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# Kitchen-Klatter

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

## MAGAZINE

SHENANDOAH, IOWA  
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## LISTEN IN

## Kitchen - Klatter Magazine

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LETTER FROM LEANNA

Dear Friends,

When I turn the leaf of my calendar to February, I really feel that spring is almost here. January is such a long, cold month. In comparison, February seems very short. When I was a child I looked forward to Valentine Day, and the special Lincoln's and Washington's birthday programs. I still love valentines, although the modern ones do not compare favorably with the dainty lacy ones of my childhood.

I wrote you in last month's letter that we had had a telegram from Miami, Florida, from our son Frederick who had been in Egypt for three and a half years, saying he had landed in the United States. His return was a complete surprise to us and to him, too, for that matter. He hadn't written us that he was not well, for fear we would worry about him. The first year he was in Egypt he contracted a form of tropical dysentery. He had been in the hospital many times for treatment. The last attack occurred in November and the specialist, whom he called, advised immediate return to the United States.

If he had stayed in Egypt it would have meant giving up his work and staying in a hospital where he could get the proper food and rest. Of course we are very glad he decided to come home. Knowing you would miss the letters from Egypt, Frederick will write each month about his experiences in Africa.

The other children are well. Margery spent the holidays at home. Donald, who is in the Air Corps, hopes to be chosen for advanced training soon. If he is successful, it may mean a short furlough at the time he is transferred. It will be fine to see him again. Our oldest son, Howard, is in the machine gun unit, and although the work is strenuous, he has gained several pounds. Army life must agree with him. He tells of the boy in the next bunk being Roy Watts of Spirit Lake, Iowa. He also met Max Heilman of Waterloo, Iowa. Both boys said their mothers listened to the Kitchen-Klatter program.

Our two daughters in California are well. The weather there has been cold and rainy but that is to be expected during December and January. Dorothy writes she may come to Iowa in the near future to look after her husband's business here. It is impos-

sible for him to come at this time. Dorothy is so anxious to see Frederick, she will be glad to make the trip.

My sister Sue Conrad is visiting. Her pottery shop kept her so busy during the months before Christmas, I hardly got a peek at her. The only time she will leave her shop is when she thinks some one needs her, and I convinced her I really did need her to help me a week or two. We are having a grand visit. I really feel sorry for anyone who does not have a sister. I have four.

This is the first chance I have had to thank all of you for the lovely Christmas cards you sent me, and the wishes for a Happy New Year that I found in my letters.

During 1943 we will all work and pray for Victory. There has never been a time when the home maker has had the opportunity to serve her country as she has now. So much depends on the efforts of each one of us as individuals in our own homes. Thrift and economy, the planning of nutritious meals, raising big gardens, more poultry, canning fruit and vegetables, Red Cross work, writing to the boys in the service, helping with the social life of our neighborhood—all these things will keep us more than busy during 1943. We will have the satisfaction of knowing we are doing our part to hasten the day of Victory. Keep working, keep singing and pray for America.

Lovingly,

—Leanna.



Our son Frederick came home from Egypt in time to help us put up the Christmas tree.

A monthly club meeting is in session. Let's listen a moment.

"I'd hate to eat any of her cooking. I've heard she has a dirty kitchen."

"How long has she been married? Not more than six months, I'm sure."

"They don't give a cent to the church but are always there for the dinners."

"I don't see why sugar had to be rationed. I know a lady whose son had a friend who worked in a ware house—etc., etc., etc."

"Don't they spoil their kids! If she were my daughter—"

"Yes, I heard that and I also know for a fact he never takes her anywhere."

"She borrowed my quilting frames and never did bring them back. Next time she wants—"

"She isn't fit to be a school teacher. She even uses nail polish and lip stick."

I confess the above paragraph is exaggerated but you all know women who seem to enjoy such conversation. A friend who answered my request for letters on what women talk about writes,

"First of all I think clubs should have a project or purpose. Busy people find less time for gossip. Every one should spend some part of each day reading the newspaper or a good magazine so she may be able to talk intelligently on a wide range of subjects. The radio offers much in the way of education.

Cooking, canning and sewing are very vital to our way of life. We never tire of learning new ways of doing things. Farm women exchange helps along these lines. They talk about the Extension Courses they are taking, about the care of their poultry, and the latest regulations from Washington. Don't think all women gossip or make unkind remarks. I am sure there would be even less of it if the president of the club would arrange topics of discussion at each meeting."

### REMEDIES FOR WORRY

Here are some remedies for worry that you might use if your own prescriptions have failed:

Tackle one job at a time.

Don't bite off more than you can chew.

Make decisions promptly, and don't fear the outcome.

Learn to pass on to some one else part of your responsibility.

Don't stake too much on success.

Don't be afraid of failure.

Don't undervalue what you have.

Don't depend on material possessions.

Keep your sense of humor.

Forget yesterday. It's gone.

Don't dread tomorrow. It isn't here yet.

Forget people you don't like.

And remember no one can harm you but yourself.

—Channing Pollock.



# Come into the Garden with Helen



Moses-in-the-Cradle.

## "MOSES-IN-THE-CRADLE"

By Pansy M. Barnes

How all of us do like to find an attractive, new house-plant! If in addition to beautiful foliage and interesting flowers, it thrives under ordinary home conditions, we deem it a treasure. The *Rhoeo discolor* of the Commelinaceae Family has some qualities which would be desirable human traits.

First, it is no whiner! If you forget to water it for a few days or it is pushed into a dark corner, it won't complain.

Second, it takes gentle care of its "babies", providing a cunning "cradle" for the tender buds. Of course, if you wish to be technical you can call this "cradle" a "boat-shape, spathe-like structure arising from the axil of a leaf."

Children just love this plant. May be it was a youngster who "nick-named" it "Moses-in-the-Cradle", after the infant Moses who was hidden in the rushes in Egypt, so long ago.

Third, it is a very neat plant. Don't we enjoy one of that sort! Each bloom has three glistening white petals and three white sepals as well. The six stamens are tipped with golden anthers.

"But how does that make it neat?" you ask.

Well, after the flowers fade, the stems draw them gently back into the cradle, instead of "messing up" the house with them.

Fourth, it is a thrifty plant. For instead of wasting the "cradles", some more little white beauties emerge from time to time.

Fifth, it is a generous plant. If we wish to use some of the shining, long leaves in artistic arrangement from time to time, it won't grumble; if we, in turn, are considerate. The foliage is a rich reddish-purple underneath with a surface of green shot with red.

There is a variegated form, also. It's 8 to 12 inch long leaves are purple beneath and striped lengthwise with pale yellow.

Among its relatives is the spider-wort, that lovely native wild-flower whose last stand seems to be along the railroad tracks. In May and June, what a breath-taking combination the plants do make with the wild, white anemone and the prairie phlox of the varying pink shades.

Akin to it also are the "Wandering Jews" each of which belongs to a different family.

The *Tradescantia fluminensis* has shining green leaves, sometimes streaked with white, and white flowers. The *Zebrina pendula* has leaves always colored above and redder beneath, and rose-red blooms. The *Commelina nudiflora*, whose flowers are blue, is the third one. This is hardy and sometimes even a bit of a nuisance, as it grows very readily.

Bailey says that all of them may have striped foliage under certain conditions.

## VARIEGATED HOUSE PLANTS

Mrs. R. J. Duncomb

Next to a blooming plant to add life and color to our winter windows, perhaps the next best choice are the plants with variegated leaves. Of course we wouldn't want all our plants to be of the variegated kinds; it is the contrast which they make with other plants which makes them interesting.

On looking around, it would seem that nearly every class of house plant has a few members with the variegated leaves. Take geraniums for instance. There are quite a number of these whose leaves show other colors than the familiar green. These also blossom and even when not in bloom make lovely plants. They require the kind of care that the ordinary geranium asks for—a sunny window to bring out the leaf coloring and coax the blooms out, no gas in the air to make them lose their pretty leaves, ordinary garden soil, not too big a pot and no overwatering. A cool room suits them as well as a warm one providing it has sun and they do not like drafts. They root easily either in water or damp sand and may be planted out in the beds in summer exactly like their less favored sisters.

Among these geraniums are the silvered varieties, green leaved with white edges. These are often used as edgings around summer flower beds. There is Mme. Salleron which does not bloom, S. A. Nutt with red flowers and Mrs. Parker, a double bloomer of the silvered-leaved variety with pink blossoms. Happy Thought is a tri-colored plant combining green, cream and white. It is a lusty grower and very beautiful with its creamy white cen-

ter and its dark zone. Lady Pollock is perhaps the most variegated and colorful of all with tri-colored foliage consisting of a bronze red zone, crimson, and a yellow edge combined with green. It also has an orange flower. Should you care for a variegated ivy geranium, there is the Sunset Ivy, which has white and green leaves with a pinkish cast if kept in the sun. It has small flowers. Very unique-marked geraniums are those with golden bronze or yellow foliage with dark centers. There are several named varieties of these among which are Bronze Beauty, Marshall McMahon and the golden leaved Golden Brilliantissima. All bloom.

But there are also many other variegated leaved plants. There is the Variegated Pepper with the silver marked leaves, purple stems and purple fruits. There is the Zanzibar Balsam, a lovely thing—Busy Lizzy some call it—with red blossoms and very easily cared for. The Variegated Hoya is rare but lovelier than its plainer cousin. Silver Fern is a showy plant, very distinctive, the fronds light green with a band of silver running through the center. Among the many Begonias with silver spots and bands, the Calla Begonia takes first place. It does not want to be overwatered and seems to do well in a rather cool north window. The tips of the leaves look exactly like miniature callas, but it also has red blossoms. Many Kalanchoes have varied markings on the leaves, also the Aloes show creamy blotches on green.

For variegated vines there are the many varieties of the Wandering Jew and best of all the little Rosary vine or Chain of Hearts with its lovely little heart-shaped leaves and its curiously formed bulbous flowers.

## MAKE PLANS NOW

Yes, now is the time to make plans for next year's gardens. Every one who has room to grow vegetables or fruits should make the most of every inch of that space. With our buying of canned foods governed by our ration books, one should grow and can every bit of food possible. Our stamps can then be used for those foods we cannot provide for ourselves.

If you have no room for a vegetable garden perhaps you can rent ground from a neighbor. Raising a garden is interesting, healthful and patriotic, and too, it will assure your family of plenty of fruits and vegetables.

## THE COVER PICTURE

Looking out of the west window of our library I see this corner of our yard. We have especially enjoyed the blue spruce which we planted just this last fall. It is so beautiful when the snows come. The hedge is spirea and in front of it we have a row of Darwin tulips and hardy pansies. In the background is the butterfly bush and the lilac. Howard, our oldest son, built the martin house. There are forty-eight rooms in it and they are all occupied by the fifteenth of April.



## A LETTER FROM LUCILE

Dear Friends:

Tonight I think that probably a good many of us have been busy doing the same things: reading bedtime stories, fixing a baby's eight o'clock bottle, and keeping a sharp eye peeled on a cake that is in the oven. Come to think of it though, I'm not sure about the cake part because I'm often inclined to forget that most people do their baking during the day. It just so happens, however, that at night I do most of mine, and generally while the oven is going I sit here at the breakfast nook and write letters to mother, and to Howard, Wayne and Don. This way I get the nice feeling of killing two birds with one stone.

