MAGAZINE

SHENANDOAH, 10WA
Price 10 cents





FEBRUARY, 1952







LETTER FROM LEANNA

Dear Friends:

KITCHEN-KLATTER MAGAZINE

"More Than Just Paper And Ink"

LEANNA FIELD DRIFTMIER, Editor. LUCILE VERNESS, Associate Editor. S. W. DRIFTMIER, Business Manager.

Subscription Price \$1.00 per year (12 issues) in the

Foreign Countries \$1.50 per year.

Advertising rates made known on application.

Entered as second class matter May 21, 1987 at the Post Office at Shenandoah, Ia., under the Act of March

Published Monthly by DRIFTMIER PUBLISHING COMPANY Shenandoah, Iowa Copyright 1952, by Driftmier Publishing Company.

As a rule I always sit down at my old desk to write to you, but this aft-

ernoon I decided to bring some paper out here in the library where it is so cheerful with the sun pouring in.

We call this room the library, but I suppose that on any houseplan it would read "sun room" because it has two walls of windows on the south and the west. We've always enjoyed it and never more than the present time, for I finally got two things done that I've wanted to get at for a long time.

There is a large davenport in this room that has just been slip-covered in a cheerful English chintz, and then the same chintz was used for new drapes. It's the first time I've felt that the curtains or drapes were really satisfactory. The type of windows we have here have always seemed so awkward to handle. There are venetian blinds and I never wanted glass curtains over them-yet drapes just at the sides didn't give the effect I'd always had in mind. These new drapes hang very full at all four corners, and then a ruffled valance was made to go completely across both the south and west windows. This ties the two banks of windows together and entirely does away with the bare look we've had until now. If you have this type of window, and I think that many people do, you might like to consider a smiliar arrangement if new drapes are scheduled for spring.

One of the things I'm enjoying these days is a huge ivy plant that my sister Jessie loaned to me when she thought she was going to California over the holidays. Circumstances made it impossible for her to go and so I offered to return the plant, but she said that she wanted me to keep it for the rest of the winter-and I was so happy to have it.

You'd be surprised at the container it stands in if you were to walk in and visit me. One of our Christmas gifts to Wayne and Abigail was a large white stone bird bath for their garden, and since they didn't have a good place to store it until spring, they asked if they might leave it here. Well, you'd be surprised what a lovely container it makes for the big ivy plant! I like it so well that I've decided to get one of my own next winter just to use in this room for ivy.

Sister Martha Eaton is in Westfield, New Jersey visiting her son Dwight and his family. She left just before Christmas, so Jessie and Sue came over here to be with us. We also had New Year's day together and enjoyed watching the Rose Bowl parade on our new television set that was our main Christmas gift. From your letters I know that many of you also got a television set, but I hope that you'll keep your old radios so that you can continue to enjoy your favorite programs that aren't on TV. There is a place for both types of entertainment, and I think that we are very fortunate people to live in a time when the entire world can come right into our own homes.

Martin had a siege with old-fashioned measles right after the holidays and entertained himself by singing, "Pop goes the measles!" Fortunately he is old enough to enjoy coloring, working puzzles, etc., and this helped pass the time after he could use his eves without harming them. As I write this we think that Emily, Alison and Kristin have all missed them.

I had such an interesting clipping from my brother, Sol Field, the other day. His son, Sol E. Field, Jr., has just returned from a voyage beyond the magnetic North Pole member of the "American Society of Arctic Explorers". On his ship there were many scientists aboard who studied bird life, and the great herds of whales and hundreds of seals that they encountered on the journey.

Sol. Jr., is entering his fifth year of U. S. service. He is my only nephew now in the armed forces, but two of my grand-nephews are in service. Mary Field Hamilton's son, Edwin Hamilton, is stationed in this country, and Marshall Lowery, son of Faith Field Lowery, is now overseas. Both of these boys are grandsons of my brother, the late Henry Field.

As a family we have so much appreciated the fact that Bertha has continued to get out the family circle letters that Henry started a good many years ago. At least once a month, and sometimes much more frequently, he compiled all of the family news and had mimeographed copies sent out to all of the family and a number of close friends. With such a big family and scattered so far and wide, it was a wonderful way of keeping up with everything that happened. Bertha has continued this, and we're all most grateful. She spent the Christmas holidays with Ruth Field Seehauer in

Wisconsin, and this visit helped to ease the loneliness that she felt after her father passed away in early December. Bertha had looked after him devotedly for a number of years, and his going left a big empty space in her daily life.

Dorothy made two quick trips down here around the holiday season. She brought Kristin on Christmas day, and although she had to return almost immediately, Kristin was able to spend about two weeks with Juliana. Both little girls had a fine time with their sleds, and also spent hours playing school with the new easels (a blackboard affair) that I gave them for their big Christmas gift. Now Kristin is back in Plimpton school and things are settled down into the routine that won't end until school closes in May.

I want to thank all of you who wrote and told me that you enjoyed the January cover, and that you thought I had two darling little granddaughters. They really are the sweetest little girls you can imagine. Alison is beginning to sit alone now and having a good time in the shoo-fly rocking horse that she received for Christmas. By the way, this arrived unassembled and I had quite a time getting it together in time for our Christmas Eve party. You would have laughed if you could have seen me out on our backporch fitting all of the pieces into their correct niches!

Every morning after breakfast I fix up a small plate of crusts to have Howard take out to our bird feeding station. I hope that all of you re-member to put out something for the birds during this time-they'll reward us many times over by killing insect pests next summer. We've had an unusually hard winter (I read the other day that by January 1st people had used about twice the fuel they normally needed) and this makes it difficult for the birds who stay here through these cold months. I don't think there is anything more beautiful than a brilliant red bird against a drift of snow, and just putting out a few crusts is a small price to pay for such a lovely sight.

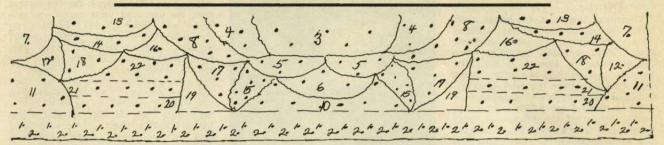
Before Christmas I made quite a few aprons, embroidered some pillow slips, etc., and then took a vacation from my handwork, but this week I want to start a new outfit for Kristin. I bought some blue flannel for a skirt and matching weskit. The skirt will be pleated and put on a band, but on the weskit I want to embroider flowers in brilliant wool. If it comes up to my expectations it should make a lovely outfit.

I notice in Lucile's letter that she is interested in getting your opinions on various subjects. I hope that you'll take time to sit down and write on the idea that appeals to you the most. These are the days we have time for such things-once the spring work starts it's hard to get down to this type of activity.

Your letters continue to be the high point of my day. I want you to know that every single one is appreciated and enjoyed.

Affectionately yours, Leanna

Come into the Garden



AN EXPLANATION OF THE ABOVE DRAWING

From the letters that have reached us in the past few years we have reason to know that the single most urgent problem you friends cope with is planning a good perennial border. It takes years of trial and error

It takes years of trial and error to perfect such a border if you have no professional help to depend upon. It really sounds simple enough to think of a border filled with flowers, but when you get right down to reality you find countless things to consider.

You don't want big tall flowers in front. You don't want bare spaces week in and week out. You don't want colors that clash violently. What you do want is a lovely, graceful area that is a joy to the eye from early spring until late fall, and you want this effect achieved by growing dependable, hardy flowers that are within your price range. Few of us can afford to think about a border filled with expensive, exotic plants.

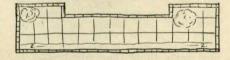
With all of these problems in mind we asked our friend, Pansy Barnes, to develop a good, sound perennial border that was within the gardening experience (and within the pocket-books too) of you friends. She has had years of practical work in this field, and you can depend upon the plan she has developed.

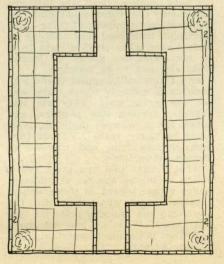
Be sure that you don't let this page get away from you! Should circumstances make it impossible for you to start your perennial border this spring, the day is coming when you will want exactly the information that has been gathered together here, so do keep an eye on it!

Dimensions of border: 26 feet by 5 feet.

- Hardy Candytuft. White blooms in spring; evergreen in winter;
 plants. (Phlox subulata could be used.)
- Crocus. Mixed colors to be planted in fall. Spring blooming. (Bulbs multiply.)
- Delphiniums. Mixed colors. 7
 plants, all Hybrids. Blooms in
 June and September.
- Mt. Everest (hardy White Aster);
 to 4 ft. tall. Fall blooming. 6 plants.
- 5. Groups of 3 Regal Lilies. 3 to 4

- ft. tall. Bloom in June and July. 6 bulbs.
- 6. Bristol Fairy Baby's Breath. 2 to 3 ft. tall. White. 3 plants.
- 7. Yucca. 1 plant to each space. 6 ft. tall. White.
- Phlox Prime Minister. White with red eye. 6 plants to each group; 12 in all.
- 9. Felix Crousse Peonies; red; 1 plant to each space.
- 10. 8 Pinocchio Roses.
- 2 groups of 5 Platycodons. Pink.
 Fall blooming. 20 inches tall.
- 12. Lythrum. 2 plants. 3 to 4 ft. tall. Early summer to frost.
- 13. Wabash Iris. 6 plants. Tall. Spring blooming.
- 14. Sable Iris. Medium tall. Spring blooming. 6 plants.
- 15. Shasta Daisies. White Summer blooming. 12 plants.
- 16. Solange Peony. 2 plants. Late blooming. Extra choice.
- 17. Blue Spire Veronica. 2 to 3 ft. tall. 8 plants.
- Summer Snow. Floribunda Roses. White. 6 bushes.
- 19. Tulips. To be followed by petunias.
- 20. Cushion Mums. Red. 8 plants.
- 21. Cushion Mums. Bronze. 8 plants.
- 22. Cushion Mums. White. 8 plants.





Mrs. Barnes asked that we call your attention to the following points.

Do not plant the border too lavishly. Perennial clumps need room in which to grow, and if you put out too many individual plants you'll run into trouble. The numbers given here allow for maximum growth.

Plant some annuals in the garden such as salvia, zinnias, etc., for these can be transplanted later into the border. Be sure to keep low growing plants towards the front. Salvia could be transplanted into sections 3 and 5 later on.

Plant petunias in sections 19 the first spring, and in the fall set out tulip bulbs. White petunias would be very effective and are worth the trouble it may take to locate the seed.

OUR ROSE GARDEN

By Lucile

The drawing at the bottom of the page was made to give you an idea of the way our rose garden is laid out.

As you can see, there are two separate beds. The dimensions of the big bed are 25 x 21 ft., and the small bed is 21 x 5 ft. If you look at the drawing as you look at a map you will find that the small bed is north of the large bed. Both beds have full sun.

A brick walk lies between both gardens and also entirely encircles all sides of both gardens with but one exception: the north side of the small bed is bordered by a paved terrace. By surrounding our rose garden with brick walks and the paved terrace it is always possible to get directly to the flowers regardless of how much it rains

A rose grows in every square that has been marked off.

You will note the small figure 2 at several points on the drawing. This indicates that perennial Candytuft (Iberis sempervirens) has been used as an edging plant, and it simply cannot be surpassed for such a purpose. In the spring it makes a lovely mass of snow-white flowers, but the dark foliage is evergreen and the plants are tufted and very handsome when out of bloom.

The round circles numbered 1 indicate that evergreens have been planted in those areas to serve as accents.

Those of you who visited our garden quite some time ago won't remember the small rose bed for it was developed in the spring of 1951.

DO YOU FEEL LIKE WRITING A LETTER?

Dear Friends:

These are the days, the short, cold. bitter January days that we think a-bout wistfully on blazing summer days. What wouldn't we give, when the temperature stands in the high nineties, to have just one of the hours that we'd now take leave of so cheerfully? I thought about this when I reached up and took dishes from the north shelves of the kitchen a short time ago. There are times during the summer when all of those dishes are so hot that they have to go into the refrigerator if I'm serving a cold salad or dessert. Now I have to heat them or they chill the food unmercifully before it can be eaten!

