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Kitchen-Klatter
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Magazine

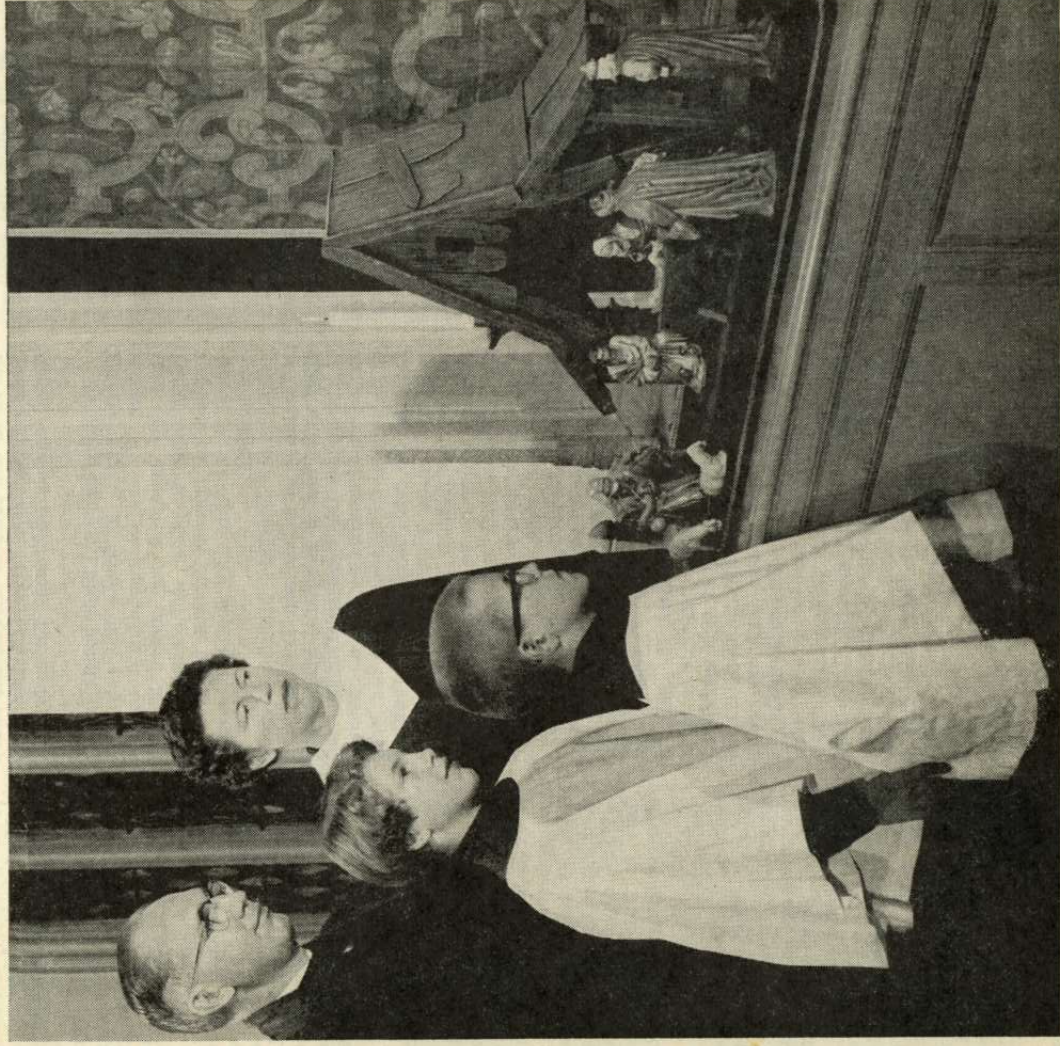
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LETTER FROM LEANNA

Kitchen-Klatter

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

MAGAZINE

"More Than Just Paper And Ink"

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Dear Friends:

Many, many years ago my sister, the late Helen Field Fischer, wrote a Christmas poem that always echoes through my mind at this season. We have printed it before, but I think that both our old friends and our new friends will find it inspirational.

Please write me a Christmas letter Straight from your heart to mine, With this new-old Christmas spirit Inspiring every line.
Bring me as close as we used to be Those days we walked together,
Tell me all you have seen since then Of fair and stormy weather.
Tell me your dreams, your hopes, your loves,
And how your loved ones fare—I'm homesick to visit your heart again, Let me keep my Christmas there.

It seems to me that Christmas is a blessed reminder to most of us when it comes to friends we no longer see in our daily routine. Even a few words written on a card reassure us and let us know that we haven't been forgotten, and when old friends far away can take time to write us all the high points that have happened since we had their last Christmas card, we feel closely in touch once again.

Last year we received a lovely card from Oakland, California and it looked so unusual and attractive that I put it away so I could tell you about it this year.

From a back issue of Kitchen-Klatter our friend had taken "Recipe For a Merry Christmas" and this was printed on a heavy white card. At the left was a cluster of candles and evergreen printed in red. The words "Recipe for a Merry Christmas" were also printed in red, and the "recipe" itself was printed in blue. It made a lovely card. Most printers, even those located in small towns, have a design that could be used at the left of the card, so perhaps you would like to think about having these made for Christmas of 1959. I'll print this again for the benefit of new readers.

Recipe for a Merry Christmas

Take the crisp cold of a December night, add two generous parts of snow. Stir in air so clear it tinkles. Into a generous heart, mix the wonder of a girl, the sparkle of a young boy's glance, the love of parents and set gently before the chimney side. Add

the lightest touch of a reindeer's hooves, a sprig of holly, a scent of fir. Combine with a deep love of God and an abiding faith in your fellow man. Set the mixture to rise in the warmth of a dream of good will to all. It will be almost ready to serve when it bubbles with warmth and good feeling. Bedeck with the light of a star set in the East, garnish with shining balls of gold, silver and red. Serve to the tune of an ancient carol. This recipe for a Merry Christmas is tested and is sufficient for everyone.

We have had two high points in our family since I wrote to you last month. I was almost afraid to say that we expected my sister Martha back home for fear something would happen to prevent it, but everything worked out the way we had hoped and prayed.

Right on schedule Martha arrived in Omaha with her son Dwight, and they even had a beautiful bright day to fly across the country. Dwight had to go on immediately for a business appointment in Ames, so the best way for him to get there was to rent a car in Omaha. They stopped here to see us for Sunday night lunch, and then he drove on to Clarinda with his mother, saw her settled with Jessie, and then went on to Ames.

We knew that Martha would be tired from the long day and expected her to come into the house in her wheelchair, but she surprised us all by using her walker and getting along very well. We marvel at Martha's grit and determination. And I mention this to encourage other people in their eighties who have had extensive surgery done after a broken hip. If you keep up your spirits and try hard, you can probably get around again.

Martha arrived just in time to catch a glimpse of Ruth Shambaugh Watkins, Jessie's only daughter. We had all hoped Ruth would be able to come from her home in San Mateo, California to see her mother, but when I wrote about this last month I wasn't at all sure she would actually be able to get here.

At the last minute everything worked out to make the trip possible. Bob's mother (whose home is in Oklahoma) was able to take care of the three girls who are in school, and Ruth brought Nancy, her youngest, with her. We took some snapshots while they were here and if they turn out all right

we'll share one with you next month.

We had beautiful weather all the time Ruth was here and she said that it made her terribly homesick to live in Iowa. Midwesterners miss the change of seasons, and this year it has been unusually beautiful in our part of the country—and unusually dry and brown in California.

When Mae came back from visiting Donna at El Cajon (this is near San Diego) she said that Donna and Tom were enjoying their teaching, their apartment and their new friends, but they got so homesick to see something green they drove to the campus of the State Teachers College in San Diego and just sat there to enjoy the lovely lawns.

We are all so hopeful that Frederick's little boy, David, will be in good health for Christmas. An unusually severe virus of some kind hit Springfield this fall, and David had a hard case that kept him in bed for a month. In fact, as I write this he is still in bed and we are trying to think what we could send him since the days are getting very long and tiresome. We surely hope his doctors can get this virus licked soon and get him back on his feet.

Mae and Howard spend almost every evening working on their house. The dining room is done now and the living room is almost done. They have an unusually large living room with a southeast exposure, but like so many old houses there were doors and windows that cut it up and left very little wall space. Howard took out one door and replastered where it had been, and this gave them a long unbroken wall that looks so much better. They have painted all the dark woodwork an eggshell color, and used almost the same shade to paint the walls. When they have all the work done we'll try and get some pictures.

We haven't made any final plans for Christmas. As things now stand we plan to be here at home, and probably we'll spend the entire winter at home. Something might come up to change this, but I doubt it. We are comfortable here and if we should get sick we have three of our children close at hand, so it seems wiser to stick close to home base.

These days I'm sewing all my spare time to finish Christmas gifts. Some of these things go into boxes that must be sent to Colorado, Indiana and Springfield, so I must finish them as soon as possible. We won't have any unusual Christmas activities, unless something unexpected comes up, but we will have Abigail, Wayne and the children with us around the first of the year and probably will leave our tree up until they have visited us.

Tomorrow I want to make fruit-cakes and I want to get the things fixed for it tonight, so I'll put away my papers now and go to the kitchen.

To all of you good friends, near and far, Mart and I send our warmest wishes for a blessed Christmas filled with peace and joy.

Affectionately yours,

Leanna

"MAKE ME A CHILD AGAIN"

A Christmas Service

By

Mabel Nair Brown

This Christmas service is presented by a narrator, or leader, assisted by helpers who do a pantomime or a little skit to portray each scene as indicated. In addition to the music suggested for various scenes, the entire service will be greatly enhanced if a medley of carols is played softly on the piano or on a record player off-stage. If possible, set up a large easel near the leader so that she may display the title of each scene printed in big letters on a large cardboard designed to look like a giant greeting card.

From the Scriptures (Verses to be read as the service opens): "Suffer little children to come unto me and forbid them not, for of such is the kingdom of heaven."

"Verily I say unto you, except ye become as a little child, ye shall not enter the kingdom of heaven."

"When I was a child, I spake as a child, I felt as a child, I thought as a child, but when I became a man I put away childish things."

"Train up a child in the way he should go, and when he is old he will not depart from it."

Leader: "Above all other things to me Christmas Eve means memory . . . haunting scenes that come and go like tinkling bells across the snow."

"What a happy time, what a joyful time Christmas can be to a little child! Bursting with big and little secrets, bubbling over with warmth and love, shining with brief moments of sheer joy . . . that is what makes this beloved holy day become the day of all days to a child. Many a thoughtful person has become greatly concerned over the commercialism of this sacred holiday and wished, in the words of the poet, 'Backward, turn backward, oh time in thy flight. Make me a child again, just for tonight!'"

"What is it that makes childhood Christmases so memorable, bringing such blessedness and joy? Is there a message, is there a lesson? I wonder, was it?"

SCENE I — *The Abiding Love* — (Mother looks on lovingly as small child sets up a crèche, shifting the figures this way and that to try for different effects. Mother may sing softly "Away In The Manger" or "Sleep, Little Jesus Boy"; or she may pantomime teaching the manger song to the child as the music is heard off-stage.)

Leader: "How precious is the abiding love in the heart of the little child as he prepares his heart for the Christ Child's birthday. Yes, his heart, his mind, his every thought is centered around the Babe in the manger as the gentle mother points the way."

SCENE II — *The Great Expectancy* — (Scene portrays all the excitement, the enchantment of Christmas "secrets" which so delights children—making a gift for mother and trying to keep it hidden, secrets with Daddy



Denver's unusually heavy snowstorm in September caught everyone unprepared, as Abigail explains in her letter, but before all the snow had melted Wayne snapped this picture of Emily and Alison in their winter outfits that had been rounded up.

over Mamma's gift, coloring a hand-made greeting card for Granny—these are a few suggestions. The scene might conclude with father or grandma coming in to gather the children around for the reading of a short Christmas legend.)

Leader: "They have secrets from Daddy and hide things from mother; tease granny by whispering secrets to each other! The great expectancy is such a treasured part of those remembered Christmases! Sparkling eyes, cheeks aglow, words bubbling over—they plainly tell of the thrilling anticipation, the joy in planning for another's happiness, the awe and wonder at the retelling of the first Christmas, of the Star in the East. They listen and ponder—might they, too, see His Star?"

"Star of beauty, star of light, lead us down the years tonight. Guide us safely, surely back, far across the desert's track. Little Star with light divine, lead us to the manger shrine."

SCENE III — *The Singing Faith* — (A group of carolers in outdoor clothing, posed with books and in a singing attitude; or, the family group may be gathered around a piano for carol singing.)

Leader: "The singing faith of childhood, how blessed! When lights are low, and stars shine brightly on a clear crisp December night, how lovely the sound of beloved carols sung in sweet, young voices! 'Let's sing it again,' they cry over and over. Carols that ever grow dearer, year after year. As we listen, our thoughts wing back through the centuries to shepherds keeping watch on a hillside who heard the angels in the first carol, 'Peace on earth, goodwill to men.'"

SCENE IV — *The Shining Wonder* — (A homey family scene such as the lighting of the Advent candles, or making a family worship setting of a large candle with greens beside an open Bible. "Silent Night" is sung softly.)

Leader: "A candle is a lovely thing to light for Him tonight, a brave white candle straight and tall to make the darkness bright. So white was He, so tall and straight that all the world was lit, a pathway widening out ahead as He walked into it."

"The shining wonder—the wonder of the shepherds, of the wisemen who came bearing gifts, the wonder of a father and mother gazing at the new Babe lying in the manger, the wonder of a child as he strains his eyes heavenward to see if he might glimpse the star on Christmas Eve. The shining wonder that brings reverence and love on this night when 'all is calm, all is bright.'"

SCENE V — *The Heavenly Joy* — (A gay, happy time of opening the gifts around the tree is enacted here.)

Leader: "The heavenly joy that is a child's on Christmas is joy unlimited as they open their own treasures, and watch eagerly to see the pleasure their loved ones receive from gifts little fingers have fashioned so painstakingly. Perhaps it is gifts the child saved up for carefully from his weekly allowance, or worked at extra chores to purchase—it is experiencing the shining wonder of giving and receiving in a true spirit of sharing and love."

"However much of Christmas giving, Christmas wreaths, and gifts adorn the season of His birth, the real Christmas must be in the heart. Burton Hillis has said: 'The best of all gifts around a Christmas tree is the presence of a happy family all wrapped up in each other.'"

SCENE VI — *The Abiding Peace* — (Amidst the discarded gift wrappings, mother sits rocking a child who, in turn, is clutching a new toy. Father is seated at nearby table with a child or two leaning over his shoulder as he reads the Christmas story from Luke 2 and then leads in a family prayer.)

Leader: "How precious and blessed is the abiding peace that fills a contented heart as Christmas Day ends. How priceless is this 'peace that passeth understanding.'" (Song sung softly off-stage, "Love Came Down At Christmas" and music of this song is heard softly in background to the end of the service.)

