

TX1
K57X
C.2

Kitchen-Klatter

REG. U. S. PAT. OFF.

Magazine

SHENANDOAH, IOWA

15 CENTS

VOL. 23

MARCH, 1959

NUMBER 3



MISS JOSIE PFANNEBECKER
RT 1 BOX 146
SIGOURNEY IOWA
MAR 59



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.

Subscription Price \$1.50 per year (12 issues) in the U. S. A.

Foreign Countries \$2.00 per year.

Advertising rates made known on application.

Entered as second class matter May 21, 1937, at the Post Office at Shenandoah, Ia., under the Act of March 3, 1879.

Published Monthly by

THE DRIFTMIER COMPANY

Shenandoah, Iowa

Copyright 1959 by The Driftmier Company.

Dear Friends:

This is a blustery cold day with gusts of snow blowing against our windows, and sometimes when we look out we can't even see across the street.

It's our first winter at home for many years and we had surely forgotten what real old-fashioned Midwestern winters are like. Some days it's so icy and dangerous underfoot that Mart doesn't try to get down town at all. One of the children sees to it that we get our mail every day, and one of our grocery stores has made deliveries here for years, so there isn't any need for Mart to run the danger of slipping on ice.

When it's safer underfoot and driving isn't hazardous, Martha and Jessie come over from Clarinda to see us. Martha is getting along wonderfully well now and we all feel encouraged about her progress. When she is here in her wheelchair and I'm in my wheelchair, it makes for quite a sight when we go down our long hall. Sometimes when we're in the kitchen together those wheels get tangled up too. It's a good thing we both have a sense of humor and can laugh about our situation.

The next time Martha is here I think we'll have Mr. Stern, our dependable local photographer, come up and snap a picture of us as we work in the kitchen in our wheelchairs. That shouldn't be a hard problem for him after he came up on Thanksgiving and took the big group you saw on last month's cover.

Martha's son, Dwight, came out from his home in Westfield, N. J. and spent a couple of days with his mother in Clarinda. Dwight's work brings him out to Ames every year to interview senior students, so his mother can depend upon seeing him at that time. Dwight is hopeful that before too long all of the earlier plans can be carried through and his mother can go to New Jersey by plane to be in his home for a while.

I've tried to remember to put out food for the birds since these storms are hard on them. We're still laughing about the bird's Christmas tree that I made. When the time came to take the tree down I spent a half-day tying pieces of suet on to the branches and fixing it up so it would last them for many days. Mart took it out, set it up carefully in the back yard and we both anticipated watching the birds from

our kitchen windows.

The very next morning when we looked out we saw that it was down on the ground and several big dogs were having a fine feast. This was the end of the bird's Christmas tree, and from that time on we've been hanging pieces of suet to the clothesline so that only the birds have a chance at it.

I made a resolution this year on January 1st to start a real gift box that can be turned to throughout the months ahead when I need to give something to someone. I've always talked about doing this, but somehow it seemed that all of my sewing was done for some specific need at a certain time—nothing ever stayed around long enough to go into a gift box.

But this winter I've made a nice beginning. I bought some checked gingham on sale, a half-inch check in a bright blue and white and green and white and have made up a number of aprons. I worked out a simple cross-stitch pattern on the material and trimmed the bottom, sides and band of the apron with this. Then I found attractive white rick-rack with a gold thread in it to use for additional trim. So far I've made three aprons, and then four additional aprons that are in mother-daughter sets.

Martin came in one day when I was working on one of these mother-daughter sets and said he wondered why no one ever thought of making Dad and Son aprons! He said that his Dad helped in the kitchen a lot and that he helped his Dad and that they should have aprons alike.

This gave me a good idea that I'd surely never thought about before, so when I'm tired of making the cross-stitch aprons I think I'll get sturdy material and make up some Dad and Son sets. I'll try my hand first on a set for Oliver and Martin, and if they work out all right I'll go ahead and make up sets for Frederick and David, Wayne and Clark, and Donald and Paul. At the rate Paul's growing it won't be too long before he can wear his!

One of the jobs I've gotten done recently was cleaning out all the drawers in the kitchen, as well as the ones in the dining room buffet. I always find surprises—something is bound to turn up that we'd missed and torn up the house looking for. One of the things I found was a small box of

color slides that we had thought was really gone for good—somehow it had gotten behind a stack of napkins in the buffet drawer.

Of course I didn't turn up the four things that have been big mysteries in our house for years: a large framed picture, Donald's skis, Russell's raincoat and Howard's suit. That's quite a collection, isn't it, and so many years have passed now that we never expect to solve the mysteries.

In fact, thirty-five years have passed since the picture disappeared. This was a big framed landscape that hung at the foot of the staircase in our house in Clarinda. One day it was there; the next day it was gone. We never figured out what in the world could have happened to it and now we will never know.

Donald's skis were shipped to Shenandoah during the war years. Mart signed the slip for these and they were put on the enclosed back porch until they could be placed over the rafters of the garage. One morning we noticed suddenly that the skis were gone—you know the size of skis and how impossible it would be for them just to get misplaced. We never knew what happened to them and we never will know.

Back in 1946 Russell, Lucile and Juliana stayed here at the house for a few weeks while they were waiting to get into their own home. Russell had a brand new raincoat and this took wings and left. We tore the house to pieces for weeks and never could find it. Howard's good brown suit also disappeared from the house about a year later. We've never had prowlers and common sense tells you that even if we did have prowlers they'd never take just one thing and leave everything else undisturbed. So those are the four things we could never figure out—and I'm never going to find them when I clean out drawers!

I'm anxiously waiting for a new quilt that I ordered a few weeks ago. That will be a big change from aprons, samplers, and hemming new dish towels.

Mart and I have noticed how much easier it is to put on weight when we're here at home during the winter rather than in California or Florida. Even good hotel or restaurant food loses some of its appeal when you have it week in and week out, so it isn't hard to limit yourself to one substantial meal a day. But at home where you have your own cooking and can fix what you want, it takes real will power to stay away from the refrigerator between meals. When we realized we'd both put on too many pounds I stopped doing so much baking.

It's getting dark now and I must put away my paper and pen and think about supper.

I enjoy your letters today as much as I did back in 1926 when I first started hearing from you, so if you can write I'll appreciate it very much.

Affectionately yours,

Leanna

"IN REMEMBRANCE OF ME"*An Easter Service**By**Mabel Nair Brown*

SETTING: If circumstances call for a very simple background requiring the minimum of time to prepare, place a cross on an altar or table and around its base make a lovely arrangement of bright spring flowers and greenery.

If more than this can be managed, drape a table with a rich purple material and behind it make graceful folds of the same material by tacking it to a wall or a screen. On the table place a gold or white cross at the center back. In front of it place a white Bible. On either side of the cross, slightly forward, use two potted Easter lilies.

MUSIC: Some Easter music will be suggested, but any Easter music which is readily available for your group will do as well. However, music adds so much that it is to be hoped you can line up a pianist, soloists or vocal groups; if this can't be managed, get ahold of some of the fine Easter recordings and a record player. Should you use recordings, avoid distraction by having the record player behind a screen or back in a corner away from the group.

CALL TO WORSHIP: See that every member is handed a slip containing these words so they may stand and read in unison.

"Let every man and woman count himself immortal. Let him catch the revelation of Jesus in His Resurrection. Let him say not merely, 'Christ has risen!' but 'I shall rise.' Not merely, 'He, underneath all death and change was unchangeable,' but 'In me there is something no stain of earth can tarnish and no stroke of the world can bruise. I, too, am a part of God and have God's immortality in me.'"

Leader: "What an inspiring celebration is that of Easter! This day, commemorating the Resurrection of our Lord, is celebrated when all Nature is awakening to the newness of life. Symbolic of this is the serene white Easter lily.

"The true message of Easter is one of immortality. There is a purpose in everything. It is for us to be aware! All growth is a manifestation of the divine will of life. Over all this earth are scattered flowers of every description, each lovely in its own right, each perfect in design, each exemplifying a Resurrection. What a joyous message of cheer, hope and faith Easter brings to each of us."

Scripture: (To be read in unison) Luke 22: 14-20. **Music:** "I Walked Today Where Jesus Walked."

Leader: "In Remembrance of Me" are the key words for our Easter meditation today. I have asked several of you to help me in expressing some of the facts, some of the legends, some of the truths that we hope will make this a more meaningful Easter for all of us.

"What do you know about the place



Remember the lovely December cover in 1957 of Ricky and Gretchen Kieser with their brand new baby brother? Well, a year has passed and now Jeffrey is up and at the world! Their father, George Kieser, came home from his bookstore in Omaha one night, noticed he had one last shot in the camera, and snapped this so he could get the roll developed. We think it's a charming picture.

where our Lord was crucified? I have asked _____ to tell us something about the "Way of Sorrow," the road that Jesus walked carrying the cross, about Golgotha as it is seen by the traveler who visits Jerusalem, the Church of the Holy Sepulcher, so that we, too, in memory might 'Walk the way that Jesus Walked.'"

(Suggestions: At this point the beautiful spiritual "Were You There When They Crucified My Lord?" could be given as a solo or by a vocal group. If this is not possible, use a recording.)

The first speaker may find material for her subject at the library, through the help of her minister, or a copy of the magazine *This Day* for April, 1953. By some chance you may be able to find someone who has actually visited Jerusalem and can give a first-hand account.)

Leader: "One of the lovely legends that has grown up around that first Easter is the *Legend of the Dogwood*. Our second speaker, _____, will share it with us today."

Second Speaker: "There is a legend that at the time of the Crucifixion the dogwood had been the size of the oak and other forest trees. So firm and so strong was the tree that it was chosen as the timber for the cross. To be used thus for such a cruel purpose greatly distressed the tree, and Jesus, nailed upon it, sensed this and in His gentle pity for all sorrow and suffering said to it:

'Each blossom shall have two long and two short petals, and in the center of the outer edge of each petal there will be seen the nail prints, brown with rust and stained with red. In the center of the flower will be the crown of thorns, and all who see it will remember.'"

Music: "In the Cross of Christ I Glory."

Leader: "We have all seen the beautiful painting of *The Last Supper*, and have heard the scripture concerning that occasion when Jesus and His disciples gathered in the upper room. And what of the cup from which Jesus offered His disciples the wine?"

"Many stories and legends have

sprung up concerning The Holy Grail, and today I have asked _____ to tell us about the discovery in recent years of *The Chalice of Antioch*."

(Suggestion: If preferred at this point, the Leader can utilize a member to give the details about Leonardo da Vinci's painting *The Last Supper*—full history of it can be found in any library or art book—and upon the conclusion of this material, can then go ahead with the material on *The Chalice of Antioch*. This would make a longer program, of course, but it would be highly interesting. If *The Last Supper* is given, have music between this and the following.)

Third Speaker: "The Holy Grail, the cup which Jesus used at The Last Supper, has excited the imagination of men since the Dark Ages. Many are the legends of those who have searched for it, but in later years the quest was abandoned and the famous Cup given up for lost.

"Then in 1910, in an underground room in the ruins of Antioch, there were found some well-preserved silver objects. Unfortunately, the pieces became divided among several owners and two objects were even taken away to Mesopotamia.

"However, in 1914 a Syrian dealer had gotten them together again and when World War I broke out he sent them to a branch of the Metropolitan Museum of Art in New York. Today, in a branch of the museum called 'The Cloisters,' the *Chalice of Antioch* may be seen.

"This chalice, about eight inches high, has an elaborately carved outer cup of silver. The simple inner cup is without design and is believed by many to be the one used by Jesus there in the upper room.

"Antioch was attacked and laid to ruins by the Crusaders in the Middle Ages. At that time the Cup was deposited in a church where it lay in ruins until 1910. Has The Holy Grail been found? No man can say with certainty, but the beautiful significance of the sacrament of The Last Supper is very dear to Christians everywhere."

Music: "Follow the Gleam."

Leader: "He Lives! He Lives! These joyous words are the very essence of Easter. Through the centuries this one solitary man has had an influence not to be compared with any other man.

"Not only do we observe Easter, each in our own church in our own way, but many of us have heard about the inspiring Sunrise Services held at various places in our country, and perhaps have shared in them."

(Suggestions: There is much material available on famous sites used for Sunrise Easter services. How many you wish to include depends upon how long you wish your program to be. If those who are assigned to various sites will take early action they will be able to find colored photographs that can be passed around as the speaker presents her material.)

Music: "Alleluia! He Lives!"

Leader: "Easter forever remains a day for joy and cheer, a day of new

(Continued on page 19)

A REPORT FROM OUR MASSACHUSETTS DRIFTMERS

Dear Friends,

Believe it or not, we finally did something that we have been planning to do and telling you that we were going to do for a long, long time. Betty and David and Mary Leanna and I went away for the weekend.

Each winter for the past several years I have been promising the family that we would visit a winter sports resort over a weekend, and year after year has gone by with nothing being done about it. The right occasion finally presented itself when I was asked to deliver the sermon at the Sunday morning chapel service for the Northfield School for Girls in East Northfield, Massachusetts. Perhaps you know that the famous Northfield Schools—Mount Hermon for boys, and Northfield for girls—were founded by Dwight L. Moody the noted evangelist. They are two of the finest private boarding schools in this country, located right on the border of Vermont and nestled away in the Berkshire mountains.

The Northfield Inn is a large hotel owned by the schools. There we went for Saturday and Sunday, and what a wonderful time we had! On Saturday we skated on the beautiful pond that lies behind a dam down on the front lawn of the hotel, slid down the 700 feet of toboggan run, used our skis on the rolling hills of the golf course to the rear of the hotel, and made lots of use of the many types and varieties of sleds and snow-scooters that were available. In the evening we had popcorn around an enormous fireplace fire, sang hymns and then went to bed for a beautiful rest—one where I did not have to get up at 6:30 to make an early morning broadcast.

On Sunday we went to the chapel where I had the experience of preaching to 550 girls. I walked down the aisle behind a 60 voice choir of girls who sang beautifully. We had dinner after the service in one of the several large dormitory dining rooms. I was asked to sit at one table with a group of the students, Betty was invited to another table, and each of the children to another.

You can imagine that we were a bit uneasy looking across the dining room to the table where David sat surrounded by girls who were laughing hysterically at his conversation. He is only eight years old, and it was the first time that he had ever been in just that kind of a situation. Afterwards I asked him what he was saying that made everyone laugh so hard, and he replied: "Well, I thought that they would like to hear some of your jokes about Bermuda and Africa and Russia and some of the other countries you have visited. I think I got some of the stories mixed up a bit, but the more I mixed them up, the more they laughed!" I would love to have a recording of that table conversation!

While at Northfield I had an oppor-



Just before winter settled in, Donald took this picture of little Katharine and a neighbor's friendly dog.

tunity to visit with a very good friend of mine from Switzerland. At one time we were both teaching at the American College in Assiut, Egypt, and for three years we ate our meals at the same table. He is now teaching French to the boys at the Mount Hermon School.

Since coming to this country five years ago, he has made two trips back to Egypt to visit some of our mutual friends, and of course he had much of interest to tell me. One thing he said really amazed me. He said that the cost of living in Egypt is exactly what it was ten years ago. One still pays only 35¢ for a lunch in a restaurant, and hotel rooms, laundry service, etc., have not changed in price. Americans are given the very best of treatment in spite of all the difficulties between our governments; but tourists are few, and the economy of the country has suffered for it.

As I write this letter to you I hear of more unrest in that part of the world. All over Africa the native peoples are becoming more and more nationalistic, and more and more demanding of complete freedom from every Western power. Now the facts are that economically they are much worse off after the Western powers pull out. Egypt is a good example of that. The Egyptian people blamed all of their troubles on the British, but when the British went home and left the Egyptians alone, they learned that the problems did not go with the British.

One of my Egyptian friends, a doctor of some prominence in that country, said to me: "Of course our government is corrupt, and of course we have to pay bribes for every possible service from government officials, but we Egyptians would rather pay bribes to our own people than to be subservient to the British!"

Certainly it is true that one cannot have his cake and eat it too! Freedom is a costly thing, and people who are not willing or not able to pay the price, will continue to wish that there were some way to avoid it.

I made my regular weekly visit to the hospitals this afternoon, and how surprised I was to find one of my friends walking out in the hospital corridor just four hours after his operation! What is this world coming to? Perhaps more to the point is the

question: "What is the medical profession coming to?"

Do you remember how just a few years ago no person was permitted to move out of bed for at least ten days or two weeks after an operation? Next year they may insist that the patient walk out of the operating room!

Whenever some of my friends in the medical profession kid me about the changing ideas in religion, I remind them that the doctors have done much changing of mind too. Less than 100 years ago, the theory of "laudable pus" dominated the practice of every surgeon. A doctor looked for pus in every injury and was pessimistic if he didn't find it. He believed that every wound and inflammation had to heal with pus. He knew nothing about sterilizing his instruments, nothing about bacteria, and never even dreamed of sulfa drugs, penicillin, streptomycin, radium, X-ray, and similar a-b-c's of modern medicine. If anyone had prophesied such things to come, he would have been treated as a harmless lunatic and would have had as much chance of being believed as I would if I were now saying that in a few years people will fly to the planet Venus for weekend vacations.

Do you like to read medical books? I do. There is something very fascinating about medical case histories, and I am always picking up second-hand medical text books. Never have I read anything in them that was comforting! Indeed, of late I have found myself becoming more and more frightened as I read about some of the newer developments in surgical techniques! Leave them alone!