My cousin, Louise Fischer Alexander, came in with Jean and Carter today for I told her that I'd take care of them while she went out with Dorothy. Jean is four and Carter is three months, so you can see that Louise doesn't get out any too often these days. She and Dorothy have gone down town now to do some shopping, and then they will have dinner together some place and go to a movie. I have everything well in hand here at home, for Jean is sound asleep after hearing her bedtime story, and Carter is lying in his basket cooing happily to himself after his eight o'clock bottle. Now if everything is just this quiet and peaceful when Louise walks in!

I wish I could think of something genuinely exciting to tell you about in this letter, but life moves along at a pretty even keel in our house these days. Anyway, genuine excitement is too likely to mean an earthquake or air-raid alarm in this part of the country, and I'm sure that none of us hanker after anything so catastrophic. It's excitement enough for me to have a wonderful new portable sewing machine of my very own (Russell's Christmas gift to me), and I've had the time of my life making things on it these long, tranquil evenings. Enthusiasm for sewing is contagious, I've discovered, and now Dorothy has joined forces with needle and thread to turn out a set of embroidered dish towels. We sit here at night and stitch away and talk and compare our work, and then about one o'clock we start fixing a little lunch for Russell and Frank to have when they get home.

I'm afraid that these evenings are almost over for a while, however, because Dorothy is leaving next week to visit Mother and Dad. I envy her this opportunity to see Frederick, and all of us are hoping, though probably in vain, that she can bring him back here with her to visit the rest of us who are so impatient to see him. Sometimes I awaken in the night and try to imagine Frederick at home again in Shenandoah, and it is still almost impossible to visualize him anywhere except far away in Egypt. The news of his return came as such a profound surprise to us that we went around in a daze for several hours. I hadn't dreamed that he would be able



Lucile and Dorothy, our daughters who live in Hollywood, Calif.

to return for at least another year. If I were free to travel these days, which I certainly am not! I'm sure that I would get on the train with Dorothy and hurry to see him.

(Excuse me, please, while I take my cake out of the oven.)

Well, there is no one else here to say it, so I'll have to say myself that it's a fine looking cake! I used mother's white cake recipe, and I've never yet had a failure with it. I don't know if others of you feel the same way, but as I grow older I find that I get much pleasure out of cooking things that mother always made at home. I like to have my big iron kettle bubbling away with corn-meal mush, for instance, so that we can have it fried for breakfast. And I like to cook a kettle of beans just as she cooks them, and make floating-island pudding, white cake, oatmeal cookies, and many other things. Mother is a wonderful cook, and somehow she gets a twist into her cooking that I never quite achieve regardless of what I do. But at any rate I try, and it always makes me feel cheerful to have things brewing that remind me of her.

It is almost midnight now and I'm happy to report that Carter has been sleeping like an angel for three straight hours. The cake is iced too, and pretty soon we'll cut it when all of us have gathered. (I belong to the school that believes in eating cake very fresh; it tastes so much better to me this way that I don't care how harmful it is!) I didn't get any sewing done tonight, but tomorrow I'll finish my current project. It's made of outing flannel and you'd never, never guess what it is! Until next month then, goodnight and best wishes to all of you.

—Lucile.

Buy War Bonds regularly. They are a safe investment and bring good interest.

## BACK TO AMERICA

By Frederick Driftmier

As we drove through the early morning Cairo traffic on our way to the airdrome I felt as though I ought to pinch myself to see if I were really awake or if it were all just a dream. After all those months in war torn Africa was I actually going to return to America? Why, only a few days before I had written my mother and father that I could not possibly return before the end of the war, and yet, there I was on my way to the airdrome with a ticket in my pocket that said, "Cairo to Miami—one way."

Some of you Kitchen Klatter readers will remember that back in 1939 I wrote a letter home telling about a tropical infection that I had contracted while on a trip across the desert to the Red Sea. Although I was treated five different times for that infection, I was never completely cured. Whenever I worked too hard and become very tired, this old trouble would bother me. The last week of November 1942 I was again in the hospital. I was told that I must stop my work and take a long rest, and that for several months I must eat no fruit, no vegetables, and no meat. There seemed but one thing for me to do, and I did it. I came home.

Now it is one thing to decide to go home, and it is another to find a way to get home. If I went by sea it would mean perhaps two and a half or three months in submarine infested waters. I would have great difficulty obtaining the proper food on a ship. If I went by air it would mean first of all great expense. It would mean flying across thousands of miles of desert, jungle, and ocean, with only the strength of two or four gasoline motors between me and sudden death. Perhaps I would not be able to obtain passage on a plane, since all available space is now being used for important war work. Whether by sea or by air meant danger. If by sea the danger would last for a great many days, but by air the danger would soon be over. I decided to go by air.

It was a difficult decision to make, but not nearly as difficult as the trouble I had obtaining permits to make the trip possible. First of all I had to have a permit to leave Egypt. I had to have another permit to fly out of Egypt. I had to have permits to enter each of several different countries in which the plane landed. Our own government had to issue me a permit to fly across Africa and another permit to enter the United States. Needless to say, it took several days of hard work before my passport was in order for the trip home. During all of this time I was trying to spend a half of each day in bed, pack all of my belongings, and teach a new man how to do the work that I had been doing. Those were hectic days, and I shall always feel grateful to the many friends who helped me.

The packing was a problem in itself. Because of the great expense of shipping anything, I decided to try and





A street scene in Egypt

put all of my things in one trunk. Since I was only allowed to carry fifty-five pounds of luggage with me on the plane, I had to put most of my clothing in the trunk. I never bought a great many things in Egypt. Every time I saw something nice to bring home I would say to myself, "Well, there is no use in buying it now, I shall just wait until I am ready to go home." When I was ready to go home I did not have the strength or the time to make the purchases that I had been putting off so long. Perhaps it was just as well, for there wasn't room for anything extra in the trunk.

I had everything packed and ready to ship two days before I was to leave. I had called the servants to come and carry the trunk down to the shipping office, when one of my friends came into the room and said, "Did you have any trouble with the censors?"

"I am not worried about the censors," I said. "I am not carrying any forbidden information."

"Maybe you're not, but that doesn't make any difference! Every piece of printed material in that trunk has to be censored and sealed by the government."

I groaned. In my trunk were dozens of books, letters, pictures, newspapers, and maps. "Do you mean that I have to unpack that trunk and show every piece of paper in it to the censors? It will take days for them to censor all of my things, and this trunk has to be shipped tomorrow!"

"That's just what I mean," replied my friend, "and you had better start moving, for His Majesty's Censorship Office closes in just two hours."

For the next thirty minutes the papers flew as I pulled them out of the trunk and hurled them into a suitcase. I put my diaries and pictures into a brief case which I intended to carry with me on the plane. My friend then drove me to the censorship office. We were requested to leave the bags there and return in a few days, but I told them that I had to have it done at once. The censor then looked through the things and decid-

ed that everything was all right. The suitcase and the briefcase were securely fastened, and then both were wrapped in brown wrapping paper and sealed with the Royal Seal. I was given official papers to prove that all of my things had been censored. I then put the suitcase in the bottom of the trunk and began my packing all over again. It cost me \$130.00 to ship my trunk home by sea. I was told not to expect it in Shenandoah for six or seven months. The insurance on the trunk cost me 20% of its value.

On Thursday evening I was told that I would probably leave on Saturday morning, but they told me to call the office again to make certain. I called the office the next morning and asked if it were true that I was definitely leaving Saturday morning. Imagine my surprise and dismay when they told me that I was to fly at two o'clock that very afternoon. I still had some permits to obtain and some banking to do before two o'clock. I finally managed to put everything in order, and just before I started to the airdrome the office called and said that they had made a mistake. I was not to fly that afternoon, but at nine o'clock the following morning.

Then came the dawn of the great day. Two of my friends drove me out to the airdrome. I had two suitcases to go as my fifty-five pounds of luggage, and the rest of my things I carried. When I stepped on the scales to have my weight checked—all passengers must be weighed so that they will know how much the plane is carrying—I had over my left arm a woolen robe, raincoat, leather jacket, and overcoat. On my right arm I had a thermos bottle, camera, and my heavy leather briefcase. At first the officials objected and told me that I was only allowed to carry one thing with me. I was carrying seven things, and must have looked more like a pack horse than a passenger. I told them that while I was sick I had lost twenty-five pounds and that I was carrying the extra things to make up for the lost weight. They laughed and let me pass. I will continue the story of my trip home in the March Kitchen-Klatter Magazine.

### THRIFTY USE OF BUTTER

Fats are important in the diet. No meal is complete without them. They give us energy and flavor and richness to the food.

If you are short on butter, remember that kitchen fats are good substitutes in preparing foods. Some even add a delicious flavor such as we have when we add bacon or ham fryings to beans, spinach or cornbread.

Cold chicken fat can be used in chocolate or spice cakes. In place of that big piece of butter on top of a dish of hot mashed potatoes, try drippings from roasts or steaks. Suet may be used instead of some other shortening when making pie crust, biscuit or corn bread. Ever put cracklings in corn bread? It gives a delicious flavor.



### AROUND THE KITCHEN TABLE

By Maxine Sickels

Pull up a chair, folks. We'll still have an apple and a glass of milk, folks. I used that last in defiance. I once had an English teacher who insisted that "folks" was backwoods and practically illiterate. I was of an age then to be correct at any cost. Now I use it regardless. "Folks" is warm and homey and oh so satisfying.

We're back to February with garden plans, chicken plans, income taxes—and my birthday. That sometimes seems to be my New Years Day. I look at myself in the mirror to see if I've been tolerant enough, kind enough, clean through and through. A few years ago I worried over the first gray hairs, the first wrinkles, a waist suddenly an inch or two larger.

Now I check up to see if I'm being the best wife I can and the best mother. This is too serious for so late at night but there never was a time when children needed a good home as they need one now nor when Dad deserved a good home as he does now. Growing old is a serious proposition to the very young.

At our club meeting today, a little 4-year-old girl said to a little 3-year-old girl, "I'll grow up before you do. I'm bigger now." The 3-year-old looked at her soberly and replied, "Look how many inches big I am now."

Two thoughts I've read lately stick in my mind: One, You have to be bigger than you are. And many of us in the last year have had to put our hand in God's and say, "Help me, Father, to be bigger than I am. Give me strength to do this thing I cannot do."

Two, If you're facing a simply impossible situation, imagine how that person you respect and admire would meet it, could he be with you. It is possible to bring a saving sense of humor to almost any situation. It's truer than true that a smile, a giggle, a good hearty chuckle goes echoing down through the day like ripples on a pond. It doesn't cost a cent to laugh and it isn't rationed.

"My mother was visiting me here this summer and she did so much enjoy the Kitchen-Klatter Magazine and read every one of my back numbers. As she has now returned home, I would like for you to send her a year subscription to the Magazine."—Mrs. Fred Reed, Sioux City, Ia.



## HEALTH HINTS

By Mrs. Walt Pitzer

My dear friends: As the January issue of Kitchen-Klatter reached you before Christmas this is the first chance I have to thank those who sent me holiday greetings. I appreciated them and thank you ever so much.