Well, such days as we are now having are good for many things, and high on the list is letters. That's why I'm suggesting now that you take this rare opportunity to get something out of your system by writing about it. Generally we're just confronted with one subject on such occasions and if we have nothing to say about it we're

plain out of luck.

But I've tried to keep everyone in mind when I thought of letters this month, and surely you have something to say about one of these things!

What is the single greatest problem you must cope with day in and day out? Is it not enough money? Is it unmanageable children? Is it difficult in-laws who live so close at hand they cannot be ignored? Is it a husband who refuses to go places with you, which means, in turn, that you sit at home far more than you'd prefer? Is it burning hopes for some remodeling in the house that you can't get any cooperation to accomplish? Is it miserable health?

Well, there, I've covered a lot of ground. But I haven't covered it all by any means and you may have a major problem that isn't even sug-gested here. But of one thing I feel certain-you do have a problem. I've known a lot of people and I've never yet run into a soul who didn't have some pressing difficulty to grapple

with, to try and solve.

The reason it occurred to me to ask you to write about this is because I've been reading quite a few articles recently in which it is stated finally and positively that the one biggest problem to families is money. Now I think that this is a big problem all right, but I don't think it completely crowds out everything else.

I'd like to have your idea on this. Here you'll have a chance to blow off steam and possibly make ten dollars at the same time, so if I were you I wouldn't pass up the opportunity.

All right, if this doesn't seem to you a subject on which you can pour out your ideas, how about turning over your notions on what you most enjoy? Is your idea of a good time to go out in the evening with a crowd, or would you rather stay at home? Do you look forward to free hours with the notion of playing cards, or of sewing, working on your hobby, reading, or what?

I'm curious about this for it's my



Juliana and Kristin played school by the hour all through the holidays.

own personal opinion that people aren't the gadders we hear about so constantly. I may be wrong. Your letters will give me a good clue as to what the real picture is.

If you have children, what do you feel is the greatest mistake you've made in living with them? Perhaps they are now grown and gone, and in that event you have a much clearer picture of where you fell down on the big job that kept you humping for so many years. If they're still at home you no doubt wish a dozen times a day that you'd done differently in the past. (I do!)

One other thing occurs to me that I think it would be interesting to hear

When you have to cut corners financially at your house, where do you cut? I have a dear friend whose father was a banker, and she said that when money was scarce they always cut down on clothing, NEVER on food. Her mother was a marvelous cook and they always set a lavish table no matter what. This family didn't know what it meant to pass up one single thing they might want to

I have another friend who belonged to a family that considered their house the single most important thing-they sacrificed both food and clothing to maintaining it, to staying right in it (a big, expensive place) no matter what else had to be foregone.

And I have still another friend who grew up in a family where travel was the one great goal. They ate like paupers, dressed like paupers, and never added a new thing to their home in thirty years . . . but they took glorious trips and traveled in Europe many times.

What I have told you gives you a notion as to the number of different things people regard as tremendously important-and what they will cut down on when financial problems rear their head. What do you cut down on? What is the most important thing in your home?

Well, it seems to me as if we've covered some things here that touch everyone in one way or another. I'd like powerful well to hear your ideas. We will pay \$10.00 each for the letters that we use, and your name and address will never appear. In fact, no one will ever see these letters except myself. Address them to Lucile Verness, Box 67, Shenandoah, Iowa and they'll come directly to my desk.

I hope that this gives you as much reassurance as it would have given me when I wanted to write such letters-and then decided against it because I didn't like the idea of what I had to say being tossed back and forth from one desk to the next.

Christmas, of course, will be only a rapidly receding memory when you read this letter, but I'll report that it was a quiet time at our house. Juliana was ill until just before Christmas, and then on Christmas Eve, of all times, I fell victim to the violent virus flu that has raged through our middlewest like an old-fashioned plague. You can imagine what this did to our Christmas!

Juliana was as happy to get Black Beauty as I thought she would be, and she was also thrilled over her birthstone ring, her first silk pajamas, a cow girl outfit, and a new easel. There were other things, of course, but the gifts I mentioned were the high moments. I must tell you that her Uncle Howard made stilts for her and for Kristin, and they are really wonderful. He painted them bright red, and then, since I knew they'd be used in the house until spring, he tapered off the bottoms and put on heavy rubber crutch tips that were also painted red. This protects the carpets and also keeps them from slipping when they get off on to the hardwood floors. If someone makes stilts for your youngsters, be sure you mention this to them.

Oh yes, Juliana was also flabbergasted to receive the one thing she had wished for desperately and been assured that she wouldn't receiveshoe ice-skates. There really isn't a good place to skate around here and we knew they wouldn't be used enough to justify their purchase, but her cousin, Kristin Solstad, moved from Minneapolis to North Carolina, and since there'd be no chance at all to skate in the south, she sent her beautiful white shoe ice-skates down here. Even in Minneapolis Kristin hadn't gotten an opportunity to skate, so they looked brand new.

I must tell you too, this month, that Howard, Wayne, Abigail, Russell and I all joined forces to purchase for Mother and Dad a beautiful Chinese linen tablecloth with matching napkins. It is a masterpiece of drawn work and gorgeous embroidery-the kind of a cloth Mother has always much admired and really never expected to have.

It's time to start supper-Emily is with us tonight and Kristin too, so there will be three little girls at our table. Do get busy and write a letter on one of the things I've suggested. I'd love to send you a check for \$10.00!

Always . . . Lucile.

A STAR SPANGLED CHURCH SUPPER

By Mabel Nair Brown

These long winter evenings offer a perfect opportunity for the whole family to join with their friends in the wonderful fellowship and neighborliness that is so characteristic of the church-night supper. Star spangled decorations, a patriotic theme for the entertainment, a colorful array of delicious homecooked food-it's the perfect "setup" for a successful family church night.

If the whole affair is made cooperative from beginning to end, no one person need be unduly overworked and everyone will have fun. Thus one committee might work on decorations for the tables and dining room; another committee would see about the food, make the coffee, arrange for the serving, etc.; and a third group would be responsible for the entertainment.

Perhaps your church suppers are always a pot-luck supper-it's a wonderful way to assemble all the newest recipes in the neighborhood, and certainly a long table groaning under such an assortment of food is a wonderful sight to behold. But woe to such weak mortals as I who cannot resist sampling everything on the table!

If this is the type of meal decided upon, then those on the food committee will need to make coffee and see that there is sugar and cream for it. They will also see that the tables are made ready for the decorating committee and then, as the food is brought on the evening of the supper, they should be on hand to assist in getting things on the table, and to keep hot things hot on the stove while waiting for all the folks to arrive. After the supper they will see that the church kitchen and dining room are left spic and span.

If you decide upon the type of supper where a definite menu is planned by the food committee with various members solicited for certain dishes of food, then the food committee will decide who brings what and do the soliciting. Perhaps your group will follow through on a more or less potluck affair as far as salads and desserts are concerned, but will decide to have a definite group of women responsible for the meat and potatoes. Often when this is done the money for the meat and potatoes is taken from the church treasury and then the rest of the food is furnished by those attending.

Still another plan is a regular sup-per served by the Ladies Aid or one circle of the Aid if yours is a large group. In this case those attending pay for their meal, the price usually being just enough so the serving ladies "break even."

It has always been my personal opinion that the fellowship is a bit more informal and friendly and the attendance greater when the meal is more on the potluck order. If a paid meal is served there must be reservations made and this always cuts down on the crowd since those with families never can tell until almost the last moment if they will be able to attend. Winter weather and bad roads are another factor to consider when reservations must be made.

But the potluck type supper allows a family to pick up and go at the last moment, and in addition there is an informal, neighborly atmosphere as the women bustle about unpacking their baskets and getting the food on the table, visiting as they work. Many a newcomer to the church has felt herself anchored to her new community for the first time when she participates in such a supper.

Since this February supper is to stress the patriotic theme it would be nice to serve good substantial dishes such as mashed potatoes and meat loaf, or escalloped potatoes and ham loaf plus baked beans, cole slaw, pickles, jelly, hot rolls, and then a dessert to remind us of Washington cherry pie. Coffee for the adults and milk for the children will be included. of course.

Table and dinning room decorations can be very pretty and yet inexpensive and easy to make. Most churches now have white paper to use for tablecloths on such occasions, so there you will have the beginning of your red, white and blue color scheme. Cut 21/2 or 3 inch strips of red crepe paper and lay two of the strips, parallel, the length of the table so that they will be just above the plate, two strips on each side and across the end.

Cut large gold stars from gold foil paper and sprinkle them down the center of the table between the red strips. For candleholders make red stars to slip over the base of a low holder which holds a white taper. For each holder you will cut two large red stars and glue four points of the two stars together; then you slip this down over the candle to rest on the base. As a base around the holder. cut a strip of deep blue crepe paper and ruffle it through the center on the sewing machine; then fasten it around the candle holder.

There are several ideas to consider for the center pieces-they may be alike for all the tables, or each table can have a different one for the sake of variety. One idea would be to fashion a large Uncle Sam hat. Make the basic hat of cardboard and then paste red, white and blue stripes on the crown. Cut a wide hat band of blue paper and on it paste white stars. Set the crown on a large white brim. The top of the crown could be left open and filled with tiny American flags.

A child's set of Lincoln logs can be used to make wonderful log cabins. Tiny green Christmas trees can be banked around each one to create a forest atmosphere, and a rail fence made from pieces that come in the Lincoln logs could enclose the entire thing. In fact, these cabins make such attractive centerpieces that it's worth scurrying around quite a good bit to locate children who own such sets and will loan them.

An attractive cherry tree centerpiece is easy enough to make. Get out the sprayed white branches you used in your Christmas decorations and arrange them into tree shape;

then tip each twig with a candied cherry or a maraschino cherry. Miniature hatchets scattered up and down the table complete the Washington theme. These hatchets are made from heavy cardboard; cover the blade with aluminum foil, and the handle with brown paper.

Children will love to help make the star spangled napkins. Use plain white napkins and let the children stick on a sprinkling of stars. Or perhaps you can get plain dark blue or red napkins and glue on stars of gold. These are so simple to make that even the four-year olds can help and what a thrill they'll get from it.

If the crowd is not too large you can manage individual favors. flags stuck in large red gum drops. one standing at each place, are a great source of color at little expense. The children can also make these. If you cannot buy tiny flags where you live or if they seem prohibitive in price, let the children color small flags cut from white paper and attach them to the side of the gum drop with a pin.

It's possible that someone in your crowd has bunting stored away and will loan it. You can do any number of things with this, needless to say. And do see if one of your local schools will loan you their large portraits of George Washington and Lincoln to hang on the wall. Remember how they faced each other on opposite walls in our one-room schoolhouses?

Now for the entertainment. It will work out most satisfactorily for all concerned if, after supper, some of the teen-age girls will take the small children to one side and have them play games suited to their age group while the adults have their own entertainment. If both groups must be kept together, as is so often the case, then the more varied the program must be.

Here are a few things you might like to use for the program. Pick and choose to suit your own particular groups, only be sure that your plans are well made, no matter what. No party lags and grows dull if a careful job of planning has been done, necessary props prepared if needed for some of the games, etc.

WASHINGTON ACROSTIC: to be given by ten children who hold large cardboard letters.

W-hy are we gathered here today? A-nd what will our friends all have us sav?

S-urely a hero our theme should be, H-onored his name on land and sea. I-nquire you the name of our hero true?

N-oble, courageous, a patriot too, G-uiding through trial our "Ship of State".

T-ruly his name we can all call great.

O-'er this broad country, each daughter and son, N-ow welcomes the name—George

Washington.

FEBRUARY WASHING. On small cards have the separate letters that go to spell the words Washington and Lincoln. You will need two sets of letters for the group will be divided into two sides.