I see a great deal of hardship and suffering. As a pastor and minister I am often the first port of call when a family becomes distressed. Problems which people either do not or will not discuss with their family doctors or lawyers, they often do not hesitate to take to their clergymen. Since I cannot very well put them off with a hastily written prescription for medicine, or recommend an operation or a change of scenery or a lawsuit; and since I usually do not belittle their anxiety by insisting they go on home and forget about their troubles because there's nothing organically wrong with them, I sometimes describe myself as being like a first-aid emergency unit. Some sort of help must be given.

There is one kind of medicine that each must give himself, and that is faith! Oh, what wonderful things I have seen faith do! I know people whose faith and faith alone has kept them alive. Only today I was visiting with a young mother whose husband I had just buried. The radiance of her faith was like a tonic to me. Without that faith, I don't think she could live through the hard days that lie ahead of her. With faith in God, faith in His love, faith in His compassion, there is no limit to what the human spirit can endure.

Sincerely,

Frederick

A St. Patrick's Day Party

By
Mildred D. Cathcart

INVITATIONS

Nothing could be more appropriate for a St. Patrick's Day party than a Shamrock theme. Invitations might be a large green shamrock written with white ink, or the shamrock could be made of white paper and written in green ink. If they are to be mailed, one could use a folded piece of stationery with a shamrock colored or pasted on the front. You might include a little verse like this:

"Sure and a shamrock is lucky!
As any good Irishman will say;
And I will be lucky if you will
accept
This invitation for St. Patrick's
Day."

DECORATIONS

Green and white crepe paper streamers will be festive and clusters of green and white balloons will be appropriate—and perhaps noisy! Green shamrocks may be hung in doorways, pinned to curtains, or suspended from the lights.

An unusual tablecloth certainly adds a great deal to any kind of an affair, and with shamrocks as the theme you can fix one very easily. Shamrocks cut from brilliant green material or heavy construction paper can be pinned to a white cloth, or if you happen to have a green cloth, pin on white shamrocks.

A conventional but charming centerpiece would consist of an abundance of greenery in a big bowl, a number of white cut flowers with it, and both white and green candles arranged around it.

Something more unusual and highly appropriate for an informal party would be a real Irish centerpiece made by building up a mound of well-scrubbed potatoes in a big wooden bowl. If you are serving in a room that can be closed off so the guests don't see it until refreshments are to be served, bore small holes in the potatoes above the bowl edge and stick brilliant green birthday candles (the tiny ones) in these holes. Light the candles when you are ready to serve.

On each side of the bowl you can make fine candleholders by slicing a big Idaho so it will have a flat surface. Hollow out a hole that will hold a large green candle.

Inexpensive favors or place cards can be made by using a large green gumdrop for a base. Insert into it a shamrock cut from green paper and glued to a pipe cleaner stem. The guest's name can be written on the shamrock with white ink.

Tray mats or place mats (in case your guests will be seated at the table) can be made by cutting big green shamrocks from construction paper.

ENTERTAINMENT

Find A Shamrock

This is a good mixer for any crowd. Cut shamrocks from green paper and then cut each one into exactly two parts—be careful when you cut that only those two halves will make one whole shamrock. Give a half to each guest when the party begins and tell him he must find the missing half so that two people can eventually claim one complete shamrock.

Touch A Shamrock

Cut out a collection of shamrocks and make one less than the number of your guests. Tack some of these to the rug, pin others to drapes, lamps and the wall. When the music begins, everyone must keep moving constantly—no lingering—and the instant it stops, the person who fails to have his hand on a shamrock must drop out of the game. There is always one less shamrock than player, so the final one in the game is the winner.

Helping Daddy Find His Pig

About the room hide numerous bodies, feet, heads and tails of pigs cut from construction paper. When a whistle blows, each person begins searching for these pieces of the pig. When the "stop" whistle sounds, the players are to see who can make the most complete pigs from the parts found.

A Bit of Blarney

It would not be a true Irish shindig without a bit of blarney. Everybody writes his name on a slip of paper and drops it into a hat—preferably a tall stovepipe hat if you can get one. These are shaken up, and then when the hat is passed the player must close his eyes and draw a name. (If he gets his own he must put it back into the hat and draw again.)

Each player will have a paper and pencil and must write a "bit of blarney" about the one whose name he drew. These papers go back into the hat and then are drawn out and read. Each person reads his slip and then tries to identify the person who wrote it. If he guesses correctly, the writer admits it. If not, the person denies it and then the one with the slip must continue guessing until he has found the true writer.

The Luck of The Irish

This is a good active game for a crowd divided into two teams. Half of the group have inflated green balloons and half have inflated white balloons. At a given signal they are tossed into the air and are to be kept moving until they break. The winning team is the one whose balloons are last to burst.

For a bit of Irish luck, put a small shamrock in one balloon, a green balloon so the object cannot be seen easily. When that balloon bursts its owner gets a prize.

An Irish Quiz

After some of the active games described here it would be well to distribute copies of this quiz, furnish pencils, and then set the clock for 15 or 20 minutes. The first person through wins a prize, while the person with the most correct answers wins a prize.

Explain to your guests when you distribute the copies that all the answers have something to do with The Emerald Isle or are green.

1. Who drove the snakes out of Ireland?
2. As ----- as a gourd.
3. A precious jewel.
4. As cool as a -----.
5. An emotion that makes you turn green.
6. A country boy who moved to town in the olden days.
7. The florist can't operate without it.
8. A beloved little girl of fiction lived in this house with gables.
9. As alike as -----.
10. A musical instrument with strings.
11. The title of a famous motion picture about miners.
12. Every gardener needs one.
13. You're fortunate if you have a fist full.
14. One of our forty-nine states.
15. It takes special equipment to utilize this.
16. Part of this fruit is a measure.
17. The moon might be made of this.
18. A tree that comes into the house in December.
19. A country.
20. The title of a famous song.

Answers

1. St. Patrick; 2. Green; 3. Emerald; 4. Cucumber; 5. Envy; 6. Greenhorn; 7. Greenhouse; 8. Anne of Green Gables; 9. Peas in a pod; 10. Irish harp; 11. How Green Was My Valley; 12. Green thumb; 13. Greenbacks; 14. Vermont (Green Mountain State); 15. Golf greens; 16. Greengage; 17. Green cheese; 18. Evergreen; 19. Greenland; 20. The Wearin' of the Green.

Hot Potato

A player is chosen as IT. He stands in the center while all the others sit in a circle and toss a small potato to each other, making many false moves. The one who is IT must try to touch the potato while it is in the air. As this game progresses the players get more and more clever at fooling IT with their moves.

The Murpheys and The Kellys

Cut shamrocks from heavy green paper and on each one have written its value—5-10-15, etc. Above each figure write Murphey or Kelly. Hide these all around the rooms open to your guests. Divide the crowd into two groups, one gang known as the Murpheys and the other known as the Kellys. At a given signal, turn them loose to search, warning them that the Murpheys can only claim the Murphey shamrocks and the Kellys the Kelly shamrocks. When the whistle blows they stop instantly and then total up their shamrocks. The team with the highest score wins a small sack of potato chips!

IF YOU'RE COPING WITH A BABY, READ MARY BETH'S REPORT!

Dear Friends:

This is the first time I've had the experience of being surrounded by mud, and now I know what farm women put up with—to say nothing of anyone in any location who has a brand new house.

There has been a gentle rain for two days and I must put boots on even to walk down the driveway to pick up the mail. Today the temperature is so mild that I finally decided to let Katharine go outside. She has been waiting for an opportunity to use her new red umbrella that Santa brought to her, and it is quite a sight to watch her tromping through the muddy puddles in the driveway in her white boots and carrying that umbrella. She's quite a helper when she can meet the mailman and bring the mail inside for me, and it makes her feel very important to help.

It really is a feat to keep the mud out of the house when there's so awfully much of it around. I don't suppose there is a new house built without this problem, but I'll surely be relieved when warm weather arrives and Donald can get a good layer of grass seed sown.

I'm having a very difficult time concentrating on my typewriter this morning. Little Paul is entertaining himself in the playpen and I find myself watching everything he does. There are few things more fascinating than to watch a baby learn to play with toys and amuse himself, especially if that baby happens to be your own pride and joy.

To date, Paul hasn't walked. Donald and I were sure that he would walk before Christmas—I guess we came to that conclusion because of his terrific determination to get on his feet, no matter what, but apparently his weight is the determining factor rather than his will.

For several months now he has pulled himself up to anything that has an edge to grasp—doesn't make any difference if that edge is on a sheer flat vertical surface. Then he walks himself sideways around each object in the room, and when he runs out of furniture he drops to the floor and takes off in the hastiest running crawl I ever saw. He can cover the area from the bedrooms to the kitchen stove in nothing flat.

All the experts say you're supposed to let the child get around and explore everything, but believe me, I'm frank to say that Paul doesn't often get the chance because I must be right on hand to supervise constantly. Anything he can stretch to reach comes crashing down on to the floor. He has investigated every single nook and cranny of this house, and the only way I can have any peace of mind is to be in the same room with him.

Katharine never prowled around the way Paul does! I find that I have to educate myself anew to this child. It is strange to observe how entirely different two children can be and still



Wouldn't you say this boy looks about eighteen months old? Well, it's Paul Driftmier at nine months and we can see how Mary Beth has her days!

be brother and sister. (I can almost see heads nodding in agreement if you've had two or more.)

Katharine was contented to play for hours on end with the toys in her playpen, but Paul considers that same pen as a base from which to throw out all the toys as fast and as far as possible. Our living room is a shambles of toys immediately after breakfast every morning. However, I'm not too concerned with this messed-up look because I'm so grateful he's made his peace with the fact that he's going to spend a lot of time in that playpen!

Another thing I've noticed is the great difference in the length of time a toy lasts. We have toys of Katharine's that she played with for two years which we are now passing along to Paul, and he beats them to bits in no time at all. Every day I pick up the shattered remains of a rattle or the jerked-off ears and tail of some tormented stuffed animal.

One of the big points of discipline in our house has to do with electrical appliances, cords and switches. We have never allowed Katharine to handle light cords or the television knobs or anything she could be hurt on and she was very willing to learn to keep hands off. But not Paul! He shoots across the living room like a bolt of lightning and pulls up to the tuning knobs on the top of the television set before I can even turn around in my chair. We've told him "NO" repeatedly, and that's one word he understands beyond all doubt, and I've said it over and over as I picked him up and took him across the room. But as soon as I put him down, back he goes. I'm not one to be outbluffed by a baby and this always ends with smacking his hands. Apparently he considers it worth the punishment just to get to finger the screen and the knobs, so it's turned into a battle of wills and we'll see who gives in first.

Katharine is a very devoted big sister, and we're surprised at her patience in sitting with Paul in the playpen when he gets fussy. Already she has learned to keep her crayons and breakable toys beyond his reach! Her Schneider grandparents gave her a lovely bookcase for Christmas with lots of room on the top shelves for special toys. We think she's entitled to keep her toys whole after handling them so carefully, and it looks to us as if we'll have to separate their sleeping quarters and toy room division as soon as Paul is walking and climbing.

Later: I'd just finished thinking about this problem and writing the above sentence when Paul decided I'd typed long enough and set up such a storm that I let him out of the playpen. Just then the phone rang, and before I could hang up he had headed straight for the toy room and trouble. Katharine had lovingly put her babies to bed and had her tiny house neatly laid out with a miniature stove and refrigerator, etc., and in only a few seconds all of this was a shambles. These days she hollers for me the minute she sees Paul heading toward the play room and I'm supposed to fly to her rescue.

Our winter in this part of Indiana has been so long and bitter that I long ago ran out of ideas for entertaining Katharine, or even suggestions for ways she could entertain herself. As a result, when our Presbyterian church bulletin came announcing the annual Leadership Training School I decided that here was an opportunity to enlarge my knowledge of children's games. These courses are mainly to train Sunday School teachers, but it was open to the public and I'm so glad I enrolled.

I've had only one class thus far in the course called "Teaching Kindergarten Children," but the text book they gave us is wonderful, and I hope that as soon as Paul is old enough to go to church nursery I can begin to teach in that department on Sunday.

This Leadership Training School is sponsored by the Anderson Association of Churches and is interdenominational. We will meet once a week for two hours over a period of five weeks. There are six other subjects, all of which I would enjoy taking in future years. These classes are taught by the Christian Education Directors from various churches in Anderson, by public teachers, faculty members of Anderson College and Seminary, and world offices of the Church of God. I believe next year I shall take "Understanding Children" and then after that pick up courses in "Teaching Juniors," "Recreational Leadership," "Jesus and His Teachings," "The Old Testament and Its Values," and lastly, "Music and Christian Education."

The first evening our teacher had a fine movie made in Canada titled *The Frustrating Fours and the Fascinating Fives*. As I watched this the four year old boy in the leading part seemed to fade somehow and there on the screen I thought I saw Katharine going

(Continued on page 20)

SECOND HELPINGS

By

Mona E. Kessinger

Saturday night we were discussing with a well known lawyer here in town, the embezzlement that so shocked this community last week, and the lawyer made the statement, "I hope this will cause a great moral awakening among many people here in town."

He did not elaborate as to just what kind of moral awakening he felt was needed, or just how he thought we should go about it. But we have been pondering on his remark ever since, and have come to the conclusion that what we need in the way of an awakening is a new set of values.

Now we are not referring to you, nor this community particularly, or the people involved in the case mentioned. But have we not all found ourselves caught up in a society that for some people has turned out to be a Frankenstein, a monster society that we have created but cannot control? Are not too many people caught like spiders in a web, out of which they could escape if not for fear of criticism, which has become one of the most important issues in their lives?

Have we created a society where it is a disgrace to go to a party wearing a dress you've worn several times before? Where your status in your circle of friends might slip a little because your car is not the latest model? A world where it is fashionable to discuss your latest episode regarding your maid, but where the discreet person does not admit she scrubs her own kitchen floor? Must our success in life really depend upon these things?

You are saying, "Why of course not"; but have we not all been guilty of these things? For almost a year now, we have refused to entertain at our house members of a certain board of directors of which our husband is a member. The reason we don't want to have them at our house is because our dining room rug has a hole in the middle. And it has a hole in the middle because we made the mistake of letting our little children play marbles on the dining room rug.

But was this really a mistake? Should we not weigh which was the more important . . . the hours of fun the children had shooting the marbles, or the few short hours the board of directors might be staring at the worn spots?

It is neither of these things really. The trouble is that we are all afraid of what people will think. And we have all been guilty. How many of us has said, "I can't go, I haven't anything to wear," . . . I can't entertain club unless I have more silver, or different dishes, or new curtains, or the house needs decorating, or we need a maid?

In our opinion, there is no sadder victim than the Great American Mother, caught in a fantastic web of larger families, but smaller houses, constantly bombarded by magazines and articles on how to be a dietitian, how to



This was taken on the same evening the family gathered for the cover picture you saw last month. In front are Martin Strom, Mother and Dad (Mr. and Mrs. M. H. Driftmier) and Clark Driftmier. Standing behind are Russell Verness, Wayne Driftmier, Oliver Strom and Howard Driftmier. The only "out-of-towners" are Wayne and his son from Denver.

be your own clothes designer, how to be a companion to your children, how to be a backyard chef, how to be the backbone of the league of women voters and how to take up interesting hobbies so you'll not be lonely in your old age. She is hounded by "authorities" who accuse her of giving her children a mother complex, or who blame her for most of the juvenile delinquency, and who never for a moment let her forget that she must not let her appearance go, for she must stay glamorous so her husband won't get interested in the "other woman." The whole thing is humanly impossible, but we're all supposed to try it.

A young couple gets married and they have a certain amount of money and a certain amount of time. But the young woman with two, three or four or more children does not have any more hours in the day than she did when she was first married. The husband perhaps has not, over the years, doubled his income, but he has doubled or tripled his responsibilities. Sometimes it reminds us of a fungus growth, that enlarges and reaches out tentacles.

For the mother of several children there are only two alternatives: either she must stop doing all the things this society expects her to do, or she must have paid employees to do some of it for her. And that costs money. Supposing the young husband cannot make more money, what then? If the money situation cannot be changed wouldn't it be better to change the

situations for which you wanted the money?

Wouldn't it be simpler to just stop doing some of the things? Wouldn't it be better for us all to lower the standard? Or at least to change it? Must we not accept the fact that all people cannot be all things . . . we cannot all have the same luxuries, the same privileges, for we do not all have the same responsibilities.

I could do away with the hole in the dining room rug if I bought a new rug. And I could buy a new rug if I did not think I had more important things to buy, five little pairs of feet to shod, college tuition to pay, five children to buy milk and vitamins for, to give music lessons to, to buy bicycle tires for, a thousand other so-called advantages we are supposed to provide.

The fault is not that I have a hole in the rug, but that I'm ashamed of it. And the fault lies with those of you that might see and criticize. Is this not what my lawyer friend meant when he said, "We need a moral awakening?"

Is not what we need a new set of values? One where how popular you are, or how successful you are depends not upon the shade of your nail polish, the label in your coat, or the year of your car, but upon your standing in the church, your success as a parent, or your ability to serve your community?

A house is built of bricks and stones, Of tiles and posts and piers, But a home is built of loving deeds That stand a thousand years!

LETTER FROM LUCILE

Dear Friends:

Most of the time mother's letter is the last thing in to the printers, but this month I'm the straggler and I guess it's because I hoped against hope there would be real news to report on our house project.

