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# Kitchen-Klatter

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## Magazine

SHENANDOAH, IOWA

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—Photo by Verness.

MISS JOSIE PRANNERBECKER  
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LETTER FROM LEANNA

## KITCHEN-KLATTER MAGAZINE

*"More Than Just Paper And Ink"*

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Dear Friends:

Tonight I am sitting at my old desk back in the little office with both doors closed to muffle the sound of much coming and going. We are leaving early tomorrow morning for California, and there is still a great deal to be done tonight before we go to bed. I told Mart that he could go ahead and load the car while I sat down to have this visit with you friends.

Those of you who've known us through the years are well aware of the fact that under ordinary circumstances we wouldn't be leaving for California in June. This is not a vacation of any kind — I am going to see my sister, Susan Conrad, who needs me very badly at this time.

If you read Kitchen-Klatter during the past winter you may recall that Sue went to California on January 6th to spend some time with her two daughters, Mary Conrad Lombard and Frances Conrad Herndon. She had several very happy months with Mary's family in Redlands, plus occasional visits with Frances and her family in San Bernardino and Louise Fischer Alexander (our niece) in Claremont. However, in spite of fine medical care her health didn't improve as we had hoped it would, and now she is hospitalized and lonesome for one of her sisters.

It seems that I am better able to go at this time than Jessie or Martha, so tomorrow morning we will drive away with Oliver Strom, Margery's husband, at the wheel. Because of my inability to drive or to get myself in and out of the car alone it doesn't seem sensible to Mart and me to travel across those long, uninhabited desert stretches without a third person in the car. We never feel this way when we drive East for there are so many towns and villages that a person is never very far from help, but across the West it is a different story and we promised our children two years ago that we wouldn't tackle that stretch again just by ourselves.

As I write this I cannot tell you how long we will be gone — it all depends upon what we find when we arrive in Redlands. Mart expects to go down to Los Angeles and see his brother, Harry Driftmier, while we are in California, and of course we'll want to visit Louise Alexander and her family in Claremont. It's possible that we'll even see Fred Fischer on the drive to visit Louise, for he expects

to go out in early July. Now that Fred is alone he wants to visit each of his three daughters once a year; it isn't much of a problem to get to Iowa City to see Gretchen, but it's another story to see Mary in New Jersey and Louise in California.

One of the nicest experiences I've ever had was the dinner in my honor given at the Congregational church not long ago. Following the morning service we all went to the most wonderful assortment of food imaginable.

A long table had been set for members of our family, and I must say that we made quite a crowd! The only ones missing were Frederick and his family, Donald and Mary Beth, Frank and Russell — Russell was in town but couldn't very well get out of a hospital bed to attend a dinner. In addition to our own immediate family we also had with us Fred Fischer, Bertha Field and sister Martha.

Our minister, the Reverend Morris Lotte, gave a most inspiring talk, and then Greta Bellamy, who has served our church faithfully through many, many years as organist and choir director, sang a Mother's Day solo. Following this, Juliana presented me with a beautiful edition of the Bible, a gift from our church. All in all, it was a most heart-warming occasion, one that I thoroughly appreciated.

It was a disappointment to me not to be able to attend a meeting in Warrensburg, Mo., when all of the State Mothers from our Midwestern states planned to gather together for two days of activity. We had made all of our arrangements to go when word came that we must make this trip to California. I'm sure that I would have found it very stimulating to meet these other State Mothers and to hear about all the work of the National Foundation, but no one could deny the fact that a sister's need takes precedence over all other considerations.

Little Clark grows more lovable with every day that passes. He is so wonderfully good-natured and contented that even the best of our other babies in the family seem to have been very demanding by comparison. Abigail brings him to stay with me when she has shopping to do, and I have yet to hear him fuss and cry. He plays happily with toys for long stretches in his jumper-chair, eats everything without protest, and sleeps the clock around at night.

I was amused the other day when

Emily told me that everyone in the neighborhood had been in to see their new baby except one woman who is in her nineties and naturally doesn't make many calls. "I told her," Emily said, "that if she didn't get over to our house right way, Clark would be out playing ball with the other kids."

Our Shenandoah schools have just been dismissed — the only time they have run up into June, I think. If we had had a normally warm month of May it would have seemed to the children that school had been going on forever, but since it was cold and dark during the final two weeks and coats had to be worn every day, it made a big difference.

Martin is learning to ride a big bicycle and feels very grown up. He expects to visit Kristin on the farm before long and he's old enough now to have a fine time. Since his birthday falls in July he felt badly that he couldn't treat the first graders whose birthdays had taken place during the school year, so during the last week of school his father went down town and bought "treats" and delivered them.

When school opens in September Martin will be in the second grade, Emily will be in the first grade (both of them at Central school not very far from us) and Juliana will leave Central and go down to the Church Street school which is practically in the business district. It was formerly our Junior High school, but now handles the sixth grades from all over town, plus one or two primary grades from schools that are overly crowded.

We had hoped to drive up and visit Dorothy long before this, but there has been so much rain and their dirt road is such a problem that we simply haven't had the chance. I note in Dorothy's letter that after this summer we won't need to worry about the weather for we'll have some type of hard-surfaced road right from our own door to her door.

I am writing my own letter several days after Lucile wrote hers, so I'll tell you that Juliana is now off on her own first big adventure. She is in Phoenix, Arizona visiting her very dear friend, Kathy Bunch. Those of you who've been here to see me will probably recall the big brick house directly across the street from us — Dr. Bunch and his family lived there until they moved to Phoenix about two years ago. Kathy and Juliana were very dear friends and missed each other sadly when they had to be separated. Mrs. Bunch came back here on an emergency call and wanted to take Juliana back with her to visit Kathy, so after some sleepless hours of indecision, Lucile and Russell decided to let her go. She went out on the plane, but we have made tentative plans to drive by Phoenix on our return trip and pick her up. Perhaps next month she can write at least a short letter to tell you about some of her experiences.

I don't know where I'll write from next month, but I go away knowing that you loyal, faithful friends will keep up with us through Lucile's and Margery's daily radio visit. Goodnight.

Leanna



## JULY GARDENING

By

Olga R. Tiemann

July is the month which determines whether we are real gardeners or simply seasonal ground stirrers. The seasonal ground stirrer rushes out with a great deal of enthusiasm and activity each spring when the air is cool and balmy to do a lot of planning and digging, sow a lot of seeds, buy a lot of plants, and then when the hot July days arrive — the kind needed to make the corn grow — the seasonal ground stirrer sits in the shade while the weeds grow lush and happily everywhere, the ground bakes, and the flowers die of sheer neglect.

The real gardener will continue with his work and plans, taking advantage of all the cool, cloudy days, and working during the more pleasant morning and evening hours when the sun is not so hot. Walks through the garden for enjoyment, too, will be taken when the flowers are fresh and not during the heat of the day. There can be plenty of color all month if *Hemerocallis*, *Platycodon*, various kinds of Lilies, Standing Cypress, Butterfly-weed, Hardy Sweet Peas, *Hibiscus* — to name a few of the July-flowering plants — have been set out at the proper time.

It is when a plant is in full bloom in some other garden that we want it and think about planting it. But all plants cannot be moved successfully when in bloom. It is far better to sow our seeds or set our plants at the proper time in our own garden to provide these blossoms we may otherwise covet later in a neighbor's or friend's garden. July is a good time to make our plans for some of these things. It helps us to forget the heat if we utilize some of the hotter hours of the day which we spend indoors to plan for blossoms during other months of the year and to order seeds of those which are to be planted as Mother Nature plants hers — and that is now, soon after the seeds ripen.

Seeds will have matured on the Timber Phlox (*Phlox divaricata*). They require the freezing and thawing action of winter but they do seem to germinate better in the spring if planted as soon as possible after ripening. Get seeds of the pure white, too, if you can find a source. Seeds of the Bluebells (*Mertensia virginica*), too, will wait until spring to grow but Mother Nature plants them now. There is a rare white form which is very lovely. However, I know of no source of seeds and only one nursery that can supply plants.

We wait until late July or early August to plant Blue-eyed Mary, Wallflowers and Pansies, but it is time to be getting orders off for the seeds. Then there will be no delay at planting time because seeds have not arrived. Blue-eyed Mary and Wallflowers can be planted just where they are to bloom. The Wallflower seeds should be covered with newspapers or burlap bags to keep the soil moist until they germinate. The Blue-eyed Mary will probably not germinate until September. You may wonder if the tiny plants can possibly winter



Olga Tiemann used Canterbury Bells for this lovely arrangement.

over — but they will, and be budding in March if Winter prepares a warm welcome for Spring. Blue-eyed Mary may be planted with Hepaticas, Snow Trilliums and other low growing plants that prefer partial shade.

One can buy Pansy plants or plant seeds. The seeds germinate quite easily if the bed is kept moist for 10 days. The simplest way is to make a frame on which a burlap bag can be tacked to provide shade. The soil in the frame should be loose and of a spongy nature that will absorb water quickly and hold it. It should be soaked to a depth of 5 or 6 inches. As soon as the soil has dried a little on the surface, the seeds should be planted in rows or broadcast. (Weeding is easier if they are planted in rows.) Cover very lightly with soil, and spread newspapers or a burlap bag over the ground in addition to the covering of the frame. Examine the bed every few days to be sure the soil has not dried out. The seeds will die if this happens. They should germinate in 8 to 10 days.

As soon as germination commences, the covering directly over the seeds should be taken off. Remove the covering on the frame only on cloudy days and at night until cooler fall weather arrives; then it may be left off altogether. You may want to get mixed packets of Pansy seeds or special colors. There is Coronation Gold, rich velvety red Alpenglow, and Ullswater Blue. Mixed packets will intrigue and delight you with the many beautiful and odd color combinations. Pansies bloom for many weeks if withered blossoms are removed before seeds develop.

Hardy Violas (*Viola cornuta*) are grown in the same way as Pansies. Or the seed may be sown in very early spring. The flowers are smaller but otherwise similar. The plants may be used in beds, rock gardens, and for edgings. One may buy mixed packets of seeds or order named ones. Arkwright Ruby is a bright ruby-red. Chantreyland is apricot colored.

There is a White Perfection, a Blue Perfection, and a Yellow Perfection. A number of other named varieties are available.

Woad (*Isatis*), a pretty yellow Babysbreath-like plant has a number of uses in the garden. It blooms on 3-foot plants in May and makes fine companion plants for the early Hems. You have no idea what it does to a Beauty Bush (*Kolkwitzia amabilis*) until you see the two blooming together. A certain yellow kitchen table is centered many a day in May with a narrow brass container holding a few sprigs of Woad, a half-dozen blossoms with a few pieces of Evergreen Bittersweet. The Hems have to be renewed daily but the Woad and Bittersweet are good for a number of days. Seeds planted now of the Woad will produce plants that will bloom next spring. The plants are transplanted with ease.

*Delphinium orientale* is more like annual Larkspur than like *Delphinium* for it blooms and then dies. Seeds planted now will germinate with the fall rains and be blooming next May. They are a rich purple — extremely desirable because they bloom so early. Chinese *Delphinium* may be treated as an annual for the plants are not long lived. They bloom in several shades of blue and in white. If a particularly pleasing color appears, one can save seed of that plant and sow. They will not come 100% true but there will be some of the desired color. These *Delphinium* are easily reset to whatever part of the garden they are needed.

July is the time to order new crop seeds of the fine tall Hybrid *Delphiniums*, or to plant seeds gathered from the finest plants in one's own garden. *Delphinium* seeds germinate much better when freshly gathered. In a shaded frame, they should come up in 10 days or 2 weeks' time.