(Continued on Page 16)

CLERGYMEN HAVE WEDDING PROBLEMS TOO!

Dear Folks:

As I write this letter and as you read it, the Christmas holidays are just lovely memories, but because I have not written to you since Christmas, perhaps you would like to hear what some of my memories are.

Clergymen cannot very well leave home at Christmas time, and so we stayed right here in Bristol, but a touch of the outside world was brought to us by Miss Janice Pitzer, a very dear friend of ours who lives in Boston. Santa was most generous, the children were ecstatically happy, the weather was just like spring, and all in all it was a good Christmas.

I wish that you could see what Santa left in our kitchen—a beautiful electric food mixer, and a large electric rotary iron. My mother gave us the food mixer, and the people of my parish gave us the rotary iron. When I am asked what the church gave me, I say: "My wife! Now that she has a rotary iron I hope to see more of her outside of the kitchen."

Betty is thrilled with these two big time savers, for they are things that she has longed for ever since we were married. The church also gave us enough money to buy an electric clothes drier, but at the present they are unavailable in the local shops.

About 85% of the population of Bristol is of Italian and Portuguese descent, and this means that a little more than four out of every five homes are gaily decorated for Christmas. One of our very dear Portuguese friends has the most unusual Christmas decorations I have ever seen. It is a biblical manger scene that takes up an entire living room. There are more than 2,000 little figurines spread out over a carpet of real live grass, all of them facing a little stable with the Holy Family centered around the Christ Child. In the middle of the scene is a fountain run by an electric pump located down in the basement.

The night that I took Mary Leanna to see all of this the fountain got completely out of control and shot water up to the ceiling where it splattered back down over everything and everyone. By the time one of the children had reached the master switch in the basement, water was all over the front part of the house. The only comment our host had to make was: "Every year, the same trouble! I must get a new pump!"

Our newspapers tell us that most of you out in the Middlewest have been having some real winter weather. Here on New England's stern and rockbound coast, the weather has been grand. We have had three or four days when it was quite snappy, but for the most part it has been clear and dry with temperatures in the forties and fifities. Probably by the time this letter reaches you we shall have had some really bad weather, but there is no sign of it now.

A few minutes ago Betty and I returned from a big church wedding down in Newport. It was a story



This is the First Congregational church here in Shenandoah, Iowa. Mother's parents, Mr. and Mrs. S. E. Field, were among the earliest members, and how happy they were when the small white frame building could be replaced with the present structure. Before long the church will celebrate its seventy-fifth anniversary.

book wedding, the kind that every girl dreams about and every boy shudders at the very idea!

Because weddings are so important, clergymen always try very hard to have everything turn out just right, but practically every wedding has some little thing go wrong, which, although little, may seem awfully big at the time. A clergyman friend of mine at the first wedding he ever performed was so confused that he leaned down and kissed the bride before the groom had a chance.

When Betty and I were married the cleryman dropped the ring, and I always add to the story by saying that the diamond was so small he had a hard time finding it.

I once had a wedding for which an organist — a special friend of the bride's — had been imported. I told him that his cue to begin the wedding march was when the two ushers had finished unrolling the white carpet down the center aisle. When the ushers stood up again after leaning over to unroll the carpet, he would start the march, and as the first notes of the march sounded I would enter from one side of the chancel and the best man and groom would enter from the other side.

Well, I heard the march begin and immediately made my entrance, only to discover that the ushers had had to stand up before the carpet was more than one-third unrolled, for the simple reason that it was not unrolling correctly. To make matters worse, the ushers had started to unroll the carpet before the mothers of the bride and groom had been seated! And so there I was waiting with the groom and best man, the congregation was standing, the ushers were on the floor wrestling with a roll of white carpet. the mothers were still at the rear of the church waiting for the ushers, and the wedding march was pealing forth like thunder!

And then there was the time that the bride and groom showed up for a wedding but not one other person did. Due to a bit of confusion about the day and the hour it turned out that there were not even two people to act as witnesses even if I were to have gone ahead with the service, guests or no guests.

Because the bride and groom had to catch a boat on which their luggage had already been placed, it was decided to hunt up two witnesses and to have the wedding. It so happened that out in back of the church were two men working on the lawn; both of them were in old work clothes, hot and dirty, and one of them was barefooted. There not being another soul around, I decided to persuade the two workmen to act as witnesses. If you could have seen that wedding! There were the bride and groom all dressed up in their finest clothes, and beside them stood the two workmen. The wedding was conducted in a very solemn manner, but when it was all over, the five of us burst out laughing. It really was funny.

It hardly seems possible that we are now well into the year 1952! It is usually about the middle of February before I manage to stop writing the date with the year that is past. Life is so swift; it is over before we know it. If 1952 is to be a good year for us, we must learn to live more and more for others, and less and less for ourselves. "He who would save his life, must lose it." When we stop to think about it, you and I know that they who get the most out of life are those who put the most into life. They are most loved who give most of their love to others. They are richest who spend it most freely.

1952 can be a wonderful year, a beautiful year, the best year of our life if we will but walk along the road of service that God has chosen for us, but we will never be able to walk that road alone.

With Christ at our side we can have a faith to live by, a self fit to live with, a work fit to live for, and someone to love and be loved by. There may be times in 1952 when life itself will seem to be working against us, but with Christ to guide us we can look beyond the clouds to the sunshine, beyond the night to the dawn, and have faith, hope and courage.

Our wishes for a good year to you— Frederick.

THE SECRET BOX

Build for yourself a strong box, Fashion each part with care; Fit it with hasp and padlock, Put all your troubles there. Hide therein all your failures And each bitter cup you quaff, Lock your heartaches within it, Then—sit on the lid and laugh!

Tell no one of its contents,
Never its secrets share;
Drop in your cares and worries,
Keep them forever there.
Hide them from sight so completely
The world will never dream half,
Fasten the top on securely,
Then—sit on the lid and laugh!
—Author Unknown

FEBRUARY THAW

By Ethel Broendel

The song of cardinals I hear!
"What cheer! What cheer!" comes
sweet and clear.
"The snow is gone, and spring is

near. Who wouldn't cheer, This morning!"

WHAT A WONDERFUL THING TO DO

It seems that our countryside is full of new homes these days, and generally some type of entertaining is done when the fortunate family moves in, but we felt that we had never read anything more appropriate in connection with a new home than the dedicatory services held at the Theodore Sprecher place near Boone, Iowa. Mrs. Sprecher wrote about it to us, and we felt that so many of you would get food for thought from various details she mentioned, that we asked her permission to print the letter. "Dear Friends:

This spring we had a very happy day at our new home. Since early childhood I had thought frequently how nice it would be to have a new home and above all to have it dedicated, but I never dreamed that someday I would actually have this experience.

"My husband and I have two children, Larry, eleven, and Loris, aged seven. When Larry was only two years old we bought an 80 acre farm. It was all run down and in terrible condition; no fences, no water (the well was too shallow) and the buildings were as good as nothing.

"People laughed, but we kept working hard and four years later we tore down the old house and built a little 22x24 house. (This is now the garage.) We had four small rooms and a closet. A year later we got electricity, and then my husband installed hot and cold running water—we had a well drilled the first year we lived here. And so we lived happily in our little house, planning for the day when our new home would be a reality.

"In the meantime our farm was all fenced in hog tight, a new graded and graveled lane was placed in a better location, and evergreen and new fruit trees were planted. Then in March of last year our plans for a new home began to take shape.

"I made the floor plans for the house (with my husband's approval, of course). Our house is L shape, 28 x 44 ft. long, and 40 ft. wide on the L side. It has a surf green slate roof, 10 inch white siding, a brick foundation and, of course, a full basement with a playroom 14 x 44 feet. My husband installed the furnace and plumbing, but the rest of the building was contracted.

"We have a large living room, three bedrooms, bath, a 14 x 19 ft. kitchen and utility room and seven closets. The living room and bedrooms have oak flooring, while there is rubber tile throughout the rest of the house. There is an entrance hall that reaches every room in the house except the utility room. All of the woodwork and cupboards are of birch.

"Now this spring our home was finished, and the best part was yet to come for we had a dedication service on Sunday afternoon, May 6th, at 1:15. Our pastor spoke from the text, Genesis 28-17; "This is none other but the house of God, and this is the gate of heaven." Then we sang "The Lord



The little Eskimo is Emily on her new Christmas sled. Old readers will remember pictures of Juliana in the same fur cap!

Hath Helped Me Hitherto" and "Oh, Blest the House, Whate'er Befall." Following this there was a solo, "Bless This House."

"Only our immediate families and those of our pastor and teacher, as well as the carpenters' families were present for the dedication, but from two until five, and from seven until nine we received over two-hundred relatives and friends at an open house. Refreshments were served in the recreation room, and everyone enjoyed our centerpiece—a replica of the house built of green and white sugar cubes.

"We were so happy that we could record the dedication service, and on Christmas Eve, our first Christmas in our new home, we played it again after we had opened our gifts—and it was such a lovely time."

-Elsie Sprecher

COULD THIS BE THE SOLUTION TO YOUR PROBLEM?

Here is another letter that we thought might possibly help you if you are coping with such a problem at the present time. It might not work for a dozen different reasons in your case, but at least it's worth thinking about. These are quotations from a letter written by a friend who wishes to remain anonymous.

"Dear Friends:

This is the last day of 1951 and I have promised myself for weeks that I wouldn't let this year end without writing and telling you how we found the answer to our serious problem, for last year I wrote to you about it and couldn't then seem to find any way to figure out the best thing for everyone concerned.

"My mother had reached the place where it just wasn't safe for her to live alone in our big old family home. Dad died ten years ago and she'd managed well until recent times, but all of us worried constantly that she might fall, wouldn't eat enough, etc. She refused to take in any roomers, which would have helped a little, and she also refused to live with any of us five children. None of us were in a

position to give up our homes and move into her home that needed so much work done to make it comfortable. And we all agreed that we wouldn't ask her to go to our local nursing home.

"In late spring we had a family conclave and decided amoung us that if she were willing we'd put the house up for sale. From the proceeds we would construct an addition to our home consisting of a nice living room, bath and kitchen—an entrance into our house through a small hall, and also an outside entrance. Our house was chosen for this because two of my sisters and one brother have fairly new places designed in such a way that an addition wouldn't fit on to them well. My other brother has a frail wife and didn't feel that they could assume the responsibility.

"Our house is such that an addition wouldn't detract from its appearance in any way, and also our location, only a block from the high school, meant that in years to come we could almost certainly be assured of renting this separate apartment to a teacher.

"Mother was willing to cooperate with this plan. From the financial viewpoint it worked out all right, for the money over and above what was needed for the building went into her bank account—and she had begun to worry about money before this happened. It's true that our property was substantially improved by the addition, but the others agreed that it was a fair enough arrangement since we would henceforth be responsible for her in every way. (I go into these details because so many people seem to feel that you can't work out an arrangement that leaves everyone satisfied.)

"Mother had always said she wanted to continue to do her own cooking, sewing, cleaning, etc., as long as she lived, and now she can do exactly that. In good weather she goes to get her own groceries—in bad weather I bring what she wants. Her old friends can come and go, and they seem to enjoy so much being able to visit without the fear of intruding on our household.

"I can look in at any time to be sure everything is all right, but I don't "pop in and out"—she has always appreciated a sense of privacy. But I'm always where I can reach her if she needs me, and on these cold winter nights it is a vast relief not to have to worry about fire, etc. All in all, it has made a great difference to all of us to have this problem settled in such a fashion, and I hope that others who have a similar situation to cope with will give it serious thought."

-Mrs. E. J. K., Missouri

SEED CATALOGUE DREAMS

By Ethel Broendel

I'll dig and dig, and hoe and hoe, And plant the seeds all in a row; I'll water them and watch them grow, And weed and weed, and hoe and hoe.

And when they bloom, I hope they look Just like the pictures in the book; And if they do I'll pick a few And bring the nosegay straight to you!