Well, there isn't. Everything I've heard about fits and starts in the building business has certainly come to pass. For many weeks now we've looked out to a completed foundation and stacks of lumber all covered with snow, and there's no indication we'll do anything but continue to keep looking at this dreary sight. I have a lively imagination, but it's beyond my powers to envision that lumber anyplace except right on the ground covered with snow ad infinitum.

At least this dead halt gives me a chance to ask you folks some questions, and possibly you'll be able to get off a reply.

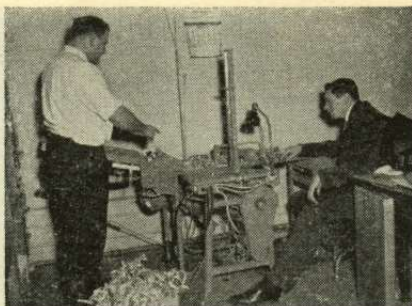
If you have actually used one of these new built-in wall ovens, what do you honestly think about them? I hear all kinds of reports and would certainly like to get some more reports before the time comes to make a final decision.

If you actually live with one of these man-made carpets, what do you think about them? Our present carpet, laid eleven years ago, is wool—nothing at all added to it. I was under the silly impression when we put it down that it would hold us the rest of our lives. I don't know where I got such a ridiculous notion. It has worn incredibly well considering the very heavy traffic it has had, but I'm telling you that carpet is in bad shape and will barely see us through the months before we have the remodeling completed. I'd surely appreciate a report from those of you who have purchased these brand new synthetics that are advertised so forcefully.

Speaking of carpets reminds me to tell you that this month we are reprinting a column from the Junction City Republic, a weekly newspaper published in Junction City, Kansas. I'm taken with this paper published and edited by Ed and Mona Kessinger because it's unusual in our day and age and seems to be a real family project.

When I wrote to Mrs. Kessinger about permission to use her "Second Helpings" she said that a lot of things happened to this particular column her children call "mother's hole-in-the-rug column." It was awarded first place in the state of Kansas by the Kansas Press Women for weekly columnists, and was named the third top column in the nation by the National Federation of Press Women.

Mrs. Kessinger also said: "All of the children's schoolmates came up and asked, 'Do you REALLY have a hole in your rug?' And we did, about a foot across. Later, when I purchased a new carpet and wrote about it, many, many people told me how angry it made them, because as long as we



At first glance this seems to be just two men and a machine! That's right, but my! the story behind it. Lee Freeman (left) and Ray Gasnick came from Omaha to install this machine that addresses your copy of Kitchen-Klatter. Our old one broke down, couldn't be repaired, and believe me, it was an AWFUL thing to have to buy a new one.

had a hole in our rug and weren't ashamed of it, the things in their house that were worn out didn't bother them."

There's a hole in our carpet right now too, and I hope no one is peeved and upset when I say that within this next year we hope to correct it!

Seriously, the column has tremendous food for thought in it and I hope you enjoy it as much as I have. As nearly as I can figure out, all the Kessingers pitch in and get out their paper and somehow it sort of reminds me of Kitchen-Klatter! Maybe our world wouldn't be quite so frantic if more families could all heave to and work together with a common goal. At any rate, I'm enjoying my weekly paper from the Kessingers and already feel pretty well acquainted with the people down in Junction City, Kansas.

These frozen wintry days I've been day-dreaming fitfully about something I'd love to do. Fortunately, this is a good substantial day-dream and nothing to be the least embarrassed about.

I wish I could figure out how to find the time to write a cookbook! I know there are cookbooks beyond number and no one in his right mind could honestly say that the world needs my cookbook. But how I would love to put one together!

This wouldn't be a run-of-the-mill cookbook, you understand. I'm a great one for liking to hear all the circumstances about a recipe and comments of all kinds. Practically every single one of the countless hundreds of recipes I've used have *something* to be said about them beyond just listing ingredients and finishing: will serve eight or . . . empty-umpty hundred.

But here is the problem: I have the recipes, goodness knows, just about the best recipes you'll ever run into anywhere, but HOW will I ever, ever find the time to get it all together? The kind of a cookbook I have in mind will devour hours like a sponge absorbing water. And I won't even start it unless I can do it the way I want to do it, so the huge stumbling block is time—where in the world to find those extra hours?

Someone came up with a real bright idea when I discussed this once and said I couldn't find the answer.

"Just take all your recipes and a typewriter and go to some remote cabin for a year, Lucile. That would

give you nothing to do but write the cookbook and you could get it done in a year."

"You've forgotten," I replied, "that I have a husband and a daughter who have every right to expect me to be at the helm. I can't see how I'm to be of any help to them if I'm 'way off in a cabin somewhere! And just tell me, while you're at it, who would sit down in front of the microphone to broadcast Kitchen-Klatter? And who would wind together all the material that goes into Kitchen-Klatter magazine every month? No one in this world is indispensable, but I can't figure out to save my life how I could just up and depart for a year in some remote cabin!"

And I can't. If this is the only way I'll ever get my dream cookbook written, then it just won't be written.

All of this talk about cookbooks has switched my mind to chocolate cakes. I've tried quite a few from the enormous collection sent in by you friends, and my idea is to wait and get the very best of them together and put them in an issue of this magazine. That way they'll all be safely in one spot. So if you'll just give me time, in some issue during 1959 we'll go in for chocolate cakes.

I'm going to have some fun one of these days—expect to take myself into a shop and buy an Easter dress for little Katharine. I told Mary Beth in a letter that I didn't buy a dress for Juliana until she was eight or nine and consequently missed out on all the fun of pawing through racks of frilly little dresses. I don't have time to sew a dress for her (and my eyes have gotten balky when it comes to anything in the sewing line) so it will be a real pleasure to see what the stores have to offer. Last year we sent her a copy of the truly beautiful book: *The Country Bunny and the Little Gold Shoes* for an Easter gift and we heard that she loves it.

Juliana treasures some of her books and intends to hang on to them forever; *The Country Bunny* mentioned above is one of them; the *Little House Books* are precious possessions; and she also cherishes some Beatrix Potter books (the original Peter Rabbit, etc.) sent to her by Mary Fischer Chapin long, long ago. I wonder on how many shelves in how many places those books will stand in the years to come?

If anyone asked me what constituted my single biggest regret I could answer instantly: the fact that I just cannot write long letters in reply to the wonderful heartwarming letters that come to this old desk. Sometimes at night this haunts me. And then I remember that you good friends really DO understand how it is, and I stop worrying and drift off to sleep.

A good and happy March to all of you.

Lucile

Yesterday is a cancelled check; tomorrow is a promissory note; today is the only cash you have. Spend it wisely.

HOW TO WIN A COLLEGE SCHOLARSHIP

Each year millions of dollars in scholarships are granted to some 175,000 students in the United States. These grants are usually given in tuition and fees but sometimes in cash. The amount varies from about \$10.00 to \$2,000.00 a year, with an average somewhat above \$200.00. This is approximately one-fifth to one-sixth the average yearly cost a student incurs in attending college.

This money is given by state and federal governments, industries, organizations, and individuals. All colleges and universities have scholarships available. Some scholarships are given on general academic ability while others are awarded for specific abilities such as music or athletics.

Any student who ranks in the upper third of his class, shows qualities of leadership, and needs financial help stands a good chance of winning a scholarship if he works for it; but competition is keen.

All juniors who are even remotely considering college should be encouraged to take the Merit Scholarship Test given in April. The cost is \$1.00. Although the chance of winning one of 800 Merit Scholarships is slight, the results obtained from the test are valuable as they show how the student ranks with other juniors all over the nation. The test also shows the student his strengths and weaknesses and is a good predictor of success in college.

Most high schools give all seniors the qualifying test upon which state universities and colleges base several of their scholarships.

How should you go about getting a scholarship?

1. *Make up your mind to work for the scholarship.* You have everything to gain and nothing to lose. If you have made the honor roll most of the time, the least you can do is try.

2. Get any available information from the school counselor or principal, your church, the father's company or union, colleges, and any organizations with which your family is connected. Write to the state department of education for a list of accredited colleges and for scholarship information.

If you have even a slight physical handicap, write to Vocational Rehabilitation at your state capitol. You may be eligible for a scholarship which pays full college expenses for four years.

If your parent died from disease or injury incurred in the Armed Forces during World Wars I or II or the Korean Conflict, write the Veteran's Administration Office. You may receive up to \$110.00 a month for 36 months in college.

Read the new federal education law, *National Defense Education Act of 1958*. It provides loans to college students of \$1,000.00 a year for a total of \$5,000.00 at low interest and 10 years to repay. Students who become public



Even under poor lighting conditions the Grand Canyon makes quite a background. Here are Emily, Clark and Allison Driftmier at one of the lookout points.

school teachers will have up to one-half the loan canceled. This will make college possible for thousands of worthy students. Apply directly to the college for the loan.

3. Select several schools you consider most suitable and write for catalogs. Study the pages about expenses as well as scholarships. Remember that tax-supported state colleges and universities have the lowest tuition rates, with church-controlled schools next, and privately endowed institutions the highest. However, scholarships may be much higher at more expensive colleges.

4. Apply for scholarships at several colleges. Follow the rules. The application should be studied carefully and the information typed without error. Be sure the personal letter is well-written. Select your references carefully. The school counselor, your minister, and a family business friend of long standing would be good references. Ask the principal to send the requested school information. Send in all the material at least two weeks before the deadline if possible. Visit the college and discuss the necessity of a scholarship if you can. Be sure the college selected is accredited.

5. You don't have to accept a scholarship if you decide later that a different school is better for you.

Good luck!

(EDITOR'S NOTE: The author of this important article is Mrs. Clela Webb Stark of Memphis, Missouri. Her degrees of B.S. in Education and M.A. in Guidance give her an authoritative background for her work as School Counselor in Memphis. All parents who are up against financial problems where their children's education is concerned (and most parents are) should read this information on Scholarships very carefully and discuss it with the son or daughter, as well as school authorities.)

Strength for today is all that we need,
As there never will be a tomorrow;
For tomorrow will prove but another day,

With its measure of joy and sorrow!

MORE BOOKS I'VE ENJOYED THIS WINTER

Before I list these books I've read on winter nights I'd like to make a comment about reading in general.

As far as I can see, each person is entitled to his own preferences! I never question anyone's political or religious convictions, and by the same token I never question the type of reading people enjoy. It so happens in my own case that I don't care much for novels. At one time I did, but somehow I can't seem to run down contemporary novels that hold my interest. There may be very fine writers turning out very fine novels these days and I have simply missed them somewhere along the line.

But I do enjoy biography, autobiography (if it isn't too thoroughly 'ghost-written'), honest travel books, and well written books on all varieties of human experience in all fields. (When I said something to this effect about ten years ago I had an anonymous letter from a woman in which she said I should come down off my high horse and admit I read and enjoyed all the true romance and detective thriller magazines that everyone—she underlined *everyone*—reads.)

I don't think *everyone* reads these things, and if anyone wants to, that's his privilege! By the same token, it's my privilege to read what I enjoy. So here are a few of the things I've read since last month that might appeal to you also.

Do you remember the book published long ago titled "We Took To the Woods" by Louise Dickinson Rich? It was a best seller, was condensed (I believe) by Reader's Digest, and really made for absorbing reading. Mrs. Rich is a much older woman now, her husband is dead, and she has had many adjustments to make. It is this older, more mature woman who has written "The Peninsula," a truly absorbing account of her months spent alone in a cabin located on a remote peninsula in Maine. Her account of the community is highly interesting, and if you'd like to know how people live the daily lives in a situation very different from our Midwest situation, then you'll enjoy this book. (I noticed on the cover jacket that it is \$4.50.)

"Willie Mae" by Elizabeth Kytte is not like anything else I have ever read. It is the story of a colored woman in the South who spent most of her life working for white people. Her childhood, her experiences . . . well, there's never been anything else published quite like it. I find the book hard to describe. I simply know that from the time I picked it up until the moment I put it down, my interest never lagged a second.

Louisa May Alcott has always intrigued me. I'd read quite a bit about the author of "Little Women" but somehow the essence of her personality never quite seemed to come through. At last there is a biography of her

(Continued on page 20)

MARGERY TELLS YOU HOW HER CHURCH HONORS ITS SENIORS

Dear Friends:

This is the month that many of you spend hours at your sewing machines making spring clothes, new curtains, slip covers and drapes. Maybe you are finishing the papering and painting before baby chicks arrive. Or perhaps you're just like me—these months before spring arrives you sit dreaming a good deal as you pour over the spring mail order catalogues, mentally picking out a new wardrobe, refurbishing rooms and planning new decorating schemes—and ending putting darts in sack dresses, shifting a few pieces of furniture and re-dyeing some old curtains! There aren't many changes being made at this house this spring.

However, I haven't been idle. Since Easter is early this year and I promised to smock some dresses for little daughters of friends, I started several weeks ago on this project. I'm not one to lie down in the day time but when I need to rest I sit down in my big old chair with my embroidery. I say "my" big old chair, and Oliver calls it "his" big old chair so I'll here and now confess that it all depends on who gets there first! With supper dishes to do Oliver has a little better average than I, but in the day time hours the chair is mine—only there aren't many opportunities to sit.

One little dress I've made is a pale brown chambray smocked in dark brown, rust and gold. Another one is red chambray smocked in white. These dresses are for two little sisters so I used the same pattern, McCall 2289. The other dress I have finished is a pastel multi-color stripe cotton and is smocked in pale blue. I might mention that all the materials were remnants that I picked up in January. When the dresses are finished I have a pair of pillow cases and a set of tea towels stamped to embroider.

I need new slip covers for the davenport and chair in the den and wish I were clever enough with sewing to tackle them myself, but I'm not so I'm on the look-out for some that are ready-made. Since I'm not an impulse buyer this may take some time.

It is so good to be feeling better and able to attend church and club activities again. My back gives me very little discomfort if I'm careful. When Oliver left the house this morning I was cleaning and he said, "Don't get any wild ideas about changing the furniture around." I wonder if I had that look in my eye!

This past month we had a farewell dinner for our minister. Reverend Lotte has accepted a call to Monticello, Iowa and he and his family are moving very soon. It is always a wrench to the church when a pastor leaves, but we know they will be happy in their new location. We hope to have a new minister soon.

This reminds me that I promised to tell you about the Birthday dinner we had at our church last spring. I purposely waited until now to give you the details so that you could utilize

these plans to honor your graduating seniors as we did.

We had two general committees for the dinner—one for the kitchen and one for the dining room. We served turkey, potato salad, fruit gelatin salad, green beans, celery and carrot strips, rolls with butter, angel food cake and ice cream. Iced tea as well as coffee was offered. For 145 people we bought 5 large tom turkeys. The cakes and gelatin salads were donated, but the rest of the food was prepared in the church kitchen.

We had thirteen decorated tables.

January—Japanese New Year
February—Valentine's Day
March—St. Patrick's Day
April—April Showers
May—May Pole
June—Bride's Table
July—Fourth of July
August—Vacationing
September—School Days
October—Fall Harvest
November—Thanksgiving
December—Christmas
Honored Seniors—Graduation

The kitchen committee started working in the morning and had all the food prepared and kitchen dishes cleaned up by noon. The turkeys were started so they could be cooled slightly for easier carving; then trays of the sliced meat were covered with foil and kept warm in the ovens. All in all it was a simple meal to prepare.

The dining room committee arrived at noon, one woman assigned to decorate and set each table. She also acted as hostess for her table during the dinner. Really, I don't know when our church dining room looked lovelier! As people arrived they were permitted to come downstairs to view the decorated tables and then shooed back upstairs for a mixer game until dinner.

The guests served themselves in Smorgasbord fashion from a beautifully decorated tiered buffet table, and then proceeded to the table of their birthday month—with the exception of the seniors, their parents, teachers and minister. These people went to the graduation table.

When everyone had finished the hostess came to the kitchen, lighted the candles on a large cake and, as they filed back to their tables, everyone sang "Happy Birthday, and God Bless You." The hostess cut and served her cake.

This was an occasion that we all enjoyed so much that it was decided to make it an annual affair and we are looking forward to a similar dinner in late spring.

Yesterday Martin and a friend came lugging an old mattress from the folk's house. They were having a difficult time getting it up the stairs when Oliver arrived on the scene just in time to be of some assistance. This mattress is on the floor beside Martin's bed and its purpose is to practice Judo!

The boys are getting a little instruction in Judo in Junior Auxiliary Police and the mattress on the floor was an "absolute necessity!" You can imagine what fun it is to try to make the bed and clean with a mattress on the floor of an already crowded room! Fortunately,

Martin makes his own bed most of the time so it isn't always my problem. As a matter of fact, every time I stick my head in his room I groan and it is sometimes difficult to remember that every new interest and hobby is evidence of a growing boy, developing in his own way, so I shut the door and try to think only of the happy voices and the laughter. These days he will remember the rest of his life.

A number of our friends took winter vacations this year. Their husbands, in some cases, are in a line of work that makes it difficult to get away in the summer months. With the snows all through the middlewest and even down in the southwest we are relieved that they are safely home. Our neighbors, the Alexanders, are home from a month's visit in Tucson with their daughters and their families. It was such a joy to have them back home again, for hardly a day goes by but what Eltora and I have a cup of coffee together so you can see why I miss them so much when they are gone. I hope you have such a wonderful neighbor too.

Before long the Easter Bunny will be hopping from house to house. Martin still wants us to hide a nest or two and I hate to see the time come when he won't be interested in such things.

I must pick up my mending, a job I don't relish at all but one that has to be done, so this must be all for this month.

Thank you for your wonderful letters.