If one has water to use, July is a month when it is needed to keep the flowers and lawns growing at their best. If it must be conserved, then the garden must struggle along without it until the rains come. Mulches of lawn clippings, ground corn cobs, saw-dust, decayed straw and other materials are being used more and more to conserve moisture. Even though the weather is hot, weeds continue growing in a garden. Mulches will smother many of them.

The Canterbury Bells set out in late spring or early summer will benefit greatly by mulching. They must be kept growing in order to make plants large enough to bloom next June. How we miss their gorgeous blossoms for garden color, for use in baskets, and vases, if we neglect them now! Newly set plants of *Hemerocallis*, Lilies, Siberian Irises — all will benefit from extra watering and conservation of moisture by mulching this month.

The seasonal ground stirrer will not leave his chair in the shade to cut off developing seed pods, trim straggling plants, to divide the Irises, to stake the Dahlias, or to mow the lawn. The true gardener will work during the coolness of the day and take time to enjoy the fruits of his labor.



## FREDERICK WRITES ABOUT THE THE OPEN HOUSE THEY HELD

Dear Friends:

Have you ever entertained 250 guests in your home during the course of a single Sunday afternoon? Well, that is exactly what we had to do last week. Although the people in our parish had seen the interior of the new parsonage before we moved into it, only a very few had seen it after we had moved in, and so we arranged an open house for all of our church people and such invited guests as might care to attend.

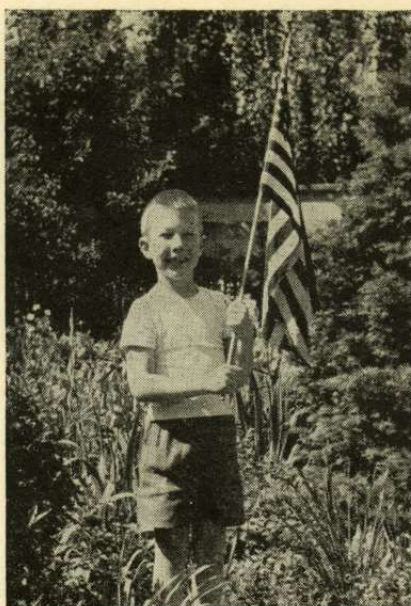
The big problem for such a venture as that was the matter of refreshments. We solved it easily enough by employing a catering firm from Providence to provide punch, French pastries, cookies and wafers, as well as attendants to serve. One special difficulty to overcome was the matter of having all of that food in the kitchen and yet having the kitchen open for inspection. It was really amazing how nicely that was arranged by using all available pantry and cupboard spaces as well as the laundry room and back porch. During the entire afternoon the kitchen actually was kept as neat and clean as a furniture store show window.

The second major problem was the matter of showing people through the house. Of course Betty and I had to greet the guests at the door, and with people arriving every minute it was not possible for us to act as guides. We arranged to have one of our church ladies in each room of the house, and as the guests went from room to room they were greeted by these hostesses. The only time that I left the front door all afternoon was to take an elderly lady to the second floor on the elevator.

We had hoped for a beautiful summer day for the occasion, but that was not to be. It was a damp rainy afternoon, and that meant that some provision had to be made for taking care of raincoats and umbrellas. Of course we did not want all of those wraps cluttering up the house when it was being inspected, and so we brought a large coatrack from the church and put it on our glass-enclosed front porch. We had one of the church boys helping people with their wraps.

I wish that you could have been one of our guests that afternoon, for I don't think that the parsonage will ever be any lovelier. Some of Betty's friends had made a number of beautiful flower arrangements, and in every room people could be heard commenting about the flowers. What amazed us was how so many people could be in our house and yet there was space to move around. I think the largest number in the house at any one moment was about seventy-five or eighty. Guests came and went between the hours of two and five, and I don't think that the house seemed crowded at any one time.

Have you ever attended a "garden shower"? That is what Betty's Garden Club had for her one night this past week. At the new parsonage we have spacious lawns and gardens, but



Wouldn't Martin be in seventh heaven if he could march in the Bristol parade?

some of the gardens are in need of new planting. I had planned to write home to Shenandoah for a large order of perennials, but since the Garden Club met at our house it won't be necessary. Each member of the club brought a plant or shrub with her to the meeting, and within twenty-four hours all of our garden plots had had a face-lifting. Wasn't that a nice thing for the club members to do? Just before the meeting was called to order they all took a tour of inspection of the gardens, and from their comments and observations I gained several good ideas. During the next two weeks I want to get a rock garden planted, and then my major gardening projects for this year will be complete.

For a native-born Iowan I had a most unusual honor bestowed upon me recently. I have just been appointed Chaplain of the Bristol Train of Artillery with the rank of captain. The Bristol Train of Artillery is a local military order instituted in February of the year 1776. During the Revolutionary War our town of Bristol was frequently attacked and raided by the British forces, and the only defense of the community was this Train of Artillery. It is one of the oldest military groups in the country, and to this very day meets for drills and rifle practice in its own armory. On special occasions such as Memorial Day and the Fourth of July the organization marches in local parades. Once a year it makes a trip to Boston where the unit joins with a similar historic organization for a big celebration. Since Revolutionary War days, I am probably the first Iowan to hold a commission in this organization, and that is exactly why I have accepted it.

Bristol, Rhode Island is a town of 12,000 people located right in the heart of the most densely settled area of the United States, yet — and you will find this hard to believe — one of our major problems is skunks! Believe it or not, we have more black and white skunks making a nuisance of

themselves here in Bristol, than any town I have ever heard about.

In all the years that I lived in Shenandoah, Iowa I do not think that I ever saw a skunk in town. Here they walk right down the main street of the town and even play on the lawn in front of the police station! Our next door neighbors are afraid to go out into their back yard at night for fear of molesting one of these odoriferous creatures. I have had to warn our two children about them so that they won't think a skunk is a domestic animal to be played with. I am quite certain that one of the insolent creatures lives in a patch of weeds just over the fence in our neighbor's garden, but exactly what we intend to do about it I don't know. It is not at all an unusual thing to read in the papers that someone has called the police to request that a skunk be removed from a front porch or a basement laundry room, but I don't want to have my name in the paper as just one more man who can't get along with a skunk!

The church of which I am the minister is one of the very old churches in this country, founded in the year 1680. Next year we shall have our 275th anniversary, and in preparation for that event we have had a lot of fun going through the old historical records. Just this afternoon I found tucked away in some old church papers a bill for \$79.75 submitted to the church for payment to cover the cost of entertaining the visiting clergy who had come to help ordain and install a new minister in the church.

The date was Nov. 15, 1815, and here are some of the itemized expenditures: "To pay Judge Howland for meat, \$9.19; to pay Mr. French for meat and cider, \$8.22; to pay Nat Gladding for rum and tea, \$4.66; to pay Mr. Anthony for 2 pigs, 2 turkeys, and 6 fowls, \$6.39; cost of 3 geese, \$1.89; cost of the brandy and wine, \$7.75". There were several other interesting items plus a notation that there had been no charge for the snuff, cigars, and tobacco, all of which had been donated by the church people.

My, how times have changed! When the clergy visited our church to assist in my installation they were given fancy sandwiches, cakes, wafers and tea. So often we speak about the "good old days when our Puritan ancestors knew how to keep the moral law." What about all this rum, brandy, wine, and cider? For many years the pastor of this church received part of his support in kegs of rum. Times have changed indeed!

Betty's mother and father have just returned from their trip around the world. They did more than just go around the world, for the world is only 25,000 miles around, and they actually travelled 40,000 miles on this trip. They visited us last Sunday bringing lovely gifts that they had purchased in many exotic out-of-the-way places.

I was interested to hear them say that Holland was their favorite country. They were very pleased with Sweden and Switzerland too. They told us about Sweden the same things that other of our friends who have

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## THIS MAY ANSWER YOUR PROBLEM

By  
Leanna

The other day when I picked up another letter from a friend who wanted my suggestions and advice on a problem, I decided that perhaps it was time to devote some space to this subject about which so many, many people have written through the years.

No case is exactly like another, but the main outline of the situation is the same. A woman is left alone following her husband's death, and for a great variety of reasons she prefers to remain in her own home. Most women in good health realize that perhaps the day will come when they cannot physically do anything but sell their home and go to live with one of their children, but as long as they can stay in their own place among their old friends they much prefer to do so.

There are two pressing problems to be considered in most cases. Very few children like to think of their mother completely alone in the house month in and month out, and very few women honestly prefer being entirely alone. If you've ever spent as much as two days totally alone in your house without a soul coming or going, you know how lonesome you can feel.

The other problem is financial. It takes a substantial sum of money to keep a house heated, in good repair, and the taxes paid on schedule. Most women have very little to do with and a house can become a real burden if it drains too much of a small income.

Now if these two problems are yours, but you haven't yet given up the hope of continuing to live in the one place that *feels like home*, why don't you take steps to house teachers under your roof during the school year? To many people this will seem such an obvious course of action that they'll be surprised that anyone would agonize over the decision, but you'd be amazed at the hesitancy most women feel when they contemplate such a step.

Over and over I've heard: "But how do you know who you're getting?" Well, if you opened your doors in a large city to *anyone* who wanted to rent a room I can only answer that you *don't* know who you're getting, but if you open your door to teachers it's extremely unlikely that you'll run into any kind of trouble.

There are women in countless other professions who would be equally desirable in your home, but you must remember that almost without exception they are employed the year around and will be out of their rooms only two or three weeks at the most. This means that those of you with children and grandchildren who want to come and visit you in the summer are not going to have a place to stay. Teachers, on the other hand, are usually gone for three months, and during this period your house is free for your own family. Of course, if you haven't any family to consider you're free to turn your rooms over to women in business or professional life.



Mary Beth Driftmier cuts the first piece of cake while Donald looks on approvingly.

Those of you who've had no experience whatsoever in having anyone but your own family living in your home will naturally wonder what is expected of your roomers. After spending many happy hours in Florida visiting with a woman who had kept teachers for twelve years following her husband's death, I believe I have a pretty good idea of how to manage the situation successfully.

My friend had three extra rooms to rent, although there was only one bath for the house had been built a good many years ago. She went to the Superintendent of Schools and told him that she could take three or four teachers — three if they were strangers to each other and wished separate rooms, or four if two of them were good friends and wished to share a large room. She also asked him how much she should charge, for he knew the salaries paid and also had a good idea of how much housing cost in their town.

Although she didn't know the Superintendent personally, he was most obliging and cooperative and when September rolled around he sent three new teachers to her home. They looked at the rooms, liked them, felt satisfied with the rent she asked — and that was the beginning of her new project.

The next year two of the girls shared the large room, the third girl returned and brought with her another newcomer. This pattern has more or less carried through the years, but there has never been a time when she has had less than three teachers in the house.

She made only two investments to start her project: her coal furnace was replaced by a gas furnace to insure comfortable heat on the second floor regardless of the weather, and a telephone was installed in the hall on the second floor. Naturally she has redecorated and replaced drapes, linen and blankets through the years, but at the outset she had things in good enough condition to start.

My friend said that she told her teachers at their first meeting that she had a good laundry in the basement and wanted them to wash their things down there since all of the girls, plus herself, had to use the one bathroom. There was to be no laundry done there—and there never has been.

Once a week she cleans the rooms thoroughly, but aside from this she never so much as opens any door even a tiny crack. "That room is their home and it's their privilege to keep it orderly or leave it in a jumble. I always feel like raising my eyebrows when I hear some women complaining about their roomers not making the bed, picking up things, etc. I consider it none of my business."

She said that she also considered it none of her business to know where "her girls" went, who telephoned them, who wrote to them, etc. And she never, under any circumstances, discussed them with *anyone*.

