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Kitchen-Klatter

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

MAGAZINE

SHENANDOAH, IOWA

Price 10 cents



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Photo—H. Armstrong Roberts.

Kitchen-Klatter Magazine

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LETTER FROM LEANNA

My Dear Friends,

By the time this letter reaches you it will be almost September first, which means that summer is over and fall is here. My husband says fall is his favorite season. He enjoys getting ready for winter. When our family of seven were at home, he would buy bushels of potatoes and apples. Sweet potatoes, cabbages and onions were stored in large quantities. Now he finds it hard to cut down to the amount needed to tide the two of us over until another garden season. How fortunate we of the middle west are! Thanks to a good growing season, and busy mothers canning and drying fruits and vegetables, no one need go hungry this winter. If you have more vegetables than you can use, don't let them go to waste. Give them to some one who has not such a plentiful supply.

As you probably know, our daughter Lucile and her baby Juliana came from California the last part of July. I now know why these children of our children are called "grand" children. We are trying not to spoil Juliana, but it is such a temptation to show her a great deal of attention. Lucile is a happy, sensible mother, and the baby responds by being calm and good natured with a smile for everyone.

We are looking forward to a visit this fall from our daughter Dorothy and her baby, Kristin. We hope to have both granddaughters here at the same time. Kristin has dark hair and eyes, while Juliana is a decided blonde. Enough about the grandchildren. I'll try not to get on that subject again.

Frederick has definitely decided to become a minister and will be in school this next year. When we last heard from him he had not decided what college he will attend. Of course we are very happy to have one of our boys choose this for his life work. In his last letter he wrote, "As a child I was taught to love the church. From a Christian home I went to a church college, from there to the mission field. God has directed my life toward this end, that I become a minister."

Margery is looking forward to the coming school year. She will teach in Pella, Iowa, again. Another teacher will share an apartment with her and I am sure they will enjoy this bit of home life. Margery spent most of her vacation in California, helping her sisters with their babies but she enjoyed every minute of it.

My husband's brother, Harry Driftmier, who lives in Glendale, Calif., made us a visit the first part of August. We were sorry he could not stay longer but he only had two weeks leave of absence from "Douglas Aircraft" where he is employed.

Our three boys in the army were well, when last heard from. Of course they can't write much of what they are doing but we understand that and are happy to receive any word from them. Don't forget to mail your Christmas box to the boy overseas before October 31, if you want him to have it by Christmas.

I always feel this is a personal letter to each one of you and hope you will consider it so and write a reply. Yes, I would enjoy hearing from every one of you. Please write.

Lovingly,

—Leanna.

KITCHEN-KLATTER PICNIC HAMPTON, IOWA

Another Kitchen-Klatter picnic has passed into history and regardless of gas and tires, we had a good crowd. Some of the girls saved their gas especially for the picnic, some came on buses while others came on the train. The attendance of 56 last year was equaled although there were not as many children as last year. Mrs. Nettie Salisbury, 84, was again the oldest member present and she has promised to be on hand for the picnic next year. Little May Nora Foster of Dows was the youngest. A style show put on by the Sheffield sisters was a feature of the program, and Mrs. Salisbury was awarded the prize after she had displayed her home made dress in the manner of an honest-to-goodness model. A program committee from Bradford, consisting of Mrs. John Lehman, Jr., Mrs. E. W. Schollian and Mrs. George Newton, was appointed for entertainment next year. We decided to have the picnic at Harriman's Park again next year and they re-elected Mrs. Collins and myself for another year. The majority were in favor of having the picnic earlier in June next year.

The faithful bunch from Sheffield were a little late as we were eating when they arrived, but oh my, did we ever help them to unload those heavy baskets they brought! My husband called it the Klitter Klatter and it surely was when we all got together."

—Mrs. Vernice Hamilton

A SANDWICH CLUB

This is a club I wish every one of our Kitchen-Klatter sisters would join. In the Service Men's Recreation Center at the Omaha Union Station, more than a thousand sandwiches daily are given to our soldier boys who pass through Omaha. This costs money and that is where you can each one help, even though it be only a wee small dime that you can send. We mothers know how hungry our boys are and will, I know, be glad to help pay for these sandwiches served to hungry soldier boys in the Omaha Union Station. **Do this today.** Send contributions to Mrs. Peter Larimer, 123 South 39 St., Omaha, Nebr. Just a dime will furnish material for sandwiches for some mother's soldier son.

"OH! A SPIDER"

In every family there is some one who is afraid of spiders. Our youngest son, Don, used to be afraid to go down cellar, when he was a little boy, because he once saw a spider in its web. Of course, all spiders will bite if roughly handled but there is only one variety whose bite is really poisonous to people. That is the hourglass or black widow spider. Remember that the house fly and the mosquito are much more dangerous than spiders for they spread disease. Be sure that there is no collection of garbage or pools of stale water in your yard for they are breeding places for flies and mosquitoes.

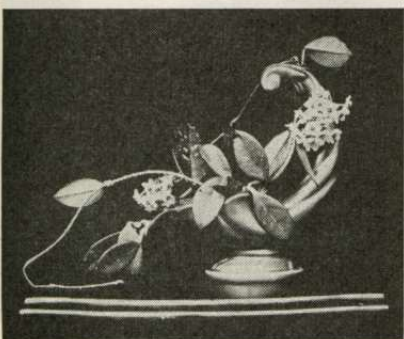
A LONGER LIFE

I have heard people laugh about the emphasis being put on vitamins and the importance of our having a well balanced diet, but the fact is that since 1901 we have added 15 years to the average life span. Then the average was less than 50 years; today it is over 64 and we women are living longer than the men. Don't let your husband read this or he may begin to feel sorry for himself, and let you do some of his work. The big gain has been made because we mothers know more about the different food values and are feeding our children and those in early adult life, the necessary foods they should have for proper nutrition.



Dorothy Driftmier Johnson and Kristin, my second grandchild when three weeks old.

Come into the Garden with Helen



HOYA CARNOSA VARIEGATA

By Pansy M. Barnes

Popular and cherished is the tropical vine, Hoya Carnosa. Some call it wax-plant, because the succulent, shining dark green leaves look almost as if made of wax. Each individual leaf lasts not many weeks or months, but actually years, barring accidents.

The flowers are white with a pink center and fragrant. One should not cut off the spur on which they bloom, when the blossoms fade, for it will bear more buds later.

Mealy bugs are about the only drawback, but they are easily banished. Just touch them with a bit of cotton, which should be wound about a toothpick and then dipped in alcohol. Follow this with a spray of clear water.

New plants are very easy to start. Simply insert the stem of a leaf into damp peat moss and within a week, roots will develop.

Equally easy to propagate and much more beautiful is the variegated form. When the leaves of this first appear, they have a broad pink border, which later fades to white. This makes a handsome, colorful and treasured plant. The bloom is very like that of the green foliaged variety. In the south, both are said to be almost ever-blooming. In the north, we must wait till summer for that treat.

Another very unusual variety, which is difficult to obtain, is "Imperialis". It is native to the East Indies. It can be made to bear flowers in pots, when only 3 to 4 feet high. And these are immense dark purple ones, two or three inches across.

"Here I am again, wanting more Kitchen-Klatters. I ordered the seven 1941 magazines and have I ever enjoyed seven all at one time. I looked over recipes, then Frederick's letters then Lucile's. I take those magazines to bed and read until I am sleepy and enjoy them more than anything I read."—Mrs. Robert Boyd, Des Moines, Iowa.

LESSONS LEARNED FROM THIS SEASON'S GARDENING

By Mrs. R. J. Duncomb

What is a successful gardening season? Does it mean that everything has turned out exactly as planned or does it also mean that something new has been added to our store of knowledge? What have you learned helpful the past summer which will help you have a more successful garden next year?

This summer has taught me above all to keep the weeds pulled ahead of the rains and not after; to clean up each crop of vegetables as it is used up and not leave it for a final clean up in fall, for no matter how clean a pea patch may be kept, if let go at the end, the smaller un-noticed weeds will make a surprising growth and a very untidy garden. Clean up the patch and hoe it over once when the last pea is picked and you'll save yourself lots of trouble later on.

