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REG. U. S. PAT. OFF.

Magazine

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LETTER FROM LEANNA

Kitchen-Klatter

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

MAGAZINE

"More Than Just Paper And Ink"

LEANNA FIELD DRIFTMIER, Editor.

LUCILE DRIFTMIER VERNES, Associate Editor.

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My dear Friends:

How fast the months go by! I am reminded of the old saying, "Time and Tide wait for no man." For me the shortest space of time on the calendar is between Thanksgiving and Christmas. It is such an exciting and happy time I'm sure we would all like to have it pass more slowly. It is true that each year the cities and towns in our part of the country put up their holiday decorations early—some even before Thanksgiving. This does not seem appropriate to me. I like to enjoy Thanksgiving to the fullest before starting our Christmas plans.

There is so much trouble in the world today. The Christmas bells, the candlelight, the carols, the Christmas trees, the laughter of children all remind us that this is a good world—that God has not forgotten us.

I was visiting with a dear friend who has lost her husband this past year. She said "What a blessing it is to be able to work." I agreed completely. Through the toil of our hands we are giving of our love for those near and dear to us. As long as you have love to share you have an inexhaustible store of the most precious gift in the world! One that money cannot buy!

As the seasons come and go, we enjoy each one—spring with the return of the birds, the tulips in bloom, the gentle spring rains; summer evenings on the front porch or riding over country lanes; fall with crops to harvest, leaves to rake and gardens to put to bed for the winter; then winter itself. I feel that winter is the season that draws families together. Then we *really* enjoy home and family. The comfort derived from a warm cozy home, a fragrant stew on the kitchen stove, a recalling of the days activities—these are enjoyed by all of the family.

It is becoming more difficult for my husband and me to pack our suitcases, say goodbys to our children and friends and leave our home here in Shenandoah, Iowa for the sunny skies of Florida or California. Not that it is a physically hard thing to do but as we grow older we enjoy living more quietly. We don't enjoy traveling as we used to. I know many of you feel the same way. We haven't definitely decided whether we will go south this winter or not. Time will tell. I would

be happy here at home for I have so many things I plan to do during these coming months.

I still have a bed spread to make for Don and Mary Beth but I am not planning it until I know what color they will use in their bedroom. As you know, they are building a new home. It is in a beautiful part of Anderson where there is natural timber. Just enough was cut out to make room for their house and yard. The trees will provide such lovely shade! They will not be far from a school and it won't be long before Katharine will be ready to go. Don is tall (6 ft., 4 in.) and they have an extra long bed, so this quilt will have to be longer than the ones I've made previously.

I have almost decided to learn to make hooked rugs. I have always admired them but never realized how beautiful they could be until a lady in Red Oak, Iowa brought some she had made to show me. The colors were so beautifully blended it was as lovely as a painting. She had designed the pattern, using an idea she found on some wall paper. I'm afraid I'm not clever enough to make my own pattern but if I have one stamped on the burlap, I'm sure I can do it. I bought a small one from the friend to use as an inspiration although I can't hope to reach such perfection in my first rug.

We had a nice visit from Josephine Field Nelson this fall. She is one of my brother Henry's daughters and lives at Clinton, Iowa where her husband works for the Du Pont Company. Josephine told me about some hooked rugs she makes for Christmas gifts. She makes small bathroom or throw rugs with the words "Merry Christmas" on them. She was working on a dear little red Christmas dress for a granddaughter. She planned to embroider a little angel on the front (in white, I imagine) and under it the words "Today I am an Angel." Her daughter Mary Jo lives at Davis, California where her husband attends college.

I'm also making little Christmas dresses, or perhaps I'd better say helping make them. I am putting the cross stitched bands around some little skirts my sister Jessie Shambaugh is making for two of her granddaughters. I'm also making a little white organdy pinafore cross-stitched in two shades

of blue to be worn over a blue dress Jessie is making. I'm never more happy than when the sewing drawer in my buffet is full of projects I'm working on. (I don't suppose any of you use your buffet drawers in this way, but I might be surprised at what some of you keep in yours!)

Since I last wrote you, we have had a good visit with our son Wayne who lives in Denver. He and Mr. Wilmore came on business with the nurseries in Shenandoah and stayed with us several days. I wished Abigail and the children could have been with him. Knowing how fond Wayne is of my home-made mincemeat I had made two pies. When he left he asked if I could wrap the two pieces left on the pie plate in foil so he could take them with him! He really liked those pies! Dorothy and Frank had sent down a big sack of hickory chips for him to take back to Denver. He likes to broil meat on an outdoor grill and says a few hickory chips give the meat a wonderful flavor.

As I write this my sister Martha Eaton is still at Mercy Hospital in Des Moines. She is learning to get around her room using a walker and hopes before long to be back with our sister Jessie where she lived since her husband died. Martha says it still feels as if she were pulling her feet out of mud every step she takes.

I just called Jennie Field and she and Frank had returned from Omaha where they visited with their daughter Zoanna who is recovering nicely from a very serious and unusual operation on her heart.

We have had little rain here in southwest Iowa this fall. The corn and milo surely dried out well but the farmers had to be very careful that a spark from the tractor wouldn't start a fire. It was hard to harvest the soy beans for many shelled out onto the ground as they were combined.

I put off getting my new tulip bulbs planted, hoping a rain would come and soften the ground. It was so hard you could hardly get a hole dug for the bulbs. Finally we got the "rain" out of our garden hose! We potted a lot of paper-white Narcissus in big bowls for the house. Martin brought some small stones to weigh the bulbs down when the roots of the bulbs raised up like they were on stilts.

In closing let me wish you and your loved ones a very happy Christmas!

Leanna

COVER PICTURE

If your eyes are good and sharp you may be able to read the title of the book Katharine is holding—*The Night Before Christmas*. She knows most of it "by heart" but what could make a three year old feel more grown up than to "read" a book to her baby brother? Paul and Katharine are our youngest Driftmiers, and how we wish there weren't so many miles between Anderson, Indiana and Shenandoah, Iowa when Christmas rolls around!

THE GLORY GLOW OF CHRISTMAS

By

Mabel Nair Brown

(THEME: "IF THE HEART IS
FILLED WITH CHRISTMAS")

Setting

On the altar or a small table to be used for the setting, place a large white candle. One of the extra large, white glow candles many of us make at Christmas time would be lovely. Lay greenery around the base. This candle is placed to the right of the setting and represents the Christ Child, or the place of God in our lives. A small creche might be used on the altar, if desired. Immediately behind the altar, hang or stand a large heart-shaped Christmas tree made of heavy cardboard and painted green. You might use a large square of peg board and outline the heart-shaped tree (point of heart becomes top of tree) with tinsel rope or green Christmas rope. You will need seven large Christmas ball ornaments on which are printed these words (use the tube glue to print the words and sprinkle before dry with some of the glitter flakes): REMEMBRANCE, GOODWILL, CHARITY, LOVE, PRAISE, FORGIVENESS and PEACE. The ornaments might also be cut from heavy foil paper in various Christmas colors and glued to heavier cardboard, then the words written upon them.

Each speaker assigned to meditation for one of the words steps forward and fastens her ornament on the heart tree before she speaks, with the last one, PEACE, the top one on the tree.

Call to Worship

(Musical background of the hymn
"Oh Come All Ye Faithful.")

Brightest and best of the sons of the morning.

Dawn on our darkness and lend us thine aid,

Star of the East, the horizon adorning,
Guide where our infant Redeemer is laid.

Say, shall we yield Him in costly devotion,

Odors of Edom and offerings divine,
Gems of the mountains and pearls of the ocean,

Myrrh from the forest or gold from the mine?

Vainly we offer each ample oblation,
Vainly with gifts would His favor secure,

Richer by far is the heart's adoration,
Dearer to God are the prayers of the poor.

—Bishop Reginald Heber (1811)

MUSIC: "Love Came Down at Christmas"

LEADER: "For God so loved the world that He gave His only begotten Son that whosoever believeth in Him should not perish but have everlasting life." (Lights the large candle on the altar.) I light this birthday candle to the Christ Child—the greatest gift ever given. To present the theme of



If you addressed a card last Christmas to Mr. and Mrs. Russell Verness and daughter Juliana it is tucked in someplace on this wall or on the table in the foreground. We keep our cards up until about January 8th—and for a long time everything looks so bare after they come down! Those are red candles and the covered dish (full of homemade candy) was a gift to us from Juliana when she was only seven years old.

our service today I'd like to quote a poem found in an old recitation book at the turn of the century.

If the heart is filled with Christmas
Every joyous song we sing
Telling of the little Jesus
Born to be our Lord and King,
Fills and thrills us with a gladness
That the world can never give;
Fills and thrills us with a new hope
That enables us to live.

If the heart is filled with Christmas
Every thought of fear and doubt,
Every unkind, selfish motive
That we have is crowded out;
And the little King of Christmas
God has sent us from above,
Reigns supreme and plants within us
Blossoms of eternal love.

If the heart is filled with Christmas
Light descending from on high
Softly brings to our remembrance
Bethlehem's bright star in the sky;
Brings close the loving Christ Child
Sleeping in the lowly stall,
Now our King and loving Savior
Whom the world crowns Lord of all.

LEADER CONTINUES: "How do we fill the heart with Christmas? Let us think on that question. I have asked several friends to help me show how we might fill our hearts with the true spirit of Christmas—so fill our hearts with all that is the essence of Christmas that each heart will shine forth like the sparkling ornaments on a Christmas tree touching all who come within its radiance with the Glory Glow Of Christmas."

MUSIC: "As with Gladness Men of Old"

FIRST SPEAKER — REMEMBRANCE: (Places ornament on tree.) "Christmas should be a time for Remembrance—remembering first of all God's great gift to us, His Son to be born in a humble manger bed, to live with the lowly in a life of daily cares, temptation and strife. Yes, to be as one with common everyday folk like you and me. Christmas is a time for remembering the joys of the past, the simple joys of childhood Christmases, the wonderful happiness of Christmases shared with loved ones and others. It is a time to remember all that we have for which we are so humbly thankful; a time to remember to start and to establish traditions in our family circles that will become the blessed remembrances of generations to come. Yes, surely REMEMBRANCE holds a big spot in the Christmas heart."

MUSIC: "While Shepherds Watched Their Flocks"

LEADER: (Quotes last stanza of the above carol) "All glory to God on high, and to earth be peace; Goodwill henceforth from heav'n to men begin and never cease, begin and never cease."

SECOND SPEAKER—GOODWILL: "Goodwill! How it does sparkle up our everyday lives at Christmas time! Watch the faces you see on the street. Everywhere faces seem to beam out goodwill to everyone. But why should that warm glow of goodwill toward men just shine around at the holiday season? Let's resolve to fill our Christmas heart with goodwill that will last the year through—goodwill to all men everywhere, not just to our own kin

(Continued on page 17)

FREDERICK'S LETTER

Dear Friends:

In this letter I send you Christmas greetings from Massachusetts, the one state in the Union where Christmas was banned as a day of evil until a little more than a hundred years ago. Did you know that? It is an actual fact that on May 11, 1659 the General Court of Massachusetts Bay Colony passed the following law:

"Whosoever shall be found observing any such day as Christmas or the like, either by forbearing labor, feasting, or any other way, as a festival, shall be fined five shillings." The law was on the books for nearly 200 years, but most people found a way to break it. There is something about Christmas that refuses to be denied. I might add that it isn't only the spirit that refuses to be denied; it is also the work of Christmas. Each year I promise myself that never again will I permit Christmas to become a burden with dozens and dozens of extra labors, but each year it happens all over again.

Perhaps the biggest job of all at this time of year is mailing out the Christmas cards. Our Christmas card is always about the same; it always is a family group picture—the same because it is the same four faces each year, but different because we each grow a year older from Christmas to Christmas. People who have been receiving our cards year after year get a great deal of pleasure from seeing how the children change, and in turn, we enjoy the picture greetings sent from others.

Every once in a while we hear someone say: "I don't want a single present for Christmas!" Well, don't believe it. There is one present we all want and that is the assurance that this is a good world of love and kindness. Often a person does not realize that this is what he really wants, but deep within the soul is the longing for the warmth of love. We want to know that no matter how painful and cruel the circumstances of life have been to us, the eternal God who is at the heart and center of the Universe is a Heavenly Father who loves us, and who moves others in this life to love us. We want to believe that even when we are most alone, there is one who is always with us.

With all of the sweet mystery of Christmas, there is this very simple side of it, seeing again that the most wonderful gifts of all, the real Christmas presents are the blessings that warm the heart and bring a prayer of gratitude to the lips. Sometimes they are the great things—the wonder and beauty of the world about us, the majesty and the grandeur of it; and sometimes they are the simple things—a card from a friend of years past who has not forgotten the friendship, the smile on a child's face Christmas morning, or perhaps just the right to go to work.

One of the most profound and yet one of the most simple lessons that is ours in the story of the first Christmas is the lesson of the Christmas paradox, the contrast between the inn and the



This picture of Mother and Dad (Mr. and Mrs. M. H. Driftmier) wasn't taken last year, but it could really have been snapped just ANY year because it is the way we children will always remember them on Christmas Eve.

stable, the contrast between life as we would like to have it, and life as it actually is. In all of life there is so much of paradox, and particularly at Christmas time. With all of the emphasis on joy and happiness, it will be the rare home indeed where happiness does not have its tinge of sorrow. However much we may succumb to the frustrations of shattered dreams and broken hopes during most of the year, Christmas time is the one time of the year when we must rise above them. We think particularly of those homes where for weeks and months there have been tensions and frictions between the mother and father, or the parents and the children, or between children in the same family. In many a home the joyous light of Christmas will have a difficult time trying to pierce the fogs of resentments and jealousies, and antagonisms that cover the home like an umbrella. There are people living in home situations that are far, far from ideal, and if Christmas is to be for them a time of joy and happiness it will be because for a few days at least the actual world of reality is glorified by a common devotion to the goodness and charity that alone can put love into our hearts.

The stable where the Christ Child lay in a manger on that first Christmas was glorified by the presence of God. God was in the love of Mary and Joseph for their first born. He was in the simple wonder and faith of the shepherds, and in the loving adoration of the Wise Men. God was there just as surely as He now waits to be with us, and if for any reason your Christmas is not going to be all that you would like it to be, just remember this—Joseph and Mary had not planned to spend their first Christmas in a stable. The same light that shone into their darkness waits now to shine into ours. Whatever our frustrations, our problems, our heartaches or our fears, if we permit them to shut out all of the Christmas joy it will be because we have refused to hear the knock upon our heart's door. The joy

of Christmas is for everyone, and if we permit the closed door of any inn to prevent our getting our share of that joy, it is because we haven't faith enough to believe that even now God stands outside our life, ready and willing to do for us everything that love can do.

