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Magazine

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LETTER FROM LEANNA

KITCHEN-KLATTER MAGAZINE

"More Than Just Paper And Ink"

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Dear Friends:

Oh, what a joy it is to sit down here at my old desk in my own home and write this letter to you! It seems to me that we were gone almost forever, and of course it really was a long time for we left here on November 13th. And unless this is the first copy of Kitchen-Klatter you have ever seen, you know that my last few letters were written from Florida.

There is so much to tell you about our return trip that I can't possibly begin to cover all of the ground in this letter. If you don't mind, I'll just mention some of the high lights and pick up other details in future letters.

However, the first and most important thing was not something that happened on our trip, but some family news that we learned when we returned. It was a joyful surprise to us to find that Howard, our eldest son, was married on February 28th to Mae Lair, a very charming young woman whom all of us have known for years. The marriage service was held at Lucile's and Russell's home, and only the immediate members of Mae's family and ours were present.

I'm sure you'll be interested to know that Mae has been our office manager down at the Kitchen-Klatter offices for quite some time, and is a most loyal and dependable person who feels that she knows many of you after these years of helping to handle your orders. She and Howard have a house right next door to Lucile, so they too are just "down the alley" and can run in often to see us. I hope that next month we can have a picture of them, as well as a picture of Donna Rae, Mae's daughter who is a sophomore in high school. She is a lovely young girl whom we are more than happy to welcome into our family.

While my thoughts are right here at home I must go on to say that one of the things I anticipated the most eagerly was seeing Helen. She is coming along nicely and has really amazed us by the progress she has made. We've made a date to go out into her garden in our respective wheelchairs on the first warm day of spring, and we both have enough sense of humor to appreciate the picture that we'll make.

There is one fortunate thing about Helen's house that will make a world of difference to her before many more weeks pass. A number of years ago

she and Fred built a cement ramp leading up to their back porch — this was a birthday gift to me. It meant a great deal to me for their house can't be entered except by a flight of steps both at the front and the rear, so after the ramp was built I was able to go there much more frequently. Now this ramp will stand Helen in good stead during the weeks that she is spending part of her time in a wheelchair while she learns to walk again.

Jessie, Martha and Sue have all come over to see us, and I'm glad to report that they are all well and weathered the winter with no more trouble than the usual bouts of flu with which so many people contend. We expect to see our Driftmier relatives soon — they are all well too.

It's been quite some time ago now that we left St. Petersburg, Florida and started our trip back home — and my! the country that we've seen. Spring had already come to Florida when we drove away from Maitland where we spent the winter months. It was a lovely warm day, and as we drove along we saw men picking strawberries in the big fields. Orange trees were bursting into bloom, although on many of the trees there was still unpicked fruit.

Our first stop was Maderia Beach, a section of St. Petersburg where we visited for several days with the Reverend and Mrs. Philip Ralph (he is a Congregational minister whom members of the Field family have known for over fifty years), and also with a cousin of ours, Marion Cox and his wife.

Many Iowa friends had told us of their preference for St. Petersburg on the Gulf Coast, and it really is a beautiful city. One morning we spent at the "Sunken Gardens" where almost every variety of tropical trees, shrubs and flowers grows; each one is plainly labeled, so we knew exactly what was what. There were winding paths all through the gardens where my wheel chair could easily take me (with Mart furnishing the power) and this gave me a wonderful opportunity to see things, particularly the Azaleas and Camellias whose colors are especially beautiful during February. In the garden there is one lovely spot where almost every day some happy couple is married.

St. Petersburg is also noted for its

green benches. Up and down the sidewalks in the shopping district are rows of green benches where the many winter visitors sit in the sun and talk with their friends. We also saw the "Million Dollar Pier" where cars from many states were parked. It is a favorite place for people to fish.

Maderia Beach is on the Gulf of Mexico and is noted for its many lovely homes and friendly people. Reverend Ralph and his son are pastors of the "Church by the Sea", a community church with a large and enthusiastic membership. It was very interesting to hear accounts of their activities.

Those who like to gather sea shells tell me that the most lovely and rare ones are found along the white sands of this Gulf beach. Thanks to friends I was able to bring home some magnificent Conch shells for my grandchildren.

Another thing I enjoyed on the beach was the birds. There are enormous flocks of sea gulls and many pelicans too. I can spend many a happy hour just sitting and watching them, and evidently this is something that many others enjoy too for we saw countless people "just sitting."

One afternoon we spent at Weekie Wackie Springs, a strange name for a most unique place that you shouldn't miss visiting if you are ever on the Gulf Coast. These springs with their daily flow of over a million gallons of water, form a crystal clear lake which is inhabited by many varieties of fish, turtles and other water creatures.

Our entire experience there was something new, for we found that you go down an incline into an underwater room that has one side of heavy glass. There are seats facing these heavy glass windows where we sat to look out and see the marvels around us. Some of the underwater canyons are over 80 feet deep. We were certainly astonished to see girls give a program of swimming and diving stunts on an underwater stage. They even had a picnic, ate bananas and drank cokes while fish swarmed around them! Visitors are permitted to take pictures and we are hoping that we got some good ones.

Everyone we met in Florida thinks that his own section is the choicest part of the state — they are certainly boosters. It would be hard for us to tell which part we like best. We much enjoyed central Florida where we spent most of our time, probably because it was largely agricultural with its orange groves, vegetable gardens and cattle ranches. We prefer the West Coast to the East Coast which, for our tastes, seemed too densely populated and commercialized, although its cities are beautiful, particularly St. Augustine and Palm Beach.

I'll tell you more about our trip next month. And in the meantime, just let me say again how good it seems to be home and back in daily contact, through our radio visits, with you friends.

Sincerely yours,

Leanna

QUESTIONS ASKED BY OUR VISITORS

By Lucile

One of these days before many more weeks pass there will be the clicking sound made by our gate as you friends open it and walk through into our garden. That is a sound we haven't heard now for a long time, and it will be a happy day when we hear it again.

This is your season's invitation, you might say, to come and see our garden. Please don't expect a BIG garden. It isn't. We have what I would call an average size backyard and there is still much to be done in it (that's one thing about a garden — you're never through!), but it *has* been planned very carefully and people *have* told us often that they got many ideas to take home with them, so if you're interested in gardens I do hope that sometime between the first spring flowers and the last autumn flowers, you'll be able to come and see it.

There is a wall on the southeast side or, to get right down to hard facts, on the alley side. In that wall there is a gate and you're to open it and walk right in. If you're tired and feel like resting your feet, do sit down on the terrace and rest. If you feel like standing, stand. In other words, just make yourself at home and do as you please. No one is ever going to peer around the corner and wonder what you're up to!

Both Russell and I are such busy people that we frequently don't get out to our own garden for a moment's relaxation until dusk, but when we do we often find little notes tucked under a vase on one of the terrace tables. Sometimes there are names signed and sometimes there is no clue as to who wrote the short greeting, but it always gives us a happy, peaceful feeling to know that flower lovers have been there and enjoyed themselves.

During this last summer I answered all of the questions that were left with names and addresses. However, in some cases I couldn't write because there was no way of knowing who wanted the information, so this month I thought I would go through my collection of anonymous garden notes and answer the ones that seem to interest the most people.

For instance, I've lost track of the number of guests who want to know about the dense hedge that grows along our terrace where the shelter is now located. That is Privet, sturdy, dependable Amur River North Privet. I believe the thing that throws people off is because it is so very dense and very green...it picks up mighty little dust with that wall around our garden. And it is so dense because Russell pruned it severely when he set it out and then kept cutting it back frequently during its first two years of growth. (Everytime he pruned it drastically I was sure he'd finished it for all time—and I couldn't have been more mistaken!)

This privet was set out with exactly 12 inches between each plant.



Mother and her little granddaughter, Alison Driftmier, on an early summer morning in Russell's and Lucile's garden. The mass of bloom is hardy Phlox.

Now, here is something important that I want to pass on to all of you who plan to start a hedge in 1953. It's easy enough to figure how many plants you need to cover a given area for all you do is measure the total length and divide it by twelve—one plant in every foot, you see. BUT, add one or two more plants to your order and set out those extras in some obscure corner.

We did this and we've never ceased being grateful. The second year our hedge was out, and thriving beautifully, a youngster jumped over the bushes, lost his balance and ruined one plant. In this crisis Russell transplanted his "spare" and in almost no time you could never detect that anything had ever happened to the hedge. Without this "spare" of the same age it would have taken quite some time to fill up the hole that was left when the dead plant was removed.

There are so many things to be said in favor of Amur River North Privet! It lends itself beautifully to design and really doesn't require much labor in trimming to maintain its handsome lines. Those of you who come this summer will notice that we are letting accent points of our Privet grow high to emphasize the pillars of the shelter that are directly behind it. Not many hedges are so obliging.

"What is the beautiful blooming vine around the rose garden?" That's another note we find frequently.

Well, it's Clematis, both the Jackmani and Mme. Ed. Andre. Most of the time we see this lovely vine growing against a porch, trellis or fence, but last year Russell put a low fence (common steel fencing cut into low sections) around the rose gardens with one specific purpose in mind: it would support mulch and keep winter winds from wreaking havoc with it. Now there is nothing attractive about steel fencing, so to conceal it he planted the Clematis and my! how successfully this experiment turned out! We can't imagine anything lovelier to enclose a rose garden.

"Your balsam is gorgeous—how do you get one uniform color throughout?"

If you stopped by in the fall and saw us on the terrace opening seed pods you would have the answer. Through a careful process of weeding out and sorting we have now gotten

exactly what we want. And for an annual that is immensely rewarding, don't overlook balsam. It's an old-fashioned flower that does absolute wonders for a garden.

"We couldn't locate Juliana's Flowering Crab—where should we have looked?"