"I know eight or ten women in my home town who keep teachers," she said, "and some of them have a constant turn-over. Every year they have all new girls to get acquainted with, and sometimes the girls move during the school year. Those women are always exclaiming to me that they can't see how I keep my rooms full with nice girls who come back every year that they teach in our town. Well, the things I mentioned to you about respecting their privacy have a lot to do with it, of course, but I believe one big thing is this:

"My teachers have no place to entertain anyone aside from their own rooms. They're girls from nice families and they miss having the pleasures they've been accustomed to. So right at the beginning twelve years ago I told my first girls that they were to have the use of my downstairs on Sunday night. They get their own food in, of course, but they're free to cook, use my dishes, and just pretend for the evening that it's their own kitchen, dining room and living room.

"I generally go out to call on friends during those hours, or if it's bad weather I just stay up in my room and sew or read. But that Sunday evening is precious to those girls and they repay me by bending over backwards to be considerate and helpful in any emergency. It doesn't cost me a cent to let the girls use my home, and I'm sure it's the secret of what my friends call my "big success" in getting along happily with roomers."

My friend also said that she had been enabled to live in her home and keep it up well in the only way that could have been managed. Her children come to visit her during the summer months and are always happily pleased to see how well everything has kept going.

"I don't think I've been lucky or fortunate with the type of girls I've had in my home. I firmly believe that if you respect people and treat them with dignity, they're going to be what you want them to be. I've had happy years in my own home, thanks to "my girls" and I'm glad I didn't let all my Doubting Thomas friends discourage me twelve years ago."



## A MIXED UP PARTY

By  
Mabel Nair Brown

In every community there are some clubs that continue to meet right through the hot summer months, so if it's your turn to entertain on a hot day you might try this easy and different idea.

Written invitations are rarely issued in most clubs, but this is once when it is fun to break tradition and start the theme off with a bang. Write your invitations on napkins, wrapping paper, old envelopes, mail order blanks—the more unusual the better!

The main idea is to use what you have right on hand for your crazy party. Therefore, the centerpiece on the table (as well as other arrangements used on the buffet, occasional table or mantel) can be some Christmas or Easter decorations which have been stored away for several months. Or you can use a bouquet made up of garden vegetable foliage — perhaps some stalks of dill, etc. If you use such bouquets, let the containers be glass fruit jars, a sauce pan, tin cans—anything except the usual vase.

To carry out the theme when serving refreshments, use all the odds and ends of special occasion napkins which you probably accumulated through the years in a buffet drawer. Round up every size, shape and kind of container for the beverage so that some guests will drink from a tin can, while others will try to manage a catsup bottle, flower pot, soup bowl, tea pot, etc. Just imagine how funny it is going to be when those ladies try to drink their iced tea or lemonade daintily from a half-gallon pail or a vinegar jug!

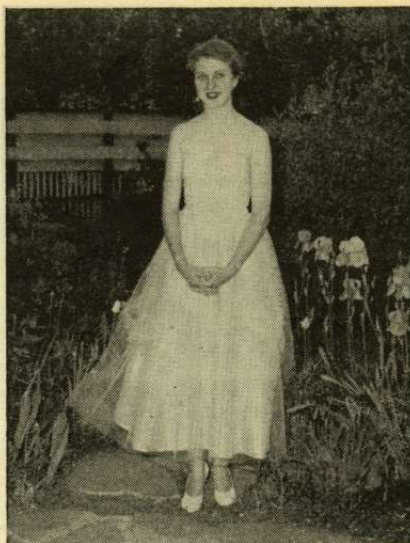
Perhaps you will decide to serve a salad with your lunch. Then try to have a varied assortment of utensils to eat it with such as a meat fork, slotted spoon, wooden mixing spoons, measuring spoons, pickle fork, etc.

Instead of the usual trays, serve your lunch on pie pans, cake pans, kettle lids, cookie sheets, muffin pans, etc. If small dishes are used for salads or dessert see that they too are an odd assortment ranging from custard cups or tin cups to salad molds, mason fruit jar lid, etc.

If your guests are to be seated at bridge tables for their lunch, have fun by using newspaper on the table, or stray pieces of cloth such as unhemmed feed sacks, old discarded curtains, etc.

Since the object of this hot weather party is to make it a strictly "for fun" affair with the least amount of labor involved, why not ask the guests to come in any crazy every day 'git-up' which they think will be good for a laugh. Thus some one might come in comfortable scuffed old house slippers, or in an almost-shot-to-pieces house dress. Be sure that as the hostess you are in some old outfit that you usually put on only when you're positive that no one will see you.

When it comes to entertainment, let it be amusing and relaxing,—but please not too strenuous on a hot day! How about some silly "Kids" games



Mae and Howard had every right to be proud of their daughter, Donna, when she started out to the Junior-Senior banquet. Juliana stared at her in awe and said that she looked like a princess in her pale blue formal! This September Donna will be a senior.

such as Button, Button, Who's got the Button?; Hide the Thimble, or Who, What, And Where? When it comes to awarding prizes, keep track of the losers (one with lowest score, etc. in contest games) and at close of party award little prizes to the losers instead of the winners. Of course you would not dare to do this early in the games or no one would try to win!

How about asking each guest to bring along their own amusement to the party—any thing accepted just so they keep themselves occupied! Think of the fun as some bring mending, others needle work, some a recipe file to straighten out. Maybe one will bring a desk drawer to sort and straighten and another may bring stationery and catch up on correspondence with plenty of visiting on the side.

So you can see by these suggestions that your Crazy Mixed-Up Party can be hilariously funny from start to finish and by using the "crazy" items you (and perhaps a friend or two) have the party can be easy, and inexpensive, too!

## A SUMMER SHOWER

By Mabel Weber

Take one summer day, a lovely bride-to-be, a group of congenial females, a neatly trimmed back or side yard, a light but interesting luncheon, mix well, and you will have a different kind of surprise shower that the bride will never forget. I can vouch for this because over twenty years ago I was the guest of honor at just such a shower, and it's the only one of six that I remember much about.

The day must be sunny so that the guests can move out to the yard after lunch. A careful perusal of the five-day weather forecast will help you decide on the date.

The guests might well be mothers and daughters if the hostess is an intimate friend of the bride or aunts; close and distant cousins of the bride

if the hostess is giving the party for a cousin or niece. (Etiquette says that it is proper for a relative to give a party for a relative if she invites just members of the family.) The latter is especially nice when relatives are invited from nearby towns, since they might otherwise miss out on the prenuptial festivities.

In this case it would be pleasant to limit the guests to the bride's relatives so that they can have a happy time reminiscing about the past since everyone is acquainted before the party. No other entertainment need be planned—just talk—but shuffle the guests occasionally so that no two people spend too much time together.

It will be helpful to have one or two persons assisting with the serving and other hospitality duties.

The guests will be invited for lunch. A prepared ahead menu easy on the hostess has as its main dish a chicken salad made with celery, nuts, and cubed pineapple and served on lettuce. Huge ripe and stuffed olives would add accent to the plate. Small hot rolls or biscuits with jam are served with the salad. For dessert small servings of ice cream topped with fruit or other sauce or sherbet balls and vanilla or chocolate angel food cake plain or lightly iced. Piping hot coffee or tea will complete the meal. It isn't necessary to stuff people with food.

The hostess can let herself go on the decorations but low garden flower arrangements for the tables will be simple and refreshing.

After lingering over the food for a good talk, suggest that the guests come outside to sit in the back or side yard to cool off. At first they will be surprised to see a large wash hanging on the clothes line. Then they will recognize the various towel gifts they had brought which were spirited quietly away from them when they were met at the front door. The guest-of-honor and her mother having been seated out of range of the door are thoroughly surprised when they learn that the "wash" on the line is for the bride's new home.

There may be colorful bath, hand, guest, kitchen and dish towels, wash cloths and perhaps an apron or two pinned to the line. Each article will have the donor's gift card attached to it. It is a good idea to prepare some extra slips of paper to use when there are several articles from one person. (The hostess will inform the guests concerning the bride's bath room and kitchen color schemes.)

The hostess will also prepare a bushel or other type of wash basket with a colorful liner, and buy enough clothes pins to pin the gifts to the line as her present for the bride. A clothes pin bag or apron will also add an extra nice touch to the gift.

The remainder of the afternoon will be spent in watching the bride take down her new towels in a leisurely fashion as she admires each one and places them neatly folded in the clothes basket ready to use in her new home. Dozens of years later, this will be the shower the bride will remember in detail. It is the washline that makes it unforgettable. And the ease of giving the party makes it perfect for the hostess too!



## LETTER FROM LUCILE

Dear Friends:

I never thought I'd live to see the day when my letter in the July issue would make any reference to being torn up with housecleaning, but that's exactly the situation this morning.

Our spring in these parts was so cold and wet and dark that I kept putting off two major jobs until I felt positive that we would never have a furnace fire again until fall. We have a stoker, you see, and my idea of nonsense is to get heavy drapes cleaned and then start coal chugging through the hopper.

But on this June morning the coal is chugging and the drapes have gone to the cleaners and this afternoon the men will come to give our living room carpet its first professional cleaning. We just plain couldn't wait any longer. The way things look at this moment we'll be having a fire right through the entire season — and even as I write this I feel positive that you'll read it when you're all but prostrated with summer heat.

The drapes that you see in the picture on this page are the drapes to which I refer. They are made of scarlet wool and are six years old. We have sprayed them faithfully at least three times a year and thus have proven our friends wrong who said mournfully when they first saw them that moths would have a perpetual banquet. These drapes are lined with heavy sateen and the total weight is terrific — only last year were we able to locate sufficiently stout traverse rods to function efficiently.

The window that you see in the picture is on the north. Our drapes were made full enough to cover the entire north wall (which is made up almost entirely of windows) when they are drawn. Above them is a deep wooden valance which has been covered with matching red wool until this morning when I am writing to you. That particular piece of wool is now worn out, and henceforth the valance will be painted the same shade of turquoise as the walls.

So many people have written to ask me about bamboo matchstick shades that I think I should mention the fact that what you see between the drapes is exactly that: matchstick bamboo. We put these up a year ago and I'm very happy about them for two reasons: they look better than the sheer, very full white batiste curtains we had up before, and they're a sight easier to take care of. Ten minutes with a vacuum cleaner has a three-hour stand at the ironing board beat all to hollow.

There are two other things in this picture that I want to mention. I think it within the realm of reason that perhaps you can turn over at least one of them in your mind for possible future action.

The big chair that you see is wonderfully comfortable and very much in keeping with contemporary furniture. It has a history, believe me!

This chair started out in life with green damask upholstery and big heavy upholstered arms with a knob of tortured carving at the end. We haven't the remotest idea who owned



Lucile explains this corner of her living room in her letter.

it when it looked like that, for we bought it second-hand for \$10.00 in 1946. It was certainly an ugly brute, and the only thing to be said in its favor was the fact that it was built like a battleship and the springs were in fine shape. Furthermore, it was mighty comfortable.

Russell attacked this chair on a late spring day in 1948. First he took off the arms and then he stripped down the upholstery. Fortunately, as you can see, it had plain tapered legs and not bulky carved affairs to match the arms.

Upholstering was the next step, and for this he used a length of scarlet wool left over from the drapes. We had buttons covered with this wool also, and although you can't catch the detail in the picture, both the cushion and chair back use these buttons to hold the upholstery tautly—as well as to give the chair a more professional look.

The narrow braid that you see was a wonderful windfall from Abigail. It is of heavy metallic thread that somehow never tarnished through the years, and has a black Greek key design woven in it. Miraculously enough there was just exactly enough to treat the chair exactly the way Russell had in mind—and not so much as an eighth of an inch to spare! This gold braid against the scarlet wool is most effective, and since the chair is very large, it blends into the room better in close proximity to the drapes than anything else could possibly do.