Leader: "So we pause on the threshold of another Christmas and ponder: What makes Christmas so wonderful to a child? What brings *The Abiding Love, The Great Expectancy, The Singing Faith, The Shining Wonder, the Heavenly Joy, the Abiding Peace?*"

"There is a story told of a man who approached one Christmas discouraged and depressed because he was in poor health and out of work. One evening just before Christmas he sat with his wife while their small daughter, Gretchen, was busy on the floor with scissors, paper and paste trying to make a crude manger scene."

"How do you like it, Daddy?" she asked her father.

"All right," he replied, without looking up.

"But Daddy, how do you like the manger?" Gretchen persisted.

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HOLIDAY NEWS FROM OUR INDIANA DRIFTMERS

Dear Friends:

My! but this is a busy time of the year! Every day brings more and more jobs that have to be done *right now*, and when these are added to routine housework it make for a frantic pace.

I thought the other day what a shame it is that girls must become mothers before they appreciate or even realize how hard their own mothers worked to make a happy childhood home, to create a joyous Christmas. I'll be perfectly frank and say that I didn't know there was so much involved in making Christmas genuinely merry until I had children of my own. Now I know how much my mother did to give my sister and me such happy memories.

I have given up trying to Christmas shop with the children. I made one attempt on a short shopping jaunt, but between buttoning and unbuttoning winter outfits on two children and trying to keep a tight hold on Paul's hand, I found my attention so divided that I didn't know what I had really bought until we got home. I've decided that it will be a kindness to the children to leave them at home and either arrange for a baby-sitter or work out a convenient afternoon when my mother can keep them.

The next Saturday when Donald is home I want to take Katherine to one of the large department stores in Indianapolis where the decorations are particularly beautiful and the Santa Claus is exceptionally well dressed and tactful. We've discovered that anyone who can perform as Santa Claus is in terrific demand. Last year one of our good friends dressed up and acted as host to the kiddies in his church. He had thought this would be his only stand as Santa, but he was so good at the role that the first thing he knew he was going out every night, and right up to Christmas Eve when he came to our house he was constantly busy. Katherine was thrilled down to her very shoes when Santa came to our house, but this year I don't think we'll see him because he is a new daddy and I don't think he's going to be quite as free.

I know it will sound strange to you when you hear that we actually have our tree up at this date, and it seems rather strange to us too because we've never before put it up until about mid-December, but this year Donald and I wanted to entertain some friends and decided to go ahead with the tree.

Donald and I go out very little (it isn't hard to guess why) but we do go to a big Charity Ball and enjoy it very much because so many couples who have moved out of town come back to Anderson just for this dance — everyone knows it will be a wonderful chance to see old friends. But we never have a chance to get in much visiting and that is why Donald and I decided to invite our friends to



When this brand new picture of Katherine arrived we all exclaimed at how much she has changed! We wish you could see the exquisite detail of the beautiful pink party dress she is wearing—made by Miss Mabel Schoff of Stewartsville, Mo.

our house for breakfast after the dance was over. We figured it would give us a good chance to talk.

Well, we had a wonderful time from the beginning to end and I think everyone had a lot of fun. My menu was *very* simple — under the circumstances it couldn't be anything *but* simple! In addition to getting the children fed and tucked into bed, Donald and I had to set the tables and get ourselves dressed for the dance. This was the most strenuous part of the whole affair.

I ordered dozens of Danish pastries from my dear old stand-by bakery uptown. These I heated in the oven after the link sausages had broiled to a delicious brown. Before we left for the dance I prepared three large bowls of eggs with the correctly measured amount of milk. Then when I got ready to cook them, all I had to do was heat the skillets, drop in the proper amount of butter, pour in the eggs and let them simmer.

I certainly learned a good lesson from cooking this large amount of scrambled eggs. The larger the amount of eggs, the lower the heat and the less you disturb them, the more deliciously they cook. These scrambled eggs were positively mouth-watering. I used three large skillets and cooked a dozen eggs in each one. As soon as they were almost cooked I turned them out into warm covered containers and put them on the table over little candle warmers; this steady amount of heat finished cooking the eggs without making them dry.

With the sausages and eggs and Danish pastries we served pots and pots of black coffee. People must have enjoyed themselves because some of them stayed until 4:00 o'clock! This wasn't too bad because the Charity Ball didn't break up until 2:00 o'clock, but I'll admit that when the clock

struck four I couldn't help but think about Katharine and Paul — in only two more hours they'd be getting up and ready for breakfast.

When our last guests departed, Donald and I hurriedly stuck all perishables into the refrigerator and headed for bed so we could get at least some rest before the children had us up again. When the time finally arrived to start clearing up the mess it took us the biggest part of the day, and at 4:00 in the afternoon we were still washing dried egg off the dishes.

This would be the exact day, of course, when some of our newer neighbors arrived to make a call and asked if they could see the entire house. When we took them through the kitchen I was really sick. It looked just awful. There wasn't one inch of counter space that wasn't strewn with horribly dirty dishes and it looked as if we always lived in such confusion. I don't pretend to have a spotless house all the time, but believe me, that's the *only* time I've had a kitchen that looked so bad. I just hope they come back again when things don't look so tough.

(All the time we were taking them through the house I couldn't think of anything except the countless times everything had been in perfect shape — and never a soul came near.)

We have given the children a premature Christmas present. We now own a rather large and gentle Springer Spaniel. Her name is Biscuit. I agreed to buy her both for the children and for myself. I had grown so accustomed to having Donald at home that when he started traveling again I really noticed the quietness of the house — this was *after* the children are in bed at night, you understand!

I consider that we found the one dog in a thousand that I was willing to bring home. She is fully grown, has had the full round of dog-type shots, has had a sprinkling of obedience training at dog school, is completely housebroken and wonderfully good with children. The man who owned her was forced to part with her because he was raising another type of dog to sell and had no more room for her. Katharine and Paul already adore her. Paul sits on her and Katharine pets and loves her. Fortunately for Biscuit, she is a large enough dog that she simply dumps Paul off and walks away from him when he becomes too much to tolerate.

The hamster has made an exodus. When it became too cold for him on the porch we moved his cage to the garage and from that point on he was totally forgotten. We all felt it a kindness to take him back to the pet shop and although Katharine was sorry to see him go, she didn't grieve more than ten minutes after we left and has not mentioned him since. He was not what I would consider a *responsive* pet.

So far we have not experienced too much trouble with Paul and the Christmas tree ornaments. We hung the least valuable ones on the lower branches of the tree and these I have allowed him to touch with one or more fingers, but our rules forbid

(Continued on page 17)

CHRISTMAS FUN FOR EVERYONE

By

Evelyn Birkby

What happier time of the year for a party than Christmas? The opportunity for exciting decorations, pretty invitations and fancy refreshments is boundless. Only time, energy and your pocketbook limits the extent to which you can go in planning Christmas festivities.

The prettiest invitations are still the simple bell, tree or wreath shapes. Cut from red and green construction paper the invitation may be written right on the cut-out. If you use fancy paper or foil you may cut a slit in the tree, bell or wreath, write the invitation on a separate sheet, fold it and tuck it into the slit. Real ribbon, sequins and tinsel may be glued on. Lift the top and the invitation is written inside.

Candles are a natural for Christmas decorating. Fish bowls or rose bowls hold a candle nicely when a piece of modeling clay is tucked down in the center. With tiny sprigs of evergreen and small shiny balls this may serve as a centerpiece, a decoration for a chest, a hall table, etc.

This same idea may be used for individual favors made with the small glass jars in which baby food is purchased. Either the modeling clay or fairly wet plaster-of-Paris may be placed in the bottom of the jar. Use a birthday candle, placing it in the clay or plaster with tweezers. Add bits of greens, a few beads, tiny balls, pearls, berries and the like. (The large size birthday candles burn longer for a lovely effect around the table.)

For place cards take a plain white card, dab on some glue and fasten tiny greens, beads and sequins to it. A tiny candy cane tied with ribbon, a sprig of green and a tiny bell may have a card fastened to it or may be used alone for a pretty favor.

Gift exchanges are carried out for a variety of reasons and in a variety of ways. Many clubs and church groups bring a gift to be given to some charity. A toy for the orphanage, a present for residents of a nursing home, a favor for the hospital or a shower of dish towels for your own church—these are all good Christmas "shower" gifts. If your club is one which has a tradition of exchanging gifts between the members, try having a "white elephant" gift exchange this year or limit each gift to 10 cents and see how imaginative your group can be.

If you are tired of distributing your gifts in old-fashioned grab bag fashion, try placing a package on each chair or, if there are to be "sit down" refreshments, place a package on each plate. Have a grand march with a piano, phonograph or radio providing the music. When the music stops, each person picks up the package that is the closest to him.

Another suggestion is for the hostess to mark a name on each package and then hide the entire collection for a treasure hunt. Each guest must hunt

until he finds a package addressed to him, and no one is permitted to disturb a package intended for someone else, nor can he give clues to anyone else. Children and young people particularly enjoy hunting for the gifts.

If you want to place the gifts all together in preparation for a grab bag or to take elsewhere, use a bright red wagon, a box covered with brick paper, a huge sock made by wrapping a sturdy grocery sack with crepe paper, or a cardboard box trimmed to look like a big gift package and mounted on a boy's sled.

Roll calls can be genuinely different during the holiday season, and your group might select something from this list:

1. Your most interesting Christmas.
2. Your earliest memory of Christmas.
3. Your most unusual holiday.
4. The prettiest decoration you've ever seen.
5. Christmas customs at your house.
6. Christmas customs in another country.
7. Your favorite Christmas carol.
8. Your favorite Christmas food.
9. Your most unexpected Christmas gift.

Entertainment

Here are some of my favorite Christmas games and from this assortment you will probably find just what you need for any age group.

Merry Christmas Neighbor: Each guest is given from five to ten gift tags and pins. Announce that anyone who can shake the hand of another guest, bow and say "Merry Christmas, Neighbor," before the other guest can beat him to it, is permitted to pin a tag on the person thus greeted. The first three guests who dispose of all their tags might receive a prize. (The prize could be a package of nice Christmas tags!)

Jingle Bells: A large single circle is formed and the players march around to the tune of "Jingle Bells." Two people, a boy and a girl, form an arch under which the moving circle of people pass. From time to time the music stops suddenly and whoever is under the arch at the time is caught. He stands in the middle of the circle until someone of the opposite sex is caught. These two now form an arch on the opposite side of the circle and the playing continues until there are many arches. The last one caught is the winner. Players may keep partners for the next game.

Reindeer Draw: On the back of one partner pin a piece of cardboard. Give the other partner a pencil. The per-

son wearing the cardboard is to keep moving—run, walk, or jig up and down while the other one tries to draw a picture of a reindeer on the cardboard. This is not only hilarious to watch, but any results which faintly resemble a reindeer will be astonishing. If your group is too large to have all participate at the same time, choose two people to go to the center of the circle and carry out this funny stunt for all to watch. The final picture can be passed around or posted on the wall.

Christmas Trees: Give each person a piece of green construction paper and announce that each one is to put his paper behind his back and tear it into the shape of a Christmas tree. I first saw this done at a ladies social club and it was surprising how good the trees turned out. It was funny too when the results looked like anything but trees!

Santa's Letters: Each member of the group is given pencil and paper and told to write a letter to Santa listing what he wants for Christmas. At short intervals the leader will say "Turn down the paper and pass it on." Then each one will turn the paper back so his writing cannot be seen but so the next person will begin to write beneath the words the first person has written. This continues until each letter has been passed to at least five persons. Then the leader says "Stop." The letter is then read by the person who is holding it.

Carol Mix-up: Each person is given the name of one familiar Christmas carol. (Use at least four carols, and for a large group you could use six or eight.) Each one is to go around the room humming his own carol and listening for others who are humming the same tune. When he locates someone humming the same tune they band together. When all guests have found their right group, have each "glee club" render its own selection. This is a good way to divide your party into a specific number of groups for another game or for refreshments. Young people would enjoy the added discord of having all the groups sing their songs at the same time!

Shiny Star: A game small children enjoy is Shiny Star. Cut a star about six inches in diameter and cover it with shiny silver paper. Have the children stand in a circle with one child in the center. The children will pass the star behind their backs from one to another as they all sing "Twinkle, Twinkle, Christmas Star." When the verse is finished, everyone stops singing and the one who is IT tries to guess who is holding the star. If he guesses correctly, the person who is caught holding it must then be IT.

Carol Sing: No matter how often we hear the lovely Christmas carols we never tire of them during the short holiday season, and a perfect way to conclude any party in December is to have a carol sing. Joining in "Hark! the Herald Angels Sing," "Joy to the World" and "Silent Night," would send everyone home feeling as though the time spent together had really been worthwhile.

MERRY CHRISTMAS!



A LETTER FROM FREDERICK

Dear Friends,

It is Saturday evening in this parsonage, and all is quiet before the big day tomorrow.

After an early breakfast I will drive two miles through the city to my church where I will be greeted by two members of the staff who are always there to help me at the early service. Then I will preach at the early service to a small congregation in our memorial chapel and to a very large congregation listening to me on their radios. Immediately after the broadcast service I will meet with one of my larger committees concerned with the missionary program of the church, and from that I will go into our main sanctuary to conduct the eleven o'clock service.

Usually we have guests for lunch on Sunday, and quite often the guests are persons from one of my previous parishes who have dropped in unexpectedly for a surprise visit. Every Sunday morning I look out over a large congregation trying to spot any old friends who may have come from some distance to be present on that occasion. Several times I have looked out to see old friends from Honolulu or from Egypt!

Tomorrow afternoon I have two private christening services in our chapel. It is our custom to christen children in the sanctuary before the big congregation only twice a year, and at any time in between those two times, we have private services in the chapel. One of the children I am christening tomorrow just arrived in this country from Germany, the son of an Air Force officer.

Later in the afternoon I will drive across the city to one of our large hospitals to visit with any of our people who may be there. In all of my years in this church, I have never gone to the hospital to find that I did not have a single parishioner there. Always some of my people are in the hospital, and quite often there are as many as ten or twelve patients for me to visit.

From the hospital I will drive to a neighboring city where I will be the preacher at an evening vesper service in a large private school for boys. I quite often speak to student groups in the many private schools and colleges in this part of New England.

Since most of you good friends reading this letter live in a part of the country where there are very few, if any, private schools, you may be interested to learn that here in the East a great many families always send their children away to boarding schools as soon as they are ready to enter the ninth or tenth grades. Within a few minutes drive of our home here in Springfield there are ten fine private schools for boys, and I don't know how many there are for girls, but I know there are several. Often it costs more to send a child to one of these schools than it does to send him to college or university later.

