

TX1
K57x
1,2

Kitchen-Klatter[®]

REG. U. S. PAT. OFF.

Magazine

SHENANDOAH, IOWA

15 CENTS

VOL. 26

FEBRUARY, 1962

NUMBER 2





LETTER FROM LEANNA

Kitchen-Klatter

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

MAGAZINE

"More Than Just Paper And Ink"

EDITORIAL STAFF

Leanna Field Driftmier,
Lucile Driftmier Verness,
Margery Driftmier Strom

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

Foreign Countries \$2.00 per year.

Advertising rates made known on application.

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

Published Monthly by

THE DRIFTMIER COMPANY

Shenandoah, Iowa

Copyright 1962 by The Driftmier Company.

Dear Friends:

The first few weeks in January always find me struggling to remember to date the new year correctly. I had scarcely become accustomed to writing 1961 when here it is 1962! The wheels of time are turning all too rapidly and it seems that the older one becomes, the faster time passes. We all hope and pray that during this year some of the world's seemingly impossible problems will be solved and the lives of our people will not be frustrated with worry and anxiety.

As you remember, I told you last month that this letter would be written in California. However, our plans were changed very suddenly. Suitcases had been brought down from the upstairs storage closet and we were ready to start packing when Mart was stricken with a heart attack. It came on very suddenly while he was working at his desk putting some last-minute papers in order. The family doctor was called and in a few minutes an ambulance had arrived to take him to the hospital. He was put in an oxygen tent immediately and it wasn't long until he was comfortable. It was necessary for him to remain in the hospital about two weeks.

At a time like this it is wonderful to be near your family and friends. We were so relieved that Mart hadn't been stricken after we had started our drive west. If it *had* to happen, it was most fortunate that it occurred right here at home.

The snow and slippery walks prevented me from spending much time at the hospital, but our children and friends saw to it that he didn't get lonely during his stay. As soon as our doctor considered it advisable, he was brought home by ambulance to continue his recuperation. We were happy that he could come home in time for Christmas for only twice in our forty-eight years of married life have we missed having our family tree on Christmas Eve.

The holidays have come and gone, Mart is recovering nicely and, although his activities will have to be curtailed for a while, things are getting back to normal. We received a number of fine new books and records for Christmas which we have enjoyed along with the lovely music on FM radio, so our days' activities are quiet and restful.

My sister, Jessie Shambaugh, got off

to California without knowing of Mart's illness. She was to leave just a few days before we planned to start, so when I called to tell her goodbye, I kept our change of plans from her. I knew she would feel that she should stay here with me and it wasn't necessary. I wrote to her after she had reached her daughter's home and told her that we would be in Iowa *this* winter but could make plans for spending some time in California sunshine together *next* winter.

I'm enjoying working on the new afghan which I described to you in my letter last month. Since it is made in four-inch squares, it makes nice "pick up work" and is easy to carry along with me when I go anywhere. I can tuck small balls of yarn and the crochet hook in my purse. Most of the blocks have been made right here at home, however, for we've experienced a great deal of stormy, "blizzardy" weather in Iowa which has kept me house-bound for days on end. I haven't minded being shut in with such interesting handwork to occupy my time.

People around our part of the country will be talking about the big blizzard we had around Christmas time for years to come. We were glad that Juliana and Kristin arrived at their homes before the full brunt of the storm. Some of Juliana's friends were not so fortunate and were held up enroute until highways were sufficiently cleared so that they could continue. There was a lot of tension and anxiety for it appeared for a while that they couldn't make it to their homes in time for Christmas Eve. What thrilling stories some of them will have to tell to their children and grandchildren in years to come!

We had an experience similar to many we have been hearing when we were enroute home from California one March. I've forgotten offhand what year it was, but I distinctly remember the episode. We had reached the outskirts of El Reno, Oklahoma when we could go no further because of a blinding snowstorm. Cars were lined up behind us for miles and miles. Fortunately, we were able to wiggle out of line and backtrack to a motel where we stayed until the road was cleared for one-way traffic. It was quite exciting but somewhat unpleasant, too, for there was no heat in

the motel unit and we were forced to unpack our suitcases and pile the clothing on top of the beds in order to keep warm. We'll never forget the incident!

There were storms between Shenandoah and Albuquerque, New Mexico when we knew that Juliana was on the plane enroute home. I had just turned on the radio and caught the last minute of a news broadcast when it was announced that a plane was down near Kansas City and all aboard were presumed killed. Just then the phone rang and it was Lucile saying that she and Russell were just leaving to drive to Omaha to meet Juliana's plane. They had checked with the airport and learned that her plane would arrive on schedule. My! what a relief! One can't help thinking of all the homes that were saddened due to accidents over the holidays.

We were so happy when our son Frederick telephoned from New York City that he was safely back from his European trip. We, too, have enjoyed reading about his experiences in *Kitchen-Klatter*. Since returning he has been much too busy to write anything but brief notes. A minister can't be gone from his church for any lengthy period of time without having endless details to attend to, so we've been content with the short notes, catching up on the full account of his trip by way of his letters in the magazine.

Our nephew, Philip Field, and his wife, Marie, are in Kenya, Africa now where Philip is in the office of the United States Consulate General at Nairobi. Prior to this assignment they were stationed in Korea and expected to have a leave of absence in the United States before Philip was reassigned, but instead, were sent directly to Kenya. I know that many of you have children in faraway places and miss them sorely, however, I'm sure that it thrills you as it does me to think how much our wonderful young people are contributing to the betterment of the lives of people all over the world.

This poem came in our mail and I thought it was so lovely for this time of the year that I would share it with you.

Sincerely,

CHAPEL IN THE SNOW

The mystic-knitted snowflakes softly fall
To fashion an enveloping shawl;
They weave a frangible, crystal filigree
That lends enchanting beauty to each tree,
And bush, or vine while they are fluttering
As peacefully as white doves on the wing;
And there is silence as before the Lord;
My heart holds prayer, although I speak no word;
I feel His holy presence linger near
And truly know that He has entered here!

—Thelma Allinder

LETTER FROM LUCILE

Hello, Good Friends:

I've been cleaning out my desk today and my! or my! what a conglomeration of stuff has come to the surface. Some of this collection actually belonged in desk drawers and I knew it was there and wasn't the least bit surprised to see it, but other odds and ends were so startling that I felt bewitched as I sat and looked at them.

As I stared at these astonishing items I was tempted to conclude that all the trouble could be laid to the fact that these desk drawers are deep and long and thereby actually lure me into squirreling stuff away "just for the time being". But this is really a pretty shabby excuse, everything considered, since the one drawer that is short and shallow held such unexpected items as a black pottery chipmunk that Juliana made when she was in the second grade, a pocket-size alarm clock that wrenched me out of bed for the last time at least five years ago, a small jar of paste as hard as cement, a small picture frame with cracked glass, and a card of buttons purchased in 1948.