We also found that Sweet Peas responded better if the seed is treated with nitrogen before planting. Also some of the seeds were soaked two hours in kerosene before planting. Each method must have worked for we had marvelous Sweet Peas.

We have found that volunteer seedlings in the garden are very helpful in busy seasons. Having a flower bed near the edge of a vegetable garden often means that seed is scattered near it. Sometimes these volunteers are most unwelcome but often they come in some place where the early vegetables will be cleaned off later on, and they will provide a spot of bloom and will make specimen plants. In our garden this is especially true of the Nicotiana in its various shades. They always self sow so we always have them. When small they are easily transplanted elsewhere in the border.

As to the borders we have found that fewer weeds appear if they are rather closely planted. This also eliminates much hoeing at extremely busy times. There is not so much need of staking. The taller plants should be planted at the back, the shorter ones nearer the front. Pinks are very good near the front of the long border, edged with annual Candytuft.

We also notice that Pink Cleome is at its best when in groups instead of singly. It makes a very vivid and colorful showing. These were also volunteer plants. Volunteer plants are those which come from the self-sowers.

What to do with the more delicate house plants has always been a question which was solved successfully

this year. A long border was spaded up along the entire north side of the house, enriched with fertile soil from the fields and sheep fertilizer, and in this the plants needing shade and protection had their summer home. Pansy plants filled the corners and the entire bed was bordered with Sweet Alyssum, Creeping Zinnia and Dwarf Blue Ageratum. Here the Begonias and Variegated Geranium flourished. The Scented Geraniums with divided and fancy leaves were put in the northeast corner too, as they like morning sun. An especially happy combination was the green and white-leaved Geraniums with Sultanas. Most of the plants were taken out of their pots and planted directly into the soil. In order to have color next spring before the house plants bloom we have planted Timber Phlox and Mertensia Blue Bells near hardy Ferns and Bishops Weed. These also give a tidy appearance since although they spread, they may also be kept under control. This has made a beautiful and colorful border as well as a safe haven for the house plants.

A summer which passes leaving in its wake new ideas which have proved to be good ones, is a summer which has been successfully spent.

Do the Sparrows Claim Your Martin House? In the fall, as soon as the martins leave, lower the house and clean it. Then cut a strip of window screen or any wire that is fine enough so the sparrows cannot get through it. Make it wide enough to cover exit holes and long enough to reach around the house and fasten it securely. Cover each tier of holes this way and leave it on until the martins show up the next year. Then remove the screen wire and save it for next year. If this is done, the sparrows will not feel like the martin house is their home as much as if they have housed in it all winter.—Mrs. O. A. Volberding, Latimer, Iowa.

VICTORY GARDENS

They talk of victory gardens,
Of victory this and that;
They tell us how to economize,
To wear last summer's hat;
They say pull out old dresses,
To help defend the foe,
To make the most of everything,
For into battle we must go.
Oh, yes they tell us just how much
To expect from the sod,
But all is failure, all is lost,
Without our faith in God.

God keep him good, the soldier boy
I love;
Make his thoughts whiter than the
snowy waves,
And pour upon him from your heavens
above,
The light that chastens and the hope
that saves,
And bring my soldier back to me once
more
The same good boy he was before the
war.

—Selected.

AN AMERICAN FAMILY

By Lucile Driftmier Verness

CHAPTER THREE

When we were little children growing up in Clarinda, Iowa, and took long rides with Mother and Dad on Sunday afternoon, we liked to drive past two farms north of town. One of these farms was where Dad was born in 1881, and the other farm was the one that his Grandmother and Grandfather Driftmier settled on in 1865 immediately following the end of the Civil War.

Even when we were very young, we understood that Dad's Great-Grandfather, Klaumer Driftmier, had left Germany in 1832 because he was dissatisfied with conditions there and felt that America offered opportunities for a better life. He himself was subject to compulsory military service and fought in the battle of Waterloo under General Blucher (as youngsters we thought that this battle took place at Waterloo, Iowa), but he wanted his children to grow up in a country that was not military-minded. Our middle-west is full of people of German ancestry who left their native country for the same reason.

With his wife and six weeks old baby, Joseph Henry, they left Europe in a sailing vessel that took nine weeks to cross the Atlantic. Frederick said that he thought of this when he crossed the Atlantic in a few hours by plane one-hundred and ten years later. The family finally landed in Baltimore, and after several years spent in various eastern cities they at last settled on a farm in southern Indiana a short distance from Seymour. By this time the baby had become a young man, and here he married our Great-Grandmother, Rosetta Moening, in 1855; her parents had come from Germany too in 1830.

Our Grandfather, George G. Driftmier whom we knew very well and loved, was born on this farm south of Seymour, Indiana. He was six years old when his parents moved by river boat and covered wagon to the farm north of Clarinda. As small children we can remember vividly hearing him tell about helping his father in the field when a neighbor came by on horseback and told them that he had just heard about President Lincoln's assassination in Washington.

"My father stopped plowing and cried," Grandfather said. "I was only a little boy but I understood that our country had lost a great and good man."

This story made Abraham Lincoln more real to us than anything we heard or read in later years.

Great-Grandfather Driftmier had only a short time to improve this farm for he contracted typhoid fever and died at the age of thirty-nine. As small children we thought that he must have died as an old, old man, for he was a pioneer and in our minds all pioneers were very old; but as we grew older we realized that he was really a young man and we had some conception of the struggle that our Great-Grandmother must have had

with the responsibility of four small sons to rear and the farm to manage.

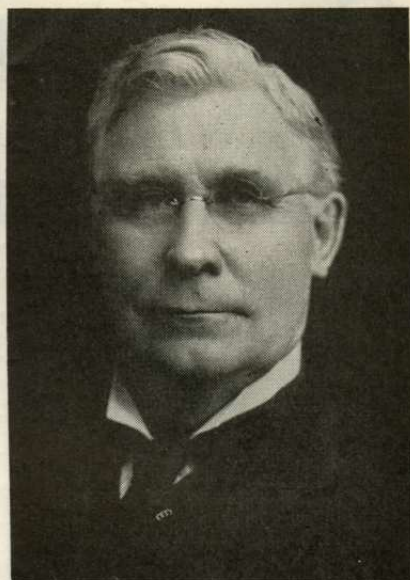
A few years later she married Henry Knost, and he proved himself such a kindly and good stepfather that throughout the years all of the family thought of him as the real Grandfather—there was no "step" about it. We remember him as a gentle, soft-spoken man who always let his little Great-Grandchildren tag after him when he went out to work in the garden, or to feed and water Ginger, the old horse that they kept many years after they moved to town. No one can ever recall hearing him speak a sharp or harsh word.

Grandfather George Driftmier married Melinda Niewedde in 1880, and they moved to the prairie farm northwest of Clarinda where Dad was born. Most of Dad's childhood memories are connected with the town of Clarinda, however, for the family moved there from the farm in the spring of 1887. After this they only visited in the country, and Dad has told us what excitement there was on Thanksgiving and Christmas when the family bundled into a bob-sled and went out to spend the holiday with their Grandmother and Grandfather Knost. The old poem, "Over the river and through the woods to Grandmother's house we go," might have been written specifically for them.

We never knew our Grandmother Driftmier for she died in 1900 shortly after Grandfather brought her home from a trip west where it had been hoped that she would regain her health. But she has always been real to us, not only because of her portrait that hung in the old family home in Clarinda, but also because her seven children always spoke of her with great respect and devotion. Her death was a crushing blow to the family. Dad, the oldest of the seven children, was only a young boy of nineteen when she died, and Aunt Anna, his sister, was only seventeen. Both of them felt most keenly the heavy responsibility that had fallen upon them with their mother's death, and together they made a home for their five younger brothers and sisters during the years that Grandfather Driftmier was on the road a great deal as a salesman.