Mrs. Walt Pitzer

Many of the following health suggestions are for both under and overweight folks.

Failure number ONE of the reducing diets takes us back a few years to the time when diet and exercise was considered the only solution for "Excess baggage".

Then came failure number TWO which included gland medicine and sweat baths. Many a heart action was injured by these methods.

Time passes on to fasting fad, failure number THREE. Weight dropped, fat rolled away but every speck of the usually sweet disposition went with it.

This failure was followed by a wave of nervous breakdowns, including trouble all the way from decayed teeth, arthritis, neuritis, gall bladder disturbance and almost any trouble that may be caused from a lack of essential food elements.

(Loosen the clips of your Health Booklet and file the following suggestions with the eight-day schedule). We are now facing the present day knowledge of nutrition, and are told to consider not diet alone but a health schedule, which include the important minerals and vitamins, at least two rest periods each day while lying flat on the back.

Overweight persons should exercise only moderately when reducing and should also sleep fewer hours than the underweight folks.

Following each meal everyone is advised to take a few breaths in the outdoor air, as oxygen is needed to help burn the starches and sweets before they are stored where we do not want them or have sent the liver on the war path.

Authorities differ as to whether we should take deep breaths or short panting ones following a meal. Let's take a few of each. Stop before you feel dizzy from being oxygen drunk. This dizzy sensation is not injurious but annoying for a few minutes.

When planning a reducing health schedule the mental side must also be considered for food eaten when the person is nervous or worried may not digest and result may be a fermented mass of trouble in the digestive tract. Next month I will try to explain why a doctor may tell you that worry may cause ulcers of the stomach.

You will find my address in the Classified adv. column.



## OVER THE FENCE

Mrs. M. Lanning of Camden, New Jersey, writes that we here in the middle west don't know how lucky we are. She says nothing she eats tastes just right. Eggs are 69c a dozen, meat is very scarce and canned goods are high in price. I believe she is a bit homesick, don't you?

Kitchen-Klatter thanks the gentleman in Davenport who tells us to use "White Rubber Paint" on the white golashes that have become gray.

One of our readers isn't worried about the price of pork. A neighbor was going to kill three little runt pigs, so she offered to try to raise them. They are full grown hogs now and real pets. I imagine they will hate to butcher them when the time comes.

Since "chore boys" are not sold any longer, we will have to do as Mrs. Chas. Anderson of Lake View, Iowa, does. She uses an old mesh hand bag. It is very easy to clean and can be slipped into a milk bottle to clean the inside of it. There is an old saying, "Necessity is the mother of invention." She has proven it true.

Congratulations to Mr. and Mrs. Allison Woodard of Blanchard, Iowa. They celebrated their 63rd wedding anniversary January 1, 1943.

If you are ever in Pipestone, Minn., visit the museum there. It displays many historic old peace pipes and rare old Indian relics. There is also a fine gift shop. The town gets its name from the beautiful dark red stone found there.

Being a good mother is more important than being a good housekeeper.

Mrs. R. E. Moore, of Eureka, Kansas, has a good suggestion to make. Clubs or Sunday School Classes could make scrap books for army hospitals. Books of jokes, funny poems or short stories would be enjoyed. Cartoons cut from magazines or newspapers could be pasted in a book. This would be really worth-while work.

There is one little item in your home that probably does not get much attention—the telephone mouthpiece. Do you ever wash and disinfect it? It should be done at least once a week. Wipe it out with a weak solution of lysol.

Mrs. Bessie Keller of Hazel, South Dakota, gets lots of pleasure hearing from the many "Bessies" in the "Bessie Club". She was the first Bessie from South Dakota. Her number is 130.

Did you ever hear of any one in the middle west growing tea? Not sage or tansy, but tea. One of our friends asked me this question. I have never heard of real tea being grown here.

I received a nice letter from Leanna York of Bloomfield recently. She is 16, a sophomore in High School. I never think how many years I have talked on the radio until something like this brings it to my mind.

Don't try to live tomorrow before you live today,

To live each moment as it comes, is far the better way.

Many of the Kitchen-Klatter readers have asked for a "For Sale or Exchange" column in the magazine. Why not take advantage of the "Little Ad" column on Page 15? Those who use it say they are pleased with their results, and the cost is very moderate.

Mrs. Loren Anderson, Bigelow, Kansas, tells us not to turn our pots of flowers in the window. It is natural for them to face the sun.

If any of you have a copy of the instructions on the use of a small Eureka electric stove will you please mail it to me. I have a friend who wants a copy.

Do not repeat any rumor you may hear. You can help win the war by refusing to believe or repeat stories. Our enemy wants us to believe these idle rumors. Let's fight him by refusing to spread suspicion and hate in the United States.

Elliot Field is the name given to the newest grandson of Helen Field Fischer. The baby is the son of Mr. and Mrs. Chapin of New York City. Mrs. Chapin is the former Mary Fischer.

Due to the congestion of mail during the holiday season, some of the January Kitchen-Klatter Magazines were delayed or lost. I sent duplicate copies to those who wrote me that they did not get theirs, and later the original copy reached them. If by chance you were one who got two copies, please give the extra one to someone who might be interested in subscribing.

Rena Vaughn of Baldwin, Kansas, has found that by keeping her soap powder in a catsup bottle it is much easier poured and you are not apt to get too much soap in the water. I believe this would be a way to cut down on one of our household expenses. I know I often use too much soap powder in my dish water.



# From My Letter Basket

By Leanna Driftmier

## QUESTIONS AND ANSWERS

**QUES:** "This is one problem you haven't had, Leanna, but perhaps you can give me some suggestions. Our daughter-in-law came to our home with her two year old baby to live with us for the duration, and although we love them both and enjoy having them, I don't think that we should be expected to care for the youngster when we've made other plans. Twice in the last six weeks we've missed our club party because Alice went out with some of her young married women friends. I don't want hurt feelings, but I would like to be able to carry on with my own social life."—Iowa.

**ANS:** If this problem came up in my own home I believe that I'd try and handle it in the following way: at the beginning of the week I'd ask my daughter or daughter-in-law what plans she had for social activities. At the same time I'd tell her what my own plans were. If we were both invited out to dinner on the same night or to an evening party, then I'd tell her to be sure and find someone to come in and stay with the baby. With a clear-cut understanding at the first of every week it shouldn't be necessary for either of you to give up a pleasant time. If she knows that you're planning to go out and yet carelessly fails to locate a neighbor girl to stay with the baby, don't take off your coat and stay at home! It's her baby and her responsibility—young mothers sometimes need reminding of this fact.

**QUES:** "We have two girls, eight and ten, and before our baby boy was born ten months ago they were so eager to have a baby in the house that they could scarcely wait until he arrived. I don't know if the novelty has worn off or just what is wrong, but now I have to scold at them constantly to get them to take care of him for even a half-hour at a time. What do you suppose is causing them to behave like this."—Kansas.

**ANS:** From my own experience I've found that girls eight and ten years old can't be expected to take a serious sense of responsibility for a baby brother or sister. They like to show them off to friends, but that's about the extent of their permanent interest. In other words, your two girls are behaving like other girls their age. Scolding at them will make the situation worse, not better. I found with my own girls that it helped if I didn't ask them to stop their own games and fun to take care of the baby. Even though I was often buried with work I tried to consider their interests before I turned the baby over to them. They responded to this by being more cheerful and helpful when I did turn to them for help.

**QUES:** "I am turning to you for advice, Leanna, in a situation that has distressed me greatly. Our youngest son, eleven, was playing with his crowd of friends when for some unexplained reason they entered a vacant house and broke out a number of windows. The owner of the house spoke to the four parents whose boys were responsible, but we are the only ones who feel that our boy should pay for his share of the damage. I don't know how the others reason, but at any rate they refuse to accept any responsibility and treat us very coolly because we don't agree. I don't want our boy to feel abused, and yet at the same time how can we let him get by with such disrespect to other people's property?"—Kansas.

**ANS:** It seems to me that situations like this are many times the turning point in building or destroying a child's character. In my opinion it is extremely important that children learn to face the consequences of their actions, and in this particular case I think it would be a grave mistake to be swayed by the attitude of the other parents. You are in the right. Your boy helped to break the windows, and he will never learn to respect property rights if he doesn't make good his share of the damage. It's unpleasant to have the ill-feeling of the other parents, but this is once when you'll do your boy a great injustice if you don't have the courage of your convictions.

**QUES:** "Six months ago a nice couple moved next door to us, and before they'd lived there long she ran over one day to borrow some vanilla. It just so happened that I had used the last of my vanilla the previous day and thrown away the bottle, and although I explained this to her I have the feeling that she didn't believe me and thought that I regarded her as a nuisance and intended to nip all borrowing in the bud. She's never asked to borrow anything since, and because I like to be a good neighbor I'm wondering what I can do to make her realize that I really didn't have what she asked to borrow?"—Missouri.

**ANS:** I've had many letters asking me how to check next-door neighbors who borrow, but this is the only time anyone has asked me how to encourage it! However, I can see exactly how this particular problem arose, and my suggestion would be to go next door myself and ask to borrow eggs or baking powder—just anything so that she'll understand you regard a little borrowing and returning as part of the code of being a good neighbor.

Invest some money each month in War Bonds or Stamps. America needs your help. Buy a share in Victory.



Cpl. Orlando Langenfeld is now over seas. He was formerly at Camp Claiborne, La.

## CONVOY PRAYER

Tune: America.

God bless our service men!  
Guard and watch over them,  
Where'er they go;  
Let thine eternal Word,  
Thy Spirit's mighty sword,  
Sustain them all, O Lord,  
And strength bestow.

We pray Thee, Lord of hosts,  
For those who guard our coasts,  
Thy strength provide;  
Let Thy protecting hand  
Guard those who now may stand  
In many a far-off land,  
Be Thou their guide.

From peril, Lord, keep free  
All those upon the sea  
Who on Thee call;  
Restrain the lurking foe,  
Who seeks their overthrow,  
Protect them as they go,  
Lord, spare them all!

Lord, hear our fervent prayer  
For those who fly by air,  
Thy help afford;  
Guide Thou their distant flight,  
Keep them by day and night,  
Uphold them by Thy might,  
Spare them, O Lord!

—F. R. W., New York.

## DEHYDRATED FOODS

From Washington we hear so much about dehydrated foods that we are inclined to believe that before long we can carry a complete dinner home in our purse. It may be a pinch of cream in our coffee, a tablespoon of powdered potato for mashed potatoes, a bowl of golden powder for sweet potatoes and a red dust that turns out to be delicious cranberry sauce. A little tin of dehydrated corn beef hash will make a dinner for four people.

Because of the dehydrating process our country is able to send millions of pounds of food to our soldiers and allies. It seems wholly probable that after the war dehydrated foods will find their places on our table. It is sure to be one of the largest methods of food preservation.





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

By LEANNA DRIFTMIER

### **ORANGE PUDDING**

Baked in Kitchen-Klatter Kitchen,  
January 7, 1943.