None of those things have any business at all in any drawers of this desk, so long and deep or short and shallow doesn't enter into the picture in any way whatsoever. I'm just plain careless and lazy where my desk is concerned—and that's that. (Russell and Juliana both keep their desks in apple-pie order and they never cease to marvel that I'm ever able to turn up anything once it has gotten to my desk. I sort of marvel too.)

Two years ago at this time I was still trying to get adjusted to our "new" house, and I have put "new" in quotation marks because it isn't an entirely brand-new house nor can it be described with complete accuracy as a remodeled house. There really isn't a word or a term that fits the bill. But for our readers who have gotten acquainted with us in comparatively recent times I will backtrack to explain that we were torn up for about fifteen months while all of this construction was going on, and we lived right in the middle of the whole thing with the exception of two months when we used the home of an old friend who was out of town.

I look back on that period of time and shudder. Had we known at the outset how long it would take to get the job done we would have moved elsewhere, but we believed every time schedule given to us and kept thinking that we could hold on "just a few weeks longer". Well, we gave up and moved out on a Sunday afternoon when rain poured into the end of the living room that was then under construction, and to get in or out of the house we had to hold aside canvas and crawl down rickety steps. That day we'd had it! For one full year we'd lived in chaos and confusion beyond my powers to describe and my nerves had gotten real close to the snapping point!

But in many respects the most harrowing phase of the whole thing came after the house was completed and we moved back into it. I was totally



Things seemed back to normal for Lucile and Russell Verness when their daughter Juliana was home for the holidays and there were young people in and out of the house again.

unprepared for this because after we gave up and settled down elsewhere I had my sights set on returning to our finished house and relaxing with the ease that can only come from being in one's very own home. It never occurred to me that a hurdle of any kind would be left after the last workman had departed and the whole thing was done. I thought all along that we'd just move back in and pick up our daily life where we'd dropped it almost fifteen months earlier.

This proved to be the single greatest mistake I've ever made—and I've made a lot of them along the road. I found myself totally distracted for weeks as I tried to get adjusted to our "new" house, and there were many times when I wondered if I would ever, *ever* feel at home again. No one had ever warned me about allowing quite a long span of time to ease into things and consequently I thought that I was wholly disorganized and lamentably inefficient. It was only when some of you good friends were kind enough to write honest, unvarnished accounts of your experiences in trying to get adjusted to a new house that I realized I wasn't grievously at fault.

It took me about a year to get "the feel" of everything, to know exactly where to put my hands on any object in any spot. (One of my resolutions when I moved back into this house was never, never to have a junk drawer—there was enough room to have a place for every single thing and no excuse whatsoever for any drawer filled with stuff and junk. It wasn't until I discovered I had a fine, ripe junk drawer that I felt really completely settled!) Now, slightly more than two years after we moved into our finished house, I feel so deeply rooted that I have a hard time remembering how it was before. Every inch of it is HOME.

Many people have asked us if we would do the same thing all over again, and my answer is "Yes, we would". We tackled the massive reconstruction job because we didn't want to leave our garden or our quiet

street with its great trees and old-fashioned houses. Those were the factors that governed our decision and they haven't changed. We would do the same thing all over again if it were necessary.

BUT—and it's a big BUT—we would most certainly not try to carry on daily life in a house that was being torn down while a new one was going up. That was the one real mistake we made. These days there are many people who no longer wish to spend so many hours getting back and forth to work and consequently take a dim view of building lots or brand new houses that are located many miles from the heart of a city or a good-sized town. These people are looking at old houses that are centrally located but need a major over-haul.

If it is humanly possible I hope that everyone in this position can stay right where he is now living until the worst of the over-hauling is done. Interior finishing can be managed in one fashion or another through an extended period of time without too severe a strain, but if you can avoid the spell when walls are being torn down, old plaster is being wrenched off, plumbing is being installed, and comparable projects are underway, it will be a great blessing.

And I really should add right here that young people can stand all kinds of major upheaval! It's people bearing down on fifty who should think long and hard before they try to carry on daily life through many months of turbulent chaos. It can be done, of course, but it certainly isn't to be recommended.

I've had ample time now to live with everything in this house and I have very definite opinions about a number of things! Fortunately, I can express these opinions for there isn't a living soul to tell me what I can or cannot say and I am free to speak up about the whole kit and caboodle.

If I were building a new kitchen today I would not have wall ovens nor would I have stainless steel built-in burners. The white enameled stove that I used constantly for more than twelve years looked a lot better when I gave it away than my present equipment looks after only two years. I would have a divided sink if I had nothing else in the whole house. The first sink in this house was a single basin with a garbage disposal in it and no one ever pointed out to me what a problem it was to dispose of garbage if you had dishes or pans in the sink. I found out. And it was a red letter day when careful measurements proved that we could squeeze a divided sink into the same area. Only then could I work as efficiently in my new kitchen as I had worked in the old kitchen.

The subject of dishwashers seems to be one where there is no neutral ground. Either you wouldn't dream of getting along without one or you feel that you can manage JUST FINE without one. Every single person I talked with about kitchen equipment insisted that it would be sheer insanity to build a new kitchen in this day and age without a dishwasher. I felt

(Continued on page 18)

MID-WINTER AT THE STROMS

Dear Friends:

The youngsters who received sleds and skis this Christmas are certainly fortunate in the weather we've had in recent weeks. I remember past years when there were many disappointed children because the weather refused to co-operate and winter play equipment stood unused for weeks on end. Not so this year, for snow upon snow has provided wonderful coasting.

In Shenandoah a number of streets are closed to traffic so that children can coast with the maximum of safety. One of those closed areas is not far from our home so it is very convenient for the youngsters in our neighborhood. In my own childhood this was not provided so we took our turns as "lookouts" to alert coasters when cars were approaching. This system worked out quite well but not without some danger.

Around our area the heavy snowfalls have interfered with ice skating. Martin received skates last year for Christmas and didn't have many opportunities to use them. The young people of the church had one or two skating parties but on the whole there was not much activity. The best place to skate was several miles out of town, so transportation to and from the pond was necessary. This year, Martin and a neighbor friend located a creek nearby where they felt they could skate a little, but since its discovery, conditions haven't been suitable for skating.

We had a lovely holiday season. The first gathering we attended was a tree-trimming party. The men did most of the work on the tree while the women worked on additional decorations. When we finished the decorating our hostess served a lovely buffet lunch. It was so much fun that Oliver and I think it would be fun to have such a party next year.