In later years we seven children loved to go and visit at Grandfather Driftmier's house. We had a swing under the lilac tree, and Aunt Anna kept a collection of old dishes and spoons for us that we could use to dig with for endless hours. But even more important was the fact that in his home there were many, many books, and music. Grandfather Driftmier was a remarkable man and even as children we knew it. He had the mind of a scholar, and his interests extended far beyond the boundaries of the town in which he lived. He loved good music throughout all of his life, and by playing his records we first became acquainted with the great names of music.

He was a singularly handsome man too. The picture on this page is one that I have always had with me, and only last year someone saw it on the



George Driftmier, my grandfather.

wall of my home in California and said, "This man looks like a statesman at the turn of the century." It is true. Had Grandfather Driftmier been born at a later time when an education for the professional fields was available to the many rather than the few, he would have made an outstanding jurist or professor. As it is, his grandchildren are grateful that he lived until 1927 so that they had an opportunity to know him.

Two of Dad's sisters, Aunt Anna and Aunt Erna, were highly successful teachers, and how proud we were when other children said, "Miss Driftmier" but we could say, "Aunt Anna" or "Aunt Erna." They taught in Clarinda for a number of years before going on to the larger school systems, and now Aunt Anna is the librarian in her home town. Aunt Clara married Paul Otte at our home in 1918 and moved to a farm not far from Clarinda, a farm where we children spent many happy times. Aunt Adelyn, Dad's youngest sister, married Albert Rope and also moved to a farm north of Clarinda. She too gave her little nieces and nephews from town many happy vacations in the country. Dad's brother, Bert, operates a mill here in Shenandoah, and the other brother, Harry, lives in Glendale, California.

In too many families it seems that only the relatives on one side of the house are close to growing children, but we have always been glad that in our family we knew Mother's and Dad's relatives equally well. We know now how much we might have missed had it not been this way.

"Thanks for enclosing the birthday card with the Kitchen-Klatter that I ordered sent to my friend for her birthday. She called me today saying she had received it and how pleased she was with it. She said, 'I don't know what you could have sent that would have pleased me so much.' Mrs. Roy Freeburger, Hastings, Nebr.

From My Letter Basket

By Leanna Driftmier

QUESTIONS AND ANSWERS

QUES: "My boy friend and I have been going together for almost two years and until six months ago we got along just fine. But now his family will hardly talk to me, and whenever we see each other they always say something to hurt his feelings. They depend upon him a great deal, and the only thing that I can figure out is that because he's two years younger they don't want us to be married. I can't see why that should make any difference."—Nebraska.

ANS: You're right—two years shouldn't make any difference whatever. And I doubt if this is the explanation for his parents' attitude. When you say that they depend upon him a great deal I think you've found the real reason. I believe they're afraid that when he marries they will lose his help. If you can find the necessary courage I'd suggest that you tell them frankly that you have no intention of depriving them of his consideration and assistance. They may be disagreeable for a while, but I'm sure that after a time they will behave differently. Don't allow them to interfere with your plans to be happily married.

QUES: "Do you have anything in the line of club books for answering roll call, and if not, do you know where I could get something that would fill our need?"—Nebraska.

ANS: No, I haven't any book that would answer your problem, but I would suggest that you go to your nearest library and tell the librarian what you want. I'm sure that she can provide you with what you are looking for.

QUES: "We have organized a birth-day club in our neighborhood and meet once a month for an afternoon of visiting and a lunch. All of us bring fancy work and visit as we work, and although we all need the relaxation of these meetings I feel that we should take away some mental stimulus with us. Can you give me some suggestions?"—Iowa.

ANS: It seems to me that at each meeting one member might read a thought provoking article in some magazine such as the Readers' Digest, and then ask for discussion. Make the discussion lively and get each person to express his opinion. Most people enjoy such exchanges of thought and it is highly stimulating to hear different viewpoints. This type of discussion could be alternated with a book review or a well organized summary of the world news that has occurred since last the club met. Don't create the atmosphere of a formal program and I think you'll find that everyone will cooperate and enjoy it.

Buy More War Bonds
and Stamps Today!

QUES: "A big defense factory in our city needs women very badly, and I've considered going to work in the near future. I have four children ranging in age from seven to twelve, and although I cannot find any responsible woman to come in and oversee them, I thought that if I did the housework at night I could let the twelve-year-old manage during the day. My husband isn't in favor of this, but I would like the job."—Ill.

ANS: Women factory workers are badly needed, I know, but I'm inclined to agree with your husband—those children need you. I'm sure that in a very short time you would be most unhappy with the way things were going at home, and no woman can do hard factory labor and then return to all of her household problems and work at night. There are unmarried women and women with grown children who can do this work. I really believe that you'll be doing more for your country by taking care of your children. One of the greatest problems in this country right now is juvenile delinquency—too many homes are left without capable supervision.

QUES: "Our two boys are both in distant army camps and ever since they went away I've written at least twice a week, trying always to make my letters cheerful and encouraging. I appreciate the fact that my sister-in-law writes to both boys frequently, but it troubles me to know that she doesn't use much discretion in her letters and often tells them things that I know depresses them, such as the fact that our family business is losing money, that Grandfather's health is failing, etc. I don't want to discourage her from writing to them because I appreciate her efforts, but how can I make her understand that we shouldn't worry them with family news of this nature?"—Illinois.

ANS: In recent months there have been a number of articles in magazines and newspapers regarding the type of letters to write to boys in camp. Clip these and give them to her. Then tell her the kind of letter that you write, and remind her, tactfully, how black bad news can sound when you hear it far from home and are lonely yourself. I think that if you bring up the subject emphatically and frequently you'll get your point across without hurting her feelings.

"I ordered a Kitchen-Klatter magazine and think it's grand. Just my style exactly. I do not take any other magazine as there is so much you don't care to read in most magazines, but Kitchen-Klatter is interesting from cover to cover."—Mrs. Ira Helms, Auburn, Nebr.



Leanna Driftmier and her first granddaughter, Juliana Verness.

GOOD NEIGHBORS

By Gertrude Hayzlett

I know you will be interested in the progress that has been made in getting the glasses for Florence Cunningham. When I felt sure that enough money would come in to get them, I got busy and wrote to her home town, located the doctor and arrangements are being made to get the glasses. Since everything has to be done by mail, it takes longer than it would if I could just go and see the doctor and make the arrangements, but by next month I am sure I can make a definite report that the glasses are being made. I want to thank all of you who have helped on this project. Some did not even give their names, so I hope they will see this note of appreciation. It does give one a good feeling to know they have helped make life easier for someone, doesn't it?

Here is a shutin who needs cheer but is not able to write in return. Mrs. Ida Erickson, Box 115, Ogden, Iowa, has been a shutin for many years. She has arthritis and is in bed or a wheel chair all the time. In spite of her hands being badly drawn by the disease, she could sew and crochet for a long time, but now her eyes are bothering her and her hands are so bad she cannot handle a needle. She is alone a good deal and pretty cards and letters would help pass many a lonely hour.

If you would like to help a shutin and at the same time get something nice for yourself or for your Christmas Gift Box, some of our shutin friends do lovely work and some of the nicest things I have ever seen come from their needles and hooks. Ruth Kittleson, Straw, Mont., makes clever novelties from washcloths, and sells them very reasonably. Some are as little as 15c each. Write her for description and prices. Mrs. Ethel Gilbert, Rt. 1 Box 497, Bartlesville, Okla., makes beautiful corsages from wood fiber or chenille that sell for 35c and 50c.



DELICIOUS REFRIGERATOR ROLLS

Baked in Kitchen-Klatter Kitchen,
July 22, 1943

- 1 cake compressed yeast
- 1/2 cup luke warm water
- 1 teaspoon sugar
- 1 egg
- 2 cups warm water
- 1/2 cup sugar
- 1/2 cup shortening
- 8 cups flour
- 2 teaspoons salt

Dissolve yeast in 1/2 cup luke warm water and add 1 teaspoon sugar. Let stand 3/4 hour. Cream the shortening and 1/2 cup sugar. Add beaten egg, salt, 2 cups warm water and the dissolved yeast. Mix altogether with flour. Knead well and put into greased bowl and set aside, covered with a cloth, to rise double in bulk. Then knead again and put into refrigerator until you are ready to use the dough. It will rise very much in the refrigerator. This dough can be used a week after making, but each day you must knead it just enough to turn the top well in the dough. When you want to use it, take it from the refrigerator, pinch off your dough, make your clover leaf rolls or whatever you wish. Then knead or slightly mix the dough, put the remainder back into the refrigerator for another day. Remember to mix it each day.—Mrs. Earle Robinson, Ottumwa, Ia.