Perhaps the deepest joy of Christmas lies in the fact that when the inn doors are closed upon our dreams, there is a God who in the spirit of Jesus Christ can glorify the humblest stable and bring joy and peace to the lowliest, troubled soul.

Here in the beautiful Connecticut River Valley we know what it means to depend upon the mountain rivers and streams for light and factory power and drinking water. One day last week a mountain stream began to play tricks on a great many people, and here is the way it happened. It was one of those lovely late fall days just before we knew that winter was really here, when the workers in a large paper mill a short distance out of the city began to notice some strange goings on in all of the drinking faucets, lavatories, and toilets. Out of every water pipe in the building there was coming a bubbling, effervescent type of liquid that tasted or felt or looked something much different than fresh water from a mountain stream. It was first noticed coming out of the drinking fountains, and some brave souls even tasted it. Then an emergency alarm went through the building warning people to leave the water alone.

Now you will never guess what had happened! It seems that an enormous fifteen ton trailer truck loaded with one of the better known detergent soap powders had run off the road and into the stream just a few miles up the mountain from the plant. All of the mountain stream became a surging mass of liquified detergent, and that meant that all of the homes and factories that received their water supply from that particular stream were hit with one of life's big surprises. Now did you ever hear of such a thing? Life is never dull around this part of the country.

As winter bears down on us, we wonder what it will bring. Last year we had so much snow that we spent most of the winter worrying about the floods we would get in the spring when the warm winds hit the mountain slopes. The old time weather prophets are talking about more snow than last year, but that I find very hard to believe. After all, we did have more than 125 inches of snow in the hills around here, and that is enough for any country! I do hope we get lots of snow for the children's sake, but that doesn't mean it has to be over their heads.

As in every other of the past twenty years I have been writing to you, I send you my best wishes for a Merry Christmas and a Happy New Year. You are my friends, and my affection for you goes very deep. Let us remember each other in our prayers. God bless you every one.

Sincerely,
Frederick

CHRISTMAS IN COLORADO

Our Christmas in Colorado actually begins in November. The Episcopal Church is one of the denominations which observes the season of Advent. The fourth Sunday preceding Christmas opens this penitential season which lasts until midnight, Christmas Eve.

One of the traditional symbols of this period is the Advent wreath. Evergreens cover a circular base which holds five candles. Four lavender candles are placed around the outside of the wreath to symbolize the four Sundays in Advent. On each successive Sunday a new lavender candle is lighted. The fifth candle, always white, is placed in the center of the wreath and is lighted on Christmas Day.

The children find the use of these wreaths particularly meaningful. Every Church School class will make a wreath for its own use at the church. And almost every family makes one to use at home. A few days before November 30th, the first Sunday in Advent, our church will sponsor a greens-gathering expedition into the mountains to provide the necessary material. There will be another similar expedition just before Christmas to gather evergreens to decorate the church building for Christmas. The children love these church-centered family expeditions. Certainly they do serve a real purpose in counteracting the terrible over-commercialization of Christmas.

Christmas Day opens the season of joyous celebration in our church in honor of the birth of Our Lord. Soon after Christmas Day the younger children present a program and have a party. They bring gifts to send to less fortunate children.

The high school age group and adults have a church party on Twelfth Night, January 6th. This is in commemoration of the arrival of the Wise Men to behold the Christ Child as their Lord and Savior. I am including some details about this party as it was held for the first time last year in our St. James Church. Perhaps your church group may be interested in sponsoring a similar party.

Our Twelfth Night party recreated the spirit of medieval England. Everyone wore masks and was encouraged to dress in appropriate costumes of the period. The evening opened at 7:30 with the "Burning of the Greens." All the evergreens, including Christmas trees, used in decorating the church and members homes were collected in a vacant area near the church and burned. We notified the local fire department well ahead of time so that there was professional assistance to supervise this part of the program.

The festivities then moved to the church basement which had been decorated on the theme of the old English ballad "Twelve Days of Christmas." Someone well-known for his wit and fun-making ability was previously selected as the "Abbot of Unreason." He acted as the master of ceremonies and promoted the jollity of the evening. A King and Queen presided over



We took this picture of little Alison Driftmier from our family memory book because she sums up to us all the excitement and pleasure that small children find on Christmas morning when they run out to look at the tree.

the festivities. For this first party, our minister and his wife were chosen; their successors were chosen by the cutting of the Epiphany cake.

Entertainment was provided by minstrels—the high school madrigal singers, and mummies—church members who presented short, amusing skits. Troubadors—three high school cornet players, heralded each event with a loud fanfare on their instruments. Charades and other games interspersed the evening until 9:30 when refreshments of Wassail and Epiphany cake were served.

Wassail is any good punch and Epiphany cake is rich cake to which tokens are added before baking. The Lord Baltimore cake recipe would be ideal. The tokens to be added are as follows: bean—king for the following year, pea—queen for the following year, thimble—to sew some article for the church, dime—to contribute to some missionary project, and a ring—to provide next year's cake.

Everyone furnished his own costumes for this first party. It was so successful that our church has decided to make it an annual event and provide costumes for the King, Queen and Abbot of Unreason. One of our members who is a talented designer and seamstress is making these from leftover material donated by members of the church.

This past year was our first Christmas in Colorado. It was also the first I had ever spent away from Iowa and either my own or Wayne's family. I was afraid that as such new residents we might be lonely. However the great cordiality and friendliness of the people we had met filled the void of a far-away family and old friends. We were truly appreciative of the hospitable way we were asked into other homes to share the joy of Christmas time.

One of the most fabulous holiday

sights in Denver is the tremendously elaborate lighting done at the Civic Center. One entire tall building is covered with thousands of colored lightbulbs which highlight the architectural features of the building. In front of the building are two life-size scenes; a creche on one side and Santa and his reindeer on the other. The main downtown streets have beautiful decorations, and of course, the larger department stores have unusually fine scenes and decorations filling their windows.

Our own home was graced by the loveliest Christmas tree we ever hope to have. Two of the men who work at the nursery as planters during the summer spend late fall collecting Christmas trees for sale. They gave us a perfectly shaped Abies Concolor or white fir. This is a soft-needed evergreen of rare beauty, bluish green in color. It seemed to me a terrible crime to cut such a magnificent tree. Wayne explained that the trees come from government-owned areas where thinning the trees is vital for the development of the forest.

Had we not received such a gift, we would have joined the thousands who drive into the government-owned forests to cut our own tree. Certain specified areas are opened each year for family groups. The fee is one dollar whether you are successful in finding a tree you want or not.

Christmas Day last year was so balmy that our family spent the afternoon playing badminton in the yard. We are told that this kind of weather is not at all unusual during the holidays. Had we wanted to enjoy snow, we could have driven on one of the fine highways into the high mountains and spent the afternoon with sleds on the deeply-packed snow. Variety in a few minutes driving time is one of the great assets of Colorado living.

I had never realized that sledding was such a swift and exciting, even daring, sport until I made my first trip down the sled run at Filius Park. This is one of the smaller mountain parks owned by the city of Denver. It has a steep slope set aside for sleds and toboggans. It contains such thrills in sledding that we haven't even been tempted to try the very popular sport of skiing.

Probably Wayne and I will never forget the first trip we made up into the mountains for sledding. One afternoon last winter some former Iowa friends called suggesting we all take our children sledding. It was snowing hard here in Denver and we could just imagine what treacherous roads awaited us in the mountains. Our cautious "flat-lander" background made us most hesitant, but our friends urged us to forget our fears.

With many misgivings, we started the drive to Filius Park, certain we were doomed to slide off the road and down the side of a mountain. Our only consolation was that the highway was full of equally foolish people with the same fate awaiting them. Much to our surprise, we reached the park safely and found that several hundred others had been equally fortunate!

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CHRISTMAS IS SPILLING OUT

By

Evelyn Corrie Birkby

Christmas is spilling out all over! If I stop singing a carol, up pops one of the children to urge a new version of an old hymn into the air. Jeffrey's four year old voice is sweet and clear and he carries a very acceptable tune. Each Sunday he arrives home from Church School ready to sing new songs and share the old ones. If interest lags he pulls out the bright red carol book and insists that it's time to sing just one more.

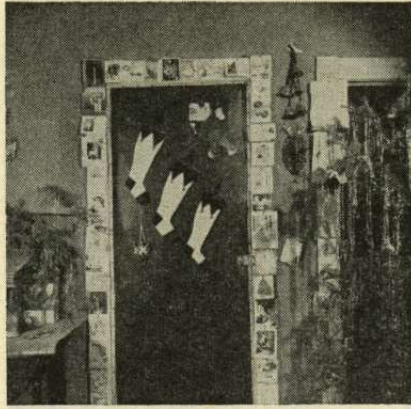
Bobby arrives home from school with an array of new songs to add to the family glee club. His growing ability to play the piano gives us added pleasure. I am relieved, sometimes forcefully, from the privilege of playing the happy Christmas music. Even the daddy of the family insists he is going to be capable of playing "Silent Night" before the great evening arrives.

Craig, of course, cannot handle any of the elaborate tunes. His favorites are still "Jesus Loves Me" and "Happy Birthday," but what more appropriate songs are there for the birthday of our Lord? So we enjoy his contented playing and his happy humming and an occasional digressing by presenting a loud rendition of "I'm Popeye the Sailor Man" in between "Jingle Bells" and "Fairiest Lord Jesus."

Each evening as we gather around our old fashioned pump organ and get out the red book of Christmas songs, we are made aware again of the feeling of togetherness which such moments bring. How thankful we are as those quiet moments bring us a peaceful sharing after a busy hectic day going our separate ways. And when we all sing "Away in the Manger" (with Craig singing "Away" throughout the entire song), we know that the stars in the sky which looked down so lovingly upon the baby Jesus are still there looking lovingly upon His little ones everywhere.

Did you know that St. Francis of Assisi is called the "Father of the Christmas carol"? Back in A. D. 129 a Bishop urged his people to gather at Christmas time to sing songs to the Christ Child. But it remained for the joyous Monk in 1224 to create a nativity scene and lead his followers in happy songs of praise. Today the word "carol" is defined as "songs with a religious impulse that are simple, hilarious, popular and modern." Knowing how full of life and enthusiasm the good St. Francis was, surely that explanation would fit his approach to Christmas also.

Christmas would not be the same if music was eliminated. The joyous spilling out of the holiday season is evident when the strains of familiar melodies come through the radio, in our meetings and across the quiet evening air as preparations for bed are made. Even folks who do not sing a note the rest of the year cannot refrain from singing when Christmas carols are sung. The music is so beautiful it can never be sung or



Christmas is really spilling out around this front door! Juliana wants to fix it up again exactly the same way in 1958.

played or listened to enough for me. Singing as I do my work makes Christmas spill into the dish water, across the dusting cloth and into the kneaded dough. "Joy to the World, The Lord is come."

Christmas spills out all over the house. From the big bell on the front door, past the tree with its homemade decorations, around the cut out designs pasted lovingly on the big picture window by three excited pairs of hands, even to the big Santa Claus fastened to the back door, the house speaks the greetings of the season.

In years past I have fastened the Christmas cards to the woodwork, framing the big arch between the living room and dining room. This year I picked up a book which informed me that "stringing cards on doors, windows or mantels usually arrives at a cluttered effect that detracts from the beauty of the decorating plan." Perhaps my decorating plan is not defined clearly enough to make any difference whether the cards clutter or not. Just in case the author is right and I am wrong it is good to try a different approach to cards anyway. A Christmas card basket might provide the solution. Wrapped in foil or sprayed with gold paint and decorated with a bright bow and a glitter ball or two tied to the side or the handle an ordinary basket could well become glamorous enough to hold the cards lovingly received during the holidays. Another idea which could be a conversation piece would be to use a bird cage, sprayed a color or copper or gold or silver, a bow and pine cones tied to the bird swing inside and a tiny paper or store-bought bird or two perched on top would prepare the inside for a huge collection of cards.

I saw a tree prepared like the traditional cookie tree (slender sticks fastened pyramid-wise to a center stick) but this one was tied full of peppermint sticks, candy suckers and wrapped bright candies. Tiny bows of colored ribbon filled out the frame along with a little felt Santa wired right in the center of the "tree." What a lovely decoration this would be for a hall or entrance table. It would undoubtedly need refilling at frequent intervals!

We are all familiar with the Easter

egg trees made with a branch and decorated with the colored eggs. A friend of mine took a very slender, graceful branch and placed it in a pink flower pot. She sprayed the branch pink and hung upon it a few tiny pink balls. In the center of her table rose this fairy tree, delicate and dainty. Many variations could be made of such a branch; miniature birds, tiny bows, artificial flowers, bits of jewelry, or shiny brass bells.

Christmas spills out all over the kitchen. You can smell it the minute you step into the house! The pungent spices of the fruit cake, the sweetness of the cookies which will soon have faces and hats and wreaths added in loving design, the tart odor of cranberries, the warm richness of roasting fowl and the indescribable smell of Christmas breads baking to a crusty golden brown, vie for prominence in the olfactory department. Rich, palatable food is a traditional part of our holidays.

It does seem that no matter how much good food we have throughout the year, we still like to prepare and share special foods at Christmas time. The first Christmas feast was in 878 when King Alfred decreed that Yuletide would be celebrated for twelve days. Celebration foods were served on gold and silver platters. In 1248, Henry III not only had a wonderful banquet for the nobles but ordered that the poor be well fed. In 1492, notable date indeed, fancy and unusual desserts were prepared from sugar or jellies in the shapes of animals, Wise Men, The Virgin Mary, a manger, etc. These were called "subtleties" and were used as table decorations and then eaten for dessert.

The most famous Christmas dessert, mince pie, has been popular for more than five centuries. During the middle ages it was called "muddlep." The earliest known recipe calls for chopped or minced partridges, pheasants and hares instead of beef. Gradually sugar, apples, molasses, cider, raisins, currants, citron, cloves and nutmeg were added.

So, Christmas is truly spilling out all over! May we remember that no matter how old we become, somewhere tucked inside is the child we once were. May your holiday be filled with that same feeling of childlike excitement and wonder which your own children or grandchildren display. May the feeling of love and unselfishness which you have used in preparation for the holidays bring you the depth of happiness which only thoughtfulness to others can bring. And may the feeling of the glory of that first Christmas, which came through a poor family in a lowly stable during desperately fearful and troubled times, come to you with increased understanding. May the feeling of reverence and thankfulness for this great gift of hope sent from God be the very center of Christmas day, shining through the sweet smells, the sights of the tinsel, the taste of the rich food and the excitement of the gifts.

Merry Christmas to each one of you from the five Birkbys.

CANDLES OF CHRISTMAS

Candlelighting Service

By

Mabel Nair Brown

This candlelighting service is such that it might be used as a lovely family worship service, or at a family Christmas dinner or party, or adapted for use at an aid or a club program. In the latter case, a leader would take the part designated to Father.