Juliana's lovely Hopa Flowering Crab grows in the backyard at her Grandmother and Grandfather Driftmier's home. When you visit mother's garden, look directly in back of the one-time office that stands at the north of the house. Or, if you're on foot and walk up the old alley between our home and the folks' home, you'll see the tree standing near the picket fence towards the end of your little trek.

In late August we found this note: "My friends and I have argued about the lovely pale pink and blue flowers near the back wall. I say that they're Balloon flowers and they say that they don't bloom this late or in anything but full sun. Am I right?"

Whoever this guest was, she was right. They were Balloon flowers (Platycodons) and bloomed up into September. The ones in full sun in our west border bloomed considerably earlier. The ones near the wall were in quite dense shade and bloomed much later and longer. We found their delicate coloring a joy to the eye when most of the things in bloom were much more vivid and intense.

"We couldn't find a label — what is the gorgeous pink rose just inside the garden gate?"

That is The Doctor rose and it is gorgeous. When the Lythrum planted beside it is in full bloom too it is a remarkably lovely sight.

(This reminds me to tell you that most of our roses are labeled. Sometimes when the foliage is particularly dense it is hard to find them, but if you'll stir around just a little I believe that you can locate the label.)

And although I cannot begin to answer all of the questions, I *must* include this: the handsome flowers behind the pool are Hostas. They've flourished astonishingly well in the darkest, dampest spot imaginable, so there is your answer to the places where you honestly don't believe *anything* will grow.

This summer you will see substantial changes in Mother's and Wayne's gardens...try and stop by to see their places too. And here are the addresses: Mother and Dad are at 201 East Summit; Wayne and Abigail are at 207 University; and Russell and I are at 116 East Clarinda.

COVER PICTURE

When our Christmas cards arrived from Frederick and Betty this past holiday season we found the family group picture that you now see on the cover. It is such a good picture that we decided then and there to use it for our April cover. This was taken immediately following services at the First Congregational Church in Bristol, Rhode Island where Frederick is pastor. His wife, Betty, and their two children, Mary Leanna and David, are with him.

WHY NOT AN EASTER EGG TREE THIS YEAR?

By Alpha Allan Wahl

Instead of the traditional Easter egg hunt this year, why not try an Easter Egg tree? Our school at Unionville, Iowa had such a tree last year at Easter time and it proved a near rival to the Christmas tree. Incidentally, this idea could be worked out very successfully for a birthday party that falls during Easter week, and many organizations or clubs that sponsor the usual egg hunts might like to try it.

A few days before our Easter party, I (teacher) announced an Easter egg coloring session and showed the children how to pierce the end of an egg and blow out its contents. I asked each pupil to bring to school at least two prepared egg shells, and we all had a glorious art period coloring eggs — goose, duck, guinea, Bantam, and oodles of plain hen eggs. We had every imaginable color combination — striped, dotted, gilded, and so many clever faces painted on the eggs.

I kept the tree as a surprise. On Wednesday before Easter I sent three boys to our nearby timber to find a little thorn tree. They selected a perfect little crab apple tree with plenty of strong, long thorns — and I think they deliberately looked for a bush which was shaped like a Christmas evergreen for it resembled one very much indeed.

We put this little tree (it was about five feet high) in a Christmas tree holder and placed it on a table. After this was done we dug out three strings of colored lights and draped them among the branches.

In the meantime, I purchased 120 large-sized candy duck eggs and pierced the ends (I used an ice pick) so they could be stuck on thorns. Then I had the children make inch-square pieces of plain white paper, 120 of them, upon which we wrote numbers from 1 to 120. These pieces of paper were stuck on the thorns first, face down, and over them went the candy duck eggs. (Of course, some of the numbers were lucky and some were not.)

We finished decorating the tree with the eggs we had made in our art class. Each child wrote his name on the eggs he colored so he might take them home afterwards. As a final touch we put artificial grass around the base of the tree and in this scattered tiny little bunnies and chickens.

On our blackboard I posted the following information.

Number 9 to 20—balloons
Number 27—dairy (10¢)
Number 30—large chocolate rabbit
Numbers 40 to 47—cotton chickens
Number 57—pottery figurine (10¢)
Numbers 60 to 67—notebooks (5¢)
Number 81—hen on nest dish (10¢)
Numbers 99 to 104 — pocket combs (10¢)
Numbers 110-115—candy bar
Number 120—story book

The tallest girl in the class was "elected" to hand out the eggs and



The day Juliana was ten years old she had this picture taken with Nickie, her parakeet. Now we'd like to think that Nickie opened his mouth and wished her a happy birthday, but he simply doesn't talk. Furthermore, we don't think he ever will!

read the numbers chosen by the children. Each child had six chances since there were twenty youngsters in the room. The youngest boy kept the treasure table, checked the numbers and handed out the prizes to those who guessed lucky eggs.

The tree, a few games and refreshments made this a party long to be remembered. One thing I like about it is that it eliminates the always timid few who come in empty-handed from egg hunts. In spite of watchful vigilance there are always a few bitterly disappointed children on such occasions.

Of course we were pleased when our local newspaper gave us a nice write up. And many times during the days before Easter we heard the phrase "fabulous egg tree" from other teachers and their students, friends, mothers and even some of the dads who came to see us.

AN EASTER BONNET PARTY

By Mildred Cathcart

Easter and new bonnets have become synonymous, so why not plan your party around this theme?

Your invitations can be in the shape of a hat, cut double, so it will open. Paste on a ribbon hat band and add a very tiny bunch of flowers to the hat. To the spray of flowers attach a tiny note saying,

"Here's your hat for Easter

With the flowers upon it.

But peep inside and you will find

A secret "under your bonnet."

Inside the hat write your invitation.

For one game let the song, "Put On Your Old Gray Bonnet" be your theme song. Seat the players in a circle and give the beginner an "Easter bonnet." The funnier the hat, the merrier the game. As music is play-

ed your guest tries on the hat and then passes it to the next player who does likewise. The bonnet is passed on until the music stops. The one who has the bonnet when the music ceases, must drop out of the game. Last one caught wearing the bonnet is it.

Next you are going to help Susie decide what to wear to the Easter Parade — musically, of course. The songs played will tell the answer. To get you started there is Alice Blue Gown, Golden Slippers, Put On Your Old Gray Bonnet, Golden Earrings, etc.

Next is getting ready for the Easter Parade. Choose partners by matching bonnets made from construction paper. Give each couple material for fashioning an Easter bonnet. Crepe paper, newspapers, pins, scissors, ribbon, string — whatever you wish to provide. At the end of a certain time, each model must parade in front of the group to the tune of "Easter Parade". Let the guests choose the winners. If you have some teen-aged to be hilarious.

You may change the above game by providing each contestant with a hard-boiled egg and having each one decorate the egg and make a bonnet for the egg.

Now for a quiet game provide paper and pencil and see who can write the longest list of words from "EASTER BONNET."

For your centerpiece what could be more appropriate than an Easter Bonnet? Use a light straw-colored hat, add a band of bright ribbon and trim with real flowers. Nut cups can be transformed into Easter bonnets by adding a brim of heavy-weight paper or light cardboard, thus leaving the cup for the crown of the hat. Add a ribbon band and some small flowers. If you add little streamers to these hats they can be used for dolly's Easter bonnet.

If you plan to serve sandwiches you can make one into a bonnet by cutting the bottom slice of bread into a large circular shape for the brim of a hat and cut the top slice in a smaller circle to represent the crown. Bits of cheese, tiny slices of olives or pickles, may be used for decorating the hat. Or should you serve little cakes you can add a bonnet on the top by outlining it with bright colored icing. Tiny roses and green leaves will trim the bonnet.

Once you begin your planning, you will find there are many ways to have fun with an Easter bonnet.

KINDNESS

Kindness is a hand
That reaches out,
Renewing latent hopes
And giving courage
In man's darkest hour.
It finds a recessed depth
Beyond the reach of words.
Kindness forges chains
Which bind no man,
But give release to freedom
He has not known before!

—Gladys Niece Templeton

FREDERICK WRITES FROM BRISTOL

Dear Friends:

Those of you who read the last issue of Kitchen-Klatter do not need to be told what my church people are busy doing these days. Let it suffice to say that we are extremely happy with our present activity.

Last Monday I did something that took a great deal of courage. I took fifteen of my church young people on an all-day trip to Boston. I say that it took courage, for Boston is one city that I know very little about. There is probably no city in America with as much congested automobile traffic and with as many narrow, one-way streets as Boston, and every time I have been there I have become lost. Last Monday, however, we had a wonderful trip with no trouble whatsoever. We spent the morning at the famous Peabody Museum of Harvard University. At the museum I made no effort to keep the party together, and for two hours the youngsters were all over the place from top to bottom.

I wonder if any of you have ever seen the famous collection of glass flowers that is in the Peabody Museum? If you haven't, you want to make certain that when you do go to Boston you see that collection even if you haven't the time to see anything else. It is impossible to describe it and you have to see it to believe that flowers can be made out of glass and yet look so real that it is impossible to tell them from living, growing specimens. The two men in Europe who made the glass flowers are now dead, and when they died they took the secret of their process with them. No one in the world has ever been able to duplicate their skill, and today botanists come from many countries just to see these wonderful flowers there in the Peabody Museum. My young people at first refused to believe that the flowers were not real, and it was not until one of the officials of the museum spoke to them on the subject that they finally accepted the fact.

Right after lunch we all took the subway to downtown Boston, leaving our cars at the university. None of the youngsters had ever ridden on a subway before, and such a time as they had! Every one in our particular car was laughing at them because of their fear that I would not know when to tell them to get off. In a joking way I had told one of the girls that when it came time to get off the subway she would have to get off very quickly or the automatic door would close and she would have to ride to the next station. She took my advice very seriously and seated herself in the car right next to the door. Imagine her dismay when at the very first stop one old lady was unable to leave the subway because she was too slow and the door *did* close to her! From then on the girl was so upset that she refused to sit down and stood right in front of the subway door for the rest of the trip.