OAT FLAKE COOKIES

Baked in Kitchen-Klatter Kitchen,
July 29, 1943

- 1/2 cup butter
- 1/2 cup sugar
- 1/2 cup honey
- 1 egg
- 1 cup flour
- 1/2 teaspoon soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup oat flakes
- 1 cup shredded cocoanut
- 1 teaspoon vanilla
- 1/2 cup chopped nut meats

Cream butter, sugar and honey together until light and fluffy. Add well beaten egg. Blend together. Sift flour with dry ingredients. Stir well. Add oat flakes, vanilla and cocoanut. Add nut meats. Spread on greased sheet and bake in moderate oven 12 to 15 minutes. Cut in bars.—Mrs. Marie Kraft, Bethel, Mo.

"Recipes Tested in the Kitchen-Klatter Kitchen"

By LEANNA DRIFTMIER

YELLOW ANGEL FOOD CAKE

- Yolks from angel food
- 2 cups sugar
- Beat together 10 minutes
- 2 cups flour
- 1/4 teaspoon salt
- 1 level teaspoon baking powder
- 1 teaspoon vanilla
- 1 cup water

Sift dry ingredients together and add alternately with the vanilla and water. Pour into greased angel food pan and bake. This is as large as white angel food and is delicious.—Mrs. Frank Milner, Villisca, Iowa.

APRICOT BREAD

- 2 1/2 cups flour
- 1/2 teaspoon salt
- 5 teaspoons baking powder
- 2 tablespoons shortening
- 1/2 cup sugar
- 1 egg
- 1 cup sour milk
- 1/2 teaspoon soda
- 1 1/2 cups dried apricots (or prunes)
- 1/2 cup nuts or raisins

Wash apricots, cook 5 minutes, drain and chop fine. Cream shortening, add sugar and beaten egg, sour milk and flour which has been sifted with baking powder, salt and soda. Fold in apricots and nuts. Bake in greased loaf pan in moderate oven 20 to 40 minutes.—Miss Millie Macek, Ravenna, Nebr.

HAM LOAF WITH HORSE RADISH DRESSING

- 1 1/2 pounds ham, ground
- 1 1/2 pounds lean pork, ground
- 4 eggs
- 1 cup tomato juice
- 1 teaspoon pepper
- 1 cup bread crumbs
- 1 tablespoon minced onion

A little parsley may be added if desired

Combine ingredients in order given. Shape into loaf. Bake in moderate oven 1 hour or until done. Serve hot or cold with following horseradish dressing:

- 2 tablespoons drained horseradish
- 2 tablespoons mayonnaise
- 1/2 cup cream

Whip cream until stiff. Just before serving fold in the horseradish and mayonnaise. The loaf is delicious without dressing.—Mrs. Wm. Hoop, Ft. Dodge, Ia.

HOME MADE SOAP

- 11 cups strained melted fat
- 5 cups cold rain water
- 1 can Lewis lye
- 4 teaspoons oil of sassafras
- 1/2 cup liquid ammonia
- 1/2 cup borax
- 1/3 cup sugar

Use any kind of melted fat. Strain through cloth into enamel pan, or stone jar, or crock, 2 or 3 gallon size. Pour the cold water into another stone jar or enamel pan. Add the lye to the water, stir; then add the ammonia, stir; then add the borax, stir; then add the sugar, stir. With a wooden stick stir until the mixture has cooled down to a little above warm point. When cool, pour the lye mixture into the grease, stirring constantly, while pour very slowly. Add the oil of sassafras and continue to stir until the mixture becomes thick and creamy (about 15 minutes, constant, but slow, stirring). Pour into mold and set in cool place for 36 hours—or until hard. Cut into squares before it gets hard or saw it into bars. It is best to let it stand at least a week before using.

If measurements are accurate, and directions followed exactly, there will be no failure.

ORANGE CRESCENTS

- 2 cups milk
- 2 eggs
- 2 teaspoons salt
- 1 cup sugar
- 2 cakes compressed yeast
- 6 cups flour
- 1/2 cup shortening

Filling for 1 Dozen Crescents

- 1 orange
- 1/4 cup sugar
- 2/3 cup powdered sugar
- 2 tablespoons butter

Sift flour before measuring. Scald milk. While milk is cooling, soak yeast in about 1/4 cup lukewarm water to which 1 teaspoon sugar has been added. Beat eggs until light. When milk is lukewarm, add eggs, sugar, salt and yeast, which has raised to top of cup, and beat well until sugar and salt is dissolved. Then add about 1 cup of flour at a time and beat well after each addition until well blended. When half of flour (3 cups) has been used, add the melted fat and knead until smooth. Take 1/3 of dough and lay aside on board to rest. Then knead another 1/3 and combine with first portion. Do same with last portion and add to 2/3 already kneaded. When dough has raised to double its original size, knead well, take about 1/3 of this amount for 1 dozen crescents. Roll about 1/2 inch thick in rectangular shape, 8x12 inches. Spread with fat, sugar and grated orange rind.

Cut in six 4-inch squares, then cut each square in half, making two triangles. Take one corner of triangle, bring over and tuck point under dough halfway between other two points, which should be shaped in the form of a crescent. Let rise until double in size; bake in moderate oven about 20-25 minutes.

PEPPER RELISH, COLD

Grind or chop 1 large head of cabbage, 12 green peppers without the seeds, and 8 onions. Mix with 1/2 cup salt and let stand all night. Drain well and add 2 cups sugar, 1/4 cup mustard seed and 3 tablespoons celery seed. Cover with good vinegar, which is unheated. Put in glass jars and seal. Good with winter meats or heavy foods.—Mrs. A. D. Henderson, Concordia, Kans.

STUFFED MANGOES

Cut the stem ends from 24 red peppers and remove the seeds. Soak peppers in strong brine for 2 days, rinse in cold water and drain. The following is the mixture you stuff them with:

- 1 qt. green tomatoes
 - 1 pt. ripe tomatoes
 - 3 onions
 - 1 head cabbage
- Chop these vegetables, sprinkle them with salt and drain them. Then add:
- 1 cup sugar
 - 1 T. horseradish
 - 1 T. white mustard seed
 - 1 t. celery seed
 - 1 t. pepper

Fill the peppers, sew on the tops. Pack in jars and cover with scalded vinegar.

CITRON PICKLES

- 2 citron
- 6 C. sugar
- 6 C. vinegar
- Mixed spices

Peel the citron and cut into pieces, using every part that is clear after picking out the seeds. Cover the citron with a brine made by using 1 cupful of salt to 1 gallon of water and let it stand overnight. In the morning, drain off the salted water, pour on fresh water to cover, and boil until tender. Drain off the water. In another kettle place the sugar and vinegar, let them boil for a few minutes, then pour the syrup over the citron pieces. Tie the spices in a bag and boil with the sugar, vinegar and citron for a few minutes. Seal while hot.

CARROT, WINTER SQUASH OR PUMPKIN BUTTER

- 6 lbs. carrots, pumpkin or winter squash
- 5 lbs. light brown sugar
- 5 lemons
- 2 T. ground ginger
- 2 T. ground cinnamon
- 1 t. allspice
- 1 pt. water.

Peel vegetables; chop the pulp or put it through food chopper. Add spices and sugar together with lemon juice, and rind, put through chopper; let stand over night. In morning add 1 pt. water; boil gently till vegetables are clear and soft and mixture thick. Pour into sterilized jars and seal.

For Successful Canning of Vegetables and Meat never use iodized salt. Use plain coarse salt.—Mrs. Clarence P. Dorr, Marcus, Ia.