A VALENTINE PARTY

By Lynda Schlomann

It seems that when gay Valentine's day comes around we're all rather party minded. Some prefer a costume party, and I hope that when you mothers see the word costume you won't be worried. Costumes can be so simple, and the ideas are endless. Youngsters are not critical, and just the thrill of dressing up is enough.

Simple costumes such as these can be fixed up on even short notice. A black hat and patch over the eye and presto! a pirate. Handgerchief, cowboy hat and holster — a cowboy. Tacky old clothes, a bundle — and there's a tramp. Little girls in old dresses, a fancy hat and make-up turn into actresses.

Heart Hunt

Hide tiny red hearts all over the rooms. The child finding the most receives a prize. Then collect the hearts, put them into a bowl and ask the children to guess the number of hearts.

Confetti Pictures

Give each child a white correspondence card and a small paper bag of confetti. The children should be seated at small tables with a bottle of paste between every two youngsters. Set an alarm clock for 15 minutes, and see which child can make the prettiest valentine in that length of time by arranging the confetti on the card.



A Heart Journey

Place 10 large cardboard hearts in a row on the floor in the line of march. The children march around the room in a circle, stepping on the hearts, until a whistle is blown. Any child caught off a heart is eliminated from the game. The last one to be eliminated receives a prize. Cut the hearts at least 36 inches in diameter.

Heart's Throw

A large tin pan is placed in the center of the floor. Sach child is given a handful of small candy hearts. One by one, blindfold the children, and after they've had a good look at the pan, they throw the hearts into it. The one wins who gets the most hearts in.

Probably your youngsters will want to take conventional valentines to school since in most rooms they have a valentine box. But if you can find the time, it would give your little boy or little girl a great thrill to take cooky valentines to each member of the class. Ice them in white, and write the individual names on each one with red icing.

You can make a valentine treelet by cutting 21 wires from 10 to 14 inches long. Bind them together at the bottom and plant in modeling clay. Bend the wires outward, branchwise, and tie tiny red hearts at the ends.



If you were to walk through the front door of this house you would find Abigail, Wayne, Emily and Alison, for it is their home on University Avenue here in Shenandoah. At the far left you will see Emily's gym set that is crowded with neighborhood youngsters on every day until cold weather arrives. The bay windows at the right (a south exposure) are in the living room; directly behind it are the dining room and kitchen. This house was recently painted a pearl gray with white trim, and it contrasts nicely with the new brick entrance.

A valentine door decoration or gift can be made by tieing a big red ribbon into a bow and hanging heartshaped cookie cutters on the two streams. This is especially gay if there is a door knocker on the door.

A "WHATEVER YOUR HEART DESIRES" PARTY

By Mildred Cathcart

Every young person is looking forward to a career of his choice and most of us "older" ones often dream of what we would like to be. Since February is a month of "hearts" why not have a "Whatever Your Heart Desires" party? For this one evening every one can be just what he wants to be.

For your invitations you may use a white heart with red ink, or vice versa. Besides the necessary time, place, etc., you may include this verse:

Whatever you desire to be— Whatever you aspire to be—

Just dress yourself appropriately— We will have fun, you wait and see!

If you think there might still be some doubt in the minds of those invited you can add an explanatory note reading, "For I am having a "Whatever Your Heart Desires" party and want you to come dressed to be what you would like most of all to be. For one night you can be just that".

You will be amazed at what turns up at your front door! There will be everything from Superman to Princess Elizabeth, from the sedate School Marm to a Man From Mars.

As soon as all your guests arrive give them a piece of paper with all the guests' names on them. Have each person write what he thinks each person aspires to be. Then have your guests tell their heart's desire. The one with the most accurate list may be given a small heart box of candy.

For your next game, "Can You Find Your Heart's Desire?" you must use real or pictured symbols of various careers. Let a ruler symbolize the teacher, the Bible a minister, a little black pill bag the doctor, and so on. Arrange some twenty or thirty objects and have your guests number them and identify the careers they symbolize.

Older guests will find this game

fascinating and thought provoking.
Select pictures of prominent people famous in various professions and ask your guests to identify the person and his career correctly. For those who desire to be president there will be the picture of President Truman. Eisenhower might represent the military, Jos Louis the sports world, Betty Grable the movies, and surely a few of your guests will want to be cowboys, so do include Roy Rogers or Trigger!

Next a musical game! Play parts of several songs and see who can identify the type of work each represents. You may start off with "School Days" for the teaching profession, "Home On The Range" for the cowboy, "I've Been Working On The Railroad" for the railroaders and, for those who may desire a life of ease play "Lazybones."

It would be interesting to give each person one minute in which to tell why he would like to be the particular thing he has chosen. After each has given his reasons let the group vote for the one they think best. A small prize might be awarded.

Since "Hearts" is the symbol of February and of your party too, keep the heart touch in your decorating and serving. Whatever type of refreshments you choose you can carry out a red and white color scheme. You may select heart-shaped openfaced sandwiches, heart-shaped cookies, salads or cakes made in heart-shaped molds or tins, or jello cut into tiny heart shapes to use for toppings. Red colored punch or pink lemonade will further carry out your color scheme.

A white table-cloth with red place mats (hearts cut from red construction paper) and white dishes are attractive. For place cards or favors use a heart with two slits in it. For the older guests put a real or pretty artificial flowers through the slits and tie with a pretty bow. The youngsters would prefer a sucker or stick candy in their place cards.

Your centerpiece can be as elaborate or as plain as you choose but remember the hearts and the red and white colors. You may choose anything from red and white flowers to a plastic tree with red and white candies. If you wish to take more time you can add a great deal of interest to your centerpiece by placing a circle of pipe stem cleaners dolls around your centerpiece. These dolls should be dressed to represent various professions. There might be the sailor in blue, the nurse in white uniform, the cowboy, the Queen in royal purple with her crown, etc.

A fine way to end any Valentine party is with an old-fashioned Valentine exchange. Of course, you must have told your guests ahead of time so they have each brought Valentines to exchange. You may even wish to use a pretty decorated Valentine box for your centerpiece. If so, remember to use a long low box so that your guests can see over it.

A "Whatever Your Heart Desires" party is sure to prove entertaining and you just start right out making your plans as fancy as your HEART DESIRES.



RECIPES CABBAGE MEAT BALLS

- 1 pound hamburger
- 2 cups uncooked rice
- 1 cup chopped celery
- 1 large onion, chopped
- 1 beaten egg
- 1 teaspoon salt
- 8 cabbage leaves

Mix all ingredients together and make into 8 balls. Wrap each ball in a cabbage leaf. Place a small layer of shredded cabbage in the bottom of a baking dish; put in the hamburger rolls and then a small layer of shredded cabbage on top. Add 1 cup of water and bake in slow oven for 2 hours.

DELICIOUS FROZEN PUDDING

In a deep refrigerator tray put a layer of whipped cream, then a layer of crumbed wafers, then sliced ba-nanas, grapenuts, crushed pineapple and nut meats. Over all pour one cup of cream mixed with the juice from a bottle of maraschino cherries. The cherries, chopped, may be added to your pudding. Freeze or merely chill this dessert, and serve with whipped

CANNED BEEFSTEAK

- 1 gallon of water
- 2 cups salt
- 1 cup white sugar

Boil until well dissolved. Put 1 cup of this liquid in each of 8 quart jars. Pack steak into jars until full, then seal. Boil 1 hour. Tighten jars again.

When you open the meat, dip pieces in flour and fry in hot fat. Use the liquid in the gravy.

RAISED BUCKWHEAT CAKES

- 1/2 compressed yeast cake
- 1 1/2 cups water
- 1 1/2 cups buckwheat flour
- 1/2 cup white flour
- 2 Tbls. molasses
- 1 tsp. salt
- 1 Tbls. melted shortening
- 1/2 tsp. soda

Crumble yeastcake into 1/2 cup of the lukewarm water, add 1 Tbls. white flour and set aside for 15 minutes to start the yeast. Then add remainder of water to which the molasses and salt have been added; beat in the remaining white flour and the buckwheat flour. Cover and leave in warm place overnight to raise. Just before baking, beat in the melted shortening and soda that has been dissolved in 1 Tbls. of boiling water. Beat hard and thoroughly and bake in a slightly oiled griddle.

"Recipes Tested

Kitchen - Klatter Kitchen"

By LEANNA and LUCILE

SOUTHERN STYLE STEAK

- 1 1/2 lbs. flank steak
- 1/4 cup flour
- 1 tsp. salt
- 1 onion sliced
- 3/8 cup of uncooked rice
- 1 green pepper
- 2 cups tomato juice

Cut meat into individual servings. Season and place on well-floured cutting board. Cover with flour and pound with a meat tenderizer. Brown steak on both sides in 3 Tbls. fat. Top each portion with a spoonful of rice, onion slice and green pepper ring. Pour tomato juice over entire thing. Cover and cook slowly for one hour, or until the meat is tender.

ASPARAGUS MERINGUE

- 1 Tbls, butter
- 1 Tbls. flour
- 1 cup milk
- 1 1/2 cups chopped cooked asparagus
- 4 eggs, separated
- 1 1/2 Tbls. milk
- 2 tsp. melted butter

Make a cream sauce by melting butter and then adding flour, blending, and then adding milk. Combine asparagus with this mixture and heat to boiling point, stirring constantly. Partly fill a buttered, heated baking dish with the asparagus mixture and keep hot while you beat the egg yolks and whites separately. Season yolks with salt, pepper, melted butter and milk. Then fold in stiffly beaten egg whites and pour this mixture over the asparagus. Bake in a 400 degree oven until meringue is puffy, set and brown.

SODA CRACKER PIE

- 3 egg whites
- 1 cup of sugar 16 soda crackers
- 1/4 tsp. baking powder
- 1/2 cup nutmeats (Preferably pecans)
- 1 tsp. vanilla

Beat the egg whites until stiff. Add 1 cup of sugar, gradually. Then add the soda crackers which have been rolled fine and combined with the baking powder. Lastly add the nutmeats and vanilla. Spread in a buttered 9-inch pie plate and bake in a 325 degree oven for 30 minutes.

When cold cover with a layer of strawberries, bananas or sliced peaches. Top with sweetened whipped cream. Chill several hours before serving. This is real party food.

LEMON SAUCE

- 2 Tbls. corn starch
- 1/2 cup sugar 1/4 tsp. salt
- 1 cup water
- 1 tsp. grated lemon rind
- 3 Tbls. lemon juice
- 2 Tbls. butter

Mix cornstarch, sugar and salt in saucepan. Blend in water, 1/4 cup at a time until smooth. Cook, stirring constantly, until mixture boils. Remove from heat and add remaining ingredients. Makes 1 1/3 cups of sauce.

This is the first recipe about which Juliana has said: "Mother, I must have that recipe when I grow up." All children seem to love this sauce on plain cake. We serve it warm.

MERINGUE CRUST

- 5 egg whites
- 1 tsp. cream of tartar
- 1 1/4 cups sugar

Beat egg whites until frothy and then add cream of tartar. Continue to beat until stiff. Add sugar very gradually, not more than a tablespoon at a time. When done it will be extremely stiff and glossy. Turn into a buttered pie dish (not less than 9 inches) and put into a 275 degree oven for approximately 1 hour and 50 min-

I don't recommend attempting this unless you have an electric mixer for it takes constant beating for at least 20 minutes. Also, be sure you use the temperature given here-it could be increased to 300 degrees for last halfhour of baking if you must hurry, but never push it above 300. It is the long baking time at the low temperature that makes the meringue tender, not chewy, and very delicate.