Several of our friends held open-houses, and these, too, were very nice and quite elaborate with quantities of fancy cookies, candy, a wide assortment of nut bread sandwiches, spiced cranberry punch and coffee. The homes were gaily decorated in keeping with the season and background music of Christmas carols completed the festive atmosphere.

These were pre-Christmas parties and had my plans for the California trip followed through on schedule, I would have missed out on them. And as for Christmas plans, we were able to carry on in our usual tradition for Dad, fortunately, recovered from his heart attack sufficiently so that he could be home to share in all of our activities. We opened our gifts at our parent's home and ate our Christmas dinner with Lucile, Russell and Juliana.

Our "family gift" was a new kitchen table with matching chairs but we haven't purchased them as yet, and for a very good reason. Martin had been wanting a new train table so we decided to get him a large sheet of ply-wood and fasten it to the old kitchen table. It simplified things if we just waited until after Christmas to purchase the new kitchen outfit—not only simplified the matter, but



Like most men, when Oliver Strom comes home from a busy day at the office, he takes off his shoes, loosens his necktie and relaxes with a magazine while Margery prepares dinner.

kept us from giving away the Christmas secret about the train equipment!

Another most welcome gift was a new portable radio for kitchen use. We had been needing a new one for a year, but it was just one of those things we hadn't replaced. And still in the radio line, Martin received a little transistor radio. Other than these gifts, the other items were personal.

No doubt January and February are "sewing months" for a great many of you. I, too, have hopes of getting out my sewing machine to make some new curtains for a couple of rooms and to finish two little smocked dresses that I started several months ago before the rush descended upon me around Thanksgiving time. The handwork was completed at that time but I didn't have a spare minute to do the machine stitching. I hope the little girls haven't grown so fast that the dresses won't fit, but I *did* allow for some leeway when I chose the pattern sizes. Just in case, I'll tackle the dresses before I launch into the curtains.

As many of you know, Martin has always had a great interest in reading about Lincoln and has a number of fine books about him in the bookcase in his room. It is for this purpose, as well as for our own interest, that we have included some of the Lincoln historical sites in our travels. Recently, Martin was looking over the pictures taken on our vacation last summer and when he came to those taken at Lincoln's birthplace in Hodgenville, Kentucky, he mentioned again how much it had meant to him to see it. He was impressed with what he saw then but is even more conscious of the value of that experience now that we are close to observing Lincoln's birthday. We had a poor day for picture-taking when we made the pilgrimage to the shrine and the picture we are sharing with you in

this issue is the best we could do.

The magnificent building which houses the log cabin is constructed of pink granite and marble and was built from funds raised by popular subscription. Over 100,000 citizens, many of them school children, contributed to the fund. It was another of the many tremendous undertakings by interested citizens to preserve the fragments of the past for posterity and we should all be eternally grateful to them.

There is some question as to where the cabin was originally located for it was purchased in 1861 by Dr. George Rodman who moved it onto his farm. It then was moved several times to be displayed throughout the country, finally being returned to Hodgenville. Certain testimony indicates, however, that it originally stood on the knoll where it is now enclosed in the memorial building, or just below that location near the spring.

Circumstances were such that we visited the Lincoln tomb at Springfield, Illinois first and then New Salem Village near that city where Lincoln spent some of his early years before he became a lawyer. I don't believe it is advisable to start with the end of his life and work backwards such as we did and if we had it to do over again, we would prefer to start with Hodgenville. You might bear this in mind if you are planning such a trip this year.

My friend Mary just called and asked me to run over for a cup of coffee and see their new little Collie puppy, so I'll end my letter here. But first, I would like to thank each and every one of you for the lovely cards and messages you sent our family throughout this past holiday season. Your warm wishes were greatly appreciated.

Sincerely,

Margery

BROTHERHOOD BANQUET

by

Evelyn Birkby

Any month of the year is a good time for a Brotherhood Banquet but since February is designated as *brotherhood month* it is particularly suitable for an international meal. Of course, the purpose is to grow in understanding and appreciation of the people and customs of other lands. Anytime we know more about other nations it draws us closer together. And what is more fun than getting together for a meal of interesting and exotic dishes?

The theme of Brotherhood and World Peace is so adaptable it may be used in many ways and with many age groups. You might want to build the evening around just one country as a church in Iowa did. They planned a delightful New Zealand dinner in honor of a minister from that country who was living in the United States as an exchange pastor. Excellent recipes from New Zealand were obtained from the minister's wife. These were handed out to different members of the congregation who prepared them. One special table was used just for these dishes. The rest of the menu was made up of familiar foods such as chicken, vegetables, salad, cake and pie. A large "flyer" advertising the dinner was mimeographed with the menu printed at the bottom of the sheet. These were passed out to each family in the congregation and the dish which they were to bring was circled; this assured variety. Naturally, some people changed assignments with others to suit their special knack for preparation. Those who made table decorations did not bring food unless they particularly wanted to. Each family brought its own service.

This made a simple but effective *banquet*. With songs, fellowship and the talk and slides presented by the minister from New Zealand, the people who attended felt they had learned a great deal about the country and the individuals whom they were honoring.

You will probably not have to look far to find a missionary, someone who has visited another country or a foreign student in a nearby high school or college upon whom to build such an evening. If absolutely no personal speakers are available, the program can be developed around a movie or a filmstrip.

A Federated Women's Club held a *Continental Dinner* with an exotic flair for a different approach to the theme of international understanding. The menu was planned by a committee and each member of the club was assigned a dish from a different country. This included: Hawaiian punch, Swiss cheeses, Swedish rye bread, Danish pastry, Canadian tea rolls, Chinese chow mein, English roast beef and yorkshire pudding, Italian pizza, Mexican chili, Japanese rice, Hungarian apple strudel, Russian delights, Spanish cream and Brazilian coffee. Many of these have a familiar sound; we *really* have quite an in-

ternational flavor to the foods of our country! You can find recipes of this type in various cookbooks and in back issues of the *Kitchen-Klatter* magazine.

The committee in charge of this club dinner mimeographed copies of the recipe for each dish served and these were given to the members. When the food was placed on the buffet each one was identified with a card so the members could match the name, the recipe and the flavors! It proved to be a most unusual and rewarding evening.

Recently a local Junior High church group held a *Banquet for Peace* which developed into an excellent sharing and learning experience. At their initial meeting the young people chose the menu, using the book "Favorite Recipes from the United Nations" as their source. The committees were designated at this first session and they each set enthusiastically to work.

The *food committee* copied the recipes onto file cards. These were passed to the members to see who could bring the easily obtained ingredients. The sponsors of the group ordered the more difficult ingredients through a local grocer.

