fierce fight, and can out fight a dog. Because of their long hair, they are hard to kill and because of their sly, cunning ways, trappers find them hard to catch.

They like to rob bees nests and eat birds eggs and snails. And are valuable in destroying ground squirrels, gophers and other burrowing animals. The baby Badgers are raised in litters of three or four.

Like many other wild animals, they hibernate in the winter.

THE LITTLE BOY'S BABY PRAYER

Dear God, I need you awful bad,
I don't know what to do,
My papa's cross, my mama's sick
I hain't no friend but you.
Them keerless angels went and brung
A weency, teeny baby girl—
I don't see how they dast!
Say God, I wisht you'd take her back
She's just as good as new,
Won't no one know she's second hand
But 'ceptin' me and you.
And pick a boy, dear God, yourself,
The nicest in the fold,
But please don't choose him quite so
young
I'd like him five years old.

—Sent by Mrs. L. D. Bell.

THIRTEEN A LUCKY NUMBER

On the American quarter the eagle has 13 feathers in his tail and 13 long ones on each wing. He clutches 13 arrows with one clow and a branch of 13 leaves on the other. He carries a ribbon in his mouth having 13 letters on it. There are 13 stars on the shield over his head and 13 more on the other side. And yet, we consider ourselves lucky to possess some of these coins.

TO MAKE A TOY PARACHUTE

I know you hear so much about parachutes today that you will want a toy parachute of your very own. Here is how to make one:

Cut a circle out of a sheet of tissue paper. Buy a box of circle stickers at the ten-cent store and stick these around the edge of the tissue paper—spaced very evenly. Use about twenty. Next cut strings about two feet long, placing one in each hole. Be sure they are all the same length. Grasp all of the strings together at the end; tie into one big knot. Tie another string to this knot and a small stone to the separate string. Now you are ready to toss the stone and let your parachute fly.—Olga Vosoba Stastny, Milligan, Nebr.

Hallam, Nebr.
Aug. 25, 1942

Dear Leanna,

I am 8 years old. My Mother and I love to read the Kitchen-Klatter Magazine. I am in the third grade. I have taken music lesson and voice 2 years. My music teacher's name is Mrs. Will Krull. My Mother and I listen to you every day.

I see you have two boys in the army. Well, my daddy was in the first World War and never got a scratch. Daddy says we'll soon have the Japs running for home.

You can put this in the Kitchen-Klatter Magazine if it is good enough.
Your friend,
Audrey Ann Luhrs.

NUT CRISPIES

2 cups dark corn syrup
2 teaspoons vinegar
1 teaspoon vanilla
1/2 cup nut meats

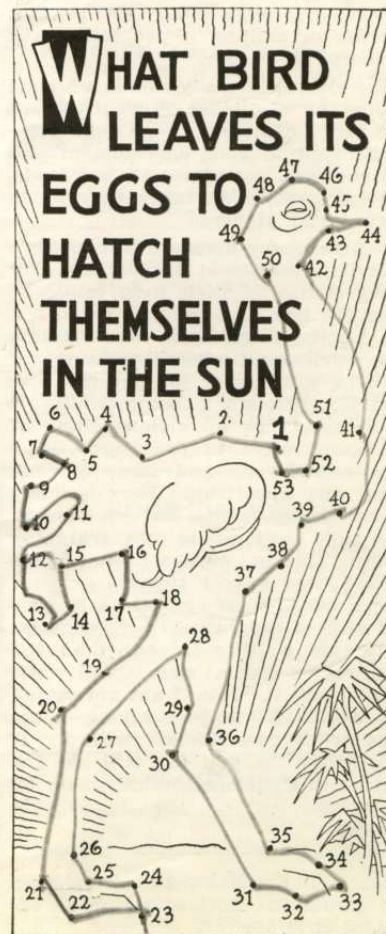
Butter an 8x8 pan and sprinkle chopped nutmeats over the bottom. Boil the syrup and vinegar to very hard ball stage, add vanilla and boil up again. Pour over the nuts. Just before it hardens, mark into squares with a sharp knife so it will break easily when cold.