SUPER GRAHAM CRACKER CRUST

18 graham crackers 1/2 cup soft butter

2 Tbls. flour

1/2 cup sugar

Cream together the sugar, flour and butter. Add finely rolled crackers. Mold into sides of pie pan and bake for 15 minutes in a 325 degree oven. Cool and then add filling

APRICOT COFFEE CAKE

- 1 1/2 cups sifted flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 3/4 cup of sugar
- 1/4 cup shortening
- 1 egg
- 1/2 cup milk
- 1 tsp. vanilla

Sift dry ingredients into a bowl. Cut in shortening. Beat together the egg, milk and vanilla and add. Put half of this batter in a greased square 8x8x2 pan and spread over it a layer of well-drained canned apricots. Then pour on the remaining batter. Sprinkle over the top a mixture made by combining 1/4 cup sugar, 1 Tbls. but-ter, 1 tsp. cinnamon and 2 Tbls. flour. Bake 25 to 35 minutes in a 375 degree oven. Serve while hot.

CELERY AND CHEESE

1 cup grated cheese

1 cup milk

2 tablespoons butter

1/2 teaspoon salt

2 tablespoons flour 1/4 teaspoon pepper

2 tablespoons grated onion

1 cup cooked spaghetti

2 cups diced celery

1/2 cup buttered bread crumbs

Make a white sauce of butter, flour, milk and seasonings. Add cheese. Add cooked spaghetti and celery and onion. Place in greased casserole and cover with buttered crumbs. Bake 30 minutes in 350 degree oven.

HAM AND CAULIFLOWER BAKE

1 small cauliflower cooked

12 salted soda crackers

Pepper

1 3/4 cup milk

1 cup cooked chopped ham

Salt

2 tbls. butter

Separate cauliflower into flowerets and crumble crackers. In a greased baking dish arrange alternately cauliflower, ham and crackers. Season and dot with butter and pour milk over all. Bake in a hot oven 425 degrees 25 or 30 minutes.

PORK CHOPS

Brown chops, season with salt and pepper. Arrange chops in a roaster. On top of each chop place 1 large thick slice of onion, 1 large spoonful of rice which has been cooked nearly done. On top of rice place 1 slice of tomato or 1/2 whole canned tomato. Again season with salt and pepper. Bake about 1/2 hour, basting frequently with meat juice. Bake until onion becomes cooked and chops are well done. Looks very nice on a chop plate, and tastes even better than they look.

HOMINY CASSEROLE

1 qt. of drained hominy

1 lb. of ground ham

Make a white sauce of 2 Tbls. butter, 2 Tbls. flour, 1 cup of milk and 1/2 cup grated cheese. Mix this sauce with the hominy and ham and place in buttered casserole. Bake in moderate oven about 1 hour.

ESCALLOPED LIMA BEANS

2 cups cooked dried lima beans

1 Tbls. butter

1/2 tsp. salt

1 Tbls. minced parsley

1/8 tsp. pepper

1 cup of milk

Dash of paprika

Fine bread crumbs

Put beans in buttered baking dish, add seasonings, pour over the milk, sprinkle top with bread crumbs and dot with bits of butter. Bake in a moderate oven until crumbs are brown. If you wish, 1/2 cup grated cheese may be sprinkled over lima beans before adding bread crumbs.

EGG NOG PIE

1 tsp. gelatine

1 Tbls. cold water

1 cup milk

1/2 cup sugar

2 Tbls. cornstarch

1/4 tsp. salt

3 egg yolks, beaten

1 Tbls. butter

1 tsp. vanilla

1 cup heavy cream, whipped

Dash of nutmeg

1 baked pie shell

Soak gelatine in cold water. Scald milk in top of double boiler. Combine sugar, cornstarch and salt and mix thoroughly. Add to scalded milk and cook until thick and smooth; then cook 15 minutes longer, stirring constantly.

Stir a small amount of mixture into the beaten egg yolks. Return to double boiler and cook a few minutes longer. Add gelatine and butter. Cool.

Add vanilla. Fold whipped cream into custard mixture. Pour into baked pie shell. Sprinkle top generously with nutmeg. Garnish with pastry stars if you wish. Chill pie until ready to serve.

COTTAGE CHEESE PIE

3 eggs

1/2 cup sugar

1 cup cottage cheese

1/2 cup raisins or currants

1 cup rich milk

Dash of cinnamon

1/8 tsp. salt

Combine the beaten eggs, sugar and cheese and mix well. Add the raisins or currants, milk, salt and approximately 1/2 tsp. cinnamon. Turn into an 8-inch pie shell and bake for approximately 50 minutes in a 325 degree oven. Use the egg whites for a meringue.

SOUR CREAM RAISIN PIE

1 cup sour cream

2/3 cup raisins

1 scant cup of sugar

3 egg yolks and 1 egg white

1/2 tsp. cinnamon

1/4 tsp. cloves

1/4 tsp. salt

Put cream and raisins together over a slow fire.. Then beat up the 3 egg yolks and 1 egg white, add sugar, spices, salt, and beat well. Add to raisins and cream and cook, stirring constantly, as it burns easily. Pour into a baked pie shell and cover with a meringue made with the other 2 egg whites when pie has cooled.

ONE-DISH MEAL

Cook 1 package of egg noodles in boiling salted water until tender. Drain. Cut 1 ring of bologna into small pieces and brown in fat. Arrange alternate layers of noodles and bologna in a buttered baking dish. Pour 1 can of tomato soup, undiluted, over the top, scatter fine bread crumbs over the entire thing, and bake from 20 to 30 minutes in a 350 degree oven.



When Russell went to photograph Abigail's new kitchen for you friends he found that he would have to knock out a wall or build a scaffold outside the above window in order to get a picture that would show more than just one corner! As you can well imagine, it didn't seem very practical to do this, so he had to settle for the only spot that fell within his camera range. Emily had just reached into the oven door and pulled out a pan of cold sweet rolls when this was taken!

DATE NUT BARS

1 cup sugar

1 cup of flour

1 cup of nut meats cut fine

1 cup of dates, cut fine

1 tsp. of baking powder

Pinch of salt

3 eggs

1/2 tsp. vanilla

Beat egg yolks and add sugar, beating again. Sift together the flour, baking powder and salt, and then mix with the nuts and dates. Add this to the mixture of egg yolks and sugar. Then fold in the 3 stiffly beaten egg whites and vanilla. Spread on a large greased pan or cookie sheet with sides, and bake in a 325 degree oven for 30 minutes. Cut into bars while warm and dust with powdered sugar.

Note: We have tried countless date bar recipes, but this is our favorite, one that Mother got from her friend, Florence Mack, over 25 years ago.

SPANISH LIMA BEANS

1 lb. dried lima beans

1 tsp. salt

2/3 cup diced bacon 1 medium onion, chopped

2 cups tomatoes

3/4 cup brown sugar

1/4 tsp. pepper

Soak limas overnight, drain, cover with water, add salt and cook until tender. Cook bacon and onion -to gether until onion is lightly browned. Add to beans with bacon and tomato. Pour in pan and bake in a 375 degree oven for 1 hour.

LUCKY YOU IF IT CAN BE MANAGED!

By Hallie M. Barrow

Are you looking for a bargain? Then go to your nearest travel agency and ask them about an airplane trip to Europe this summer. The tourist season begins May 1st and by that time, plane tickets may be as much as almost two hundred dollars cheaper on one of those 82 passenger tourist clippers.

I wasn't out shopping for travel bargains but visited the Krogman Travel Agency for an interview with Mrs. Krogman. Their office is in the lobby of the Hotel Robidoux in St. Joseph and is a most interesting spot to me. The Krogmans were eligible this past year to become members of the American Society of Travel Agents. Of the rather stiff requirements to be a member, one is that you must have had a travel agency as your exclusive business for three years. After becoming members, this entitled the Krograms to attend the big International Annual Travel Agency Meeting. It is held one year in the United States and the next year, outside this country.

This year it was held in Paris and some two thousand members attended, sixteen hundred being from the United States. The Krogmans took three weeks for their trip and flew thousands of miles. I just felt that Mrs. Krogram would have much of interest to report from that Parisian Conference and she did: the gist of it was: "Europe is making a strong bid for middle-class tourists . . . making it so attractive that many of us who felt we might never realize that dream of 'going abroad' will find such a trip as inexpensive as many trips we might take in our own country."

There are many reasons why international travel should greatly increase in the near future. First, the general public in many countries and especially the United States, is travelminded as never before. Just as cabins, motels, better roads, etc., have answered the motor tourist's demands in this country, Europeans are going to offer just as much to make travel in their countries within the average travel budget, and travel conditions just as satisfactory and accommodating.

Due to the wars, many families now are widely scattered. Wives and families follow our soldiers all over the world, if conditions are at all possible. European war brides coming to this country to make their homes, of course, want after a time to return to their native land for a visit; they want to take their children so that they may meet and know their grandparents and other relatives on their mother's side. The grandparents plan to make a visit in this country.

And since motor travel in this country has become so prevalent, many middle-class families have seen enough of their own country to get the seethe-world fever. These are the people to whom the tourist agencies and hotel managers and port officials in

Europe are now catering. They are not overly interested in the millionaires who frequent only the most exclusive, luxurious spots . . . but in teachers, students making bicycle tours, office girls, clerks and middleclass families . . . the folks who really come to see and learn.

Too, until world peace is assured, we must have ready numbers of these clipper planes to transport troops quickly. But to keep them from lying idly in hangars, the airplane officials have worked out this plan with travel agencies to promote world travel on average travel budgets and workers' two week vacations.

"You would be amazed", the Krogmans told me, "how European countries are bidding for American tourists. The President of France welcomed the delegates to the travel agency meeting and told us that last year the tourist business in France amounted to more than their export trade. American tourists are what every European business man is hoping for—a cash customer."

In addition to cutting the cost of the actual ticket and travel accommodations over there, here are some other points now in favor of a European trip. It used to take several weeks for going and returning on a boat and one almost had to have the whole summer to make such a trip. Now it is a matter of hours on a plane. By air, it's twelve hours from New York to London. Then too, most European travelers used to invest in rather extensive wardrobes; on shipboard, passengers dressed for dinner and other special events. No changing of costumes on a 12 hour flight! In fact, this new way of seeing Europe, calls for a very limited wardrobe; on the plane, your luggage cannot weigh over 66 pounds. Mrs. Krogman can tell you to the last facial tissue just what you must have! In fact, if you are one of the "two suiter" tribe, you're mostly ready right now. She will tell you what to carry in your purse, give you complete information about how to get your passport, etc.

To get your passport, you must appear in person at any United States passport agency or any Court where citizens may become naturalized. Your local postoffice may be able to give you quite a bit of help here. You must be accompanied by someone (other than members of your family) who has known you for two years or longer; take 2 regulation passport pictures with you; have proof of citizenship and, if born in this country, your birth certificate, or naturalization papers or an old passport if you have one. This will cost in the neighborhood generally of \$10.

Mrs. Krogman will advise you to carry most of your money in travelers checks, etc. You will save yourself much worry and trouble if you consult a travel agency where, without any cost to you, you can get complete information on all the regulations and customs of foreign travel.

If you aren't sure yet that you want to take a trip to Europe, when you have a copy of that marvelous booklet, "Europe", we know you will be. It is issued by the European Travel

Commission and is not only a guide to current travel conditions but also contains a calendar of principal events in Europe today. It also suggests that there are many advantages to travelling in Europe in the "out-ofseason" period when all rates are much cheaper and the crowds gone. It suggests that if possible you come to Europe during the thrift season, from September to April. suggestion, along with the slashed rates the clipper ships are going to offer for tourist season makes it possible and attractive to go most any time of the year.

So, along with these clipper bargain cruises, with officials over there planning to cut out much of the red tape which has made foreign travel much more difficult than Americans are accustomed to in this country, with hotel keepers, restaurants, inns and travel agencies over there, plus all lines of business connected with this desired American middle-class tourist trade co-operating to provide the kind of travel Americans want and at a price they can afford ... well, with all of this you will be hearing of real travel bargain trips to Europe.

And one of the best reasons European travel is being encouraged by everybody is this statement on the back of the book issued by the European Travel Commission: "Understanding through travel is the passport to Peace."

GEOGRAPHIC GOULASH

Re-arrange the letters of the words so that each line will spell the name of a State of the United States.