Sincerely,

Margery

THE NURSE'S TWENTY-THIRD PSALM

The Lord is my Physician, and shall always be on call.

He maketh my morning rounds with me. He is with me in the night watch.

He readeth my chart; He leadeth me in the path of duty for His name's sake.

Yea, tho, I watch at the bedside in the shadow of death I have no fear, for Thou art with me. Thy love and Thy promises shall steady me.

Thou preparest a field of service before me in the presence of many diseases. Thou causeth me to think clearly, and to act calmly.

Surely Thou shalt write the prescriptions and issue the orders in the profession I follow, and I will serve in the Hospital of Love with the Great Physician, forever.

—Elsie M. Brownell

Not mine, but HIS must be the choice For every passing day,

And in HIS hands I gladly leave The keeping of my way.

Not mine—for I should make mistakes And things would all go wrong,

But HIS—and through the darkest night My Saviour gives a song!

"Recipes Tested in the Kitchen - Klatter Kitchen"

By

LEANNA, LUCILE and MARGERY

DATE FILLED COOKIES

Filling

- 1 large or 2 small packages pitted dates, cut fine
- 1 cup sugar
- 1 cup water
- 1 1/2 tsp. Kitchen-Klatter orange flavoring
- 3/4 cup finely chopped walnuts or pecans

Combine dates, sugar and water. Boil for 2 minutes, stirring constantly. Beat until smooth; add orange flavoring and nuts and cool while making the cookie dough.

Dough

- 1 cup butter or margarine
- 1 1/2 cups brown sugar, firmly packed
- 2 eggs
- 1 1/2 cups quick oats
- 3 cups sifted flour plus 2 Tbls.
- 1 tsp. baking soda
- 1 tsp. cream of tartar
- 1/2 tsp. salt
- 1 tsp. Kitchen-Klatter vanilla flavoring

Cream butter and sugar well. Add eggs, one at a time, and beat until light and fluffy. Add oats and vanilla, then rest of sifted dry ingredients. The dough will be very stiff and it will be necessary to use your hands rather than a spoon at this point. Chill the dough for several hours. Roll out a quarter of dough at a time to 1/8 inch thickness on a well-floured surface. (The dough is hard to handle because it is so stiff, but it *will* hang together so don't add liquid.)

Cut with a 2 1/2-inch round cutter. Spread 1 tsp. of the date filling on half of each cookie and fold over. Sealing of the edges is not necessary. Place on ungreased cookie sheet and bake at 375 degrees for 8 to 10 minutes or until delicate tan. This makes between 6 and 7 dozen cookies. We thought it was about the best filled cookie we'd ever made. More work, it's true, but surely worth every bit of time involved. Don't take this anywhere unless you have the recipe with you!

EASTER PEAS

- 1 10 oz. pkg. frozen peas
- Salt and pepper
- 1 Tbls. butter
- 1/4 cup green mint jelly

Cook peas according to directions on package and when tender stir in remaining ingredients. This is a happy change from plain peas and tastes particularly good with lamb.

Kitchen-Klatter Proudly Announces Triplets!

We have three wonderful new Flavorings to add to our family of the finest Flavorings you'll ever use:

CHERRY ORANGE BANANA

Months of testing are done and now we're ready to share these with all you good cooks. Look for these new Flavorings today. They should be on your grocer's shelves along with Kitchen-Klatter Vanilla, Lemon, Almond, Maple, Black Walnut and Burnt Sugar.

If you can't yet buy these at your store, send \$1.25 for any 3 flavors, 3 oz. bottles, pp. to

KITCHEN-KLATTER SHENANDOAH, IOWA

Please send us your grocer's name.

BAKED BEANS WITH DATES

- 1 lb. 5 oz. can of pork and beans with tomato sauce
 - 1 tsp. brown sugar
 - 1 tsp. molasses
 - 1 cup dates, chopped
 - 4 strips bacon, diced
- Place in quart casserole. Peel small onion and bury it in the beans. Cover and bake for 30 minutes at 350 degrees. Remove cover and bake 30 minutes longer.

(Note: This recipe sounds "odd," we know, but everyone who tried it after Evelyn Birkby gave it on one of our Kitchen-Klatter programs, reports that it is *wonderful*—that men who turn up their noses at anything the least bit out-of-the-ordinary ask for more helpings of it.)

RICH OATMEAL BANANA COOKIES

- 1 cup butter or margarine
- 1 cup sugar
- 2 eggs
- 6 Tbls. milk
- 1/4 tsp. cinnamon
- 2 cups flour
- 1 tsp. soda
- 2 cups oatmeal
- 1 cup nutmeats
- 3 tsp. Kitchen-Klatter banana flavoring

Cream butter and sugar. Add eggs one at a time, beating well after each addition. Sift cinnamon and soda with the flour and add alternately with milk, then add flavoring and oatmeal and nutmeats. Bake on greased cookie sheet, dropping by teaspoon, for 12 to 15 minutes in a 375 degree oven. The children really *go* for this cookie and it has a wonderful banana flavor without buying a single banana to produce it.

GOOD OLD SWISS STEAK

- 3 lbs. round steak cut 1 1/2 inches thick
- Flour
- Shortening for browning
- 2 onions, sliced
- 1 16 oz. can tomatoes
- 1 tsp. Worcestershire sauce

Dredge meat on both sides with flour and brown in ample shortening in heavy skillet. Top with onions, tomatoes, Worcestershire sauce and salt and pepper to taste. Simmer approximately 3 hours, or until tender. Check frequently to keep from sticking to bottom of skillet and turn at that time.

POTATO DUMPLINGS

- 2 cups cooked potatoes, riced
- 2 cups grated raw potatoes, well drained
- 2 eggs, beaten
- 1 small onion, minced
- Finely chopped parsley, to taste
- 3/4 cup flour
- 3 tsp. baking powder
- 1 Tbls. salt
- 4 Tbls. butter
- 1/2 cup dry bread crumbs

Mix potatoes, eggs, onion and parsley. Add flour which has been sifted with baking powder and salt. Drop by tablespoons into boiling, salted water. If mixture is too moist to drop from spoon, add more flour. Cook covered for 10 minutes or 12 minutes. Lift from water, place in serving dish, and top with bread crumbs which have been browned in butter.

This is a recipe used at a very famous eating place. The type of potato used has *everything* to do with the final results. You'll probably find it a case of trial and error to hit exactly the right results.

REALLY SPECIAL PORK CHOPS

- 8 pork chops
- 1/2 tsp. salt
- 1/2 tsp. sage
- 4 tart apples, cored and cut in rings
- 1/2 cup brown sugar
- 2 Tbls. enriched flour
- 1 cup hot water
- 1 Tbls. vinegar
- 1/2 cup seedless raisins

Brown chops in hot fat and then sprinkle with salt and sage. (*Don't eliminate the sage.*) Place in baking dish, top with apple rings and sprinkle with sugar.

Add flour to fat in skillet; blend. Add water, vinegar and cook until thick. Add raisins and then pour over chops. Bake uncovered in a 350 degree oven for one hour. Makes a special treat for four or "not enough of that fine" meat for eight!

Most of the time I just feel lucky to get good pork chops and only fry them or bread them. But I tried this recipe one night just to have something different and we decided it was very, very delicious. Don't make it unless you follow it as it is given.

ONE OF ABIGAIL'S FAVORITE DESSERTS

"This recipe was originally given to me by a dear friend in Shenandoah. I have modified it a little to adapt it to our own family's tastes. It's a handy one to have for serving a large group, and since it is made at least a day in advance, you have plenty of time left for preparing the house for entertaining."

Angel Food Dessert

1 small angel food cake torn into pieces.

2 to 3 cups mixed fruit, drained and cut small. (I use fresh oranges, red and green maraschino cherries and canned pineapple.)

Scald 3 cups milk with 1/4 tsp. salt.

Beat together 4 egg yolks and 1 cup sugar.

Add: beaten yolks and sugar to hot milk and cook 3 minutes.

Add: 2 Tbls. plain gelatine which have been dissolved in 1/4 cup cold water. Cool.

Fold: 4 stiffly-beaten egg whites and 2 tsp. "Kitchen-Klatter" vanilla flavoring into custard mixture.

Let stand until almost set.

Fold in 2 cups cream, whipped.

In large pan alternate layers of cake, fruit and custard and refrigerate 12 to 14 hours. If desired, reserve a small amount of custard for topping.

RECIPE FOR RUST

I wished that I might sit with dreams,
Instead of mending broken seams;
That I might sip my cup in peace,
And have an hour of sweet release.

But now that I have time for dreams,
(There are no cares or broken seams)
That sweet release I cannot trust;
Sitting with dreams brings only rust!

—Gladys Niece Templeton

MARY BETH'S SPECIAL BEANS

- 1/2 cup chicken broth
- 3 Tbls. chicken broth
- 1 10-oz. pkg. frozen green beans
- 1/2 cup finely chopped onion
- 2 Tbls. butter or margarine
- 1 Tbls. flour
- 1/2 tsp. salt
- 1/8 tsp. white pepper
- 1/4 tsp. Accent
- 1/2 cup cream
- 2 egg yolks, slightly beaten
- 3 Tbls. minced parsley
- 4 tsp. lemon juice

1. Cook green beans in the 1/2 cup chicken broth until just tender. Drain, if necessary. Keep beans hot. (Quick chicken broth may be prepared by dissolving 1 chicken bouillon cube in 1 cup hot water.)

2. Heat butter in top of a double boiler over low heat. Add onion and cook over medium heat until onion is transparent, occasionally moving and turning with a spoon.

3. Blend in a mixture of the flour, salt, pepper, and Accent. Heat until mixture bubbles, stirring constantly. Remove from heat.

4. Add cream and 3 Tbls. chicken broth gradually, stirring constantly. Return to heat and bring rapidly to boiling, stirring constantly. Cook 1 to 2 minutes longer.

5. Remove from heat. Vigorously stir about 3 Tbls. of the hot mixture into egg yolks; immediately return mixture to double boiler. Mix in the parsley. Cook over simmering water 3 to 5 minutes. Stir slowly to keep mixture cooking evenly.

6. Remove from heat. Stir in the lemon juice. Pour over the green beans and toss lightly to coat evenly. Serve immediately. Makes about four servings.

Mary Beth says: "I fixed this twice and learned that it can't be prepared too far in advance of the time you're planning to serve your dinner. It has a tendency to separate if it's kept hot too long. This isn't a bit difficult to fix and well worth the extra effort because it is *delicious*."

LUCILE'S RICE PUDDING

- 1 1/2 cups top milk
- 3 eggs
- 1 tsp. Kitchen-Klatter vanilla
- 1 tsp. Kitchen-Klatter burnt sugar flavoring
- Dash of salt
- 1/2 tsp. cinnamon
- Dash of nutmeg
- 1 cup brown sugar
- 1/2 cup seeded muscat raisins
- 2 cups cooked rice

Beat the eggs with the milk, then add remaining ingredients in order given. Bake in moderate oven in greased casserole about 1 hour. This is a far cry from the plain old-fashioned rice pudding that tastes mighty good as a break from fancy desserts—but there *are* times when plain rice pudding can get tiresome. When you hit that time, try this.

HAMBURGER CORN-CRUST PIE

- 1/2 cup chopped onion
 - 1 lb. ground beef
 - 1/2 tsp. salt
 - 2 cups cut green beans, drained
 - 1 can condensed tomato soup
 - Corn muffin mix or corn-bread mix
- Cook onion in small amount of hot fat until tender. Add meat and salt; brown lightly. Add green beans and soup; heat. Pour into greased 10x6 inch baking dish. Top with corn crust. Bake in moderate oven for 20 to 25 minutes.

Corn Crust

Mix corn muffin or corn bread batter according to package directions, but use only half the liquid. Spoon in narrow lines on pie. Add remaining liquid to batter and bake rest as muffins to pass at the table.

BOYSENBERRY FLUFF TORTE

- 2 layers yellow or white cake (9-inch)

- 1 can (17 ounces) boysenberries
- 2 Tbls. cornstarch
- 1/4 cup sugar
- 1/2 cup boysenberry juice
- 1 Tbls. lemon juice
- 1 8-ounce pkg. marshmallows
- 1/2 cup milk
- 1/2 cup whipping cream

Prepare cake layers, using mix or favorite recipe. Drain boysenberries, saving juice. Combine cornstarch and sugar in saucepan; stir in boysenberry juice. Cook over medium heat until thick, stirring frequently. Remove from heat; stir in lemon juice; set aside. Melt marshmallows in milk over low heat, stirring constantly. Combine with thickened juice. Let cool; chill. Fold in whipped cream and berries. Split cake layers making 4 thin layers. Stack layers, spreading each with berry fluff. Chill several hours.

This is *good eating*. Don't hold it back just for company or club. Give your family a real surprise by serving it some night when they'd expected canned peaches!

RITA'S SPAGHETTI ORIENTAL

- 1/2 lb. ground beef
- 1/2 lb. ground pork
- 1 small onion
- 3/4 cup chopped celery
- 1 can Chinese vegetables
- 1 1/2 tsps. salt
- 1 can condensed tomato soup
- 1/2 cup water
- 1/2 lb. spaghetti

Brown meats together in fat. Add chopped onion, celery, drained Chinese vegetables and salt. Cook gently for 10 minutes. Add tomato soup and water. Combine with cooked spaghetti. Bake in greased casserole for 25 minutes at 350 degrees. Top with grated cheese for last 10 minutes of baking. This recipe will serve 6, is easy to prepare, inexpensive, and will suit anyone who likes to eat.

A kitchen is a friendly place
Full of living's daily grace;
And rich in dignity is she
Who shares its hospitality.

OUR DENVER DRIFTMIERS HAD A WONDERFUL TRIP

Dear Friends,

The Denver Driftmiers have been traveling again. Wayne and I thoroughly enjoy exploring this great land of ours. However, for several years we ignored this desire because of the tender age of our children. Now that Emily, Alison and Clark are old enough to participate happily in our ventures, we find traveling a most rewarding experience.

Our latest trip was to Phoenix, Arizona and the home of my brother Clark Morrison, his wife Carol and their baby daughter Anne. Just the second day after Christmas we all piled into the station wagon at an early hour and headed south.

Now this sounds so simple and easy, but in reality it was a mad scramble. We had planned to start a couple of days later. Balmy weather prompted Wayne to suggest it would be nice to leave earlier—"if you didn't have so much to do to get ready." With this remark I started eliminating all chores not directly essential to the trip. Somehow laundry was done, the children bathed, suitcases packed and breakfast and lunch for the first day's journey assembled. By 6:30 the next morning we were beyond the city limits and enjoying our breakfast.

We drove straight south to Walsenburg, Colo. on U. S. 85-87. This is an excellent road with one exception. The by-pass for Pueblo has not been completed, so the route wanders all over that city. At Walsenburg we turned west to cross the Continental Divide on La Veta Pass. At Fort Garland once again we turned south. The reason for choosing this route was that we were very anxious to stop at Taos and Santa Fe, New Mexico.

Cookies and fruit quieted hunger until we reached Kit Carson Memorial Park in Taos. This park is adjacent to the old cemetery where Carson and many military men are buried. After a picnic we drove the 2 or 3 miles to Taos Indian Pueblo.

The Indians of this pueblo charge a fee both for parking and cameras and visitors are permitted only in designated areas. Our children were so accustomed to thinking of Indians as they are depicted on television that they encountered some difficulty in accepting this village as genuine! The interior of the small church was still decorated with the gay and festive ornaments of Christmas.

The exteriors of many buildings and grounds in this section of the Southwest are highlighted at Christmas with "farolitos" or "luminaires" which are meant to light the way of the Christ Child. These are made with paper sacks which have a 2 or 3 inch layer of sand in the bottom. A slow-burning candle is placed in each to be lit on Christmas Eve, Christmas Night and New Year's Eve. The sacks are spaced along walks, drive-ways, fences, porches and even rooftops . . . wherever there is an architectural feature



We never associated the Petrified Desert with snow, but that's exactly where Alison, Clark and Emily scammed out of the car to get their picture taken.

to emphasize. Our motel in Santa Fe had hundreds of these farolitos. When I asked why the candles were not lighted every night until Epiphany, the owner replied that it costs about \$40.00 a night to burn the candles. She also told me that plumbers' candles work best. We would like to try some farolitos next year along our porch and driveway.

Unfortunately, very little time remained to acquaint ourselves with the fascinating city of Santa Fe, certainly one of the unique cities of our country. We hope someday to return for a much longer visit. We did stop at the Cathedral to see the "Chapel of the Conquistadores." The altar in this newly restored chapel is very ancient and typical of the Spanish-origin churches.

The second day's drive took us from Santa Fe to Flagstaff, Arizona. Except for the scenery, it seemed as if we were in Iowa for the highway was filled with Rose Bowl-bound cars. Just as we were about to take the first bite of a picnic lunch, a great gust of wind blew paper plates in every direction and snow began falling. But those of us who had gotten that far were lucky for we were beyond the blizzard that paralyzed Albuquerque.

This storm cut short our stop at the Painted Desert and Petrified Forest. The logs were pretty well covered with snow and we were a bit concerned about finding lodging in the event a blizzard developed.

That evening Wayne was told that the road from Flagstaff to the Grand Canyon was covered by 11 inches of snow, and it was a sad blow to our high hopes of seeing this magnificent sight. But the next morning was clear and beautiful, so we decided to drive on to Williams to see if the road from there might have been opened. Well, the road was open all right; not a speck of snow or ice except a little off to the side! Our informant of the previous night must have come from an area where snow is unknown. We were more than a little disgusted with ourselves for not checking the report further, for by this time we were too late to make the drive along the South Rim. Incidentally, the Park Headquarters, several hotels and restaurants are open all year for those who are fortunate enough to drive up there

during the winter. It truly is a beautiful sight when there is snow covering all the evergreens.