Janice Mae and Joyce Ann Davidson of Brighton, Ia., are not worried over gas rationing.

NUTS TO CRACK

1. A dairy product.
 2. A vegetable.
 3. A country.
 4. A girl's name.
 5. A structure.
 6. The name of two boys.
 7. What nut is like an oft told tale?
 8. What nut grows nearest the sea?
 9. What nut is lowest?
 10. What nut is good for naughty boys?
 11. What nut is like a naughty boy when sister has a beau?
 12. A Chinaman's eyes.
 13. What nut lives in a pen?
 14. What nut is like a goat?
- 1-Butternut. 2-Peanut. 3-Brazil. 4-Hazelnut. 5-Walnut. 6-Filbert. 7-Chestnut. 8-Beechnut. 9-Ground Nut. 10-Hickory Nut. 11-Pecan. 12-Almond. 13-Pignut. 14-Butternut.





Practical Poultry POINTERS

By Mrs. Olinda Wiles

From now on until hatching season begins the hen's job is to produce eggs, and lots of them. Eggs are more necessary now than ever with the present meat program to follow. We can use eggs in so many ways and they are also a very nutritional food, besides not being rationed—yet!

The egg yolk is fed to very young babies and a poached egg or one soft boiled is often the main part of a palatable meal of a very old person, and people of all walks of life rely on "hen fruit" as a part of their diet.

Heavy egg production during the cold months calls for many trips to the henhouse, often through deep snow. Hoppers must be kept filled, and to make the feed look more interesting to a hen, stir the contents occasionally as some hens may have eaten most of the coarser grains and left only the finer mash for the next ones. Plenty of oyster shell and grit help make good firm egg shells. Be sure there are plenty of feeders, also plenty of drinking fountains or pans and keep them supplied with plenty of water. Be sure to empty all at night to prevent freezing.

Keep plenty of litter on the floor of the buildings. This keeps the hens busy and their feet warm. Gather your eggs often to prevent freezing or chilling if you sell to the hatchery.

One doesn't usually think of good feeding as a disease preventive, but it is very important. Poor quality rations result in poor development and will show up in undernourished fowls, and egg production being very much delayed and hindered.

At present my hens are singing very loudly the praises of alfalfa hay. My interpretation of their song would be "pass the hay, and you can praise the egg for breakfast." It is surprising how much the flock will consume of the alfalfa leaves or the hay that has been put through a hammermill.

I recently saw an article telling of the many ways to use eggs. Some were new to me and some did not sound very appetizing. Here is one I intend to try, since the government does not want us to use whipping cream. This is supposed to be a method used by old timers.

Add one-half an egg white to one-half pint of ordinary 19½ percent fat cream (or a little thinner than the usual coffee cream) and it will whip. Simple, isn't it. Now I am not saying this works—I am just saying I am going to "eggs-periment" with it. If it doesn't whip, you can still use the mixture in a custard or ice cream by adding the rest of the ingredients necessary.

Mrs. Wiles will be glad to answer any questions. Enclose stamped, addressed envelope.



THE RANGERETTES

Here are Bonnie and Connie, "The Rangerettes". Connie is on the left, Bonnie on the right. They were born and raised on a 400-acre farm near Nehawka, Nebr. Bonnie helped milk the cows, Connie worked in the garden.

Their parents, Mr. and Mrs. Frank Linder, are the parents of eight children, four boys and four girls. They have one brother in the Naval Air Corps, one in Peru State Teachers College, two brothers in High School, a sister who is a nurse at Clarkson Hospital in Omaha and a married sister who lives at Murray, Nebr.

Connie and Bonnie joined the staff of KMA last August and their Western songs and Yodeling have been very popular with the Station's listeners. Bonnie is the one who plays the guitar.