You should see the teaching that I am doing now! You know, before I became a clergyman I was a teacher,

and I think that I always shall be a teacher at heart. This fall when I was asked if I possibly could spare one hour a day to teach a class at American International College, I decided to say yes.

One hour each morning I am teaching a course in personality development through public speaking. It is the same course that I taught at the Naval War College in Newport, Rhode Island a few years ago. I am delighted to have a taste of the classroom again, and I find working with young college men and women most refreshing. To afford that hour of teaching each day I manage to get to the office one hour earlier than usual, but I have found that that earlier hour is for me the best hour of the day.

This afternoon I took an elderly person only recently out of the hospital for a drive about the city, and while on that drive I saw a most shocking thing. Coming out of a motion picture theater were two hundred or more boys and girls, most of them not yet in their teens. Although I was surprised to see so many children coming out of a theater on such a beautiful afternoon, an afternoon when one would have expected every healthy person to be out of doors, it was not this fact that was so shocking.

The shocking fact was the quality of the picture the children had seen. There, outside the theater, were pictures advertising the film being shown inside, and from the pictures it was evident that the film was a frightful one for children to see. It was strictly adult fare, and sophisticated adult fare at that.

Tonight at dinner I told my Betty about the children coming out of the theater, and we discussed the whole problem of juvenile delinquency as we see it here in Springfield. What on earth are parents thinking of when they permit little children to see such sensual and degrading films? Surely the parents are not thinking at all! Betty tells me that these parents simply use the motion picture theater as a baby-sitter! It is a terrible thought, but even more terrible is the thought of what kind of adults these children will grow up to be. A greater problem than juvenile delinquency is parental delinquency.

And speaking of motion pictures, let me tell you about this: the other day in one of our eastern newspapers I saw an advertisement for a very cheap and vulgar film. At the bottom of the advertisement it said: "This film for adults only!" On the very same page just a few inches from that advertisement was one for another theater showing the same identical film, and at the bottom of its advertisement it said: "Come and bring the family! Special rates for children."

Now what do you think of that? I was so disgusted that I sat right down and wrote a letter to the editor of the paper objecting to his printing of that kind of advertising.

Recently I asked one of the fathers in my church why he did not bring his son to church with him. He gave

me the usual answer about the boy being a sophisticated teen-ager who was revolting against that type of religious discipline. Right then and there I asked that father what he was doing to make certain that his son heard some beautiful religious music to act as a counter-agent to the rock and roll music that he heard day in and day out? I asked what his son was receiving in the way of religious instruction to act as a counter-agent to the flood of cheap comics and vicious paperback books that went through his hands in the course of a week?

To me it is a terrible thing that many, many parents are so vitally concerned about the food their children eat, and so totally unconcerned about the food their minds absorb. No parent permits a child to eat a food that poisons his body. No parent is indifferent to his child's physical condition and spares no expense for the finest medical care that is available. But countless numbers of these same parents sit idly by and pay no attention whatsoever to the poison that is going into their child's mind.

I realize that no parent can expect to keep his children protected from all of the cheap and vulgar and degrading influences that surround so much of life in these United States, but what I do think every parent can do is to make it possible for his children to be exposed to the finest and the most uplifting and inspiring influences that the church provides.

And I also think that parents must shake off their indifference and support all the constructive programs of action that are proposed. It is indifference and unconcern that has brought us to the condition we are in today. Only by caring enough to do something can we make a world that surrounds our children with strong moral convictions of right and wrong, a world that uplifts them rather than degrades them.

Christmas and Easter are the two seasons when children can grasp most clearly the profound meaning of human life as it is expressed in the services of the church. If I could have but one prayer granted it would be that in this holy season so close at hand, all children and all parents could worship together in the celebration of Christ's birth.

God bless you all . . .

Frederick

THIS FOR REMEMBERING

A clear still night and one bright star
And a Babe in a cattle shed.
But the simple news has traveled far,
And hungry hearts have fed.

A high bleak hill and a darkening sky
And three strange shadows there.
So it was writ that One must die
Another's cross to bear.

An empty tomb in a garden spot
Where a risen Christ has trod.
These olden things held unforget
Have lifted men to God.

THE GIVE-A-WAY LINE

A Christmas Skit

For this you will need a rope of bright tinsel that can be stretched across the stage or room, a leader, eight helpers and eight large red stockings cut from heavy construction paper or cloth.

Each stocking will have one letter printed on it and should be turned away from the audience until the helper pins it on the line with two snap clothespins that have been painted gold, silver or green.

Christmas carols, as well as familiar non-seasonal music, should be introduced into the skit for background music. If you wish to have a longer program, use this music for solos or group singing.

Leader:

"We've a special message for you
At this happy Christmas time,
We'll tell what's in our Christmas
socks—
Hope you like our 'holiday line'!

The best part about our stockings—

For us they will not be.
We plan to give them all away,
It's GIVING time, you see!

Pretending to be the Spirit of
Christmas

We'll try our socks to fill
With things we think will really
bring

Peace on earth, good will!"

(Suggested music for above: *We Three Kings of Orient Are.*)

First Helper — "S" for SERVICE.
(Suggested music — *Take My Life and Let It Be.*) Helper hangs "S" stocking on the line and then turns and speaks.

"A stocking filled with service will be welcomed the whole year through. That's what you will notice about all our stockings. They are filled with gifts for year around giving—not just for Christmas Day.

"SERVICE, Christian service for others—the world cannot have too much of it. But my! That letter "S" can fill our stockings with *Smiles*, *Sunshine* and with *Starlight* from His Star if we but put our minds to it. Remember the little song from Sunday School days when we sang 'This little light of mine, I'm going to let it shine, let it shine, let it shine'? We might say that "S" stands for *Showing* our love, for *Sending* out *Sunshine*. All of these are a part of the SERVICE for others that can bring Christmas happiness all the year through."

Second Helper — "T" for TIME.
(Suggested music — *Give of the Best to Your Master, Work, for the Night Is Coming or I would be True.*)

"TIME is a wonderful stocking to hand out anywhere we might be. We must all learn to *Take Time* really to know and enjoy those whom we meet as we go about our everyday living. To our families and to our friends we must give of our *Time* and our *Talents*, and we must learn to be *Tolerant* with those whom we do not understand.



It's plain to be seen that Paul Driftmier is a boy who's up and at it! One of his favorite things these days is a big mouth harp that makes good loud noise.

"Most of us find today's pace giving us a bad case of 'Push-itus'. Let us each try to be better guardians of our TIME this year so that we may have more TIME to give to others."

Third Helper — "O" for OTHERS.
(Suggested music — *Was That Somebody You? or Somebody Did A Golden Deed.*)

"OTHERS might be a key word in filling a stocking with worthwhile gifts. And surely if we put OTHERS first we are not going to become caught up and bound fast in our own selfish motives and our own problems and wants.

"Instead, we will become more cheerfully *Obliging* in doing things to make life a little easier for someone else. Perhaps that someone will be close by, but couldn't it just as well be a neighbor a continent away who is hungering for a letter?"

"And couldn't we also say that "O" means being *Obedient* to our Lord's command, 'Go Ye unto all the world'?"

Fourth Helper — "C" for CHEER.
(Suggested music — *Smiles or Smile the Clouds Away.*)

"Good CHEER is an invaluable gift to bring into this troubled old world of ours. How much it means to have wholesome laughter, joy, good fellowship and a happy outlook on life from day to day!

"C" is also for the *courage* to take, and to help others have the courage to bear the day to day worries and problems with head held high and a smile on the lips. To paraphrase Edgar Guest: 'It takes a heap o' cheer to keep the world a-goin'."

Fifth Helper — "K" for KINDNESS.
This fifth stocking is filled with KINDNESS. Kindness is like a magic key to open the hearts of those whom we love and those with whom we meet every day. *Keep Kinship With Kindness* is a two way motto.

"We must be close friends with kindness so that we use it constantly, but

a close kinship with kindness will draw us into closer kinship with our loved ones and friends. Kindness in the little things, the humble, human little things—that's when it counts!"

Sixth Helper — "I" for INSPIRATION. (Suggested Music — second verse of *Away in the Manger*, beginning "Be near me Lord Jesus".)

"Yes, "I" stands for the INSPIRATION in this stocking. And where do we find the inspiration for better living? We find it in the Bible, from the Christ whose birthday we honor this Christmas season. 'Be near me Lord Jesus, I ask Thee to stay. Close by me forever and ever, I pray'. This favorite carol and hymn of our childhood might well be our theme song for life."

Seventh Helper — "N" for NOW.
(Suggested music — *O Come All Ye Faithful.*)

"There is a march with words beginning 'We must be vigilant. We must be vigilant'. And we can adapt it to the gift in this stocking and say: 'We must be NOW'.

"It sounds a bit queer, but it means just what it says. Whatever we want to achieve, the kindness we want to do, the smiles we want to give—all of it we must do NOW. Truly it is later than we think! We are too prone to put off until tomorrow, to let the genuinely important things get pushed aside by the crush of too many trivial things.

"But NOW, TODAY, is the *only* time. Tomorrow never comes. Let us make the most of NOW and let us fill this stocking with all the things we can do NOW, not tomorrow."

Eighth Helper — "G" for GOODWILL. (Suggested music — *It Came Upon a Midnight Clear.*)

"GOODWILL can echo ceaselessly in our hearts in the words the angels sang that first Christmas: *Peace on earth, goodwill to men*. It was the first carol, the first Christmas greeting.

"*Goodwill, Gladness, Giving, Greeting* — there you have the essence of a blessed Christmas symbolized in the letter "G".

Leader: (Suggested music *Joy to the World.*)

"There! hang our stockings on the line

With our season's best to you.
Take them, use them, that the
year ahead

May be filled with blessings true.

ADVENT

The year ebbs out.
The days are dark.
But Christmas comes 'round
Once again! A spark
Of love on wings of song
Sets all aglow, a candle bright
Within our heart—
A miracle which well might
Change our world . . .
Come, let us prepare for Him the inn!
Let it not be as once before.
This time may our candles
Guide Him to our door.

—Helen Couch

DENVER WEATHER MAKES CHRISTMAS SEEM UNREAL!

Dear Friends:

An impossible task confronts me as I begin this letter! How in the world am I going to think about Christmas ideas and activities on this balmy warm day? Only four days ago I gave the lawn the third "final" mowing of the year. It takes cold weather and snow flurries in the air to put me in the Christmas mood, and yet our weather now is that of early fall when the holidays seem far off in the distant future.

Our transplanted mid-western neighbors say they are equally confused and disoriented because of our mixed-up fall. All of us were caught last September totally unprepared for the heavy snows. Only last year's outgrown snowboots, miss-matched pairs of mittens and too-small winter jackets could be dug-out from their summer hiding places. Our dresser drawers were still filled with sunsuits and swimming suits the morning we awakened to find ten inches of snow on the ground. But at least we all enjoyed an extra amount of sleep that morning; there was no electricity to operate the alarm clock.

It was appalling to see nothing but bent and broken trees in every direction. Scarcely a leaf had fallen before the storm and not a tree or shrub could stand up under the weight of the heavy snow. Because our trees at home are young and limber the damage was not great. Only the flowering peach suffered a main branch broken, and this has always been a poor specimen anyway. It will take the city and county trucks most of the winter to haul away the damaged trees.

Yes, I should have written this letter back in September when I finished shoveling the walks! Today when Christmas is so close there are still chrysanthemums and alysum blooming, the grass is green and growing and it feels like a fine day to work in the yard. I spent too many years in Iowa to have a day such as this put me in the mood for Christmas.

November has been an eventful month for Emily. She celebrated her eleventh birthday on the fourth. The presents she received were a sure indication that she is on the threshold of growing up. No toys or dolls this year, just clothing, jewelry and hobby items. She is still one of smallest members of her class, but the sixth graders are the oldest group at Reed St. Elementary and consider themselves terribly mature.

On the following Sunday Emily was one of twenty-five confirmed in our St. James Church by Bishop Minnis. The Episcopal bishops of Colorado customarily use two items which our Iowa bishops did not — the tall mitre or bishop's hat and the shepherd's staff. Bishop Minnis conducts himself with great dignity and imparts to this service an indelible impression of its great importance. Even during the informal reception which followed, the



Clark was afraid Santa Claus couldn't locate their new house in Denver last Christmas, but he made it somehow and brought this work bench down through the chimney.

solemnity of the occasion was obvious. Colorado's second Episcopal Bishop, Daniel Corrigan, has a very warm, informal personality. The two churchmen compliment each other nicely.

I baked cookies for this reception. I am sure that this month I have furnished food for every activity I have encountered since we moved to Denver. Church, Girl Scouts, club groups, school carnival, special teas, etc. — all of them reached my name on the alphabetical list at the same time. The children finally have reached the point where they say: "Who are you cooking for today? Please try to save some back for us!"

Wayne was chairman of our Every Member Canvas this fall and it was by far the most successful ever held. Of course, our church is so young that this really isn't difficult to achieve. There was one feature which the canvassers really appreciated. Wayne lined up a sufficient number of men so that each was responsible for contacting only three other families. This meant that even call-backs did not become a burdensome chore for the workers. The men all said it was so easy and pleasant that they would be most happy to work on the next one.

We are disappointed, however, that our church has never started to educate its members on the modern tithe. Many of our members do not weigh seriously and realistically their stewardship. Wayne and I feel this is largely the result of ignorance rather than of selfishness. Wayne is a member of the Bishop's Committee, the executive board of our mission church, and he hopes to persuade that group and our vicar to promote a program of education for tithing.

Again this year I am teaching fourth grade in the Church School. However, Clark is the most valuable asset our family contributes to the Church School for his teachers tell me that he is unequalled in leading the singing in the pre-school and kindergarten building. He knows every verse of every song and sings in a loud and true voice. This always amazes me for I have never sung on key in my life.

Several hours of my time are spent each month in helping to address and prepare for mailing our various church

publications. The church budget hasn't yet been stretched to buy automatic addressing machines, but this tedious handwork is actually a most pleasant task. There are five of us in our neighborhood who volunteered to assume the responsibility, so we gather in one home and the coffee and talk pour forth freely as we get out the mailing.

My third job for the church consists of serving on the Ways and Means committee of the Women's Auxiliary. Our most profitable project this year was a Smorgasbord held last spring. It wasn't very authentic as far as the food was concerned, but a tremendous success nevertheless. Already we are working on details for next year's, and we also have many other special and continuing projects.

I have considerable misgivings and doubts about this part of our women's activities. It seems to me that we spend far too much of our time and energy raising money, and that we are left with so little time and energy for religious work. Then, too, it seems to be particularly easy for someone to become hurt or angry on these fundraising projects. I certainly am not opposed to women working together for there is no better way to make a friend out of a stranger, but I do think the Presbyterians have the right idea in raising all their funds through pledges and discouraging money-making activities within their organizations. We have many strictly fellowship gatherings in our own church, but there are a good many which are designed for profit too.