For the setting either arrange seven candleholders with evergreens and pine cones on a table or mantel, or have seven persons seated around the dinner table. On a small table near by the dining table, or in front of the setting of greenery place a large white candle beside the Bible opened to Luke 2. Each person assigned as speaker has an unlighted candle and a letter.

FATHER: Reads Christmas story from Luke 2 and then says "Let us light the Christ Child's birthday candle and then listen to hear how we may light CANDLES OF CHRISTMAS." (Lights large candle).

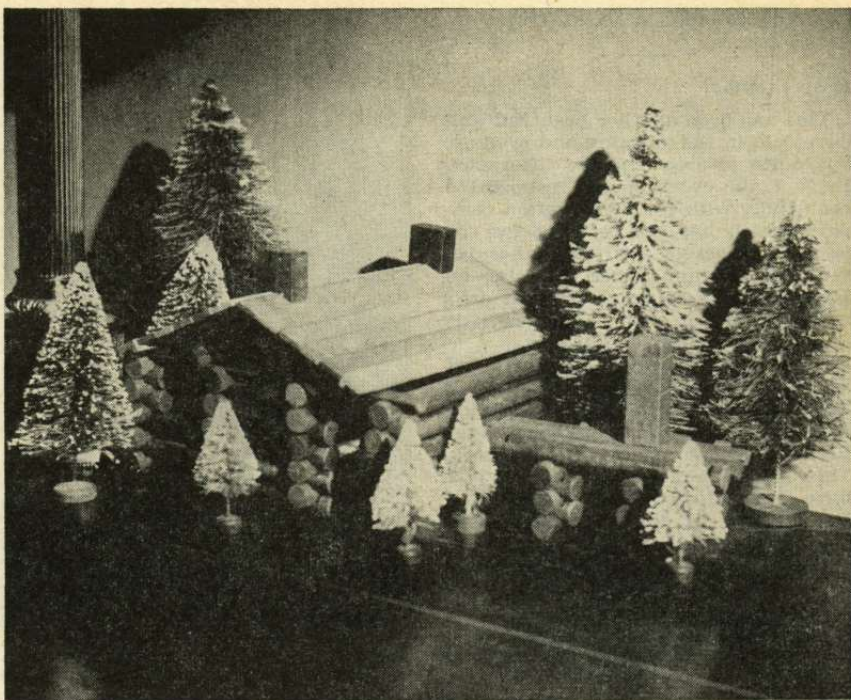
The seven speakers now give their part in turn, holding up large gold letters which will spell the word CANDLES when completed. As each finishes speaking, she lights her candle from the Christ Child's candle and places it in a holder. She then stands her letter at the base of the holder.

First—C "C stands for Christ Child who should be at the CENTER of our lives and if we have Him there we will have the COURAGE and the CHARITY to put first things first, to stand forth for what is just and right and good. I light the first candle for Courage and Charity that comes from Christ, the Light of the World."

Second—A "A stands for ABILITY which we should all strive to cultivate. 'If ye have the faith of a mustard seed . . . nothing shall be impossible unto you.' (Matt. 17:20) 'With men this is impossible; but with God all things are possible.' (Matt. 19:26) We must remember then, as we face up to daily problems and strife, that we can do those things we are called upon to do if we seek God's help and guidance. So let the second candle be lighted for ABILITY."

Third—N "Have you ever thought how much more would be accomplished in this old world if we could all learn to say 'NOW' instead of 'I'll do it tomorrow,' or 'Some other time,' or 'when I have more time or money'? NOW is the time to speak the kindly word, to do the thoughtful deed, to give the bouquet of flowers, to write that long delayed letter, to forgive someone for some grievance. Let us all strive to say 'NOW' more often each day."

Fourth—D "The letter D shall stand for DUTY. 'What doth the Lord require of thee but to do justly, and to love mercy, and to walk humbly with God'? What a great achievement when we learn to do our duty to God and to our fellowmen, to do what needs to be done and to do it cheerfully and humbly without griping, without grumbling or shirking on the job."



Here is another decoration that Juliana makes every year. (In fact, it wouldn't be Christmas without it.) The cabin is made of Lincoln logs with imitation snow sprinkled on the roof, and those little individual trees have appeared for almost twelve years.

Let us light this candle for DUTY cheerfully done."

Fifth—L "The letter L is the little word with the BIG meaning! (Speaker 5 then quotes some of the 'love verses' of the Bible—Lev. 19:18; 1 John 4:12, etc.)

Sixth—E "The letter E can stand for so much that is good in our life—for the EXAMPLE each of us can set for the other in thought and word and deed, and for the EVERGREEN we use at this season to remind us that ours is a LIVING God whose love is EVERLASTING—always with us wherever we go in whatever we do."

Seventh—S "Let S stand for SHINE and is best illustrated by the song so loved by little children, 'Jesus bids us shine with a clear pure light, like a little candle burning in the night. He looks down from heaven to see us shine; you in your small corner, and I in mine.'"

FATHER: "How lovely shine our CANDLES OF CHRISTMAS and how enriched will be our lives and the lives of those around us if we strive to have COURAGE and CHARITY, to develop and use our ABILITY, to do things NOW—today, to do our DUTIES of life cheerfully, to set a good EXAMPLE by following the EXAMPLE of our Lord, to spread LOVE everywhere we go, to SHINE—you in your small corner and I in mine. Let us sing the last verse of "O Little Town Of Bethlehem" as our closing prayer. (Father might quote verse before it is sung) "O holy Child of Bethlehem, descend on us we pray; Cast out our sin and enter in, be born in us today. We hear the Christmas angels the great glad tidings tell; O come to us, abide with us, Our Lord Emmanuel." Amen.

CHRISTMAS

Oh! Why leave the Christ out of Christmas?
Why substitute "X" for His name?
There is naught else on earth or in heaven
Can ever make Christmas the same.

Be it thoughtlessness, hate, or indifference,
By the fault I grieve and offend;
When I leave the Christ out of Christmas
I'm slighting my very best friend.

When I leave the Christ out of Christmas,
In vain is my holiday mirth,
For the Christ, God's gift to His children
Is the Christ who brought Christmas to earth.

God forgive me the thoughtless omission,
I would not that Christ should depart;
Not only the Christ at the yuletide,
But all of the year in my heart.
—Author Unknown

CHRISTMAS SPIRIT

Christmas time again is here:
The time we feel our Christ so near
That we can touch His hand.

The manger where the Christ Child lay
Almost hidden in the hay,
Is enshrined in every land.

And though it happened long ago,
Every year we feel and know
The presence of an angel band.
—Leota Williams Doge

LETTER FROM DOROTHY

Dear Friends:

This has been another beautiful Fall day—cold in the morning and evening, but quite pleasant in the afternoon. In fact the weather has cooperated beautifully with the construction company which has the contract for the paving project of fourteen miles between Lucas and Liberty Center on Highway 65. For twelve straight days we have had no rain so the work is really progressing rapidly now.

I told you in my last letter that I had taken on the job of running a lunch wagon out to the construction workers twice a day for Frank's sister Bernie who operates a cafe in Lucas. This has been a full-time job but I have enjoyed it. When Mother and Dad spent a few days with us recently I took them both with me when I made my afternoon trip so they could see just what I have been doing. I also wanted them to see how paving is laid. Mother had never seen it and it had been years since Dad had watched a paving job, so they were both very interested.

Mother had no idea that paved highways were so thick, and Dad was interested in the big machines they use today. Mother got a big kick out of the fact that I could call most of the men by their nicknames or real names and I said, "Why Mother, I not only know their names, but I know that Jim Miller likes his coffee black; Floyd Scadden likes his with a little cream but no sugar; 'Stormy' wants cream but no sugar; Dick wants sugar but no cream; Bob wants cream and two teaspoons of sugar; and so forth all down the line."

All of the men have been courteous and nice to me. I am especially grateful for all the help that Jim Miller, assistant job superintendent, and Floyd Scadden, cure foreman, have given me. Since all car travel is done on the shoulders, which as you know are only wide enough for one car at a time, these two men, as busy as they are, will always take time to move a truck so I can get by. Mrs. Miller and Mrs. Scadden are both Kitchen-Klatter friends and I was very happy to be able to meet them a couple of weeks ago. They spend every week-end in Chariton, so I now look forward to visiting with them a little while on Sundays. Mrs. Scadden brought me a piece of the most delicious chocolate cake and has promised to bring me the recipe next week-end, so in my next letter I will share it with you.

Those of you who have ordered the peanut pixies and don't get them by return mail, please bear with me until the paving is completed. The pixies are all handmade and I am getting the orders out just as fast as I can get them made in the evenings. I actually look forward to a rainy day now and then so I can stay at home and spend all day making pixies.

I have had several requests in the mail for complete directions on making the pixies. Since I never have a minute to call my own from five in the morning until eleven at night, I



This will be Paul Driftmier's first Christmas, and he looks capable of studying Santa Claus very thoroughly!

have not been able to sit down and write out these directions. However, since most of these requests come with the order, I am sure that once you see the pixies you will be able to see just how they are made because it really is quite simple. If you have kept a file of your Kitchen-Klatter magazines you will find complete directions in one of my letters several years ago, and I am sorry I can't tell you the exact issue. I will answer here the questions most frequently asked. The caps, hands and feet are made of sealing wax, available in most stationary stores. This is the wax we used to use years ago on the backs of letters. One pipe cleaner cut in half is used for the arms and legs, and it goes clear through the peanut. You can use either roasted or raw peanuts (in the shell of course). I use raw ones because I am able to get them in our grocery store, and because they are a little lighter in color.

For the past few years I have made many references to Kristin's tiny Shetland pony, Little Champ, and you have seen pictures of him. This was a very sad household last week when Little Champ died. It was one of those freak accidents. He had come up to the house with the other horses the night before, but when he didn't come in with them the next morning Frank went to hunt for him. Champ had gotten his foot caught in the fork of a tree and had fallen over on his back. He was dead when Frank found him. With the help of Uncle August, Frank dug a grave and buried him in Kristin's pet cemetery.

The crops are all harvested and we had a good year—no floods. We always feel we have much to be thankful for at this season of the year when we haven't lost anything from high water.

Kristin and I have been making plans for our Christmas baking and new things we can make for home decorations. I always wait until just

before Christmas to do my Fall cleaning so that everything is shiny and clean for the Holiday season. Of course this year it was a matter of necessity, but I always do it late anyway. We will make lots of candles because we didn't have any left over from last year that are good enough to use. In the grocery store the other day I noticed the shelf containing the colored candy decorations for cookies is well stocked and it reminded me to pick up a lot of different kinds now while I had a big selection because Kristin and I always decorate so many cookies for our friends as well as for ourselves. Whenever Kristin has the time she is trying out new fancy cookie recipes so we will know which ones we like the best and will want to include on our Christmas Cookie tray.

I haven't thrown away a December issue of any magazine for years and every year we like to look through them for ideas. I hope you still have your last December Kitchen-Klatter magazine so you can refer to my letter for suggestions on how to decorate your cakes and cookies for parties during the Holiday season. Also in the same issue Kristin told you how we make our Christmas candles.

Before supper tonight I told Kristin and Frank to remind me to put my ham in the oven to bake this evening so I could use it tomorrow for sandwiches. After supper was over and the dishes were done I got out my typewriter and started this letter and promptly forgot about the ham until this very minute. It is too late now, but fortunately I have something else I can use so the ham will wait another day.

Frank and Kristin and I wish you all a very Merry Christmas and a happy Holiday season.

Sincerely,

Dorothy

SANTA'S BAG

This game is a lot of fun for any age group. Put ten or twelve small children's toys in a paper sack with a loose rubber band around the top. Pass the sack around the room, allowing each person to feel inside the sack for about thirty seconds. As soon as the sack passes by then each is to write down on a slip of paper what he remembers the sack to contain.

A CHRISTMAS GAME

What kind of candies do lovers like? (Kisses).

What kind of candies is known by dentists? (Gumdrops).

What kind of candy does the milkman buy? (Cream).

What kind of candy grows in the tropics? (Coconut Bars).

What candy comes from the sea? (Sea Foam).

What candy comes from the dairy? (Butter-scotch).

What candy grows in damp, wet ground? (Marshmallows).

FUN FOR THE FAMILY

By

Hilda Gieseke

"The Bible says to love our neighbor BUT, how can we love you if we don't know you?"

That was the message on the attractive, handmade little card we found slipped into our mailbox. Underneath these lines there followed an invitation to a Christmas get-together of the neighbors in our area. The card was decorated with a colorful cut-out from a discarded Christmas card. It was signed by two names we knew only from having seen them on mailboxes as we passed by. Like many other newcomers to a rural community, we found most of our neighbors were only names on mailboxes, although we're friendly people at heart.

We went to the Christmas party and thoroughly enjoyed ourselves as we met neighbors we hadn't known and visited with those we hadn't seen in weeks. Everyone went away with a warm glow inside over something that should have been done long ago. Each family is so occupied on its few acres that we don't seem to have time to visit. Many of the men work in town all day, so evenings and weekends are spent doing necessary work around the place. We women know a woman's work is never done—especially on an acreage.

With this simple beginning, a series of events began that have given us all a lot of pleasure. Since that first Christmas party we've had another Christmas party at which time everyone brought a covered dish for a bountiful supper. Later we sang carols and had a professional demonstration on wrapping beautiful Christmas packages. The climax of the evening came when a neighborhood Santa swept in from outdoors and, to the delight of all present, gave each and every child a treat.

At Hallowe'en our children were handicapped when it came to tricks or treats, but we're not to be stymied by distance. Two obliging neighbors filled their pick-up trucks with costumed children from teens to tots and drove them from house to house in this vicinity, where they were treated en masse. Adults are not excluded from the fun in our group, so young and old gathered at a neighbors and had a bang-up wiener roast following "operation trick or treat." This time two of our energetic ladies purchased all the fixings and we divided the modest cost.

At Eastertime this year we held a Community Easter Egg Hunt for our youngsters. We gathered at one home on the Saturday afternoon before Easter and soon the youngsters were all over several acres squealing and laughing as they hunted for eggs. An imaginary line divided the hunting ground into two sections—one for the older children and the other for the little ones. All had a chance to find plenty of eggs. Ten cents a child paid for the candy eggs and prizes. Each mother brought a cold drink or cookies and everyone had refreshments to add to the fun.

People in rural areas do not have the time nor the opportunities to "neighbor" as their city cousins do, so we treasure these chances to mingle with one another. We don't go in for elaborate parties, just friendly visits. We like the fact that families go to these affairs as a unit and have fun together.

Any neighborhood group will benefit from occasions to come in contact with one another socially, and it's certainly an inexpensive means of entertainment. This contact with your neighbor isn't guaranteed to make you love him, but there's a good chance you'll like him!