Late that same afternoon we arrived at the Morrison home in Scottsdale, a suburb of Phoenix. Most of the stores in Scottsdale are very western in design. It is a good place to window-shop, but the prices are geared to the guests on the nearby dude-ranches.

Our first full day in Phoenix was spent seeing a few of the main points of interest nearby. The children found their biggest thrill in picking ripe oranges and grapefruit. They hadn't realized that such fruit could be found outside a grocery store. Wayne and I especially enjoyed the panoramic view of the city from South Mountain Park. The mountains surrounding Phoenix never ceased to surprise me—they seem high but are not. They are barren and grim, but the play of lights and shadows over their surface is endlessly fascinating.

I had never been in cactus country before and found the landscape most enticing. The great variety of plant, animal and bird life caught me unprepared. I was one who mistakenly thought of the desert as barren and lifeless! Certainly the Desert Botanical Garden is a must for anyone interested in plants.

We spent the second day at Saguaro Lake. This is one of a series of large lakes close to Phoenix that has been made by impounding the water of the Salt River. It seems almost miraculous to find these lakes sitting in the middle of the desert.

It was here that we learned the truth about "biting" cactus. Carol had told us there was such a thing, but we had passed her remarks off as a tall tale told to newcomers. Our Clark made the error of brushing his hand near a variety of Cholla cactus. Instantly his hand was filled with a mass of long-barbed needles. Wayne finally managed to remove the needles with heavy leather gloves and some hard pulls. Later we were told that many people require a doctor with pliers for this painful job. Clark was a brave boy and once the needles were gone, we had a happy day hiking and wading and giving all cactus a wide berth.

New Year's Day found the adult members of the household being avid football fans. The children were eager to "take care" of little Anne. At 5½ months she was irresistible to all of us. She is a very responsive baby and quite lovely with a mass of curly, reddish-gold hair and a ready smile. I'm afraid the Driftmiers did their best to get her spoiled with attention.

The next morning our family was off on a 200 mile drive to Puerto Penasco, Mexico. I had been harboring a burning desire for a glimpse of Mexico that wasn't just a border town, so we picked this town because it was on the Gulf of California—we figured it would seem like an ocean to the children. Also, the highway goes through the Organ Pipe Cactus National Monument.

Sonoita, Mexico at the border is not

(Continued on page 18)

LETTER FROM DOROTHY

Dear Friends:

This has been "one of those days" at our house. Frank said if he didn't know better he would think it was Friday the 13th instead of Monday. I left the house at 7:30 this morning to drive to Des Moines where I had an appointment at 9:00 with my doctor to have a little minor surgery done on my nose.

I got along just fine, but when I walked into the house about 2:30 I found Frank badly shaken up and very stiff and sore. He had just come in after having a freak accident that could have been very serious. He has been cutting some brush and small trees along the road and the fence row with his chain saw. He started to cut an ash tree that apparently was two trees grown together, for when he got part way through it the tree started to split from the bottom up and before he could jump clear, half of the tree twisted and fell on him, striking his left arm and left leg. Frank says that is the big danger in using a chain saw, and why so many people get hurt working in the timber. The saw itself makes so much noise that when a tree starts to crack and split you can't hear it. Back in the days when men used a cross-cut saw they could hear every crackle of the tree and had plenty of time to get out of the way before it fell. How lucky we were that he wasn't hurt worse. He will have some bad bruises but no bones were broken, thank goodness.

Kristin's school bus driver is a very dependable neighbor boy who was graduated from high school and is driving a bus this year. He is very prompt both morning and evening. When Kristin isn't home by a quarter to five we know that they have had either engine trouble or a flat tire. By five o'clock tonight she wasn't home yet and I had just remarked to Frank that the bus was late and they must have had some kind of car trouble when the phone rang. It was one of the high school girls that rides the same bus with Kristin and she called us at Kristin's request because she knew we would be worried about her. There had been a bad bus accident, not to her bus but to the one that was right behind them, and they were using her bus to take the children in to the hospital for examination before releasing them.

When the buses leave the high school there are five of them that go directly to the same elementary school to pick up passengers. They were all driving West with Kristin's bus in front and they had already passed the intersection when a car coming from the South ran into the second bus. The car hit the front end of the bus, turned it clear around and tipped it over. Miraculously, none of the children were seriously hurt. One boy had a sprained elbow, another boy had a gash on the back of his head, and the driver had a bad cut on his face and was badly bruised. The driver of the car, a woman, was the most seriously



This is really a mighty poor picture of Juliana and none too good of Kristin, but it's proof that they DO shag around and help in the house. What looks like a dining room is really the end of the Verness living room, but when all the remodeling is done there will be a separate dining room. Mother made the cross-stitched cloth on the table in shades of rose and it is truly lovely.

hurt because she was thrown out of the car and into the street. As yet we haven't heard the extent of her injuries. Kristin said the bus hit a tree before it tipped over and from the driver's seat back about two seats it was completely caved in and demolished. No one can see how they escaped serious injury.

Kristin had a nice unexpected visit to Kansas City last weekend. A friend of ours from Kansas City had been in this territory and stopped in to say "hello" on his way home. Kristin saw this wonderful opportunity to ride with him and spend the weekend with her Aunt Ruth Johnson. She said her Aunt Ruth was so surprised and happy when she walked in the door that she could hardly talk.

So many of you friends who have ordered my Peanut Pixies have taken the time to write nice letters and several have sent me a favorite recipe. I have been trying out some of these recipes and will share them with you from time to time. I tried out one the other night for supper that really made a hit with Frank. This recipe was sent to me by a friend in Cherokee, Iowa.

Salmon Pie

- 2 1/4 cups of flour
- 3 tsp. baking powder
- 2 eggs
- 1/2 cup milk

Mix this and roll out half of the dough as you would for a pie crust. Line a large pie pan.

- 1 can salmon (drained and flaked)
- 1 or 2 Tbls. grated onion (I used 2 Tbls.)

- 2 Tbls. salmon liquid

Mix this and pour it into the pie shell. Cover with a layer of either grated or sliced cheese. I had some sharp cheddar cheese in the house so I sliced it thin and put it over the top. Roll out the top crust and put it on. Bake in a 375 degree oven 20 to 30 minutes. When you serve it, pour

creamed peas over the top of each section.

The night I made this Kristin wasn't home for supper so we had quite a bit left and I stored it in a plastic bag in the icebox. I wasn't at home the next day for dinner so Frank reheated the salmon pie in the oven, but this time instead of creamed peas, he opened a can of creamed corn and poured that over the top. He is much more fond of corn than he is peas so he thought it was especially good with the corn on top.

Tomorrow the residents of a part of Lucas County will go to the polls to vote on the Chariton Community School District* reorganization plan. Four districts in our township are included in this plan. The district in which we live is not. The Southeast corner of Lucas County was reorganized last summer and in the process several of our rural schools were closed. This is the second plan to be voted on and if it passes, next year we will have only four one-room rural schools left open in our county.

It's time for the school bus to pull up and this is such a bitter day I want to have something warm for Kristin to drink, so I must jump up now and make some cocoa. No signs yet of spring around here but this winter can't last forever.

Sincerely,

Dorothy

JUST FOR TODAY

Just for today I will exercise my soul in three ways:

I will do a good turn and not get it found out.

I will do at least two things I don't want to do—just for exercise!

If my feelings are hurt, I will not let anybody know about it!



This jar of caladiums flourished in Russell's garden for months last year.

NOTES FROM MY GARDENING EXPERIENCE

By
Russell

March is the month when the spring-blooming bulbs begin to nudge their way through the earth, and some of them, like crocus and glory-of-the-snow, will soon be blooming if we get a spell of sunny warm weather.

Our garden is quite sheltered and as a result we can almost depend upon the first of the bulbs to put on their initial display of color this month. The earliest record I have of bloom is some crocus that blazed blue and gold in the snow of late February. As a rule, they begin blooming in March and continue until mid-April. The Red Emperor tulips and grape hyacinths, as well as the big flowered hyacinths, follow shortly after. Sometimes a freeze will "lay them low," but if this is your first year of planting these bulbs, don't get alarmed. They revive as soon as the temperature gets above freezing. No harm is done.

About the time that the magnificent bloom of the spring-flowering bulbs is at its climax, most of us wonder what to do to keep color through the rest of the season in that area. We have five or six months of warm weather ahead, and the tulips and other bulbs will be through with their show until next year.

In my own garden (which many of you have visited) I have solved the problem quite well. Perhaps some of my planting ideas would work for you.

The rose beds offer the least problem. Darwin or Rainbow tulips are the perfect compliment to them as they bloom in May—and the roses start their first bloom in June. I have planted clumps of six or a dozen tulips between each rose bush. This can be a long range project, adding what you can from year to year, and replanting when necessary. That is the way we had to do it. Of course, if you can afford it, it is easier to plant the entire rose bed at one time, using either

(Continued on next page)

If You Love Flowers, Take Time to Read This

We figure that most of you friends want fine quality plantings that aren't tricky to grow — and you want these things at the lowest possible prices.

That's what Kitchen-Klatter is offering this spring. We're listing beloved favorites that will give you worlds of beauty even if you don't have a green thumb. And we're able to give you rock bottom prices because we're offering only collections and putting those collections together ourselves.

Full planting instructions go out with each order. Shipment will be made when the right planting season rolls around. Only the finest name varieties are used for these collections, and since each order has our own attention, you'll get a complete color range.

Postage paid on all orders

TUBEROUS BEGONIAS

(Imported from Belgium)

Enormous, brilliant flowers that last from July until frost outdoors. Also beautiful indoors during winter months. Gorgeous rainbow of colors for your shady problem spots.

8 for \$1.00

18 for \$2.00

ROYAL CANNAS

You'll have dazzling giant-size flowers and extremely ornamental foliage from our extra-fine bulbs. Stunning new varieties.

6 for \$1.00

14 for \$2.00

FLOWER SHOW GLADS

These are the famous varieties that take the blue ribbons. Immense stalks of gorgeous bloom — very tall and full-flowered.

25 for \$1.50

50 for \$2.75

MAMMOTH DAHLIAS

Glittering flowers fully 8 inches across. Heavy stems. Exceptionally lovely colors. These are sensationally beautiful,

6 for \$2.00

STUNNING CALADIUMS

These big, variegated heart-shaped leaves in red, green, pink and white furnish continuous foliage all through the summer months. Fine in sun, partial shade or full shade. Splendid for planters and around big trees. Also flourish indoors.

5 for \$1.00

12 for \$2.00

LOVELY OLD-FASHIONED BLEEDING HEART

Our imported roots will produce big bushes filled with many sprays of sparkling red and white heart-shaped flowers. Live for years and years. Our price is absolutely bedrock.

3 for \$2.00

Order Today From

KITCHEN-KLATTER, Shenandoah, Iowa

mixed colors or following a color scheme.

Tulips seem to thrive on the intense fertilization that roses require. Some of our clumps of bulbs have been blooming since we first planted them ten years ago, so don't let anyone tell you that tulips are short-lived.

In the areas of the garden where I have perennials and tulips, I have planted gladiolus, dahlias and cannas. These are the parts of the garden that get full sun, which is fine for the tulips that are planted 8 to 10 inches deep, and the summer bulbs that are placed 3 to 5 inches deep. The Glads are placed right among the tulip bulbs. When the tulip foliage begins to turn yellow, the Glads are up high enough to fill the space; and then later on you have lovely bloom. A good filler with the Glads is Sweet Alyssum planted at tulip time.

I try to plant dahlia tubers next to the tulips, being careful that I don't poke the stake too close to the tulip bulbs. Dahlias are more fussy and like a lot of room, so you can depend upon the place left vacant by the tulips to take care of their needs. I plant these in the middle section of the perennial border and a few up close to the garden walk so we can enjoy them at close range.

Cannas are reserved for the back, towards the fence or the evergreens. (Yes, I have tulips in that area too—I can't seem to get enough of them.) Again, I place the Canna roots next door to where the tulips are blooming, and the space is covered by the handsome canna foliage before the tulip leaves have gone.

In the back of our little garden, around the pool, I have planted lots of grape hyacinths, daffodils and some rare tulips that don't do too badly in shade. Along with them I have a pretty good collection of hostas—Aunt Helen Fischer got me interested in these originally.

To add color to this area that is partially to quite heavily shaded, I add as many caladium bulbs as I can afford. I also pot them in a couple of ceramic jars (these hold big hyacinths earlier) on each side of the pool. The soil is rich, moist and cool, and the caladiums have flourished with enormous red, rose, green and white leaves. I cut them in the summer months—a leaf from this one, a leaf from that one, for Lucile and Juliana to make into summer bouquets. They last a long time in the house and not only are stunning when used alone, but really make up into beautiful arrangements with a few complimenting flowers such as honeysuckle (aquilegia), begonias, or even a choice rose or two.

The cement walk that leads to the street in front of our house is bordered with pink-and-white peony flowered tulips and scillas. I always had a problem when they were through blooming until I tried filling in with caladiums. This walk is very sunny in the spring and gets more than half-day brilliant sun all summer, but I was able to encourage the caladiums to do handsomely by seeing that they had

plenty of water during dry periods by letting the hose trickle on the ground in the evening or early morning.

There are only two places in our garden that have deep shade: directly in front of the house (it faces north-east) and behind the pool and along the back fence. In both places I have used daffodils, hostas, primroses and begonias.

The daffodils and primroses bloom early in the spring, and the hostas are primarily foliage plants, so for a touch of brilliant color from early summer until frost I plant tuberous begonias. The soil requirements are the same for all of them: rich soil, porous and moist. With our heavy, sticky soil in Southwest Iowa I add sand and peat-moss to keep it ariated. Peatmoss retains moisture so it works well with sandy soil too.

In some places I have planted blue forget-me-nots along with the tuberous begonias and caladiums as a ground cover to keep the soil cool. In spots where it is sunnier I've found that pansies or violas make good tufts of contrasting bloom.

When it comes time to dig the tender bulbs after the first light frost, I fill the depression with good rich fertilizer and let it soak in thoroughly. This gives the needed food and moisture for the tulip, hyacinth or daffodil bulbs for their fall root growth, and prepares the earth for next year's summer bulbs as well.

COVER PICTURE

We said the other day when we stared out at ice and snow, that it would be a relief to look at evidence proving our frozen world couldn't last forever! On a summer day our Midwest is green, myriads of flowers are blooming and gentle streams have gently moving water. That's summer in the Midwest.

But these days when every step is a battle with ice, when streams are frozen and big white plumes of smoke roll from chimneys, when howling winds blow viciously at night and we all suspect spring will NEVER come again . . . well, that's exactly when we need some evidence it just plain can't last forever.

We hope the cover picture lifts your spirits too.

THERE'S A MAN IN THE KITCHEN

By
Frederick

Back in the years when I was a boy growing up in Iowa we had oyster stew as a great treat a few times during the winter, and in addition to this, mother always put a pint of oysters in the dressing used to stuff the fowl for Thanksgiving and Christmas. I liked them right from the beginning, and I can say today that they are near the top of the list of my favorite foods.

I don't know what you pay these days for oysters in the Midwest, but we pay \$1.25 per pint and we are just 45 miles from the bay where they were picked. Whenever I feel I can afford it, I stop and pick up a pint and see what I can do with them.

I shall never forget the day that I made my first scalloped oysters. How I love that succulent dish! The oysters had been picked that very morning from the water only a scant five blocks from our house, and I thought I knew just what to do with them. I did very well, too—that is, until I made my one mistake.

Someone had told me that a little bit of mustard added to scalloped oysters would do wonders for them. That was an outlandish misrepresentation of the truth. I know now that mustard is murder for oysters. Never, never, put a jar of mustard in the same kitchen with oysters. Just the thought of it makes me ill.

But the thought of scalloped oysters is one that I cannot resist, and just as soon as I finish this I am going home to fix some. I made this decision when I found \$1.25 in the pocket of a jacket that I hadn't worn since a fishing trip last summer. Oysters are easy to fix. The only precaution required is not to overcook them. Oysters need no cooking to make them tender, and an overcooked oyster is a tough oyster!

Scalloped Oysters (Rhode Island Style)

- 1 pint of oysters
- 6 Tbls. medium cream
- 1/2 cup dry bread crumbs
- 1 cup cracker crumbs
- 1/4 lb. butter
- Salt, paprika, pepper
- 1/2 cup chopped celery (optional)

Drain the oysters and add the cream to the oyster liquid; season with salt and pepper. Mix the bread crumbs and the cracker crumbs together. Grease the bottom and sides of a baking dish and spread a layer of crumb mixture over the bottom. On the layer of crumbs spread a layer of oysters just as close together as the oysters will permit. Put a few pats of butter over the oysters, and then add another layer of crumbs. Put on some more oysters, a few more pats of butter and then another layer of crumbs; another layer of oysters and then pour the liquor-cream mixture over the whole thing. Add a top layer of crumbs, a few pats of butter, some paprika, and put it in an oven of 400 degrees for 20 minutes.