- 1/2 cup orange juice
- 1 teaspoon orange rind
- Juice of 1 small lemon
- 1 tablespoon butter
- 1 cup sugar or honey
- 1 1/2 cups water

Put the above ingredients into a baking pan and bring to the boiling point. Then add by tablespoons the following batter:

- 1/2 tablespoon butter
- 1/2 cup sugar
- 1 cup flour
- 1 teaspoon baking powder
- 1/2 cup milk

Bake in a moderate oven, 350 degrees, for about 20 minutes. The crust should be nice and brown. The juice under the crust makes a delicious sauce for the pudding, which is best served when warm.—Mrs. Matt Segner, Lincoln, Nebr.

### **CHOCOLATE MARSHMALLOW FROSTING**

- 1/2 cake sweet chocolate, cut fine.
- 1/2 cup sugar

Just enough cream to moisten

Boil about 5 or 6 minutes. Add 6 marshmallows. Stir until dissolved. Add 1 teaspoon vanilla, butter the size of a walnut. Remove from fire and beat until ready to spread. This covers a big loaf cake. Stays soft—does not crack or get too hard.—Mrs. M. Beckworth, Whittemore, Ia.

### **SANDWICH FILLING**

- 2 tablespoons butter
- 2 tablespoons flour
- 1/2 cup thin cream or whole milk
- 1/2 cup tomato catsup
- 1/2 pound yellow cheese
- Salt and pepper
- 1/2 cup minced pimento, if desired
- 1 teaspoon prepared mustard
- 2 tablespoons grated onion

Melt butter, add flour, stir until smooth and add onion and milk. Cook until smooth and thickened. Take from fire and add catsup, salt, pepper and pimento, and cut-up cheese. Cook till cheese is melted, stirring continually. Remove from fire and add mustard. When thoroughly cooled store in ice box. Makes 2 cups.—Mrs. Wm. E. VonSeggern, Wayne, Nebr.

### **CHOCOLATE MINT DESSERT**

- 1 cup crushed chocolate cookies
- 1 cup crushed after dinner mints
- 1/2 cup chopped nuts
- 1 cup cream, whipped

Use very crisp cookies. Whip cream quite stiff and fold in rest of ingredients. Serve very cold in chilled glasses.—Mrs. Clive Tobias, Comstock, Nebraska.

### **PEPPERMINT STICK CREAM**

- 1 egg yolk
- 2 cups milk
- 3 tablespoons minute tapioca
- Dash of salt
- 1/3 cup (2 oz.) crushed peppermint candy (or clear fruit-flavored candies)

- 1 egg white

Mix egg Yolk with small amount of milk in saucepan. Add remaining milk, minute tapioca, salt and candy. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. Mixture will be thin—do not overcook. Beat egg white until just stiff enough to hold shape. Fold hot tapioca mixture gradually into egg white. Cool. Mixture thickens as it cools. Chill. Serve in parfait glasses with chocolate sauce. Serves four.

#### **Chocolate Sauce**

Melt 1 package of Semi-Sweet chocolate chips (or bar) over boiling water. Add 3 tablespoons boiling water and blend, then add 4 tablespoons rich milk and stir until smooth. Serve hot or cold. Makes 1 cup of sauce.—Mrs. C. H. Prine, Polk City, Ia.

### **KEEPING NUT MEATS**

To prevent home produced nut meats from becoming rancid:

1. Fill pint or half pint jars with nut meats.
2. Adjust lids and rubbers as for canning.
3. Partially seal.
4. Set jars in a water bath canner and fill with hot water to almost reach neck of jars.
5. Bring to a boil.
6. Boil 20 minutes.
7. Seal jars by tightening lids.
8. But leave them in the water until nearly cool.
9. Remove and store in a cool dark place.

### **SUGAR CURE FOR MEAT**

- 1 pint barrel salt (Table salt will not do.)

- 3 tablespoons brown sugar
- 2 tablespoons black pepper
- 1 teaspoon red pepper (scant)

Mix altogether and allow 1 pint for each 14 pounds of meat. Spread a cloth large enough to wrap meat on table. Place on top of this 2 thicknesses of newspapers. Weigh meat and measure up mixture. Rub in meat as much as you can and be sure and rub till the meat starts sweating enough to wet the mixture some. Then put the rest of mixture in and wrap as tight as you can in paper and then sew the cloth around the meat as tight as you can. Hang with shank end down to drain. Don't unwrap until ready to use. No need to be afraid of putting on too much salt as the meat will not take too much of this cure. The meat wants to be cooled out but not frozen.—Mrs. Walter Gear, Laredo, Mo.

### **HOT MILK ANGEL FOOD CAKE**

- 1 cup sugar
- 1 cup flour
- 2 heaping teaspoonfuls baking powder

Pinch of salt

Mix thoroughly and sift 5 times. Add 1 cup sweet milk that has been scalded. Pour on dry ingredients. Beat stiff 2 egg whites. Fold into batter. Add 1 teaspoon vanilla. Pour in cake pan and bake in moderate oven.

#### **Frosting**

- 1 cup sugar
- 1/2 cup water
- 1 egg white
- 1/2 teaspoon flavoring
- Large pinch baking powder

Boil sugar and water without stirring to 238 degrees or until syrup spins a thread. Pour slowly over stiffly beaten egg white. Add flavoring and continue to beat until thick and cold. Add baking powder and beat until thick enough to spread on cake without running.—Mrs. Frank Kobbe, Grant City, Mo.

### **VICTORY RAISIN CREAM PIE**

- 1 baked pie shell
- 1 cup milk
- 3/4 cup light corn syrup
- 3 tablespoons flour
- 1/4 teaspoon salt
- 2 egg yolks, beaten
- 1 teaspoon vanilla
- 1 cup cooked, drained raisins
- 2 egg whites
- 1/4 cup light corn sirup
- Few grains nutmeg

Mix milk, sirup, sugar, flour and salt. Cook until thick, stirring (in double boiler). Add beaten egg yolks and cook over direct heat 2 minutes, stirring. Remove from heat, add vanilla and raisins. Pour into baked pie shell and sprinkle nutmeg over top. A little lemon flavor may be added. Cover with meringue and brown in 325 degree oven 15 minutes.—Mrs. Nile Atkins, Dallas Center, Ia.



**RICE FRONTIER**

- 3 cups cooked rice
- 2/3 cup bread crumbs
- 2/3 cup diced or grated cheese
- 2 tablespoons red or green peppers, chopped
- 2 tablespoons onion, chopped
- 3 cups diced tomatoes
- 3 tablespoons butter
- 4 tablespoons flour
- 1/2 teaspoon salt
- 1 teaspoon sugar

Melt butter and add flour. Mix well and add tomatoes and seasoning. Cook slowly, stirring constantly until thick and creamy. Add rice and bread. Pour into shallow baking dish and sprinkle with cheese. Bake 25 minutes in moderately hot oven (375 degrees.)—Mrs. Gilbert Anderson, Tarkio, Mo.

**FRENCH PEAS**

- 4 thin slices of bacon, diced
- 1/4 cup chopped onion
- 1 quart canned peas
- 1 cup top milk
- 1 tablespoon butter
- Salt and pepper

Brown bacon and onion together in frying pan. Pour off excess fat, add peas, milk, butter, salt and pepper to taste. Cook gently 10 minutes. Serves 6.—Miss Eileen Goebel, Remsen, Iowa.

**SUPREME CHICKEN**

- 4 cups chicken, cooked and cut fine
- 2 cups cracker crumbs
- 1 cup celery cut fine
- 4 eggs
- 1/2 cup cream
- 2 cups chicken broth.

Mix all together and bake 40 minutes. A little more broth may be needed. Salt and pepper to taste.—Mrs. Will Marty, LuVerne, Ia.

**SALMON AND POTATO PUFF**

- 1 pound can of salmon (2 cups)
- 2 tablespoons butter
- 2 tablespoons chopped celery
- 2 tablespoons chopped parsley
- 2 cups seasoned mashed potatoes
- 3 eggs
- 1 teaspoon salt
- 1 teaspoon minced onion
- 1 tablespoon lemon juice
- Few drops tobasco sauce

Drain the fish, flake it with a fork, and remove all bones. Melt the fat and cook the celery and parsley in it for a few minutes. Combine with the salmon, mashed potatoes and seasoning. Add the beaten egg yolks and beat the mixture until very light. Fold in the well beaten egg whites, pile lightly at once into a greased baking dish and bake in a moderate oven, 350 degrees, for 1 hour or until set in the center and lightly browned. Serve in the dish.

If this is baked in ramekins or custard cups, it will be especially light and fluffy and attractive for serving as a luncheon dish.—Helen L. Frederick.

**SUGARLESS SPONGE CAKE**

Boil 1 1/2 cups white corn syrup for 3 minutes. Beat 9 egg whites with a pinch of salt and 1 teaspoon cream of tartar until stiff. Pour hot syrup over egg whites and beat with a beater one minute. Add beaten egg yolks and carefully fold in 1 1/4 cups flour and 1 teaspoon vanilla or lemon extract. Put in an ungreased large flat pan and bake 40 minutes. If angel cake pan is used, bake longer as cake will be deeper. Use slow oven. Remove from oven when cake is very brown on top, turn upside down on cooling rack but never attempt to remove cake until it is cold. This cake is sweet and lighter than most angel cakes.—Mrs. Fred Rolf, Alma, Mo.

**LEMON LUSCIOUS PIE**

Take the juice and grated rind of 1 lemon. Measure as much cold water as you have juice, add it and put in a double boiler. Add 25 marshmallows. Melt this. When melted thoroughly add 3 beaten egg yolks. Cook until thick. Beat the 3 egg whites with a pinch of salt, add to the above mixture. Cool slightly and pour into a baked pie shell. Serve with whipped cream.—Mrs. John Elving, Spirit Lake, Iowa.

**CANNED PORK AND BEANS WITH TOMATO SAUCE**

Soak 4 quarts navy beans over night. In morning, add 4 quarts strained tomatoes, 2 cups white sugar, 4 tablespoons salt, 1 tablespoon pepper, 1 teaspoon dry mustard, 1 cup chopped onions, 1 or 2 pounds pork (may be omitted). Cook on top of stove until beans begin to soften. Don't cook too long. If more liquid is needed, add water or tomato juice. Pack in jars and process 180 minutes in hot water bath or 40 minutes in pressure cooker at 15 pounds pressure.—Mrs. Gus Moeckl, Audubon, Ia.

**JOLLY TIME CHEESE SNACKS**

Pop 1/2 cup pop corn, empty into a large bowl. To 1/4 cup melted butter add 1/4 cup dry grated cheese. Cheese must be dried—soft cheese won't turn the trick. Pour over popped corn, toss lightly, sprinkle with salt. More cheese may be added if desired.

**VEGETABLE PATTIES**

- 1 cup finely chopped carrots
- 1 cup finely chopped potatoes
- 4 cups moistened bread crumbs
- 1 large onion
- Salt and pepper to taste
- 1/2 teaspoon sage
- 2 tablespoons bacon drippings
- 2 teaspoons baking powder
- 1 egg

Mix together, form into patties, then put in well greased frying pan, place cover on and fry slowly for 40 minutes.—Mrs. James F. Wolta, Weston, Nebr.

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# NEIGHBOR BOB'S Dinner Table ALMANACK

I always liked this little verse by William Herschell. Maybe you will, too.