There is one special money-raising project which I do regard as a fine idea. Known as the "Bishop's Pence", it is sponsored by the Episcopal Men of Colorado. Each family is given a can with a slotted lid. The outside is covered with a paper printed with several different graces for mealtime, and it is suggested that whenever possible the children assume the responsibility for reminding their family to say grace at every meal. Each family decides what its contribution will be. In our home, each person has a week's turn at saying grace and passing the pence can. The cans are returned to the church about four times a year and new paper coverings are issued. Half of the donated money remains in the local church and the other half is presented for missionary work.

Advent season is almost here and our family will soon be making an Advent wreath. I explained these last year so I won't repeat details here. But you might be interested in an Advent coloring project which one of our talented members prepared for the Church School. Each child of coloring age was given a set of mimeographed sheets with a drawing of a different Christian symbol and a short Bible reading for each day in Advent. There was a brief explanation of each symbol and directions for the appropriate colors to be used. Preparing such a project would require research, but once completed, could be used repeatedly.

(Continued on next page)



Merry Christmas

TREASURED GIFTS

By
Deleta Landphair

My grandmother left us almost twenty years ago when I was a little girl. Yet, today I am almost daily reminded of her by the gifts that she gave to me for Christmas. And what were these gifts that I have enjoyed so much, both as a little girl and as an adult? Well, I suppose their beauty was the basic reason I loved them when I was much younger, but now, their usefulness and beauty both appeal to me.

Grandma gave each grandchild a silver teaspoon the first six Christmases of his life. (The older grandchildren who graduated before she passed away received an additional six spoons as a graduation gift.) These teaspoons were purchased from one of America's most reliable silverware companies so there was no difficulty adding to the set when we were older.

On my seventh Christmas, I received a little square cedar chest. Today it holds my costume jewelry and keepsakes, but years earlier it held all my little girl mementoes.

A beautiful pink, green and white quilt top was my eighth Christmas gift. I treasure it to the extent that it is the first material thing I would rescue in case of fire.

Grandma gave me my ninth Christmas present in a never-to-be-forgotten fashion. She placed in my hands a box containing enough pieces to make a blue and pink Nine Patch quilt. "Now," she said, "I want you to promise never to sew these together on the sewing machine."

If you could see the back of the quilt, you would find stitches that range from those made by a nine year old up to the neater stitches of a bride. Yes, it took years to complete the quilt but it was all done by hand.

A pair of beautiful, matched green vases served as my tenth Christmas gift. Since I loved flowers, Mother didn't put away these vases for me to use later in my own home. It was almost a ritual to be able to put the first clusters of lilacs in my little vases each spring.

When I am blessed with grandchildren, I hope I can give to them such lasting presents. What else would I choose? A framed picture, perhaps. Also, I would give books of the kind that will be loved by the children of tomorrow as much as by the children

of yesterday. Bookends, a bone china cup and saucer, handmade pillow slips, a linen tablecloth and a hand-embroidered sampler are all gifts of timeless value.

But the gift that I most want to give my grandchildren will come solely from me. I want to write a booklet of my childhood experiences and memories. I want to tell them of their great-grandparents and the stories they have passed on to me. I hope to illustrate this book with reprints of old photographs of relatives, their homes and places of business.

Will my grandchildren appreciate these gifts? I cannot believe that they won't because aside from the book, each is useful. But the book surely will be enjoyed too, because it is human nature to be curious about our ancestors and their lives.

Life is a fleeting passage of time but it doesn't seem in vain if our children, and children to come, will know and remember us as *people* instead of just a *name*.

KRISTIN'S LETTER

Dear Friends:

What is God's will for me on earth?
What is His will for me now?
And if I find His will for me
Can I do it?
And if so, *how*?
But God will make all clear in time,
And then His will I'll see;
And I can do all things in Christ,
My, Lord, who strengtheneth me.

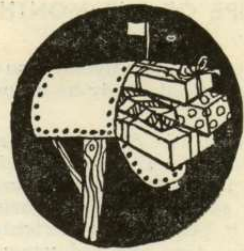
When I wrote this short verse last summer it expressed the way I feel, and I decided to put it at the beginning of my letter because it has crossed my mind a number of times through these last months while we've worked to organize a youth group in our church.

It has been several years since we've had an active youth group because our church is pretty small. But now we have enough young people of the right age and decided that it would be a good time to get a group started.

At our organizational meetings we set up several goals and projects, and heading the list is a project called "Beautification of the Sanctuary". When we looked around our church we saw many improvements that we could make as a youth group, so now we have agreed upon them and our goal is to start them and see them finished just as soon as possible.

I know that most school Homecomings are over now, but next year there will be girls working on the float decorating committee, so I'd like to mention an idea or two that can be tucked away for future reference.

The float I considered the most clever had a big green inch-worm headed for an apple under a goal post. On the side it said: "We're Inching Our Way to a Victory". Another float featured an enormous whale saying: "We'll Have a Whale of a Victory". The Junior class to which I belong had a float that consisted of a large black telephone with a dial that moved, and the theme was: "Dial



Happy Holiday

V for Victory".

If your school has never used any of these ideas, maybe next fall my suggestions will come in handy.

Whenever the weather has been good on Saturdays I've picked up walnuts, and the last time I found an evergreen that I thought would look nice in our living room this Christmas. When Dad saw it he agreed with me, so now we have the problem of a tree settled. We have never bought a Christmas tree, and as long as I can remember I've gone with my Dad to bring them in.

It won't be long now until we can start making Christmas plans and decorating the house. I get excited just thinking about it for I look forward to Christmas all year long.

I hope each and every one of you has a truly wonderful Christmas and I send you my best wishes for a happy and successful New Year.

Your Friend,

Kristin

However far we wander
From friends who once were dear,
They are sure to be remembered
One season of the year.
For surely as the swallows
Fly northward in the spring,
Our hearts go back to old friends
When Christmas carols ring!

—Helen Field Fischer

ABIGAIL'S LETTER—Concluded

Christmas decorations will be held to a minimum at our house this year. However, we do want to make the Spanish *farolitos* for the front porch. We first saw these last year in Santa Fe and Taos, New Mexico. They are paper sacks, half-filled with sand in which is placed a plumber's candle. These are lighted particularly on Christmas Eve and Night to symbolize lighting the way of the Christ Child.

We are planning a visit in Shenandoah for New Year's Day and by the time we return, our decorations will be out-dated. Wayne is scheduled to address a convention in Kansas City very early in January so we hope to combine this occasion with a vacation and reunion with the family.

It is time for me to close this letter and prepare lunch. It looks as though there will still be time to get in several hours of yard work! In spite of this I'll say: "A happy Christmas to all of you from us Denver Driftmiers."

Abigail

RECIPE OF THE MONTH

I've never yet met anyone who didn't have some special candy he associated with Christmas.

In my case it's divinity. When we were children we always had old-fashioned hard candy (Dad brought home big sacks of it on Christmas Eve) and it belonged to Christmas as much as the tree and red paper bells that hung from the chandeliers in the dining room and living room.

But the one very extra-special thing we could depend upon for Christmas was Mother's divinity. I don't recall that she ever made it at any other time of the year, so those big platters of mouth-watering divinity were something to think about for a long, long time.

For this reason, if for no other, Christmas and divinity will always go together in my mind. But there is one added reason for my feeling that something really important is missing if homemade divinity isn't at hand.

Back in the 30's when Russell and I were first married we came up to our first Christmas as poor as the proverbial church mice—and we had a lot of company in that condition, if you remember the 30's. There was no question of simply going out to buy any gifts, so what could we do?

Well, about that time I remembered Mother's divinity, so we bought as much sugar as we could afford to buy and started on a big divinity spree. Every night we worked together on this divinity, and if I do say so myself, all the boxes we packed and mailed looked pretty nice. We always refer to that particular Christmas as our "divinity Christmas", and to my way of thinking, a box of homemade divinity still makes a highly acceptable gift.

Here is the recipe we worked with so long ago and far away. I didn't have a candy thermometer then or an electric mixer, so I'll give it to you the old-fashioned way. And I'll add that without an electric mixer it really calls for two people so one can pour the syrup over the egg whites—and add a fresh burst of energy on all that beating.

4 cups sugar
1 cup white corn syrup
1 cup water
4 stiffly-beaten egg whites
Flavoring (see below)

Combine the sugar, cornsyrup and water, plus a tiny bit of salt, and put in a heavy pan. Do not stir, once it has all dissolved. Bring to a boil and when it threads (dip in a fork for this) pour approximately one-third of it over the 4 egg whites that have been beaten very stiff. (Be sure you use a BIG mixing bowl for the egg whites.)

Then return the remaining syrup to the fire and boil it until it cracks when a little is dropped in cold water. At this point, pour it over the first mixture of egg whites and syrup, beating constantly. Add flavoring. Continue to beat until it is very glossy and will hold its shape when a little is dropped from a spoon on to wax paper.



A corner of our Kitchen-Klatter office in December. From left to right are Mrs. Helen Betz, Mrs. Retha Seeger, Mary Lou Micka and Mae Driftmier. (Mrs. Charlotte Livingston is in the foreground.) They were working at top speed to get out all the Christmas gift cards that go to new readers of our Kitchen-Klatter magazine.

(If you find to your dismay that it will not hold its shape after endless beating—and this means you didn't cook the syrup long enough—you can still salvage it by adding sifted confectioner's sugar. It won't taste as creamy and delicious, but it *will* hold its shape.)

There are endless things you can do with this divinity. At the time of our "divinity Christmas" I had only vanilla flavoring and food coloring to work with—it all *tasted* the same, but at least it was white, pale pink and green.

Now that we have a dozen different Kitchen-Klatter Flavorings in our kitchen we have turned out delicious and beautiful divinity by dividing the big batch into smaller amounts and doing all kinds of things.

For instance, Cherry Flavoring and a snip of maraschino cherry on top of each piece; Mint Flavoring and a snip of green cherry; Almond Flavoring and an almond half on top; Black Walnut Flavoring and a black walnut kernel on top.

In fact, we've turned out a wonderful assortment of colors and "trimmings" that all taste as good as they look. (A big platter of them makes a mighty handsome sight.) We couldn't single out any *one* and say that it was our favorite, but coming close to our favorite would be the little snowballs we made by adding Coconut Flavoring to the divinity, shaping it into small balls and then rolling them in shredded coconut. They're *really* something!

A divinity project is something the whole family can enjoy, and we recommend it for a happy evening together. But in all conscience I must add one final comment: *use our Kitchen-Klatter Flavorings with care.* Never just pick up the bottle and pour. It takes only a little to give you the delicious flavor you're after, so have an easy hand when you pick up the bottle.

CHRISTMAS QUIZ

How many of the blanks can you fill in below in the Bible story of the first Christmas?

1. When _____ was governor of _____, the order was given for a _____ to be taken.
2. So it was that _____ and _____ had to go to _____ to be counted.
3. While there, their baby named _____ was _____.
4. _____ were the first to hear the news.
5. An _____ told them they would find the baby in a _____.
6. Later, _____, guided by a _____, came to see _____.
7. They brought gifts of _____, _____ and _____.
8. They called the baby the _____ of the _____.
9. Mary and Joseph took Jesus to live in _____ for awhile.
10. Then they returned to _____ where Jesus grew in _____ with God and man.

Answers: 1. Cyrenius, Syria, census. 2. Mary, Joseph, Bethlehem. 3. Jesus, born. 4. Shepherds. 5. Angel, manger. 6. Wise Men, star, Jesus. 7. Gold, frankincense, myrrh. 8. King, Jews. 9. Egypt. 10. Nazareth, favor.

PRAYER FOR A CHILD

I would not deny him
Any gaieties
Of Santa Claus and reindeer
And wonder-laden trees;
But let a song ring clearly
And let a star shine through,
And when he thinks of Christmas,
Lord,
Let him think of You.

—Jane Merchant

Recipes Tested

by the Kitchen - Klatter Family

Now the harvest has been gathered, Thanksgiving is over, and the good earth sleeps through days that are short and nights that are long.

It is the time when all women have the urge to cook and bake far beyond their usual stint. Even women who find cooking a chore are suddenly moved to roll out cookies, bake cakes, and scan new recipes with an interested eye!

Well, good food made from scratch and all the wonderful smells that go with it can preserve the spirit of Christmas and keep it safe from the blizzards of commercialism that sweep over us today. We hope you'll perk up (if you're spirits are low) and take a new lease on life by getting out to the kitchen and trying these recipes. They'll give your family and your friends a *happy*, made-with-love, holiday.

MARY BETH'S FROZEN CHRISTMAS PUDDING

- 1 1/2 cups macaroon or vanilla wafer crumbs
- 1/2 cup chopped nuts
- 1/2 cup chopped mixed fruit peel
- 1/2 cup chopped dates
- 1 tsp. Kitchen-Klatter lemon flavoring
- 1/4 tsp. nutmeg
- 8 marshmallows, quartered
- 1/4 cup orange juice
- 1/4 tsp. Kitchen-Klatter orange flavoring
- 1/4 cup sugar
- 1 cup heavy cream, whipped

Combine crumbs, nuts, fruit peel and nutmeg. Heat orange juice in double boiler, add marshmallows and sugar and cook until syrup has formed. Add lemon and orange flavorings to the whipped cream, add remaining ingredients and pour into paper muffin cups to freeze.

This makes 10 muffin cups. Last year I decorated the tops with whipped cream and arranged tiny shreds of maraschino cherry to look like a pionsettia. It made a very colorful and delicious holiday dessert.

GENUINE PECAN PRALINES

- 2 cups white sugar
- 1 cup light molasses
- 2 cups thin cream
- 1 Tbls. butter
- 2 cups pecans

Combine sugar, molasses and cream and boil until a soft ball is formed in cold water. Remove from fire, beat until thick, add butter and pecans and drop on to a buttered sheet.

If you've ever eaten pralines in the Deep South you'll recognize instantly that these are the genuine article.

MELT-IN-YOUR-MOUTH GINGERSNAPS

- 3/4 cup shortening
- 1 cup brown sugar
- 1/4 cup dark molasses
- 1 egg
- 2 1/4 cups flour
- 1 1/2 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. ginger
- 1/4 tsp. salt
- 1/4 tsp. cloves

Cream together shortening and sugar. (Vegetable shortening is fine for this recipe.) Add molasses and egg. Beat thoroughly. Sift together all dry ingredients and then combine with first mixture. Chill. When ready to bake, make into small balls, dip the top of each in cold water and then in sugar. Bake at 375 degrees for about 12 minutes, until done. (Be careful not to overbake since this spoils the fine flavor.) These are extremely delicious, very rich, and spiced exactly right.