KITCHEN KLATTER KINKS

Boil a Cup of Vinegar and a Cup of Water in the teakettle to soften the sediment that gathers on sides and bottom. It can then be easily scraped off with an old knife. Sediment will not gather so soon if kettle is not allowed to stand on stove to boil for long periods.

To Scrape the Skillet, use the top of an aspirin box or other small tin container.

Used Oilcloth may be pasted on the wall behind the separator or oil stove, or any place that needs protection. Give 2 or 3 coats of the same paint used for your woodwork. It looks nice and is a worthwhile saving.

To Take The Color Out of Sacks, wet them and rub soap on the letters. Put in cold water 1 tablespoon of baking soda for each quart of water it takes to cover the sacks. Boil for several minutes.

When Frying Anything and the grease spatters, try putting the colander on upside down, instead of a lid. That will let the steam out and keep the stove from being spattered with grease.

A Home-Made Bleach. Dissolve 1 can chlorinated lime in 1 gallon of water. Dissolve 1 1/2 pounds sal soda in another gallon of water, mix together and let stand over night. Mix in granite or a crock (never in aluminum). Store in glass bottles. Put each in a paper sack and store in dark place. Save the white settlings. Put a little of this paste on sink or bathtub and let stand a while. It will scour off like new.

If you Make Your Own Soap, let it dry well—for instance, if you make it in the spring let it dry until fall—then grind it through the farm feed grinder. It looks just like the soap powder you buy.

If Clothes are Put Through The Wringer a second time after the last rinsing, they will be nearly dry and is a big help especially in winter time.

If the Lady Will Grease Her Toaster with butter or any shortening, and wipe off with soft cloth or waxed paper, the bread will not stick. If the toaster is too hot before putting the bread in, it will sometimes stick.—Anna E. Smith, St. Joseph, Mo.

Any Good Household Bleach will take the yellowish stains off the bathtub, stool and lavatory.

With White, Frosty Paint and a Stencil, paint a design in the corners of that tarnished mirror. A vine design is pretty and you can make it curve to fit the tarnished places.—Mrs. G. L. Clark, Ashland, Nebr.

If You Pick Your Vegetables much before meal time, put them in the refrigerator to preserve the vitamins and flavor. Do not let them stand in water.—Mrs. Eugene J. Wallace, Cameron, Mo.

Put a Pinch of Tumeric in potato salad dressing, to make it a deep yellow.—Mrs. Clarence J. Nus, Arlington, Iowa.

Linseed Oil and Cement, worked into a dough, make excellent putty for windows, etc.—May Christensen.

HEALTH HINTS

By Mrs. Walt Pitzer

Those itchy bites you get during the night are not what you might think. I am referring to the tiny insect that



Mrs. Walt Pitzer

may come thru the screen and may be on your bed when you get there or come later. Lights can draw them or "just you" can draw them. Try shaking the sheets before getting in bed, avoid if possible turning on the lights, push the bed from the window;

and it will help also to cover the screen with fine cheese-cloth. For the itching, get a half ounce of Aqua Ammonia from the druggist, apply one drop to the bite and when this dries cover with soap or adhesive to keep out the air.

K. K. ladies, I make a great fuss about the danger we are in with extra "excess baggage" and the trouble it may cause. Here are some figures that can speak for themselves. Twenty-eight pounds overweight may be a definite hazard and cut the life expectancy 25%. Forty-five extra pounds at age fifty is as dangerous to life as valvular heart trouble. Some authorities say usually the desirable weight past 50 is the weight carried at age 35.

Science is now helping us with the fight by explaining the glandular trouble that makes it hard for an allergic person to gain or lose weight while eating the foods to which the person is sensitive or allergic. It is important when many foods must be left from the diet that others containing the same minerals and vitamins be found to take their places, or there will be a deficiency which may cause other difficulties.

Nutritionists now tell us that the "green" (unripened) apple contains important vitamins not found in the ripened apple. If a person becomes ill from eating the green ones it may be the bacteria on the apple, or that person may be allergic to apples.

There is no poison to soak out of that innocent cucumber—soaking wastes vitamins and minerals. Avoid using them when the center is watery. At that stage the seeds are usually large and there may be fermentation that might cause trouble.

PLEASE NOTICE: I have a file called "Rose Hill Cemetery" and in this file I put "to rest" all letters and orders I receive from persons who forgot to sign their name or address.

"I am sending in my renewal because I just cannot be without your little magazine. I said little, but it really is big for everything it contains.—Mrs. W. C. Gosch, Gretna, Nebr.

LETTER FROM LUCILE

Dear Friends:

Today my desk in Hollywood seems far, far away for I'm writing to you from my old room at home where I used to do my high school work years ago. I didn't dream then that someday I'd be sitting here writing with such a nice baby as Juliana sleeping in her little white crib just across the hall. As Mother would say, that's the thing that makes life interesting—never knowing what is ahead.

As I told you in my first letter about Juliana back in March, one of the most thrilling moments of my life would be when I showed Mother and Dad their first grandchild, and I was right—it was a great moment. We got off of our big train in Omaha about 10:15 on a Monday night and found both Mother and Dad waiting for us in the Union Station. Juliana smiled from ear to ear and went happily into Mother's arms, and both Margery and I sighed with relief for we'd been afraid that at this critical moment she might be fussy. What a comfort it was to have her happy and gay!

The trip wasn't difficult at all and Juliana only cried once. That was when we sat for two hours at Ogden, Utah, in such intense heat that even the air-conditioning apparatus on the train became discouraged and gave up. Aside from this one crying fit we came across the country in fine shape. All of the baby's food had been prepared in advance and then was stored in an air-cooled compartment on the train. Our helpful porter brought me a bottle every four hours and I heated it in hot-water, so all in all the trip was much easier than I had expected.

Of course it's wonderful to be here with Juliana. Mother had borrowed a little white crib for her and she loves it. The last two weeks that she spent in her bassinet she was bored to death in it, and I'm sure that she was a very happy baby when it went upstairs for little Cousin Kristin. This big house has it all over any apartment, and she enjoys lying on the porch and looking up at the trees and listening to the birds. There are relatives and friends who want to meet her and I'm happy about this for two reasons; not only am I pleased to have them see Juliana, but she is growing accustomed to meeting people and this has done away with the shyness that was developing before we left Hollywood.

In September we expect Dorothy and Kristin to join us here, and then what a houseful Mother will have. We're really sorry that Margery won't be here too for she loves both babies dearly and they love her, but before long she must be returning to Pella where she will teach another year. We're hoping that perhaps Frederick can come back while we are here for I haven't seen him for four years. Well, who knows, perhaps he will, and perhaps Donald will get a furlough too. The only ones I'm certain that we won't see are Howard and Wayne.

I don't believe that any turn of circumstances will bring them home. (I think I hear Mother saying, "Well, now, you can't tell!")

I have gotten much pleasure from reading your letters, and during this time that I'm home I'll enjoy speaking occasionally to those of you who are within range of Mother's program. I never feel far away from any of you, but I must admit that when I'm in Iowa rather than California I do feel closer!

Sincerely yours,
—Lucile.

BETTER SCHOOL LUNCHES

By Clara Kirchhoff

Whether the school lunch is packed at home or bought at school, it must be a nutritious and delicious meal. This can be made possible by careful planning and consideration on the part of parent, teacher, and pupil.

If the school lunch is prepared at home, as is usually the case, the responsibility of providing the child with the proper food rests upon the homemaker. Knowing that the most necessary foods are breads, fruits, vegetables, and milk, she should include them in every lunch box. However, the form of these foods may be varied, as monotony soon dulls a child's appetite. For a variety in hot foods the thermos jar may hold milk, milk shakes, cocoa, soup, chowder, or tomato juice. Sandwiches may be varied by using white or whole wheat bread, raisin or nut bread with meat, cheese, nut, or fish fillings. Such fruits as apples, oranges, bananas, pears, dried or stewed fruits, or other fruits in season are always welcome. Most children love carrots, celery, turnip strips, or shredded cabbage. Zest to the lunch may be added by including small candy bars, sweet rolls, cake, cookies, or puddings.