The *decoration committee* used flags from different countries, colorful napkins, big globes and bright strips of crepe paper to produce very colorful and meaningful table settings. Bright green programs were mimeographed with the menu inside and the theme, JUNIOR HIGH BANQUET FOR PEACE and the fellowship emblem on the outside. The flags and napkins were purchased from:

U. S. Committee for the UN
816 21st Street, N.W.
Washington 6, D. C.

The *recreation committee* planned games to use just before dinner. These were chosen from different countries, of course. The icebreaker set the theme perfectly. On the back of each individual they pinned the name of a person, organization or item needed which are considered *peacemakers*. Each player had to ask questions of the other players about what he (or it) does for peace until he discovered his identity. Such names as Albert Schweitzer, Ralph Bunche, Kagawa, such groups as the United Nations, denominational missions, youth funds, and items such as medicine, powdered milk, agricultural equipment, books, etc. were used.

The *display committee* asked each member to bring anything he had which had come from another country. They also phoned different individuals in the community whom they knew had interesting objects from trips abroad and asked to borrow them. This committee set up display tables, typed an information slip for each article and arranged the items in a most interesting manner.

A *program committee* chose songs from different countries and prepared mimeographed song sheets. They invited one of the church members who had been born and raised in Australia to come and talk on the differences and similarities between Australia and the United States. A film strip of the work of the United Nations emergen-

cy relief fund around the world completed a most informative evening.

Probably the most interesting part of the event was the *food preparation* itself. The sponsors had grouped the ingredients for each dish on a tray with the recipe on top. The young people chose which recipe they would like to help prepare. First comers, of course, were guided to the food which took the longest time to prepare. It was so much fun to watch the enthusiasm of these young people. Just imagine 7th and 8th grade boys and girls breaking and beating eggs, peeling potatoes, whipping cream and mixing up the batter for a cake. The breads had been made earlier, but otherwise everything was done in the church kitchen the afternoon of the banquet.

Mothers were on hand to help with the dishes. Surprisingly little assistance was needed around the stove, serving the plates and waiting on the tables. Except for a very little guidance the junior high class did every bit of the work.

It really isn't necessary, however, to wait for an occasion when a banquet or a club meal is indicated. You can periodically plan a foreign dish to prepare just for your own family. Conversation about the country from which it came, delving into the encyclopedia and the National Geographic magazines for detailed information or to answer questions can produce the same kind of growing, learning situation as that obtained with a large organized group. Remember, too, that nothing creates a greater feeling of closeness of the countries of this world than entertaining an individual from a different land in your own home. Brotherhood is an all-the-time occupation, but it is good that the month of February comes along with its extra emphasis to urge us into doing something extra—could it be the *second mile*?

(Note: Several recipes are given on this month's food pages for dishes from foreign countries adaptable for the type of occasions discussed here.)

No man or woman of the humblest sort can really be strong, gentle and pure and good, without the world being better for it, without somebody being helped and comforted by the very existence of that goodness.

—Phillips Brooks

PRAYER

Not more of light, I ask, O God,
But eyes to see what is;
Not sweeter songs, but power to hear
The present melodies.
Not greater strength, but how to use
The power that I possess;
Not more of love, but skill to turn
A frown to a caress.
Not more of joy, but power to feel
Its kindling presence near;
To give to others all I have
Of courage and of cheer.
Give me all fears to dominate,
All holy joys to know;
To be the friend I wish to be,
To speak the truth I know.

—Unknown

DOROTHY RECALLS HER FIRST YEARS ON THE FARM

Dear Friends:

When we got up this morning and listened to the early morning weather forecast, we weren't surprised to hear the announcement that snow is on the way. The sky is grey and heavily overcast and it looks as if it could start snowing at any minute. Frank said the first thing he was going to do was haul in enough hay to last a few days, then if we get several more inches of snow he wouldn't have to "shovel" the tractor through drifts to feed the stock. Just as soon as he finishes hauling the hay he is going to take the chain saw into the timber and cut some more wood for the woodpile.

Frank really enjoys working in the timber on cold winter days but I can assure you that I was perfectly content to pull my typewriter closer to the stove and write to you friends!

There is something so comforting about an old-fashioned wood stove on the farm. I love the crackling sound of the burning wood and at night, when the lights are out, I like the flickering glow of the flames through the isinglass door. I don't like the mess made by the ashes and the scraps of bark that fall as the wood is being carried to the stove, but the pleasurable features compensate for those. It is a comfort to know that the oil burner is going to burn at the same even pace throughout the cold winter nights so we don't have a chilly house in the mornings when we get up and sometimes we discuss getting rid of the old wood stove, replacing it with another oil burner. It is *always* voted down!

Another deer season has come and gone. Everyone in our neighborhood saw so many deer this past year that I thought *surely* Frank would want to see if he could get one when the season opened. He did talk about it but when the day came, there were so many things to do that were more important to him than sitting along some deer path all day waiting for a poor little deer to walk by, that he didn't join the hunters. I didn't care because I've never especially enjoyed venison.

Frank set a few traps for muskrat this year. Trapping is time-consuming also but the muskrat took quite a bit of our corn this year so it seemed necessary to get rid of a few of them. We had asked Martin to come for another visit so he could learn something about trapping and also get in on a little more rabbit hunting. Our family gave him a red hunting cap, some rifle shells and a pair of choring gloves for Christmas, so he was all set for his visit with us during the Christmas vacation.

Kristin was home while Martin was with us and the first evening they had a rousing game of Monopoly. The next night while we were eating our evening meal, the phone rang and Kristin jumped up to answer it. When she returned to the table she told Martin that another game would have to wait because she had a date. Martin looked down at our little dog and said,

"Well, Tinker, I guess I'll have to teach you how to play Monopoly." He said it so seriously that we all had a good laugh!

This is the first opportunity I've had to mention anything about our Christmas. For years the Johnsons have come to our house on Christmas Eve for our gift exchange. This year, however, Frank's sister Ruth and her husband couldn't come from their home in Kansas City until Christmas Day so we delayed opening our gifts until they arrived. Actually, I'm glad that things worked out that way for it gave Kristin and me an extra day for baking and decorating another batch of Christmas cookies.

One of Kristin's gifts was a new pair of ice skates. Through the years she has outgrown several pairs and the last ones were five years old. She hadn't thought particularly about wanting new ones until just recently when the college students started skating on the pond on the campus. She took her outgrown skates back with her for several of her friends don't own any and they just might fit one of them. Some years we haven't had very good skating weather, but from all indications I think there will be plenty of ice this winter.