Answers

		Answers
1.	Bar snake	(Nebraska)
2.	Nili soil	(Illinois)
3.	No whig tans	(Washington)
4.	Fair nail co	(California)
5.	Hook alma	(Oklahoma)
6.	Ai gorge	(Georgia)
7.	Lan pansy vine	(Pennsylvania)
8.	Atom ann	(Montana)
9.	Sini cows	(Wisconsin)
10.	Coal door	(Colorado)
11.	Aiwo	(Iowa)
12.	Ran a zio	(Arizona)
13.	Anni Ida	(Indiana)
14.	Shamp hen wire	(New Hampshire)
15.	Nice ox mew	(New Mexico)
16.	A hut	(Utah)
17.	Baalaam	(Alabama)
18.	Work yen	(New York)
19.	Von term	(Vermont)
20.	Not seam in	(Minnesota)
	-Grace	Stoner Clark

COVER PICTURE

When Mother and Dad were in Rhode Island they had a photographer come out to Frederick's house to get this group picture. Frederick is holding his son, David, Dad is standing behind Mother, and Betty and Mary Leanna are at the right. We've enjoyed this picture so much that we feel like urging your friends to get a group photograph whenever you're fortunate enough to be with children and grandchildren who live far away.

WATER, WATER EVERYWHERE BUT—

By Margaret E. Wilkes

We do not always run out of water when we have guests. It only seems so. We placidly accept our water inconveniences until one of two combinations of guests happen to be here. Then the pressure pump in the basement gives its ominous warning that we are out of water and that it is only pumping air out of the goodness of its mechanism.

The first combination is a girlhood friend and her mother. As they drove up the lane this fall my friend called cheerily across the field to my husband, "Here we are. You had better haul a tank of water." They had been here before.

As I heard her voice ringing through the autumn air, I felt triumphantly sure that "it" wouldn't happen this visit, and it didn't—until we were all in bed, at which time the continuous whine of the pump predicted that my husband would be up and out long before daylight to renew the supply.

Our water system would seem to be cart-before-the-horse. Part of it is second to none. Fixtures include a cabinet kitchen sink, regulation bathroom fixtures, faucets in the basement convenient for laundry, and a 50-gallon electric water heater. But the necessary combination of oxygen and hydrogen to complement these gleaming accessories is located 1000 feet from our house in a well for which we have reason to be grateful. This well is one of the few around here that successfully withstood The Drouth in 1934.

That year this well was the sole water supply for seventeen families who hauled it for all their laundry, cooking and drinking, and in addition watered 1000 head of livestock from it

Ample though the water is in the well, until we can afford the necessary copper pipe, et cetera to pipe it to the house, barn and other buildings it must continue to pour out of our various household outlets only after it has been transported that 1000 feet via tractor and a 300-gallon tank and poured into the cistern. Such a cortege has been the same in icy weather, when the snow was flying, when it was pouring rain, and when the sun beat down so hard that there would seem to be no need for further heating of the water when it arrived.

One "hauling" takes our family of three through from ten to fifteen days if there isn't too much heavy laundry. Then it is another story. We can only manage on that amount because to us water is no lily-of-the-valley commodity. It really gets down to business and our ways of conserving it are legion.

When we drain dishes, or cool something in a pan of cold water don't think that water has served its purpose—indeed no, it has just begun to live. It finds itself being reheated for dishes and, if there is enough of it, part of it is again saved for rinsing water; hence it is once more heated and ends its existence as dishwater.



Blackboards are a constant source of pleasure to little children who are first interested in drawing and writing (we call it scribbling, but they call it writing). Emily was working on a letter for her Daddy to read when he came home from the office when her Uncle Russell snapped this.

In the past when I used lye soap in the dishpan this same water would have wended its way through one more channel. It would have been carried in a slop bucket (my Mother says she thinks the word "swill" is more refined than "slop") to the hogs because lye is supposed to be beneficial to them in a wormy sort of way.

Our laundry water is a total loss, hard as that is to bear. I use homemade soap in the washing machine and at the conclusion of a session in the basement I have a generous supply of worm killing material for the hogs. But there is a limit it seems and husband, upon whom the water hauling responsibility falls, balks at carrying this sudsy substance up the basement stairs and out to the mortgage lifters.

Son's bath water does more than merely bathe Son. As I leave him soaking in the tub he is threatened with dire things if he dares to pull the plug. However, our water plight is so familiar to him that he would not think of such a heinous thing. When he is out of the tub and cared for, I add enough hot water to make it pleasant and jump in myself. As I'm ready to emerge I contemplate the delights of just letting the water gurgle down the drain, but since such is not for me I proceed to scrub the bathroom floor. (If all of our floors were as clean as our bathroom floor I could be classed as a model housekeeper.) If ever our supply of water is sufficient I'm sure that that floor will never again be so clean.

The second combination of guests who usually find us "liquidally" embrassed sometime during their visit is my parents. They come from Wyoming to visit us and those occasions are indeed memorable. As they drive up the lane I rush out the door, Mother is out of the car before Dad can bring it to a firm stop and we are fondly embracing. I am beside myself and nearly crying with joy and

Mother's tender greeting is usually without punctuation "Dear-you-look-wonderful - do - you - have - plenty - of - water?"

Now I consider myself an expert in water conservation but I'm actually wasteful compared to Mother and never did I realize it more than during the time she spent with us after our baby was born. Her Day began with the baby's bath when she took that water to rinse out his clothes prior to their first down to business sudsing. The water was then diverted to a scrub bucket to wash the bathroom and kitchen floors. This water would still flow so the basement stairs received her attention. It was surprising what a gallon of water could accomplish under her hand! By the time the stairs were washed I'd be so fascinated that I'd suggest she filter it and begin anew.

However, by now even Mother seemed to lose interest in the container of water that had started out pure and sparkling only three or four jobs ago. So she would just wash her hands in a pan of water that had cooled a chocolate pudding and begin to clean out my cupboards.

Being in such dire straits from a liquid point of view our guests are of necessity in two categories: There is the one who stands at the sink and lets the water run uselessly down the drain as he waits for the water to get warm or cool. He is also the type that, in order to rinse his fingers, uses half a basin full for the job. Then we have guests who are invited again!

Sad though all this sounds, I have given more thought to our waterless state since I've been writing this article than I ever do when I'm practicing these water saving methods. Our lives are not bounded by this inconvenience. We just save water, haul water and dream of the time when our dazzling fixtures will be supported in the style they should be, by an everpresent, inexhaustible water supply.

JUST FOR LAUGHS

BALLOON JAMBOREE: Choose partners. (This may be done by preparing slips of paper in advance on which are written famous pairs such as Ham and Eggs, Salt and Pepper, Potatoes and Gravy, etc. For example, Ham would be written on one slip of paper and Eggs on another slip. One-half of a pair would go in one box for men to draw from, and one-half would go in a box for ladies' drawing; thus they would match pairs for partners.

Each couple is given a balloon which the man blows up and ties. He then ties the balloon to his partner's ankle. The partners then link arms for the duration of the game. The object is for the men to break the other couples' balloons, at the same time trying to keep his own partner's balloon from being broken. Of course the couple keeping their balloon inflated the longest wins the game.

Some people can stay longer in an hour than others can in a week.—William Dean Howells.

IF YOU'RE A TRAPPER, YOU MAY ENVY FRANK

Dear Friends:

With the last three days of 1951 being so lovely and warm, it seemed as if 1952 certainly came in with a cold bang. I guess the thermometer didn't actually get below zero this morning, but when my little car wouldn't start for the first time this winter and I had to walk out about three-quarters of a mile to ride in to town with one of the neighbors, it really seemed awfully cold.

Frank felt as if his New Year really started off all right when he found a big red fox in one of his traps on New Year's morning. The foxes have become so plentiful in Lucas County that they are really becoming a great nuisance. Red Fox pelts haven't been worth very much money in the past few years, so the trappers who really knew how to catch foxes and have always more or less kept them under control, have felt that it was no longer worth their time and effort. So this year the County is paying a bounty on fox pelts. Kristin has been saving her money for a pony saddle, so Frank told her that if she wanted to take the pelts in to the Court House and collect the bounty for them, she could have the money to put in her bank toward her pony saddle.

I will have to tell you a little fox story that happened the other day, and this will give you a general idea about how many fox we now have in this part of the country. One afternoon not so long ago Mrs. Henry Ihnen, one of our closest neighbors, called the farm and wanted to know if Frank could come to their house right away. When told that Frank wasn't there at the moment, Mrs. Ihnen said not to bother telling him when he did come because by that time it would be too late.

Of course Frank was told, and since he was curious to know what had happened, he drove over to their house just the same. Mrs. Ihnen laughed and said that she had wanted him to come and shoot a fox that had been playing around in the front yard for a long time. Mr. Ihnen and the boys were away, and she hadn't shot a gun herself for so many years she was a little afraid to, and she just knew Frank would be glad to do it if he happened to be at home at the time. But when fox get so tame that they will come right up to the house in broad daylight and play in the front yard, then it is high time something was done about them.

We have been without meat in the locker for a couple of weeks, and with the price of meat over the counter as high as it is, I was certainly glad to hear Frank say the other morning that he planned to butcher that day. A couple of his friends also had hogs they wanted butchered, so they all came to our house and helped each other butcher.

Frank has several huge logs he cut over a year ago and has been trying to get into the lumber mill ever since. Last winter right after he cut them, we had the big snowstorm that drifted so badly, and the big truck couldn't get into them. When the snow finally went off the rains started and, as you will remember, lasted most of the summer. So much rain took out the bridge. The County fixed the bridge so that cars could go over it, but it wasn't stronge enough to hold up a big truck loaded with heavy logs. Finally, just a few weeks ago, the county fixed the bridge, and now just as soon as this last snow goes off, and if we hurry before the next snow falls, we may get them to the lumber mill.

I told you in my letter last month about the house that Mr. and Mrs. Kiburz had moved into, and what lovely fireplaces it had. On the Sunday before Christmas after the program at the church, Kristin and I drove by to see them and to see their Christmas tree. I have always loved a fireplace, so the house seemed especially lovely and inviting to me with a lovely fire blazing in the fireplace. When I told Frank about it he wanted to know if the wood they were burning was hickory. I don't know much about the different kinds of wood, but I knew it wasn't hickory because the remark had been made that they had been unable to get any hickory logs. Frank said that by all means they must have some hickory logs to burn in that fireplace on Christmas day, so before I left for work the next morning he took his axe into the timber and cut down some small hickory trees, chopped them up into the right lengths for the fireplace, filled the trunk of the car full and told me to stack them on the Kiburz back porch before I went to work. Needless to say they were both thrilled to death and very much appreciated Frank's little Christmas gift to them.

I managed to find time to bake several batches of Christmas cookies this year to give to my friends, and Kristin also had plenty to take to school to their party. Everyone who ate any of them wanted the recipe because they thought they were especially good. It really is a good sugar cooky recipe, and so easily made that I thought you might like to add it to your collection.

Sugar Cookies

Place into a bowl:
3 cups sifted flour
2 t. baking powder
1 scant t. soda
1/2 t. nutmeg

Cut in 1 cup of shortening (butter or vegetable). In another bowl beat 2 eggs thoroughly. Add 1 cup sugar, 4 T. sweet milk and 1 t. vanilla. Beat well. Pour into the dry ingredients. Roll thin and sprinkle with sugar. Bake in a 375 degree oven for about 10 minutes.

Kristin has been spending her vacation with Juliana and having a wonderful time. I took her to Shenandoah on Christmas Day and plan to go after her this coming week-end. It certainly is lonesome around this house without her.

Until next month,

Sincerely, Dorothy.

GOOD NEIGHBORS

By Gertrude Hayzlett

Washington's birthday, Lincoln's birthday, Valentine Day, all are good excuses to do some nice thing for a shutin. And there are many of them who need the thing that you can do.

Emma Boe, Box 105, Shickley, Nebraska, has been in a wheel chair for 56 years. She had rheumatism when she was a young girl.

Mrs. Ida Bowman, 817 E. 88 St., Cleveland 8, Ohio, is bedfast. She loves to get cards—but is not able to write at all. Do not write a letter, just send a card, please.