The appearance of the lunch box is equally important. Waxed paper, napkins, paper cups, and straws neatly arranged in a lunch box clean and sweet from its daily sudsing and soda rinse aid in packing an appetizing lunch.

Fortunate is the child who can obtain hot lunches at school, for in this way appetizing food is more easily served than when carried from home. Here it is up to the pupil to choose his food wisely, although the teacher may assist him with his selection.

Proper cooperation of parents, teacher and pupils in making lunch time nutritious, sanitary, and enjoyable insures better digestion.

WHY THROW SHOES

This custom dates back to Bible times for in Ruth, 4th chapter, 7th verse we read, "Now this was the manner in former times in Israel concerning changing to conform all things, a man took off his shoe and gave it to his neighbor." Sandals were exchanged when a bargain was closed. At weddings it denoted the transfer of the bride from father to husband. Queer, isn't it, how these customs have been handed down.



AROUND THE KITCHEN TABLE

By Maxine Sickels

It is school time, school time, good old Golden Rule time once again and if I seem to harp upon, blow upon, and beat upon the subject of lunch boxes, it is because I feel that it is an important subject.

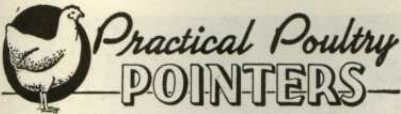
Let me see, nine months, four weeks to the month, five days to the week. That is one hundred and eighty days. Four lunches to the day is seven hundred and twenty lunches to put up and I know that many of you prepare more than four lunches every day.

Good thing that my old Dutch Grandmother impressed upon me that no one ever had to walk a whole mile at one step.

It is wise to remember that the food Johnnie carries home in his dinner-pail, does him no good. Perhaps a more careful packing to see that it arrives in better condition, will help. It might need to be prepared in a way easier to handle. One of my boys refused to eat his orange until I separated it into sections and put it in a small jar with a little sugar over it. All of which seemed entirely unnecessary to the other three.

One more thought and I will let the dinner pails rest, knowing that exactly twenty-three days from today, I will have to fill the first four. If you develop enough curiosity to see exactly how one of your lunches tastes when it is eaten, just pack yourself a lunch box too, lay it up in a similar place and eat it when you know the other one is being eaten. First be sure and treat it as the other one is being treated. When the boys carry theirs to school on the horses, the action is the same as tho it were turned in an old-fashioned barrel churn for a period of time.

August gave us a good fooling this year, didn't she? There was enough rain in our part of the country to keep the weeds coming along in good shape, so we are still hoeing. One of my friends said he was too busy to get his hoeing done as well as the neighbors did so when the bugs came along they ate up the neighbors gardens but they couldn't find his for the weeds. But when he got ready to pick it, neither could he. A great many gardens suffered because the farm work was delayed by the rains and then demanded the whole family to finish them.



Mrs. Olinda Wiles

I often wonder how a foreigner ever learns the American way of talking for so many expressions are the same and mean something so different. Take for instance, if you were to ask a city dweller what it would cost him to "dress a chicken or an old hen" he would probably think of his daughter or his wife. Ask a farmer or his wife the same question and you would get an entirely different answer.

A friend of mine recently asked me the question if it was a paying proposition to dress chickens for the local market. I have been asked the same question a number of times and I can truthfully say, there isn't much profit in it and if you like lots of work and worry just try taking on a deal of this kind.

Here is the way I figure it out. Her chickens weighed 3 pounds. She could get 25c a pound live weight at her home town. That would be 75c for each chicken and all she would need to do would be to put them in the coop and deliver them whenever she felt like it, or when delivering eggs and cream.

She was to receive 43c a pound dressed. A 3-pound chicken will dress away a pound, as she was to dress them ready for the frying pan. That would make a 3-pound chicken bring 86c or a difference of 11 cents between that and live weight. The butcher in turn was selling these chickens at 49c a pound or in other words he was making a profit of 12c while she would be making the grand sum of 11 cents per bird. This would have to pay her for her trouble of dressing them and delivering them at a certain time, regardless of how many extra men she would have to cook for that day, or canning to do. She would also be required to keep them on ice and no fowls with torn skin would be accepted.

I have timed myself several times and it takes me 20 minutes to dress a chicken. An old one or one with lots of pin feather would take me longer. At that rate, I would have to put in a pretty busy afternoon to dress 12 chickens which was the number required at one delivery. I'll admit I am not very fast at it and no doubt many of you could do it much quicker than that, but you have to make allowance for interruptions.

Of course if you do not count your time as of any value to you, you would probably feel like you were making a little money but I will be frank enough to admit I do not crave that form of exercise. Most farm women can find enough to do, when they just raise the chickens.

This reminds me of the man in Kentucky that always took his hogs away up the mountain side to find acorns.

He would wait until they had eaten all they wanted and then drive them home. A friend asked him if it wouldn't be a much better plan to take his hogs up there and make a pen for them and leave them. It would save so much time. The mountaineer said, "Well, what is time to a hog, anyway?" I believe that is the way we would have to figure it to think we were really making much at it.

"To dress or not to dress!" And here I am right back to where I started. The American language has many interpretations of that phrase.

P. S. A few days later, I saw my friend delivering her chickens alive, to the home market.

PREVENT A TRAGEDY

During the summer months hundreds of people lose their lives by drowning. Some of these were no doubt good swimmers, but many were small children and older boys and girls who could not swim.

If at all possible, have your children learn to swim. The younger they can learn, the better, and even though they can swim, be sure some older and experienced person goes with them in case help is needed. Public pools are the safest place for your children. Creeks and farm pools are treacherous places for your children to play.

'TEEN AGE SOLDIERS

Malta Bend, Mo. "I think we should give more praise to our 'teen age soldiers in overalls. You see our sixteen year old son is running a pick-up hay baler with a crew of boys thirteen, fourteen and sixteen years old; only one man on the job part time. Now these youngsters are doing a real job, too. They bale up to four hundred bales of hay in an afternoon. Then our son helps with chores. We milk 14 cows, have 130 ewes and 150 lambs, 150 hogs, many cattle and his three 4-H Club calves to feed. Many nights it is ten o'clock when we sit down to supper. But there is never a complaining word from this youngster. Is there any wonder I say more power to these young soldiers on the farm front. Without the food they're helping to produce, the soldiers at the battle front would not be able to carry on."—A Listener.

NEIGHBORLINESS

Among the blessings passed my way Is one I value more and more
For there is naught that can repay
The folks next door.

My joys they share—my griefs, their own—

Unselfish to the very core,
And life is sweeter, having known
The goodness of the folks next door.

Oh neighborliness seems to be
About the best of friendship's store
So may I live that folks will see
In me a neighbor—just next door.

—Author unknown.



OVER THE FENCE

Mrs. Leslie Hill, Plattsmouth, Nebr., is growing some very unusual plants. In preparing rice for cooking she found some small brown seeds in it. She planted these and now has some plants that look like "Bird of Paradise" plants. The leaves close up at night.

Mrs. Eder Grannamen, Deshler, Nebr., writes that her grandmother, who died at the age of 74, had 65 grandchildren. Her own mother has 27. Do you know of a record that exceeds this one?

A son of Mrs. Otto Hall, Malvern, Iowa, is now with the army in Alaska. He wrote his mother that he climbed to the top of a mountain where he could see the sun rise and set at the same time. I haven't been able to figure this out yet. Can you?

The "Gully Jumpers" have returned to KMA after a pleasant vacation spent in their old home in the south.

At the request of a friend, here is the "ie" rule: "i before e, except after c and when sounded as 'a' as in neighbor or weight."

Mrs. Alta Crawford of Reading, Kans., would like to hear from anyone who has a son in the 68th Bomb Squad, 44th Bomb Group. On December 6, 1942 her son was reported missing in action over Western Europe Area, at Lille, France. She has had no other information.

Wanted! Pattern for Ric-Rac and crocheted lace.—Mrs. David Kirk, Fredericksburg, Penn.

Wanted! Pattern for Sunflower quilt.—Mrs. C. D. Johnson, Albia, Ia.

Irene Benton of Granada, Minn., would like to write to other "Irene" friends.