WRAP A GAY GIFT

By

Elaine Derendinger

Last December, I offered 10 ideas for gay gift packages, that aren't much trouble. Here are more . . .

Wrap gift in white tissue and red ribbon. Clip your tag to the ribbon with a "Santa Snap." Buy red snap clothespins. On top end, glue a Santa face made from circle of white with features drawn in, red triangle for cap, cotton trim on cap and cotton beard.

Left-over wall paper is an attractive, sturdy gift-wrap for large boxes. If paper is plain, use contrasting ribbon. If a design, pick out the brightest color to repeat.

Wrap Christmas shirts in cleaner's bags. Press and hang on hanger. (This way it's *really* ready-to-wear.) Slip bag that has been decorated by glueing old greeting-cards helter-skelter on the front, over shirt. Tie a red bow at top of bag to resemble bow-tie and tie tag to bow.

It's hard to keep the outside of a Christmas package-to-mail in its original neat wrapping, but you can add something to the inside. Instead of filling the empty spaces with crumpled paper, buy a puzzle (300-500 pieces) and use this as a filler. It works fine, and adds hours of enjoyment to the simplest gift.

Is there a far-away friend or relative you'd like to have letters from oftener? Mail a box of stationery for Christmas, and make it extra-special by putting stamps on all the envelopes!

A cute Santa to contain a child's gift is made from an oatmeal box. Cover box with white paper. Glue on features cut from construction paper. From crepe paper, shape a Santa cap and tape to box. Glue cotton for cap, trim and beard. (If it lasts so long, this can be set out with Christmas decorations another year.)

My favorite idea for a child's gift is a train box. Cover box with white. Cut a half dozen 2" by 3" rectangles of assorted color construction paper and a dozen rounds of black for wheels. Draw a crooked black line along one end of box for track. Arrange your rectangles in train fashion along track and glue, adding wheels. Cut a grey shape like smoke to glue to the engine. On the smoke write name of child. Merry Christmas!

RECIPE OF THE MONTH

You have no idea how difficult it is to decide which recipe to feature as the "Recipe of the Month"! There have been so many *very* outstanding ones sent in this past month but I believe the Spicy Angel Cake created more enthusiasm than any of the others. It would have been a great help to us if we could have taken a vote from all of *you*! However, we will just assume that the many favorable comments you sent to us after you had made this elegant cake could be considered votes.

This cake made a hit whenever and wherever it was served. If you are juggling around the problem of what to serve when club meets with you, why not give this a fling? We promise that you will have requests for the recipe! Oh, yes, the recipe came originally from a friend in Alton, Kansas.

Spicy Angel Cake

1 home-made angel food or 1 Box Angel Food Cake Mix

1/4 cup instant cocoa mix

Add to flour part:

1 tsp. cinnamon

1/4 tsp. cloves

1/4 tsp. nutmeg

Add to egg whites:

1/4 tsp. Kitchen-Klatter vanilla

Few drops Kitchen-Klatter almond flavoring

Put half of batter in angel food cake pan. Over it sprinkle half of the instant cocoa mix, then rest of batter. Sprinkle the rest of the cocoa mix over the top and taking a knife in hand, stir the batter in the pan just a bit. Bake cake according to directions, invert pan and cool. When thoroughly cool, cut cake in half making two layers. Spread the frosting over first half, replace top half and cover entire cake with frosting.

Chocolate Nut Frosting

Cook 1/2 cup halved, blanched almonds in 1 1/2 Tbls. butter. When golden, remove almonds and cool. Add 1/2 cup semi-sweet chocolate bits to the butter in top of double boiler and melt over hot water. When melted, cool, and then add 1/2 tsp. Kitchen-Klatter vanilla flavoring and the almonds. Whip 1 cup heavy cream and fold into the cooled mixture.

NOTE FROM LUCILE

Dear Friends:

This month there is so much Christmas material we want to share with you that I have decided to wait until the January issue to write a letter to you. Christmas comes but once a year, and I am *always* on deck, so the only space I'll use this month is simply to wish each and everyone of you a blessed and joyous holiday.

Always your friend . . .

Lucile

The Light that shines from the humble manger is strong enough to lighten our way to the end of our days.

LETTER FROM KRISTIN

Dear Friends,

Since my last letter to you, which was about our trip, I have been very busy with school activities.

The big event of most high schools in the Fall is homecoming, and this is true of Chariton High School where I attend. I was on the committee this year to work on the Sophomore float for the homecoming parade. Every class and organization has a float in the parade, and it was a lot of fun to work on it. Our homecoming football game was with Valley High of Des Moines, and we chose as our theme, "It's in the Bag." We had a big Kangaroo with a Valley tiger sticking out of the pouch. The floats are judged during the parade, then at half-time during the game they are all brought onto the football field and the winners announced. We were all thrilled when the Sophomore float got second prize.

Our homecoming queen and her four attendants are chosen from the Senior class by the entire student body, and the queen is crowned at the Pep Assembly preceding the parade. In spite of the fact that Chariton lost the game, everyone had a good time at the homecoming festivities following the game.

I attended the annual Y-Teen Bonfire a few weeks ago. This is held every year a few weeks after school starts as a sort of get acquainted party for the Freshmen. Two school buses took the girls from the school house to a lake a few miles out of Chariton where a big bonfire was already burning. We sang songs and ate apples and doughnuts around the fire.

Our 4-H club gave a Hallowe'en party this year and invited several other clubs. We played games pertaining to Hallowe'en, and had a wonderful time. We served refreshments at the close of the evening.

The subjects I'm taking this year are Latin II, English II, Geometry, and World History. Although many students don't like Latin, I have a very good teacher and Latin, to me, is a very interesting subject. Just for fun outside of the regular class work I have been writing letters in Latin on scrolls.

One of my hobbies is trying out new recipes. I'm very fond of cooking you know, especially desserts. I tried a recipe out today and liked it very much. They were so easy to make and didn't take much time at all. I'm filing this recipe away and it will certainly be included when we make our Christmas cookies for our big cookie tray that we try to keep filled and on the dining room table during the Christmas season. Since I have tested this and think it is good enough to pass on to you, here it is:

Boiled Cookies

- 2 cups sugar
- 1/2 cup milk
- 1/2 quarter butter or margarine
- 3 Tbls. cocoa
- 3 cups quick cooking oatmeal
- 1/2 cup peanut butter
- 1 tsp. Kitchen-Klatter vanilla
- 1/2 to 1 cup nuts, if desired



Kristin does most of the decorating at their house, and this picture was snapped last year just as she finished hanging the last ornament.

Put sugar, milk, butter and cocoa into a kettle. Bring to a boil and cook one minute. Remove from heat and quickly add oatmeal, peanut butter, vanilla and nuts. Stir well. Drop by teaspoons on waxed paper. Let stand one-half hour until dry.

Since I still have my geometry lesson to prepare for tomorrow, I had better quit now and get busy.

Sincerely,

Kristin

A "CORKING" GOOD IDEA FOR CHRISTMAS

By

Mildred Dooley Cathcart

If you are "bobbing" around for new ideas for Christmas decorations tell Dad to lock up his cork bobbars in his fishing tackle box. Corks, we have found, are a wonderful basis for Christmas tree ornaments.

To begin with, corks are cheap, light in weight, easy for youngsters to work with, and they give unlimited possibilities.

We first got on to this idea at Vacation Bible School when the girls in Kerry Lee's class made attractive necklaces. (These could be a welcome gift item or a good selling bazaar gift idea.) First, holes were bored or burned through the center of small round or oval shaped corks. Round velvet ribbon was then run through the corks and tied. It takes two corks—one on each end of the ribbon—which is then tied or looped about the neck. Next the girls took various colored sequins and stuck them all over the corks with very small straight pins. Cover the entire cork until none of it is visible. These necklaces are most attractive with sweaters or blouses and even look nice for "dress up occasions."

After we tired of making these for gifts, we began using larger corks and covered them with sequins for tree

decorations. They certainly added a sparkle to the tree.

But Jean Marie, whose main interest right now is ponies, made a cork pony using pipe cleaners for legs and bits of yarn for mane and tail. A sequin blanket made the pony so glamorous that he immediately became "Trigger."

Not to be outdone, Kerry Lee used a large cork for a body, a smaller one for a head and that was the beginning of a Cinderella party doll. Gold colored paper lace doilies made a fine formal. Blue sequin eyes, red sequin lips, yarn hair, and we had a dainty Miss on our tree.

These cork ornaments and figures are attractive and they are an ideal outlet for that stored up energy that builds up at Christmas time.

Some of these evenings we are going to find some red flannel, yarn, and black felt for boots and we will have a Santa addition to our tree. Kerry Lee is drawing up plans for a Christmas tree angel with golden sequin wings.

Why don't you raid the fishing tackle box for corks, locate some sequins and scraps of material and join us in having a Merry Christmas with a family project?

Time cannot wither Christmas for it belongs to Eternity.—Cardinal Spellman

The best thing to give to your enemy is forgiveness; to an opponent, tolerance; to a friend, your heart; to your child, a good example; to a father, deference; to a mother, conduct that will make her proud of you; to yourself, respect; to all men, charity.—Francis Maitland Balfour

'Tis daybreak in the hearts of men, for Christmastide fills all the waiting world with Music!

The radiance of Christmas lights up a storm-tossed world with the brilliancy of New Hope.

COOKIES and CANDIES**FOR
HOLIDAY TREATS**

This month we have gathered together some of our finest Christmas cookie and candy recipes for you. From now on through the holidays friends and relatives will be dropping in with their personal greetings so you want to be sure to have an ample supply of goodies on hand.

LEANNA'S DIVINITY

Mother makes the best Divinity Candy we have ever eaten! As a matter of fact she makes many, many batches during the holiday season and has for a goodly number of years. We really believe she is an authority on this type candy and I doubt that her recipe could be improved in any way. Every year we have requests for her recipe so we are putting it in print for you this year.

- 2 cups granulated sugar
- 1/2 cup light corn syrup
- 1/2 cup water
- 2 egg whites
- Few grains of salt
- 1 Tbls. Kitchen-Klatter vanilla
- 1/2 cup chopped nuts (see below)

Mix sugar, corn syrup and water, stirring over heat until dissolved. Let boil without stirring to crack stage (265 degrees F.). Pour this syrup, a little at a time, over the stiffly beaten egg whites, stirring constantly. Take care not to scrape the bottom of the pan. Add the salt and vanilla, continue beating until creamy, add nuts and continue beating until candy will hold its shape. Drop quickly from tip of spoon on to waxed paper or pour into slightly greased pan and cut in squares when cold.

Many variations can be used with this basic divinity recipe. Mother has colored some batches a very pale green and used wintergreen flavoring rather than vanilla. When we use black walnut meats we always add a little of our Kitchen-Klatter Black Walnut flavoring. Added finely chopped maraschino cherries (well-drained, of course), makes another delicious variation.

MAPLE NUT FUDGE

Bring 2 cups sugar and 1 cup cream to boiling point, heating slowly. Put 1 cup sugar in a heavy skillet and melt, not stirring, but gently shaking pan from side to side to heat evenly. Now add boiling sugar and cream SLOWLY to melted sugar in the skillet and cook slowly to soft ball stage. Remove from heat. Add 1 Tbls. butter and 1/2 tsp. Kitchen-Klatter maple flavoring. Let cool to room temperature and then beat until creamy. Add nutmeats and pour into greased pan. Mark into squares.

BRAZIL-NUT STICKS

- 2 cups sifted flour
- 1/2 tsp. salt
- 3/4 cup shortening
- 1/2 cup sugar
- 1 egg
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter almond flavoring
- 2 cups ground Brazil nuts
- Confectioners' sugar

Sift flour with salt. Thoroughly mix shortening with sugar, egg, and the flavorings. Cut in flour mixture with pastry blender; mix in nuts. Shape into 1-inch balls; then roll between palms to form 2-inch sticks. Arrange on ungreased cookie sheet and bake in a 350 degree oven until done. Cool slightly; then roll in confectioners' sugar. These are wonderful eating!

VIENNESE COOKIES

Mix together:

- 1 cup shortening
- 1 cup sugar
- 2 egg yolks

Add:

- 1 tsp. grated lemon rind
- 2 cups sifted flour
- 3/4 tsp. cinnamon
- 1/2 tsp. powdered cloves
- 1 cup ground almonds

Mix well. Chill for 1 hour, then heat oven. Roll between 2 sheets of waxed paper to 1/8-inch thickness. Cut into 2-inch rounds, spread with jam; top with crisscross strips of dough. Place on ungreased cookie sheet and bake in a 400 degree oven for 12 to 15 minutes.

CRUNCHY DELIGHTS

- 1 cup semi-sweet chocolate pieces
- 1 cup corn flakes
- 1/2 cup snipped shredded coconut
- 1 tsp. Kitchen-Klatter vanilla
- 1/2 cup salted peanuts

Melt chocolate over hot, not boiling, water; stir until smooth. Remove from heat. Stir in corn flakes, coconut, vanilla and peanuts. Drop by teaspoonfuls onto waxed paper and chill until firm. Many times I substitute cut-up dates or raisins for the peanuts for variety.

PEPPERMINT COOKIES

- 1/2 cup sugar
- 1/4 cup butter
- 1 beaten egg
- 1 Tbls. milk
- 1 cup flour
- 1/2 tsp. baking powder
- 1/4 tsp. soda
- 1/4 tsp. salt
- 1/4 tsp. nutmeg
- 4 Tbls. crushed peppermint stick candy

Mix in order given and drop from teaspoon onto very lightly greased baking sheet. Bake for about 12 minutes at 350 degrees. If you like you may omit the candy in the dough and sprinkle the candy on top of the cookies before baking. Makes 3 1/2 dozen small cookies. Chances are you will want to double this recipe.

THUMBPRINTS

- 1/2 cup soft butter or margarine
- 1/2 tsp. salt
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 cup brown sugar, packed
- 1 1/2 cups sifted flour
- 2 Tbls. milk
- 1/4 cup semi-sweet chocolate bits
- Sifted powdered sugar

Start heating oven at 375 degrees. Cream butter with salt and vanilla until light and fluffy, gradually adding brown sugar. Blend in flour, milk and chocolate. Shape dough into small balls and place on ungreased cookie sheets. With thumb, make a depression in each. Bake for 10 to 12 minutes. While cookies are still warm, roll in powdered sugar, then cool. When cool fill depression with chocolate filling.

CHOCOLATE FILLING

Over hot, not boiling, water, melt 3/4 cup semi-sweet chocolate bits with 1 Tbls. shortening. Stir to blend, then cool slightly. Add 2 Tbls. white corn syrup, 1 Tbls. water and 1 tsp. Kitchen-Klatter vanilla. Blend well.

BLACK-WALNUT TAFFY

Some of the best times we had when we were growing up was when we had friends in for a good old-fashioned taffy-pull! If you have never had one for your children, then do try to have one this winter. An especially good time would be during Christmas vacation.