This picture of Frederick at the pulpit of his church, the First Congregational of Bristol, Rhode Island, was taken last Easter morning. The entire area behind him is heavily draped in a deep color.

One thing I learned on this trip to Boston is the fact that it is absolutely unnecessary to employ a guide to direct one to the historic spots in downtown Boston. The purchase of a small map in any bookstore is all that is necessary. In the old days Boston was a small town on an island, and all of the major spots of historic interest are quite close together in one area.

With no difficulty at all we found our way to King's Chapel, the first Episcopal church in New England; to the Old South Meeting House where Benjamin Franklin was baptized and where the Boston Tea Party was organized; to the Old State House where the Declaration of Independence was first read to the people; to Faneuil Hall, often known as the "Cradle of Liberty" because of the many patriotic meetings held there before and during the Revolution; to Paul Revere's house; and to the Old North Church where the signal lanterns of Paul Revere were displayed from the steeple to warn the country of the march of the British troops to Lexington and Concord. We saw all of these places in three hours time and walked every foot of the way.

Nothing pleased me more than to overhear my young people say that the place that most impressed them was the Old North Church. All of the credit for that impression goes to the member of the church who was there to show visitors around the building and speak to us on its history. He told the youngsters that the hymn "America" was written in the house directly across the street from the church, and before we left he had us all stand and sing it. It was the perfect close to a busy day of seeing those places which contributed so much to the freedom of our country, and I must confess that as I listened to those young voices singing: "Long may our land be bright, with freedom's holy light, protect us by Thy might, Great God our King," my eyes were wet with tears. It was a very quiet and very serious group of youngsters who left that church to

walk back to the heart of the city and a place to eat supper.

We ate supper late in the afternoon at a very famous restaurant called Durgin-Park located right in the heart of the warehouse section of Boston in the shadow of Faneuil Hall. For many, many years it has been a popular eating place for the elite and for the common people like ourselves. It is one of the most unsightly, crude, common restaurants that ever existed in a section of the city that you would not want to visit after dark unaccompanied, and yet it is considered one of the best places to eat in New England.

The combination kitchen-dining rooms above a market warehouse have changed little in over 100 years. Electric bulbs dangle from long cords to light the place. The tablecloths are bright red-checked, and the tables are long and narrow. You get the impression that you are actually eating in the middle of a kitchen. It is a noisy place with customers calling personal directions to the chef and even going into the kitchen to serve themselves. We were told that more than 400,000 people a year climb the worn stairs for Durgin-Park chowders, New England Boiled Dinners, freshly baked johnny cake, beef-stews, lobsters, and fried cod's tongues. It just goes to show that an old-fashioned restaurant does not have to serve liquor to make money.

I had everyone home safe and sound by eight o'clock that evening, and even though it was a very exhausting and nerve-racking day, I would do it again tomorrow if I thought the young people would benefit equally as much. Our American freedom is too precious to take for granted, and a trip to historic Boston makes one aware of just that.

A few days ago I had a letter from a good lady out in Nebraska who told me of a very great harm that had been done to her family by a jealous and vindictive neighbor. Now it seems that this neighbor is trying to get elected to a local town office and the lady who wrote to me wanted to know if she were justified in doing everything she could to prevent her election. She admitted that she thought the neighbor would make a good member of this particular board, but at the same time it did present a wonderful opportunity for her to get even with the neighbor. Then she asked me this: "Don't you think it is perfectly natural for a person to take revenge when the hurt done to him was a great wrong?" This is what I wrote to her:

"In primitive human societies it is perfectly natural for a person to seek revenge, and the desire for revenge presents no real temptation because it involves no moral struggle; it is just taken for granted that all people will seek revenge. In a Christian society, however, the taking of revenge is a sin, and thus Christians know what it is to struggle with the temptation to get even with another.

"Of all the possible sins of which a Christian could be guilty, there are few
(Continued on Page 14)

THIS IS THE HOUSE THAT WE BUILT

By Mildred Cathcart

Although we have no carpenters in our family, we think that our first attempt at building a house turned out quite successfully. To those who really build honest-to-goodness houses our handiwork will probably be laughable, but if you're as totally inexperienced at construction as we are, perhaps you'll read this with charitable feelings.

Sitting on the front step of their playhouse are Kerry Lee and Jean Marie, our two daughters. It was their arrival that convinced me we NEEDED a play house. John was not quite so sure. I told him about the wonderful playhouse I'd enjoyed as a child, (it was a converted chicken house and mother often wondered what strangers thought about a family that had lace curtains in their chicken house) but he still wasn't certain that our little girls really needed a playhouse. However, after falling over rocking horses, pounding benches, doll carriages, etc., he came to the conclusion that we'd better have that playhouse if we were to have a home safe enough to move about in.

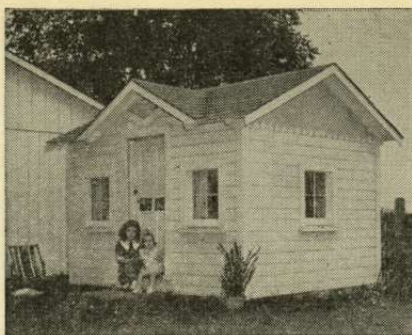
So John and Kerry Lee began drawing sketches of houses. The first few looked too "cracker boxish" I thought. We had to stick to a small, plain structure, so John decided that scalloped ends, plus a little gable over the door, would eliminate the cracker box lines. (And I do hope that if a carpenter reads this he will be lenient with my terms. As I said before, we are NOT carpenters.)

I don't know that we'll ever move, but in this world the only certainty is the fact that you *don't* know what the future holds, so we decided that the house should be substantial enough that it could be taken along if ever we *did* move. This accounts for the fact that we boxed the bottom out of 2 x 6's just as one would a regular house. For a solid, but not permanent foundation, John dug several feet into the ground and put a row of bricks down flat. On this he put two rows of cement blocks.

The house is comfortably large — eight feet by ten feet and about five and a half feet tall. (It had to be tall enough for me to get into.) The four windows are the two foot size with four panes of glass in each. There are two windows on the front, one on the west and one on the south. The east side borders the garage so we left that wall solid for book cases that we hope to add later. The front door was from a wrecked building and was given to us. John had to cut it down to fit.

Instead of buying regulation screens for the windows we purchased just the small screens that fit under raised windows. We felt this would eliminate all danger of a window falling on little fingers.

The house is painted white like ours and even boasts a touch of cream colored trimming that ours lacks. Incidentally, it needed that darker touch



And this is the little house that Mildred Cathcart describes. Its proud owners, Kerry Lee and Jean Marie, are sitting in front.

of color to show the scalloped ends and the little "diamond" shaped trimming above the door. Those shingles on the roof are the same shade of blue as the ones on our house.

I should stop here and say that the little diamond shaped trimming above the door was not added just for looks. That is where the children's names are to be put, but when I ordered the plates they sent large square ones instead of the long strip name plates that would fit there. Temporarily we have their names on the door and I believe that for a while it is advantageous because children can see them easier at that level. Later on, John will cut the squares down and put them in the "diamond" above the door.

We finished the inside of the house with plaster board and painted it a light green — washable paint, of course. We left the woodwork and molding natural but gave it a couple of coats of clear varnish. On the floor there is a floral linoleum that Kerry Lee selected with exactly one idea in mind — it wouldn't show tracks.

Friends have asked if we wired the house and the answer is no. We felt that wiring would be too much of a hazard around small children.

Practically every bit of the material in our playhouse is new and we figure the cost at approximately \$200.00. This sounds like a lot of money to spend on a playhouse, but when we think of two little girls playing there for ten years or more, and when you divide all of those happy hours into \$200.00, the cost of amusement per hour is very low.

You will notice from this picture that what Lucile and Wayne tell you is true. A new house needs a few flowers and shrubs to set it off. Those will come later, along with the other touches we will add from time to time as we go along.

It seems to me that such a project would be wonderful for a grandfather who is no longer able to do a full day's work and still is eager to be busy. Old lumber would bring the cost down drastically and often there is a ramshackle shed on the farm that can be torn down for just such a purpose. When wood is painted you never know from whence it sprung.

And not only would such a project make the builder happy and interested, but think of the wonderful mem-

ories little visiting grandchildren would have for the rest of their lives! I'd like to think that in years to come I'll get snapshots of other playhouses that were built by parents or grandparents after they read this account of our attempt.

A LETTER WE ENJOYED

Dear Driftmiers:

As I did a big ironing this morning I thought at great length about the fifth of April, Easter day, and it occurred to me that possibly you might be interested in hearing about some of the traditions in our family. Practically everyone whom we know has traditions based upon Thanksgiving and Christmas, but it seems to me that I've met very few people who observe Easter in the same way every year.

Both of my parents are gone now, but when they were living we did the same things at their home that we now do in my own home. I am the only one of us four children who lives in the old home town and it is just one of those things that grow up through the years — the understanding that Easter will be spent here. We are all within a hundred miles of each other, so if the weather doesn't permit driving, they take the train to get here. We make more of an effort to be together for Easter than on any other occasion.

If anyone has had to come by train it makes the breakfast hour a little later, of course, but generally by 9:30 at the latest we all sit down to a menu that never varies from year to year: a dish of home-canned peaches, Hot Cross buns, and a big bowl of plain boiled eggs — and plenty of coffee (milk for the children, of course.)

There are six school age children in our family circle and even though the older ones say that they're too big for an egg hunt, we've noticed that they can't resist joining the younger ones to search for nests that we grown-ups have made and hidden sometime before daybreak. This egg hunt always comes before breakfast.

At 11:00 the entire crowd sets out for church, the church that my parents helped to establish and for which we have always felt a strong tie. Naturally there are many old friends for my brothers and sister to greet after the services, so it is very close to one o'clock before we return to the house.