If you want to do something a bit different, use the chopped celery; it can be sprinkled lightly over each layer of oysters. Don't overdo the celery, however, for it is the oysters you want to taste, but the celery does give it a nice flavor when used lightly. A final touch of distinction can be given any scalloped oysters by sprinkling a cup of grated cheese over the top of the whole thing. Make sure it is a mild cheese and not the strong Italian style. And remember, please, NO MUSTARD!

WE'RE AS CLOSE AS YOUR RADIO!

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

KWOA	Worthington, Minn., 730 on your dial — 9:30 A. M.
KFEQ	St. Joseph, Mo., 680 on your dial — 9:00 A. M.
KWBG	Boone, Ia., 1590 on your dial — 9:00 A. M.
WJAG	Norfolk, Nebr., 780 on your dial — 10:00 A. M. Leanna, Lucile and Margery

RADIO FRIENDS

The snows may come, the winds may blow,

But then, it doesn't matter,
For I have friends who call each day,
My friends on Kitchen-Klatter.
Sometimes the beds are still unmade,
There's dust left in the hall,
Perhaps I'm busy washing clothes,
These friends won't mind at all!
They come right in and bring me cheer,

Ideas and helps galore;
The nicest thing about it is
They come each day with more!
I've never clasped their hands in mine,
Nor seen their faces dear,
But the visits that we share each day
Seem to bring them near.
Yes, winter days are here again,
I'll be shut-in, I know,
But many happy hours I'll spend
With my friends of radio.

A LETTER FROM JULIANA

Dear Friends:

I know that I promised in my last letter to tell you about my experiences as a new driver, but I thought it all over and decided to wait and take Driver's Training before I began to drive. My parents were really tickled when I told them about my decision. I don't think they were too happy to have me just pass the tests without going through the high school supervision and training. Some of my friends now have their licenses and are getting along fine, but I guess I'll wait and go through the school course.

Now that we are in the second semester of school, I have just as much—if not more—to do. On the colder days I have been ice skating. Several families at one end of town banded together and hired a bulldozer to clear a space for a rink. It is really huge.

As you can easily imagine, everyone was very anxious to have it turn really cold and freeze over. Now it is always packed with children of all ages, and this includes grown-ups who haven't skated for years. I used Kristin's figure skates until she wanted them back, so now I don't have any and since I've begged for some for years—well, maybe . . .

About a week ago my father and I

went to a Y-Teen sponsored party for fathers of the Y-Teeners. This party was called the "Pa-Me-Pie" and it was just what the name implies. All the girls were asked to bring their fathers and a pie. (I took one of mother's Burnt Sugar Chiffon masterpieces.)

We played several active games and then retired to the homemaking room for our pie and coffee. And then just to prove how much we really love our fathers, the girls did all the dishes, so it was certainly Dad's night.

I have received several letters from people who have asked about all my pets. I still have dear Saccafrass, my old black part-Persian cat, but he wanders so much during the winter months that every time he's gone for four or five days I make up my mind he's gone for good. He is a very sly, smart cat and he understands as much of the English language as any dog would understand.

The parakeet survived spending several hours in a mousetrap and one Javanese Temple Bird is still with us. The other one fell off his perch in a little huddle and died—I don't know why. My tropical fish have been moved down to the Kitchen-Klatter office for two reasons: there wasn't room for them at home and when we're gone, there is always someone to feed them. My mother said she wouldn't have her comings-and-goings controlled by fish and I didn't like to try and remember all the time to look after them. They do just fine at the office and a lot of people enjoy them.

If any teenagers are reading this I'd like to say that I have finally found out how important it is to do as much outside reading as possible. I have been sending for college catalogues and all of them stress outside reading. I have always been a bookworm for the simple reason that I love to read. Now it seems that all this reading has helped me to use our high school and city libraries, and will stand me in good stead when I enter some college.

Until two months from now, I am your friend

Juliana

If you have built castles in the air, your work need not be lost; that is where they should be built; now put foundations under them.

Special money-saving offer:

A brand new cook book

Farm Journal's

Country Cook Book

By the Editors of FARM JOURNAL. This new cook book is fully described in last month's KITCHEN-KLATTER. Find your copy and read about this wonderful new cook book . . . then order your copy immediately and save 70¢ over the publishers list price.

Special pre-publication price until April 1, 1959 is \$4.25. After April 1, 1959 the price will be \$4.95. Your order must be postmarked on or before midnight April 1, 1959 to obtain this money-saving offer.

KIESER'S BOOK STORE

205 N. 16th St., Omaha 2, Nebraska

FILM FINISHING!
Jumbo Prints 6-8-12 Exp.

49¢
per roll

12 Exposure Rolls, 49¢, Jumbo prints. Guaranteed work, one day service.

For an Exact Value **LINCOLN STUDIOS** Box 13 Dept. 88
Lincoln, Nebr.

THE FIRST EASTER

By Peter Marshall

Edited and with an introduction by Catherine Marshall. An outstanding inspirational book for this Easter season \$3.50

MR. JONES: MEET THE MASTER	\$2.50
A MAN CALLED PETER	\$2.49
HURLBUT'S STORY OF THE BIBLE	\$4.95
THE MATURE HEART	\$3.50
LIGHT FROM MANY LAMPS	\$3.95

THE COUNTRY BUNNY AND THE LITTLE GOLD SHOES by Heyward and Flack \$3.00

The Famous LITTLE HOUSE BOOKS

By Laura Ingalls Wilder

LITTLE HOUSE IN THE BIG WOODS	\$2.95
LITTLE HOUSE ON THE PRAIRIE	\$2.95
FARMER BOY	\$2.95
ON THE BANKS OF PLUM CREEK	\$2.95
BY THE SHORES OF SILVER LAKE	\$2.95
THE LONG WINTER	\$2.95
LITTLE TOWN ON THE PRAIRIE	\$2.95
THESE HAPPY GOLDEN YEARS	\$2.95

Add 10¢ per book for postage on books costing less than \$2.70.

KIESER'S BOOK STORE

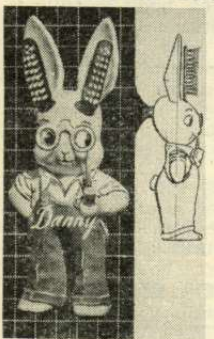
205 N. 16th St.
Omaha 2, Nebraska

ELASTIC STOCKING BARGAIN \$6.45 PAIR

Buy direct from factory and save \$3 to \$5 a pair! ELASTOCK—NYLON with Natural Latex Rubber and Cotton—2-way Stretch Surgical Hose unexcelled for wear, support, comfort. Lightweight, seamless, almost invisible. Write for FREE folder. ELASTOCK CO., Dept. 137 Chelmsford, Mass.

BANCROFT'S Spring & Easter SPECTACULAR

PERSONALIZED EASTER BRUSHY-BUNNY



Brushing is a happy habit — and it's fun all year round — when toddlers have their own personal rabbit to remind them. Right on Bunny's overalls, we'll hand-letter one or two names—depending on the number of little "brushers" in your home. **DIG THOSE CRAZY TOOTHBRUSH EARS!** Comes with 2 Dupont Nylon brushes to keep growing teeth extra bright. Mounts by suction cup. Specify name or names desired.

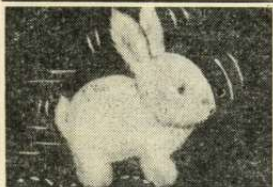
TE 569-P.....\$1.49

HOOKS FISH AUTOMATICALLY!

Set Bob-O-Matic's trigger-sensitive mechanism and WHAM! . . . fish can't get away! No more stolen bait. Instant fish bites, sensational bobbin "jerks" line. Works 10 times faster than human reaction.

SETS AND RESETS IN SECONDS Simply thread line through Bob-O-Matic and depress tension spring. That's all there's to it! Waterproof plastic casing.

TE 9813.....\$1.95



Bouncing Fur Bunny

Next best thing to Peter Rabbit himself! He's the Easter Bunny come to life! Just wind him up and watch him go . . . he jumps and hops like the real thing. With soft, bunny-like coat and power automatic-action spring. 5½".

TE 9064 Each.....89¢
TE 9065 Two For.....\$1.50



TROPICAL 3-D FLAMINGOES

Brilliant Flamingoes bring lush tropical setting to lawn and garden. 3 ft. tall in BOLD dimensions and pink living color. Weather-proof foam-type methacrylate; steel stakes.

TE 1051-S. Pair.....\$2.95



Chick in Every Egg

"Grade A" year round fun fresh from the farm. Each egg is colored (ready for Easter) . . . "crack" it open and inside is a cute little chick ready to be "born." Tots love to open and close 'em time and again to see what's inside. Unbreakable polystyrene.

TE 8426 Half Dozen.....\$1.00

"Nature's Own Flytrap" BUG-CATCHING COBRA LILY



It actually captures insects! A real, living plant, this beautifully exotic Lily destroys house flies, gnats and other small flying pests with the sureness of a cobra. We send an ample supply of seeds, ready for planting. Soon tiny bonnets appear which will grow into a lovely plant colored in delicate woodland shades of paint brush reds and greens. Grow it indoors, or put it to work in patio or garden.

TE 8869 Seeds.....59¢
TE 9778 Two Pkgs. \$1.00

SEWS BUTTONS ZIG-ZAGS, BASTES, STITCHES!

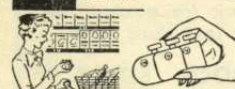


AUTOMATIC SEWING MACHINE—\$4.95

Unbelievable at this low price! Does jobs even \$300 electric machines can't! Hems, stitches, seams, zigzags, bastes—sews on buttons, too. Portable! Seams drapes while hanging, hems dresses you're wearing. Uses standard thread, needle.

TE 119-J, Complete with case.....\$4.95

NEW ADDING DEVICE



ADDS AS YOU SHOP

Spend only what you intend! Just press Clicker Quik-Chek and dial automatically totals your purchases before you reach the cashier. Prevents over-spending, avoids embarrassment. Push-button adding machine fits palm, leaves other hand free for shopping.

TE 3045.....\$1.98

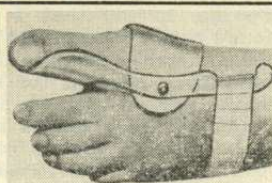


ANY MATTRESS A FOAM MATTRESS

100% Miracle Foam Pad converts hard, lumpy inner springs into a cool luxurious foam mattress. Odorless, allergy-resistant. Covers buttons, bumps.

TE 1106-S, Full Bed.....\$4.95

TE 1107-S, Twin Bed.....\$3.95



EASE BUNION PAIN

Hallux Valgus Bandage works as you sleep . . . gets at root of trouble orthopedically. Rohadur lever action gently coaxes big toe into normal position. Give shoe size, width; indicate man or woman, right or left foot.

TE 2551-D, Each.....\$5.00

TE 2552-D, Pair.....\$9.00

HOW TO ORDER:

Order by number, stating quantity desired. Add only 15¢ to each item ordered for postage and handling. Send payment (check, money order or cash) with order. No C.O.D.'s please. Satisfaction guaranteed or money back.

Bancroft's

2170 So. Canalport Ave.

Chicago 8, Illinois

Dept. KK-569

ABIGAIL'S LETTER—Concluded

a tourist town at all. The children were wide-eyed and speechless by the time we reached the Immigration building for they hadn't really believed they would be seeing a different country where the people spoke in Spanish. They were fascinated by all the papers we had to fill out and by the uniformed men. It cost \$3.10 each for Wayne and me to enter but the children were admitted free. (The cost varies according to the distance of travel and length of stay.)

The highway to the coast was virtually deserted and there were no towns until we reached our destination. Puerto Penasco is a small fishing village sitting on one point of a lovely U-shaped harbor. The day was very windy and most of the boats were tied near the docks. We drove into the village but were unable to find a desirable place to eat our picnic lunch there, but near a small resort at the base of the cove we spotted a long stretch of unoccupied beach. We drove over and found ourselves on top of a long, high sand dune which dropped rather sharply to a long gently sloping sandy beach.

The wind sent beautiful waves rolling in to the beach. The wading was good and the children found several starfish clinging to little patches of coral. The beach was very clean and the huge sand dune sparkled in the sun. Wayne and I could not understand why such a lovely spot should be ignored by all the vacationers to the north of us.

Engine trouble delayed our "departure" from Phoenix the following morning and we were able to get only as far as Gallup, New Mexico. This trip through Miami, Globe and Show Low, Arizona is interesting because the country is always changing. We arrived in Denver late the next evening in spite of a blowout on top of Glorietta Pass near Santa Fe. Kind travelers stopped as Wayne was changing the tire and insisted on following us the 45 miles to Las Vegas to be sure our spare tire held out until we could get a replacement.

When we arrived home all the undone chores were waiting, with many more added in our absence. It took us a long time to catch up with everything that needed doing. But what a wonderfully entertaining, enlightening and educating experience we all had enjoyed!

Cordially,
Abigail

Dear Friends:

"I find no better way to advertise my walnut meats and fancy work than through your "Little Ads" column in Kitchen-Klatter. I wish I could give you an estimation of what I've sold but I can say this: I've sold hundreds and hundreds of quarts of black walnut meats besides the hickory nut meats, 5 quilt tops, 2 afghans, a "jillion" hankies in lace, aprons, sachets, flower starts, etc. May I thank you a million times, and long may the Kitchen-Klatter come to my mail box."

—Ruth Samuell,
Fairplay, Kentucky

GOOD NEIGHBORS

By

Gertrude Hayzlett

Sometimes when things go wrong and we can't find a solution for our problems, and get all wound up inside ourselves trying, it does us good to close our minds to our trouble and do something for some one else. It is amazing how often we find that when we return to our problem, the solution is right at hand. Here are some people for whom you can do something and, in so doing, help yourself.

Miss Elizabeth Davis, Apt. 2, 230 N. Piedmont St., Arlington 3, Va. is in the hospital nursing two bad breaks in her hip. She was 61 the first day of this year and has never been well.

Mrs. Hettie Hoppeter, 3707 Madison St., Gary, Ind. is 75. She had a stroke and since then has not been able to walk without help. She enjoys cards.

Mrs. John Higgins, 13100 Glenfield, Detroit 13, Mich. has had arthritis for a number of years and it is very bad this winter. She will not be able to answer, but loves to get mail.

Mrs. Rozzie Gaer, 903 Market St., Harlan, Iowa is 82. She has been shut-in for several years with arthritis and neuritis. Can get about the house a little with a walker but can't even stand without it. She needs some cheery mail.

Miss Lillian Green, 216 McMasters St., Amarillo, Texas is 46. She is completely helpless but looks forward to getting mail and loves it. She is in a Nursing Home and her folks do not live close enough to come to see her often so she gets awfully lonely.

Mrs. Sarah Matthews, 1332 Des Moines St., Des Moines 16, Iowa is alone and lonely. She loves to get mail but is not able to answer, so tell her you do not expect to hear.

Miss Cordula Mullenbach, Rt. 1, Box 166, Adams, Minn is a long time shut-in. She would like quilt pieces.

Mrs. Emily West, Rt. 2, Quenemo, Kansas is in a wheelchair due to a broken hip. She has not been beyond the porch in over 3 years. Will enjoy mail.

Miss Margarette Powell, 906 N. Oak St., Bloomington, Ill. has been sick constantly since October. She is only 21 but has been sick most of her life.

Mrs. Gladys Riha, 2621 Harney St., Omaha 2, Nebr. has been sick a lot the past few years and is not able to be out at all this winter. She likes jigsaw puzzles, the bigger the better. Have you one you will share with her?

Mrs. Helen Rohde, Rt. 1, Box 1570, Atascadero, Calif. is known as the Doll Lady to her friends. She has been handicapped since she lost a leg in a horse and buggy accident in 1917. Other accidents since then have kept her in a wheelchair a good deal of her life. Some years ago she started collecting dolls and mending and dressing them to give to poor children and has given more than 1,500 of them. Just this one Christmas she gave 137 to different organizations to be distributed. She wants all the dolls she can get for this, no matter if they are

just parts of dolls. She told me she once took a pair of hands and built a doll to fit them! Of course, new dolls or ones in good repair are easier for her to work on. She collects old dolls herself, and if you have some that have been in your family a long time, tell her about them. She writes a most interesting letter.

Mrs. George E. Snyder, 3700 Jackson, Kansas City 28, Mo. has arthritis and heart trouble. She wants letters, but please send stamp for reply.

EASTER SERVICE—Concluded

beginnings. No matter how dark the clouds of the world, let us never forget that the Light of the Cross cannot be blackened out, for it is a symbol of our spiritual faith and a happier and a better world.

"The cross and the flowers of Easter point up our great hope, our inspiration to give thanks to God who giveth us victory through His Son, the victory of Resurrection.

"Out of despair comes hope, from weakness comes strength. In the midst of pain there can come peace, and sorrow can be turned to joy. In the place of Death can come Life. In the risen Christ is the Easter victory that overcomes our own world!"

My Easter Wish

May the glad dawn
Of Easter morn
Bring joy to thee.
May the calm eve
Of Easter leave

A peace divine with thee.
May Easter night,
On thine heart write,

'O Christ, I live for Thee'.

Benediction in Unison: "O God, give to each of us a mind through which Christ thinks, a heart through which Christ loves, a voice through which Christ speaks, a hand through which Christ helps and a life through which Christ lives. Amen.

Knitting Yarns

BY MAIL

Finer quality yarns of all types—wool, orlon and nylon . . . sold to you at lowest possible price. Choose the colors you want.

Write for FREE Sample Card Cliveden Yarns have been distributed for over 50 years by Walter McCook & Son, Inc. See and feel their lovely texture before you order.