"The Kid has gone to the colors  
And we don't know what to say;  
The Kid we have loved and cuddled  
Stepped out for the Flag today."

Here's a Riddle for you:

"Who am I? I am a little thing with a big meaning. I help everybody. I unlock doors, open hearts, do away with prejudices. I create friendship and goodwill. I inspire respect and admiration. Everybody loves me. I bore nobody. I violate no law. I cost nothing. Many have praised me, none have condemned me. I am pleasing to everyone. I am useful every moment of the day. Who am I? I am courtesy."

Take a bit of good quality hard wheat—take a bit of good quality soft wheat. Blend the two together just right. Run it through the mill until nothing is left but snow white, pure, soft flour. Sift it again and again through fine, hand-woven silk cloths until it's soft and fine as star dust. Presto! You've got Mother's Best Flour—a real, all-purpose kitchen friend you can use for all your family baking. Try it soon. Remember the name—Mother's Best.

Grandpa Smithers says that when the time comes for the meek to inherit the earth, the taxes will be so high they won't want it.

Yours,  
Neighbor Bob.



## THE GIFT BOX

By Gertrude Hayzlett

There have been many inquiries lately about making cinder plants. They are fun to make and they take only a few simple things that you have in your own home. Select a wide, flat bowl for your plant, one such as is used to hold bulbs. In it place an odd shaped cinder—or several small lumps of coal, if a cinder is not handy.

Around this, but not on top of it, pour a solution made of 6 tablespoons water, 6 tablespoons salt, 3 tablespoons ammonia and 2 teaspoons red ink or other red color. Do not stir or move around any more than necessary. In a few days it will begin to grow. More salt and water can be added from time to time, and more coloring matter. Fruit coloring can be used, or you may put a piece of crepe paper in water till the water is colored and use that. Epsom salts may be used instead of plain salt. They make a different texture of crystal.

With a little practice you can develop large plants and even whole landscapes. One of the large windows in downtown Shenandoah was landscaped in this manner. It started with a low meadow at the window edge and gradually grew into a hill at the back, with a stream running down the hill into a little lake. Buildings and small people and animals may be added. It makes an interesting project, especially for someone who is not able to do real gardening.

Perhaps you would like a *real* plant. Get a sweet potato that has lots of tiny "eyes" at one end. Set this in a tall, narrow container that will hold the potato firmly. You may have to wedge it in with bits of wood (broken clothespins are fine), and if the container is too deep you may put enough sand in the bottom for the potato to rest on. Fill container two-thirds full of water and set in a light place, but not in the sun. In a few days it will send out shoots and make a really beautiful plant. Pinch back the ends of the shoots to make it bushy, or let them alone and have a hanging vine. These will grow with no more light than an electric bulb.

Another pretty plant comes from carrots. Next time you have carrots for dinner, cut about an inch from the top of one of them and plant it in a dish of sand. Keep the sand damp and you will soon have a pretty "fern".

Citrus fruit seed planted thickly in a shallow dish makes a nice centerpiece. Plant several seeds in the center of the dish. When they are 2 inches high plant another row of seeds around them and after another interval, put in another row of seeds. This will make a lovely green mound when it gets well started.

You might try sprinkling bird seed in the openings of a sponge, then place the sponge in a saucer of water, keeping just enough water in the dish to make the sponge moist but not soppy.



Mr. and Mrs. Edward May, who now live in Lima, Peru.

Lima, Peru

December 11, 1942

Dear Mrs. Driftmier:

Once every four or five weeks Lima is frequented by the visit of a boat bringing much desired mail from the States. Yesterday such a boat arrived and we received our second issue of Kitchen-Klatter. I want you to know how much it is appreciated for it gives me a chance to read a word from Wayne, Ted, and the whole family. (I wrote Wayne a few weeks ago but as yet haven't received a reply but no doubt will in due time.)

Eleanor wants me to tell you how much she enjoys the recipes. She has tried several. Needless to say I enjoy them too for I have the pleasure of eating the things after they are prepared.

Peru is truly a fine country. Eleanor and I have been here in Lima for four months and we enjoy it more every day. Of course it isn't like home but during these times we all take great pride in serving our country whether it be in the armed services or some other branch of our government.

As I am writing this I can't help but think that Christmas is only two weeks away. Those of you at home probably have your winter coats out and are trying to keep warm. Here a person with a coat is out of place for it is spring here and is nice and warm. For this reason it is difficult for me to realize that Christmas is so near for there is nothing here to place one in the Christmas spirit. I always like to see snow during the holidays and to my knowledge it has never snowed in Lima. As a matter of fact, the last rain was reported some eighty years ago I believe. As you can see not only does it never snow but it never rains.

Peru is a country of great potential wealth. By potential wealth I mean that the facilities are here for Peru to become nearly self-sufficient in nearly everything but the surface has hardly been scratched. This is the land of manana and so few people have put forth the effort to uncover some of the immense wealth of the country.

Like every country Peru has its own peculiar habits and customs. The principal food is rice and very few vegetables are eaten. Meat is eaten immediately after slaughter and the Peruvians dislike frozen meats immensely. As a matter of fact they will not eat frozen meat. Milk, eggs, butter and a few other items are scarce and the price is outrageous. The average Peruvian wage is only 2 sols a day (32 cents U. S. Currency) and the price of eggs is 2 S/o \$2.75 per dozen. Many people never have any eggs or milk. Rice is the cheap food so the poorer class (98% of the people) eat rice three times a day seven days a week.

The war has greatly affected the lives of the Peruvians also. Tires are rationed and one daily hears the talk of gasoline rationing. Many firms are finding it extremely difficult to operate due to the fact that in the past practically everything they sold was imported from the States. Now, of course, it is becoming increasingly difficult to import commodities as a result of world conditions. They realize, however, that as soon as we defeat Hitler things will again return to normal and so they are hoping for a quick Allied victory.

The clock on the wall says it is time for work so I will close. I wish to thank you again for Kitchen-Klatter and I am already looking forward to the next issue.

Love,

—Eleanor and Edward May.

## SHARE THE MEAT

To make sure our fighters and allies get the meat they must have, the government is asking civilians to limit their meat consumption to 2½ pounds per week for each adult, 1½ pounds for each child from 6 to 12 and ¾ pound for every child under 6 years of age.

Here are simple ways to stay within your allotment and still keep the good nutrition and good flavor of meat on the table.

1. Manage your meat. Distribute it over the week. Your meat man will help you.
2. Learn more cuts of meat and how to prepare them.
3. Use more nonrestricted meats. They are nourishing and good.
4. Combine meat with cereals, rice, noodles, macaroni, dumplings, spaghetti, potatoes and vegetables.
5. Plan left overs carefully for use in stew, hash, chop suey etc.
6. Cook meat at a moderate temperature so that there will be less loss by shrinkage.

SHARE THE MEAT VOLUNTARILY, THE AMERICAN WAY.

NOTE. We can no longer give the Kitchen-Klatter cook books as a premium with a yearly subscription to the magazine. Please do not ask for them.—Leanna Driftmier.



## CHRISTMAS IN HAWAII

(A Letter from Wayne)

December 28, 1942

Dear Folks,

I can't recall when I wrote to you last but I am sure that this letter is long over-due. I started a letter just before Christmas but there was so little to write about that I thought I'd wait till after the 25th.

You have probably been wondering what kind of a Christmas I had and I can tell you without reservation that it was very nice and a thousand times better than I had thought it would be. Last Thursday, Maude Kempa (a cousin) called me and invited me to their home for Christmas dinner. I accepted and then started worrying and praying that I would be able to get a pass so I could go down. I worried for nothing, though, because I did get a pass and it was for two days instead of just one. With two days off and an invitation to a home-cooked Christmas dinner it really seemed too good to be true.

I got to Honolulu about ten in the morning and spent the rest of the morning and the early part of the afternoon lying in the sun at the beach. About three thirty I went out to Kempa's. Because of the blackout restrictions the dinner was scheduled for five o'clock; I went out a little early so I would have time to come back down town and try to find room in case they didn't have room for me to stay all night there. Mrs. Kempa said there was plenty of room and wanted me to spend my entire pass there. We had a wonderful dinner with turkey and all the trimmings. Besides turkey we had dressing, mashed potatoes, gravy, beets, peas, avocado salad, cranberry sauce, cherry, mince, and pumpkin pie, nuts, coffee and the first glass of milk that I have had in about ten months. You can see that it was a meal fit for a king and everything was so delicious one would have thought that he was sitting down to a Christmas dinner at the Driftmier's in Sherandoah.

The only thing that was lacking was a good old-fashioned Christmas tree. Ordinarily they ship evergreens in from the west coast, but this year that was impossible because of the shipping priorities. Mrs. Kempa had fixed up an ersatz tree of palm leaves and although it didn't look like an evergreen it did look very nice with lights and decorations on it. Of course the lights had to be turned off at seven o'clock, but they did look nice till black-out.

There are two Christmas days in my life that I will always remember; one of them is the day that Mother came home from the hospital in 1930 and the other one is the one I spent here. I enjoyed every minute of it because I am afraid that the next one might not be as pleasant. Who knows, though, I might even be home for the next one.

I have taken about four rolls of films since I got my camera and although most of them are of things

that we are not allowed to send out, there are some of them that I will send to you. At the present time I have some over at the Post Exchange getting developed and if they come out OK I can send almost all of them. I have some now that I could send but I will wait till I get this last roll back. The last roll was taken on Christmas Eve, George Bailey and I were sitting here in the squad room bemoaning the fact that we weren't back in Iowa where there was snow on Christmas and also that we didn't have a tree in our barracks. Some of the outfits did manage to get one of the home-grown evergreens to use for a tree but since our office force is such a small unit, we couldn't get one. George and I thought how nice it would be if we could rig up some crazy kind of a substitute with which we could surprise the other fellows when they got back from the late show. We decided to get out a bunch of old brooms and put them in the shape of a pyramid with boxes of presents underneath. We got everything ready and when the other fellows got back we laughed ourselves sick at the funny sight it made. We took some pictures of this scene and I certainly hope they come out OK.

By the way, when I was at the USO Christmas Day, I ran across Charles Goesling. I was wandering around wondering what I could do to pass a little time and I heard a couple of fellows playing ping-pong. Since I have always considered myself a fair player, I went over with the idea of challenging the winner. I was certainly surprised to see that the winner was a fellow from my home town. I played him a couple of games and then we sat there and talked for the better part of an hour. His folks needn't worry about him in the least.

You will notice from my return address that my rank has changed again.

Well, almost black-out time so I will close.

Love,

—Wayne.

## HINTS ON COFFEE MAKING

To make the most of your coffee ration, remember these points. First, the coffee maker must be clean. Scour it out with scouring powder, rinse in clear water and dry. Leave the lid slightly ajar. Second, use freshly boiled water. Do not use water that has been in your teakettle a half a day. Third, keep your coffee in a tightly covered jar. If it comes in a paper bag, transfer it to a glass jar and screw the lid on tightly.

Mrs. I. W. Kuhn and Mrs. Alfred Bush of Mead, Nebraska, sent me a "Victory Scrap Book" which is just full of good helps and suggestions. In it was this joke:

Jane—"Mama, there's a man at the door to see you."