A NEW LEAF

He came to my desk with quivering lip—

The lesson was done.

"Dear Teacher, I want a new leaf," he said,

"I have spoiled this one."

I took the old leaf, stained and blot-

ted,

And gave him a new one all unspotted,
And into his sad eyes smiled

Do better, now, my child.

I went to the throne with a quivering
Soul—

The old year was done.

"Dear Father, hast Thou a new leaf
for me?

I have spoiled this one."

He took the old leaf, stained and blot-

ted,

And gave me a new one all unspotted,
And into my sad heart smiled

Do better, now, my child.

—Selected.

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.	—News Summary (Sun.)
7:05 a. m.	—Minstrels in the Morn. (Sun.)
7:15 a. m.	—Frank Field
7:30 a. m.	—Hr. of Morning Worship (Sun.)
7:30 a. m.	—Frank Field
7:45 a. m.	—Jess & Carlene
8:00 a. m.	—News Roundup (Sun.)
8:00 a. m.	—Morning Headlines
8:15 a. m.	—Coast to Coast (Sun.)
8:15 a. m.	—Gully Jumpers
8:30 a. m.	—Back To The Bible
9:00 a. m.	—Frank & Ernest (Sun.)
9:00 a. m.	—Homemaker's Visit
9:15 a. m.	—Sunday School Lesson (Sun.)
9:30 a. m.	—Iowa Speaks (Sun.)
9:30 a. m.	—Songs of A Dreamer
9:45 a. m.	—Newstime (Sun.)
9:45 a. m.	—Earl May, News
10:00 a. m.	—Church Service (Sun.)
10:00 a. m.	—Earl May
10:15 a. m.	—Breakfast Club
10:30 a. m.	—Stump Us
10:45 a. m.	—Ma Perkins
11:00 a. m.	—Cadle Tabernacle (Sun.)
11:00 a. m.	—Lone Journey
11:00 a. m.	—Music By Black (Sat.)
11:15 a. m.	—The Goldbergs
11:30 a. m.	—To The President (Sun.)
11:30 a. m.	—Nat'l Farm & Home Hour
12:00 Noon	—News (Sun.)
12:00 Noon	—Earl May, News
12:15 p. m.	—Musical Meditations (Sun.)
12:15 p. m.	—Frank Field (Mon. Wed. Fri.)
12:15 p. m.	—Man On The Farm (Sat.)
12:30 p. m.	—Horace Heidt's Orch. (Sun.)
12:30 p. m.	—The Rangerettes
12:45 p. m.	—Market Reports
1:00 p. m.	—Pilgrim Hour (Sun.)
1:00 p. m.	—Ray and Ken
1:15 p. m.	—Church of the Air
1:30 p. m.	—Kitchen-Klatter
2:00 p. m.	—John W. Vandercook (Sun.)
2:15 p. m.	—Wake Up, America (Sun.)
2:30 p. m.	—Toby and Susie (Mon. Thru Fri.)
2:45 p. m.	—News
3:00 p. m.	—Gully Jumpers
3:00 p. m.	—The Lutheran Hour (Sun.)
3:30 p. m.	—Young Peoples Church (Sun.)
3:30 p. m.	—Jokesters
4:00 p. m.	—Jimmy Morgan
4:00 p. m.	—Back To God Hour (Sun.)
4:30 p. m.	—Musical Steelmakers (Sun.)
4:45 p. m.	—Lonnie & Thelma
5:00 p. m.	—The First Nighter (Sun.)
5:00 p. m.	—Don Winslow
5:15 p. m.	—Hop Hargrigan
5:30 p. m.	—Jack Armstrong
5:45 p. m.	—Captain Midnight
6:00 p. m.	—Fulton Lewis, Jr.
6:15 p. m.	—The Rangerettes
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 (Mon. thru Sun.)
7:15 p. m.	—Lum 'n Abner (Mon. Tues. Wed. Thurs.)
7:15 p. m.	—Edward Tomlinson (Sat. & Sun.)
7:15 p. m.	—Dinah Shore (Fri.)
7:30 p. m.	—Britain to America. (Sun.)
7:30 p. m.	—Flat Mt. Opera (Mon.)
7:30 p. m.	—Duffy's (Tues.)
7:30 p. m.	—Am. Town Meeting (Thurs.)
7:30 p. m.	—Those Good Old Days (Fri.)
7:30 p. m.	—Over Here (Sat.)
7:45 p. m.	—Back To The Bible (Wed.)
8:00 p. m.	—Excursions in Science (Sun.)
8:00 p. m.	—Famous Jury Trials (Tues.)
8:00 p. m.	—Chamber Music Society (Wed.)
8:30 p. m.	—Jimmy Fidler (Sun.)
8:30 p. m.	—Spotlight Bands (Mon. thru Sat.)
8:45 p. m.	—Dorothy Thompson (Sun.)
9:00 p. m.	—Old Fashioned Revival Hr. (Sun.)
9:00 p. m.	—Raymond Gram Swing (Mon. thru Thurs.)
9:00 p. m.	—Meet Your Navy (Fri.)
9:00 p. m.	—Parade of Features (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.	—Stars to Victory (Thurs.)
9:15 p. m.	—Yankee Doodle Minstrels (Sat.)
10:00 p. m.	—Tim George Comments
10:30 p. m.	—Newstime (Mon. thru Sat.)
11:00 p. m.	—Newstime (Sun.)
11:00-12:00 Mid.	—Dance Bands.