Above the chair is a print of a modern French painting that looks wonderful in a frame that Russell found back in the corner of the store room of this house. It is a very old frame that was abandoned as hopeless, evidently, by someone who lived here in years gone by.

Underneath layers of dirt and grime Russell found beautifully grained walnut with an inside strip of dingy gold. He cleaned and waxed the walnut, refinished the gold strip with gilt and then had glass cut to fit it. What at first looked like a

derelict twist of scrap lumber is now a very massive and handsome frame. It's entirely possible that back in the darkest corner of your storeroom or attic there's something comparable!

Since I last wrote to you I've been to Minneapolis. As a rule, Russell and I plot and plan for weeks to get away overnight, but when the telephone rang at 1:30 on a Sunday afternoon (Mother's Day, to be exact) with the message that Russell's father had suffered a coronary thrombosis and was in critical condition, we left within an hour.

Frankly, we were so distressed and upset that I noticed very little as we drove along, so I really can't give you any report of things that happened along the way. We arrived at our destination about 2:30 in the morning, and then the next three days were given over to many trips to St. Barnabas hospital.

Without the latest in modern medical treatment, plus three nurses, it's doubtful if Dad Verness could have weathered such a severe attack, but as I write this almost a month later I can report that he is making slow but steady progress in his long fight back to health. Certainly I must pass on to you who are even now extremely anxious about some member of your family the reassurance that it is possible for people to pull through the most desperate kind of heart attack. We can only marvel at the fight Dad Verness has made, and is still making, to be out of the hospital eventually and back at home. He is sixty-eight, but his determination would shame many a husky young fellow of twenty-one.

On the return trip Russell got sick, and the minute we reached Shenandoah he had to enter our local hospital for treatment to alleviate a bad case of virus flu. Things looked pretty gloomy around here for a while! I'm impressed all over again with the fact that trouble never seems to arrive alone—there's always a collection of it swooping down at one crack.

But Russell is perfectly well now and Dad Verness is improving, so all in all things look infinitely better.

I don't know what you folks aim to do this summer, but I can tell you right now what I'll be doing! In addition to the three meals, plus cleaning, laundry, etc., I'll squeeze in every possible moment at this typewriter, for even now I'm lining up all of my material for our fall nursery circular.

When I think of the magnificent tulips we had so recently my fingers just itch to strike these keys with the best descriptions I can possibly write. I only wish I could find some brand new words to do justice to some of those incomparable beauties.

Juliana has some plans that *may* work out, but I've learned not to make any plans too far in advance so I think it best at this time just to say that *if* the plans work out, I'll write all about it in my next letter.

I hope you'll find time to write to me before too many weeks pass. I still count my best time of the day the time when I sit down in a comfortable chair and read your letters.

Always sincerely, Lucile



## ACCENT ON THE PATRIOTIC

**FIRECRACKER CAKE:** Ice your favorite jelly roll cake in red. Lift frosted cake on to a pretty plate and tuck lace paper doilies under it. Add a pipe cleaner-stick at one end of the roll for the firecracker fuse. Smaller editions of these cakes make clever cakes to serve on individual trays at a party.

**FIRECRACKER CENTERPIECE:** The firecrackers are easily made by covering three, or five, cardboard tubes (such as foil or waxed paper is wrapped around) with bright red construction paper and then slip over candles that are of a size that the candle wick will just peek out for the firecracker fuse. Arrange these firecracker candles in a nice grouping and tie together with a vivid blue ribbon, if you like. Stars of silver and white in graduated sizes can be strewn around the base of the arrangement.

Or how about making a paper Uncle Sam's hat for the center of the table and then making three of these fat candle firecrackers to set on top of the hat? Matching place favors and nut cups might be small Uncle Sam hats placed over the nut cup; on this place a small firecracker made by using a birthday candle and red paper. Other firecracker favors can be made by wrapping the paper-wrapped stick candy in red paper—the twisted end of candy becomes fuse. The name can be tied to each firecracker with a blue ribbon.

The kids will chuckle over firecracker "dogs". At your July picnics serve weiners on the long buns. Get the firecracker effect by sticking a toothpick or a piece of pipe-cleaner, into one end of the weiner just before serving. Have these piled on a platter and allow each person to put his own firecracker in the bun.

A quickie favor which the children can turn out is made by sticking a flag seal to one end of a toothpick. Then make the tiny cockade hats from folded paper as we did in kindergarten. Stick the flag into the top of the hat at the point. Perch one of these jauntily atop each nut cup or they may be set at each place. By writing guest's name on the hat, they become place cards.

### Games:

**FLAG ETIQUETTE QUIZ** — (Answer with YES OR NO).

1. The flag may be displayed at a concert or rally at night. Yes.
2. The flag should be raised and lowered very fast. No.
3. The flag may be duplicated on napkins, boxes, etc. No. May be reproduced for a dignified presentation on magazine cover or jewelry.)
4. The flag may be flown upside down. Yes. (As signal for distress.)
5. The flag may be draped over a car or a float in a parade. No.
6. When used on a casket, the union covers the left shoulder. Yes.
7. The flag may be dipped to honor public officials. No.
8. When a flag is too worn for display, preferably it should be burned. Yes.
9. The flag rules may never be changed. No. (May be changed by president's proclamation.)



During our long, drawn-out siege of cold, gloomy days, Alison and Emily had to stay inside, and all mothers know what this means! Every doll dress they ever had came out through that period, and they spent much time dressing and undressing their babies.

10. The flag may be used to cover any statue for an unveiling ceremony. No.

### FAMOUS AMERICAN WORDS — WHO SAID THIS?

1. "Give me liberty or give me death". Patrick Henry.
2. "We must all hang together or we will hang separately." A. Lincoln.
3. "Go west, young man, go west". Horace Greeley.
4. "We have met the enemy and they are ours". Oliver Perry.
5. "I do not choose to run". Calvin Coolidge.
6. "The only thing we have to fear is fear itself". F. Roosevelt.
7. "Everyone talks about the weather but no one does anything about it". Mark Twain.
8. "All men are created equal". Thomas Jefferson.
9. "A penny saved is a penny earned". Franklin.
10. "All I know is what I read in the papers". Will Rogers.
11. "His truth is marching on". Julia Ward Howe.
12. "A government of the people, by the people, and for the people". Lincoln.

### Making The Flag

Hand each player a sheet of white paper and a pencil. At leader's signal players put hands behind their back and tear out the silhouette of the flag. Then taking the pencil (hands still behind the back) they mark in stars with an "X" and draw the stripes in the flag. Give prize to the best flag with correct number of stars and stripes.

### LIBERTY BELL QUIZ

By  
Evelyn Witter

How much do you really know about the great American symbol of liberty, the Liberty Bell?

See if you can help freedom ring by answering six or more of these questions correctly.

In each of the following choose one correct answer.

1. The original Liberty Bell was ordered from a foreign city. That city was: (a) London . . . (b) Lisbon . . . (c) Lorraine.
2. The Bell arrived in August 1752. It arrived in the city of: (a) Pittsburgh . . . (b) Philadelphia . . . (c) Portland.
3. When it was cracked twice during testing, and had to be recast, the first model was broken up and the same metal used. But an ounce and a half of a certain American material was added to each pound of the old Bell material to reduce its brittleness. The material was: (a) Coins . . . (b) Calumet . . . (c) Copper.
4. The Liberty Bell was rung July 4, 1776 when the Continental Congress made a declaration. The declaration was: (a) Taxes were abolished . . . (b) Betsy Ross' flag was completed . . . (c) The thirteen American colonies were independent.
5. The Bell was removed and hidden in 1777 when the British army was about to occupy the city. The Bell was hidden in: (a) Church . . . (b) Cart . . . (c) Cupola.
6. The crack which visitors see today happened in 1853 when the Bell was tolled at a great American's funeral. His first name was John. His last name was: (a) Adams . . . (b) Marshall . . . (c) Brown.
7. In 1877 the Bell was hung from the ceiling of the tower at Independence Hall by a chain having a significant number of links. The number of links was: (a) 48 . . . (b) 13 . . . (c) 1776.
8. The Liberty Bell was featured in two radio broadcasts from Independence Hall on an important day in 1944. That day was. (a) Dad's Day . . . (b) D-Day . . . (c) Decoration Day.

### Answers

1. London. 2. Philadelphia. 3. Copper. 4. The Thirteen Colonies were independent. 5. Church. 6. Marshall. 7. Thirteen. 8. D-Day.

### OLD BLUE COAT

It comforts me to wear his old blue coat  
With mannish tailoring and pinch-back style;  
I find an old knife, perhaps a coin,  
A street car token good for many a mile.  
This garment warms me like his boyish call;  
How shameful — here a moth has taken toll  
Of the thumb-frayed pocket above the heart.  
When Boy Scouts needed clothing for their goal  
Why did I save this relic one more year,  
This jacket he once strutted proudly in . . .  
My son who tarried here so transiently . . .  
Whose old coat holds a bit of *what has been!*

—Viola Gardner



## "Recipes Tested

in the

## Kitchen - Klatter

## Kitchen"

By

LEANNA, LUCILE and MARGERY

### GINGER PEAR SALAD

2 packages lime gelatin  
1 1/2 cups boiling water  
1/2 cup juice from canned pears  
1/4 tsp. salt  
1 tsp. vinegar  
2 packages Philadelphia cream cheese  
1/2 tsp. ginger  
2 cups diced canned pears  
Dissolve gelatin in boiling water, add pear juice, salt and vinegar. Pour half of mixture into square pan and chill until firm. Chill rest of mixture until thick and syrupy. Whip until fluffy and light green. Beat cream cheese and ginger together and fold into whipped gelatin. Add diced pears, and pour on top of unwhipped gelatin. Chill thoroughly and unmold. Cut in squares. Serves 9.

### WONDERFUL CHICKEN SALAD

2 1/2 cups cold chicken  
1 cup white grapes  
1/2 cups almonds, shredded  
2 Tbls. minced parsley  
1 cup celery, chopped fine  
1 tsp. salt  
1/16 tsp. pepper  
1 1/4 Tbls. gelatin  
4 Tbls. water  
1/2 cup chicken stock  
1/2 cup cream, whipped  
1 cup mayonnaise  
Mix chicken, celery, grapes, almonds, parsley and season with salt and pepper. Soak gelatin in cold water 5 minutes and dissolve over boiling water. Add gelatin, cream and chicken stock to mayonnaise and stir until mixture begins to thicken. Fold in chicken mixture. Pack in molds. Serves 8.

### GRAPEFRUIT DIP

3 oz. package cream cheese  
1/3 cup diced fresh grapefruit  
2 tsp. fresh lemon juice  
1/4 tsp. salt  
10 drops Tabasco sauce

Soften cream cheese and mix with remaining ingredients until fluffy. Serve as a dip for potato chips, fresh raw vegetables or fruits. This is a nice change from the usual cheese dip for potato chips. This is a recipe Leanna discovered in Florida this past winter.

## Leanna Says - - GIRLS . . .

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### CHOCOLATE ICEBOX CAKE

1 pkg. German's Sweet Chocolate  
1 1/2 Tbls. water  
1 egg yolk, unbeaten  
1 Tbls. powdered sugar  
1/2 cup cream, whipped  
1 egg white, stiffly beaten  
9 double ladyfingers or 18 strips sponge cake  
(see note below)

Melt chocolate in top of a double boiler. Add water and blend. Remove from boiling water, add egg yolk and beat vigorously with rotary egg beater until smooth. Add sugar and mix well. Fold in whipped cream; then fold in stiffly beaten egg white. Line bottom and sides of 8x4-inch loaf pan with waxed paper. Separate ladyfingers and arrange on bottom and sides of pan. Pour in chocolate mixture. Arrange remaining ladyfingers on top. Chill 12 to 24 hours in refrigerator, then unmold. Slice and serve with additional whipped cream, if desired. Makes 4 or 5 servings.