Frank and I are anticipating having Kristin at home again very soon for there will be several days between semesters. During that vacation I won't be so rushed and I'm in hopes that I can get a little sewing done. I can make things for Kristin when she's away, but I much prefer to have her available for fittings. The pixie orders have kept me so busy that it has been several months since I could think about getting out the sewing machine. Now I'm eager to get into the stores and look at yardage.

When we had our first real blizzard-like snowstorm this winter Frank came in late in the afternoon and said he was glad that Kristin was safely in a warm college dormitory and we didn't have to worry about her riding home on a school bus in such weather. The next morning when they were reading off all the "no school" announcements on the radio, for a split second we thought of waking Kristin and telling her that she could "sleep in" because the buses weren't running! We still have to stop occasionally to remember that she isn't in the house.

It will be sixteen years ago this February since we moved to the farm and a completely new and different life began for me. I had never lived on a farm and the longest time I had ever visited on one was for a week. We moved from the terribly crowded city of San Francisco to the little house in the timber, a mile in any direction from the nearest neighbor. We lived on a dirt road, had no telephone, lights or water, but it was so peaceful and beautiful that the "modern things" didn't matter.

There were countless things to learn and I laugh now recalling some of them. I even had to learn how to buy groceries! I was so used to having a little store nearby when I ran out of anything that it was habit to buy only one loaf of bread and one pound of

coffee at a time. Consequently, I was forever having to borrow food from Mother Johnson and I didn't *really* learn to buy in quantity until the roads began to thaw and Spring rains came making it even difficult to borrow!

It also took a long time to learn how to operate the kerosene lamps. Kristin still talks about the lamps and how they used to smoke and ruin the new wallpaper. She says she'll never forget when she was very small and I would take her upstairs to tuck her into bed. As a special end-of-the-day treat, she carried a marshmallow on a fork as she walked up the stairs while I followed with the lamp and after I tucked her into bed, I held the lamp while she toasted her marshmallow over the top. I'm happy that she treasures this memory for it was special to me, too.

The family still laughs about our water situation! For a year, until we got water at our house, we carried what we needed from Frank's parents' home. This wasn't *too* difficult when the roads were dry, but when they were muddy, it had to be carried through the timber. I had to learn how to get along with a limited amount and *that* was no easy adjustment. Now that we live in a modern house I wonder how I ever managed, but we loved that little house and look back at those first few years in the country as very, very happy ones in spite of the inconveniences.

It's funny how we feel about the space of time. I sometimes feel as if I've always lived on the farm, and then again I look back and think it can't possibly be sixteen years since we left California.

Frank will be in soon to get warmed up and have a cup of hot coffee. I had better put some more wood on the fire or he'll tease me again about being the world's worst fireman!

Sincerely,

Dorothy

BREAKFAST-IDIOUS

I made a resolution when I awoke—From now on I wanted to be The model-dressed homemaker, as books advise, Rather than my usual "sight-to-see".

I picked up my comb to touch up my hair,
And sent my husband the coffee to pour;
Discarding comb—I wiped up the spills,
Soothed his wounds and mopped up the floor.

A dab of lipstick—I tried once more.
Oops! Too late! there goes the crash;
Baby's orange juice decorates now
The kitchen wall with one big splash.

My good intent, having gone up in smoke
Of burnt toast, I sit down to eat;
I've made repairs, but my appearance
Has suffered its usual morning defeat.

—Evelyn Cason

A LETTER FROM THE WISCONSIN DRIFTMIERS

Dear Friends:

Here it is, time to write my letter to you friends and if you've read my letters over this past year, you know that this month marks one year since we moved to Hales Corners. There were surely a multitude of changes in this year, too—not the least of which was my feeling about our having been transferred! What I originally felt to be a bitter pill to swallow has proved to be quite a pleasant experience!

When we first moved here the telephone never rang. This was quite a contrast to the usual degree of activity that centered about our phone in Anderson, Indiana and I found it rather a lonesome reminder that we were in a town where we knew absolutely no one. However, with the activities that have evolved with our new church affiliations, P-TA and neighborhood contacts, the telephone has come alive again.

Over the past holidays we were invited to several open-houses given by couples whom we had met in the neighborhood. At these two functions alone, we met practically every couple in our subdivision. We felt especially pleased to be included because these people have established their circles of friends and to enlarge the group by inviting newcomers in the neighborhood can soon make the load on a hostess become a burden. Perhaps by next December and the season for entertaining rolls around, we'll be well-enough acquainted to hold a large open-house ourselves.

Paul was the real "character" around our house this Christmas. Katharine was old enough to be excited but rather subdued, also, whereas Paul went *all out* to express his sheer joy over anything and everything connected with Christmas. Donald and I could scarcely contain our laughter over his antics. He was terribly thrilled over *his* gifts, Adrienne's gifts and Katharine's gifts. I'm sure he actually wondered *what* was going on in this *wonderful* world that everyone should get presents at the same time. This past year he has been used to birthdays when there would be a few gifts for just one person, but everyone opening gifts at the same time was really something!

Paul liked his presents, of course, but he liked Katharine's just a little better. It is a blessing his big sister is a patient, generous child, for she was willing that he should play house with her when the doll house equipment was set up. Santa brought her a little refrigerator and stove and with the little baking set that Santa's Grandma sent, they spent hours and hours setting up housekeeping.

Adrienne is just the age where she still loves her old favorites—new toys have an attraction for a while but she will drop them when she runs across a special love. I'll be a bit sneaky and slip a few beat-up "not-so-precious" ones out of sight one of these days to bring out at a later date when the need arises for something different to play with. Mothers learn



Katharine Driftmier appears to be explaining to Paul and Adrienne how Santa came down the chimney. This lovely fireplace is located at the end of the family room in their new home.

a few tricks, you know!

Katharine has made a fine adjustment to our new town. She finds her schoolwork fascinating and is making lovely strides in reading and writing. I truly believe that the greatest credit for the success of her first year of school should be given to her teacher. A more patient person I can't remember having ever met! She has taken twenty-nine six-year-olds and by gentle but persistent means has taught them to attach a sound to a symbol and thus to read. I was never taught to read by the phonics method. When I was in grade school we learned the word-picture method of reading and to this day I'm positive that this accounts for the fact that I cannot spell well.

At the past P-TA meeting, the parents were divided into groups and sent to the rooms where their children were enrolled. There the teachers took us through a typical day in the classroom. With the children's spelling and reading books in hand, we learned to read phonetically. It was simply fascinating to observe Katharine's teacher and the methods she employs to teach the sounds of letters. These children certainly have a great deal to learn in this first important year and our girl is very fortunate to have Mrs. Kestin for her teacher for she has taught in the lower grades for many years. I imagine that there are countless nearly-grown children who have a special place in their hearts for her, also. I know that I still remember with considerable affection my kindergarten and first grade teachers. This is "the stuff" from which nostalgic memories are made!