Our Hobby Club

For Subscribers to the "Kitchen-Klatter Magazine"

HOBBIES

NOTE: I am having a few complaints that hobby friends who receive items for their collections from the readers of this page are not even grateful enough to send a post card of acknowledgement. Please say, when you write in, whether or not you wish to exchange. I would advise you to send a postcard first, to see if the hobbyist wishes to exchange with you.—Leanna.

Mrs. George Granzin collects novelty shakers, potholders, miniature shoes and slippers, tiny baskets, vases, pitchers and patterns of all kinds. Four-year old David collects dogs and view cards, and Mr. Granzin collects horses. Rt. 3, Box 149, Mt. Clemens, Michigan.

Novelty shakers. Has 552 sets, including one from each of the states, Mexico, Scotland, Canada and Alaska. Any material except glass and celluloid.—E. Gladys Swain, 4433 No. 70 St., Lincoln, Nebraska.

Shakers. Will exchange.—Mrs. Z. B. Baughn, Centralia, Kansas.

Postcard Views.—Mrs. Emil Schlitt, Monona, Iowa.

Tea towels.—Mrs. Clifford Baker, Searsboro, Iowa.

Tea towels.—Mrs. Nick Dimel, Box 131, Earlham, Iowa.

Postcards.—Norman Williams, 29110 Sunnydale, Detroit, Michigan.

Print Quilt Pieces. Will exchange.—Mrs. Peter Doebele, R1, Hanover, Kansas.

Small vases.—Mrs. Phil Zerwas, 214 May St., Manning, Iowa.

Buttons, Crochet Potholders, Hankies, Miniature Animals and View Cards. Will exchange.—Mrs. A. B. Braun, Box 6, Easton, Minnesota.

Hankies and Pencils with name of city on them.—Mrs. Clifford Bolton, 1319 So Sydney Drive, Los Angeles, California.

Bright, fast colored potholders. Will exchange.—Mrs. W. O. Tharp, R2, Osaloosa, Iowa.

View Cards. Will exchange.—Mrs. Carl Hansen, R1, Cumberland, Iowa.

Dolls. Has about 60 real dolls and 90 different paper dolls.—Elma Lou Anliker, c/o Ernest Anliker, West Bend, Iowa.

Postmarks. Will Exchange.—Elsie L. Vining, Woodbine, Iowa.