Mom—"Does he have a bill?"

Jane—"No, he's just got a plain nose."

## KITCHEN KINKS

**TO CLEAN DUCKS.** Pick the ducks dry, removing all the feathers and down that will come off, then scald the wings and neck and remove the feathers from these. Then brush the whole duck with hot paraffin. When the paraffin has hardened, use a paring knife and scrape the paraffin off. The pin feathers, loose scales and small feathers come off with the paraffin.—Mrs. Ruth Springer, Waterville, Kans.

**CLEAN THOSE VASES.** When you have glass containers, like water bottles, vases, etc., that have become stained and are hard to clean, just put a little hot suds in and a handful of tacks and shake. Soon the glassware is shiny and bright.—Mrs. P. C. Tompkins, Lincoln, Nebr.

**A NOVEL BATH CAP.** Try putting a large cellophane bowl-cover over your head when taking a bath to keep your freshly set hair from being steamed and spoiled.—Mrs. L. T. Brown, Afton, Ia.

**A SEWING HINT.** Silk material will not slip off the sewing machine if you pin a bath towel over the board end of the machine.—Mrs. J. L. Smith, Des Moines, Ia.

**LENGTHEN BLANKETS.** "So often the double blankets are hard to keep tucked in because they are not long enough. I sew a piece of muslin about eighteen inches or less in width across the top of the blanket. This can be tucked under the mattress at the head of the bed and will not show. It holds the blanket smooth and firm."—Lila Krumm, Rt. 2, Kellogg, Ia.

**WARM BREAD BOARD.** "When making bread in cold weather, warm the bread board before kneading the dough. The dough is thus kept warm, and when finished rises more quickly than if chilled on a cold bread board."—Miss Maude Wilson, Rt. 1, Box 21, Irving, Kans.

**TO CLEAN STOVE WICKS.** "When the asbestos wicks on my oil stove get old I take them out and put them in the cook stove or heating stove, put in a bunch of cobs or wood and forget about them for a half-hour. When I take them out I let them cool, then shake the dust out of them, and they are just like new."—Mrs. Emil Quick, Ashland, Nebr.

**KEEP THOSE CRACKERS DRY!** After baking and you have turned off the gas in the oven, set the cracker box and the dry breakfast food box in the warm oven. They "crisp up" in no time.—Mrs. W. L. Schwartz, Ottumwa, Ia.

When grating cheese, push it through a coarse sieve. It is more uniform and attractive then when grated on a grater, and saves time. Pimento may be grated the same way.—Mrs. Otto Lindquist, Omaha, Nebr.

**BUY WAR BONDS  
AND STAMPS**



WHAT  
SHALLWE  
READBOOK REVIEW  
By Edith Seabury

## THE LIEUTENANT'S LADY

By Bess Streeter Aldrich

Linnie Colsworth was a modern girl of the 1860's, she had come to the territory of Ne-brath-kee, (Nebraska) to the town of Omaha. The Omaha of that day was wallowing in the mud like a harlot plucking at travelers' sieeves, and begging them to stay with her. She sprawled over the Missouri flats, muddy or dusty, sunbrowned or snow packed but always lustily noisy with the vehemence of youth and growth.

Linnie was planning to stay with her Uncle Henry, Aunt Louise and Cousin Cynthia for a whole year. They had graciously asked her to come as Linnie's own parents were both dead. She planned to stay until the next spring and then take a river boat up to Sioux City, Iowa, and go back east from there.

Cynthia was having a party in honor of Linnie. George Hemming, the town cut-up and Lieutenant Norman Stafford, an officer in the regular army, were there and both were intensely interested in Cynthia. Linnie liked Norman at first sight and couldn't help wondering what he would think if he knew how self-centered Cynthia was under those dainty, soft ways. After the party, Cynthia came in fairly bursting with the news: Lieutenant Norman Stafford had asked her to be his wife!

The next morning, Linnie went down to breakfast after a half-sleepless night, to find Cynthia gay and talkative with plans for her coming wedding.

The days slipped by with Aunt Louise and Linnie both sewing yards and yards of ruffling and making dozens and dozens of buttonholes. Norman's letters from some far-off army post came irregularly and Cynthia grew discontented with each delay. George Hemming continued to try to court Cynthia and occasionally she would forget her betrothal vows and go out with him. At Christmas, Norman sent her as his gift the passage ticket to be used in the spring on the first boat up the river. He also wrote of his love and loneliness and his desire for spring to come quickly.

After Christmas, winter came in earnest, cold, snow, and ice-covered rivers. Norman's letters stopped and the months went by with Cynthia becoming more dissatisfied. Linnie worried over Norman's welfare but Cynthia thought only of his negligence. She started going with George and when one day they came in and proudly announced their marriage, Linnie was the only one who thought of Norman, his disappointment and broken heart.

Linnie just couldn't write Norman about Cynthia's unfaithfulness, even though Cynthia had asked her to and so the weeks passed. Spring came, and still no letter from Norman. Linnie planned to leave on the first river boat for Sioux City and at last the River Rose docked at Omaha. Linnie looked stylish in her new silk manteau and butterbowl hat as she said goodbye to Aunt Louise and the familiar house. At the last minute she had tucked Cynthia's passage ticket into her purse.

After she was aboard an idea began to form in her mind. She wanted to see Norman Stafford before returning to the east. She persuaded herself it would be much kinder to tell him personally of Cynthia's marriage and soften the blow. Distance meant little to Linnie and she had no way of knowing the miles and miles of wilderness between Sioux City and Ft. Berthold. She only knew she held the passage ticket in her hand.

She began to grow panicky when she was left the only lady on board and it was too late to turn back. She argued constantly with herself and promised that she would only stay long enough to tell him and would return on the next boat. At last they docked at Ft. Berthold and when Linnie saw Norman her courage failed and even her explanation sounded silly. Norman's disappointment and love for Cynthia made her realize that nothing she could say would help. He was astonished at her audacity in coming and told her there would be no other boat for months and maybe not all summer. Also there was absolutely no place at the Fort for her to stay. It was built merely to house the soldiers and he had no idea what to do with her.

She learned in a few brief moments that the Indians were dangerous and she would be safe only near him. The only solution was a marriage for convenience and she could then occupy one of the rooms of his two-roomed shack. She could return on the next boat and have the marriage immediately annulled.

She had no other course to follow and then underneath we know that Linnie really loved her Lieutenant. This love was one-sided and Linnie had to struggle with the privations at the army post, the loneliness when Norman was away and her desire to make herself indispensable to his happiness.

When the boat did come, Norman decided that it was too poorly constructed for her to take. Afterwards she learned that he had known it was the last boat. Thus it was that she discovered his need and love for her and their marriage became a true one.

One should read the book to really appreciate the descriptions of life on these river boats and the Indian raids. You would more fully realize the privations of these early soldiers who kept the fires of civilization burning in these distant army posts, so that pioneers could feel the comforting strength of the United States Army.

## SUGGESTIONS FOR USING HONEY

(To Help Stretch Your Sugar Allowance)

To successfully use honey one must first learn how to DRIZZLE it. Honey drizzled is better than honey poured, for a little gives just the sweetness desired and intensifies natural flavors—a lot of thick honey poured on makes any dish too sweet.

Warm honey is thin and drizzles perfectly. Place the honey jar in WARM—not hot—water for about 10 minutes before using. When you are ready to flavor the food the honey is just the right consistency to drizzle tiny threads instead of pouring a heavy stream.

Take whipped cream for instance, so often used as a topping and garnish. The color effect is beautiful when whipped cream is left unsweetened and honey drizzled instead. Trickle tiny golden threads about the whipped cream and watch your family and guests' faces light up with satisfaction when they take the first bite.



## WINGS OVER AMERICA!

Significant in every detail, you will say as you work this interesting wall hanging. Simple stitches trace the stars, the stripes; the aggressive eagle holds the olive branch of peace even in his attitude of defiance. And yet, serenity, dignity, security, victory and freedom—all are here symbolized in colors so vibrant that they gleam. This unique "thread picture," measuring 18x21 inches overall, comes to you stamped in full colors on an interesting heavy cream art cloth of crash-like weave, as number C9536M, 35c; thread to embroider may be had as C9536T, 25c, or, the complete stamped picture and thread for working comes as C9536C, 50c. No transfer pattern of this picture is available.

Order From Leanna Driftmiller  
Shenandoah, Iowa





## FOR THE CHILDREN

### THE GROUNDHOG

By Evelyn Hansen

February second is Groundhog Day. It is called that because the groundhog is supposed to come out of his hole or burrow to see if it is spring. If he sees his shadow, he goes back into his burrow and sleeps for six more weeks, although he has been sleeping or hibernating all winter. But if the day is cloudy, he stays out doors because he thinks the weather will be good.

Another name for the groundhog is Woodchuck. In the east they are called Eastern Marmot.

The groundhog has a large fat body. Its head is round and its eyes and ears are also round. The tail is short and bushy. The fur of the groundhog is dark brown with gray tips on the end of the fur. The under part of its body is lighter brown. Young woodchucks are pale brown in color.

Woodchucks are related to the prairie dog and the ground squirrel, and are the largest squirrel-like mammal in the United States.

They live in burrows or prefer a den in a stone wall for their summer home. It is always easy to tell if you are near their den, because of a peculiar odor which is always there.

Years ago, they lived in the woods where they would feed upon the tender bark and roots of trees and plants, but today we find them living in the fields, near clover patches.

The groundhog is rather lazy. They like to invade gardens and eat the vegetables instead of searching for other food. After the farmers mow their fields, the groundhog keeps in hiding so that he will not be killed by dogs.

The real or natural home of the woodchuck is a tunnel or burrow in the ground. It is from ten to twenty-five feet long and two or three feet below ground level. The entrance to the burrow slants downward so water will not stay in the hole. There may be one or more side tunnels and another outlet. The cubs or young woodchucks are born about the first of May in the chamber part of the tunnel. The chamber is lined with dry grass and leaves.

Usually each wood chuck has a burrow to itself, but sometimes a pair of them will hibernate together, mostly to keep warm.

Hearts, like doors, will open with ease  
With very, very little keys;  
And don't forget that two of these  
Are "Thank you, sir" and "If you please."

### HOW IS GLASS MADE?

Did you know that the glasses you drink your milk and water out of were once sand? Yes, sand—very, very fine sand, of course. The manufacturer who makes glass is very careful to see that this sand is perfectly clean, and it must be carefully washed and sifted. This special sand is placed in a large, deep tank that is part of a furnace, and in this very hot furnace, the sand melts and becomes melted glass, which is poured from the tank and shaped and molded into window glass, bottles, glasses for the tables, and many other things.

Glass is a very helpful thing for people. Of course you could get along without glass dishes when you eat, but our houses would certainly be dark and gloomy places to stay in without glass window panes. Doctors and men who study bugs and flowers and stars need microscopes and telescopes with glass lenses. And think of the people with poor eyes who are helped by wearing glasses. Perhaps you are even one of those people.

So now when you put your glasses on, or drink a glass of milk, or look out of the window, you will know just how you happen to have those things.

### A PRAYER FOR SCHOOL

By J. Lillian Vandevere

Dear Father, make me very kind

In all that I am saying.