FLORIDA LEMON-ORANGE CAKE

- 1/2 cup shortening
- 1 1/4 cups sugar
- 1 tsp. Kitchen-Klatter lemon flavoring
- 1 tsp. Kitchen-Klatter orange flavoring
- 2 eggs
- 2 cups sifted cake flour
- 1 tsp. baking powder
- 3/4 tsp. soda
- 1/4 tsp. salt
- 1 cup buttermilk

Cream together shortening and sugar until mixture is like whipped cream. Add flavorings and well-beaten eggs. Sift together all dry ingredients and add alternately with the buttermilk. Turn into two 9-inch layer cake pans and bake in a 350 degree oven for approximately 30 minutes.

Use lemon Filling between layers, and cover top and slices with boiled white frosting. An unusually delicate-flavored, tender and refreshing-tasting cake.

Lemon Filling

Mix together 2 Tbls. cornstarch and 1/2 cup sugar; add 1/2 cup cold water and 2 tsp. Kitchen-Klatter lemon flavoring. Cook in heavy pan over low heat, stirring constantly. Will get very thick quickly. Then add 1 Tbls. butter. Beat together 1 egg yolk, 3 Tbls. lemon juice and add to first mixture. Cook two more minutes, stirring briskly. Cool and then spread between layers.

UNCOOKED CHRISTMAS CANDY

- 1 cup dates
- 1 cup figs
- 6 maraschino cherries
- 1/4 cup raisins
- 1 cup English walnuts
- 2 cups almonds
- 1 cup pecans

Grind all and mix thoroughly. Form in small patties and dip in sugar. Keep in a cool place. Makes about 3 dozen.

OUR ALL-TIME FAVORITE CHRISTMAS COOKY

(Known as Dorothy's Christmas Cookies)

Into a bowl put:

- 3 cups sifted flour
- 2 tsp. baking powder
- 1 scant tsp. soda
- 1/2 tsp. nutmeg

Cut into this:

- 1 cup shortening
- In another bowl:
- Beat 2 eggs thoroughly
 - Add 1 cup sugar
 - 4 Tbls. sweet milk
 - 1 tsp. Kitchen-Klatter vanilla

Beat this well and then pour into the dry ingredients and mix thoroughly. Chill. Roll, cut and bake in a 375 degree oven until nicely browned.

We've printed this several times but for new readers we will say that it's the easiest and best-tasting recipe we've ever used to make fancy Christmas cookies.

REMARKABLE FUDGE

- 4 cups sugar
- 1 14 1/2 oz. can evaporated milk
- 1/4 lb. butter
- 2 pkgs. chocolate chips
- 1 pint marshmallow cream
- 1 tsp. Kitchen-Klatter vanilla

Boil sugar, milk and butter together until soft ball stage. This scorches easily, so stir almost constantly. It will take about 45 minutes to reach the right stage. Remove from fire and add the chocolate chips, marshmallow cream and vanilla. Stir until all is dissolved, add nuts if you wish, and pour into a large buttered pan.

This is a perfectly marvelous fudge. It stays soft and creamy indefinitely and has merits not found in other recipes.

NOTE: When someone sent this recipe to us years ago it was simply called FUDGE. We wanted to give it a name worthy of its quality so we decided to call it *Remarkable Fudge*. Imagine our surprise to find it listed as *Remarkable Fudge* in the best selling cookbook in the U. S. This gave us quite a turn! — Lucile)

APPLE-CRANBERRY CRISP

- 4 or 5 apples
- 1 lb. can whole cranberry sauce
- 1 tsp. cinnamon
- 1 cup raw quick oats
- 1/2 cup flour
- 1 cup brown sugar
- 1/2 cup butter

Core and slice apples and place in greased 10 x 6 x 2 pan. Add cranberry sauce and cinnamon. Combine oats, flour, sugar and butter and sprinkle on top.

Bake in 350 degree oven for 40 minutes or until apples are soft. Top with whipped cream or hard sauce.

Abigail says: "This is a fine dessert for serving alone with coffee or to fill out a rather sketchy meal. I think it's rather sweet and rich to serve following a heavy dinner."

ARLEIGH'S TRADITIONAL RECIPE

All through December I make many batches of *Fattigmand*, a traditional Norwegian recipe. This is just about my family's favorite — they never get enough.

- 6 egg yolks
- 4 Tbls. sugar
- 1 Tbls. melted butter
- 6 Tbls. sweet cream
- Dash of salt
- 1/8 tsp. ground cardamon
- 3 cups flour

Beat eggs, add sugar and mix well. Add rest of ingredients. Roll very thin, cut in diamond shapes and make two slashes in each diamond. Fry in deep fat at 370 degrees until golden brown. (They puff up and are airy.) Dust with powdered sugar.

Don't leave out the cardamon. I buy the whole pods and crush them with the rolling pin to get out the little black seeds that are ground fine.

CHRISTMAS GUMDROPS

- 4 envelopes plain gelatin
- 1 cup cold water
- 4 cups sugar
- 1 1/2 cups boiling water
- Red, yellow and green food coloring
- Kitchen-Klatter flavorings

Combine gelatin with cold water and soak for ten minutes. Dissolve the sugar in boiling water and stir in the softened gelatin. Simmer SLOWLY for exactly 15 minutes. Remove from the fire.

Divide into three parts. Color one part yellow and add 1/2 tsp. of Kitchen-Klatter lemon, orange or almond flavoring.

Color one part red and add 1/2 tsp. of Kitchen-Klatter cherry or strawberry flavorings.

Color one part green and add 1/2 tsp. of Kitchen-Klatter mint flavoring. You may use any flavoring with any color you wish, but be sure and use only 1/2 tsp. of one flavoring in each part of the candy.)

Refrigerator trays are just the right size for making the three parts of this recipe. Let set for 24 hours. (Do not refrigerate.) Now lay a sheet of waxed paper on your work counter. Sprinkle a generous amount of granulated sugar in the center. Dip the bottom of the pan of candy in warm water to loosen and turn the candy out on the sugar. Dip a knife in hot water and cut the candy into squares. Coat each piece well with sugar, place on trays which have been covered with waxed paper and sprinkle lightly with sugar. Be sure the pieces do not touch until they are well set. They can be covered with a piece of waxed paper and then a tea towel. In three weeks these will be firm and ready for Christmas. In fact, they are perfect for mailing because they improve with age.

This is the one candy I can remember having every Christmas as a child. The day following Thanksgiving mother would get out the pans and begin her Christmas gumdrops.

—Evelyn



STRAWBERRY SURPRISE CAKE

- 3/4 cup butter or margarine
- 2 cups of sugar
- 7 egg yolks
- 2 tsp. Kitchen-Klatter strawberry flavoring
- 1 cup milk
- 1/3 cup water
- 3 1/4 cups all-purpose flour
- 1/2 tsp. salt
- 1 tsp. soda
- 2 tsp. cream of tartar

Cream butter and sugar until it is like whipped cream. Put egg yolks in bowl, add the strawberry flavoring and beat until it is very, very light and fluffy. (I let the electric mixer run for almost 5 minutes to get these yolks to the right point.) Add yolks to the creamed shortening and sugar and beat hard. Sift together all dry ingredients and add alternately with water and milk. Turn into three 9-inch greased layer cake pans and bake at 350 degrees for about 30 minutes.

I put the layers together and also covered the top and sides with a rich powdered sugar frosting to which I added 1 tsp. of strawberry flavoring.

This cake is rich, extremely moist and tender, very delicately colored and tantalizingly flavored. If made with care, you will find it amazing that only egg yolks and all-purpose flour could produce such an unusually delicate and fine-textured cake, one you will be proud to serve. (Even the best "cake baker" will assume this has egg whites folded into it and cake flour. But I repeat, *make it with care.*)

—Lucile

HARVEST HOME SALAD

- 1 pkg. lemon gelatin
- 1 small can crushed pineapple
- 1 small can applesauce
- 1/4 cup cinnamon red hots
- 1/2 cup cream cheese
- 1/2 cup whipping cream
- 2 Tbls. powdered sugar

Bring pineapple to boil and add red hots — they melt quickly. Dissolve gelatin in this, stirring constantly. Add applesauce. Turn half of this mixture into ring mold and put in refrigerator to get firm. Whip cream until thick, add the soft cream cheese and powdered sugar. Spread this over the first layer. Harden. Then spread remaining pineapple-applesauce mixture on top of the white layer.

A striking three-layer salad that is particularly spicy and good.

RED RASPBERRY MOLDED SALAD

A delicious and beautiful Christmas Salad

- 2 boxes raspberry flavored gelatin
- 2 cups boiling water
- 1 box frozen red raspberries
- 3 oz. pkg. cream cheese
- 1/4 cup ground nuts

Dissolve gelatin in boiling water, add frozen berries and stir until berries have thawed. Let chill until it begins to thicken.

While the gelatin is chilling, make the small cheese balls and roll them in ground nuts, pressing hard enough to make the nuts cling to the cheese. Arrange these balls in the bottom of a ring mold. Then pour the gelatin over them and place mold in refrigerator to become firm.

When you unmold this salad on a large plate with lettuce around the edges, those cheese balls make a pretty ring around the top of your salad. Very colorful and very good.

PEANUT BUTTER FUDGE

- 2 cups white sugar
- 2/3 cup evaporated milk (1 small can)

Cook to soft ball stage. Then take off stove and add:

- 1 cup marshmallow cream
- 1 cup School Day Peanut butter (smooth or crunch)
- 1 tsp. Kitchen-Klatter vanilla flavoring

This is a quick, never-fail fudge that is a big success even with people who claim they don't like peanut butter fudge.

HOOSIER HOLIDAY PUNCH

- 6 cups cranberries
- 3 cups sugar
- 6 cups boiling water
- 2 cups orange juice
- 2 cups lemon juice
- 2 qts. ice water

Combine boiling water, sugar and cranberries and let stand until berries are well softened. Strain through a colander and cool. Add orange and lemon juice and ice water. A quart of iced tea or of iced cider may be used for one of the quarts of ice water.

PEANUT BRITTLE

- 1 cup sugar
- 1/2 cup white corn syrup
- 1/2 cup water
- 1/8 tsp. salt
- 1 cup raw peanuts
- 1/2 tsp. Kitchen-Klatter vanilla
- 1 tsp. soda
- 1 tsp. butter

Cook sugar, syrup and water to soft ball stage. Add peanuts and cook to "hard crack" stage or until candy is light brown. Remove from fire and add vanilla, soda and butter. Mix well and place on oiled cookie sheet. Spread as thinly as possible.

THERE IS A MAN IN THE KITCHEN

By
Frederick

Today it is no novelty to find a man in the kitchen getting supper on the table so that the wife and the children will have things all ready for them when they come in from school, from work, or from shopping. I know of several situations where both the husband and wife work, with the wife on a shift that makes it imperative for her husband to get at least one, if not two, meals a day.

Any man who has had to learn to cook knows how important it is to be able to do a good job with meat. Men are not expected to be good pastry cooks in the home, although the best pastry cooks outside the home always are men, but any man who cooks is expected to know everything there is to know about meat. Do you know very many men who do know all there is to know about meat? I doubt if you do. Many men know how to raise good beef, but when they see it in a butcher shop it is an unknown commodity to them.

When you are looking at raw beef just remember that yellow fat laid on in sheets, without marbled veins within the lean portions, almost certainly comes from older, poor-grade animals.

On the other hand, bright red meat, lean, with some white fat and little veins of fat throughout the lean flesh, is top quality.

One of the things that it takes most men a while to learn, and many women are slow to learn too, is the fine art of searing meat. You know, red meat contains albumen, soluble in cold water, but coagulated by heat. It begins to solidify at about 134 degrees and becomes solid at about 160 degrees. If you don't want all the juices and the flavor to drip out of a roast or a steak while cooking, then seal in those juices and the flavor by searing the outside surfaces of the meat over a high heat. The searing treatment makes a casing of coagulated albumen that the flavor and juices cannot penetrate.

Of course, if you want to make a stew or a soup out of the meat, then you want the flavor and the juices to get out of the meat, and that is done by not searing. Instead of searing the meat, do just the opposite; start the cooking in cold water and keep the heat low. A good rule to follow is to sear all roasts, steak, chops, and the like, and simmer slowly all meats for stews and soups.

The other day I went out to a bride's dinner where I ate the most delicious summer squash I ever had eaten in all my life. I am one of those persons who as a general rule eats summer squash to save embarrassment for the cook, but not this squash I had at the bride's dinner.

When I asked the hostess for the recipe she laughed and said: "Just have your dinner guests arrive one hour late and forget that you had the squash on the stove all that extra

time!" That evening she had cooked the squash much longer than usual and had learned that it tasted twice as good as a result.

Just try this sometime: boil three summer squash, mash them through a food strainer doing your best to get out all the moisture. Now to the strained and mashed squash add six ounces of velveta cheese, two tablespoons of butter, and salt and pepper. Let the whole lot simmer in a double boiler until you are ready to use it. The combination of the strained squash and the cheese is delightful.

OFFICE CHRISTMAS COOKIES

- 1 1/2 cups sugar
- 1 cup butter or margarine
- 3 eggs
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 2 cups flour
- 1 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. cloves
- 1/2 tsp. nutmeg
- 1 1/2 cups mixed candied fruit and nuts combined

Cream sugar and shortening, add beaten eggs and flavoring, and then add dry ingredients that have been sifted together. Lastly add mixture of candied fruits and nuts. Let stand overnight. These are rich and the dough must be completely chilled before you roll it out and cut it. Bake in a 350 degree oven from 12 to 15 minutes.

(We call these scrumptious cookies 'Office Christmas Cookies' because Frances Lyden, who has worked in our Kitchen-Klatter office for many years, brought down a batch last year when we were going at a terrific clip to get everything out by December 24th. They did a lot to revive us.)

DELICIOUS "SYRUPE" APPLES

- 3 or 4 Jonathan apples (see below)
- 1/2 cup dark corn syrup
- 1/2 cup water
- 2 Tbls. sugar
- 1/2 tsp. cinnamon
- 1/2 tsp. Kitchen-Klatter lemon flavoring
- A few shredded almonds (optional)
- 1 Tbls. butter

The amount of apples used will depend upon your family. I used three rather small apples, but there was sufficient syrup to coddle at least two more.

Do not peel apples, but remove core and cut into about eight wedge-shaped slices. Place in small size casserole and cover with the syrup made by boiling together all ingredients listed above — boil about three minutes. Put into a 375 degree oven until apples are tender — about 30 minutes. Remove and cool.