Mother discovered years ago, and I know from my own experience it's true, that rushing around and getting on a big meal at the usual Sunday hour takes a great deal of peace and joy out of Easter. That's why she started foregoing the usual routine and decided to give up most of the afternoon to quiet visiting. Friends and relatives always drop in, and we are glad to see them.

Unless it is actually raining later in the afternoon, we take flowers and go out to the lovely memorial cemetery that our city maintains. I am always surprised at how few people are to be found there, for somehow the beautiful symbolism of Easter

(Continued on Page 8)

LETTER FROM LUCILE

Hello, Good Friends:

I had to stop just now and get all the paint off my hands before I could start this letter to you. We are still in the throes of redecorating, and I'm sure we're not the only people who know how LONG it takes to do something when you tackle big jobs entirely on your own.

Last month I told you that I'd mention our experiences in painting the burlap in our living room and study. Well, although we'd been told by many people (sort of with a blithe, casual air!) that burlap could be painted successfully, I can assure you that we know a lot more now than we knew only one short month ago.

Burlap can be painted. Furthermore, it can be painted successfully. BUT it's mighty hard, slow-going work — yes, and expensive too. I always bend over backwards to be honest and consequently I feel compelled to give you the hard and bitter facts.

We now have our living room done and it does look beautiful. Moreover, it's a surface that is immune to time and dirt and can be washed satisfactorily for years. We wanted the job to look good and we wanted it to be permanent, so I'd say that we have achieved our goals. It's just that the path to the goal was twisted and torturous!

To begin with, you're not going to get away with one coat of paint. We thought that we would—we didn't. That first coat takes forever to put on because the burlap simply soaks up paint like a garden that's had no rain for weeks. Russell is a fast workman, but it took him several hours to cover one very small area with the first coat. Also, it required about seven times the amount of paint that we had been told would do the job. This is where the expensive part comes in, as you can plainly see.

We were most unhappy when our walls were completed with this first coat. Not since the day long ago when our burlap went up did we feel so gloomy. We honestly thought: now we've done it! (You may recall how I've said that nothing in this world looks more utterly hopeless than saturated burlap when it is first applied; it dries out beautifully and looks wonderful, I might add.) Well, when we got that first coat of paint on we felt the same way. We didn't know if we'd salvage it with the second coat or not.

I'm truly overjoyed to say that the second coat gave our spirits a tremendous lift. It looks perfectly beautiful. This second coat went on very fast too — no longer did the burlap drink up paint.

So...we're very pleased and happy. But I do want everyone to understand that it's a big job and an expensive job. You certainly want to be sure that you have the right color! I should explain here that the avocado green we'd expected to use came in a paint that we just could not use at all.

We settled for another brand and mixed the color ourselves — a very luminous, pale turquoise — practical-



Watching goldfish is a peaceful enough occupation on a winter afternoon when children are shut inside! Here are Juliana, Martin and Kristin absorbed in the big black ones that make such a striking sight.

ly a deep aquamarine. Against this color our dark furniture and scarlet drapes look lovely.

If you're genuinely interested in painting burlap in your own home, send me a self-addressed card and I'll give you details on the brand of paint we used and the exact colors we mixed to get the end result.

Another time-consuming job we tackled (oh dear, I don't know what *hasn't* been time-consuming on our decorating this winter!) was to fix up the beautiful old shutters that Dorothy gave to us over a year ago. These shutters are made by hand with the most wonderful craftsmanship, and the finished result is stunning, but it was a big job to remove all two-hundred slats, scrub them, remove old paint, repaint them and fit them back into the frames.

One set of shutters is hinged in the doorway between the living room and dining room. We used a soft biege color of flat paint, a biege with pale rose highlights (another color produced by mixing our own). Since these shutters move easily it is pleasant to have them adjusted in such a way that we can look through into the dining room while we are sitting in the living room. Today we are looking through to a pot of blooming daffodils in the east window.

There is one more set of shutters to tackle — these will go in the doorway between the dining room and kitchen — but we haven't yet had the energy to tackle them. My arm is still lame from our session with the first set.

All of the dining room chairs are done and until we can replace them with really good chairs at some time in the future, we're satisfied. Russell used a cinnamon brown plastic leather to upholster them and I believe he said that the staggering cost per chair came to something like \$1.58—including the ornamental brass tacks. We purchased this material from one of the big mail order companies since we couldn't find the color locally that we were after.

I must correct one note about the dining room. I told you that our new drapes would be of mustard gold. They're not. Our final purchase was a material of daffodil yellow, a genuine gold, really, with a lovely metallic thread woven through it. These drapes will not be lined for part of their beauty is the light filtering through them that makes the gold thread gleam.

Russell has one new walnut valance completed and when the second one is done I hope that somehow we can get a picture. This will be an almost impossible photographic assignment, but we can hope. We are still waiting for our carpeting (ordered a number of weeks ago) but surely it can't be too long now until that room is done.

We had hoped to tackle our upstairs on a complete remodeling project this winter, but everything took so long downstairs that we must wait now until January of 1954 to begin that arduous job. Right now I feel as if I'd put up with it the way it is forever before I'd go through another drawn-out session with ladders, paint buckets, saws, etc. (Anyone know what I mean?)

I have known busy weeks in my day, but the one just concluded heads the list for all time, I believe. All of my weeks are busy enough, but to the usual routine I added the huge job of sorting and testing cake recipes — piles and piles and piles of recipes. I lost track entirely of how many cakes we tested, but none of us will be able to look a cake in the eye for a spell!

During this cake testing week we were painting frantically in the living room, Juliana had her tenth birthday party (mostly concentrated in the kitchen where her six guests pulled taffy and made popcorn balls), we had our minds on getting mother's house cleaned up for their impending arrival, Howard was married in our home, and Juliana was confirmed. How is that for a week? Oh, I mustn't forget to add that it was also the week known as Kitchen-Klatter week, which means that I worked on this issue that you are now holding in your hands.

We Driftmiers are so happy to welcome Howard's wife, Mae, into our family. She has been our right-hand at the office for quite some time, so all the ins-and-outs of keeping Kitchen-Klatter arriving in your mail box are well known to her. We would like to have a picture of Howard and Mae to share with you next month, and also a picture of Donna Rae, Mae's daughter who will be sixteen in May. Juliana has admired Donna Rae for a long, long time and she is thrilled to have her for a new cousin. In fact, we are all very happy about this big event in our family. Only Donald, the youngest, remains a bachelor.

Before this last big flurry of activity that I mentioned above I actually got some sewing done, and next month I'd like to tell you about it. I don't know that I can pass on anything new in the line of trimming, etc., but at least I can catch up on what I've accomplished.

Its baby chick time and almost garden time. Do you suppose there will be time for a letter to us?—Lucile.

When we were young we had to wait for bread to cool. Now that we are getting along in years we have to take it out of the freezer and wait for it to thaw out!

LET'S DROP BY A MISSOURI FARM

By Doris Thomas West

Just a few days ago, I received a letter from a friend of mine who lives in a city quite some distance from my mailbox out here in the rural Midwest. She has never visited me and she was openly curious about my life here on a large Missouri farm.

One paragraph in her letter seemed to keep going through my mind long after I had folded her letter and placed it back in the envelope. It was simply this:

"You live on a farm, you have two small sons and consequently you must go through the same farm routine day in and day out. How do you manage the daily routine when chickens must be taken care of, a garden put in, housecleaning done, etc.? It's my impression that we're always busy, and when these extra jobs come along... well, how do you get it done?"

Yes, I live on a farm and a very busy farm it is, too! My husband and my father combine their efforts in the operation of my father's four hundred acres out here in north-central Missouri. We handle dairy cattle, beef cattle, hogs, sheep, poultry and raise several kinds of grain and corn. Our situation here on the farm can be found over and over again throughout the Midwest. My husband, myself and our two sons (Braddy just four and Gregory not quite two) live on one side of the farm; my father and mother have their home on another part of the farm.

By this time of year our alarm clock is ringing out at 4:30 every morning. At 5:00 o'clock my husband is enjoying a substantial breakfast of grapefruit, pancakes (the four seasons bring no change in his appetite for pancakes!), a big bowl of cereal and plenty of hot coffee. This is only the first breakfast of the morning because my two pint-sized farmers do not find it quite to their liking to arise so early. This gives me time to care for the layers in the hen house, give the baby chicks their morning attention and wash the milking machine. (Come Spring I take over this last chore night and morning in order for Gale to have more time in the field.)

By 7:00 the boys let me know in no mild voices that they are awake and "what's for breakfast — could we have some 'cakes' like Daddy?" While "Mommy" puts the bedrooms back to neat order, the boys finish their breakfast and the "ordeal" of the toothbrush and shirt buttons. Once the boys are starting their morning's play, I am back in the kitchen doing dishes and checking up on what we will be having at noontime.

Because there is always so much that has to be done in the morning, it has been my long-standing habit to give all of my morning time to the routine matters of the day. I can work outside in the afternoon with nothing of routine nature to bother my time. A house that can be put into neat order in early morning is always ready for the callers of the day. Come Spring I can always feel sure I



Margery, Oliver and Martin moved into this house on West street in Shenandoah when they sold their home in Essex. They have an apartment on the second floor.

won't have little hands to 'help' in the house — not with a warm sun shining and a big sandpile in the backyard!

Baby chicks and oat sowing can cause a good deal of friction at this time of year. When it is oat sowing time, I can be reasonably sure the masculine side of the house will not be within calling distance during the daylight hours. It has been our practice to plan for our chicks to arrive from the hatchery early in February. This means they will be big enough by gardening time not to require so much attention during the day. Any farm wife who raises a large flock of chickens, along with a large garden, will know very well what I mean on this score! Because we give our brooder house a thorough cleaning and disinfecting when we are through with it in the Fall, we are never faced with a big cleaning job on a cold February day. That alone is worth plenty!