- 3 cups brown sugar
- 1 Tbls. vinegar
- 3/4 cup water
- 1/8 tsp. salt
- 1/2 cup finely chopped black walnuts
- 1/2 tsp. Kitchen-Klatter Black Walnut flavoring

Combine sugar, vinegar, water and salt; stir until sugar dissolves. Cook to very hard ball stage (265 degrees). Pour over nuts in greased shallow pan. When partially cool, fold edges toward center. When cool enough to handle, very lightly butter hands and pull until light. This is where the fun comes in! Cool in shape of rope and break into pieces. We sometimes would just snip it with scissors. Naturally we always doubled or tripled the recipe, and usually had several different kinds going at the same time. This is one we especially liked.

EGG-YOLK PAINT

This is a mixture you might like to use on your plain, cut-out sugar cookies. Blend 1 egg with 1/4 tsp. water with a fork. To portions of this mixture in small custard cups, add a few drops of food coloring as desired. You may have to make up several batches of the "paint." Decorate the unbaked cookies, then bake the cookies in a 400 degree oven for 6 to 8 minutes or until set, but not brown. If the cookies are overbaked the colors will change somewhat.

CHRISTMAS FUDGE

- 1 cup diced preserved pineapple
- 1 cup halved candied cherries
- 1 1/2 cups halved brazil nuts
- 1 1/2 cups broken walnuts
- 1 1/2 cups pecan halves
- 3 cups sugar
- 1 1/2 cups light cream
- 1 cup white corn syrup
- 1 tsp. salt
- 2 tsp. Kitchen-Klatter vanilla flavoring

Combine first 5 ingredients. In a 3-quart saucepan over low heat, stir sugar with cream, corn syrup and salt until sugar is dissolved. Cover pan; bring mixture to boil. Boil 1 minute, or until all sugar crystals on sides of pan have melted. Remove cover and continue cooking gently, stirring occasionally to 236 degrees or until a little mixture in cold water forms soft ball. Remove from heat; add vanilla; then, with electric mixer at medium speed (or with a spoon), beat until mixture is creamy and begins to hold shape. Thoroughly mix in fruits and press into 2 9x9x2-inch pans. Chill until firm enough to cut. Makes about 4 pounds of candy.

MINCEMEAT REFRIGERATOR COOKIES

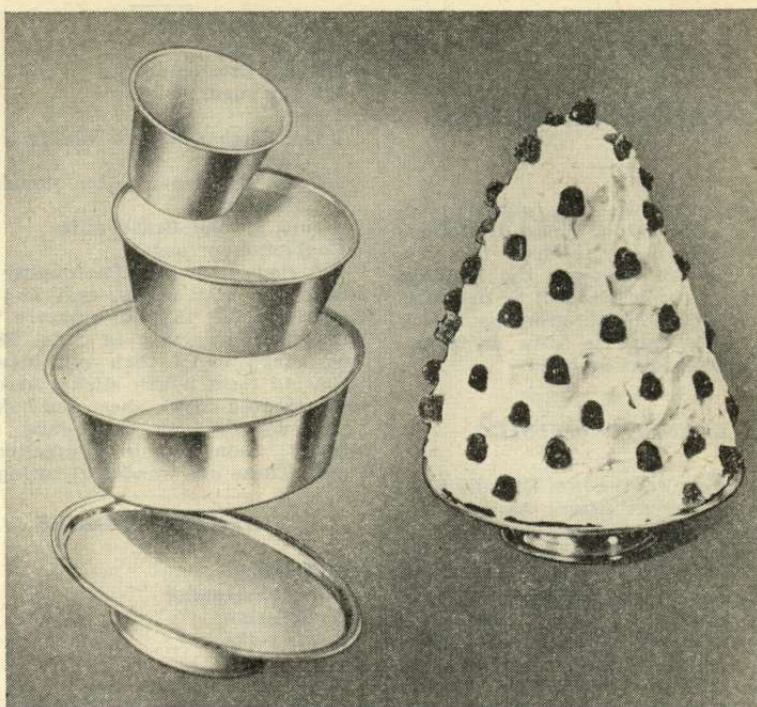
- 2 1/2 cups sifted flour
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1 tsp. cinnamon
- 1 cup sugar
- 3/4 cup shortening
- 1 egg
- 1/2 tsp. Kitchen-Klatter vanilla
- 1/2 cup mincemeat
- 1 tsp. grated lemon rind or 1/4 tsp. Kitchen-Klatter lemon flavoring
- 1/2 cup chopped walnuts

Sift flour, salt, baking soda and cinnamon. Mix, until creamy, the sugar, shortening, egg and flavoring. Mix in flour mixture alternately with mincemeat. Add lemon rind or flavoring and nuts. Shape into long rolls, wrap in waxed paper or aluminum foil and chill well. To bake, slice dough 1/4-inch thick, place on ungreased cookie sheet and bake for about 12 to 15 minutes in a 375 degree oven. Makes about 6 dozen cookies.

CRANBERRY STARS (Your Christmas Salad)

- 1 cup ground raw cranberries
- 1 cup sugar
- 1 pkg. lemon gelatin
- 1 cup hot water
- 3/4 cup pineapple syrup
- 1 cup crushed pineapple, well drained
- 1/2 cup nuts, chopped
- 1 cup finely chopped celery

Combine cranberries and sugar and let stand while the gelatin, water and pineapple syrup become partially set. Then combine all ingredients. The mixture should be poured onto a large sheet so that the gelatin will be thin enough to cut with a star shaped cookie cutter. If desired, the salad could be put into an oiled mold instead of made into individual salads.



You Can Have Your Tree & Eat It Too!!! A Wonderful Christmas Centerpiece

Here is your chance to get a terrific bargain—three polished aluminum pans, plus a pedestal, that will make the most charming Christmas tree centerpiece you've ever seen. Recipe and decorating suggestions included. Tree cake is 7 3/4" tall and will serve nine. A grand Christmas gift for anyone.

Also included are 12 white new-style individual candleholders (to be inserted on the side rather than on top) that will make the tree glow the way we remember old-fashioned Christmas trees with lighted candles.

The price? \$1.00 for the tree cake pans and candleholders, PLUS three cap liners from our Kitchen-Klatter Flavorings: burnt sugar, black walnut, almond, lemon, maple and vanilla.

Send to Kitchen-Klatter, Shenandoah, Iowa

If your grocer doesn't have our Flavorings, you can order directly from us, \$1.25 for any 3 Flavors, 3 oz. bottles, pp.

SUGARED WALNUTS

On my candy plates I always like to have some sugared nuts. They are no trick at all to make and some people prefer them to candy for they are spicy in flavor and not too sweet.

Heat about 2 1/2 cups English walnut halves in moderate oven, about 375 degrees, for 15 minutes, stirring often. Cool. Cook 1 cup sugar with 1/2 cup water, 1 tsp. cinnamon and 1 tsp. salt to soft-ball stage, which is 236 on your candy thermometer. Do not stir during the cooking. Remove from heat, add 1 tsp. Kitchen-Klatter vanilla flavoring and the walnuts. Stir gently until mixture becomes creamy. Turn out onto greased plate and separate walnuts as they cool.

ORANGE-OATMEAL COOKIES

- 2 cups sifted flour
- 2 cups sugar
- 4 tsp. baking powder
- 1 tsp. salt
- 1 tsp. nutmeg
- 1 cup shortening
- 2 eggs, unbeaten
- 4 Tbls. grated orange rind
- 2 Tbls. orange juice
- 3 cups quick oats

Into a large bowl sift flour, sugar, baking powder, salt and nutmeg. Add shortening, eggs, orange rind and juice. Blend well, then stir in rolled oats. Drop by teaspoon onto greased cookie sheets and bake for 12 to 15 minutes in a 375 degree oven.

ENTERTAIN AT CHRISTMAS TIME!

By

Mary Beth Driftmier

Have you ever had the sudden realization that a whole year has slipped by and your list of social obligations has grown and grown and there has been nothing done on your part to repay these lovely people? I don't like to think of these little debts as obligations because I do enjoy having company and entertaining people, but obligations they are no matter what color one tries to paint them. Well, Donald and I were rudely awakened when we got an invitation announcing that this particular couple was "again having their Christmas buffet and would we be so kind as to come." I was embarrassed to be invited, least of all go, to their house and enjoy their hospitality when I still owed them a dinner from last year. I resolved right then and there to remedy this awkward situation and what a change that made in our holiday schedule. Christmas involves so much extra cooking and shopping and planning that it's a busy time as such without trying to have a dinner party for ten people. On the credit side of the ledger, however, in favor of holiday entertaining is the fact that most everyone's house looks extra pretty with decorations and if you're like me you keep your house a little additionally clean in anticipation of folks who drop in to wish you Merry Christmas—and they always do if you forget even one day to race through the house and pick up crayons, dolls, buggies, and all the bend-over type reminders of little ones.

When I had consulted our calendar and found the best date for myself and the people I would be inviting I penned quick little invitations and sent them out right away. Any other time I wouldn't invite people as far ahead as three weeks, but I think Christmas time is different and some folks like to make their own family plans.

The largest and most time consuming part of the entire dinner party was the preliminary planning. I sat down one afternoon, after I had put Katharine to bed for her blessedly long afternoon nap, and started to figure about how much we could afford for a dinner party, what decorations we would have for a buffet table and how in the world we would seat ten people, skinny or fat, in our house with no dining room. I discussed the problem with Donald and we came up with the same solution every time we pondered the questions. The living room furniture would have to go out to the garage, which, fortunately, opens on our half of the duplex about 15 feet from the back door. We have a lovely drop leaf dining table but no chairs, so we begged and borrowed two card tables, ten chairs and two folding table tops that open into circular tops and accommodate more people. At this point, however, I had not advanced thoroughly enough with my lists of things we would need but



Katharine Driftmier and her mother put on the last finishing touches before their guests arrive.

didn't have, or I would have realized I didn't have, in addition to a white linen table cloth for the buffet, linens enough for two more tables. So, to make a long, thought provoking story short, I decided to cover the cardboard table tops with package wrapping paper of which the stores had a complete selection in both color and texture. My good china is a plain ivory base with a delicate gold leaf around the edge and right there the color theme of the party was born. I bought gold, metallic paper and in an attempt to avoid wasting rolls of paper, I gave Donald the table tops and the new double faced cellulose tape and asked him to take over the job of covering them for me. He did an admirable job! There was about a three inch drop of gold paper all the way around the edge and yet with this double faced tape nothing was in evidence as to how it was accomplished. We felt sure that there would be so much passing of food and water glass filling and hot rolls to put in and out of the oven that we didn't try to make sitting accommodations for ourselves at these tables, which perhaps isn't polite but it was certainly the most practical plan. I also bought at the dime store gold tinsel rope like you drape over the tree, and we cut ten lengths of this to circle the dinner plates. These served as place mats. By the time the silverware, goblets and napkins were in place no one would have ever guessed that the paper cover and gold leis were a substitute for linen tablecloths rather than something more festive. On each person's napkin we placed a small white card with his name written on it and a small china bell threaded through one corner. We centered each table with a large, fat gold candle, which we duplicated on the buffet table. This much artificial light gave a really beautiful look to the entire room.

Donald and I haven't been married long enough to have accumulated a very wide selection of Christmas deco-

rations, and I knew that we would have to make some preparations for the buffet table. Everything I saw that I really liked was prohibitively expensive so we started watching the do-it-yourself-sections of every publication that came to the house. Before long we found just what we wanted. I don't know when I have ever had anything new that has provoked so much comment from everyone who has seen it. We started with a sheet of red Bristol board which we obtained from the local artists supply store. First we squared the sheet. Then we secured a tack in the upper righthand corner, looped a piece of string around it, attached the other end to the tip of a lead pencil and drew a semi-circle from the upper left-hand corner to the lower right-hand corner. We cut along this line and there was the shape of the tree. A Glamour Tree it was called! Now with a large needle and heavy thread, after rolling the Bristol board into the shape of a cone and securing together at top and bottom, start at the top and sew together at the seam, making stitches horizontally about one-half inch apart. This was quite difficult, but nevertheless possible. Next we cut about 3 1/2 yards of 72 inch nylon net (we used red) into three-inch squares to cover the outside of the cone with fluffy rosettes. With an ice pick or skewer, punch holes in the cone, starting at the top. The holes should be about one-half inch apart. Then with a pencil, or similar object, gently push the center portion of a square of net through each hole until a quarter of an inch of the material goes through to the other side of the board. The easiest way to do this is to work with one hand inside the cone so you can pull the material through after it once gets started. The net will be stiff enough to hold pretty rosettes on the outside. This sounds simple, doesn't it? It sounded so simple to me that I bought three Bristol boards with hopes of having one on each table. However, it involves a lot of time consuming poking, believe me, so if you're thinking of doing it this Christmas for goodness sakes allow several days to finish it. I couldn't just sit down and devote a whole day to poking net in the holes because Katharine would need attention, or I would have a meal to prepare or any one of a dozen more pressing daily duties. Finally, the day before the party, the tree was finished. It was truly beautiful! For the top Don made a flat, cardboard star which we covered with the remnants from the gold table tops. It looked so pretty on the buffet table. It stands a good 2 feet high and was nearly a foot in diameter at the base.

To back up the serving table with a little color and to add more decorativeness to it without taking up serving space, I hung four felt streamers with large, gold ornaments on the tips. I had made a Christmas skirt for Katharine to give to Juliana in the cousin's exchange and there was enough left to make one streamer 36 inches long and three more each three inches shorter than the last. We hung

(Continued on next page)

Entertain At Christmas

them from the wall with a sprig of holly at the top and the effect was just right. Aside from our Christmas tree that was the extent of our house decorations.

The day of the party I finished the last of the cooking. It was nice to have Katharine's bedroom well equipped with toys to keep her out from under foot. She is a willing helper, but one I can do without under such conditions. Since the living room had been converted to a dining room the night before by the removal of the furniture, it was a simple matter to set up the card tables and organize the buffet table.

We had invited our guests for seven o'clock which enabled me to give Katharine her supper with plenty of ease and not neglect her any further. She was very excited over the prospect of having company and was, as a result, almost a model child. I guess she figured the better she behaved the less chance there would be of her being banished from the party. We let her eat party food from our plates in the kitchen and then while some of my considerate guests helped me carry out dirty plates in preparation for the dessert I suddenly realized that her thoughtful Daddy had eased her away from the party and into her pajamas and had her all ready for bed after a company "goodnight."

Then we turned out the kitchen lights, lit the sugar cubes and very proudly carried the flaming Plum Pudding into the converted dining room and everyone seemed as impressed as we were proud of our apparently effortless dessert and party.