Joan Getaz and "Seeing-Eye" dog Mona have returned to their home in Lincoln, Nebr.

Try rhubarb for rust stains.—Atlantic, Iowa.

If your name is "Eileen" write to Miss Eileen Budach, Minnesota Lake, Minn.

Chuck Davis, KMA entertainer, was inducted into the army July 3rd. He is now at Camp Roberts, Calif.



FOR THE CHILDREN

THE THUMBLETY BUMBLETY ELF

By Maxine Sickels

It was one of those breathlessly hot afternoons in August when no one can think of anything to do. Marilee thought it was too hot to play with the fat funny brown pup that Grandpa had brought her. It was too hot to play in the sand pile. It was just right for a walk to the Little Brook by the Big Willow Tree and a talk with The Thumblety Bumblety Elf.

It wasn't far down the meadow path and in less time than it takes me to write it and you to read about it, Marilee was there.

As soon as she was within shouting distance she could hear the little elfman calling to her to hurry. "Hurry, hurry, hurry," he said and as she came closer he added, "But be careful and do not step on any of my insect friends. We were preparing a surprise for you but now that you are here you can help and that will be more fun."

Looking down, Marilee saw a lot of different kinds of crawling, creeping, hopping, flying insects. There were snapping bugs, tumbling bugs and pinching bugs. There were gray bugs and green bugs, brown bugs and spotted bugs. Each and everyone of them stopped the very instant that The Thumblety Bumblety Elf put his two fingers to his lips and blew. It sounded like the echo of an elfin horn, and the insects gathered round the little elf who stood there like a ring master in a circus in his splendid shining grass hopper green suit.

When the whole crowd was still, The Thumblety Bumblety Elf led Marilee to the flat rock that was her favorite seat and then he began to explain, "You said that the circus was the very best fun you had all last summer so we are going to make you an insect circus."

"But Thumblety Bumblety, Bugs can't be a circus. A circus is lights, and bands, and trapeze performers, and acrobats and a parade."

The Thumblety Bumblety Elf clapped his hands and almost jumped up and down sitting still.

"That's it! That's it!" he exclaimed. "Lights! Did you ever see a lightening bug? Or a glow worm? We have lights, hundreds of them. Bands. We have them. Four of them. The crickets, the cicadas, the grasshoppers and the katydids. Marilee, that is all the insects in the family that can sing just when they want to. Is that enough?"

Marilee thought of the cheerful cricket concerts that had entertained her so many evenings and the cicadas who tuned up in the hot afternoons with their monotonous Zzzwwweeee Zzzwwweeee Zzzwwweeee. Grandmother

called them locusts but when Marilee asked her if they were good to eat like eastern locusts or came in swarms like the western locusts, she explained that they were not really locusts at all but were cicadas. Anyway they could play in the band. She began to get excited over the insect circus, too.

"Tell me," she exclaimed, "What insects are you going to use for the trapeze performers?"

"We had to ask Mrs. Garden Spider to help us out on that. She is a grand trapeze performer, but she is not an insect."

"Oh, Thumblety, aren't insects and bug and spiders all the same thing?" asked Marilee.

"Not at all, not at all," said the little elf. "Insects are all six-legged with antennae and a body divided into three sections. In the insect family, those insects having hard shells with soft wings under them, are called bugs. Spiders belong to another family. They have eight legs. Just count them." He laughed as Mrs. Garden Spider came swinging down in front of Marilee.

Marilee gasped with astonishment and was immediately so interested in the swinging and weaving that Mrs. Spider was doing that she forgot to feel afraid—and you will be too if some sunny day you stop to watch Mrs. Spider as she works at her web in your garden.

Next month The Thumblety Bumblety Elf will show Marilee some bugs that can do tricks—believe it or not.

GUESS THESE

Why is a fruit cake like the ocean? They both have currents.

What is neither flesh nor bone, yet has four fingers and a thumb? A glove.

What ladies can never find anything when they want it? Mislay and Misplace.

What is the best way to keep a man's love? Do not return it.

Why are the tallest people the laziest? Because they are always longer in bed than others.

Why is a college student like a thermometer? He is graduated and marked by degrees.

TONGUE TWISTERS

1. Seven serious Southerners setting sail for Switzerland.

2. Nine nimble noblemen nibbling nuts.

3. Nine floating fly boats full of fruits and flowers.

4. A glowing gleam growing green.

5. Two toads tried to trot to Tedbury.

6. Flesh of fresh flying fish.

7. Seven suffering saints supping soup slowly.



Karen Lee Richards, granddaughter of Mrs. O. O. Richards, Beverly, Kansas.

CAREFUL USE OF SALT

If you are preparing food for a large number of people, use salt very sparingly and put the salt shaker on the table. Then those who want more salt can easily add it.

FOR THE CHILDREN. True Comics, 64 pages in color, 12 issues for \$1.00. A substitute for trashy comics. It's heroes are real, men and women your children should know and admire. An ideal birthday gift. Order from Leanna Driftmier, Shenandoah, Iowa.



Our Hobby Club

For Subscribers to the "Kitchen-Klatter Magazine"

YOUR HOBBY

I believe that collectors are born, not made, and there is no accounting for the wierd, beautiful, odd or funny things some people choose to collect.

Collecting is a fine thing for it gives quiet, round-the-year pleasure, and adds interest to your home and zest to your conversation.

No matter what you collect, the items should be catalogued, and don't let them be a jumble. Arrange them so that they show off to the best advantage. Glass, for instance, looks best arranged on shelves, allowing the light to shine through the pieces. A collector of plates could arrange them along a plate rail in the dining room or hang them on the wall where the light will bring out their lovely coloring.

For one who lives in a small house, it would be well to keep the collection small and good.

—Leanna.

HOBBIES

Buttons, Buckles and Viewcards. Will send bundle of 25 print pieces, also a few tea towel patterns in exchange for buttons or buckles or will exchange buttons.—Miss Martha B. Christians, R. 1, Adrian, Minn.

Exchanging. Will exchange for your hobby, except shakers.—Mrs. Teddy Roach, Grant City, Mo.

Cacti Vases and Wishbones of all kinds of fowl.—Mrs. Emil Schneider, Sutton, Nebr.

Choice Peonies and Iris. — Laura Augspurger, 308 S. Madison St., Bloomfield, Ia.

Quilt Blocks—one of your favorite patterns. Mounts them in a heavy scrapbook. Will exchange or will send shakers or hankies or any other hobby. Also, whose birthday is April 26? — A. Rosalea Pendleton, 26979 Manon Ave., Hayward, Calif.

Bells.—Mrs. R. A. McKernan, Clarksville, Iowa.

Viewcards.—Miss Edna Spidle, Galatin, Mo.

Dogs. Will exchange.—Mrs. H. Vander Kamp, 1208 So. R.R. Ave., Sheldon, Iowa.

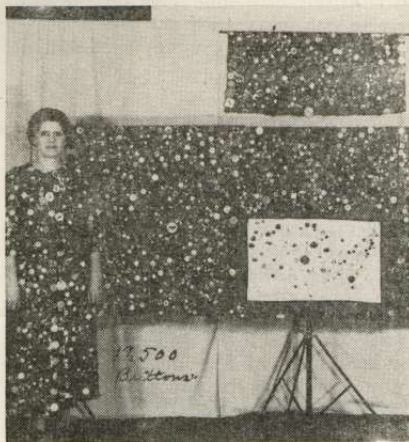
Buttons. Will exchange.—Mrs. Elmer Atchison, R 1, c/o E. W. McCune, Abilene, Kans.

Napkins and shakers.—Dorothy Ann Schultz, c/o Donald I. Schultz, Star Rt., Council Bluffs, Iowa.

Turkish Towels. Wants one from Nevada, Utah, Alabama, Louisiana, Delaware, North and South Carolina and Indian Territory. Will exchange for your hobby. — Mrs. Barbara Dvorak, R 1, Clutier, Iowa.

Postmarks, Buttons, Viewcards and Stamps. Will exchange.—Mrs. John Shull, 1532 Western Ave., Topeka, Kans.