We have a half-acre garden plot. I use every inch of that space to the best advantage and from that garden I have a well-filled cellar and two large compartments at our local cold storage plant. We order our garden seeds in January when we have plenty of time to thumb through the big catalogs. The four of us enjoy about everything you can grow in a Missouri garden! We plow our garden in the Fall and the first day the ground will work in the Spring, it is put in order for planting. We mark our rows with a corn planter. This insures neat, straight rows and also makes sure the rows are just the right distance apart for the cultivator. Cultivator or no cultivator, there's still a powerful lot of weeding to be done in a garden of that size. On evenings when we can have supper before dark, we spend the remaining daylight time weeding and doing any necessary hoeing.

The first of April will usually find me starting the housecleaning. May seems to be the month more suitable for this purpose, but at our house that is also the month I am very likely to have extra men to cook for. As anyone knows, you cannot very successfully combine preparation of large meals and housecleaning in one day.

I like to have the job done start to finish, windows and all, in two weeks — no more. When it takes longer than

that, I always feel like I could start right in and do it over. At least twice a year it is a pleasure to feel that every room in your home looks its best and all at the same time! I have a certain amount of jobs to do each day in finishing this one big job. What I don't get completed during the day, I finish at night — when at all possible. Varnishing and painting automatically work out best while four little hands are having a nap or are tucked in for the night.

Farming as we do, we just have to take time out for some pleasure once in a while. Picnic suppers at our nearby Pershing State Park (honoring the famous World War I General) are one of our very favorite pleasures. Every Sunday morning finds us, along with Mother and Dad, on our way to a little country church. With two small sons, I cannot spend too much time at club meetings; however, I do belong to one. It is made up entirely of farm women who are a part of this community the same as myself.

The busy canning season with the cooker on the stove almost day and night is a while off — the huge boxes of vegetables for cold storage are yet to be harvested. But I'm not worrying now — I know that somehow I'll manage and before I know it, we'll be opening up the fruits of our land!

(Continued from Page 6)

seems a perfect time to visit the resting place of those who are no longer with us. I am sure that we children always feel much closer to each other after we have returned from there.

Between 5:30 and 6:00 we sit down to our Easter dinner, and here again I carry on the tradition that mother started. Almost the entire meal has been prepared in advance, and I find that it takes very little time to serve the ham, scalloped potatoes, buttered corn, a relish plate, home-made bread and preserves and then the ice cream and cake.

When we were children our father always read the wonderful story of the Resurrection, but now my elder brother reads this. Then each of the children recites an Easter poem that he has learned especially for this occasion.

Now perhaps this doesn't sound like a particularly exciting day, but I can assure you that in many respects it is the most significant day of the year for us. I am grateful to my parents for making of Easter a day equally as important as Thanksgiving or Christmas in our family life, and it made me very happy when my own little girl, now seven, said to me last year as she got out the centerpiece we always use, "Oh, mother, when I'm grown up and married I'm going to have an Easter just like our!" — Mrs. A. L.,—Nebr.

UPPER ROOM

Sometimes the sufferings of Life Seem far too much for me to bear. It is then I seek a quiet place Shut out the world and say a prayer. And seldom do I then depart Without a more free, lighter heart.

—Phyllis Johnson Pasqualetti



JUST BETWEEN US

I believe that most people find this sort of a low ebb of the year when it comes to cooking. The foods that we've been preparing all winter long have become too old a story, and we definitely need to find new twists and take a little time to think of more attractive ways to serve what is essentially the same old thing.

I find that my ring molds come in mighty handy these days. Most dishes that we're accustomed to turning into casseroles take kindly to a ring mold, and just a difference in appearance seems to help.

Individual casseroles help too. Baked macaroni and cheese, for instance, doesn't seem quite so common place if it reaches the table in small casseroles rather than the too familiar large one.

And it's amazing what a difference sherbet glasses can make! Canned peaches, pears and apricots can reach and leave the table unmolested by silverware if they're put on once too often in the everyday sauce dishes. Try turning them into sherbet glasses and see what happens (at least you can hope!)

Applesauce as applesauce has no takers. It's regarded with more enthusiasm when served in a sherbet glass and sprinkled on top with a dusting of confectioner's sugar and cinnamon.

Some of the recipes in this issue have appeared before. I particularly recommend the Halibut souffle for those of you who are sick and tired of plain fried fish. And if you feel that you can never again look a bowl of buttered carrots in the eye, be brave and try the Carrot Souffle.

All families are different. Yours may be hostile to your efforts to gild the lily. But honestly, it's worth a try.—Lucile.

RHUBARB CREAM PIE

- 1 cup sugar
- Grated rind of 1 orange
- 3 Tbls. flour
- 2 1/2 cups stewed rhubarb
- 2 egg yolks, slightly beaten
- 1/3 cup orange juice
- 1 Tbls. butter
- 1 baked pie shell

Sift sugar and flour together. Add to rhubarb and cook slowly until thickened, stirring constantly. Stir into egg yolks and return to fire and cook 1 minute longer. Remove from heat, add grated orange rind, juice and butter. Cool. Pour into pastry shell (9 inch) and cover with meringue.

"Recipes Tested in the Kitchen - Klatter Kitchen"

By LEANNA and LUCILE

CARROT SOUFFLE

- 2 cups cooked carrots
- 1/4 cup strained honey
- 3 Tbls. cornstarch
- 4 Tbls. melted butter
- 1 tsp. salt
- 1 1/4 cups rich milk
- 3 eggs

Put the cooked carrots through a sieve. Stir in the salt, honey and milk in which the cornstarch has been dissolved. Then add the well-beaten eggs and lastly, the melted butter. Pour into a buttered casserole and bake approximately 45 minutes in a 400 degree oven.

HALIBUT SOUFFLE

5 or 6 portions of halibut

Sprinkle lightly with salt and pepper, place in a greased shallow baking pan and put about 2 inches from the broiler. Broil about 5 minutes. Then turn and broil another 5 minutes. Spread with a sauce made by combining the following ingredients.

- 2 beaten egg whites
- 1/2 cup mayonnaise
- 1/4 cup pickle relish
- 1/4 tsp. salt
- Dash of pepper

Fold egg whites into other ingredients. Spread over halibut and broil 3 to 5 minutes longer, or until sauce is puffed and browned. Watch very closely for it burns easily. Serve at once.

APPLE SAUCE MUFFINS

- 1/2 cup shortening
- 1/2 cup sugar
- 2 eggs
- 1 cup apple sauce
- 2 cups sifted flour
- 3 tsp. baking powder
- 1/2 tsp. salt

Cream shortening and sugar together, add eggs and beat well. Add apple sauce. Sift together flour, baking powder and salt and add, stirring only enough to mix in. Fill muffin tins two-thirds full and bake for 20 minutes in a 400 degree oven.

ABIGAIL'S SWEET POTATO CASSEROLE

Place a layer of cooked sweet potatoes in buttered casserole. Combine 1 cup of apple sauce with 1/4 cup brown sugar and 1/2 tsp. nutmeg and spread over them. Top with dots of butter and 2 Tbls. chopped nuts. Bake for about 20 minutes in a 375 degree oven. This is delicious served with Polish sausages.

1ST PRIZE SWEET CHOCOLATE CAKE

- 1 1/2 cups sugar
- 1/2 cup butter
- 3 eggs, separated
- 1 bar of German Sweet Chocolate
- 1 cup sour milk
- 2 cups sifted flour (1 cake flour, 1 all-purpose)
- 1 tsp. soda
- 1/2 tsp. cream of tartar
- Pinch of salt
- 1 tsp. Leanna's vanilla flavoring
- Few drops of Leanna's almond flavoring

Cream the sugar and shortening until light and fluffy. Add the 3 egg yolks and beat well. Melt the sweet chocolate and cool 3/4ths of it — remainder to be used in icing. Add melted chocolate to the first mixture. Sift together the flour, baking soda, cream of tartar and salt. Add dry ingredients alternately to the first mixture with the sour milk. Lastly fold in the stiffly beaten egg whites to which the flavorings have been added.

Bake in greased cake pans in a 350 degree oven for about 25 minutes. We felt that in the future we would use 3 9-inch layer pans for this rather than the 2 square pans that we first used — it makes a big, delicious cake. Don't expect a really dark or red chocolate cake, Mrs. Hula says, for this cake is a light colored chocolate, very mild flavored and delicious. People who do not care for chocolate cake (and there are such people!) will enjoy this. Be sure to use the German Sweet Chocolate that can be found in most stores. Ice with confectioners sugar icing (butter, sugar, cream, to which melted chocolate has been added.)

Our check for \$25.00 went to Mrs. Will Hula, RFD 1, Blue Rapids, Kansas.

TAMALE LOAF

- 1 No. 2 can of yellow corn
- 1 No. 1 can of tomatoes
- 1 1/3 cups of yellow corn meal
- 2 tsp. salt
- 1/8 tsp. pepper
- 1 Tbls. butter
- 1 small onion, finely chopped
- 1 medium-sized green pepper, finely chopped
- 2 cups of grated American cheese
- 2 eggs, beaten
- 3/4 cup of milk
- 2 Tbls. dried bread crumbs

Mix together the corn, tomatoes, corn meal and seasoning. Melt the butter, add the onion and green pepper and cook for 10 minutes. Add to the corn mixture. Stir in the cheese, then the eggs, and the milk. Sprinkle crumbs in the bottom of a buttered baking dish and then turn in the mixture. Set in a pan containing one inch of hot water and bake in a 350 degree oven until firm in the center — about 1 1/2 hours. Unmold on a platter and serve with cream sauce.

An excellent Lenten dish because it does not call for the meat that is usually found in a Tamale loaf.

ENGLISH TOFFEE PUDDING

(We understand that this recipe has many different names, but to our family it will always be "Mae's Pudding" because she first shared a wonderful dish with us. And just to bring you up to last minute news, "Mae" is Mrs. Howard Driftmier.)