As soon as I had the invitations mailed I started working on my menu. Whenever I entertain I like to serve foods that can be fixed ahead of time. This allows me to be free to set tables and take care of Katharine and not be exhausted by the time the guests arrive. One thing I have learned is that I personally can't work under pressure, so having as much as is humanly possible done ahead of time is a real lifesaver. I based my menu on this theory and it worked out in fact as well as in theory. Two weeks before the party I made my Ham Loaf. Two weeks before the party I also did my main grocery shopping except for perishables, and it's a great help to have the food in the house and put away. I'll tell you the whole menu and then give the recipes so you can see at a glance what I tried to do.

We gave everyone a cup of hot Tomato Sip when they arrived. After they had enjoyed this I plucked things out of the 350° oven and onto the table. We had:

- Ham Loaf with Horseradish Glaze
- Molded Cherry Jello Salad
- Sweet-Sour Beans
- Pears in Mint Sauce and Peaches in Grenadine (beautiful green and Christmas red)
- Biscuits with Butter and Ginger Marmalade
- Flaming Plum Pudding with Hard Sauce
- Coffee



More finishing touches.

The Ham Loaf was a gem to make and it had a delightful flavor. Don and I had had it before so I knew it was good and I would run no risk of an eleventh hour failure. As I said, I made this two weeks early. Baked and all! I asked the butcher to mix the following meat proportions and you'll agree they couldn't be anything but good.

- 3 lb. ham loaf mixture: (1 1/2 lbs. ground ham; 1 1/4 lbs. ground pork; 1/4 lb. ground beef—this beef serves to absorb the excess grease and it does its job well.)

- 1 1/2 cups oats
- 4 eggs, beaten
- 1/2 cup chopped onions
- 1/2 tsp. pepper
- 2 cups tomato juice

You'll note the absence of salt. It would ordinarily be found in a meat loaf recipe, but the ham and pork eliminate the need for any at all. Combine thoroughly and pack into a loaf pan. I used a pan measuring 9x13x2 1/2. Line it with aluminum foil if you will be able to freeze it as I did. Bake 350°F one hour—Cool thoroughly; wrap; freeze.

To serve: Heat, unwrapped, in moderate oven (350°F) about 1 1/2 hours. I baked mine with enough aluminum foil extending up the sides of the pan to enable wrapping it for freezing in this same foil. I simply crushed it around the edge so it wouldn't touch the oven sides while it baked. I let it cool until it was easy to handle and then very gently I lifted it out of the pan and onto a large cookie sheet and slipped this into the refrigerator to cool more rapidly. If there is any accumulation of grease that has baked out be sure to drain it off before you do this. As soon as it was thoroughly cold I folded the foil down tightly and sealed the edges into folds as best I could and then put it on the floor of the freezing section of my refrigerator. When the party night rolled around I simply put it into the oven as it came from the freezer without unfolding it at all and then one half-hour before it

was to be served I spread the glaze on it and it was finished.

The Horseradish Glaze is the perfect compliment to the ham flavor. You may prefer to cut down on the Horseradish but this recipe below is one I have changed three times to find the right blend for our taste.

- 1 1/2 cups sugar
- 2 Tbls. flour
- 2 tsp. mustard, dry
- 8 Tbls. horseradish

Apply 30 minutes before baking is completed.

The Ham Loaf recipe may strike you as not enough for twelve people but it is, let me assure you. In a loaf pan the size I mentioned, this will cut into twelve square pieces, which, when added to a full menu, is more than adequate. It served people comfortably, and, since I knew I was serving a very rich dessert, I didn't care to have our guests miserable before they got to that course.

To skip back a bit, the Tomato Sip is a good mixer and conversation prompter. Not that people stand around and talk about how good it is, but anything that makes people mix a little is a fine way to start a party. This is especially true if there are a few strangers in the crowd as there were at our party. For twelve people I increased my recipe as follows:

- 5 cans condensed beef bouillon, undiluted
- 6 1/4 cups canned tomato juice
- 5 lemon slices
- 15 whole cloves
- 1/4 tsp. dried basil
- 1 1/4 tsp. salt
- 1 1/4 tsp. sugar
- 1/3 tsp. monosodium glutamate

In large saucepan, combine bouillon, tomato juice, lemon, cloves, basil; simmer 5 minutes; strain. Stir in salt, sugar, monosodium glutamate. Serve hot in mugs or cups; each guest can help himself to some shredded Cheddar Cheese or any other topping you would care to have available.

The Sweet-Sour Beans is another example of a recipe that I worked on several times before I was thoroughly satisfied. Donald and I both objected to the degree of vinegar that was called for, so I fixed the beans over and over again until we were certain that people would find them pleasant.

- Brown 6 strips bacon
- Cook in fat until yellow—3 cups minced onions

Stir in—3 Tbls. flour

Now stir in a can of Cream of Mushroom or Cream of Celery Soup, 3 tsp. of salt, and 3 Tbls. sugar.

Stir in 6 cups quickly drained French Style Green Beans. Stir gently until heated throughout. Serve with crumbled crisp bacon sprinkled over top. 12 servings.

I used French Style Beans size 303 and it only took three cans. I made these early in the morning of the party and then tucked them into the oven during the last 45 minutes baking time on the meat loaf. The 350°F oven is moderate enough to warm the beans without boiling them. By cooking them early in the day the penetrating odor of cooking bacon is all gone by party

(Continued on next page)

time. Another tip you might find worth while is this. I believe this thick cut bacon, fried very slowly, makes better bacon for crumbling than the ordinary thinly sliced bacon.

The pears were canned ones that I marinated in green food coloring and commercial mint sauce. The peaches were handled the same way except for red coloring and grenadine. They were very good but their main function was to add more color to the table.

The gelatin salad had the attractive name of "Polka-dot Cups" and they were truly beautiful. Very purple and pretty against the white table cloth. I made these early in the morning while I was combining the beans and as soon as they were congealed I fixed the lettuce on a big glass tray, which barely fit into the refrigerator, turned the individual salads out on these leaves and this, too, was ready to set on the table. This recipe is a good bit of tedious work, but well worth it because it was a treat to taste.

- 3 1-pound cans (6 cups) pitted Bing Cherries
- 2/3 cup lemon juice (fresh, frozen, or canned)
- 2 pkgs. orange-flavored gelatin
- 1 1/2 cups broken pecans
- 2/3 cup sliced stuffed green olives
- 1 3-ounce package cream cheese

Drain cherries; add enough cherry syrup to lemon juice to make 3 1/2 cups liquid. Heat; pour over gelatin; stir till dissolved. Chill till partially set. (This will take considerably longer than you may anticipate. Be sure to allow between an hour and two hours for this step.) Add cherries, nuts and olives. Shape cream cheese in small balls; add to gelatin. Spoon into individual molds or shallow pan. Unmold on canned pineapple slices. I centered the circle of salads with a bowl of sour cream and mayonnaise combined to a pleasant mixture. I mixed and tasted until I liked the flavor.

The Plum Pudding was a challenge and a triumph when I finally mastered the technique. It was delicious and everyone complimented me on it so I really feel it was a success and worth every minute of practice.

- 3 cups sifted all-purpose flour
- 1/2 tsp. salt
- 1 tsp. baking soda
- 1 tsp. ground cloves
- 1/2 tsp. allspice
- 2 cups ground suet
- 1 cup chopped apple
- 2 cups seedless raisins
- 1 cup currants
- 1 cup light molasses
- 1 cup cold water

Hard Sauce and sugar cubes soaked in extract

Day before or early in day: (I stirred this together two weeks early and froze it along with the ham loaf.) Sift flour with salt, baking soda, cinnamon, cloves and allspice; set aside. In large bowl, combine suet, apple, raisins, currants, molasses, and water; Stir in flour mixture until thoroughly mixed. Turn into greased 2-quart pudding mold. Cover tightly; place on trivet in deep kettle. Add enough boiling water to come halfway up the side

of mold. Steam, covered, 3 hours. Serve warm with Hard Sauce.

Now for some sweat-stained comments from the cook's corner. I used my Mirro Pressure Cooker for the simple reason of time economy. I had no covered pudding mold so I used a 1 1/2 quart mold and refrigerated the balance until it was convenient to process it. I filled the greased mold 2/3 full, covered it with 3 thicknesses of waxed paper and fastened it securely with a string. I put 3 cups of water in pan with steam rack in place. Put mold on rack. Cover pan, and turn on heat. When steam flows from vent tube, reduce heat to medium and allow to flow for 30 minutes. Then set control on vent tube at 5 pounds and cook for 50 minutes after control jiggles. Cool instantly under faucet. I discovered that even if you wait until the pudding is cool to remove it (in case you're making it to freeze) you run the risk of it splitting vertically from its own weight. So, I put mold and all in the freezer when it was comfortable to handle, then after it was frozen solid I poked and prodded and pounded it loose and wrapped it tightly in aluminum foil and replaced it in the freezer. While the guests were eating I put the still wrapped pudding in the oven at 375°F for nearly 45 minutes and it was thoroughly warmed when I wanted to serve it. As I was preparing to serve it I poured orange extract over sugar cubes. If you'll watch the label when you buy a small bottle of extract and get one with around 84% alcohol content it will burn best. Almond extract, for instance, contains only 35% alcohol and won't flame. Lemon extract is frequently recommended for such purposes, but it has a very offensive odor when burning so I didn't use it the night of the party.

The Hard Sauce is simple and a perfect compliment to the pudding.

- 1/4 cup soft butter or margarine
- 1 cup sifted confectioners' sugar
- 1/8 tsp. salt
- 1 tsp. Leanna's vanilla flavoring

Day before or early in day, beat butter with confectioners' sugar until light and fluffy; add salt and vanilla. Refrigerate until serving time. This makes about 1/2 cup Hard Sauce. I would recommend doubling this recipe because people find it so good they tend to go back for more.

We had only candle light in the living room—our dining room for the evening—so when Donald carried the flaming pudding in with the holly sprig on the top it was very effective. We had a bowl of Hard Sauce for each table of five people and after we cut and served the pudding they helped themselves to the Sauce. We served coffee with this and I breathed a sigh of relief that there had been no flops or surprises. From that point on I relaxed and enjoyed my guests completely!

After our company had laughed themselves a little less full over several hours of Tripoli, Donald and I served a traditional Eggnog. We fixed this a day ahead of time to permit it to ripen in the refrigerator for 24



At last! Donald prepares to start serving. Mary Beth made those fine hot pan holders—she sews most of their Christmas gifts.

hours. It is smooth, good and made with ingredients you're apt to have on hand. Less "calorinous" than the usual eggnog.

Beat 6 eggs until light. Gradually beat in 12 Tbls. sugar, a few grains salt, and 4 Tbls. vanilla. Stir in 4 1/2 cups evaporated milk and dilute with 1 1/2 cups water. Serve it sprinkled with ground nutmeg. This should serve 16, but beware of those people who love it and come back for seconds and thirds to catch you short.

The only thing left to do now is to go to bed and sleep tight after your company leaves. Face the dishes in the morning when you're refreshed and renewed.

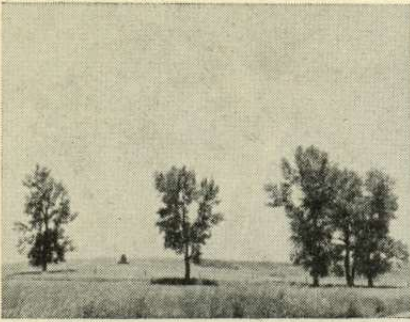
THE DAY AFTER CHRISTMAS

Once more, Christmas is over;
The party is ended and done;
The high-chair stands empty—perhaps
for a year,
"Good-byes" have been said, and
they're gone.
Shorn of its trimmings once glittering
and gay,
The tree stands so poignantly empty,
to-day.
No cookies to bake—no package to
mail
No stockings to hang beneath the
stair rail;
The house seems so quiet, the day
incomplete
Without chatter of voices, and patter
of feet;
Yes, it's all over—that day we hold
dear,
Soon we'll be planning for Christmas
next year!

—Nona Ferrel

The Joys we've had are never lost;
They're simply stored away
To live again in Memory
Some other Christmas Day.

—Anon.



Everyone who loves the wonderful Little House books by Laura Ingalls Wilder will be happy to know that public spirited citizens of DeSmet, S. D. have erected this marker in the writer's memory. Between the trees in the first picture you can see the boulder that is used



for the bronze plate that serves as the tribute to Mrs. Wilder and her family. The Little House books are a priceless heritage for our Midwestern children.

LETTER FROM MARGERY

Dear Friends:

Blustery winds are blowing from the northwest tonight and as I tucked Martin into bed he asked me if I thought there was a *possible* chance that we would have snow. How eager children are for the first snow of the season and how mothers dread the thought of tracking onto the freshly scrubbed floor! There is but one solution—throw rugs from the back steps to the back door and newspapers to catch what still clings to overshoes. I've been saving newspapers so I guess I am as ready as can be.

One of Martin's dearest friends has moved from our block four blocks down our street. It was a bitter disappointment to both boys for although they still attend the same school they don't see nearly as much of each other as they did. The only consolation is that Johnnie lives at the foot of a long hill which is blocked off for sledding. Now you see why Martin included a good snow in his bed-time prayers. When we had our first good cold snap he went to the basement with several sheets of sandpaper and rubbed down the runners on his sled. It is doubtful that we will have a snow tonight but I know one little boy who is ready when it *does* come.

December brings back so many memories of my childhood—the coasting on this very same street, a neighborhood so full of children that it was no trouble at all to find enough for a game of ice-hockey, the big pans of cracker-jack when we finally came into the house simply exhausted from our play, and the fights over the four registers to warm half-frozen toes! It is the same neighborhood, the same houses and in most cases the same families, but the children have grown and I am the only one of those children living on our street. But it is different with Martin for there are few children in the block and there are more cars on the street. As a matter-of-fact, I guess the only thing that is the same is the pop-corn although there are fewer youngsters to eat it.

I have some very outstanding Christmas recollections. The first Christmas I remember was when I was four years old and Santa brought me a little black doll buggy. We were liv-

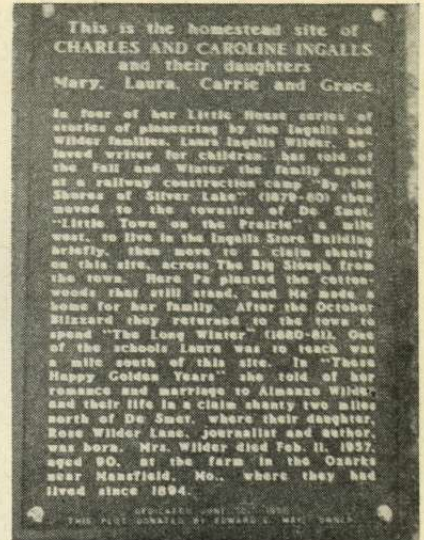
ing in California at the time and I remember vividly wheeling the little doll buggy down the sidewalk in front of the house.