When I made this up recently the only thing I had to work with was a loaf angel food cake. I cut this in four slices lengthwise, spread the filling between each layer, covered the top with the remaining filling and then chilled it overnight. When sliced and served with whipped cream on top it was delicious.—Lucile.

### HEAD LETTUCE WITH ROQUEFORT DRESSING

1/4 pound Roquefort cheese  
2 Tbls. French Dressing  
2 Tbls. chili sauce  
1/2 cup whipped cream

Place cheese in bowl, add French Dressing and beat until smooth and creamy. Add chili sauce and mix thoroughly. Just before serving fold in whipped cream. Serve over wedges of head lettuce.

### BANANA SHERBET

1 ripe banana, mashed  
1/2 cup orange juice  
3/4 cup sugar  
1/8 tsp. salt  
1/4 cup lemon juice  
1 cup evaporated milk

Combine banana, orange juice, sugar, salt and lemon juice. Chill in ice cube tray of your refrigerator. Chill evaporated milk overnight in can, or freeze in tray until crystals form around edges. Pour milk into chilled bowl, whip with cold beater until it stands in soft peaks. Fold in fruit mixture. Freeze without stirring. Makes enough for 1 tray.

### TONGUE SANDWICH

1 3/4 cups minced tongue  
2 Tbls. salad dressing  
2 tsp. horseradish  
1/2 tsp. prepared mustard  
2 Tbls. chopped sour pickles  
Salt and pepper to taste  
One cup of filling makes 4 to 8 sandwiches. For best results, spread both sides of the bread with butter or margarine before adding filling when preparing for a freezer.

### PINEAPPLE CREAM DRESSING (4-H recipe)

2/3 cup sugar  
4 Tbls. flour  
2 egg, beaten  
Juice of 1 orange  
1 cup pineapple juice  
1 cup whipping cream  
Juice of 1 lemon

Combine sugar, flour, beaten eggs, lemon juice, orange juice, and pineapple juice in double boiler and cook until thick, stirring often. Cool. Whip cream and add. Serve with any fruit salad.



**SALADS FOR SUPPER!***By Mildred Cathcart*

Summer and salads go together like ice cream and cake. Often I find that when my family grows tired of salads, I can add a fancy touch to the food and make it seem much more attractive and appetizing. And just a little extra touch can transform an every day salad into something extra special for our club menu or for company dinners. Chilled fresh fruits are always good in hot weather. Place the drained chilled fruit in a half of cantaloupe. Leave one strawberry or cherry whole with the green stem to place on top.

Cold orange and grapefruit sections are more colorful if placed between slices of apples with red peelings. These may be arranged attractively on lettuce. Or you may place these segments of fruit back into orange shells that have been cut to resemble petals. But cut the orange shell petals only about three fourths of the way down so they are firm enough to hold the fruit.

Oranges and bananas make a tasty combination. To make them look more dressed up place orange slices in a circle letting the segments overlap. Surround the orange with slices of banana. This, of course, is on salad greens and may be topped with cherry or berry.

Melon balls are most attractive and may even be used as a first course. But for a salad put balls of melon in lime or lemon jello. Turn out on greens and garnish with small clusters of melon balls and mint leaves. This will surely perk up the most lagging appetite.

We are very fond of salads with all kinds of vegetables thrown in for good measure. But for "prettiness" put the finely chopped fresh vegetables in a bright red tomato that has the pulp removed. Place this on lettuce. You may top it with a radish rose or carrot curls.

Have you purchased some attractive copper molds mostly for decoration? (I did, too). Make your favorite salad in these molds, turn the pretty design out on a bed of greens and then surround with tomato slices, deviled eggs and rose radishes. Tiny bright red beets will add color, too.

We like a salmon or tuna salad made in our fish mold. The children especially like this when I use a thin slice of stuffed olive for the eye and very thin slices of lemon and rind (cut lengthwise) for the tail and fins.

Tomato aspic is very tasty prepared with deviled eggs and it is far more colorful. Place halves of deviled eggs upside down in the points of a star mold. Pour aspic over this. When set, turn out on bed of greens. Then place the remaining five halves of eggs between each of the five points.

Potato salad is an all-time favorite, but if you make it with mashed potatoes and press it into an oiled mold it will look most attractive turned out on lettuce. Surround this with beet flowers, carrot curls, and spiral radishes.

Deviled eggs may be included with salads. Dress them up a bit by placing them on "lacy" greens. With red

pimiento for a flower and the green pimiento for stem and leaves, you can add color. Or two strips of red pepper may cross the yellow part of the eggs.

For an extra fancy touch to any molded salad, turn it out on the fragile lacy type of salad green and then just before serving, put a circle of brilliant snapdragons or similar type of flower in the greens around the mold. This is really party fare.

Salads are a MUST in hot weather and for the housewife they offer the opportunity for her to exert her artistic ability. And more than that, it is just plain FUN to make salads fancy. Do try it soon!

**MOLDED TOMATO AND CHEESE SALAD**

1 Tbls. gelatin  
2 cups tomato juice  
1 tsp. lemon juice  
2 3-oz. packages Philadelphia cream cheese  
2 Tbls. chopped celery  
2 Tbls. chopped stuffed olives  
Salt and pepper  
Soak gelatin 5 minutes in 2 Tbls. water. Heat tomato juice and add gelatin. Put part of mixture in molds to firm, then add cheese and other ingredients, then top with rest of tomato mixture. Chill until firm and unmold on lettuce. Serve with dash of salad dressing on top.

**LEMON-BEET SALAD**

1 pkg. lemon gelatin  
1 cup water  
3/4 cup liquid from canned beets  
3 Tbls. vinegar  
1 Tbls. horseradish  
3/4 cup diced celery  
1 cup cooked diced beets  
2 tsp. grated onion  
Mayonnaise  
Salt

Combine gelatin and water. Follow directions for temperature of water. Add beet liquid, vinegar, salt, onion and horseradish. Stir until dissolved. Chill until partially set. Fold in celery and beets. Pour into individual molds. Chill until firm. Unmold on crisp lettuce. Serve with mayonnaise.

**ABIGAIL'S ICE CREAM**

2 cups milk  
3/4 cup sugar  
1 Tbls. flour  
1/8 tsp. salt  
4 egg yolks, slightly beaten  
2 tsp. Kitchen-Klatter vanilla  
2 cups light cream

Scald milk in double boiler. Gradually add mixture of flour and sugar and salt. Cook for 5 minutes stirring constantly. Stir small amount into egg yolks. Return to double boiler and cook 2 minutes, stirring constantly. Chill. Add vanilla and cream and freeze. Makes 3 pints. For strawberry ice cream, add 3/4 cup sugar to 1 cup berries. Let stand 1 hour in warm room. Add to ice cream mixture just before freezing.

**FROZEN LIME PIE**

2 eggs  
1/2 cup sugar  
Few drops green food coloring  
1 cup light cream  
1/3 cup lime juice  
1 Tbls. grated lime peel  
1 recipe Graham-cracker crust  
1 pint vanilla ice cream

Beat eggs till thick and lemon-colored. Gradually add sugar and continue beating till mixture is light and fluffy. Add green coloring, cream, lime juice and peel. Mix well and pour into refrigerator tray. Freeze firm. Break in chunks, turn into chilled bowl, beat with electric beater till smooth. (Or chill until partially frozen and beat smooth with rotary beater.) Return to tray and partially freeze. Line a 9-inch pie plate or refrigerator tray with Graham-cracker crust. Beat vanilla ice cream until smooth. Spread in crumb crust. Top with frozen lime mixture, and sprinkle crumbs over top. Freeze firm and serve.

**ORANGE TOPPING FOR CAKE**

Beat 1 cup sugar and 5 egg yolks. Add the grated rind of 1 orange and the juice of 2 oranges. Cook in top of double boiler until thick. Cool. Whip 1/2 pint of cream and fold in. Spread over cake.

**STRAWBERRY CREAM PUFFS**

Make up a vanilla pudding mix according to directions. Soften about a tablespoon of gelatin in 1/4 cup cold water and add to the hot pudding. Fold in some whipped cream and sliced strawberries and spoon into cream puffs.

**HAM SALAD**

1/2 pound cold boiled ham  
3 hard-cooked eggs, chopped  
4 sweet pickles, chopped  
1 Tbls. chopped pimiento  
1 cup diced celery  
Mayonnaise  
Salt and pepper  
Combine ham, eggs, celery, pickles, and pimiento. Moisten with mayonnaise. Season to taste. Mix lightly with fork. Serve on crisp lettuce with mayonnaise.

**A QUICK GINGERBREAD DESSERT**

1 package gingerbread mix  
2 egg whites  
1/4 cup brown sugar  
1 cup orange marmalade  
Prepare and bake gingerbread according to directions on package. Beat egg whites till foamy, beat in brown sugar gradually. Beat till stiff. When you remove gingerbread from oven, increase oven temperature to 425 degrees. Leave gingerbread in pan and spread immediately with orange marmalade. Top with meringue and return to oven for 5 minutes or until meringue is lightly browned. Serve warm.



## A LETTER FROM DOROTHY

Dear Friends:

This is a rainy cold night and we have had so much rain this past week that we are hoping to see a clear sky in the morning with the sun shining brightly.

Frank and Kristin and I walked home from Father Johnson's this evening in a real heavy downpour. Of course Frank was already down there and Kristin and I should have had sense enough to stay at home this afternoon, but after we took some fresh cookies out of the oven I suggested we carry a sack of them and walk down through the timber so that everyone down there could have some fresh cookies with their afternoon coffee. Frank's sister Ruth is spending her vacation here with her father, and Bernie was having a holiday from work today, so we had a real nice little party. It started to rain shortly after we got there and we waited for a long time hoping it would stop, but finally we decided we might as well start out because it would be easier to walk in the rain than to walk back through the timber after dark.

School was out Friday and so this was Kristin's first real day of vacation. We spent the morning cleaning her room, sorting through old papers she had accumulated, packing away old toys she was through with, cleaning out her drawers and rearranging furniture. She said tonight she felt just as if she had a new room because it looked so different. She wanted to go to bed early tonight and read in bed a little while before she turned off her light, so that is where she is now. Frank is reading in the living room.

Tomorrow Kristin and I have to go to town. The car is here with a mile of mud between us and the shale road. It looks as if Frank will have to bring the team up tomorrow to pull us out. Thank heavens we won't have to worry about our mud road very much longer. The contract for our new road and bridge is to be let tomorrow and within the next week or ten days, weather permitting, the road equipment should be pulling in and the work started. We will probably have a terrible time getting in and out to town the rest of the summer, but if we can get the gravel on by the time school starts again it will be worth it.

Our County 4-H Rally day is next Saturday and tomorrow Kristin is to represent our club in a contest to say the "Country Girl's Creed". One girl from the county will be chosen at this contest to say the Creed at the Rally Day program. There will be one girl from each club represented. Another thing Kristin has to do tomorrow is have a physical examination. Our 4-H clubs this year are studying nutrition and one of the things on their program this year that had to be done before Rally Day, was to have a health certificate signed by their doctor showing that they have had a physical check-up this year. Our club is trying to have a 100% record on this.

I had a very wonderful day Sunday.



Alison can always get Clark to laugh when she sits down near him and talks a blue streak.

My birthday is May 13th but Sunday was the first day all the Johnson family could get together for dinner to help me celebrate. We also celebrated Frank's Uncle August's birthday at the same time. After we had eaten a wonderful dinner and had some of Bernie's delicious angel food cake and home made ice cream, Kristin came carrying in three packages for me and said they were from the whole family.