Is your birthday October 12? Write to Mrs. Earl R. Mildenberger, Wells, Minnesota.

Buttons. Has several thousand. Will exchange.—Mrs. P. A. Moyers, Morning Sun, Iowa.

Pitchers and Shakers.—Mrs. Hattie Morris, R3, Pattonsburg, Missouri.

Shakers. Has 600 sets.—Mrs. P. P. Gerdt, 6325 Orchard, Lincoln, Nebraska.

Postmarks. Has 2,400. Will exchange.—Gertrude Lammers, Hartington, Nebraska.



Jo Ann Anders, Alden, Ia., and her 75 sets of shakers.

Printed or crochet-edged hankies, crocheted potholders and view cards.—Mrs. Harry Hurst, 561 Hopewell Rd., South Glastonbury, Conn.

Pitchers. Would like to exchange with someone from Del., Conn., Mass., Maryland, Vermont and N. H.—Mrs. R. W. Bolin, Clarksville, Iowa.

Quilt Patterns. Also names—has over 2,000 given names and is starting now on odd surnames.—Mrs. Edward Bates, Lacona, Iowa.

Cow Cream Pitchers and old colored glass.—Mrs. Will A. Johnson, Kiron, Iowa.

Odd perfume bottles.—Mrs. Roy Hunt, R3., Jackson, Minnesota.

Odd containers for cacti plants.—Mrs. Wm. Kilroy, R3, Jackson, Minn.

Shakers. Will exchange.—Miss Verlae Ferguson, R1, Havelock, Iowa.

View Cards and China Novelties.—Miss Wanda Chase, Box 367, Neola, Iowa.

Handkerchieves. Will exchange.—Mrs. Jason Davis, R2, B105, Northwood, Iowa.

Shakers.—JoAnn Anders (age 10), Alden, Iowa.

"Some time ago I started covering a U. S. map with U. S. postage stamps. As I did not have enough stamps myself, I wrote to many in Kitchen-Klatter. I now have the map finished. I have met many people through your magazine. This summer Mother and I have been making the family history of both of her parents. We have it as far back as 1765 in Denmark and the other side back to 1809 in Holland. It is very interesting and enjoyable."—Amy Carlson, Humboldt, Iowa.

"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; Safe non-starvation "Eight-Day" reducing schedule using common foods. Articles on Grey Hair, Wrinkles, Why We Grow Old, and many other health suggestions for all. Write your name, address, and words "Health Booklet" on paper and wrap it around 15 cents. Then 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. 25¢ a dozen. Gertrude Hayzlett, Box 288, Shenandoah, Iowa.

BOOKS on all types of crochet including "Fillet". Price 75¢. Kieser's Book Store, Omaha, Nebr.

EMBROIDERY AND CROCHET WORK of all kinds. Embroidered tea towel sets. Bessie Dingsley, Rowley, Iowa.

QUILTING, 1¢ per yard. Mrs. E. C. Thompson, Rt. 4, Columbia, Mo.

GOOD MEDICINE POEMS—a 16 page booklet written by a shutin. 10¢ each. 12 for \$1. Amanda Friesen, Doland, So. Dak.

CUNNING CROCHETED BABY SHOES, toeless, any color, washable. "Undie" potholders. 50¢ pair. Vesta Whitehead, 1039 So. Iowa, Washington, Iowa.

HOOKE RUGS, 32x54 inches. Cotton \$6.00; Silk \$8.00. Oval or Oblong. Send stamp for information. Lena Arfman, 301 So. High St., Butler, Mo.

POEMS OF CHRISTIAN MEDITATION A Cloth Bound Book of 100 Original Christian Poems. Price 50¢ each or 3 for \$1.25. Order from Author, Rev. Russell E. Pope, 425 E State, Mason City, Iowa.