Thus far we've had a reasonably disease-free winter. We've had the inevitable flu germ which seemed to run so rampant through the country. In fact, we had it twice for Katharine came home from school with light cases only to have them run right

through the family. But this was mild compared to last winter when we went from colds to chicken pox and experienced a period of illness that seemed to last all winter.

I had an occasion to take Adrienne to our Pediatrician for her eighteen-month check-up and the doctor confirmed by his charts what I had suspected for a long time—Adrienne is a *very* large child for her age. Height-wise and weight-wise she is quite a bit above the average and the doctor indicated that we could expect her to be a tall woman when she is fully grown.

This youngest child of ours is growing so rapidly that it is almost visible to the naked eye! I keep digging into the boxes of packed-away, outgrown clothing of Katharine's but even so, Adrienne's long legs soon protrude past the bottoms of her corduroy pants. I bought her one pretty dress for Christmas in a size 2 and when I tried it on her it was much too short. I guess I'll have to take her with me the next time I have to purchase anything for her in the line of clothing. And won't that be a treat! *She'll* think so, but *not I!*

Paul has been so shut in due to inclement weather that I have been teaching him some of the little finger games that Katharine enjoyed so much at this age. I find that if children get restless and a bit cranky finger games will usually put them in a cheerful mood again. Several of our favorites were in the magazine sometime back and you may want to look them up so that you can teach them to your own youngsters.

I hear my two little afternoon nappers waking a little earlier than usual so I'll close this letter and put the typewriter away.

Sincerely,

Mary Bell

FAITHFUL STABILIZERS

by
Betty Carlson

There is nothing like an ocean voyage, so they say. I'm sure you're familiar with this picture! A beautiful ship gliding through blue, still waters, and a handsome couple playing shuffleboard on deck with a warm sun beaming down on them.

May I share with you a few of my ocean experiences? There's that time on the Swiss freighter when we ran into a quick storm in the "usually" placid Mediterranean. We didn't have time to "secure" anything but ourselves. The "shuffle-aboard" was of a slightly different variety than that advertised in these alluring travel folders.

All night long our suitcases (eleven of them), chairs and waste baskets shuffled back and forth across the stateroom, and every muscle in our bodies ached from holding on in our bunks to keep from joining the pitching gear!

Or that trip I took from Hawaii to San Francisco. I remember remarking as we were gliding out of the harbor in Honolulu, "You hardly know the ship is moving!" Then we hit the open sea, and I hit my bunk. I finally had to be dragged out on an open deck on the third day to see if the bracing, icy air could do anything for me. All it did was convince me that traveling by air was the only way.

I am beginning to suspect that smooth ocean cruises exist *only* in novels and travel folders. But I'm still hopeful, and I keep trying.

Two years ago I went to Europe on the Ile de France, supposedly one of the steadiest ships afloat. It was steady all right until we hit hurricane "Jane". Fortunately I don't remember much of that trip. A doctor friend of mine was experimenting with a new type of sea sick medicine. It was so effective I nearly slept through the entire trip.

Recently I took a trip on the Queen Elizabeth. Smooth trip, you ask? Did we enjoy shuffleboard on deck? It was so rough we had to use stabilizers. This was something new to me. According to the steward those stabilizers cost a couple million dollars. Well worth it. They were wonderful. They eliminated sideward rolling.

Big fins came out on both sides of the ship and sort of helped to balance it up. I will not attempt to explain how they work for the simple reason, I have no idea! But I can witness to this—they are effective. Another ship going through the same rough conditions would have pitched all over the sea.

A Christian is very much like a ship with stabilizers. A Christian isn't spared from high seas. His life is often right in the thick of it, but what an advantage to have the stabilizers of his faith in Christ to steady him as he goes through the choppy waters.

"... In the world ye shall have tribulation; but be of good cheer," Christ has told us, "I have overcome the world."

Just as I can't explain to you the mechanism of the Queen Elizabeth's

stabilizers, neither can I explain how God is able to keep steady those of us who trust in Him. But this I do know, He does.

An interesting feature about the stabilizers is, and I'm quoting the deck steward, "The stabilizers are absolutely ineffective when the waves come head on. They can't act then. They would snap off. Those waves exert a tremendous pressure."

I grinned at him, "That's when sailing is really rugged!"

He smiled back, "Yes, that's when you wish you'd followed your father's advice and gone into the shoe business with him."

I've noticed this pattern in life too. When we *deliberately* defy God and head into trouble, our *stabilizers* don't work. That is until we get right with God again. Many are choosing today to disobey God, and their lives are smashing because of it. Those who dare pray this, experience in their hearts that the *peace of God is Real*: "Search me, O God, and know my heart: try me, and know my thoughts: and see if there be any wicked way in me, and lead me in the way everlasting."

(Reprinted with permission of *The Rockford Morning Star* and the Zondervan Publishing House.)

WORRY IS WASTEFUL

by
Evelyn Witter

Are you a worrier? If your answer is "yes" then you are indulging in waste; waste at a high cost because it brings with it psychological and physical tolls.

Just stop and think what happens to you when you worry—your appetite diminishes, your fatigue increases, your sleep is disturbed, your digestive system may become upset and you might get a headache. Psychologically you are spending time, energy and mental ability in a negative and futile way. We abhor a spendthrift when time or money is involved, but we seldom stop to think that worry is being a spendthrift of life's most valuable commodities.

Many people feel that everything is such a mess in this old world and there are so many problems it is only "natural" to worry. Perhaps, however, it's just *easier* to worry than to make oneself look at the situation, do what can be done and then confidently put nervous *overconcern* aside.

How can you stop worrying? There are many good ideas, but the following suggestions are ones which have proved most valuable for me.

First: Do not brood over past mistakes. They cannot be changed. To keep recalling them to mind cannot possibly help, but only consumes mental energies which are meant to enable us to live hopefully. We may not be able to completely forget some mistake which we have made but we should learn to leave it in the past and move on into the future.

Second: Do not dwell on the misfortunes which come. Everyone has trouble at some time or another. Do we have a special rabbit's foot that guards us especially from the trials of

this world? Why *should we* be spared? All we have to do is look around to see people who bear blindness, disease, loss of loved ones and other misfortunes bravely, nobly and without complaint. Our own difficulties diminish in proportion to the extent we look at others and help them in their problems. This has a way of making us ashamed of our own grumblings, too!

Third: Stop talking about our troubles to other people. Often relating problems only enlarges them. Now, it does help a great deal to have *one* really good friend to whom we can talk freely about something which bothers us, but once we get it *off our chest* let's leave it alone and go on to other, more creative, thoughts. If we continually insist on airing our troubles they may soon hatch more worries. Sympathetic comments may well be the yeast upon which new worries grow. Repetition is no help!