The syrup will thicken as it cools. This is simply delicious "as is" but when served slightly warm with a dip of ice cream on top it is "company" quality. — Lucile

HOLIDAY APPLE KUCHEN

- 1 cup milk
- 1/3 cup sugar
- 1/3 cup butter
- 1/2 tsp. salt
- 1 pkg. dry yeast
- 1/4 cup warm water
- 2 eggs, well beaten
- 3 3/4 cups flour
- Melted butter
- 5 tart apples
- 1/4 cup sugar
- 1/2 tsp. cinnamon
- 2 Tbls. currants

Scald the milk, sugar, butter and salt. Cool to lukewarm. Add yeast dissolved in warm water, eggs and 2 cups of the flour. Beat well and add enough of remaining flour to make a soft dough. Cover and let rise until doubled in bulk. Cut down with a knife (it is too soft to punch down with fingers) and then spread evenly in a shallow pan about 9 x 15 inches. Brush with melted butter and top with apples that have been peeled, cored and cut into eighths. Sprinkle with remaining sugar mixed with cinnamon and currants. Cover and let rise. Bake for about 30 minutes at 350 to 375 degrees.

Of course there are a number of things you can do with this recipe. It would be nice baked in a ring mold pan or in a round pan. You could add bits of candied fruits and nuts for an extra-special festive look and taste.

This is an especially easy recipe and those of you who have never made holiday Christmas breads will find it a good one to start with.

SOUR CREAM SPICE CAKE

- 1 1/2 cups sugar
- 1 1/2 cups heavy sour cream
- 4 eggs
- 1/2 cup molasses
- 1/4 tsp. salt
- 3 cups flour
- 1 tsp. cloves
- 1 tsp. nutmeg
- 1/4 tsp. ginger
- 1 tsp. cinnamon
- 1 Tbls. vinegar
- 1 tsp. soda
- 1 cup raisins
- 1/2 tsp. Kitchen-Klatter black walnut flavoring

Beat the sugar and cream together. Add the well beaten eggs, then the molasses, vinegar and black walnut flavoring. Sift together the flour, salt and spices and add to the first ingredients. Then add the raisins which have been dredged in a small amount of the flour. Lastly add the soda that has been dissolved in a little water. Bake in a large pan in a 350 degree oven for about 45 minutes.

"This is surely tasty when it's fresh out of the oven. It's good later, of course, but is especially good when slightly warm." — Dorothy

I may meet someone on Life's way Who fain from me would borrow A little patience, kindness, cheer, To help forget his sorrow. So I must give while 'tis today— We may not meet tomorrow.

LETTER FROM LUCILE

Hello! Good Friends:

First off this month I want to explain that Dorothy is missing from the family round-up. Between her Peanut Pixies, working out the Pansy Quilt pattern, appearing on TV over KFEQ in Saint Joseph, Mo., and trying to get something done on her storm-damaged house, she had to report "absent" when the roll was called on family letters. Next month she'll be back on deck.

We decided to divide the kitchen pictures into two sections. Next month the opposite end of the room will be photographed for you, and at that time Russell will do a drawing so you can put the whole thing together. People have told me that they found it very hard to visualize our house and I know what they mean, but perhaps as we go along we can somehow make it clear.

On this page you can see the working end of the kitchen and I'll do my best to explain it so it makes "sense".

Starting at the left you will notice two ovens. The first is very, very heavily insulated and is intended for roasts, bread, etc. On the inside of the oven door is printed: "Cook With the Electricity Turned Off" and I can only say that this happens to be absolutely true. Once it reaches the temperature for which it is set, I can scarcely ever find the red button glowing that indicates the coils are burning.

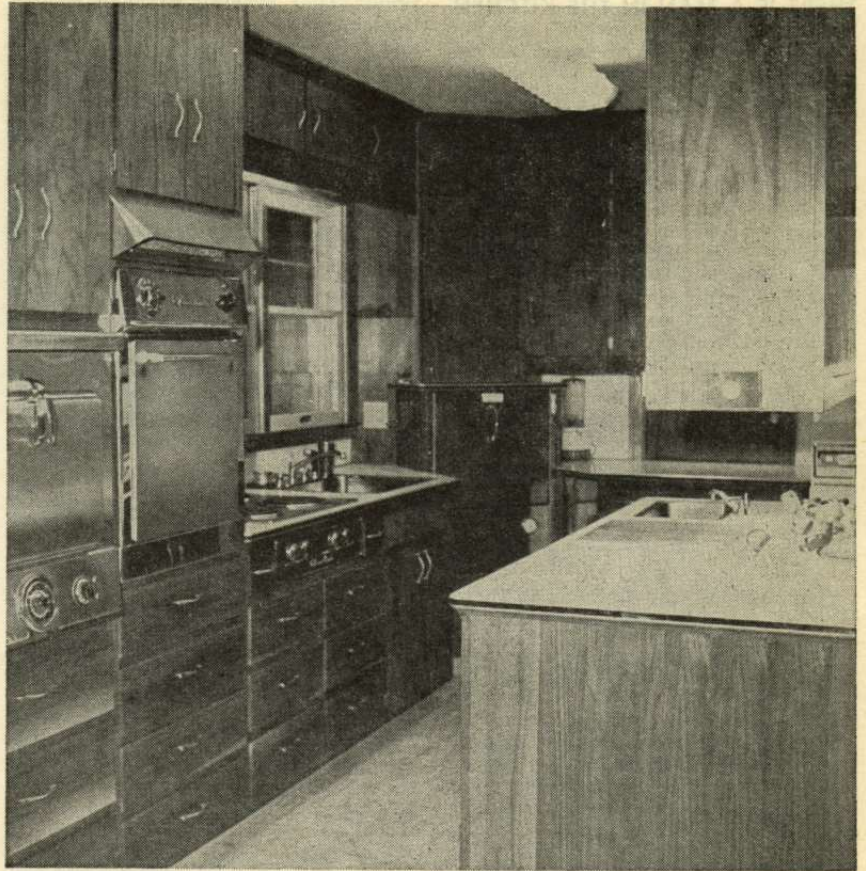
The second oven is not nearly as heavily insulated and is intended primarily for broiling or baking cookies and other things that aren't in the oven long. The hood above it absorbs heat and odors, and a fan is built in that you turn on by pressing a button. In the cupboards above it I keep crackers, cereals, and other things that need to be stored where it's dry.

Next to the ovens are four electric burners with seven ranges of temperature running from high to simmer. I find these much faster and hotter than I had anticipated and am still adjusting to them after a lifetime of cooking with gas. There is an exhaust fan in the wall above these burners and I can still cook cauliflower or cabbage without remembering to turn it on!

Next to the burners is a large stainless steel sink equipped with a disposal. Underneath the sink we keep all of our soap products, polishes of various kinds, etc.

NOW . . . the piece of equipment you see at an angle is the dishwasher and it is elevated so that when the racks are pulled out they are at counter level. This is the only elevated dishwasher I have ever seen and you've absolutely no idea how wonderful it is not to have to stoop over to load and unload it. The front of this piece of equipment (as well as the ovens, sink, burner surface, etc.) is of polished stainless steel.

Putting the dishwasher at an angle meant that we have a triangular-shaped cupboard over it, and we use



that section for glasses. Following on along you get to the counter surface, the surface I said was twice as much surface as I had had in my old kitchen. The dark area just above the counter is a sliding pass-through into the dining room. We take dishes from the table and put them on to that counter and then into the dishwasher. Above that area we keep dishes. The drawers below it are for silverware, napkins—and you name it.

In this picture you cannot see it, but standing right next to the counter surface I've just mentioned is our refrigerator-freezer with its door that swings to the right—and clears the center island with about one inch to spare! The door to the dining room is next to the refrigerator-freezer.

Those high cupboards near the ceiling we call our "bulkheads" and things we don't use often are stored up there. All of the drawers you will note on that left wall are used to store pans of every shape and description. (Incidentally, the bottom drawer under the second oven is used for cookie cutters, cake decorating equipment and things of this kind. That's the stuff I used to keep in the basement, so you can see how handy it is to have it right there. One drawer is used for bread, another is used for vegetables, and another is used for plastic sacks and bowl covers.)

The big area at the right is the cooking island and the overhang above it is suspended from the ceiling. I stopped worrying about it crashing down when I went home one day and found a heavy-set carpenter sitting inside of it as he worked!

The back of this overhang (at your right) is solid, but the side towards the sink has sliding panels. I keep all kinds of supplies in it such as canisters, vegetable shortening, catsup . . . just all the things you use when you cook. The part of it that is the closest to you, in the picture, has room for the electric mixer, toaster and things of this kind.

At the far end of this island is a small stainless steel sink. Next to it is a built-in chopping block that can be lifted out easily to clean. There are drawers on the work side in which we store spices, baking equipment of all kinds, mixing bowls—everything I reach for when doing any baking.

There are big florescent lights in the ceiling and concealed in the bottom of the overhang are two tubes of the same kind of light to throw down brilliant illumination on the working surface. There are strips on each side of the overhang with outlets for electrical appliances.

The counter tops throughout the kitchen are of white formica. The floor is a vinyl tile with a pattern of fawn and ivory that looks exactly like marble. It NEVER shows dirt—was the one perfect choice. I cannot have a waxed floor anyplace in the house, but this surface looks as if it were highly waxed and yet isn't the least bit slick.

You will notice that there are no curtains above the sink. (You can see only one window but there are two.) We can't figure out what to use that will not get water-splashed, will let

(Continued on next page)



Picture No. 1

in light but still serve as a shade at night. All suggestions are welcome!

On this page you will see two additional pictures that we hope will make all of this more clear in your mind. I'd like to explain them here and keep all the details in one place.

Picture No. 1: The door at the left leads to the dining room: the door at the right leads from the entrance hall. I wanted open shelves for canned goods, vases and decorative pieces because they look very cheerful and homey. The wall is painted a lovely blue that doesn't pick up a purple cast at night when the lights are turned on.

That side of the island is divided into two sets of drawers. One set is very, very long and shallow and was designed to hold table linen (I need to fold big cloths only once), aprons, and other things that I iron carefully and want to keep unrumpled. The other drawers are "normal" size and actually serve as sort of glorified junk drawers for all the stuff we must keep on hand *somewhere*.

Picture No. 2: This was taken so you could see how the island and overhang fit into the kitchen. I know it doesn't show up here, but the object on the island surface is a big wicker tray filled with gourds, Indian corn and other colorful autumn things. They look lovely against the white surface.

Every inch of this kitchen was designed to give me maximum efficiency without tramping around. The space between the island and the wall with burners, ovens, etc., was measured so carefully that I can turn from the island to anything on the other side without taking a single step. I can prepare a huge dinner, bake *anything* without moving beyond this working area.

All of the shelves in the canned goods section and the island overhang are adjustable. Metal strips running up the sides have notches where small steel supports can be slipped in easily and quickly. This means you can move your shelves to accommodate very low things or very high things. There will be additional shelves made for the canned goods section for you can see quickly that the space could be better utilized.

Next month I'll show you the other end of the kitchen and explain it, and

at that time a drawing of the whole thing will make it all clear.

I know from past experience that some of you will want the brand names of these appliances, so if you'll send a stamped, self-addressed envelope or card I'll give them to you. We paid the regular price for everything, and thus I see no reason for pin-pointing the manufacturers!

There are still letters coming in answering our request for information on how to go about building up a catering business, what is important to know about running a successful restaurant, etc. It's not likely that anyone will start a business in these next four weeks, so with good letters still arriving it seemed sensible to wait until the January issue to print the ones that are the most helpful.

Well, it's late at night and I'm ready to get up from this desk, not to go to bed, unfortunately, but to plug in the iron and do three shirts that can't stand any longer in a plastic sack in the refrigerator! Ironing is like Tennyson's brook—it goes on forever. Most of the time Russell's shirts can be given a lick and a promise with the steam iron, but there are occasions when white broadcloth shirts must be worn and this has been one of those weeks.

By the time you pick this up we expect our house to be done. As you friends said, the final results are worth the turmoil, chaos and confusion—but I'm glad I never again will have to live through a full year of it. Once is enough.

At least *this* Christmas we have a kitchen where decorated cookies can be worked with in large quantities and the final results left right in the kitchen until all frosting is dry. Until now we've had to put decorated cookies on papers all over the house, so you can see that I'm really looking forward to a lot of holiday baking and cooking.

There are many things I'd love to say, but space seems to go so fast when I start visiting with you. Probably the best thing to do right now is to tell you that Russell, Juliana and I all wish you exactly the kind of a Christmas you'd like to have if you could have your "druthers".

Always your friend . . .

Pucile

THROUGH THE CENTURIES

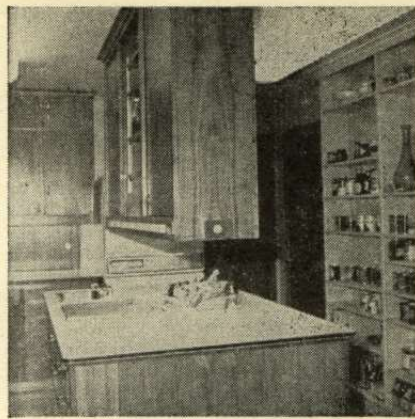
That night in Bethlehem was fair,
And from the sky afar
The strains of anthems filled the air
Beneath a radiant star.

And shepherds watching on the hill
Beheld the shining light;
They saw the heavenly glory spill
And spread across the night.

What splendor humble shepherds
knew!

What joy dispelled their fear!
What joy today is shining, too!
The Savior still is near.

—Florence Jansson



Picture No. 2

THE CHRISTMAS OF THE PAST

The Christmas of the past comes back tonight . . .

The moment when we paused upon the stair

To view the tinsel tree, the baubles bright,

The mysterious gifts wrapped and waiting there.

There was the little stove, the stocking filled,

The games, the dishes and the colored ball,

The shiny buggy miraculously filled
With the enchanting, wide-eyed baby doll.

There have been other moments of delight,

And other treasures time has freely given,

Yet, still, that Christmas morning reached a height

Never attained again . . . so near to heaven,

Till now when we clothe a doll for another

Star-eyed little girl who calls us
mother!

—Christie Lund Coles

(Note: When we read Mary Beth's letter this month it reminded us that back in December, 1949 we printed the above verse with the permission of the Ladies' Home Journal. It appeared there originally and struck a real chord in my heart when I "made" Christmas for Juliana.—Lucile)

COVER PICTURE

Every year Frederick and Betty Driftmier send a family picture along with their Christmas letter. This is the one they sent last year, and we thought it would be so appropriate for our December cover that we asked if we might use it.

To keep the record straight for our many, many new friends who are just now seeing their first copy of Kitchen-Klatter, we'd like to explain that the four people are Dr. and Mrs. Frederick Driftmier and their two children, Mary Leanna and David. Their home is in Springfield, Massachusetts where Frederick is the pastor of the South Congregational Church.

MARGERY HAS GOOD IDEAS FOR "VISITING" CHILDREN

Dear Friends:

Usually I'm sitting at my desk or at the dining room table when I write to you, but this month I'm typing at the kitchen table. I just finished putting a white bedspread and a pair of sheer curtains in the washing machine for a dye job, and as soon as the cycle is completed I'll dash down to the basement to see how they look.