A BEAUTIFUL BOOK OF POEMS, "Sunlight on the Hills" by Lulu Behm, Atwater, Minn. Price 50¢ postpaid. Order for a Birthday Gift.

SHIPMENT OF PINK ST. PAULIAS in. Write. Pansy Barnes, Shenandoah, Iowa.

HAND PAINTED PLAQUES AND SHAKER SETS. Maude Mitchell, 1017 Seventh Ave., Ft. Dodge Iowa.

A BOOK OF POETRY

A book of many favorite poems including many I have read over the air. Give this book as a Birthday gift. Own one yourself. Order from Leanna Driftmier, Shenandoah, Iowa. Price 35¢; 3 for \$1.00.

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\$1.90
Postpaid at these prices and tax paid.
EVA HOPKINS, SHENANDOAH, IA.



AID SOCIETY HELPS

MADE TALENTS GROW

Coon Rapids, Iowa. The members of our church decided to give each member of the Aid a certain sum of money and see, in a given length of time, how much they could make from this. One member crocheted \$10.00 worth of pot holders. Another demonstrated Beauty Hints and another said to her husband, "Ed, what would you rather do, give me \$5 or have me supervise the church bazaars?" Her husband promptly gave her the money. There were many other clever ideas. The entire proceeds amounted to \$78.

SUIT CASE BAZAAR

One division of our Aid had a traveling bazaar. A generous sized suit case was filled with articles which were made and donated by the ladies. The price was plainly marked on each. This was passed around among the members of the church and their friends, who bought generously from its contents. The suitcase was produced after the general Aid meeting, giving those in attendance a chance to buy.

NEW CLUBS

The Ladies Aid Societies of the following towns have joined the circle of those taking subscriptions for the Kitchen-Klatter Magazine, keeping 25¢ out of each \$1 received for the yearly subscription, for their society. Each club must have at least 5 subscriptions and no premiums can be given with this offer. Lincoln, Nebraska; Cainsville, Mo.; Exira, Ia.; Harvard, Neb.; Canton, So. Dak.; Grand Pass, Mo.; Weldon, Ia.; Martinsburg, Ia.; Griswold, Ia.; Jefferson, Ia.; Bunker Hill, Kans.; Cortland, Nebraska; Pickrell, Nebr.; Topeka, Kansas; Rippey, Ia.; Tekamah, Nebr.; McCallsburg, Ia.; Hampton, Ia.; Oregon, Mo.; Newton, Ia.; Carrollton, Mo.; Iowa Falls, Ia.; Easton, Kans. Your Society should take advantage of this offer.

A NEW YEAR'S PRAYER

Oh Lord, Thou knowest what is best for us; let this or that be done, as Thou shalt please. Give what Thou wilt, and how much Thou wilt and when Thou wilt. Deal with me as Thou thinkest good. Set me where Thou wilt and deal with me in all things as Thou wilt for I desire, not to live unto myself, but unto Thee; and Oh, that I could do it worthily and perfectly.

—Thomas A. Kempis.

A NEW YEARS PARTY

A BIRTHDAY JAMBOREE

"What month were you born?
You need not confess;
Wear something that tells,
So we may guess."

Include the above verse in your invitation, also giving the time and place of the party.

After the guests arrive, the first thing is to guess the birth month of each one present. The one who guesses them all first can receive a calendar as a gift. Those having birthdays in the same month are to get together and plan a game for their month, which all guests play.

NEW YEAR'S RESOLUTIONS

Each guest is given a card on which to write six New Year's Resolutions, serious or funny. They must not sign their name. These are collected and read, while the crowd try to guess who wrote them.

Have each guest write a resolution using the letters of their name as the first letter of each word in the resolution.

RESOLUTIONS

Squares of cardboard are distributed, each one with a letter on it. Some are red, some are black. Each player draws a letter and is instructed to join the others who hold the same color on one side of the room. Thus the guests are quickly divided into two groups. They are informed that they are holding the scrambled letters of a certain word—the same word for both groups and the group that can line up and spell the word correctly in the shortest time wins a point. Resolutions is the word.