Mrs. Ralph Bundy, 1903 College St., Cedar Falls, Iowa, has been bedfast 12 years. She has arthritis. She can sit up in bed, but can't feed herself or use her hands or legs.

Mrs. Ella Deardorff, 30 S. 7 St., Kansas City 1, Kans., is almost entirely shutin and is facing a trip to the hospital. Letters help keep up her morale.

Mrs. H. K. Edie, 411 S. Loomis St., Fort Collins, Colo., is a shutin who would enjoy hearig from you.

Miss Ethel Ehrenstein, 521 E. 119 St., New York 35, N. Y., has been shutin for 10 years. She wants old nylon hose, which she uses in some way to make money for an operation she must have.

Mrs. J. M. Gnagey, Rt. 2, Wellman, Iowa, has been an invalid for 13 years. Her husband takes care of her and keeps the house, but recently he fell and broke two ribs so they are having a bad time.

Emily Horridge, Ward 2, Vauclain-Home, San Diego 3, Calif., is a long time shutin. She is bedfast at present, but is able to crochet and wants some patterns for hankie edges and for a crochet basket.

Mr. Albert Jaeckel, 301 E. Washington, Shenandoah, Iowa, would love to get cheery letters. At the same address are Mr. Fred White and Mr. George Ryan. This is a Rest Home. All would like mail.

Miss Grace Penelerick, Eldora, Iowa, has been shutin for many years. She has beautiful greeting cards for sale. Perhaps you could help her with an order. Ask her about them.

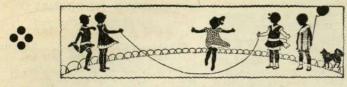
Miss Jessie Porter, Poteau, Okla., is in a hospital and needs cheer. . Miss Anna O. Smith, 707 Jenkins St.,

Miss Anna O. Smith, 707 Jenkins St., Marysville, Kans., has a birthday Feb. 15. She will be 64. She is alone and ill. Do write her.

Miss Mildred Woodbury, Lot 82, Valley Gardens Trailer Court, 21301 Telegraph Road, Detroit, Mich., lives alone and has been shutin for many years. She had a bad fall recently and really needs cheer. It would be fine if some Detroit people might go to see her.

Miss Blanche Daniels, Rt. 1, Mountain View, Mo., is 22. She was in a car accident and has been bedfast for a year.

Mrs. Fern Johnson, 2699 Shaffer Ave., Westwood, Cincinnati 11, Ohio, a long-time shutin, has just moved to a strange neighborhood and is awfully lonely.





FOR THE CHILDREN

NIMBLETOE, THE LONG-EARED RABBIT

By Myrtle E. Felkner

Once upon a time there lived a little rabbit who never looked before he leaped. The Good Fairy who took care of the forest folks was constantly getting him out of trouble. One day the Good Fairy became aggravated as she pulled Nimbletoe out of a bucketful of tar into which he had jumped.

"You must learn to watch what you're doing," she scolded. "I don't have all day to look after you." She lectured him sternly, and Nimbletoe promised that he would do better. So he licked the tar off the best he could and went hopping across the meadow. The only trouble was, he was so busy thinking about the tar, he forgot about the farmer's dog until he felt a nip on his tiny tail.

"Oh! Oh!" he cried. "Good Fairy, help me!" The good fairy shooed the dog away and sped across the meadow beside Nimbletoe. When they reached the timber they paused for a moment.

"Nimbletoe," said the Good Fairy thoughtfully, "you cannot remember my warnings for even five minutes. From now on, everytime you leap before you look, I will help you to remember. I will make your ears a little longer each time. If you don't learn to be careful, you will soon be the most ridiculous looking animal in the timber."

Nimbletoe hung his head as he started toward his burrow. But the soft crunch of new snow was so delightful, and the nippy air so fine, that he soon forgot his troubles. He leaped happily here and there, and soon he leaped over a log ker-plunk! into a patch of briars. He pulled and he tugged and he grunted and soon he called meekly, "Good Fairy! Please help me! I am stuck in the briars."

The Good Fairy helped him without a word. The next time Nimbletoe scratched his ear, sure enough, it had grown a couple inches.

Nimbletoe hoped he would not forget again. The only trouble was, he was so engrossed in eating the tender bark of a willow, that he did not see or hear the fox on the other side until they were face-to-face. The fox had him tightly clutched between his teeth before he could leap one way or the other.

The Good Fairy tickled the fox under the chin until he laughed, and Nimbletoe fell to the ground. Away he sped, but as he did so, he felt forlornly at his ears. Sure enough, they had grown a little more.

"Soon I will be the most ridiculous creature in the timber," he thought sadly, and he looked carefully in every direction before he hopped so much as one hop.

The only trouble was, he looked on each side so much that he didn't have time to look underfoot until he fell into the pond. The Good Fairy fished him out and dried him off, and sure enough, his ears grew a little more.

Then he was so busy looking on each side and underfoot that he didn't have time to look overhead, until a chicken hawk swooped down to capture him for dinner. The Good Fairy tugged him loose, and—you guessed it! More ears.

It wasn't long before there was a marked improvement in Nimbletoe. He was still a gay and impetuous little fellow, but strangely enough, he kept out of trouble. The slyest fox couldn't catch him, even when he was napping.

The Good Fairy sighed with relief. "You have learned your lesson, Nimbletoe," she said, "and your ears don't look too badly."

Nimbletoe grinned. "I like my ears!" he exclaimed. "They finally grew so long that now I can hear the danger, even when I forget to look! I think big ears are fine on rabbits."

The Good Fairy thought so, too. "In fact," she said, "I am going to put big ears on all rabbits from now on." Have you noticed? She really did!

A GOOD TRICK

You won't believe this until you try it, but you can actually lift a heavy book by blowing into a paper bag.

Select a long narrow bag of good strong paper. Lay it flat on the table. Place a heavy book squarely over the bag. Bring the open end of the bag together just as you would if you were going to blow it full of air and explode it. Now blow into the bag being sure all of your breath goes into it. You will be surprised to see how easily the book raises up from the table. Try raising two or three books in this way.

"Our teacher never saw a horse in her life. I know, because I drew one and she didn't know what it was."—— Susie Q.

WHO IS CAT?

This game can be played indoors as well as out.

"The last one perched is the cat." Every player tries to get a perch—that is, get his feet off the ground or floor. The players change places, but the cat has to touch them before they have perched themselves. If the cat touches anyone, the one touched is the cat.



This little girl who looks like a preview of Easter in her fancy outfit with the tulips behind her is Linda Pugh, daughter of Mr. and Mrs. Eugene Pugh of Cedar Rapids, Iowa, and Columbia, Mo. Her parents' friend, Myrtle Felkner, sent us this picture.

TONGUE TWISTERS

Six thick thistle sticks.
Sister Sally sew shirts for sick, sad soldiers.

BIRTHDAYS

February is called "the birthday month" because of the birthdays of Abraham Lincoln and George Washington. We all enjoy birthdays, don't we? I imagine our animal friends would enjoy their birthdays too if they knew about them. Whales have the longest lives but elephants, if given proper care, will actually live 400 years. Turtles live over 100 years, horses 25 or 30 years, and cats and dogs may live to be 15 years old. If you know your pet's birthday, why not give it an extra good meal on that day?

FOR THE LITTLE COOK

By Mildred Grenier

Valentine Lollipops

Would you like to make Valentine Lollipops for your little friends this year? Here is what you will need:

1 cup sugar

1/3 cup white syrup

2 tablespoons cold water

3 or 4 drops red food coloring

1 teaspoon peppermint or vanilla flavoring

First of all you should get ready several pieces of oiled or waxed paper and place lollipop sticks about 2 inches apart on the papers. Mix and boil together the sugar, syrup and water until the very hard ball stage is reached—drop a teaspoonful of the mixture in 1/2 cup of cold water and when it makes a hard ball that will "clink" against the sides of the cup, it has boiled long enough. Remove from the fire and add the food coloring and the flavoring.

Pour about a teaspoonful of the syrup mixture on the end of each lollipop stick, shape into a heart, using an oiled spoon, and place tiny silver ball cake decorations on each lollipop for the eyes, nose and mouth. Put in a cool place to harden, then remove from the waxed paper and wrap each one in clear cellophane. Tie with a ribbon, leaving a cellophane ruffle around each lollipop "neck".

"Little Ads"

If you have something to sell try this "Little Ad" Department. Over 125,000 people read this magazine every month. Rate: 10¢ a word, payable in advance. When counting words, count each initial in name and address. Rejection rights reserved. Your ad must reach us by the 1st of the month preceding date of issue.

March Ads due February 1. April Ads due March 1. May Ads due April 1.

Send Ads Direct To Driftmier Publishing Co. Shenandoah, Ia. İ.....

SALE: Puppies, Spitz-Samoyed, either sex. Reasonably priced. Pomeranians (at all times) registered. Harold Van Zante, Kennel, Monroe, Iowa.

BEAUTIFUL GET-WELL CARDS, 14 or 21 for \$1. Blanche Dvorak, Plymouth, Iowa. KNITTED BABY SETS, \$5. Tatted linen handkerchiefs, 75¢. Crocheted doilies, \$1. Irene Allen, Corydon, Iowa.

BEAUTIFUL CROCHETED PINEAPPLE
DESIGN TABLECLOTH. Natural color.
Size 72x102, \$75.00. Lois Fichter, Carson,

CROCHETED CARNATIONS, 3-\$1.25. bonnet, women's, \$1.40. Cash, sta bonnet, women's, \$1.40. Cash, s Mrs. Mary Suchan, Jackson, Minn.

"LITTLE LULU", (Cannon) tea-towels, 7— \$5.15. R. Kiehl, 2917 Fourth N. W., Can-\$5.15. R. ton, Ohio.

Measures 21 inches in diameter. White center surrounded with a band of variegated red in a design of eight hearts. Doily touched off with pure white edge, \$2. Postpaid. A. J. Eltgroth, Rt. 2, Carroll, Lowe. VALENTINE

HERE IS A MUST FOR THAT BOY IN THE ERE IS A MUST FOR THAT BUT IN THE ARMY, a clothing marking kit. Send us his complete mailing address including serial number and we will mail direct or send his name and serial number and your address and we will mail to you. This stamp conforms to military regulations. Send only \$1 in cash for this stamp, pad, and ink to:
MARK-RITE, Box 158, Manhattan, Kans.

MARK-RITE, Box 158, Manhattan, Kans.

14-INCH DOILIES \$1.00. Pineapple with fans.
Edith Kenyon, Friend, Nebr.

BEAUTIFUL 15" TULIP DOILY: Chartreuse center, 4 color Tulips, \$3. 11" Irish Rose Doily, White center, Green leaves, any color roses, \$2. 13" Star Center Ruffle Doily, or 18" 8-point ruffle. Any color, \$2. Fine thread used. Dorothy Briney, Liscomb, Ia.

DELICIOUS—Bohemian sweet-roll, KOLACE recipe, 40¢. Rose Brabec, Weston, Nebr.

SEWING: Dresses, \$1.50, child's \$1. Rug weaving, \$1.10 yd. Cut, sewed, woven, \$2. Rowena Winters, 4815-55th, Des Moines, Iowa.

BRIDE DOLLS, crocheted dress, train, veil, white, \$2.50. Bridegroom, crocheted long tailed coat, black, \$1.75. BRIDESMAID, crocheted dress in colors, \$2.50. Potholders and handkerchief adds still good. Mrs. Glenn Smith, Crete, Nebr.

CROCHETED TABLECLOTHS, Pineapple-Fan, 64x90, white, ecru, \$30. Hairpin pil-low-slip edgings, 42" white \$1 pair. Mrs. Edna Sutterfield, Craig, Mo.

DRESS REMNANTS: Usable lengths, one yard or more. 3 pounds for \$2.00 postpaid. Money back guarantee. Helen Perkins, 1537 Ohio St., Des Moines, Iowa.