I hadn't really expected to dye these things, but it seemed impossible to find a new bedspread and curtains in just the right color for our own bedroom. Even though the old ones were almost ready for the rag bag, I decided to dye them a shade of rose that is in the print in my chaise lounge and at least they'll be presentable for a few more months. These changes necessitate buying a new shade for the table lamp, but that's the only money I'll be out aside from the cost of the dye. If you use imagination it costs so little to give a room a new look!

Our den has taken on a new look too even though very little expense was involved. When Lucile and Russell started their remodeling I salvaged two pairs of old chartreuse denim drapes for which they had no further use. (By this time you know that I'm a true scavenger!) This past month as I could snatch a few minutes here and there I made them into cafe curtains for the den. Then I got out a lovely chartreuse planter that was a gift from Abigail several years ago and had it replanted for the television set. This additional touch of chartreuse was just what the room needed, and we all think that our den looks a lot more cheerful.

While I was shifting things around in that room I decided to move our parakeet's cage out to the dining room during these winter months when the doors and windows are always closed. I used trading stamps to get a bird cage stand, and now Ricky has settled down in his new location and seems to enjoy being all over the house.

For a long time we wondered if he ever *would* venture away from his cage in the den. He had complete freedom to go through a large doorway into the dining room, but from the time we first got him long ago he seemed fearful about leaving the den. Then, one night, I was startled to have him come fluttering into the kitchen while I was washing dishes, and he seemed so thoroughly confused that we had to take the cage to him so he could jump into it from the curtain rod.

But that was the beginning of his explorations, and now he goes over the entire downstairs. Oliver, Martin and I are all accustomed to having him appear without warning, but sometimes we have guests who are quite startled by his sudden entrance! One little child was so frightened that he now asks the minute he comes to the door if the bird is "shut up tight?" He loves to watch Ricky as long as



In our tremendous collection of family pictures we have some that are particularly prized. This is one of them, Aunt Martha Eaton and her little great-niece, Alison Driftmier.

he is safely in his cage and will spend most of his visit near him.

This reminds me of a subject very dear to my heart which I have brought up before, but it seems the opportune time to mention it again.

Do you keep things on hand to entertain little visitors? No child can be expected to sit quietly with folded hands while adults talk and talk and talk. I remember when Martin was five or six years old he suddenly rebelled at going to a certain home because there were no children about and absolutely *nothing* for him to do. From that point on we made it a habit to take a few playthings along with us, but these were old familiar toys and not very satisfying, very-thing considered.

How much more exciting it is to go into a strange home and play with new and different things! I'm not saying that everyone should go out and shop for toys to keep on hand, although toy manufacturers would unquestionably think that this was a fine idea! But I do say that a box of *junk* would serve the purpose.

Most of Martin's toys were passed on as he outgrew them, but we do keep on hand a box of junk. A child can spend a good hour just going through it to see what it contains, and without fail a few items will turn up to keep him interested for another spell.

If the junk box fails, I bring out my clothespin bag. I use snap pins and one little girl had a delightful time snapping the pins together to make a chain that ran from one end of the room to the other.

Another simple activity for a slightly older girl was to sort out all of my embroidery thread, matching the skeins together for color. She kept busy and happy at the dining room table while her mother and I had a pleasant and uninterrupted visit. This same little girl enjoyed examining and

sorting out my jewelry box too. She very busily matched up the earrings, straightened out beads and bracelets and had such a happy time that she frequently asks me if she can straighten out my jewelry when she and her mother come to call.

One little boy enjoys my boxes of greeting cards. He likes to sort them out by animals, flowers, birthday cards, and what-have-you. He is very careful in handling them and I'm sure it is because I explained to him the first time I brought them out that I planned to send them to sick people, people on their birthdays, etc. He just naturally knew that this was something calling for carefulness, and even the most rambunctious youngster will take care in handling things if you impress upon him tactfully that you trust him completely.

Incidentally, this same little boy likes to trace around my cookie cutters and then color what he has traced. It took only a few minutes to get him started and to show him how the round ones could be made into flowers and faces, how the animals could be given faces, etc. I keep crayons, blunt scissors and paper on hand for these little youngsters.

These days Martin and I are alone quite a good share of the time for Oliver is "back on the road" in one sense of the word. He counsels senior high school students in eight neighboring counties and it is much too far to drive back and forth every day. Preliminary tests are given first, and then Oliver interviews the students on the basis of their interests and aptitudes. He finds this very interesting work and much enjoys his contacts with the various teachers and students.

Two of my friends have been giving demonstrations on making Christmas decorations. Their last appearance this year will be at a club to which the three of us belong, and at that time they plan to sell the items to the club members.

It occurs to me that this would be a nice way to add some money to your club treasury. It could be an affair in which all the members participate, each one demonstrating how she made her decoration as part of the program. When everyone has finished, put the items up for sale. This could be handled in one of two ways: charge for the cost of the materials, plus a certain percentage for the time involved; or make it a silent auction.

It's a good thing I have some gifts completed for my "gift drawer" because as yet I simply haven't made much headway on Christmas presents. Until this winter I've kept something on hand to pick up and embroider, but we have a new Bible study course at our Congregational church and I've become so absorbed in delving into church history and theological studies for the layman that my few free hours have been spent reading.

Wishing you and yours a most happy holiday season . . .

Margery

MARY BETH'S LETTER—Concluded

removing the pretties from the tree. My only dark thoughts arise when I think of him waking up earlier than the rest of us and investigating the tree unsupervised.

He could do this too because I finally moved him into a large bed when I found myself worrying constantly about him falling from the top rails of his baby bed. I started him out with just a nap on the big bed and felt greatly encouraged when he only got up twice. After that first day he was very willing to stay put and sleep, and now he is sleeping all night without making any attempt to get up and prowl.

How much it helps to have an older child! Paul is so anxious to be like his big sister that he is more than willing to ape her actions, and I'm convinced that one reason we had almost no trouble moving him from his crib to an open bed is because he is very proud of himself and anxious to be tucked into a big bed like Katharine.

Then too, he has turned a definite corner in his attitude towards everything. He no longer persists in doing something despite a brisk spanking, and if you've ever had an exceptionally headstrong child you know how helpless you feel when he will go back instantly after a spanking and do something all over again. These days he looks at me with a glint of understanding when I tell him not to empty out the desk drawers and things like that.

My friends tell me I'm real lucky to have had Katharine so easy to train, so easy to keep on the straight and narrow path. They point out to me that since the younger child always imitates the older child, it is extremely difficult when the older one is hard to handle.

I must say goodbye for this month and get busy addressing my Christmas cards. Donald will get home tonight after a week on the road and we'll have so much to talk about that I won't want any extra things hanging fire.

We all send you our best wishes for a very merry Christmas and a very happy New Year.

Sincerely yours,

Mary Beth

PEANUT PIXIES

Let these colorful little men help you with your Christmas entertaining — hang them on the tree, tie them to your packages, perch them on your table centerpiece, use them as favors. Made entirely by hand with red or green trimming. 12 for \$1.00, postpaid. (No orders accepted for less than a dozen.) Please order as early as possible so you'll be sure to have them in plenty of time. Send orders to Dorothy Driftmier Johnson, Lucas, Iowa.

**Merry Christmas****KEEP CHRIST IN CHRISTMAS**

Bring in the yule log and hang high the holly,
Mistletoe, spangles and green cedar boughs,
Christmas is coming, it's shining in faces,
Keep Christ in Christmas the world to arouse.
Bring in the tree that has grown for this purpose,
Trim it with tinsel and bright candy canes,
Trim it with love and concern for your neighbor,
Keep Christ in Christmas before the trend wanes.
Bring in the basket heaped high for a feast time,
Bring in that someone neglected and sad,
He is the Gift that has started the giving,
Keep Christ in Christmas and keep Christmas glad.

THE LESSON

Lord, teach me, as your faithful follower,
How to have fun, without folly;
To be cheerful, without vanity;
To have self-respect, without pride;
To be strict, without fanaticism;
To be relaxed, without laziness;
To be serious, without gloom;
To be friendly, without being fickle;
To be sunny, without being silly;
Lord, teach me *How!*

A CHRISTMAS PRAYER

Dear Lord, my friends have been to me
Interpreters of love divine,
And in their kindness I have seen
Thine everlasting mercy shine.
And so I pray, on this Thy day,
That Thou wilt search through gifts of Thine
And choose Thy rarest, fairest ones
To shower upon these friends of mine!

GIFTS

Who gives of gold, or property, or things,
Will find how unreturning are their wings.
Subtraction works with sure finality:
The more he spends, the smaller his supply.

With love, and truth, and peace, in service spent,
The principle is very different.
The more he shares, the more his hands will reap.
The more he gives, the more he has to keep.

—Clarence Flynn

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.

Announcing ALL NEW**FOLDING BANQUET TABLE LINE****NEW-AUTOMATIC LOCKING**

New, exclusive "jackknife" lock with spring collar. Snaps pedestal and legs into place, or folds.

NEW-STRONGER FRAME

Underframe solidly tied together at 14 vital points. Super bond corners.

NEW-WEAR-PROOF EDGES

Anodized aluminum lip molding, seal pinned. Heavy nickel steel corners.

FOLD-KING TABLES ARE ALL-NEW, NOT JUST "IMPROVED"

And no increase in prices; same big discounts and choice terms.

**No. K-3 TABLE
TEMPERED MASONITE
PLASTICIZED TOP**

new FOLD-KING Banquet Tables, with exclusive new automatic folding and locking, super strength, easy seating.



All-Steel Folding Chairs
Monroe-approved, many styles and sizes. Direct prices and discounts. Excel in comfort, sturdiness, easy handling.

Trucks For Folding Tables, Chairs
7 Models. Smooth rolling. Handle & store chairs, tables. Save time and work. See Catalog.

**FREE — COMPLETELY NEW 1960 CATALOG**

Beautiful color pictures of MONROE FOLD-KING Folding Tables, Folding Chairs, Table and Chair Trucks, Portable Partitions, Bulletin Boards, Folding Risers and Platforms.

THE MONROE CO. 51 CHURCH ST. COLFAX, IOWA

YOUR CHRISTMAS POINSETTIA

by
Russell

There is no "fool-proof" way to keep your Poinsettia plant from year to year and expect it to be in beautiful bloom by Christmas, but here are a few things to do that will help it along.

After the holiday season is over and the flowers have faded, put it in a warm spot in the cellar to rest; keep it dry until spring. When the weather has moderated it is ready to take outside.

At this time about one-third of its growth should be cut back. The next season's bloom will come on the new growth that is formed during the summer months, so do no further pruning after this time.

If re-potting seems necessary, be careful not to disturb the roots. Use a good rich potting soil.

To do its very best, a Poinsettia should be located outside where it can get full sunshine. It thrives on heat and full sun, so be sure you sink the pot deeply enough that the roots won't dry out.

In early fall your Poinsettia is ready to be taken inside for the winter. This is the tricky period because the plant must be given maximum sunshine, and yet not exposed to artificial light in the evening — it won't bloom again if it has light at night through this period. Also, it will not tolerate sudden changes of temperature, so keep it away from drafty windows or doors.

If all goes well, you will be rewarded with beautiful bloom at Christmas time. Failing this, you may have a happy surprise by seeing it in bloom in February! But even if it doesn't bloom at all, it makes a very good looking houseplant.

I'd like to add that some people manage to have wonderful results with their Christmas Poinsettias and other people who follow the same instructions are sharply disappointed. There is nothing more unpredictable in the line of plants. This is a case where you can only follow suggestions for its care—and HOPE.

A CHRISTMAS MESSAGE

When Christmas cards come drifting in
Like flocks of white-winged birds,
I scarce can wait to look within
Each one for written words.

Forget the present you would make,
Your name may printed be,
But send some word for love's dear sake
On cards you mail to me.

For half the joy that cards convey
Comes at a later time
When we may pause, reread the ones
That brought a written line.

Write just a line on Christmas cards
To set pleased hearts aglow,
Like clasp of hand or whispered word
Of one you love and know.



These five youngsters are the eager customers for all of their mother's fine cooking. They are the children of Mr. and Mrs. Richard Verness, 4111 24th Ave. South, Minneapolis, Minn. (See page 12 for their mother's traditional recipe.) In front are James and Boletta. Behind them are Terrie Jean, Richard Jr. and Thomas.

DECEMBER EARTH

I love the brown December earth,
I love the gray December sky.
The calm acceptances of dearth
Without complaint or question why
The bird has left the leafless bough
Or why the bough should be left bare,
Or why the field is empty now
And open to the piercing air.
I love the grave simplicity
Of faith that, acquiescent, still,
Abides the tempest, tranquilly
Obedient to the Father's will.
I love to know that, yielded thus
The Christ may come to earth, and us.

—Jane Merchant

Do something for somebody always,
Whatever may be your creed,
There's nothing on earth can help us
So much as a kindly deed.

UPON A PEACEFUL HILL

Though near two thousand years have
come and gone,
Men tell of herdsmen on a peaceful
hill,
Where they were tending sheep before
the dawn.
Their fires had embered, and the wind
grown still.
The shepherds dozed or spoke about
their flocks,
And told of clever things a child had
said.
They watched for prowling beasts
among the rocks,
And spoke of friends and kindred to
be wed.
Then suddenly . . . the darkness cur-
taining
The hilltop faded, for the sky was
bright
With glory! Heaven's angels grouped
to sing
Of the Redeemer, born that blessed
night!
Those humble ones—a heartbeat from
the earth —
Were first to hear about our Saviour's
birth!

—Thelma Allinder

MAKE ME A CHILD AGAIN

"I can't see it from here," her father said irritably.

Gretchen looked up into her father's eyes and said, "If you want to see the Christ Child, you'll have to get down on your knees."

"Out of the mouth of babes cometh wisdom! If we want to see the Christ Child this Christmas we must approach His birthday as a child, in humility, in joy and gladness, in wonder and reverence.

"Christmas is for children . . . but we're His children, too. The Christ Child came to everyone! He came to me—and you!"

(Close with benediction.)

OUT OF SIGHT--OUT OF MIND!

Not if you send the **Kitchen-Klatter** magazine as a Christmas gift! Every month for a year your friend will receive a copy, and though thousands of miles may separate you, the mail's arrival will surely keep you in mind.

For those who love to cook, the recipes are an inspiration. For those who must be responsible for club programs and entertaining, there is good help — original but down-to-earth. And for those who just plain don't get as many letters from home as they'd like to have, the personal letters from us help to fill up the gap.

If you sent **Kitchen-Klatter** as a gift last year, don't forget to renew it for your friend. If you've never sent a gift subscription, insure yourself this year that "out of sight won't be out of mind".

We'll see that the person to whom you give it receives a Christmas card from us, and we'll write in any message you ask us to write. (Please get all of this to us by December 15th.) Each subscription is \$1.50 per year. Today is the day to send it in.