Fourth: Do not mull over little insults. Cold shoulders and social snubs come to everyone. Whether we are a mature person emotionally shows in the way we react to those slights. Sometimes, too, we imagine an unfriendly word or a cold response when the other person involved did not mean to be unkind at all. We can build up some of these imagined slights into a great big hurt. If we take offense we bear grudges. Grudges, really, are feelings by which we punish ourselves for little insults we receive. Why *should we* punish ourselves needlessly? After all, it is reaction which counts when these things come along more than the incident itself.

Fifth: Don't worry about tomorrow. In this day of tension and stress that may sound strange, but it is just as true today as it was when Jesus said, "Therefore do not be anxious about tomorrow, for tomorrow will be anxious for itself. Let the day's own trouble be sufficient for the day." If we take on all our mistakes of the past, all our troubles of today and all our fears for tomorrow we will surely waste our energies completely! We need to live today to its fullest and best, thinking and planning creatively for the future, but not stewing and fretting over what *might happen*.

Sixth: Find new and interesting activities, mental and physical, in which to become absorbed as substitutes for the old, unhappy, wasteful thoughts. If a house stands empty it is soon full of mice, cobwebs, dust and spiders. We can empty out the old unpleasant habits but we must take into our lives worthwhile, thoughtful, growing activities or our worries may soon crawl right back into the vacant spaces.

As the New Year is all fresh and ready for us to launch out in more exciting ways, let us resolve to *stop such waste!* This year of 1962 is far too important to be frittered away in useless and needless worry.

When you get into a tight place and everything goes against you, until it seems as though you could not hold on a minute longer, never give up then, for that is just the place and time that the tide will turn.

FREDERICK IS HOME FROM EUROPE!

Dear Friends:

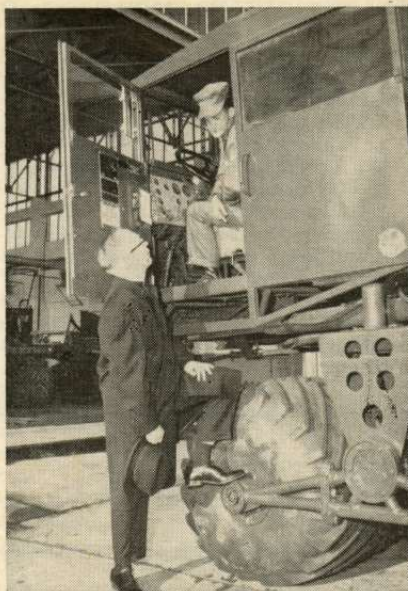
Home again! What a joy it was to see my family and all my friends at the church when I returned from Europe last week. For six weeks I had been visiting our large American Air Bases in Germany and France with some side trips to Switzerland and Luxembourg, and while I enjoyed every moment of my trip, it was a strenuous one. Never have I preached so often in so short a time. Never have I made so many hundreds of friends so quickly. Some of them are going to be reading this *Kitchen-Klatter* letter.

I think that I told you in my last letter how I met *Kitchen-Klatter* friends at every air base I visited. Even in Berlin I had an interesting experience when I turned to a man seated near me in the dining room of the Columbia House and said: "How do you do. My name is Driftmier!" The man smiled and said: "Of the Shenandoah, Iowa Driftmiers, no doubt. You are probably connected with that little *Kitchen-Klatter* magazine!" We had a good laugh over that.

Incidentally, the man was Mr. David D. Farris, the son of Mr. and Mrs. Dail Farris of Sioux City, Iowa. Our conversation at the table led into a fine friendship, and we both spent the next two days walking along the notorious Wall of Shame that now exists between East and West Berlin. Just this morning I mailed him a picture that I had taken of him looking over the Wall of Shame into the bleak and dreary ruins of East Berlin.

I returned from Europe with several impressions, the first of which is that once again man has climbed out of the death and the ruins of war and has built anew his homes, his schools, his churches, and his industries. What the people of Western Europe have done to clean up the ravages of war is phenomenal! Here and there one does see war ruins, particularly in large cities like Berlin, Munich and Frankfurt, but in view of the amount of destruction there was in the war, the rebuilding has been next to miraculous. I visited the great Martin Luther Memorial Church in Worms, the city where Luther was tried before the Emperor of the Holy Roman Empire, and I found it to be typical of the many beautiful churches being built all over Western Europe. My how proud you folks of the Lutheran persuasion should be of that church. It was built with the help of your gifts.

Again and again, as I was being driven or flown from air base to air base, my guides would say of some town or city: "You wouldn't believe it to see it now, but this city was completely destroyed by the Allies during World War II. Fifteen years ago there wasn't one building standing here—nothing but rubble." Today there are churches, schools, homes, factories, playgrounds and swimming pools, where once there was stark desolation. I could see a big change from the appearance of things just



Rev. Driftmier is pictured here talking to Airman First Class Noland Guess, driver of a Missile Conveyor. Airman Guess was an usher at one of the air base chapel services.

four years ago when last I visited Europe.

The hungry, poverty-stricken, homeless German, French, Dutch, and Belgian citizens of fifteen years ago are today prosperous, well-fed, well-dressed and well-housed. The West Germans particularly have the appearance of people who possess all the comforts of life. And these same people who fifteen years ago were loathed and despised by the Americans, are today on the friendliest of terms with them.

A second impression I bring back is the fact that the stage is all set to tear down and destroy, once again, all that has been so laboriously built up since the war. I do not mean to say that such is about to happen, I merely want to make clear to you that it is *prepared* to happen. Make no mistake about it! The American Air Force and the American Army are ready today to retaliate against any Russian attempt to move its tyranny into the Western World. I have seen the planes loaded with nuclear bombs ready to take off at an instant's notice of Russian aggression. I have seen the giant missiles loaded and aimed toward the East, ready for instant firing in case of an attack. I have seen the men jump up and run out of the chapel to man the planes and the missiles when an alert was sounded. I have seen their wives and their children briefed on evacuation procedures.

I am sure that America's force in Europe is not just "a token force"! We have in Europe today the power to wage a most damaging war against any enemy. I am convinced that the presence of that force is what is holding Russia on her side of the line today. We are holding Berlin by the sheer force of what we have standing ready on the air fields of Western Europe.

Right here I want to mention a third impression, and that is the absolute necessity for an infinite patience on our part in all of our deal-

ings with those who threaten the peace of the world. Certainly God's patience with us, demands our patience with our fellowman. And the patience where it is most needed is here at home, not in Europe. As one Air Force Officer said to me: "You can bet your life that I am in no hurry to pick a fight with the Russians. In case of any outbreak of nuclear hostilities, I know that my family would be killed within the first fifteen minutes."