I was terribly surprised and thrilled when I opened the first one because it was a steam iron, something I have been wanting for a long time. They also gave me a darling red and white electric clock for the kitchen, and a mammoth big red and white waste paper basket, also for the kitchen.

The countryside looks beautiful now. Our crops all look wonderful (if this rain will only stop tonight). The corn is several inches high, the beans are up enough to row them, the wheat is headed out, and the oat fields are so green and beautiful. Since Frank and I have been on the farm we have never seen the ground work up as well as it did this year.

Ricky, our parakeet, has had two narrow escapes lately. One afternoon when we came home Kristin called to me and said to come quick, that something was wrong with Ricky. Sure enough, he couldn't walk at all and one little leg just stuck straight out from his side. We were afraid the leg was broken but Frank examined him and couldn't see where it was broken. We tried to put him up on one of the perches but he just fell off. We put food and water on the bottom of the cage, but for two days he didn't touch it. We thought surely he was going to die. He finally got so he could stand up enough to eat out of his dishes and after several days he began trying to fly up to his perch. On about the tenth day he finally made it, and now he is as good as new. We don't know what happened but think he probably got his leg caught somehow in the cage. For two weeks he didn't utter one peep but now he is talking again and whistles to Frank when he comes into the room.

Yesterday morning the hinge on our back screen door broke and Frank just took the whole door off until we could go to town to get a new hinge. This morning when Frank went outside he thought he closed the back door tight but it came open just enough to let one of the cats in, and

when Frank came back in he was just in the nick of time to save Ricky. The cat had already pulled the cage onto the floor. Poor Ricky! It took him most of the morning to get over that shock.

The Chariton Saddle Club has a meeting once a month and last month the meeting was to be a covered dish supper here in our timber. We had been having beautiful warm weather, just perfect for picnics and later to have our meeting while we sat around the campfire. But the day before the meeting the thermometer dropped down into the low thirties and was too uncomfortably cold for a picnic, so we had to have the meeting inside and said we would try again next month. Tomorrow night was the night—and now we have rain!

It is bedtime so must close for now. Until next month . . .

Sincerely,

Dorothy

(Continued from page 4)

visited there have also said: that Sweden is just about the cleanest country in the world. They saw no slums, no dirty streets, no ugly congested areas. From all that I have heard about Sweden it must be a wonderful place indeed, and at the very first opportunity I want to go there.

I have never been to Holland, but I have spent considerable time in Switzerland, and I must agree with those who say that it is a grand country. Of all the countries that I have visited in Europe in years past, Switzerland reminds me the most of America. I don't mean the scenery, although much of Colorado is like Switzerland, but I do mean the standard of living and the way of life. I think that Betty's parents also found this to be true.

Speaking of traveling, where are you going on your vacation this summer? I wish that some of you would make it a point to drive through Bristol on your way through New England, and when you do go through Bristol be sure and call on us.

When visiting in the West I have heard so many people say that when they do come East they intend to avoid New York City because of the traffic situation. Actually, I think that is not the right attitude. If you think that it is difficult to drive in the vicinity of and through New York City, you have been misinformed. It is many times easier to drive in New York City than it is to drive in some of your midwestern cities, and certainly it is much easier than driving in Providence or Boston. On my first trip to Boston in the summer of 1935 I turned the wrong way on a one-way street in the heart of the city during the five o'clock rush hour, and the traffic jam that that incident caused is still being talked about in Boston. But the amazing thing of it all was the kindness and courtesy of the policemen. I survived that, and you know very well that nothing like that would ever happen to you. Come on out and see us.

Sincerely,

Frederick



## PARTY FUN FOR ALL AGES

"The Fidget Family" is a good starter for any party. On slips of paper write the names of each person in the story and pass around to every member at the party. Select an especially lively or jolly guest to read the story, and every time a name is mentioned the person who has the corresponding name stands up, turns around twice and then sits down. The two people who get the slips reading "Moll" and "Doll" must stand up, imitate a horse's neigh and then sit down. This game will create a lot of laughter and fun and is a fine way to start things going.

### The Fidget Family

Once upon a time there was a family named Fidget. There were Ma, Pa, Pearlle, Freddie, Sammy, Johnny, Bridget, Maggie, the Twins and the Baby.

One day Pa said to Ma, "Suppose we hitch up Moll and Doll to the wagon and go spend the day with Grandma and Grandpa. What would you think of that?"

Ma said it would be all right, and she would get Johnny, Sammy, Bridget, Pearlle, Maggie, Freddie, the Twins and the Baby ready while Pa hitched up old Moll and Doll to the wagon so they could all go to see Grandma and Grandpa.

It took a long time to get everyone ready because the Twins wouldn't put on their shoes and socks, but finally they were all settled in the wagon—and then Ma forgot her pocketbook. So Pa stopped old Moll and Doll, and Johnny and Sammy jumped out of the wagon and ran in to hunt Ma's pocketbook. They soon found it and then they ran out and climbed into the wagon.

Pa started old Moll and Doll again and the whole family headed for Grandpa's and Grandma's, but Pa drove so fast that the Twins fell out, and Maggie and Bridget screamed, and Pearlle and Freddie and the baby cried.

Pa stopped old Moll and Doll and sent Johnny and Freddie back to get the Twins, and there they were beside the road howling their heads off. Johnny and Freddie made the Twins run to get into the wagon and Ma helped them get settled again.

Once again Pa started up old Moll and Doll, and when they finally arrived at Grandpa's and Grandma's house, Johnny, Sammy, Freddie, Bridget, Maggie, Pearlle and the Twins jumped out. Then Ma climbed down with the Baby on one arm and her pocketbook hanging over the other arm.

Grandpa and Grandma came running to meet them. Grandpa helped Pa unhitch old Moll and Doll from the wagon. Ma went with Grandma up the walk to the house, and Grandma offered to carry the pocketbook so Ma could manage the Baby. Bringing up the rear were Freddie, Sammy, Johnny, Bridget, Maggie and Pearlle.

When Grandpa and Pa came in, Grandma had dinner ready. Then Pa told Sammy to go out and feed Moll and Doll, and Grandpa told Johnny and Freddie that they could feed the chickens. The whole family had a



Two little girls walk down a summer lane in Connecticut. They are Wendy and Jennifer Watkins whose mother, Ruth Shambaugh Watkins, wrote one of the "niece" letters.

fine time, and that was the end of a perfect day for Grandpa and Grandma, Sammy, Johnny, Maggie, Pearlle, Bridget, the Twins, the Baby, Freddie, Pa and Ma.

### Mystery Box

Wrap two boxes of any size (preferably rather large and awkward) and in one box put a small gift—just anything you might choose. Leave the other box empty. Form a circle and pass these boxes from one person to the next, accompanied by music. When the music stops, whoever is holding the boxes drops out. When all but two persons have been eliminated they pass the boxes back and forth to each other until the music stops, and whoever is holding the gift box wins the gift. This causes a lot of excitement and fun at a party.

## HIM AND HER GAMES AND STUNTS

By Mabel Nair Brown

May be used at any party where there are couples.

**TEAMWORK:** Tie each couple together, back to back. They must run a race to see which couple can run to goal and back to starting point the quickest. The difficulty comes as one person in each pair will be running backward.

**TAKE IT OFF:** Each couple, wearing jackets, stand face to face, hands in each other's pockets. Try to remove coats keeping hands in the pockets. Several can do this as a race or individual couples can try to do it in one minute.

**HANDS OFF:** Each couple will need two drinking straws, paper and two tables or chairs. The stunt is that the woman picks up an inch-square piece of paper, using just the straw, holding it on the straw's end by holding her breath. Her partner must take it from her, using his straw in same way, and place it on a table or chair at far end of the room.

## ROSE BEADS

Gather rose petals while they are fresh and put them through the food chopper, keeping a dish below the chopper to catch all the juice. When the petals are ground to a pulp, pour the juice over them and mix well. Now, spread this mass on an iron baking pan or sheet of iron. Stir and turn pulp so that it will all come in contact with the iron. It is this contact that makes the pulp turn a bright black.

Let the pulp remain on the iron 24 hours and then run through the food chopper again and put back on the iron. Do this several times or until the pulp is very fine in texture and a brilliant black. At the end of the ninth day or when the dough is of the right consistency to roll into beads and hold the shape, pinch off enough to make a bead of the desired size and roll between the palms of the hands until round.

Then pierce with a wire or wire hat pin. Beads may be allowed to harden on the wire. They should be dry and hard before they are strung. If the pulp is too moist the beads will not hold their shape. If too dry they will crack, so add a few drops of water. If a glossy finish is desired, put a tiny bit of vaseline on the palms and roll the dry beads, then polish with a cloth.

(Note: This recipe certainly calls up memories of the long ago when rose beads were highly popular strung into a necklace. Last summer we had so many inquiries about this almost lost art that we decided to pass on these details.)

## THIS DAY GOD GAVE

God gave you this day to do just as you would,  
You can throw it away, or do some good,  
You can make someone happy or make someone sad,  
What have you done with the day that you had?  
You can hand out a smile or just give them a frown,  
You can lift someone up or push someone down,  
You can lighten some load or some progress impede,  
You can look for a rose — or just gather some weed.  
What have you done with your beautiful day  
That God gave to you — did you throw it away?

—Unknown

## COVER PICTURE

Those of you who visited Mother's garden this spring when the Beauty Bush was in full bloom will be able to shut your eyes and remember how it looked — a veritable fountain of shell pink flowers. All of us have gotten so much pleasure from this shrub during the years that we only wish every flower lover could have one in his yard. If this is the very first issue of Kitchen-Klatter that you have ever seen we should add that Mother (Mrs. M. H. Driftmier) is in the foreground.



## LET'S GIVE A BOOK REVIEW

By Doris T. West

The next time you are on the program of your club, PTA or whatever the organization you are associated with, why not give a book review?

You may say, "I love to read books but I just couldn't get up before a group and review one." If you feel this way give an eye to the discussion of reviewing presented here and, unless I miss my guess, you will find the task of giving a book review quite pleasant and simple. If you belong to an extension or study club, for example, you are acquainted with the fact that the club must have a book review once each year as a requirement toward reaching the Standard of Achievement. You'd be doing no more than your share in attaining the club's goal if you would volunteer to help out by means of a book review.

Should you be at a loss as to what book you should choose to review, take advantage of the suggestions your local library can offer. It is always possible to make your book of timely nature. A long, drawn-out novel does not serve the purpose for a meeting where you have, in most cases, about forty-five minutes to devote to presenting the review.

A non-fiction (the subject matter is true, not imaginary) or autobiographical (the author writing the story of his life) book is the type most often desired. Just in passing, there comes to mind two books recently off the press which certainly add up to timeliness. "The Young Queen" by Godfrey Winn and "The Coronation Book of Queen Elizabeth II" compiled by such acclaimed men as C. F. J. Hankison (Editor of the English publication, *Debrett*) and others. Both books bring us pictures (some in glorious color) of the coronation and put the up-to-date facts about the young Queen before us. You'll be finding many books that will suit your purpose and most of them are short enough that you won't be spending too many hours reading in order to glean a few timely facts.

In choosing a non-fiction book, you will see the names of many authors with whose names you are not familiar. It is always interesting to learn about the author, and if you do not have any readily available information, write to the publisher. Their firm, in many cases, can supply you with some material that will be most helpful and interesting.

Make sure that a pencil and small notebook are at hand when you start your reading. This is the beginning of what will eventually become your outline to use while reviewing your book. As you read you will jot down enough necessary facts to refresh your mind about each point of interest you wish to bring out in your review. If your book is autobiographical, your author may not have written of the events or facts in his life in the order in which they occurred. In this instance, you will find it much easier to review and more readily understandable to your audience if you will arrange such material in chronological order.