In working make me quick to mind,

And gentle in my playing.

And please, dear Father, bless today

The teacher that I stay with.

Take care of all my friends, I pray—

The boys and girls I play with.

—Story World.

### SOME RIDDLES FOR YOU

Ques: What are men's opinion about riding skirts?

Ans: They are divided.

Ques: Why is a side-saddle like a four-quart measure?

Ans: Because it holds a gal on.

Ques: What is it that has two hands, one tail, four legs on one side and two on the other.

Ans: It is a woman on horseback.

Ques: Why is a rider taking a hedge like a man snoring?

Ans: Because he does it in his leap.

Ques: Why is a man approaching a lamp like a rider dismounting?

Ans: Because he is going to a light.



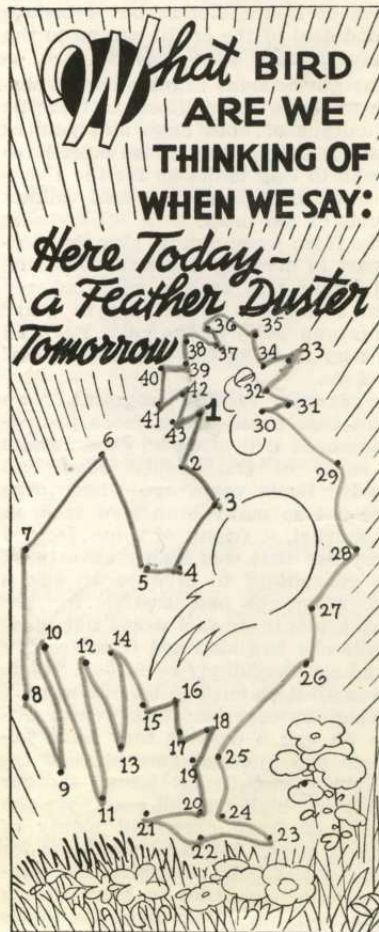
Mary Ellen Alexander, my little neighbor who lives next door.

### VALENTINE PARTY GAME TOSS HEARTS

Give each child a paper heart cut into eight pieces. See who can put theirs together first.

Fill a half-pint jar with candy hearts and have the children guess how many it will contain. Give the jar of candy to the one whose guess is most nearly correct.

Place a basket on the floor. Give each child 10 candy hearts and see how many he can toss into the basket while standing on a given line.







## Practical Poultry POINTERS

By Olinda Wiles

Have you ever gone through the ordeal of preparing your Sunday dinner, with the thought tucked in the back of your mind that you were going to rest all afternoon, or maybe do a little long wished for reading—only to glance out of the window to see a car loaded with friends and relatives driving in to spend the day with you? Just when you thought you might have a chance to get some kinks out of your back you have to get into high speed and make preparations for a bigger and better meal.

Well, that is how the average farm wife feels today. We have hardly cleaned the last feeder and put the brooder stoves in a clean dry place until the government begins calling on us to speed up our poultry program. The farmer (and his wife) is the man behind the man behind the gun, and in no way will we ever let him down.

For the eighteenth consecutive month, Iowa poultry flocks in November established new seasonal egg production records or an increase of twenty-four percent over the corresponding month in 1941.

It is true there has been an increase in the number of hens and pullets kept in the flocks, but I believe a good deal of the credit can go to the careful feeding plan and the care.

The government urges all farm women to renew their efforts to increase the output of both eggs and poultry meat for normal use, as we must have enough to help make up for the shortage of three and one-half billion pounds of red meat.

The farm woman must play the major part in meeting this war time goal, and again this season will find the farm a bee-hive of activity in order to respond 100% to the call. Let's all get busy and egg the daylight hours out of the Axis.

In planning feeding programs I have found that home-grown feeds properly balanced will bring as good results as some of the highly advertised brands. Some years ago when there were not so many brands of feed on the market, a friend of mine decided to try one that was highly advertised, and guaranteed to produce an egg a day. After she had used it in her flock a month or so I asked her what results she had obtained from feeding it and she laughingly remarked, "Well, it was all it claimed to be. We weren't getting any eggs, and now we are getting an egg a day, so they have improved one hundred percent."

"True enough!" but let us set our goal much higher so all may have the benefit of fresh eggs and plenty of chicken meat. Begin to plan now for your flock of baby chicks for the coming season. In order to increase egg production, buy chicks from the flocks of high egg yielders.

I have never found it a good plan to buy the cheapest chickens you can get, but begin early to study the literature you received and do a little investigating of your own. One can sometimes be very much mis-led by the wording of an advertisement, and by the time you find it out, the season is far advanced.

Deal with reliable parties and when you find them reliable, stay by them so as to help them build up their trade also.

### PLANNED SPENDING

We will call it planned spending for the word **budget** scares some folks. A budget is a plan to help you spend your income wisely so that you will be able to buy more things that you need and have money left for war bonds.

No two budgets are alike so I can't help you personally, however there are a few rules that should be followed by all of us.

A budget should be a family affair for the whole family should know how much money there is to be spent. This will save many a family argument for sister will know why she can't have a new dress and Junior will understand why he can't have a new bicycle. Unexpected expenses have a way of cropping up so it may be necessary to revise your budget occasionally.

Planned spending will enable you to stay within your income and be able to have money for war bonds and taxes. Some people just think they can't save. A budget will help you. Set aside the amount you wish to save each month and then live on the rest of your income.

### IRON A SHIRT IN FIVE MINUTES

1. Grab the shirt by the outside ends of yoke and lay across the ironing board.

2. Iron yoke on outside as it is folded forward over shirt.

3. Iron collar on both sides.

4. Iron both sleeves.

5. Now, here is an easy way to finish in two minutes, moving shirt only once. Lay shirt back down, lengthwise, on ironing board. Have seam on outside line of ironing board. Then iron the back, starting at seam. You will be ironing the inside of the shirt on the wrong side, which is right. Go ahead! If inside of yoke needs a touch, put her there, but do not move the shirt.

6. Fold over unironed front of shirt, and start ironing from outside seam. You will be ironing double now, front of shirt on already ironed back.

7. Now, with one motion, slide the ironed half of the shirt to the outside of ironing board, away from you. Iron last half of back on wrong side, as before.

8. Fold over the other front half and iron double as before. Presto—Shirt done! No wrinkles, needs no retouching. Hang on hanger and say "Finis."

### 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.	Morning Minstrels (Sun.)
7:17 a. m.	Frank Field
7:30 a. m.	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.	Sun. School Lesson (Sun.)
9:30 a. m.	Southernaires (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.	Stamp Us
10:45 a. m.	Ma Perkins
11:00 a. m.	War Journal (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.	Stars from the Blue (Sun.)
11:30 a. m.	Nat'l Farm & Home Hour
12:00 noon	Earl May, News
12:00 noon	News (Sun.)
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 Band (Sun.)
12:30 p. m.	Utah Rangers
12:45 p. m.	Market Reports
1:00 p. m.	Pilgrim Hour (Sun.)
1:00 p. m.	Fiddle Dusters
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.	Gully Jumpers (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.	Lutheran Hour (Sun.)
3:30 p. m.	Young People's 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.)
4:30 p. m.	Lonnie & Thelma
5:00 p. m.	The First Nighter (Sun.)
5:00 p. m.	Terry & The Pirates
5:15 p. m.	Hop Harrigan
5:30 p. m.	Jack Armstrong
5:45 p. m.	Captain Midnight
6:00 p. m.	Over Here (Sat.)
6:00 p. m.	Fulton Lewis, Jr.
6:15 p. m.	Edward Tomlinson (Sun.)
6:15 p. m.	Doc & Esther
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 & Abner (Mon. Tues. Wed. Thurs.)
7:15 p. m.	Boston Symphony (Sat.)
7:15 p. m.	Dinah Shore (Fri.)
7:30 p. m.	Britian to America (Sun.)
7:30 p. m.	Flat Mountain Opera (Mon.)
7:30 p. m.	Duff's (Tues.)
7:30 p. m.	Town Meeting (Thurs.)
7:30 p. m.	Meet Your Navy (Fri.)
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.	John Freedom (Wed.)
8:15 p. m.	Edward Tomlinson (Sat.)
8:30 p. m.	Jimmy Fidler (Sun.)
8:30 p. m.	Spotlight Bands (Mon. thru Sat.)
8:45 p. m.	Dorothy Thompson
9:00 p. m.	Old Fashioned Revival (Sun.)
9:00 p. m.	Raymond Gram Swing (Mon. thru Thurs.)
9:00 p. m.	John Gunther (Fri. & Sat.)
9:15 p. m.	Gracie Fields
9:30 p. m.	Music Society (Mon.)
9:30 p. m.	This Nation at War (Tues.)
9:30 p. m.	Nat'l Radio Forum (Wed.)
9:30 p. m.	Wings to Victory (Thurs.)
9:30 p. m.	Danny Thomas Show (Sat.)
10:00 p. m.	Tim George Comments
10:30 p. m.	Newstime (Mon. thru Sat.)
11:00 p. m.	Newstime (Sun.)



# Our Hobby Club

For Subscribers to the "Kitchen-Klatter Magazine"

## A UNIQUE HOBBY

About 15 years ago the idea of "box collecting" came to me. I had only four, a walnut work box of my Mother's, a stamp box with mother of pearl top, and two snuff boxes made of papier mache, of my grandmother's. My friends, learning of my hobby, gave me some of their most cherished possessions. Now I have over 200 boxes. My oldest, 160 years, is a two-story walnut box, the top has eyelets through which the thread emerges. The next is a vanity 135 years old, with a drawer, and mirror on top. A friend sent me from Massachusetts an interesting and lovely inlaid box in the form of a book. It was made in a Trenton, N. J., prison by an inmate in 1864. I have a music box over 65 years old, which plays six tunes, among them "Blue Danube", "In the Gloaming", and "Peek a Boo". One day I mentioned to a neighbor that I so much wanted an old fashioned shell box, the next day she produced one from her attic, nearly 90 years old. Another friend gave me a humidor 75 years old, in which her father kept his cigars. The same friend, while visiting in the British Isles, some years ago, brought me a little brass box from the Samuel Johnson museum. Five boxes came from Scotland, two lined with red velvet, and a dear little verse on top. I have numerous small boxes, mostly silver. They are adorable. The smallest is a "pill box" from Louisville, Ky. It is about 1 inch square. At one time, 15 match boxes of silver, agate and metal, came to me. A fan box, 15 inches, in which rests an old fan, a tiny piano with marble top, 2 from Canada made of porcupine quills, a beautifully colored alabaster box from Colorado are prized items of the collection. Several years ago I saw where there was to be an auction at the late Calvin Coolidge home in Mass., the proceeds to go to charity. I sent a letter and money asking for a box. Weeks went by, finally a letter came from the auctioneer—he must have been the notary also. Inclosed was a card stating the article was purchased from the Coolidge collection. On it was a seal. He said all small articles were taken quickly but something was on the way. Next day a large box arrived in which was a green pottery dish that must have held bulbs. Needless to say, I was disappointed, but it gave my family and friends a laugh, and that was something. The names which are on some of my boxes, from about 20 countries, bring up unpleasant thoughts now, but these little harmless objects came to me long before the war, and I cherish them for the joy they have brought to me. —Dora E. Wallace, 736 Forest Drive, Council Bluffs, Ia.