The next Christmas I remember was the year I was seven. On Christmas Eve we returned from church to the most thrilling experience I had ever had. Santa was at our house! As soon as we stepped onto the front porch we heard jingle bells and with such excitement we opened the door and there was Santa! He turned and with a jump sped out the back door before we scarcely had a good look. We were sick with disappointment that Dad hadn't been able to see him, but something had come up that he had to leave the church before we did and so he missed out on all the excitement! (Oh, he did, did he?)

When I was eight it was a different story. On the Sunday before Christmas all of the family, with the exception of Donald and myself, went somewhere in the afternoon. Donald and I had a very important reason for not wanting to go with them. We wanted to look for our presents! We found them too, high up on the file cases in the office we saw a huge box that we remembered hadn't been there several days before. Somehow we managed to get it down, and if we didn't have a hay-day! They hadn't yet been wrapped for the tree so we spent a good while examining everything in the box and returned it to the top of the file cases. When Mother and Dad read this they are going to be greatly surprised. (Or did we finally tell them? I don't remember.)

The next Christmas, and the one that stands out above all others, was Mother's Homecoming on Christmas Eve in 1930. She had been in the hospital in Kansas City, Missouri since the accident in September when her back was broken. Although it was the happiest Christmas it was also the saddest and certainly the most difficult to write about.

The next year I was not to receive a new doll for Christmas for there had been terrific doctor bills to pay, nurses in the home and what have you but I remember my gifts more clearly than at any other time and that is a good story too. Dorothy and Lucile made my old baby-doll the most beautiful wardrobe you could imagine. I can see it yet but not on my doll—on the dining room table, no less! The girls had



been spending night after night working on these charming little clothes after I had gone to bed. Sunday before Christmas I woke up earlier than usual in order to get to the funny papers before the boys and as I passed through the dining room there on the table were these doll clothes. My sisters had worked so late that they were too tired to put them away figuring that they would be up the next morning before me and could get things out of sight. How I ever happened to have such good sense I don't know, but I looked at the table out of the corner of my eye and just kept walking! While I heard the girls come running down the stairs and madly clean off the table I kept my eyes glued to the funny papers. I realized that they had no idea I had seen the clothes so I played my role as well as any actress. The family didn't know until years later that I had seen this preview of my gifts.

It is fun to tell Martin these things. He likes to hear about our childhood days. We're wondering what will stand out in his memory of his own experiences. It will be interesting to find out.

We are members of the Iowa State Historical Society as many of you are—if not of Iowa, of your own state—and appreciate so much the little book, *The Palimpsest*, that arrives every month. All three of us read them and usually do the reading aloud. Not long ago I was looking through the December issue of 1956 for some program material and found this which I thought very interesting:

"The pioneers of Boone County had a unique way of celebrating Christmas. On Christmas Eve a number of men would get together, elect one of their number captain, and set out to visit many of the homes in the neighborhood. According to an eye-witness:

"On arriving at a house the captain would call out the name of the owner in a stentorian voice and then order his men to fire. The noise shook the house and reverberated among the hills. When the noise subsided the man of the house would open the door and invite the men to come in. His hos-

(Continued on next page)

THE GLORY GLOW OF CHRISTMAS

Concluded

and our own circle of friends, but the kind that includes our brothers around the world. Let's fill our hearts with the goodwill that will want for all men the best that we have—not sharing what we have left over after we get what we want, but sharing WITH what we have so that truly it shall be said, "GOODWILL henceforth from heaven to men begin and never cease, begin (with me—with you) and never cease!"

MUSIC: "O Little Town of Bethlehem"

LEADER: "As ye would that men should do to you, do ye also to them likewise." (Luke 6:31)

THIRD SPEAKER — CHARITY: (Reads 1 Cor. 13:1-7) "Charity is to be in our hearts at all times. Charity is to be lived with all along life's way. May we not be stern judges, but helpful friends. Have you ever noticed how at Christmas time we seem to find it easy to overlook another's faults, to be less critical and more understanding and thoughtful? Certainly CHARITY will help to fill our hearts with Christmas."

SOLO: "Love Came Down at Christmas"

LEADER: "If we love one another, God dwelleth in us, and His love is perfected in us." (1 John 4:12)

FOURTH SPEAKER — LOVE: "Love is the keynote of the whole of a good life. Love has such a big place in filling the heart with Christmas. Love puts a halo around a deed of kindness—a smile, a handshake, a letter sent to some one beloved across the miles, around a gift generously bestowed, upon blessings shared with the less fortunate. How do we show our love for the Christ Child God gave to us? By loving others—'Inasmuch as ye have done it unto the least of these ye have done it unto me.' Oh LOVE, that puts such beautiful, shining glory on all our thoughts and deeds at Christmas, enter our Christmas heart and fill it to overflowing!"

MUSIC: "Joy to the World"

LEADER: "I will praise the name of God with song, and will magnify Him with Thanksgiving." (Psalms 37:16)

FIFTH SPEAKER — PRAISE: (Read Psalm 146) "Certainly at Christmas it is a joy to sing our carols of praise. Ever and always we should have a heart aware of all that we have for which we owe our PRAISE and thanksgiving. Let us sing the loved carol that bespeaks our joy in the gift of the Christ Child." (Audience joins in singing "Joy to the World")

MUSIC: "Angels From the Realms of Glory"

LEADER: "When ye stand praying, forgive, if ye have ought against any: that your Father also which is heaven may forgive you your trespasses." (Mark 11:25)

SIXTH SPEAKER — FORGIVENESS: "I think at this season of the year it is so noticeable how much more forgiving and lenient we are with folks. We excuse something that irritates us with a smile. It is that

spirit of being forgiving and kind toward all men that so permeates the whole atmosphere at this season. Then think how much more pleasant our daily lives would be, how much more patient we would be, how much better the world would be if FORGIVENESS was given its rightful place in the hearts of men everywhere! Echoes of the strains of 'Angels From the Realms of Glory' remind us to forgive—FORGIVE!"

MUSIC: "It Came Upon a Midnight Clear"

LEADER: "Glory to God in the highest, and on earth PEACE, goodwill toward men."

SEVENTH SPEAKER — PEACE: "Can any words quite describe the blessed PEACE of Christmas? We feel it when we see a creche set up in the family home. We see it in the glow of candles, in the clear sweet notes of church bells on the frosty air, in the song of a group of beaming faced carolers, in the shining eyes of little children as they stand before a Christmas tree. Peace! what a beautiful word, how warmed is the heart that is filled with Christmas peace! It creeps in and around every nook and corner of our heart if we but open the heart's door, and what blessed quietness of the spirit it brings! Shining forth like a beacon in the dark night, high on our Christmas Heart tree we place the PEACE of Christmas. May it bless and abide with us always."

MUSIC: "Silent Night"

LEADER: "'Let your light so shine before men that they may see your good works and glorify your Father which is in heaven.' Surely if we do try this year as never before truly to fill our hearts with Christmas the glory glow will shine forth to illuminate not only our own lives but the lives of those all about us so that each and all will be caught up in the beautiful GLORY GLOW OF CHRISTMAS. Let us pray."

CHRISTMAS PRAYER: "O Christ of Bethlehem, who for our sakes was born in the humble stable, bring us by remembrance and love to Thy manger bed. Grant us the goodwill and the hope of Christmas, that it may be shining on our way and lighting the way of others. We would ask that charity, forgiveness and praise fill our hearts and our lives, that the light of our Christmas hearts may fill the world's darkness. May the peace of Christmas come to an unsettled world and bring Thy presence closer to us evermore. Amen."

A TABLE GRACE FOR THE CHRISTMAS SEASON

Father, we thank thee for this food and for the love we share around this table. We are glad that the spirit of Christmas can be ours, and that it means a happy time for our family. Help us to prepare for the birthday of Jesus through being kind to one another, through sharing with others, and through loving and serving Thee. Bless all Thy children everywhere. In Jesus' name. Amen.



Goodness only knows when we'll ever get another picture like this! Kristin, Mary Leanna and David are all dressed and equipped to go deep sea fishing for mackerel! (Taken in Nova Scotia this last August.)

MARGERY'S LETTER—Concluded

pitality was accepted with pleasure, and there were hand shakings and congratulations, joking and laughter. The good woman of the house would then set out pies and cakes and serve warm coffee which was partaken of with a relish.

The merry company would then reload their guns and set out for the next house. Sometimes upon departing some one would start a familiar hymn and all of them would join in singing it. Again the party might call upon a home where a small group was gathered for devotional purposes. On such occasions the men would tarry for a while, get down on their knees when prayer was offered and join in the singing. These visits were kept up until midnight when Christmas was ushered in and the men returned to their homes."

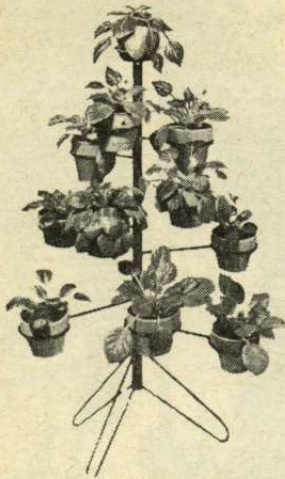
Where do you suppose this idea got started? I wonder if it could have anything to do with the old English carolers? Our country is made up of so many nationalities with so many traditions and customs, that I suppose it would be difficult to say.

It won't be long until we are busy in our kitchens making cookies, candies and Christmas breads. I know many of you who have home freezers get your cookie-baking done early and have it out of the way to make time for other Christmas preparations. We enjoyed the testing that went into the recipes in this issue and are sure that you will be pleased with them. Don't forget to fix up some boxes for the Rest Homes and Nursing Homes. They will be greatly appreciated. Perhaps your clubs could make a few little favors to take, too. Those little added pleasures certainly brighten up their lives.

Merry Christmas from the Stroms!

Margery

FOR CHRISTMAS GIVING



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NOTICE

If you are interested in house plans and like to hear the full details involved in planning a house, be sure you read our Kitchen-Klatter magazine next month. Donald has made a drawing of their floor plan and written a newsy account about the house they are building. We are using a big picture of the drawing so you can see it without straining your eyes.



There are five Birkbys to wish you a happy Christmas and it would be nice if we might have had a picture of all of them, but since we couldn't we're glad to have this very new and very good snap of Bob Birkby, Jr. Anyone with three little boys has a pretty good idea how full Evelyn's days are . . . particularly at Christmas time.

ABIGAIL'S REPORT OF CHRISTMAS IN COLORADO—Concluded

Everyone was gay, relaxed and unconcerned with anything beyond having a delightful outing. Gradually we realized that we hadn't actually been in any great danger at all. We quit worrying about the return trip, had a marvelous time, and, of course, arrived home safe and sound. Thousands of cars, trucks, and buses traverse the mountain highways every winter and the accident rate doesn't increase appreciably. Actually the highways are probably safer because everyone becomes a cautious driver.

If our plans for the near future materialize, we may exchange a few days of Colorado living for the warm desert air of Phoenix. My brother Clark and his wife Carol have a baby daughter, Anne Marie, born last July whom we have never seen. We're also anxious to visit their new home and see Phoenix for the first time. Now, you all know how many things can interfere with such plans, so at this point we are only hoping.

We Denver Driftmiers are sincerely hoping that each one of you will enjoy all the blessings of Christmas.

Cordially,
Abigail



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Assorted animals, watches, harmonicas, whistles, clickers, etc. — 35 toys in all. \$1.00 box postpaid. 6 boxes for \$5.00 postpaid.

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Beautiful Pajama Bed Dolls \$3.00.
Novelty Leave a Note Doorknockers \$3.00. Pin-up Wall Desks and Stool \$7.00.

HAMILTON'S

Sunset Street Scarborough, Maine

Christmas marks the coming into the world of a new force whose beneficence has never ceased; a force so human and compassionate that little children sing it with glee, and yet a force so Godlike that angels sounded its marching music to the world.

We cannot change yesterday, that is quite clear,

Nor begin on tomorrow until it is here—

So all that is left for you and for me is to make today as sweet as can be.

—Anon.

WE'D LOVE TO VISIT WITH YOU

Tune in to Kitchen-Klatter every morning over the following stations:

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St. Joseph, Mo., 680 on your dial — 9:00 A. M.

KWBG

Boone, Ia., 1590 on your dial — 9:00 A. M.

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Norfolk, Nebr., 780 on your dial — 10:00 A. M.

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Monroe TS (transport - storage) Trucks make handling and storing of Folding Tables easy and quick. See catalog pp. 20-22.

STEEL FOLDING CHAIRS

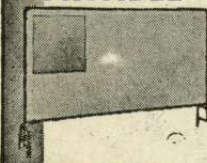
Monroe Steel Folding Chairs in attractive range of styles, sizes and prices. Excel in comfort, easy handling and durability. Also full line of non-folding chairs, desks and combinations for classroom, cafeteria and church school use.

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GOOD NEIGHBORS

By

Gertrude Hayzlett

On a restaurant table we found a card that impressed us. It said, "Take time to think, it is the source of power. Take time to be friendly, it is the road to happiness. Take time to give, it is too short a day to be selfish." Today is that "too short" day. Will you give a bit of time and effort to help one of these shut-ins?

Pamela Wilson, Hopedale, Illinois, is the little eight year old girl some of you wrote to this summer. She has never been well and could not go to school but has learned to read at home. She had to have heart surgery this fall and would enjoy mail from you.

Joyce Whitaker, Rt. 3, c/o Mrs. Carl Arquette, Binghamton, N. Y. Joyce will be eighteen on February 21st. She has been quite sick and mail means a lot to her.

Mrs. Gustaf H. Anderson, 95 W. Boylston St., Worcester 5, Mass. has arthritis and suffers a great deal. Her husband is not well and is not able to work much. They live alone and need cheery letters.

Mrs. Pearl Lamphear, 220 S. Jackson St., Watkins Glen, N. Y. is invalided with heart trouble. She is able to walk a little around the house for a few minutes at a time. Being alone, she is very lonely. Her age is 67 and if you send a stamped envelope she might be able to answer.

Mrs. R. E. Hatch, Box 25, Wrightstown, Wisc. has not been well for many years. Her husband is gone from early morning until late at night so she is alone a great deal. Her hobby is painting pictures and textiles and she would enjoy hearing from you.

Miss Evelyn Jenson, RR, Grand Meadow, Minn. is 40 and a wheel chair invalid. She may not be able to answer your letters, but she loves to get mail.

Miss Ann Holod, 27 Rose St., Phillipsburg, N. J. is 36 years old. She lost both legs eleven years ago but is able to do some work and enjoys getting out when she can. She collects view cards, ear rings and shakers.

Mrs. Mabel A. Steele, 22 Lane St., Lowell, Mass. will be 70 on January 11th. Both she and her husband are in a nursing home. Please write to her.