WRITE TO DEPT. 21

CLIVEDEN YARNS

711 Arch St.

Phila. 6, Pa.

SEWING SCISSORS

Antish-ing but true! We send you a BIG 7-inch, extra-sharp pair Sewing Scissors FREE even though you pay others up to \$2.00 for fine quality Sewing Scissors. This is our way of making new friends. Order NOW but please send \$5c for postage and handling per pair. Limit 2 pairs to family.

FREE SCISSORS, Dept. 4157, Box 881, St. Louis, Mo.

HERE'S AN EASY FAST WAY TO RAISE \$35.00 AND MORE

FOR YOUR CHURCH OR GROUP



Just imagine! Your group can raise all the money you need, easily, quickly, without the cost to you! I'll send your group— in advance—a supply of my gorgeous no-iron never-launder 54"x72" Polyethylene Tablecloths. Look like luxurious linen, wipe clean with damp cloth. Have 10 members each sell 10 Tablecloths at only \$1 each; keep \$35 cash for your treasury, send me balance of proceeds. Never Spend a Penny of Your Own Money! Take up to 60 days; we give credit on Tablecloths. You risk nothing to try my amazing tested plan, used by more than 50,000 organizations. FREE! Rush name, address for details of my Plan which brings you fast cash, or valuable equipment for your group . . . sent FREE, no obligation. Write TODAY to ANNA ELIZABETH WADE, 2230 Tyree St., Lynchburg, Va.

"STAR-EX" Kills RATS AND MICE!



NEW! DIFFERENT! In handy, ready-to-use, bite-size pellets. Recommended by USDA. Every pellet contains Warfarin, No odor! No Taste! No bait shyness! No mixing. No waste. Tested! Proven! Sold on positive Money-Back Guarantee! Kill filthy rats and mice now!

ORDER TODAY

USE ALL THE STAR-EX PRODUCTS

STAR-EX RAT & MOUSE KILL, large 12 oz. size . . . \$1.00
STAR-EX MOUSE HOUSE, 3 individual bait stations . . . \$1.20
STAR-EX POWDERED PESTICIDE, large 6 oz. pkg. . . \$1.00
Send Check-Cash or Money order to The STAR-EX Company

YOU MUST BE COMPLETELY SATISFIED OR YOUR MONEY WILL BE PROMPTLY REFUNDED.

The STAR-EX Company
Box 213

Shenandoah, Iowa

BOOKS I'VE ENJOYED—Concluded

that really conveys her world, her family and her work. I think "Miss Alcott of Concord" by Marjorie Worthington (\$4.50) would be of genuine interest to everyone, but I particularly recommend it to anyone who thinks she's had a heavy load to carry in looking after her family. No one had a rougher road than Miss Alcott. She carried staggering burdens.

I would particularly recommend this book for the purposes of a program subject or review. It is written with such a clearly outlined pattern that it would take very little time to get it into shape for program purposes.

Do you know anyone who loves birds, who has made a hobby of studying them and thus gives much thought to the natural world? If you do, "Wings of the Forest" by Dr. William J. Long (\$4.00) would be of tremendous interest to them. I'm not fascinated by birds, as many people are, but every page of this book held my attention and provoked my curiosity. I'm much more interested in birds now than I was when I picked it up, so if I feel this way, think how much a genuine bird-lover would enjoy it!

The final book I believe many of you would find well worth reading is: "Many Windows—Seasons of the Heart" by Faith Baldwin (\$3.50). Miss Baldwin has written sixty or some popular novels. Surely everyone has

run into her books and short stories through the years.

But she, too, has grown older and has reflected now upon the true significance of all the wide variety of experiences she has encountered in her sixty-five years of being alive in this world. This is the kind of a book to keep at hand where you can pick it up from time to time. Miss Baldwin is an intelligent woman and she has attempted to arrive at some simple philosophies that will help to lighten the burdens in the years ahead. These philosophies are sound—and they are beautifully expressed. I believe that you too will find it worth reading and reflecting upon.

—Lucile

THREE GATES

If you are tempted to reveal a tale someone to you has told

About another, make it pass before you speak, three gates of gold.

Three narrow gates: First, "Is it true?"

Then: "Is it needful?"

In your mind

Give truthful answer;

And the next is last and narrowest:

"Is it kind?"

And if to reach your lips at last it passes through these gateways three,

Then you may tell, nor ever fear what result of speech may be.

THAT'S LIFE

When my pre-school children numbered three

And played loudly 'round about my knee

I fondly dreamed of the distant day
The school bus would cart them all away.

What would I do with all my free time?

I'd read a book—I'd compose a rhyme
I might go fishing—or lunch downtown—

I'd spend a day in my dressing gown.

Now, day by day the years have rushed on,

My boys came of school-age one by one.
Number three goes in the first-grade door

And me? I'm diapering Number FOUR!

—Hilda Gieseke

MARY BETH'S LETTER—Concluded

through all the phases of a typical four year old! I believe it will do me good to get out and compare what she does with what other children the same age are doing—it should make me more tolerant of her shortcomings and more understanding of her rebellious nature when it rears its ugly head.

Our dinner bridge club is thriving on good food, and the last time we met the food was so good that I decided to send you the green bean recipe I used; later I'll send a barbecued sparerib recipe. Our hostess has this simply delicious recipe for spareribs she's added this and that to through the years, but she says the next time she fixes it she will measure everything carefully so I can forward it on to you. With those spareribs the other night we had the green beans I mentioned (see recipe page for this), baked potatoes, pineapple-lime jello salad, a wonderful spice cake with drained fruit cocktail stirred into the batter, and lots of piping hot coffee. Doesn't this meal sound good?

Now it's lunch time and both of the children are impatient, so I must put away this typewriter and get to the kitchen. Until next month . . .

Mary Beth

IN THIS PASSING WORLD

A little more Kindness
A little more Creed,
A little more Giving,
A little less Greed.
A little more Smile,
A little less Frown,
A little less Kicking
A man when he's down.
A little more "We",
A little less "I",
A little more Laughter
A little less Cry.
A little more Flowers
On the pathway of life,
And fewer on graves
At the end of the strife.

FOLDING PEDESTAL BANQUET TABLES

Monroe

SOLD DIRECT AT FACTORY PRICES AND DISCOUNTS

Over 50 years of manufacturing experience and service are back of Monroe Folding Tables and other products. Largest in the world selling folding tables direct to churches, schools, lodges, clubs, hotels and other institutions. Over 50,000 organizations have purchased Monroe Tables from us.

NEW 1959 CATALOG

Full MONROE LINE described and illustrated, many in actual colors. Write for this great book and get to know Monroe Quality and Savings!

ALL STEEL FOLDING CHAIRS
Monroe-approved chairs in attractive range of styles, sizes and direct prices. Excel in comfort, durability and ease of handling.

EASY TO ROLL
Transport TRUCKS FOR FOLDING TABLES AND CHAIRS
Any room set up or cleared in a jiffy. One person can do it. For both moving and storing. Model TSS shown.

PORTABLE PARTITIONS
Smooth Masonite panels in tubular steel frames, sliding easily on swivel casters. Idle space converted to useful room areas. Also chalk board finished, with cork boards, as shown.

NEW MONROE BULLETIN-CHALKBOARD
Ideal for classroom, meetings, etc. Used with own folding standards or wall hangers. Perfect surface for chalk, also thumbtacking pictures, etc. 3 handy sizes.

THE ARISTOCRAT OF ALL FOLDING TABLES

Monroe No. 3B
Deluxe
Folding Table
30 by 96 inches

With exclusive Monroe Oracel Blon-D top material, hard, durable, handsome.

MONROE FOLD LITE UTILITY TABLES

Constructed like Monroe Folding Pedestal Tables except with conventional steel folding legs. 16 sizes from 32" x 32" up to 3' x 10' and 4' x 8', special sizes to order. Masonite and Oracel Blon-D tops.

ADJUSTABLE HEIGHT FOLDING TABLES

Can be adjusted any height 20 to 30 inches. Folding pedestals or legs. No tools required. Will not slip or collapse.



MONROE FOLDING RISERS AND PLATFORMS

Most modern, practical, safe and economical units for staging orchestras, choral groups, bands, commencements, etc. Ruggedly built sections with steel folding legs. Many standard settings or specials to order. WE ARE ALWAYS HAPPY TO HEAR FROM NEW FRIENDS. OLD ONES, TOO! Write for catalog, discounts and terms.

RECIPE OF THE MONTH

Well! Here's a pie!

I knew exactly what I had in mind when I started out to put this together. I wanted a delicious crust, a thick snowy-white layer and then a top layer of brilliant red cherries. You can see for yourself that this would make a spectacular looking pie.

But pretty is as pretty does and I also wanted it to taste spectacular.

It took me four different sessions in the kitchen to turn out exactly what I wanted. (The last attempt Russell and Juliana came out to see what I was up to, noted the can of cherries and groaned: "Oh, no! Not again!")

But when the fourth pie came out EXACTLY the way I wanted it, they agreed that it would have been worthwhile if I had had to make fifteen pies.

Everyone who has tasted this—I made several so it would be my guess that around 20 people all told had a piece of it—thinks it is absolutely delicious. And of course it really does look wonderful with the thick snowy-white layer topped with the bright red layer. Then too, it doesn't call for a lot of extra-special luxury items; probably the only thing that might make you wince (if you live in town) is the one cup of thick whipping cream.

I think we'll call this *Cherry Top Hat Pie* to distinguish it from all the other cherry pies afloat. Hope you'll make it a point to give this a fling at the earliest possible moment.

Cherry Top Hat Pie

Graham Cracker Crust

1 1/2 cups crumbs (18 graham crackers crushed)
1/4 cup sugar
1/2 cup melted butter or margarine
Mix all together and press firmly into a deep 9 or 10 inch pie pan, lining entire pan.

Bake about 7 or 8 minutes in a 375 degree oven. Many people simply chill a graham cracker crumb crust and then fill it, but after countless pies I've concluded that baking them gives you a much better crust—cuts more easily, doesn't become soggy as quickly, and tastes better.

Snowy-White Layer

1/2 cup sugar
1/3 cup water
2 stiffly beaten egg whites
1 tsp. Kitchen-Klatter lemon flavoring
1 cup heavy cream, whipped
1 envelope plain gelatine
1/4 cup cold water

First: Dissolve gelatine in cold water. Then place container in hot water so it will liquidify. (I've found that if I put this over the pilot light on my stove the gelatine turns into liquid in about 10 minutes.)

Boil sugar and water together until it makes a soft ball in cold water. Then pour over 2 stiffly beaten egg whites, beating vigorously. Add gelatine. When meringue-like mixture is cool, add Kitchen-Klatter lemon flavoring and then fold in the whipped

cream. Turn into cold crumb crust. Place in refrigerator until completely firm.

Cherry Layer

1 1 lb. 4 oz. can sour red cherries, water pack
1 cup sugar
2 Tbls. cornstarch
1 envelope plain gelatine
1/4 cup cold water
1/2 tsp. red food coloring
1 tsp. Kitchen-Klatter cherry flavoring
1/4 tsp. Kitchen-Klatter almond flavoring

Empty cherries into colander and force as much liquid as possible through into bowl. Measure out 1 1/2 cups juice.

Mix together sugar and cornstarch. Add cherry juice and bring to a boil, stirring constantly. When completely clear, remove from fire, add dissolved gelatine, crushed cherries, red coloring and the flavorings. Put into a cool place.

When mixture is almost congealed, spread carefully over white layer of pie. (Don't attempt this step until the cherry mixture is close to being quite firm.) Return to refrigerator. In a couple of hours the entire pie will be firm enough to slice beautifully.

Water pack pie cherries surely look pale and unattractive unless food coloring is added. Don't start this pie if you don't have food coloring in the house.

Don't tamper with any flavorings given. The kinds and amounts listed will produce what you're after: a very fresh, very subtle flavor that will leave people wondering EXACTLY what you did to achieve it.

And here is one final comment. I listed the various steps in their conventional order, but I'd like to suggest that you first make up the cherry layer. It takes much longer to get to the "almost firm" stage than the first layer; you'll save a lot of time if you make it first and put it aside to chill while you're working on the first white layer.

WHAT HAVE WE DONE TODAY?

We shall do so much in the years to come,

But what have we done today?

We shall give our gold in a princely sum,

But what did we give today?

We shall lift the heart and dry the tear,

We shall plant a hope in the place of fear,

We shall speak the words of love and cheer,

But what did we speak today?

We shall reap such joys in the by and by,

But what have we sown today?

We shall build us mansions in the sky,

But what have we built today?

'Tis sweet in idle dreams to bask,

But here and now do we do our task?

Yes, this is the thing our souls must ask;
"What have we done today?"



216 Sq. Ft. PLASTIC
Regular price of 9 x 12-ft. heavy transparent Plastic cloth is \$1.00 —our special low Sale price, **two for \$1.00!** Protects rugs, furniture & floors when painting. Perfect cover for cars, boats, buggy, appliances, bicycles, lawn furniture, etc. Make into aprons, tablecloths, lampshades, appliance covers, etc. Waterproof, greaseproof, dirtproof—clean with damp cloth. Each cover is full one piece, no seams! Send \$1.00 plus 25c for postg. & hldg. or \$1.25 for two 9 x 12 Cloths. Money-back guarantee.
L. & M Co., Dept. PL-257, Box 881, St. Louis, Mo.



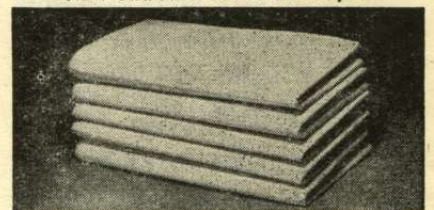
SEE UP TO 18 MILES

introductory price. Comparable to models selling for \$4.95. Send cash, check or money order. Sorry. No C.O.D.'s.

BRUCE SALES CO., 121 E. 24 St. Dept. B-273 New York 10, N. Y.

F	10 POULTRY BAGS	F
R	& FOOD BAGS	R
E	You pay others up to 25c each for Poultry & Food Bags but we'll send you 10 FREE to get your name on our mailing list! Pls. send 25c for postage & handling. Limit—two sets to family. Order NOW!	E
E	FREE BAGS, Dept. H-278 Box 881, St. Louis, Mo.	E

50 LARGE NEW 2¢ TOWELS ea.
NEW Unwoven Cotton and Rayon



Unretouched Photo; Our 50 Towels for \$1.00 Offer
Astonishing but EVERY WORD GUARANTEED TRUE! World's greatest towel offer, bar none—50, yes 50, marvelous, large, brand new (not seconds) in beautiful colors and white... only \$1.00 (plus 25c for postage & hldg.) or \$1.25 in all! We sell at staggering low price because we buy huge quantities direct from MILLS—more than 23,650,000 Towels since 1953! If you're not thrilled and delighted, return Towels—keep 10 Free for your trouble—and we'll cheerfully refund purchase price. Order NOW before offer is cancelled. No C.O.D.'s.
50 TOWEL CO. Dept. A-475 Box 881, St. Louis, Mo.

MAKE MONEY 50% FASTER
With Creative GREETING CARDS!

You Keep \$75.00 On Just 100 Boxes!

Make not 50c, but 75c on every \$1.25 "Slim Elegance" All-Occasion Assortment. Earn the extra money you want quicker, easier! 125 other new card and gift sellers you'll be proud to show friends. \$1 cards for \$1 and \$1.25. Sculptured Note-Cards, Religious Greetings, Stationery. Top cash profits plus Bonus Gifts worth \$10 to \$110! No experience needed. Mail coupon for FREE Stationery samples, Assortments and Gift on approval. Kittens Talking Salt & Pepper Set FREE for prompt action!

CREATIVE CARD CO., Dept. 125-K

4401 W. Cermak Road, Chicago 23, Ill.
Please send samples on approval with Kittens Gift Set on FREE offer for being prompt.

NAME _____
ADDRESS _____
CITY & ZONE _____ STATE _____



"Little Ads"

If you have something to sell try this "Little Ad" Department. Over 150,000 people read this magazine every month. Rate 15¢ a word, payable in advance. When counting words count each initial in name and address. Rejection rights reserved. Note changes in deadlines very carefully.

May ads due March 10.
June ads due April 10.
July ads due May 10.

Send Ads Direct To

The Driftmier Company
Shenandoah, Iowa

MAKE MONEY weaving rugs at home for neighbors on \$79.50 Union Loom. Thousands doing it. Booklet free. Union Loom Works, Dept. 7, Boonville, N. Y.

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.)

WEAVE RUGS — Make Good Profits! No experience necessary! Free Catalog, sample card, and low prices on carpet warp, rug filler, looms, parts, inexpensive beam counter. If you have loom—advise make, weaving width please. OR. RUG COMPANY, Dept. X891, Lima, Ohio.

HOMEWORKERS WANTED PAINTING Novelties. No Selling. Experience unnecessary. Noveltex Industries, 20-F, West Jackson Blvd., Chicago 4, Illinois.

HEALTH BOOK by retired nurse. Arthritis "flare ups", overweight, bloated, food allergy. 50¢. Mrs. Walt Pitzer, Shell Rock, Iowa.

FREE CATALOG, showing complete equipment for CAKE DECORATING and UNUSUAL BAKING. Atco tubes and syringes, many outstanding instruction and recipe books, pans and molds to make your baking really different! A new customer writes, "I'm thrilled to death with your catalog—by far the most interesting Wish Book I've ever seen!" Baking makes perfect hobby or profitable home business. Maid of Scandinavia, 3245-KK Raleigh Ave., Minneapolis, Minn.