CROCHETED VALENTINE SACHETS, 25¢. Eastern Star Potholders, \$1 pair. Heart Potholders, \$1.50 pair. Mrs. Kermit Chapman, Gassaway, West Virginia.

measurements, thread, buttons, and \$1.50.
Mrs. Frank Bily, Oelwein, Iowa.
RINT OR DIMITY Property of the control of the contro SEWING WANTED: Send material,

PRINT OR DIMITY PARTY APRONS, pretty pockets. Neatly made. \$1 each, 2 for \$1.85. Kathleen Yates, Queen City, Mo.

FLOWER GARDEN QUILT, small blocks set together with green, green lining and quilted, \$20. Mrs. Mae Laub, Jefferson,

LET US Sharpen your dull barber and sewing scissors, 40¢ ea. postpaid. Ideal Novelty Co., 903 Church St., Shenandoah, Ia.

SEWING, experienced, all kinds. Warner, Humboldt, South Dakota. all kinds. Mrs. S.

OLD BEADS WANTED, any color strung or unstrung. Send yours for estimate. Kath-ryn A. Ross, HENRY FIELD JEWELRY ryn A. Ross, HENRY F. DEPT., Shenandoah, Iowa.

HAVE A PRETTY DRESS MADE BY SEND-ING PRINT OR THREE FEED SACKS, your measurements, buttons and \$1.50. An apron free with orders for three. Lovely comfort or quilt tops (crazy quilt pattern) \$3.50. Cotton handkerchiefs with spider-web corner and full directions for making, 50¢. De-Chic Frock Shop, Belleville, Kans.

REDUCING BOOKLET-(by nurse). Easy to follow 14 day schedule, food charts, gas forming food, arthritis helps, price 40¢. Audrey Pitzer, Shell Rock, Iowa.

CORRECT REPAIRS MADE ON WATCHES, Send yours for free estimate to, KATHRYN A. ROSS, HENRY FEILD JEWELRY DEPT., Shenandoah, Iowa.

LITTLE GIRLS CROCHETED DRESSES,
Ladies organdy or print aprons, Infantwear, Hosemending, Hemstitching and Buttonhole making, Gouranteed, Beulah's, tonhole making. Guar Box 112C, Cairo, Nebr.

FOR SALE, large Hickory Nut meats, 75¢ a pint. Postpaid. Mrs. Opal Gallon, Rt. 1, Hamden, Missouri.

"CASH PAID FOR OLD GOLD". Mail old jewelry, watch cases, optical scraps, dental gold—for prompt estimate to: Kathryn A. Ross, HENRY FIELD JEWELRY DEPT., Shenandoah, Iowa

WILL GIVE TO GOOD HOME ONLY, several small pet dogs, for further information write. Mrs. Anna Clausen, Rt. 1, Kimballton, Iowa.

WANTED: Old buttons, charm strings, collections. Old Dolls, china, bisque, wax. Rosa Ross, Box 392, Arapahoe, Nebr.

FOR SALE: Beautiful quilt tops, \$7 ea. Mrs. Clarence Meixner, Heron Lake, Minn.

HIGHEST CASH PAID FOR OLD, BROKEN JEWELRY, Gold Teeth, Watches, Silver-ware, Diamonds, Spectacles. FREE infor-mation. Satisfaction Guaranteed. Rose Smelting Company, 29-KK East Madison, Chicago.

LEANNA'S BEAUTIFUL, USEFUL COLORED TRANSFER DESIGNS

Are your days so crowded with neces-Are your days so crowden with necessary work that there isn't time for pains-taking fancy work? Are your eyes getting to the place where you can't embroider pillow cases, dish towels, aprons or lunch cloths?

You can still have pretty things if you use these attractive color fast transfers. In every package there are more than 65 beautiful designs in natural, glowing colors. It takes only a second to apply them with a hot iron—and the color is there to stay.

Order now for your bazaar items and Valentine gifts. With a package of these in the house you'll always find the answer to some emergency present.

Package of 65 or more Colored Transfers only \$1.00 P. P.

Order from LEANNA DRIFTMIER.

Order from LEANNA DRIFTMIER, Shenandoah, Iowa

LET PLASTIC BAGS SAVE MONEY FOR YOU

There'll be no more dried out, tasteless food at your house if you use these fine quality plastic bags. Bread and cakes wrapped in them stay fresh indefinitely. Vegetables improve in quality. Left-overs can be used many days later.

They are an absolute MUST in packing lunch boxes.

18-24" 16x20" 14x16" 10x14" 8x10" 2 6x9"

All 11 top quality plastic bags for only \$1.00, P. P.

Order from LEANNA DRIFTMIER, Shenandoah, Iowa

RUN A SPARE TIME GIFT SHOP AT HOME

Then Double Income with EVERYDAY GREETING CARDS

It's easy to turn spare time

It's easy to turn spare time into money—to turn a spare room, enclosed porch, attic, or any part of the home into a profitable Gift Business of your own. You can easily use tables or shelves you have no need for, in unused space... in your own home. Men and women both making amazing earnings all over the country. No experience needed. We tell you how. Then double your earnings with America's greatest All-Occasion Greeting Cards. You make up to 50c on a box. Box Assortment includes Birthday, Get-Well, Congratulation, etc.—everything anyone needs in cards all in one box—at a cost as low as 2½c each. The kind of Big Value Cards folks expect to pay 15c to 25c each for in stores. Opportunity to become leading Gift and Greeting Card Dealer in your community. Send no money. We send actual items on approval to start you at once. Send name now.

GENERAL CARD CO., 1300 W. Jackson Blvd.

GENERAL CARD CO., 1300 W. Jackson Blvd. DEPT. 102-B. CHICAGO 7. ILLINOIS

THE BOOK EVERYONE LOVES!

Yes, it's ready for you! The Story Of An American Family has been made into a book, and now you can read our complete family history as it appeared in the magazine over a period of seven years. You'll enjoy the handsome printing job, the 80 photographs that illustrate it. And the price? Well, we've kept it down to absolute bedrock-50¢ plus a \$1.00 yearly subscription to Kitchen-Klatter.

Note: Orders for "The Story Of An American Family cannot be filled unless a subscription to Kitchen-Klatter is included. \$1.50 brings you the magazine for a year, and a copy of the book.

LISTEN TO THE KITCHEN-KLATTER PROGRAM

......

Join us for a visit every weekday morning over any of the following stations:

KFNF-SHENANDOAH, IA.- 920 on your dial 11:00 A.M. WJAG-NORFOLK, NEBR. - 780 on your dial 11:00 A.M. KOWH-OMAHA, NEBR. - 660 on your dial 11:00 A.M. KFEQ-ST. JOSEPH, MO.-680 on your dial 9:00 A.M.



working co., Catasauqua 42, Pa.

ROLL FILM DEVELOPED AND PRINTED 40¢ Per Roll, P. P.
12 Reprints 50¢
VERNESS STUDIO
Box 67 Shenandoah, Iowa

20 yds. \$100

Miss Josie Pfannebecker Rt 1 Bx 136 142 Sigourney Lowa

(Continued from Page 5)

For each side string up a small line and provide snap clothes pins. Put the letters for each side in a large pan on a chair; get the players lined up and at the word "go" the first player on each side runs to the chair and hunts out the first letter in Washington's name. He pins it on the line and runs back to his place; then the next person in line runs to hunt out and pin up the second letter, and so on until one side has spelled out Washington and Lincoln on the clothesline. The winning side might be given a sack of candy as a prize.

CARRYING THE CHERRY. Divide the crowd into two groups. Each

group is provided with a bowl of cherries (use cranberries for the cherries) and an empty bowl. The player dips his hand in the bowl and carries as many cranberries as possible on the back of his hand while he walks around the room once and then returns to shake them off into the empty bowl. The players on each side do this in turn, and after both sides are finished count the cranberries in the bowl to see which team has carried the most.

WHO AM I? If you can find an old history book or some magazine that has published them, get the pictures of all our presidents. Number them and fasten them up on the wall or place them on a table. Provide all of the players with paper and pencil and let them write down the number of each picture and see who can identify the most pictures correctly.

True-False Bible Quiz

1. Moses married an Ethiopian woman? True; 2. Peter converted 2000 people with his first sermon? True; 3. Goliath is the only giant mentioned in the Bible? False; 4. Jesus was born in Bethlehem when Joseph and Mary went there for the passover? False; 5. The word "cat" is not in the Bible, True; 6. Solomon was a very economical king? False; 7. Jesus could have seen the Sphinx? True; 8. There were thirty-nine tribes of Israel? False; 9. One little Prince of the Bible was hidden in a church for six years? True; 10. Eli was one of Joseph's brothers? False; 11. One of David's wives was named Abigail? True: 12. The last word in the Bible is Amen? True.

For a more serious note in the program, someone might give the Gettysburg address or, if some member has visited Washington, D. C., and taken movies or slides, it would be fine to have them give a travelogue on it, particularly stressing Mount Vernon. Or the same might be done with Springfield, Illinois, scenes that are connected with Abraham Lincoln.

One machine can do the work of fifty ordinary men, but no machine can do the work of one extraordinary man.



Rush card for beautiful New Catalog with color illustrations! Finest we've ever offered. Crammed full of money saving bargains!

Genuine Driftmier Guaranteed Quality, plus REAL SAVINGS! Newest varieties of flowers, shrubs, roses, fruit trees.

SEND NOW Free Catalog also contains valuable premium offers. Rush card today for your copy.

DRIFTMIER COMPANY

Dept. KK-I Shenandoah, lowa



Grow AFRICAN VIOLETS

Which Are The Envy Of Your Friends and Neighbors. Giant, Healthy Plants Easily Grown With GLADDINE DRY Feeding Formula. No Mess, No Fuss. Send \$1 Today For Generous Supply of GLAD-DINE DRY and Complete Easy Instruc-

ALDINE COMPANY Box 333, Hastings, Nebr.

"Breath of Flowers" **Popular Perfume Products**

Order a set of three, of the most popular flower fragrances. ROSE...gently alluring, JASMINE...sweetly spicy, and VIOLET... exquisitely dainty, beautifully packaged. Only \$2.00 tax paid and postpaid. These are one dram bottles of highly concentrated perfume. Just darling for VALENTINE gifts. Order today

J. L. KUCIREK LAB. 1507 So. 58th St. Omaha 6, Nebr.





CHEW IN COMFORT!

Chew all kinds of food! Komfo Dental Pads bring you blessed relief from pain and soreness caused by ill-fitting false teeth-or your money back. Plates hold TIGHTER-won't slip or click.

FOR UPPER PLATE

Easy to use. Write today. Send \$1.00 for 20 Lowers Send \$1.00 for 16 Uppers KOMFO DENTAL PAD CO.,

Department 594 Box 6311, Phila. 39, Pa.

GOODS

100 % Pure Nyion originally manufactured for U. S. Govt. under rigid inspection Brand New, Durable, Strong Quality, 39 inches wide. White only. Perfect for dresses, uniforms, blouses, curtains, dozens of other uses. Easy to dye, launder, never needs ironing, dries in one hour. Send Check or M. O. If C.O.D. send \$1 deposit. SATISFACTION GUARANTEED.

95c per YARD 10 yds. or more

Less than 10 yds.: \$1.00 per yard p. p.
ALSO: Same Nylon as above in exquisite
TANGERINE or GREEN FOLIAGE PATTERN COLOR: 70¢ per yard on 10 yds. or
more. (75¢ if less than 10 yds.)
AMERICAN AGENCY, Dept. Q-1.
799 Broadway, New York 3, N. Y.

Chosen "Prize Gadget" of the Month in October Mechanix Illustrated.



easy to keep clean. Send \$1.00 cash or M. O. No C. O. D.'s please. Money-back guarantee. FREE with order of 2--beautiful 46 page recipe book. Order yours NOW!

JOSEPH J. BLAKE, Dept. K-1 60 S. Railroad, Gilroy, Calif.

Goodbye until next month, -Leanna and Lucile.