IMPORTANT: We have on hand some attractive Christmas cards, assorted styles, all double cards. There are 30 in a box with matching envelopes. If you send a **BRAND NEW** subscription and 50¢, making a total of \$2.00 for a year of **Kitchen-Klatter** and the cards, we will send the cards to you or to any address you give us. We can do this only for brand new subscriptions.

Address your letters to:

KITCHEN-KLATTER,
SHENANDOAH, IOWA

"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.

February ads due December 10.

March ads due January 10.

April ads due February 10.

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

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STONEGROUND CORNMEAL from open pollinated organically grown yellow corn. Write for free recipes and list of over 100 Health Foods. BROWNVILLE MILLS, Brownville, Nebraska.

HOW TO TRAP SPARROWS with "elevator" traps. Information every farmer should have. No obligation. It's free. Write: Sparrowtraps 1012, Detroit Lakes, Minnesota.

HEALTH BOOKLET—Arthritis, Overweight, Allergy, Nerves, 50¢. Mrs. Walt Pitzer (nurse), Shell Rock, Iowa.

WILL YOU test new items in your home? Surprisingly big pay. Latest conveniences for home, car. Send no money. Just your name. KRISTEE 113, Akron, Ohio.

NAME-ADDRESS LABELS PRINTED IN BLACK on gold-color paper. Other styles, too. Free circulars, samples. Associated, Box 1441, Des Moines, Iowa.

MAKE MONEY mailing circulars, JS Bulletin will show you how. Send \$3.00 for 6 months subscription, more information, 25¢. Jonco, Box 2215, Washington 13, D. C.

BEAUTIFUL sea-shell Television lamps only \$4.95 postpaid. Colorful Coral, shells and other novelty trim. Beautiful lit with colored bulb hidden in large shell. Corbins of Arkansas, Box 261, Morrilton, Arkansas.

3-DAY SERVICE on beautiful personalized Christmas cards from your photo or negative. Write for free sample and information. Lincoln Studios, Dept. KK, Box 13, Lincoln, Nebraska.

MAKE FIGURINES: Pleasant Home Work. Rubber For Molds. Catalogue Free. W. Wooley, 1016-KK Donald, Peoria, Illinois.

ATTRACTIVE—14½" metallic wheat-pineapple doily \$1.85; heart cornered linen hankies (medallion or fillet) \$1.00. R. Kiehl, 2917 Fourth N. W., Canton, Ohio.

QUILT TOPS. Write information. Beulah Messamer, 1311 Prairie, Adel, Iowa.

SALE—aprons and crocheted doilies. Mrs. Paul May, Reynolds, Nebraska.

LOVELY 42" PILLOW SLIPS with embroidered lady with crocheted skirt among flowers, \$5.00. 7 dish towels embroidered, \$3.00. Flower like 23" TV doily crocheted with metallic thread, gold or silver colors, \$2.25. Mrs. Paul Ledebuhr, Rt. 1, Houston, Minnesota.

\$1.75 BRINGS 2½ LBS. QUILT PIECES. Guaranteed. Sacks Remnant Shop, 47 St. John St., Monticello 3, New York.

CHRISTMAS WREATHS for doors and cemeteries, handmade from fresh Colorado greens, beautifully trimmed with red-berried Kinnikinnik, blue-berried cedar, pinecones, large red bow, \$2.95. 4# box Evergreen Tips, Pinecones, Berries, for holiday decorating, \$2.50. 50 Pinecones, \$1.50. Order now. Jessie Young, Red Feather Lakes 1, Colorado.

PILLOW SLIPS—42" tubing, crocheted lace all around or medallions on front, hemstitched, \$4.75. Dish towels \$4.40, \$3.90 and \$3.00. Mrs. Kenneth Campbell, Rt. 1, Houston, Minnesota.

SHELLED PECANS, Walnuts, Almonds, Brazils, Cashews, Filberts \$1.75 Pound. Postpaid. Peerless, 538B Centralpark, Chicago 24.

CHRISTMAS GIFTS—half aprons, print or organdy, \$1.15. Mrs. Harvey Harberts, Parkersburg, Iowa.

EXCELLENT CHRISTMAS GIFTS—cook book containing 620 tried and tested recipes compiled by East Circle of Grace Lutheran Church, Primghar, Iowa. Will mail postpaid for \$2.15. Send orders to Mrs. John G. Geerdes, RR 2, Primghar, Iowa.

CROCHETED—doll sets, nylon or wool, any color, send doll measurements, \$1.50. Mrs. E. Breikreutz, Box 567, Wisner, Nebraska.

APRONS—tattooing trimmed tatted edges. Mamie Hammond, Shelbyville, Missouri.

CROCHETED—wool, ripple, granny or rain-bow afghans, Pillow cases, Aprons, Bath-room seat covers, rugs. Lydia Swanson, 133 South 29, Lincoln, Nebraska.

ATTRACTIVE—7 rose doily 18"—\$1.00. Vadyne Allen Box 654, Kirksville, Missouri.

BEAUTIFUL LONG WEARING RUGS—woven from discarded clothing. Lovely Christmas gifts, \$2.00 yd. You prepare materials, \$1.25. SALE: large hit and miss rugs, \$2.50. Rowena Winters, Grimes, Iowa.

PANSY AND ROSE DOILIES—14" each \$1.75. Pansy and Rose doilies 10" each \$1.00. Pin cushions, 2 for \$1.00. Mrs. Frank Brabec, Brainard, Nebraska.

BEAUTIFULLY MADE ORGANDY APRONS—fine material and exceptionally careful stitching. State color choice. A lovely gift or a "dress-up" apron for yourself, \$1.25 or \$1.50 postpaid. Order from Susie Kessler, Horse Cave, Kentucky.

KITCHEN APRONS—good size, nice print, \$1.00. Mrs. Will Patten, Cherokee, Iowa.

NUTMEATS—hickory \$1.00 lb. Black walnuts, \$1.25. Send postage, Frances Grady, McGregor, Iowa.

BEAUTIFUL—12 rose doily 18"—\$2.00. Vadyne Allen, Box 654, Kirksville, Missouri.

CROCHETED—pineapple popcorn stitch doilies 12"—\$1.00. Hairpin pillow slip edgings 42"—\$1.00 pair. Tatting Hankie edges 47"—2 strips—\$1.00, any colors. Mrs. Edna Sutterfield, Craig, Missouri.

GRUEN WATCH SPECIALS—Ladies 17-jewel yellow gold filled new Gruen wrist watch with cord bracelet or a man's 19-jewel new Gruen waterproof wrist watch with a stainless steel flexible bracelet—one year service warranty. Total price with gift box, including postage and insurance, \$21.75. Send check or money order. Silver State Exchange, 2217 N. Weber Street, Colorado Springs, Colorado. We are also dealers of active and discontinued patterns of silver plated or sterling silver tableware.

MY PRIZE WINNER APRONS—flying pockets or kitchen dandy, now \$1.00; smoked gingham, \$1.50, organdy, \$1.25. Humpty Dumpty or penguin pajama bags, \$1.00. Kathleen Yates, Queen City, Missouri.

GIFT HANKIES—linen with lovely crocheted edgings, 50¢. Mrs. Paul Kaiser, Preston, Nebraska.

PRETTY PERCALE APRONS—\$1.00—6 for \$5.25. Percale with towel, \$1.50. Organdy and Percale, \$1.25. Margaret Winkler, Rt. 2, Hudsonville, Michigan.

GIFTS FOR CHRISTMAS OR YOUR SECRET SISTER. Beautiful Pearl Necklace, 79¢. Cute love bird spoon rest, 79¢. Memo pad with pencil and pencil sharpener, 89¢. Carol DeGeest, Miller, South Dakota.

PHONOGRAPH RECORDS—45 and 78 RPM, 4 for \$1.00. Old and new tunes, slightly used. Send 10¢ for big list. Maureen Loots, Carroll, Iowa.

REPAIR DOLLS: Make Rubber Stamps; In-visible Reweaving; Catalogue "75 Ideas" Free. Universal, Box 1076-KK, Peoria, Illinois.

TISSUE GINGHAM APRONS—beautiful cross stitched borders, \$2.00. White linen hankies, crocheted edge, 60¢. Mrs. C. W. Carlson, Rt. 2, Humboldt, Iowa.

GUARANTEED—crocheted dresses, doilies, aprons, hankies, hemstitching, buttonholes. Beulah's, Box 112C, Cairo, Nebraska.

APRONS—\$1.00. Elnora Straub, Rt. 2, Paulina, Iowa.

GAY GIFT APRONS—\$1.25; 5—\$5.00 postpaid. Ada Higbee, 302 North Washington, Bloomfield, Iowa.

FOR SALE—Cedar pump lamps with planter, 15½" high, \$3.45. Includes postage. Mrs. J. D. Halverson, RR 1, Toledo, Iowa.

ATTRACTIVE gifts for anytime. Swedish embroidered guest towels, \$1.50 pair. Pretty print half aprons, \$1.00 each. Louise, 4027 Lafayette, Omaha, Nebraska.

FOR CHRISTMAS GIVING



Modern Wrought Iron

PLANT STAND

with Revolving Arms

Here's the new, lower priced member of the popular Vio Holda plant stand line. Modern design. Crafted in black, wrought iron. All steel welded. Sturdy . . . no tip, no tilt, 40 inches high. Holds 11 plants, 10 on revolving arms extending 6" to 12" from tubular center shaft. Arms rotate to any position for sun and air exposure. Pots fit into arm loops or can be set on special aluminum pans that fit loops.

Order by mail **10.95** Plus \$1. for packing & today for only postage. (\$2. for Canada)

Aluminum pans, if desired, \$1. set extra. Send check, money order. C.O.D. if desired. Satisfaction guaranteed.

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

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IF SICK WRITE ME TODAY

At 73 sore stiff joints aches and pains gone. Cured myself without Doctors, Drugs or Medicines. Foods are my Medicines. I know what foods and drinks to buy and what ones not to buy. It is so easy to eat for perfect health. With my 750 word easy to understand letter you learn the foods I quit to have such wonderful health, weight and eyesight. Never expect to need glasses. No Catarrh or bad breath. Write me your ailments and for more information. 750 word letter costs so little. Not FREE, almost. Ten Magazines have approved my 750 word letter and other health matter. Mention Kitchen-Klatter Magazine. I can and do want to help you.

BURT G. CRONWELL

P. O. Box 2174, Sacramento 10, Calif.



NOËL

GOOD NEIGHBORS

By

Gertrude Hayzlett

To be remembered in some way at Christmas time means a great deal to everyone, but to those who are shut away from all the holiday activity it is doubly important. Here are the names and addresses of some people who would appreciate hearing from you in December.

Mrs. Emma Schoenheide, Rt. 1, Box 136, Clintonville, Wisc., was 85 this fall. She lives alone, is in bed most of the time and gets extremely lonely. Her sight is dim and she is hard of hearing. She loves to get mail but is seldom able to answer. Real cheer is needed.

Mrs. Sarah Matthews, 1332 Des Moines St., Des Moines 16, Iowa is 86. She too lives all alone and is closely tied to the house because of a heart condition. Mrs. Matthews is unable to write but would be grateful for mail.

Mrs. J. W. Hart, Rt. 1, Hawley, Minn. is also 86. She is confined to a wheelchair due to arthritis and recently has had to give up her own home in town and move to the country to be with her daughter. She misses having lots of people drop in to see her. Mail means a lot although she is not able to write much.

Mrs. Lydia M. Rieve, 922 First Ave. South, St. James, Minn. has been sick a long time with heart trouble. She is in the hospital now, but mail sent to her home address will be taken to her.

Miss Elaine Ruth Holtz, Rt. 2, Box 222 Monettee Road, Cassopolis, Mich. has been shut in for years with spinal trouble. She lives with her parents who are elderly and handicapped. She loves pretty things but is not able to get them, so perhaps you can share something with her.

Mrs. Charles Tenney, Aniwa, Wisc. is a long-time shut in, age 70. She is not able to write much but would appreciate some yarn so she can knit a scarf.

Mrs. Estella Thompson, Upton, Ky. had all the bones broken in one of her legs and was in bed for a long time. Now she is able to sit in a chair, but mail still means a lot to her.

Bonnie Adams, Box 87, Cayuga, Ind. lives alone, is entirely shut in and has no one to help her. She does hand-work and needs odds and ends of print to make aprons, and yarn to make dolls. Please write to her.

FRIENDSHIP

Friendship grows deeper in the Christmas season.

Old friends come back, and with significance

New ones appear. There seems an added reason

to value friendship's happy circumstance.

It is a time to count, not gifts, but treasures

With deeper values brightening our store.

In a world where hate crowds Christmas pleasures

From many lands, we prize our loved ones more.

(Note: This verse was used at the opening of the Christmas letter sent by Betty and Frederick Driftmier last year to their host of friends scattered all over the world.)

Once more the Christmas bells ring out,

And human hearts catch heavenly song,

Once more the Christmas star appears

And overshadows pain and wrong,

In that soft light the visions come

Of treasures death can never end,

And radiant with tenderness

I see the face of you, my friend

LEANNA'S PANSY QUILT

So many people have wanted to make this beautiful pansy quilt that Mother and I figured out a way to manage the pattern and directions. If you would like to have these instructions, send 25¢ and a stamped, self-addressed envelope to Dorothy Driftmier Johnson, Lucas, Iowa.

Let The Winds Howl —
Let The Snow Blow

We'll come right through all of it to visit with you every weekday morning over the following stations:

KCFI	Cedar Falls, Ia., 1250 on your dial — 9:00 A.M.
KWBG	Boone, Ia., 1590 on your dial — 9:00 A.M.
KFEQ	St. Joseph, Mo., 680 on your dial — 9:00 A.M.
KWOA	Worthington, Minn., 730 on your dial — 9:30 A.M.
WJAG	Norfolk, Nebr., 780 on your dial — 10:00 A.M.

It's Here! The Season of Holiday
Cooking and Baking is at Hand!

Whatever you turn out this holiday will taste extra-special if you use our Kitchen-Klatter Flavorings. They're the finest — nothing else compares to them for wonderful taste. (Remember, there's no alcohol in them to cook out, bake out or freeze out.)

Every single one of these Kitchen-Klatter Flavorings should be in your kitchen for all the holiday cooking you'll be doing.

Coconut	Burnt Sugar
Strawberry	Black Walnut
Mint	Banana
Orange	Lemon
Cherry	Almond
Maple	
Vanilla (3 oz. and jumbo 8 oz.)	

BUY THEM AT YOUR GROCER'S

If he doesn't carry them send us his name.

(If you can't yet buy all of these at your store and need them for holiday cooking, send \$1.40 for any 3 flavors, 3 oz. bottles. (Jumbo Vanilla \$1.00 per bottle.) We pay the postage. Address orders to Kitchen-Klatter, Shenandoah, Iowa.