HIGHEST CASH FOR OLD GOLD. Broken Jewelry, Gold Teeth, Watches, Diamonds, Silverware, Spectacles. FREE information. ROSE REFINERS, Heyworth Bldg., Chicago 2.

WANT TO MAKE BIG MONEY AT HOME? \$10.00 profit in an hour possible with Invisible Reweaving. Make tears, holes disappear from clothing, fabrics. Steady year-round demand from cleaners, laundries, homes. Details FREE. Fabricon, 6266 Broadway, Chicago 40, Illinois.

FREE CIRCULARS ILLUSTRATING NEW PRODUCTS. Associated, Box 1441, Des Moines, Iowa.

NEMAHA PIONEER PORRIDGE — delicious as mush, fresh or fried. Makes tasty muffins. Also Stoneground Cornmeal from open pollinated organically grown yellow corn. Write for free recipes and list of over 100 Health Foods. BROWNVILLE MILLS, Brownville, Nebraska.

CLEANS WINDOWS without mess. Strange "dry" cleaning-cloth. Replaces liquids. Windows gleam. Samples sent on trial. KRISTEE 107, Akron, Ohio.

GIVEN without one penny cost to your Church or Group—Sensational 48-cup Automatic Electric Percolator. Just have 10 members each sell only five bottles famous Flavoring. No money needed, ever. Write Anna Elizabeth Wade, 2244 Tyree Street, Lynchburg, Va.

IRIS—300 different inspected. Write Mrs. Bohman Fencil, Washington, Kansas.

POPULAR METALLIC DOILIES — oblong 9½ x 13½ \$1.04; 14½ daisy \$2.25; 21" star \$4.00. R. Kiehl, 2917 Fourth N. W., Canton, Ohio.

GET WELL CARDS—16 for \$1.00. Blanche Dvorak, Plymouth, Iowa.

16" OVAL PINEAPPLE DOILIES \$1.00, white, Edith Kenyon, Friend, Nebraska.

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

CROCHETED wool afghan \$25.00 and \$35.00. Ludmila Hotovy, 873 5th Street, David City, Nebraska.

FANCY WORK! To order, everything. Hazel D. Long, Skidmore, Missouri.

FLOWER MAGAZINE—flowers, gardening, ads—year \$1.00, 4 recent issues 25¢. 11 1958 issues 50¢. Garden Gleanings, Back To Eden, Box K, Rush Hill, Missouri.

WINDOW BOX PLANTS—Start them now. Begonias, ten different rooted, labeled slips, \$2.00. Mixed houseplant slips same. Postpaid. Margaret Winkler, Rt. 2, Hudsonville, Michigan.

UNIQUE WRIST PIN CUSHION—fits any wrist. Heavily padded brilliant corduroy; elastic band. 50¢ each, pp. Order from Mrs. Gothard Blexrud, RFD 3, Spring Grove, Minnesota.

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

PROBLEMS? Can't decide? Friendly helpful advice and information. Unbiased. Prompt reply, \$2.00. Hattched's, 1573 W. 116 St. #5, Cleveland 2, Ohio.

ATTRACTIVE—flaming mouthed, evil-eyed Dragon barbecue mitt pot holders—corduroy—lined—one dollar each. Mrs. John Gersema, Greene, Iowa.

EASTER GIFT HANKIES—Linen with beautiful crocheted edgings, 50¢. Mrs. Paul Kaiser, Preston, Nebraska.

BUTTON HOLE MAKER ATTACHMENT for sewing machine. Sews on zippers and buttons, mends, darns, quilts, appliques, \$1.00. George Tomisek, 3033 S. Poman, Chicago, Illinois.

CROCHETED hairpin pillow slip edgings 42" —\$1.00 pair, any color. Hairpin stole 72" x 22" glow yarn, white, \$10.00. Mrs. Edna Sutterfield, Craig, Missouri.

TEN FAMOUS TESTED RECIPES, for one dollar and a self addressed stamped envelope. Nina Nelson, Ortonville, Minnesota.

FOR SALE—African Violets, three hundred varieties, newest and best. Leaves only mailed. Send 5¢ for descriptive price list and leaflet on violet culture. Mrs. Tom Hardisty, Corning, Iowa.

MCGUFFEY'S READERS — ORIGINAL COPIES—1879 Edition, For Sale. Primer \$1.98, First Reader \$2.02, Second \$2.11, Third \$2.23, Fourth \$2.75, Fifth \$2.80, Sixth \$2.90. Complete Set \$15.50. FAMOUS TEXTBOOKS, 1021 West 12th, Cedar Falls, Iowa.

APRONS—Pretty percales \$1.00, 6 for \$5.00. Fancy organdy \$1.50. Margaret Winkler, Rt. 2, Hudsonville, Michigan.

MAKE BEAUTIFUL RUGS on barrel hoops, 35¢. Jessie Young, Red Feather Lakes, Colorado.

FANCY BLOOMER APRONS—\$1.00 each. Lois Knee, North Manchester, Indiana.

EXPERIENCED RUGWEAVING — prepared rugs \$1.25 yd. I'll cut, sew, weave \$2.00 yd. SALE—rugs, large, \$2.50. Rowena Winters, Grimes, Iowa.

QUILTS—all new hand applique and quilted. Mrs. Will Patten, Cherokee, Iowa.

LOVELY—23" 7 rose T.V. doily crocheted metallic thread, pink or yellow roses, \$5.00. Set 7 dish towels embroidered \$3.00. 23" flower like T.V. doily metallic thread in colors \$2.50. 42" pillow slips with crocheted lady skirts and edge \$5.00. Butterfly hankies \$1.00. Mrs. Paul Ledebuhr, Rt. 1, Houston, Minnesota.

ATTRACTIVE guest towels Swedish embroidered \$1.25 each. Pillow cases 36" or 42" textile painted \$3.50. Pillow cases with drawn work and tatting trim \$4.75. Mrs. Bowling Wheeler, Canmer, Kentucky.

AFRICAN VIOLET LEAVES—new varieties, 10 leaves named my choice \$1.25. Small plants 25¢-35¢. Stamp please. Mary Long, Stratford, Iowa.

HOME MADE soap chips 4 lbs. for \$1.00 and postage. Mrs. Mary Smith, 717 Genesee Street, Storm Lake, Iowa.

PILLOW TOPS—17" huck weaving, \$1.00; \$1.50 with back. Crocheted doilies \$1.00, \$1.50, \$2.50, \$3.00. Chair Sets \$4.50. Buffet sets \$5.00. Embroidered pillow cases, crocheted edge \$3.50. Pillow case edge 42" \$1.00 pr. postpaid. Ad good any time. Mrs. Mike Bennett, Arlington, South Dakota.

FOAM RUBBER CORSAGES for Easter and Mother's Day. Roses, Carnations, Forget-me-nots in assorted colors. Corsage with one flower 60¢, corsages with two flowers 80¢. For bouquets one stem with two flowers or one rose and two buds \$1.00. Mrs. Zella Eldridge, RR 4, Mason City, Iowa.

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

CROCHETED DOILIES, 11" to 17", white and color, \$1.25. Mrs. Bert Nielsen, Cleghorn, Iowa.

EASTER BAZAAR—Nice homemade aprons \$1.00 and \$1.25; permanent organdy \$1.25; gingham \$1.50. Pajama bags penguin or humpy dumpty \$1.00; clown \$1.25. Kathleen Yates, Queen City, Missouri.

COTTON APRONS \$1.00; organdy \$1.35. Ad good anytime. Glenna Spanel, Long Pine, Nebraska.

PINEAPPLE DOILIES 13" —\$1.50. Vanity set \$3.00, tatted edges. Order any time. Mamie Hammond, Shelbyville, Missouri.

FEET HURT?

AMAZING RELIEF & COMFORT



Adjustable AIRFLOW ARCH EASERS

\$2.95 DIRECT FROM FACTORY
Per Pair Sizes For Men and Women

DeLuxe Cuboids \$5.00

A blessing for foot sufferers. Relieves weak arches, callouses, tired, aching feet. Unexcelled cushion-comfort! Adjustable, soft, flexible. Metatarsal and longitudinal arch easily adjusted. No metal. ORDER TODAY! Give shoe size and width, if for man or woman. Money back guarantee. Postpaid except CODs. STEINBERG MFG. CO., Box 6037 Dept. KK3 Kansas City, Mo.

WRITE TO ME TODAY

Suffered for years, now at 73 no sore stiff joints, aches or pains. Never want any. Cured myself without Doctors, Drugs or Medicines. I eat right today to be here tomorrow. I do not condemn or tell you not to buy certain foods. I learned what foods and drinks caused all my misery and makes millions of others miserable. Let me tell you how easy it is to eat my way to perfect Health. Foods which do not cause illness, are all fine tasting, reasonable and easy to get. With my 750 word easy to understand letter, you learn all the foods and drinks I quit and what I now eat and drink to have such wonderful health, correct weight and good eye sight. Never expect to need glasses. Free from Catarrh and bad breath. Tell me your ailments I will explain 750 word letter and how little it will cost you. Not quite free, but almost. Rush air mail letter to me and say read ad in Kitchen-Klatter. I CAN HELP YOU.

Burt G. Cronwell, P. O. Box 2174
Sacramento, California

PEANUT PIXIES

Clever little fellows in colorful caps and shoes, (Red or Green only.) May be used in table decorations or as party favors anytime. Price, 12 for \$1.00. (No orders accepted for less than 1 doz.) Please allow ample time since these are entirely handmade. Order from Dorothy Driftmier Johnson, Lucas, Iowa.

STIX makes FALSE TEETH FIT SNUG



for uppers

NEW Soft-Plastic Liner Gives Months of Comfort

Amazing cushion-soft STIX tightens loose plates; quickly relieves sore gums. You can eat anything! Talk and laugh without embarrassment. Easy to apply and clean. Molds to gums and sticks to plates, yet never hardens; easily removed. No messy powders, pastes or wax pads. Harmless to plates and mouth.

Thousands of Delighted Users get relief from loose plates and sore gums. Mail only \$1 today for 2 STIX Liners plus 10¢ for handling.

STIX PRODUCTS, INC., Dept. ZE.
330 S. DEARBORN ST. CHICAGO 4, ILL.

2 LINERS \$1 MONEY BACK IF NOT SATISFIED

or lowers

ONCE-A-YEAR NIRESK SALE

54 P.C. SOLID STAINLESS TABLEWARE



Regular \$19.95

\$9.95

COMPLETE 54 PIECES

GUARANTEED 65 YEARS

Any piece that has defects due to workmanship or material will be replaced within 65 years without charge.

FREE!

4-Piece HOSTESS SERVING SET

- Cold Meat Fork
- Gravy Ladle
- Berry Spoon
- Pie Server

RICH-ORNATE-PERMANENT MIRROR FINISH WON'T RUST OR STAIN—Never Needs Polishing

NOW you can enjoy the thrill of owning the aristocrat of fine solid stainless steel tableware at amazing **FACTORY-TO-YOU** savings! The delicate, deeply sculptured pattern has been created for you by world famous silversmiths.

54 PIECES

Service for 8

- 8—1-Pc. Forged Dinner Knives
- 8—Dinner Forks
- 8—Salad Forks
- 16—Teaspoons
- 8—Oval Soup Spoons
- 2—Serving Spoons
- 4-Piece, Hostess Set

10 way WONDER FRY COOKER-FRYER

Equipped with Westinghouse Automatic Thermostat

- * French Fries * Roasts
- * Stews * Cooks Solids or liquids
- * Blanches * Food Warmer
- * Steams * Casserole
- * Serve Right From it—

Just Set the Dial—PRESTO! It's Done for You AUTOMATICALLY

Magic Even-Heat Westinghouse Corox automatic control and easy-to-see signal light eliminate all guesswork in preparing meals deliciously, quickly and easily. Of gleaming, seamless copper lustre with shiny black enamel base... Stain proof finish wipes clean or can be rinsed under faucet. Big family size: six quart capacity... correct temperature fries foods to golden, greaseless perfection. Complete with spatter-proof see-through Oven-glass cover, fry basket, cord and plug. 1150 watts, 115 volts, AC, full guarantee.

List Price \$29.95

\$6.95

Includes

Copper Cooker-Fryer
French-Fry Basket
Oven-glass Cover
Free Recipe Book

Automatic

DE LUXE ELECTRIC Skillet



List Price \$29.95

\$9.95

Includes Cover

Specifications

- Automatic Controlled Cooking
- GE Heating Element
- Cooking Guide on Handle
- Shows Right Heat to Use
- Extra Big Size—4-qt. Capacity!
- Includes Cover

COMPLETELY IMMERSIBLE

Big, beautiful electric skillet... like having a portable range—you cook and serve tempting meals right at the table (no-mar, stay-cool legs). It stews, cooks, braises, bakes, chafes and casseroles. Fries ham and eggs, makes 8 servings of chicken, braises 4-lb. roast. Automatic temperature control. Free recipe book. Made of heavy, mirror-polished cast aluminum. Special silicone-treated interior prevents sticking, makes cleaning quick, easy. Powerful 1100-watt sealed-in GE element. Cover included free.

3-SPEED HEAVY DUTY ELECTRIC FOOD MIXER



Head lifts off for use as portable



Stands on heel—keeps counter clean



Regular \$24.95

\$11.69

with G.E. Cord

- Head removes for use as mixer too!
- Powerful, guaranteed AC-DC motor

Exceptionally fine food mixer that beats heaviest batters as easily as it whips an egg! Powerful motor covers every job efficiently—beats, mixes, whips, mashes! Kitchen tested for dependability and precision. Newest, most modern design lets you use it as a hand mixer anywhere at all—stove, table, counter... lets you stand it on its winged heel (just like an iron) so that your counters keep clean. Features an open handle for comfort gripping... two chromed steel, non-splash beaters that snap out for easy cleaning—rinse 'em off, snap 'em back in. Comes with stand and base and 2 handy opal mixing bowls. Completely guaranteed. 110-120 volt, AC. UL approved.

MONEY BACK GUARANTEE

NIRESK INDUSTRIES, Dept. AEC-22

2331 N. Washtenaw Ave., Chicago 47, Ill.

Please rush on a Money-Back Guarantee the following items:

- | | |
|---|---------|
| <input type="checkbox"/> 54-Pc. Tableware | \$ 9.95 |
| <input type="checkbox"/> 10-Way Cooker-Fryer | \$ 6.95 |
| <input type="checkbox"/> Automatic Electric Skillet | \$ 9.95 |
| <input type="checkbox"/> Electric Food Mixer | \$11.69 |

Due to these low sale prices please add 80c per item for handling and postage.

Name _____

Address _____

City _____ Zone _____ State _____

☐ Enclosed find full payment of \$_____ ☐ Ship C.O.D. Plus C.O.D. postage charges.

Amazing NEW *Electric* VIBRATING MASSAGE PILLOW

Enjoy SALON-TYPE aid to **HEALTH**
in the privacy of your own HOME



U.L.
APPROVED
CORD

HELPS
MASSAGE HIPS — THIGHS
LEGS — TUMMY

Just use it a few minutes daily. A soothing massage with the Niresk magic-massager tones the muscles, helps firm sagging skin.

RELAX AND RELIEVE
MUSCULAR ACES
AND PAINS

Gives 7200 vibrations per minute with 110 square inches of vibrating surface on each side. Enjoy the benefits of relaxing, soothing massage. Simple to use—just plug in and relax.

RELIEVE NERVOUS
TENSION
QUICKLY

Use this scientific new magic-massager with zipper, washable cover on FREE-trial basis because we know that its first thrilling demonstration on your own body will thoroughly convince you of its effectiveness.

DO YOU FEEL—
Tired? Rundown?

Flabby? Soft? Lack of Pep?

Try the Niresk magic-massager filled with soft foam that breathes—on our absolute, 10-day money-back guarantee. It's simple to use—simply snap on and off switch and you'll be amazed with the results. Fully Guaranteed.

NEW ELECTRIC MASSAGER HELPS —

- RELIEVE MUSCULAR ACES and PAINS
- INCREASE BLOOD CIRCULATION
- AID IN RELIEF OF TENSION and FATIGUE
- INDUCE DEEP RESTFUL SLEEP

SENT ON APPROVAL

NIRESK INDUSTRIES, Dept. MAY-18

Chicago 47, Illinois

Please rush the Niresk Electric Magic-Massager on 10-day trial offer. If not delighted, I may return magic-massager within 10 days and purchase price will be refunded.

NAME _____

ADDRESS _____

CITY _____ STATE _____

☐ Ship deluxe 2-speed Model \$5.95.

☐ Ship \$4.95 Model

☐ I enclose \$_____ plus 50¢ for postage and handling.

☐ Ship C.O.D. plus postage.

(In Canada \$7.95. Niresk, 620 King St. West, Toronto 2B, Ontario)

FREE!
10 DAY TRIAL OFFER
NIRESK *Electric*
MAGIC MASSAGER

FACTORY-TO-YOU PRICE

\$4.95

NO DISROBING NECESSARY

RELAXES ACHING
BACK MUSCLES

**MONEY
BACK
GUARANTEE**

RELAXES MUSCLES IN
TIED ACHING FEET

GETS TIGHTNESS OUT OF NECK
AND SHOULDER MUSCLES

DEEP-TONE MESSAGE
EASES NERVOUS TENSION

USED BY THOUSANDS
OF MEN AND WOMEN
THROUGHOUT THE
UNITED STATES

NIRESK INDUSTRIES, Chicago 47, Illinois