The leader then says, "I have made a resolution not to wear—" "Oilskins", shouts the one who holds the letter O, "Trousers", screams the one with the letter T, waving it in the air. As soon as a player fails to supply a word he must drop out and the game goes to the side having the greatest number of players at the end of a given time. To make it more difficult, use the sentence, "I have made a resolution not to sing—" "Ramona" or "Nellie Gray". Or "I have made a resolution not to eat—".

A CLOCK GAME

Have clock faces made with different time on each face, such as 3, 6 or 10 o'clock. A certain time is given for hunting the faces. At end, each side counts number of hours each side has found.

"Your little big magazine means more to me than ever since we moved here and I can't hear you very plain. I do miss your broadcasts so much. I read Kitchen-Klatter over and over again and they never grow old or out of date like so many magazines do. I enjoy every part of them. Always so glad to hear all about your family and what they are doing."—Mrs. Mabel Challstrom, Fennimore, Wisc.

PARTS OF THE BODY

1. Stately forests.
2. Weapons of war.
3. Worn by Kings.
4. Used by an artist.
5. Bright garden flowers.
6. Musical instruments.
7. A student.
8. Whips without handles.
9. Product of a spruce tree.
10. Used by carpenters.
11. Part of a clock.
12. Large wooden box.
13. Grown on a cornstalk.
14. Edge of a saw.
15. Covering on an apple.
16. Covers to pails.
17. Part of a stone pipe.
18. Served with ice cream.
19. Part of a river.
20. Used by a negro minstrel.
21. Narrow strip of land.
22. Hotel steps.
23. Used in ship building.
24. Weather cocks.
- 1-Palms. 2-Arms. 3-Crown. 4-Palette. 5-Tulips. 6-Drums. 7-Pupil. 8-Lashes. 9-Gum. 10-Nails. 11-Hands. 12-Chest. 13-Ears. 14-Teeth. 15-Skin. 16-Lids. 17-Elbow. 18-Lady Fingers. 19-Mouth. 20-Bones. 21-Neck. 22-In-steps. 23-Ribs. 24-Veins (vanes).

MIXED VEGETABLES AND FRUITS

1. G-a-s-a-r-p-a-u-s.
2. N-e-b-a.
3. G-r-o-n-e-a.
4. B-a-c-g-e-b-a.
5. R-y-e-c-h-r.
6. T-e-b-e.
7. W-r-a-s-r-b-r-e-y-t.
8. H-e-c-a-p.
9. T-o-p-a-o-t.
10. N-i-s-p-h-a-c.
11. P-l-a-e-p.
12. L-u-m-p.
13. M-a-t-o-o-t.
14. T-r-a-c-r-o.
15. A-s-i-p-p-n-r.
- 1-Asparagus. 2-Bean. 3-Orange. 4-Cabbage. 5-Cherry. 6-Beet. 7-Strawberry. 8-Peach. 9-Potato. 10-Spinach. 11-Apple. 12-Plum. 13-Tomato. 14-Carrot. 15-Parsnip.

PRESIDENTS

1. Monday's work and a weight.
2. A high priced car.
3. A man's name beginning with A.
4. To bequeath and a male child.
5. Opposite of soft and a suffix.
6. The 6th city in population in the U. S.
7. Give or confer.
8. A Biblical name and a male child.
9. To run a sharp object through.
10. One who makes new garments.
11. The keeper to the entrance of a fraternal organization.
12. A mechanical device to elevate and an offspring.
13. Highest mountain in North America.
14. Initials of the army and part of a farm.
- 1-Washington. 2-Lincoln. 3-Arthur. 4-Wilson. 5-Harding. 6-Cleveland. 7-Grant. 8-Johnson. 9-Pierce. 10-Taylor. 11-Tyler. 12-Jackson. 13-McKinley. 14-Garfield.