Will exchange apron pattern to be made from one flour sack for one floral design flour or feed sack.—Ruth Johanning, Baldwin City, Kans.



Button Collection belonging to Mrs. B. A. Cratty, Rt. 2, Clearwater, Nebr. She has 17,500 buttons, no two alike. She will be glad to exchange with you.

MOM'S RECIPES TO BE TRIED AT SOLDIER'S CAMP

Eatontown, N. J. (A.P.)—Soldiers at Camp Charles Wood may soon be eating their favorite dishes in the camp mess halls under a plan announced by the mess specialist division.

The men will submit Mom's recipes to the mess specialist, where they will be first prepared in small portions under the eyes of the contributors. If satisfactory, the dishes will later be served for mass consumption in the mess halls, with the camp's public address system announcing the name of soldier who suggested each.—Omaha World-Herald.



OLD FASHIONED TEA TOWELS

Enlist the aid of Sunbonnet Sally to help you with your work. The brim of Sally's bonnet and the border of her skirt are applied in print or plain material. Easy-to-do stitchery completes the set of seven tea towels with Sally's bonnet for a matching panholder. Transfer C124, for just 10c, brings you all eight motifs and directions.

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Shenandoah, Iowa

"Little Ads"

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FOR SALE. postpaid: St. Paulias—Pink Beauty 75¢, Trilby dark orchid 50¢, White Lady \$1.00, Moses-in-the-Cradle 75¢. "Old Man" Cactus, if ordered with other plants, 25¢. Pansy Barnes, Shenandoah, Iowa.

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THE WORKBASKET Pattern Service. Each month's issue includes a large sheet of directions for making all sorts of articles suitable for the home, wearing apparel, novelties etc., also a free transfer pattern. You will be delighted with the Workbasket. Subscription price, \$1.00 per year. Order from Leanna Driftmier, Shenandoah, Iowa.

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ATTENTION, VIEW CARD COLLECTORS. Post Card Views of all State Capital Buildings. Scripture text postcards for all occasions. 25¢ a dozen. Gertrude Hayzelt, Box 288, Shenandoah, Iowa.



AID SOCIETY HELPS

At the first meeting of your Aid or Club, pass around slips of paper and pencils and ask each member to write down ideas for club activities during the coming year. Names need not be signed. You may be surprised at the useful helps offered.

FRIENDSHIP QUILT

Church workers in Kansas should be particularly interested in this stunt because it calls for their state flower, the sunflower. It's such a good idea, however, that you people in other states might well use it too.

Buy good quality of white muslin for the twenty or so blocks that will comprise the background, and enough green and yellow muslin for the one sunflower that will be stitched in the middle of the block. Sell names at 10 cents each, and have your very best needleworkers embroider these names on the petals. You can make as much as \$30.00 from these, possibly even more, and then when the quilt is sold you should realize a great deal more.

Some church groups have left a ring in the center of the quilt for the faithful women who embroidered the names, and I think that this is a good idea.

If some other flower appeals to you more than the sunflower, you can use your state flower and call it the State Flower Quilt. I am thinking particularly how nicely the wild rose of Iowa could be worked into such a quilt. This is just an idea, and you may prefer using the original suggestion of the sunflower.

THE TRAVELING BOOK

Was someone in your Aid Society fortunate enough to own a copy of a widely read book when it was first new and everyone was trying to get ahold of it? If so, you had a good chance to make some money and didn't realize it perhaps.

The other day I heard about a woman who bought "Gone With The Wind" when it first came out. After she had read it she told her Aid that she'd rent it for the usual rate of three cents per day to all of those who wanted to read it, and then would turn the profits into the Society. The book brought in close to \$11.50 for that Aid because there was always a long waiting list made up of people all over town.

Such traveling about is hard on a book, of course, and if you realize as much as this group I mentioned it would be nice to buy a new copy for

the owner who was so generous. Some people cherish every book they own, and others don't care so much about keeping them once they're read. It all depends upon the person involved, so find out how she feels on the subject if you learn that she has a brand new book that everyone is clamoring to read.

DISH TOWELS

It would be almost impossible to find the woman who doesn't appreciate pretty dish towels, and Ladies Aid groups in places all over the middle-west have taken advantage of this fact. If your group wants to make money with a very small initial investment, buy up a quantity of muslin mill ends at the next white sale. You won't have to pay more than 20 cents per yard, and the chances are you can get it for less if you keep your eyes open.

Plan to make the towels at your meetings, for almost everyone brings sewing of the "pick-up" variety anyway and will enter into this group work eagerly. The rather elaborate applique designs popular just now seem to appeal to everyone, and a hand-hemmed towel that is appliqued will bring 25 cents without any trouble.

Sell the towels at your bazaar if you have one; otherwise, let people know that your Aid group has lovely dish towels for sale, and ask them to patronize you for shower gifts, Mother's-Day gifts, etc. You won't see any of your towels go begging once they are made, for everyone who has tried this plan reports that their Aid group is going to start on another half-dozen sets or so.

PRAYER OF A MOTHER

Dear God, I am sending my son to Uncle Sam,
A youth some fain would call a man,
Today I feel a solemn pride,
At the thought of my boy marching
side by side,
With other lads of the U. S. A.
Fighting to preserve the American way.

But teach me to do my humble part,
To mask, with a smile, an aching heart,
And don't let me think, in times like these,
Of a tousled head and dimpled knees.

Watch over him closely, day by day,
From righteous paths don't let him stray,

Keep the love and laughter in his heart;

Don't let the seeds of hatred start
For any people, anywhere.

Dear God, in heaven, this is my prayer.
And when the war is over and won
Return to me my brave young son;
The same clean, honest, boyish man,
I am sending today to Uncle Sam.

—Olive Thomas.

The Kitchen-Klatter Magazine is designed for the practical home-maker.
Buy War Bonds and Stamps.

STORK SHOWER CONTESTS

1. What hood is the most becoming to a woman? Motherhood.
2. In what hood is a woman most interested? Babyhood.
3. What pertaining to Cupid is the first article baby is taught to handle? Spoon.
4. What acts as baby's main security? Safety pin.
5. In applying the powder, what adornment of woman is used? Puff.
6. What article of bedding does baby suggest to its mother? Comfort.
7. What do a mother and sailor both dread? Squall.
8. What disfigurement of a boy's hair suggests a baby's pain? Colic.
9. What article of a baby's clothing is musical? Band.
10. What food of a baby's is paternal in name? Papst.

STITCHES

1. Hard to live with. Cross stitch.
2. Part of a cough. Hem stitch.
3. A part of a window. Blind stitch.
4. Found on a fowl. Feather stitch.
5. A fish. Cat stitch.
6. Make of links. Catch stitch.
7. Not forward. Back stitch.
8. Must have a key. Lock stitch.

WHAT IS THE BABY MADE OF?

1. The covering of an apple. Skin.
2. Something grown on a corn stalk. Ears.
3. Something used by carpenters. Nails.
4. Part of a bed. Head.
5. A narrow strip of land. Neck.
6. Weapons of war. Arms.
7. Branches of tree. Limbs.
8. Part of a clock. Hands.
9. Part of a wagon. Tongue.
10. Part of a stove pipe. Elbow.
11. Something used by minstrels. Bones.
12. Product of a spruce tree. Gum.
13. The major part of a comb. Teeth.
14. A Scotch rope. Toe (tow).
15. Those in favor of? Eyes (ayes).

THE BABY'S AUNTS

The "aunts" are words ending in "ant", and are to be written on paper stockings beside the list of "aunts". As a prize give a bottle of "fragrant" perfume.

1. The youngest aunt? Infant.
2. The anticipating aunt? Expectant.
3. The aunt who is never cross? Pleasant.
4. The aunt who expresses richness? Elegant.
5. The aunt who lives in a house? Occupant.
6. The trustworthy aunt? Confidante.
7. The joyful aunt? Jubilant.
8. The successful aunt? Triumphant.
9. The ruling aunt? Dominant.
10. The aunt who serves in lieu of home? Restaurant.
11. The aunt who is green, red and black? Currant.
12. The aunt who carries a flag? Pennant.