- 2 cups powdered sugar
- 1 rounded tsp. cocoa
- 1/2 cup butter
- 1 tsp. Leanna's vanilla
- 2 egg yolks
- 1 cup chopped nut meats
- 2 egg whites

Mix together the sugar, cocoa, butter, vanilla and egg yolks. Add nut meats after other ingredients have been well blended. Beat 2 egg whites until stiff and add to mixture — be sure that every bit is mixed in. Crush a half-box of vanilla wafers and line a buttered 8x8 square glass baking dish with half of the crumbs. Turn mixture into this and then add remaining crumbs, patting them down lightly. This can be served with whipped cream, but we think it's amply rich without the cream.

BAKED TUNA FISH AND EGGS

- 1 7 oz. can of tuna fish
- 4 eggs, hard-boiled and sliced crosswise
- 2 Tbls. butter
- 2 1/2 Tbls. flour
- 1 1/2 cupfuls of milk
- 1 tsp. salt
- Dash of pepper
- 2 Tbls. fine dried bread crumbs

Melt the butter, add the flour, and stir until smooth and blended. Pour in the milk gradually and stir until it begins to thicken. Reduce fire and continue cooking, stirring constantly, for about 5 minutes. Drain the tuna fish and break into flakes. Add to the cream sauce with the eggs and seasoning and mix lightly together. Turn into a buttered 7-inch baking dish, sprinkle with crumbs, dot with butter, and bake in a 400 degree oven for 25 minutes.

SWEET POTATO AND SAUSAGE CASSEROLE

- 1 1/2 lbs. of sweet potatoes (about 5)
- 1/2 lb. link sausages
- 3/4 cupful of milk
- 2 Tbls. butter
- 1/2 tsp. salt

Boil sweet potatoes in their jackets until tender. Fry sausages slowly and when done, cut in thin slices crosswise. Combine milk and butter and heat. Peel the potatoes and press through a strainer or ricer. Add the hot milk and salt and beat until creamy. Lightly mix in the sausages. Turn into a buttered casserole and bake for 30 minutes. If you have time, pour a little melted butter over the top and brown in the broiler.

This is a very good dish and serves two practical purposes. You can make 1/2 lb. of link sausages go a long way, and by this time of the year we're inclined to be tired of sweet potatoes baked and candied.

SUNSHINE SALAD

- 1 Tbls. plain gelatin
- 1/4 cup cold water
- 1 cup hot pineapple syrup
- 1/2 cup orange juice
- 1/4 cup mild vinegar
- 1/4 tsp. salt
- 1 cup grated raw carrots
- 1 cup diced orange segments
- 1 1/2 cups diced pineapple

Soak gelatin in cold water. Then add to hot pineapple syrup and stir until dissolved. Add remaining ingredients as soon as syrup-gelatin mixture has cooled, and turn into mold. Very refreshing.

CEREAL CANDY

- 5 cups corn flakes
- 3 cups rice krispies
- 1/2 lb. salted peanuts
- 1/2 lb. cocoanut
- 1 cup sugar
- 1 cup thin cream
- 1 cup white or dark corn syrup
- 1 tsp. vanilla

Mix the cereal, peanuts and cocoanut together in a very large mixing bowl. Combine sugar, cream, syrup and boil to the hard ball stage. Then add the vanilla. Pour this mixture over the first ingredients. Mix and flatten out in a large greased pan. Cool and cut.

This is surprisingly delicious and makes a nice candy to serve for evenings around the TV.

MINTED PEARS

- 1 No. 2 1/2 can of pears
- Pear syrup, plus water, to make 2 cups
- 2 Tbls. lemon juice
- 1/2 cup sugar
- 1/4 tsp. peppermint extract
- 4 drops green food coloring

Drain pears. Put syrup in pan with lemon juice, sugar, peppermint and food coloring. Simmer uncovered for 10 minutes. Cool. Put pears in large flat dish. Pour syrup over them and store in refrigerator. Turn frequently so color will be even. Drain before serving. Fill center with cream cheese, if wished. Serve on crisp lettuce.

CHEESE-RICE CROQUETTES

- 1/4 cup butter
- 1/3 cup flour
- 1 cup milk
- 1 tsp. salt
- 1/4 tsp. paprika
- Dash of pepper

Make thick white sauce from above ingredients. This will be a very thick sauce.

- Add:
- 1 cup grated pimiento cheese

Stir until melted. Cool and mix with 2 cups of cooked rice. Shape into croquettes, roll in fine, dry bread crumbs; dip in 1 slightly beaten egg that has been diluted with 2 Tbls. cold water. Roll again in crumbs and fry until brown in deep, hot fat (380 degrees). Makes 10 to 12 croquettes.

ABIGAIL'S VEAL LOAF

- 1 1/2 lbs. ground veal
- 1/2 lb. ground pork
- 1/2 cup dry, fine bread crumbs
- 1/2 cup rich milk
- 2 tsp. salt
- 2 eggs
- 1 tsp. celery salt
- 2 Tbls. lemon juice
- 1/4 tsp. pepper
- 2 slices diced, uncooked bacon

Mix ground meats with remaining ingredients except bacon. Shape into loaf. Sprinkle the diced bacon on top. Bake in a 350 degree oven for about 1 hour.

This is the best veal loaf that members of our family have ever eaten.

RHUBARB ROSY SWIRLS

Dice nice rosy red rhubarb quite fine to make 3 cups. Make biscuit dough by combining:

- 2 1/4 cups flour
- 4 tsp. baking powder
- 1/2 tsp. salt
- 2/3 cup milk
- 1/3 cup rich cream

Sift together the flour, baking powder and salt. Then add milk and cream gradually to make a stiff batter. Turn out on floured board and knead lightly; then roll 1/4 inch thick. Arrange rhubarb over it. Roll as for a jelly roll and cut in 1 1/2 inch slices.

Make a thin syrup by combining 1 1/2 cups of sugar and 1 1/4 cups water and pour in baking dish. Arrange rhubarb rolls (or swirls) in the syrup side by side. Sprinkle with sugar and bake in hot oven until nicely browned. Serve warm with cream.

This recipe was sent by Mabel Nair Brown who says, "I sometimes add a few drops of red food coloring to the syrup to tint it a delicate pink."

BOILED DRESSING WITH 7 YOLKS FROM ANNIVERSARY CAKE

- 6 Tbls. white cider vinegar
- 3 Tbls. tarragon vinegar
- 1/4 cup sugar
- 1 tsp. celery seed
- 1/2 tsp. dry mustard
- 6 Tbls. salad oil or melted butter
- 3/4 cup (1 small can) evaporated milk

Combine all ingredients and cook in double boiler until thick. Beat with rotary beater to make it smooth and creamy. If you want to serve this with ham, you can increase the mustard to 1 tsp.

SAUERKRAUT CASSEROLE

Spread layer of kraut in bottom of buttered casserole. Add a layer of raw potatoes sliced thin. Brown pork chops (enough for family) lightly and put on top of the potatoes. Cover tightly and bake for approximately 45 minutes at 350 degrees, or until potatoes are done and meat is tender. Uncover and rebrown chops.

A man seldom thinks with more earnestness of anything than he does of his dinner.—Samuel Johnson

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Russell snapped Dorothy's picture as she started writing this letter to you.



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A LETTER FROM DOROTHY

Dear Friends:

Another month has rolled around and time for another letter to you.

Today finds me writing my letter at Lucile's desk and on her typewriter. A very dear friend of mine, Dessa Nelson, was leaving for her home in Washington, D. C. this week-end, so Kristin and I came down to spend a few days and have a last visit with Dessa and her mother before they left. We are in hopes that the folks will get home before we leave so that we can hear all about their trip before we have to go back to Lucas.

Frank has been busy this past month working in the timber. If the new road past our house gets under way this summer it means that all of our fences will have to be moved, and as long as this has to be done anyway, Frank wants to put in all new posts. So of course this means making several hundred posts. Every few days I go out with him and am continually surprised at how fast the piles grow. It looks to me as if he has enough right now, but he says I have no conception of how many it is going to take and I know he is absolutely right.

This winter has gone so fast for us, I suppose because we have had so much nice weather that it just doesn't seem possible the first of March is already here and it won't be long until the men are back in the fields again. Of course we had one of our worst blizzards of the year just yesterday and there are now several inches of snow on the ground, but at this time of year when the sun does shine it really has some kick to it, and all of this snow could go off in a single day.

I am enjoying tremendously being at home all of the time, and am anticipating the Spring field work. I just love to be out working with Frank and since I started teaching in 1949 I have been able to do very little of this.

I have attended two parties at school this month. I made big valentine cookies using my favorite sugar cookie recipe, (the one in my December Kitchen-Klatter letter) and decorated them, and took them to the valentine party. Marie Curtis, the teacher at our school, always lets the children take charge of the games. We have a very small enrollment, so each child gets to choose a game to play and if it happens to be a new game that they have never played before, his description of the game must be clear enough that every child will understand it, which I think is very good experience, especially for the younger children.

The other party was a surprise birthday party for the teacher. This party was all planned by the children, and I was amazed that they had been able to keep it a secret from Mrs. Curtis. When we walked in at 3:30 with a birthday cake and fruit salad, singing Happy Birthday, she was really and truly surprised.

This is the month for moving on the farms, and many of you will have some changes in your neighborhood. Our community will remain the same this year. One family moved, but they moved on to another farm in the same district so we are not losing them.

We have one vacant house in our neighborhood and we certainly wish that some nice family with several children would move in there so we could keep our little school open another year. Unless this happens it looks as if this has been the last year for little Plympton school, and the first time it has been closed since it was built many, many years ago. It would be interesting to know just how many children have graduated from the eighth grade from Plympton through the years.