Miss Clara Smith, 29 Roslyn Rd., Winnipeg 13, Manitoba, Canada is a long time shut-in with arthritis. She has been bedfast for several years and suffers constantly. Send her cheery letters and cards. She will not be able to answer.

Mr. Fred Sharer, 320 Harrison St., Anoke, Minn. has been bedfast for many years. Send cards.

Mrs. Alice Lung, Camden, Ill. is a long time shut-in. She wants quilt pieces. She also enjoys fancy work, magazines and patterns.

Mrs. Gertrude Sallee, Rt. 1, Box 62B, West Milton, Ohio has been sick a long time and has spent a great deal of time in hospitals. She can move her arms some now and wants quilt pieces.

"LITTLE ADS"

CLOSING OUT EMPIRE INFORMATION BULLETIN with interesting supply sources, 10¢. "DAHLE," Box 7-KK-2, Omaha 10, Nebraska.

PRETTY FRENCH GINGHAM APRONS worked in cross stitched designs, \$3.00 each. Mrs. L. Heise, Easton, Minnesota.

NEVER FAIL DELICIOUS PIE CRUST RECIPE — roll and re-roll always flaky and tender. Make enough for 3 or 33 crusts at a time. Keeps in refrigerator 3 weeks. Included a fool proof recipe for custard pie, basic recipe for delicious cream pie (you can make 6 different pies with this). Also a heavenly white cream pie and marshmallow cream pie recipe plus other pie making secrets. One dollar for all. Vera Martens, Box 453, Persia, Iowa.

HALF APRONS — ideal Christmas gifts, print or organdy. Mrs. Harvey Harberts, Parkersburg, Iowa.

CROCHETED — hairpin or tatting pillow slip edgings 42" — \$1.00 pair. Tatting hankie edges 47", 2 strips, \$1.00; pineapple popcorn stitch dollies 12" — \$1.00. Any color. Mrs. Edna Sutterfield, Craig, Missouri.

WILL TAKE ORDERS to do crocheting; embroidery, any kind; some sewing. Print sacks 30¢. Mrs. Otis Harkness, Plad, Missouri.

APRONS for Christmas gifts. Well made attractive half aprons, all colors, \$1.00; 6 for \$5.00, postpaid. Margaret Winkler, Rt. 2, Hudsonville, Michigan.

DELICIOUS RECIPES — prize winning Lemon Pie, real quick. Spaghetti Sauce, Walnut Snacks, 35¢ each or 3 for \$1.00. Lillian Kripner, 1707 May Street, Joliet, Illinois.

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

YOUR PERSONAL RUBBER STAMP ONLY \$1.50. Cherry Wood base, black handle. Information free. Associated, Box 1441, Deft. K, Des Moines, Iowa.

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SAVE POSTAGE — Send only your bust, waist, hip, waist length (from middle of shoulder seam), finished skirt length and \$3.00 for a pretty housedress. An apron free with orders for three. De-Chic Frock Shop, Belleville, Kansas.

FOR SALE: Ladies print and organdy home made aprons. Fancy stitching. WHILE THEY LAST, \$1.00 each. Also, aprons of attractive border print with shoe string ties. Adjustable waistband. Four pockets. \$1.10 each. Wagner Apron Co., Hampton, Iowa.

WHOLESALE CATALOGUE of household products, notions, toys, stationery, etc., 10¢. George Tomisek, 3033 S. Homan, Chicago 23, Illinois.

PHONOGRAPH RECORDS — latest hits, 45 and 78 RPM, 4 for \$1.00. Slightly used. Send 15¢ for big list. Maureen Loots, Carroll, Iowa.

GIFT SUGGESTION — E U B CHURCH COOKBOOK — "Treats in Eats," \$1.25. Harriet Whaley, 838 Cedar, Webster City, Iowa.

CHRISTMAS WREATHS, handmade from fresh Colorado greens, large and full, beautifully trimmed, longlasting, for doors or cemeteries, \$2.95. Order now. December delivery. 75 mountain pinecones for Christmas decorating, \$1.95. Jessie Young, Red Feather Lakes 1, Colorado.

GAY GIFT APRONS — \$1.25 each or five, \$5.00 postpaid. Ada Higbee, Bloomfield, Iowa.

GET YOUR ORDER IN NOW for WILD BIRD FEEDER GIFTS for Christmas. Many were disappointed last year by not ordering early, \$1.50 postpaid. A. F. Munsey, 8116 North 29th Street, Omaha 12, Nebraska.

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5 UNUSUAL RECIPES—pie, cake, pancakes, fudge, casserole, \$1.00. Mrs. Menno Claassen, Rt. 2, Beatrice, Nebraska.

WHITE LINEN HANKIES — dainty tatted edges, \$1.00. Assorted colors. Iva McReynolds, Chilhowee, Missouri.

KITCHEN APRONS \$1.00, 6 for \$5.00. Gift aprons, organdy, \$1.25; smocked gingham, \$1.50. Humpty Dumpty or penguin pajama bags; Boys suit clothes pin bag, \$1.00 each. Lacy dolly 11" \$1.50. Kathleen Yates, Queen City, Missouri.

WANTED: sewing, fancy work. Zula Bell, Dakota City, Iowa.

HOTPADS — three with hat holder, \$1.25. Iva Reeter, Chillicothe, Missouri.

OVERWEIGHT — reduce 3 pounds weekly no drugs, exercising, dieting. Formula, \$1.00. National, 6709 East End, Chicago.

HANDPAINTED white roosters on black velvet, size 10x14, \$1.00. T. Stahl, 1030 Tourmaline, San Diego 9, California.

CROCHETED POTHOLDERS: Pants \$1.00 set. Susie Doll or Mammies \$1.25 pair. Mrs. Kermit Chapman, Gassaway, West Virginia.

LOVELY COLORED PILLOW SLIPS—pink, blue, yellow 42" with embroidered swans, water lilies, blue birds or tulips, \$3.50. Lovely flower like T. V. dolly crocheted with metallic thread in gold or colors 23" — \$2.50. Set 7 dish towels embroidered \$3.00. Orders all good. Mrs. Paul Ledebuhr, Rt. 1, Houston, Minnesota.

CHRISTMAS CARDS — 21 for \$1.00. Blanche Dvorak, Plymouth, Iowa.

BEAUTIFUL crocheted Pansy Doilies. Use flat or starch for bowl, \$2.00. Dorothy Briney, Liscomb, Iowa.

PUPPIES (Registered): Beagles, Chihuahuas, Pomeranians, Spitz, Foxterriers (Smooths, Toys, Wires). Order early for Christmas. We sell own stock. Open Saturdays, closed Sundays. Zante's, Monroe, Iowa.

HAND KNITTED wool slipon sweater, yellow or white, size 14, \$6.75. Embroidery towels \$1.25. Embroidered pillow cases \$3.75 crocheted edge. Irene Allen, Corydon, Iowa.

LARGE SIZE DISH TOWELS embroidered in pretty patterns, 6 for \$3.90, 7 for \$4.40. Pillow slips of 42" tubing, hemstitched with crocheted edge and medallions of all white or white with pastel colors across front, \$4.75. Mrs. Kenneth Campbell, Rt. 1, Houston, Minnesota.

CHRISTMAS CARDS — 21 for \$1.00; Birthday cards, 16 for \$1.00. George Tomisek, 3033 S. Homan, Chicago 23, Illinois.

POPULAR METALLIC DOILIES—21" star, \$4.00; 14 1/2" daisy, \$2.25; 15" windmill, \$1.55. R. Kiehl, 2917 Fourth N. W., Canton, Ohio.

SEWING—experienced. Ad good 6 months. Mrs. S. Warner, Humboldt, South Dakota.

NOTE EARLY AMERICAN COLLECTORS—Paper napkin holders, made of dried knot pine, hand rubbed to antique finish. Has beautiful brass tote ring, lovely accent against pine. Holds box of standard size napkins. Can be hung on wall, or makes charming table piece, \$4.00, postpaid. Or write for free descriptive literature on above and other similar items. Mrs. William Andrews, Route 1, Box 98, Beggs, Oklahoma.

WALKING HULA DOLL — 7" authentically dressed \$2.00, 10" Cloth Hula Doll, stand, cotton mumu, silk kimono, cutouts included \$3.00. 2 1/2 lbs. Hawaiian quilt scraps \$2.00 prepaid. Sample pack 25¢. Request price list adult mumu and doll clothes patterns, dolls, leis etc. Elsie Denney, Box 2809, Honolulu, Hawaii.

FOAM RUBBER CORSAGES — roses, carnations, mums, poinsettias and others in assorted colors, 60¢ for one flower, 80¢ for two. Mrs. Zella Eldridge, RR 4, Mason City, Iowa.

SHELLED PECANS, Walnuts, Almonds, Brazils, Cashews, Filberts \$1.50 Pound. Postpaid. Peerless, 538B Centralpark, Chicago 24.

CHRISTMAS CARDS — Catholic, religious and non-religious, 30 — \$1.00. Butter bit Christmas candy, free canister, \$1.10. Other items reasonable. Write Doris Griffin, 3364. Clare, Topeka, Kansas.

RUGWEAVING — \$1.25 yd. prepared. Cut, sew, weave \$2.00 yd. Satisfaction guaranteed. Rowena Winters, Grimes, Iowa.

SELL OR SEW clever baby bibs. Sample and details 75¢. Lois Knee, N. Manchester, Indiana.

LOVELY little lapel dolls in crocheted ensembles only 59¢; two for a dollar. Small Swedish Christmas Tree basket Free. Betty Lenards, P. O. Box 6585, Bloomington, Minnesota.

NEW! Apron with fingertip towel attached, \$1.25; without \$1.00. Lots of trim. Shirley Alexander, Queen City, Missouri.

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EMBROIDERED TEA TOWELS set of 7 for \$3.50. Ad good year around. Mrs. Joe A. Gengler, Rt. 1, LeMars, Iowa.

WOOD FIBRE GERANIUMS, corsages, toaster dolls, aprons, appliqued dish towels, jewelry, novelties. Donna DuBois, North Freedom, Wisconsin.

LOVELY CROCHETED HANDKERCHIEFS, \$1.00. Jennie Waters, 1145 South 29th, Omaha, Nebraska.

APRONS border print or turkish towel \$1.10. Nellie Neeley, Carlisle, Iowa.

HAND APPLIQUED Dresden Plate quilt tops, \$10.00. Also pieced tops. Mrs. Robert Harvey, Lenox, Iowa.

FIRM WOVEN RAG RUGS. Large goose feather pillows. Some quilt tops. Ida Radke, Van Meter, Iowa.

THANK YOU for the organdy apron orders. Your comments were appreciated. Ad good any time \$1.35. Print half apron, two pockets, no gathers \$1.00. Fits slim and smooth. Prepaid. Glenna Spanel, Long Pine, Nebraska.

FREE — 12 pairs lovely nylons, nothing to buy, sell, solicit. National-Guide, 6709 East End, Chicago.

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WONDERFUL GIFTS: Cute drip-dri cotton dresses, \$3.98. Sizes 1, 2, 3. Mrs. Wallace Ringer, Quinter, Kansas.

LINEN HANKIES — crocheted edges 50¢ and \$1.00. Crocheted holders 50¢ each. Mrs. C. W. Carlson, Rt. 2, Humboldt, Iowa.

GUARANTEED CROCHETED DRESSES — 1-3 yrs. \$5.50. Aprons \$1.00, \$1.25. Hankies 75¢ and \$1.00. Henstitching. Beulah's, Box 112C, Cairo, Nebraska.

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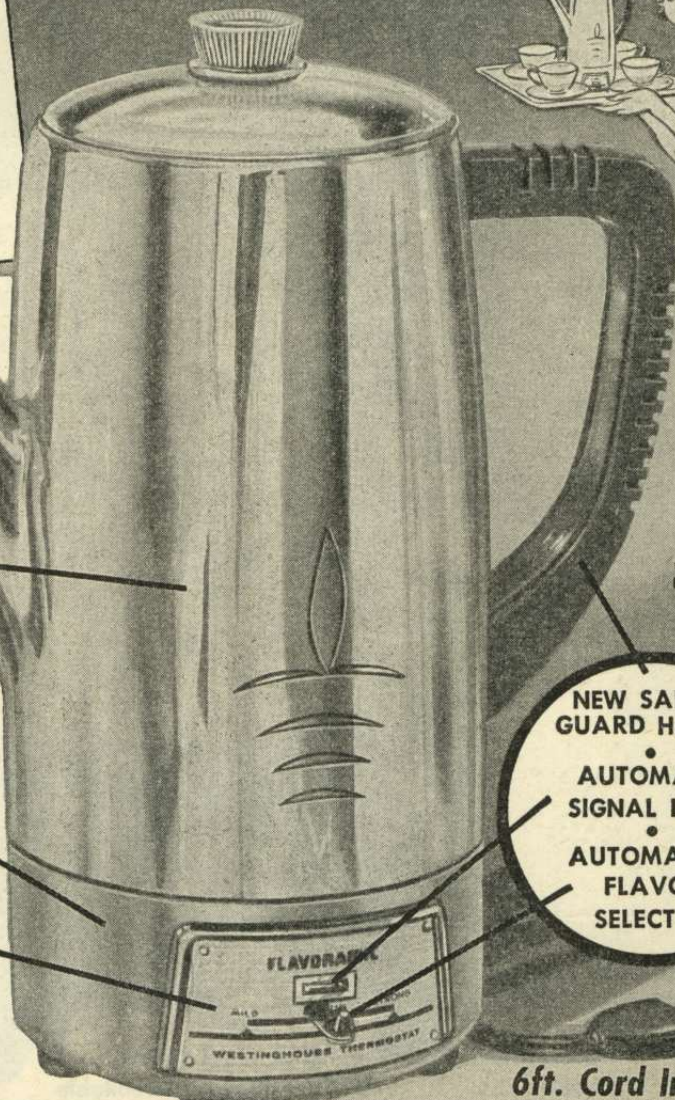


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The most breathtaking new doll of the year! "Big Sister" is a gorgeous young lady wearing her first high heels and first jewelry. She'll steal the show in any dolly parade and dance right into your heart. Talented as she is beautiful, she sits, stands, bends her elbows and knees. Gorgeous big blue eyes (with thick, real lashes) close when she's sleepy. Her permanently rooted, glossy hair can be washed and set in all the new styles. She bathes from head to toe because she's all satiny, peaches 'n' cream vinyl plastic. She has manicured her hands and feet with pink polish. Her white dress is heavyweighted, imported Swiss cotton with a lovely ribbed texture and embossed-embroidered circle pattern. Completing her costume: brass-buckled belt, ribbon-trimmed crinoline petticoat; lace-trimmed panties. Her good looks and clothes are made to stay fresh thru countless hours of joyous little-girl play. Lustrous pearl earrings and bracelet. *Plus 6 complete outfits.*

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