## MATCH AND TOOTHPICK HOLDERS

"I have read with interest of the many hobbies of Kitchen-Klatter members, but have not read of anyone who collects old fashioned toothpick and match holders. I have them of both glass and china, several in colored glass. Since I can not get them at the local variety store or the city Five-and-Ten, each one I get is a thrill. I found an amber hanging book at an auction to match one I already had—the amber hat that is a replica of McKinley's campaign. I bought this from a dear old lady who was breaking up her home. The old blue glass hat, also the blue Puss in Boots slipper, have special memories attached to them. I'm now trying to find the old milk glass Uncle Sam's hat. I have several representing tree trunks, one in blue glass with monkeys playing around the base, also one of clear glass with a dog chasing a rabbit; one from the St. Louis World's Fair of 1904. I hope to find little blue and clear glass gypsy pots to match the amber one I have, also some in milk glass and china. One beautiful one that I cherish is a lovely rose in bloom. It was given me when I was a small child by a dear aunt, also two baskets—one with a small bird by its side and the other a cunning kitten.

I hope this will give you an idea of my hobby which has helped me through many a gloomy day. Each second-hand store or auction lures me as a stream will lure a fisherman, and many friends are constantly on the lookout for items to add to my collection. If anyone has an old toothpick holder, I will gladly exchange with them whatever they collect."—Mrs. M. M. Hileman, Cameron, Mo.

## HOBBIES

Buttons. All kinds and shapes.—Mrs. Ben Hurlburt, 304 N Main, Blue Rapids, Kans.

Shakers.—Mrs. Carl Perry, Blue Earth, Minn.

Hankies.—Mrs. D. F. Archer, Rt. 2, Floris, Ia. Will exchange.

Wooden Spools.—Elizabeth VanEl-dik, Box 413, Rock Valley, Ia.

View Cards.—Joe Thomas, Prole, Ia. Age 8. C/o Mrs. Gregg Thomas.

Buttons.—Karen Thomas, Prole, Ia. Age 7. C/o Mrs. Gregg Thomas.

Handkerchieves.—Mrs. Ernest Kienitz, R2, Blue Earth, Minn.

Shakers, Salt Cups, and Buttons.—Mrs. Edd Walter, Davenport, Nebr., Rt. 2, Box 8.

Poems.—Mrs. R. C. Lake, Orient, Ia. Hankies and Potholders.—Miss Janet Rust, Grundy Center, Ia.

Perfume Bottles.—Mrs. Carolyn Milenbruch, R3, Holton, Kansas.

## "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 Hayzett, Box 288, Shenandoah, Iowa.

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

**PITCHERS.** Six small pitchers of Iowa pottery (1½ to 3½ inches tall). Beautifully glazed and shaped. A variety of colors. Price \$1.00 postpaid. Sue Field Conrad, Clarinda, Iowa.

**FOR SPRING DELIVERY.** "Moses-in-the-Cradle". Small Sturdy plants. 75¢ Post-paid. Pansy M. Barnes, Shenandoah, Ia.

**VALENTINE HEARTS** or Pillow, ribbon, lace sachets, 25¢. Fancy work, all kinds. Quilt for sale. Ruth M. Zaugg, 212 No. 24 St., Omaha, Nebr.

## A BOOK OF POETRY

A book of my 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.

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Eva Hopkins Creme Powder  
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Two Jars (Rouge compact Free) \$2.20  
Six Jars .....\$5.50  
3 Cakes Salmarine Soap .....\$1.00  
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## KITCHEN-KLATTER BARGAINS

**WOOLEN SWATCHES.** Tailors' samples. Enough for a 72x80 quilt top. Assorted colors, bound or pinked edges. \$2.00 Post-paid.

**RAYON HOSE.** Long wearing, neat fitting chiffon rayon hose. Two perfect pair, and one pair of seconds free. Good color. State size. \$1.00 for the 3 pair.

**DR. BROOKS DEODORANT.** Soft white powder—non irritating, dependable. Price \$1.00 a can. Special offer, 1 can free with each order.

**DWARFIES ENRICHED WHEAT GERM.** Vacuum packed in duro-glass jars—fresh, delicious, healthful. One month's supply, 3 jars for \$1.00. Booklet on use, included.

LEANNA DRIFTMIER DEPT O,  
SHENANDOAH, IOWA





## AID SOCIETY HELPS

### NO LADIES AID.

If you find a church  
With the windows out,  
And the hinges are off the door,  
If the old roof leaks  
And the old floor squeaks  
And the bell won't ring any more,

If the preacher's children  
Look half starved  
'Cause the preacher is poorly paid  
It won't take long  
To guess what's wrong—  
They haven't a Ladies Aid.

—May M. Hunt.

### KITCHEN-KLATTER CLUB OFFER

Many Ladies Aids are taking advantage of the special offer made for taking subscriptions to the Kitchen-Klatter Magazine. Why not try it in your Aid. Send in at least five subscriptions at a time. Collect \$1 for each subscription, and send me 75c of this amount and you keep the other 25c for your Society. No premiums can be offered at this price.

Among the towns that have taken advantage of this offer recently are: Blue Rapids, Kansas; Dedham, Iowa; Moneta, Iowa; Hastings, Nebr.; Waukegan, Iowa; Quitman, Mo.; Griswold, Iowa; Ithaca, Nebr.; Pickrell, Nebr.; Paullina, Iowa; Council Bluffs, Iowa; Jefferson, Iowa; Griswold, Iowa; Martinsburg, Iowa; Hayfield, Iowa.

### CHURCH SUPPERS

"So that no one person would be called upon to do more than her share in providing food for the various church suppers during the year, we divided our Aid into groups and numbered them. The food was also divided into groups as follows: 1. meat; 2. vegetable salads; 3. pies and fruit salads; 4. hot covered dish; 5. cakes; 6. coffee, butter, cream; 7. Sandwiches and rolls. Then we rotated so that at one supper Group 1 would furnish a certain food, at the next supper another kind. This plan was fair to all."—A Kitchen-Klatterer.

Lathrop, Mo. "One way of making money for Aid Societies is to have each member give as many pennies as they are inches around the waist. Each member of the Aid was sent a little apron with a pocket in it, in which to put the money."

## CIRCUS PARTY FOR THE CHILDREN

By Bea Rhoades, Ames, Ia.

As the children come in, put the name of some circus animal on their backs. When they all get there, have them move about the room, reading what is on the backs of the other guests and then make a noise like the animal named. When the child guesses what name is on his back, he can sit down.

Have a committee of two or three, blindfold the guests one at a time and take them into another room. Ask them what animal of the circus they would like to see. When they answer, you hold a mirror before them and remove the blindfold.

Cut out a bear or some animal of cardboard and have them carry it to a given point on a clothespin. This could be a relay with two animals.

Let them choose two children to be captains and the captains choose sides. Let each side hunt for animal crackers and whichever wins can make a circus of the other side. This game makes lots of noise, because the winner can ask his circus animal to do anything except something dangerous.

Games played with peanuts are nice for this party and other games could be arranged to fit in a circus party. A clown makes a big addition to the party and amuses the children if someone could play that part through the party.

The lunch could be put into paper sacks, for each guest, and he could obtain it only by answering a question concerning the circus. Of course the questions shouldn't be too difficult for this and might have to be given up in the case the child simply couldn't answer.

## FEBRUARY GAMES AND CONTESTS FAMOUS CHARACTERS

Tack or pin up pictures of famous people such as Lincoln, Lenin, Queen Elizabeth, Theodore Roosevelt, General Grant, Woodrow Wilson, Columbus, General Pershing and any others you can think of. Have each one numbered. Let the guests write the numbers on a piece of paper and write the names opposite.

### REVOLUTIONARY WAR CONTEST

1. What general was a color?
2. Who denotes openings?
3. Who asks a question?
4. Who is strong?
5. What man denotes respect?
6. Who is a calm and sheltered spot?
7. What is peaceful?
8. What is a famous college?

Answers. 1—Greene. 2—Gates. 3—Howe. 4—Stark. 5—Revere. 6—Lee. 7—Concord. 8—Princeton.

### FAMOUS AFFINITIES

- 1—Jack and \_\_\_\_\_
- 2—Horse and \_\_\_\_\_
- 3—Knife and \_\_\_\_\_
- 4—Meat and \_\_\_\_\_
- 5—Mother and \_\_\_\_\_
- 6—Cash and \_\_\_\_\_
- 7—Bread and \_\_\_\_\_
- 8—Black and \_\_\_\_\_
- 9—House and \_\_\_\_\_
- 10—Mutt and \_\_\_\_\_
- 11—Needle and \_\_\_\_\_
- 12—Collar and \_\_\_\_\_
- 13—Fine and \_\_\_\_\_
- 14—Pork and \_\_\_\_\_
- 15—Liver and \_\_\_\_\_

Answers. 1—Jill. 2—Wagon. 3—Fork. 4—Potatoes. 5—Father. 6—Carry. 7—Butter. 8—White. 9—Lot. 10—Jeff. 11—Thread. 12—Tie. 13—Dandy. 14—Beans. 15—Bacon.

### Love in the Kitchen

(Fill blanks with the name of something found in the kitchen.)

Her name was \_\_\_\_\_, and she was a good \_\_\_\_\_. In fact, they said there was no \_\_\_\_\_ in all the country. He was a \_\_\_\_\_ on the baseball team, also one of their best \_\_\_\_\_. Now her father was one of those persons who always wear a \_\_\_\_\_ hat on Sunday, and pass the \_\_\_\_\_. He didn't like her lover because he hadn't any \_\_\_\_\_, and said he was only fit to \_\_\_\_\_ wood. One evening he bought her a bunch of \_\_\_\_\_, and they went down to the \_\_\_\_\_ of the road where they could \_\_\_\_\_ in peace, and gaze at the \_\_\_\_\_. Here her father \_\_\_\_\_. She grew \_\_\_\_\_ when she saw him, and her heart began to \_\_\_\_\_ "\_\_\_\_\_ flee!" she said. So they did, and were married. I am sorry to have to add that they subsequently had many \_\_\_\_\_, and that she got a divorce from him because he \_\_\_\_\_.

(1) Bell, (2) cook, (3) grater (grater), (4) pitcher, (5) batters, (6) stovepipe, (7) plate, (8) dough, (9) chop, (10) flour (flower), (11) fork, (12) spoon, (13) dipper, (14) spider (spied her), (15) pail (pale), (16) sink, (17) lettuce (let us), (18) jars, (19) beater (beat her).

### FAMOUS LOVERS

Pass out papers with the following names written on them. Each word, when the letters are re-arranged, is the name of a famous lover in history.

- 1—Eveniangle.
- 2—Elbirga.
- 3—Letuij.
- 4—Eomor.
- 5—Neleh fo yrot.
- 6—Sapir.
- 7—Oncetall.
- 8—Tanyon.
- 9—Lapraceo.
- 10—Deerlan.

Answers. 1—Evangeline. 2—Gabriel. 3—Juliet. 4—Romeo. 5—Helen of Troy. 6—Paris. 7—Lancelot. 8—Antony. 9—Cleopatra. 10—Leander.