In the past few years there have been many hot discussions and arguments for and against the one-room rural school, and I, for one, can see the good and the bad points for each side. However, Frank and I have been more than pleased with the progress that Kristin has made in her first five years of school, all of which have been spent in a one-room school, and we have hated to see the day come

(Continued on Next Page)



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Dorothy's Letter Cont'd

when our little school would be closed. Well, maybe I am being premature in stating that Plympton will be closed after this year because there have been other years since Kristin started to school when we have been sure it wouldn't open in the fall and by the time school started we had enough children to open. Maybe someone will move into this one empty house and save it for another year. We hope so.

I have tried out a few new cooky recipes recently, and I am going to give you the one this month that Kristin has liked the best so far. Kristin is very proud of the fact that she is part Swedish and is always especially interested in anything concerning Sweden or Swedish cooking. I waited to make these cookies until she had come home from school so that she could help me because she loves to cook. When I told her we were trying out a Swedish cooky recipe I believe she liked them before she had ever tasted them, but they were delicious and I think you will like them too.

SAND TARTS

- 1/2 cup butter
- 1 cup sugar
- 2 egg yolks (beaten lightly)
- 1 t. vanilla
- 1 1/2 cups flour
- 1 t. baking powder
- 1/2 t. salt

Cream the butter. Add the sugar, egg yolks, milk and vanilla. Beat this mixture until light. Sift together the flour, baking powder and salt, add to the first mixture and blend well. Chill for several hours. Roll dough very thin and cut with 3-inch star cookie cutter. Place on buttered baking sheets and put a split blanched almond on each cookie. (I didn't have any almonds in the house so I used a half pecan). Brush with unbeaten egg whites, then sprinkle with mixture of 1 tablespoon sugar and 1/4 teaspoon cinnamon. Bake in moderate oven, 375 degrees, for ten minutes.

Lucile has some typing to do and needs her typewriter now, so I'll say goodbye for this month

Sincerely, Dorothy

CAKE CONTEST

1. What cake would a sculptor use? Marble cake; 2. What cake do monkeys like? Coconut cake; 3. What cake is grown in water? Sponge cake; 4. What cake is profane? Devil's cake; 5. What cake is heavenly? Angel cake; 6. What cake is a lover's cake? Wedding cake; 7. What cake is a pugilist's cake? Pound cake; 8. What cake is an idler's cake? Loaf cake; 9. What cake is the sweetest cake? Honey cake; 10. What cake is a dress-maker's cake? Chiffon cake.

Have you learned lessons only of those who admired you, and were tender with you and stood aside for you? Have you not learned great lessons from those who rejected you, and braced themselves against you? Or disputed the passage with you?—Walt Whitman.



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SPRING HOLDS THE KEY

Today I went adventuring upon
The hills of home,
That begged of me to fling
My cares away, and listen to the song
Of feathered choirs;
And brooks that lilt and sing.
The wild flowers looked at me
As if to say,
Where have you been,
Why have you stayed away?
For Spring-tide is of God
And holds the key
To beauty's door, and immortality.
—Delphia M. Stubbs

A SNIFF IN TIME

By Myrtle Felkner

"It's just no use," sighed the Easter Bunny regretfully as he sank into his favorite overstuffed chair. "I'm a failure as an Easter Bunny. Some other white rabbit will have to take over the job."

Mrs. Bunny stopped kneading the biscuits and viewed her husband with alarm.

"What is wrong with you?" she asked. "You know that you love to deliver the Easter eggs. You would be the most unhappy bunny in the world if you couldn't do it."

"That's just it," explained the Easter Bunny. "That's why I'm so miserable; I can't do it."

Mrs. Bunny was becoming exasperated. "Of course you can! You are as spry as you ever were. You can outjump, outrun and outwit any dog in the County. Of course you can deliver the eggs!"

The Easter Bunny sighed. This would take a *whole lot* of explaining, he could see that.

"The trouble is," he began, "I have been coloring the eggs for several weeks, and making the chocolate rabbits, and decorating the chocolate chickens. It has been quite a strain."

Mrs. Bunny eyed the Easter Bunny suspiciously. "Surely you can't mean you're too tired to go? My dear, I am beginning to think you are lazy."

"Not at all!" protested the Easter Bunny. "The trouble lies with my eyes. I have colored so many eggs that I have gone color blind. I can't tell a red egg from a purple one."

"A mighty poor excuse, now that the coloring is all done," sniffed his wife. "What difference does that make?"

The Easter Bunny was beginning to think he would never be able to explain the situation. He tried just once more.

"Since I can't see what eggs I am leaving, perhaps I will make a colossal mistake and leave eggs all alike in someone's nest. Imagine some boy or girl finding a dozen red eggs, or a dozen blue eggs, or a dozen green eggs, instead of a dozen *assorted* ones!"

"My, that is a problem," agreed Mrs. Bunny, now that she understood. "I'll call Doc Possum. Perhaps he can cure your eyestrain by tomorrow."

But Doc Possum only shook his head. "Only time and rest can cure this Bunny," he said. "I'm afraid there is nothing I can do by Easter morning." He shook his head sadly and went away.

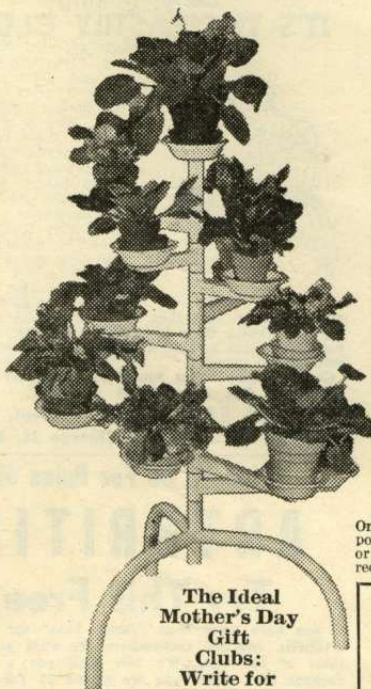
The Easter Bunny was certainly a sad rabbit. There seemed to be nothing to do but call in a substitute carrier.

Mrs. Bunny called her three young nephews.

"We will divide the eggs into three portions," she explained, "and you may each deliver a pile of the eggs for your Uncle Easter Bunny."

Such fun! The nephews went to work, singing and sorting the eggs into the proper piles. Mrs. Bunny went to work, too, preparing an ex-

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tra-delicious luncheon for the little bunnies. There was a carrot salad, great portions of fresh lettuce leaves, and big mugs of peppermint tea. When the luncheon was ready, she called the Easter Bunny to help her carry it to the bunnies.

But alas, the Easter Bunny couldn't see where he was going and fell over a pile of lovely green eggs. The peppermint tea upset and spilled over the entire pile.

"Oh dear! Oh, dear!" moaned the Easter Bunny. "Now I have ruined the eggs. I am nothing but a failure."

"The eggs are all right," soothed his wife.

"As a matter of fact," said one little bunny with a sniff, "they smell simply delicious. Imagine, green peppermint eggs!"

Mrs. Bunny jumped up in excitement.

"What a wonderful idea!" she exclaimed. "We will flavor *all* the green eggs with peppermint, all the *grey* eggs with maple, and all the *red* eggs with strawberry. Then you can *smell* what color the eggs are and will be able to deliver them yourself."

"The black eggs can be licorice!" cried one little bunny.

"The white ones can be vanilla," said the second.

"And the chocolate ones are *already* flavored!" exclaimed the third.

The bunnies went right to work, and when they had finished, you could smell every Easter egg. The Easter Bunny hopped from basket to basket, sniffing happily at each. Sure enough, he could name the color of *every* egg.

If you should see an extra-big white bunny this Easter, carrying an extra-big basket and looking *extra*-happy, you may be pretty sure that it is the Easter Bunny, sniffing for *exactly* the right eggs to leave at your house.

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ALPHABET FUN

By Linda Schlomann

What letter is: 1. An insect? (B); 2. A large body of water? (C); 3. A slangy letter? (G); 4. A bird? (J); 5. Part of a house? (L); 6. A debt? (O); 7. A vegetable that rolls off the knife? (P); 8. A clue? (Q); 9. A drink? (T); 10. The letter you love best? (U); 11. A sheep? (U); 12. What green apples do to you? (W); 13. A question? (Y).

1. Girl's name? MLE (Emily); 2. Girl's name? LC (Elsie); 3. Girl's name? KT (Katy); 4. Pretty girl? QT (Cutie); 5. To view? C (see); 6. Part of body? I (eye); 7. Explosive? TNT; 8. State of Joy? XTC (ecstasy); 9. Tent? TP (teepee); 10. Number? AT (80); 11. Foe? NME (enemy); 12. Image? FEG (effigy); 13. Poorly dressed? CD (seedy); 14. Not difficult? EZ (easy); 15. Jealousy? NV (envy); 16. Composition? SA (essay); 17. Surpass? XL (excell); 18. Creeping vine? IV (ivy).

SPRING GARDEN HINTS

First, plant five rows of peas: Patience, preparedness, promptness, Perseverance and perceptiveness.

Then five rows of lettuce: Let us be faithful to duty, Let us be unselfish, Let us be true to our obligations, Let us obey rules and regulations, Let us love one another.

Next to the lettuce plant three rows of squash:

Squash gossip, Squash criticism, Squash indifference.

No garden is complete without turnips:

Turn up for the meeting, Turn up with a smile and a kind word, Turn up with new ideas, Turn up with determination to make everything count for something good and worthwhile.

Frederick's Letter Cont'd

more destructive of happiness, more poisonous to the mind, more devastating to the human nervous system, more cruel in its effects upon our vital organs, and more stupid and mentally unbalanced than the sin of submitting to the temptation to take revenge against another for some real or imaginary hurt to our pride, our persons, or our property. This seeking of revenge is actually a form of insanity, and it is one of the first things for which a psychiatrist searches in a mental examination. There is nothing more contrary to the Christian spirit than the idea of clouding one's peace of mind with plans for the hurting of another. It is perfectly natural for a dog to seek revenge, or for a primitive savage to seek revenge, but when a Christian seeks revenge it is another story, and one which more often than not has a sad ending. I think that it is perfectly natural for us to be tempted to seek revenge, but it is certainly contrary to our Christian nature to submit to the temptation."