The day Juliana left for Phoenix her father snapped this picture. (Those are her much-loved "Little House" books on the bottom shelf.) On the other side of the sliding doors there are duplicate shelves.

We come now to the point where you have finished reading your book. When you look at your accumulated notes you will probably find that they have assumed awkward proportions. It is useless to try handling a large collection of note papers while giving a review, so obtain some small reference cards, (the kind you use in your recipe file will do well) and start the process of curbing your notes down to outline form. If you type, (or can enlist the aid of a typist in your family) this will cut down the number of cards. In any event, just be sure your outline is in very plain, bold form thereby eliminating the embarrassment of getting confused by illegible material.

A simple starter outline for your autobiographical book would go something like this: A) Discuss effect this person has had on our lives. 1. His contribution to society. 2. Why he is of interest to us. B) Vital statistics. (Birthdate, place of birth, family background, education, ambition, etc.) C) His achievements. 1. Honors due or received. 2. Effect achievements had on his own life—success, happiness, financial ruin, etc. D) A specific moral or message we can glean from his life. Etc.

It is well and good if you can highlight your review with pictures or other material related to your book. In closing you might like to read a passage or paragraph directly from the book. It seems to say for you, "This is the end and the final inspiration."

Perhaps you have chosen a non-fiction book dealing with a subject you feel will be of interest to your group, because it contains some ideas and information they can apply to their daily lives. Your first task in handling this book is to use what material you have available concerning the author's life as a means of introducing him. Be sure to bring out the "tie-in" between his life and the book he has written. You will handle your outline for this much the same as the

outline for the autobiographical book. In this instance, however, you will be outlining the "subject" in place of the "person". A) Discuss the effect of the subject on our lives, etc. B) How did the development, idea or principle come about, etc. C) What has this subject achieved in its own field, etc. D) What does the future hold? etc. Again, if you can supplement some newspaper or magazine material of real value, it will certainly make your choice of book seem even more timely and valuable.

Now, some last minute tips to calm YOU and your audience. Why not practice on the family at home some night? They'll enjoy hearing Mom's review "firsthand". This will be a good opportunity to time yourself. An added idea to bolster your courage: Wear that dress or suit you feel builds your morale—no "center-of-the-stage" qualms for you! Last, but very important, relax and address your audience as a unit—don't concentrate on one side of the room. You want your listeners to feel at ease and entertained, so remember you are "setting the pace".

It's only your share to "take part" at meetings and when your group begins the task of filling out the coming year's program, let them count on you for that necessary book review.

## THE SEED

Of earthly gifts which God gave man,  
I think the seed is best,  
Each one contains a miracle,  
A form of life expressed.

—Gertrude M. Robinson

## IF I HAD KNOWN

If I had known the burden that you bore  
That morning when I met you on the street,  
Could I have seen beneath the smile you wore  
That cloudy day when first we chanced to meet.

I should have quite forgot the cares I had  
And given you a cheery word to make you glad.  
If I had known your heart was aching so  
With loneliness and yearning for a friend,  
And known what road, alone, you had to go,  
Had dreamed what bit of gladness I might lend,  
I would have been the help I meant to be  
If I had really known you needed me.

Had I but known God led you there that day  
To wait for me, that I might ease your pain  
And walk with you, a mile along the way  
Until you felt your load grow light again,  
Then would my blinded eyes be made to see,  
If I had known you counted so on me.  
—Author Unknown



## A FEW NOTES ON THIMBLES

By  
Bernice Kendig

Several years ago when everyone seemed to be collecting something, I decided to collect thimbles. In no time at all I discovered that a thimble is more than just a thimble of standard size and made of metal or plastic. Thimbles have an intricate side too.

It seems that the first thimble was invented by a Dutch silversmith many years ago when he discovered that his sweetheart's fingers were often bruised from pushing her sewing needle through coarse material. He determined to do something about it, and his simple little invention made fine needlework possible.

There are 87 thimbles in my collection, and I'd like to tell you briefly about the ones that appear in this picture. Needless to say, it would be virtually impossible to get a photograph of all 87 in which it would be possible to distinguish one from the other.

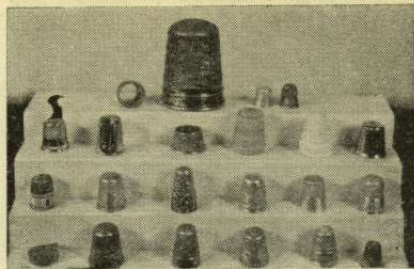
To the left on the top row is my grandmother Welches' thimble that dates back to 1843. The big thimble's history I do not have, but the two thimbles beside it are children's thimbles, and the one to the right is 50 years old.

Row 2: The first one has a thread cutter. The next one has a needle threader, and the open-end one is a tailor's thimble and was sent to me from California. The next thimble, carved from onyx, came from Mexico, and the white thimble was carved from soap about 15 years ago. I was told that it should be handled carefully, but yesterday it rolled from the table accidentally and did not chip! Unfortunately, the beautiful grape design doesn't show up.

Row 3: The first thimble has a pink band and is very old; the next one is silver and the third came from Mexico. The fourth is very unusual in that it has no tiny holes for the needle but instead has a design formed in such a way that the needle has a resting place. (It is one of the most beautiful thimbles in my collection but did not photograph well.) The silver thimble belonged to my Grandmother Burgess who used it as she pieced 75 quilt tops for her many grandchildren in her 90 years! The end thimble has a beautiful engraved design of silver that resembles daisies.

Row 4: The first thimble is from Hawaii, and it is worn with the little dots facing in towards the palm; it rather resembles a ring. The next thimble is of brass with a circle of leaves engraved on it. My "double decker" is made of brass and is full of holes. The fourth thimble has an Eagle engraved on it, the next one has the words "Good Luck" engraved on it, and the final one belonged to a favorite aunt who wore it as a child about seventy years ago. It is the smallest one in my collection.

I often wish these thimbles could talk, for what wonderful stories we'd hear. Who can say what hopes and fears, joys and sorrows were woven around them as women stitched pains-



These thimbles are described in Bernice Kendig's notes.

takingly on bridal dresses, baby clothes, and perhaps even on burial garments. Today's young seamstress has only to step up to a lovely piece of furniture, open a lid, flick on a light, step swiftly on the peddle and in a matter of few hours run up a dress complete with fancy trim and machine-made buttonholes. I know young women who don't even own a thimble, let alone know how to use one! So perhaps someday a collection of thimbles will be quite rare.

## FINDING GOD

I helped a little child to see  
That God had made a willow tree  
And He became more real to me.

I tried to lead a child through play  
To grow more Christlike every day  
And I, myself, became that way.

I joined a junior child in prayer  
And as we bowed in worship there  
I felt anew God's loving care.

Lord, keep us ever quick to see  
By guiding children we find Thee.  
—Author Unknown

WHAT LIFE HAS TAUGHT ME  
ABOUT RESENTMENT

By  
Frances Ryan

I know through personal experience what devastating effects resentment can have in our lives. Its fruits are bitterness, self-centeredness, emotional conflicts, even physical illnesses. I know of nothing more harmful, nothing more important to remove from our lives.

There is one way in which resentment is NOT overcome successfully. Bottling it up inside ourselves is not the way. Neither is "blowing ones top" very much better. The latter may give temporary relief but that relief is off-set by the conviction that one has behaved in a human but hardly Christian manner. So guilt is added to resentment and the second condition is worse than the first.

The feeling of having been unjustly treated, which is what resentment usually is, must not be held in the mind and brooded over. It must, however, be taken out and examined carefully: the whole matter brought into the open forum of our mind. It may even be a healthy solution to discuss the matter with someone else if you are sure that person will only listen and not add fuel to the flames of your resentment.

After this mental examination, pray persistently. It may not be possible to pray in a seemingly successful manner but PRAY. Then try to get the point of view of the person who is the cause of your feeling. Perhaps your own unhappiness is the result of feeling misunderstood, yourself. After you have tried to understand, then work toward forgiveness. Remember Jesus' attitude when he was unjustly treated. He asked God to forgive BECAUSE THEY KNOW NOT WHAT THEY DO. Realizing that few people would consciously inflict great hurt on another is the second step toward forgiveness. Prayer is the first step. Wanting to forgive goes a long way toward the desired end.

Begin to think of the good qualities of the person who has hurt you, the past kindnesses shown, the happy experiences shared. Whenever opportunity comes, speak a good word for that person. You will be surprised how well this works. As you have a chance, do a kind deed or even ask that person to do something for you. It won't be easy but it is important.

Then think about the hurt as little as possible. When the name of the person you are trying to forgive comes into your mind, breathe the best prayer for that person of which you are capable. It may only be that God will protect him from harm.

Since women may be more prone than men to nurse grudges, I will suggest a purely feminine method of using a routine and often tiresome task to good advantage. Doing the family laundry is an occupation that affords time for reflection. That reflection can be constructive or utterly negative. This is a good time to take care that your thoughts become positive, helpful ones.

I know of no better way to stimulate right thinking than to direct my thoughts toward all the things for which I can be grateful.

The words of the old hymn take on a new meaning if sung at this time:

"So amid the conflict, whether  
great or small,  
Do not be discouraged; God is  
over all.  
Count your many blessings, every  
doubt will fly,  
And you will be singing as the  
days go by."

## YOUR BLESSING

Your blessing, God, is like a gift . . . Of silver and of gold . . . And sometimes it is almost more . . . Than I have strength to hold . . . Sometimes You shower so much joy . . . And happiness on me . . . That life is like a paradise . . . Of perfect ecstasy . . . And that is why I do not mind . . . The lightning and the rain . . . Or any hail or thunderbolt . . . That shakes my windowpane . . . I have my disappointments and . . . My share of earthly grief . . . But always I remember, God . . . That there is some relief . . . Because when I have said my prayer . . . I hear Your soft reply . . . And when I lift my eyes I see . . . A rainbow in the sky.

—James J. Metcalfe



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**FIBRE EARRINGS**, 49¢ pair, lapels 49¢, corsages 79¢, bouquets 98¢ up. Gwen Churchill, Monroe, Iowa.

**CROCHETED BIBS**, assorted colors, trim 50¢. Mrs. Elmer Fitzgerald, Dell Rapids, South Dakota.

**BEAUTIFUL MAPLE LEAF TRAYS!!**. Unusual multi-purpose trays of many uses such as coasters, ash trays, trinket trays, nut cups, candle holders, wall plaques, candy dishes, salad plates, etc. Colorful maple leaf design 6" x 6". Will decorate your home and protect your furniture. Lovely gifts. Six beautiful colors, green, red, gold, chartreuse, amethyst and pink. Two for \$1.00. Six for \$2.50. RUCO, Box 423-K, Gardena, Calif.

**THREE X STITCH** "Dutch Maid" linen tea towels \$2.75. R. Kiehl, 2917 Fourth N. W., Canton, Ohio.

**SUNBONNET** \$1.50, crocheted carnations, 4—\$1.25. Cash only. Mrs. Mary Suchan, Jackson, Minnesota.

**BIRTHDAY OR SYMPATHY CARDS**. 16 for \$1.00. Blanche Dvorak, Plymouth, Iowa.

**BOX OF 300 BEAUTIFUL, STYLISH NEW BUTTONS** for all your sewing only 60¢ or 2 boxes for \$1.00. Can go different addresses. Send check or cash today. MR. BUTTONS, GLEN ROCK 7, N. J.

**VERY ATTRACTIVE** 21 inch doily, 7 roses, \$1.00. Vadyne Allen, Callao, Mo.

**CROCHETERS WANTED**. Good pay. Fast work, simple stitches. Materials furnished. Information 25¢. Vivien Maxwell, 1415-K Glenarm Place, Denver, Colo.