Sincerely, Frederick

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ENJOY COOKING cabbage, onions, beans the new way with Pyoten, a pure food-product. Eliminates distressing after effects. Also tenderizes meats. Trial package 35¢, large package \$1.10. Postpaid. Currency or money order. Lewis and Lewis Company, Rogers Mesa, Hotchkiss, Colo.

NYLON CORSAGES. All kinds. State kind and choice of color. \$1 each. Earrings 50¢. Hazel Dorrell, Winterset, Iowa.

MOTHERS DAY GIFT—Mammy doll toaster covers 16 in. tall. Completely dressed, dainty apron, earrings and eute! Made to match your kitchen. Red, yellow or green. \$2.50 or two for \$4.50. Novelty Shop, Ulisses, Nebr.

SEWING EXPERIENCED. Dresses \$1.50. Childs \$1. Rugs woven \$1.10 yr. Sale; Rugs \$2.50. Pillowcases \$4. Rowena Winters, 4815-55, Des Moines, Iowa.

BEGONIAS, houseplant slips rooted, labeled, ten different \$2. Postpaid. Margaret Winkler, Rt. 2, Hudsonville, Michigan.

HYPONEX—best plant food for African Violets. Use 1 level teaspoon to one gal. of water. Soak Tuberous Begonias overnight before planting. Use solution in planting perennials, all plants and shrubs. 10¢ postpaid. Pansy Barnes, Shenandoah, Iowa.

GIVE MOTHER A WHITE LINEN HANKIE with tatted edge and corner. Assorted colors. \$1. Iva McReynolds, Chilhowee, Missouri.

FOR SALE—CHINCHILLAS. PEDIGREED AND REGISTERED. Breeding stock. Young Mated Pairs. Proven Breeders, Bred Pairs. Reasonable prices. Address C. T. McKenney, Pisgah, Iowa.

PHONOGRAPH RECORDS. Latest hits. 5 for \$1. Slightly used. Send for free list. Maureen Loots, Carroll, Iowa.

RED ROSEBUD BEGONIAS and blue violet. 50¢ each. 8 house plants \$1. Print aprons \$1. Mrs. Henry Scheffler, Rt. 4, Harlan, Iowa.

CROCHETED OR KNIT CRO-SHEEN owl potholders. 50¢. 13 in. Sunbust dolly \$1. 8x12 Apple Blossom dolly \$1.35. Kathleen Yates, Queen City, Missouri.

ATTENTION LADIES! Sewing and Barber Scissors Sharpened — 40¢ ea. p.p. Satisfaction guaranteed.—Ideal Novelty Co., 903 Church St., Shenandoah, Iowa.

BEAUTIFUL NEW 14" DAISY CENTER RUFFLED DOILIES. White with yellow. \$3. 11" Irish Rose Doilies, 13" round or 18" 8-point ruffled doilies. Any color. \$2 each. Satisfaction guaranteed. Dorothy Briney, Liscomb, Iowa.

PLAIN AND FANCY APRONS. Prints—Utility and half style. 75¢ to \$1.50. Or, gandy—lace trimmed. \$1 to \$2.50. Discount on half-dozen or larger orders. Good material, neat, clean, and well made. Write for more information. Satisfaction guaranteed. Gough Sisters, Palmer, Iowa.

BRIDES: Wedding cards as low as \$7.50 per 100. Send for samples. Free Gift. Midwest Printing, Sioux Center, Iowa.

WANTED: All kinds sewing. Send garment that fits well and picture how garment should be made or measurements and pattern. Mrs. Emil Obr, Tyndall, South Dakota.

BEAUTIFUL HANDPAINTED PILLOW-CASES \$3. Tea Towels, fruit, birds, sun-bonnet girl designs. 60¢ each. Sample of painting 25¢. Refundable on first order. Guaranteed. Neva Will, Hunter, Kansas.

SPECIALS FOR EASTER Taffeta Ascot Scarfs \$1. Mens Satin Ties \$2. Lue, 2903 So. 16th, Omaha, Nebr.

OLD BEADS WANTED, colorful and larger beads preferred, also antique jewelry. Send for estimate to—Kathryn A. Ross, Box 78, Shenandoah, Iowa.

BEAUTIFY YOUR HOME. All about how to make house plants out of any bush or tree. You must be satisfied or your money back by return mail. \$1 complete. Mrs. Joy Gautier, 832 East Las Animas, Colorado Springs, Colorado.

"CASH PAID FOR OLD GOLD." Mail old jewelry, watch cases, optical scraps, dental gold—for prompt estimate to: Kathryn A. Ross, Box 78, Shenandoah, Iowa.

LOVELY PRINT HALF-APRONS \$1.00; 2 for \$1.85. Magdalen Altman, Livermore, Iowa.

HIDE — ENDS MICE AND ROACHES. Amazing new scientific discovery! Safe. Simple Dust "HIDE" in runways, Runs 'em away. Keeps 'em away. \$1.00 per package postpaid. Money back guarantee. Write for free booklet. HIDE, 55 - 9th Street, Leon, Iowa.

DAINTY, HANDMADE, batiste infant to 1 year dresses. \$3. Yellow, pink, blue, white. Thelma Cavender, Callao, Missouri.

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CROCHETED HAIRPIN OR TATTING pillow slip edgings. 42 in. \$1 pair. White, solid, variegated color, beauties. Mrs. Edna Sutterfield, Craig, Missouri.

NEW MIRACLE APRON on detachable snug fitting plastic hoop. No strings. Print or dimity. Small, medium, large \$1.75. Extra apron to fit hoop. \$1.10. Thelma Wagner, Hampton, Iowa.

DRUGLESS ROAD TO PERFECT HEALTH. 250 pages. \$1. King Service, Box 2693, Tampa, Florida.

COLORFUL MEXICAN APPLIQUED HALF APRONS \$2.50. R. Kiehl, 2917 Fourth N. W. Canton, Ohio.

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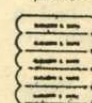
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CASH FOR FEATHER BEDS. New and old feathers—goose or duck—wanted right now! For TOP PRICE and complete shipping instructions with free tags, mail small sample of your feathers in ordinary envelope to: Northwestern Feather Co., Dept. 6, 212 Scribner NW., Grand Rapids 4, Mich. (We return your ticking if desired).

GOOD NEIGHBORS

By Gertrude Hayzlett

Share your Easter joy with some of these shutins. Sharing doubles your own pleasure.

Many of you remember William J. Jones. He is a World War I veteran who has spent most of the time since that war in one hospital or another. Recently he was sent home from the last of them. He is not able to stand more operations. And his mother is very, very ill. His birthday is March 25. Address 899 Market St., Kingston, Pa.

Miss Gladys Campbell, 7051 Hamilton Ave., Pittsburgh 8, Pa., has been bedfast for 44 years. She loves to get mail.

Miss Frances Roe, 996 Burgess St., St. Paul 3, Minn., was 56 last November. She has been handicapped since she had polio at an early age. She does fancywork for sale and needs odds and ends of yarn and embroidery thread. Mail means a lot to her.

Mrs. Helen B. Kneiper, 11 Marwell St., Albany 9, N. Y., has been shutin many years with arthritis. She would like to hear from you.

Agnes Geiger, Box 72, Jordan, Minn., was so happy over the mail you sent her since her name was given in December. She had polio in 1920 and has been in a wheel chair ever since. She lives alone, although since she was so sick last fall and in the hospital for some time, she has had a woman come in each day to help her a little while.

Mrs. Chas. Niss, Rt. 3, Pierz, Minn., fears she is losing her sight. She cannot see to write or to read much. Send a pretty card. She has been a shutin for many years.

Miss Edna Jensen, 607 E. Third St., Superior, Nebr., has had arthritis since 1940 and has been in wheel chair for several years. She collects view cards and does many kinds of handwork.

Mrs. Fred Deffke, 134 Trier St., Brillion, Wisc., is another arthritic. She is unable to walk and has to stay in bed most of the time. She is alone days while her husband is at work. She loves to get mail and her hands are improving enough so she can write a little at a time. Do write to her.

Mrs. Gustaf H. Anderson, 95 W. Boylston St., Worcester 5, Mass., is sick a great deal and seldom able to get out doors. She would like some pals.

Do you want some extra nice tatting made — and help a shutin at the same time? Write Sylvia A. Thompson, Dana, Ind., and tell her what you want, and ask her price for making it.

Please send a cheery card to Edward Gillette, 2511 N. 19 St., Philadelphia 32, Pa. He is 84, bedfast, and suffering a great deal.

Ruth Green, c/o Mrs. Sophie Green, Albion, Nebr., is a little shutin girl. She seldom gets out and would like letters.

Miss Mable Shepler, Cando, N. Dak., has been bedfast a long time. Do write to her.

ENJOY THE FINEST!

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LUCILE'S
WHITE CAKE

½ cup butter	1½ cups sugar
1 cup water	2¼ cups cake flour
2 tsp. baking powder	1/8 teaspoon salt
4 egg whites	1 tsp. Kitchen-Klatter Vanilla

Cream together butter and sugar until it is like whipped cream. Sift together flour, baking powder and salt. Now add a small amount to the first mixture. Then add small amount of water, and continue until all of flour and water has been added. Lastly, fold in stiffly-beaten egg whites to which vanilla has been added. Turn into two greased and floured 8-inch cake pans and bake for approximately 30 minutes in a 350 degree oven. This makes a beautifully-textured, delicately and deliciously-flavored white cake.

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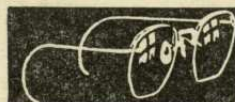
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Slightly wedge-shaped in construction and made in two sizes, it can be used either as a back rest or seat cushion. Every motorist should carry one for that extra comfort on either long or short trips.

Large size—24" long x 15" high—Postpaid \$4.00
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