**ROSARIES REPAIRED**, new material used, hand made rosaries for sale. Mrs. Sylvester Schrad, 1809 Pinkney St., Omaha, Nebr.

**CROCHETED TABLECLOTH**, perfumed beads & earrings, \$1.10. Bess Meduna, Weston, Nebr.

**GIFT DIMITY WAIST APRONS**. Organdy vase pocket & leaves. Trailing vine of Ric Rac \$1.25. Kathleen Yates, Queen City, Mo.

**CHILDRENS DRESSES** \$1.50 up. Specials to gift shops. Mrs. John Brenner, Woodward, Okla.

**ATTENTION LADIES!** We sharpen Sewing and Barber Scissors.—40¢ ea. p.p. No stamps please. Satisfaction guaranteed.—Ideal Novelty Co., 903 Church St., Shenandoah, Iowa.

**PUPS**: Spitz registered; Pomeranians registered. Book your orders. NO Sunday visitors. ZANTE'S Kennel, Monroe, Iowa.

**ETHEL'S VIOLET HOBBY**. A haven of beauty, old and new varieties. Inspection 12¢. Send stamped envelope for list. Visitors Welcome. 328 Story St., Council Bluffs, Iowa.

**CARD READING** (By Mail) your past, present, and future. 10 questions answered \$1.00. George, 3033K South Homan Ave., Chicago 23, Ill.

**52 POLYETHYLENE FREEZER BAGS** \$1.00. 20 pints; 20 quarts; 12 hen bags. Inquire other sizes. POLY BAG CO., Box 25, Wyatt Park Sta., St. Joseph, Mo.

**BIB-STYLE APRONS** \$1. Oven mitts 50¢ pr. Mrs. Floyd Norris, Forest City, Mo.

**HEALTH REDUCING BOOK**—by retired nurse. Practical suggestions for arthritis "flare up", bloat, overweight schedules, foodcharts. Price 40¢. Mrs. Walt Pitzer, Shell Rock, Iowa.

**HIDE—ENDS MICE AND ROACHES**. Amazing new scientific discovery. Safe, Simple. Dust "HIDE" in runways. Runs 'em away. Keeps 'em away. \$1 per package, postpaid. Money back guarantee. Write for free booklet. HIDE 55-9th St., Leon, Iowa.

**MAKE DELICIOUS ITALIAN PIZZA**. Also Ravioli and Spaghetti, including special Sauce. Detailed instructions, 50¢. Satisfaction guaranteed. Nicky's Kitchen, Box 131, Cicero, Ill.

**MAGLA SILVER**—The new scorch resistant ironing board cover that pays for itself in time and electricity saved. Recommended by Good Housekeeping. MAGLA SILVER will outlast 6 to 8 other covers. Make your ironing a pleasure—don't be a slave to an obsolete cover. Order your MAGLA SILVER today and save. \$2.98 postpaid. Leslie B. Anderson, 12100 Brenlyn Lane, Hopkins, Minn.

**I SUFFERED FROM ECZEMA FOR 30 YEARS**. Finally found complete relief with simple home remedy. Recipe, \$1. Mrs. N. F. Hester, Rt. 1, Box 261, Tusculumbia, Ala.

**A GIFT FROM THE LAND OF FLOWERS**. Lovely California Perfumed Beads. Enchanting fragrance—Gorgeous colors. Pink, blue, rose, lilac. Necklace and Earrings to match \$2.00. A beautiful fragrant Rosary \$2.00. RUCO, Box 423-K, Gardena, Calif.

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Putting grated lemon or orange rind in the meringue of the pie?

Using adhesive tape strips for jar labels? Write on it in ink.

Remembering your child's school and Church-school teachers on their birthdays and Christmas with appreciative notes?

Saving interesting colored pictures from magazines to make little books for sick children?

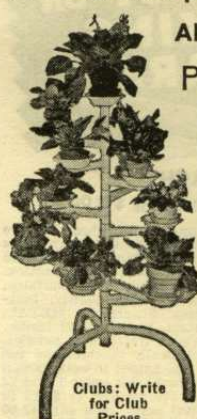
Jotting down every unfamiliar word you hear and looking it up when you have time?

Re-reading the last letter from the person to whom you are about to write, answering all questions?

Starting your day with a prayer for guidance and closing it with a prayer of thanksgiving?

—By Grace Stoner Clark

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### All-Steel Vio Holda PLANT STAND The Ideal Gift!

Sturdy, heavy gauge all-steel welded. 40" high. Will not tilt or tip. Holds 11 plants, 10 on revolving arms extending outward 6" to 12" from center shaft. Arms are movable to any position to enhance beauty of display and allow even sun and air exposure. Light weight. Easily dismantled for cleaning. Choice of white or green enamel. ORDER BY MAIL TODAY Only \$14.95 each, plus \$1.00 for packing and postage.

Specify color desired. Send check or money order. Immediate shipment. Satisfaction guaranteed.

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**FREE** 4 X 6 Enlargement (You select negative)

Bright, sparkling prints. Finest quality. With prints you get Free 4x6 Enlargement Certificate. No extras to buy. Over 30 years experience. Quick one-day service upon receipt. Dept. 30

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MAKES ANY CLOTH  
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12 reprints from any size negatives 50¢.  
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Join us for a visit every week-day mornnig over any of the following stations.

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KFEQ—ST. JOSEPH, MO. — 680  
on your dial 9:00 A.M.  
KIOA—DES MOINES, IA. — 940  
on your dial 9:00 A.M.

### LET FREEDOM RING

By Gladys Niece Templeton

Freedom to count our joys and blessings,  
To value beauty all the while;  
To pause for strength and meditation,  
Freedom to go the extra mile,  
Freedom to share our daily bounty—  
Enriching life; to laugh and sing.  
These are for all, of every race and generation  
Throughout our land. Let freedom ring!



## CLOSEOUT ON PINKING SHEARS



We're stuck! We bought too many Pinking Shears! We're closing them out for only \$1.00 each although you pay others up to \$5.00 per pair for high quality Pinking Shears! These cut and pink at the same time with smooth-cutting action. Leave a neat, notched edge that's attractive on curtains, aprons, shelf-edging, etc. Blades are high quality, heat-treated carbon steel for sharpness. Shears are METAL, Black enamel handles, rust-resistant, nickel-plated blades. 7 inches long, Dressmaker style with comfortable handles. Solid one-piece construction scientifically synchronized and adjusted for lasting satisfaction. Guaranteed to work as well as expensive shears or your money back. But order TODAY! Supplies limited. Send \$1.00 plus 25c postage, or \$1.25 in all for one pair. If you order TWO pairs, send only \$2.00 and we pay postal charges. PINKING SHEARS CO. Dept. 42-A, Box 551, St. Louis, Mo.

### Leaf LINIMENT

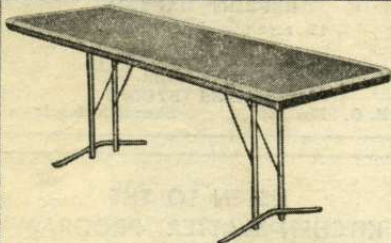
EASES PAIN DUE TO:

- Arthritis
- Rheumatism
- Sinus Disorders

Ask for it by name **\$1.00 and \$1.89** at your druggist!

If your Druggist does not have it, send direct to Dept. 10, Leaf Oil Laboratories, Sutton, Nebr.

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If you are on the Kitchen Committee of some Church, Lodge, Club, School, etc., in your town you will be interested in this modern Folding Banquet Table. Write for Catalog and special discounts to institutions and organizations.

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HIDE, 55-A 9th St., Leon, Iowa



## SINUS

Catarrh Sufferers: Thousands report almost instant relief with Catarrh Remedy. No C.O.D's. Agents Wanted. Send 60¢ for Sample jar postpaid.

### DANI COMPANY

207 Market Street  
Williamsport, Pennsylvania

## GOOD NEIGHBORS

By Gertrude Hayzlett

Cards have been asked for Mrs. Missouri B. Cox, an elderly woman living at Rt. 4, Box 92, Paducah, Ky. She has an invalid daughter to care for, although she is not well herself. Her birthday is August 21.

Mrs. Alene Hodges, Lone Jack, Mo., has a heart ailment that keeps her confined to the house and unable to work in her beloved garden. Mail would help to keep her happy.

Mrs. Jack Lockard, Rt. 1, Des Moines, Iowa, is a young woman who has muscular dystrophy. Please send her a word of cheer.

Mrs. William McDonald, Hawley, Minn., has been handicapped for the past 20 years. She is alone now and needs friendly letters.

Mrs. Julia Messamore, 838 S. Manhattan Place, Los Angeles 5, Calif., is old and sick and alone. She is not able to write but loves to get mail. At one time she was a newspaper woman.

Mrs. Grace Munch, 1215½ South Fir, Inglewood, Calif., is another elderly woman who needs your cheer. She is an arthritis patient and has been in the hospital this spring. All members of her family live in Missouri.

Alan Snodgrass was 4 last January. In April he had an operation on both feet and will be in bed for many weeks. His home is 716 South 11 St., Kansas City, Kansas. Story books or things he can play with in bed will be welcome.

Seven year old Gwendolyn Walker, Rt. 2, c/o Grant C. Walker, Freidens, Pa., is bedfast with rheumatic fever. It has affected her heart and she will have to be quiet for a long time. Mail will help, although she cannot answer. If you send a self-addressed postal in packages to these children, probably someone will send you a message.

Mrs. Joe Steinwagner, 1217 Adler Rd., Marshfield, Wisc., is shutin with some trouble that affects her eyes so she cannot see part of the time. She gets about the house some, but needs cheery letters.

Hester Marie Thorburn, 730 W. High St., Lima, Ohio, had rheumatic fever and it left her in bad condition. She is not able to get out much, is on a strict diet and is generally blue and lonesome. Do write to her, please.

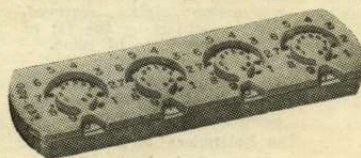
Miss Nettie VanConet, Ewing, Nebr., is a wheel chair goer. She can use her hands and does lovely handwork. Letters would be enjoyed.

Donna Williams, 200 Warren St., Roxbury 19, Mass., is a little shutin whom many of you know. She is 14 and has been shutin most of her life. She is having a series of operations this spring and probably will not be able to write to you, but loves to get pretty cards and when she is able, she makes them into lovely greeting booklets to send to other shutins.

Mrs. Elizabeth G. Blomgreen, 1 Myrtle Ave., Bordentown, New Jersey, has been shutin many years. She likes to get view cards for they are her way of traveling. She suffers a great deal.

Mrs. Lilly McKinney, Box 699, Lander, Wyo., has arthritis. She will soon be 76, and would enjoy letters.

## POCKET SIZE ADDING MACHINE



An automatic budgeteer, this low-cost mechanical wizard. Carry it in purse or pocketbook, especially when you go to the store. Totals your purchases, item by item — "keeps score" for you as you shop. Saves time at checking counters, keeps you posted, checks everybody's addition. Simple, compact, foolproof. Ivory finished. The midget calculator with a dozen uses. Only \$2.00 postage paid.



## SNACK TABLE QUARTET

The perfect running mate for your television set. Four cheerful, colorful, individual tables, each 17¼" high and finished in a different color. Red, green, yellow and black. Each intriguingly shaped like an artist's palate, with "pocket" to accommodate a beverage glass. Set includes handy floor rack to hold tables compactly when not in use. Gay, ultra-modern, ever so handy. Complete set only \$12.95. Order now. Shipped express collect.

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