No one in Europe wants to see any exchange of ammunition with anyone. The people in Berlin know that in case of any fighting they are expendable, and when you attend the American chapels and see the hundreds and hundreds of American children in the Sunday Schools, you can rest assured that no American in Berlin is about to lose patience with the Russians over the matter of the notorious Wall of Shame, or over anything else.

The building of the wall has brought into sharp focus the enormity of the chasm, the gulf, the barrier that exists between the Free World and the Communist World. That wall stretches, twists, and turns, an ugly thing of stone, broken glass, cement, and barbed wire, for twenty-seven miles through the heart of the most important city in Europe. What an insane, irrational gesture the wall is! Now, for all the world to see, is the fact that the Communists rule a slave state, governing not free men, but prisoners held in check by a wall, barbed wire and guns.

When, at certain points, the West German police let me climb up on a ladder to look over the wall, I saw all of the stark poverty, ruin, and despair for which East Berlin is noted. Again, I saw people laying wreaths along the West side of the wall to mark the spots where their friends or relatives had been shot or had jumped to their deaths as they attempted to flee the Red tyranny. I saw mothers and fathers holding their children up high over their heads so that grandparents or other dear ones in the East could see them.

As I stood on the observation platforms and looked into the faces of the "Vopos" (People's Police) of the Eastern Zone, I found myself filled with revulsion. Twice the West German police advised me to get down quickly to avoid an unpleasant incident. Several times I tried to get the hated "Vopos" to let me photograph them, but always they turned their faces, or ducked down behind some sandbag barricade.

One more thing I really ought to tell you about my work with the Air Force, and that has to do with much of the false information that has been circulated in this country about the soft, luxurious lives our military are leading in Europe. Whoever told you that our men and their families had luxurious living in Europe just does not know what he or she is talking about. I saw no luxury. I did see two or three rather nice recreation centers, and clubs, but as far as I am concerned they could not be too nice. What little bit of financial or living

(Continued on page 18)

Recipes Tested

by the Kitchen - Klatter Family

SUPERIOR SPAGHETTI

- 2 Tbls. salad or olive oil
- 2 medium onions, diced
- 2 cans tomato paste
- 1 can tomato soup
- 3 cups water
- 2 pounds ground beef
- 1 1/2 tsp. oregano
- 1/4 tsp. sweet basil leaves
- 3 toes garlic, crushed
- 1/8 tsp. marjoram
- Salt and pepper
- 1 can mushrooms
- 1/4 cup Parmesan cheese, grated

Heat the oil in a heavy skillet. Brown the onions until golden. Stir in the ground beef and continue cooking until it is nicely browned. Add the tomato paste and water and tomato soup. Cover and simmer slowly for two hours. At the end of two hours put in the seasonings, garlic and mushroom. Continue cooking for 30 to 45 minutes. Just before serving grate in the 1/4 cup of cheese, stir and let it melt.

Cook 1 pound of spaghetti in boiling salted water to which 1 tsp. salad oil has been added. Drain well and stir in 3 to 4 Tbls. of butter or margarine and 1/4 additional cup of cheese. Be sure the spaghetti is well coated with the butter and cheese.

Arrange the hot spaghetti on a large platter and pour the sauce over the top. With a tossed green salad and hot rolls this makes an excellent meal. The meat sauce freezes well, so even though your family may not be large enough for this recipe at one "sitting", it is a good quantity to simmer up and then freeze part of the sauce for a future meal.

PUMPKIN COOKIES

- 1/2 cup shortening
- 1 1/4 cups brown sugar
- 2 eggs, beaten
- 1 1/2 cups pumpkin
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter lemon flavoring
- 2 1/2 cups flour
- 4 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. ginger
- 1/2 tsp. cloves
- 1/2 tsp. cinnamon
- 1 cup raisins (optional)
- 1/2 cup nutmeats (optional)

Cream together the shortening and brown sugar. Add beaten eggs, pumpkin and flavorings. Sift together the flour, baking powder, salt and spices. Add to the creamed mixture along with the raisins and nuts, if used. Drop by tablespoon onto greased cookie sheet and bake at 375 degrees for 12 to 15 minutes, depending upon size of cookies.

PEANUT BUTTER APPLE SALAD

- 1 cup unpeeled red apple, diced
- 1/2 cup celery, sliced
- 1/2 cup orange sections
- 2 Tbls. School Day peanut butter, chunk style
- 1/2 tsp. Kitchen-Klatter lemon flavoring
- 1/4 cup mayonnaise.

Combine the peanut butter, flavoring and mayonnaise. Put the fruit and celery in a bowl, saving back a few of the orange sections for garnish, and toss lightly with the dressing. Serve on lettuce leaves or in a glass bowl and garnish with the orange sections.

MILK CHOCOLATE SAUCE

- 1 Tbls. cornstarch
- 2 Tbls. cocoa
- 1 Tbls. sugar
- 1 cup milk
- 1 1/2 tsp. Kitchen-Klatter sweetener
- 2 tsp. butter
- 1/2 tsp. Kitchen-Klatter vanilla flavoring

Cook over low heat, stirring, until thick—about 5 minutes. This is delicious served over cake, puddings, custard and ice cream.

ROSA'S APPLESAUCE CAKE

- 1 1/2 cups sugar
- 1/2 cup shortening
- 1 1/2 cups sweetened applesauce
- 1 cup raisins or currants (soaked in warm water)
- 2 beaten eggs
- 1 1/2 tsps. soda
- 1/2 cup boiling water
- 2 3/4 cups sifted flour
- 1/2 tsp. cloves
- 1 tsp. cinnamon
- 1 tsp. salt
- 1/2 cup nutmeats
- 1 tsp. Kitchen-Klatter black walnut flavoring

Cream together the sugar and shortening. Add applesauce, raisins, and eggs and beat well. Add soda which has been dissolved in the boiling water. Add sifted dry ingredients, flavoring and nutmeats. Bake at 375 degrees for 35 to 40 minutes, or until the top springs back to the touch of the finger. This can be baked in a 9 x 13-inch pan or in two 8-inch layer pans. Have the pans well greased. Frost with a rich caramel icing.

BRAN BISCUITS

- 1/2 cup All Bran (whole bran cereal)
- 1 cup sifted flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/3 cup shortening
- 1/2 cup milk

Crush the cereal until it is fine crumbs. Sift together the flour, baking powder and salt. Stir in the cereal crumbs. Cut in the shortening until the mixture resembles corn meal. Add the milk and stir only until combined. Turn out the dough onto a lightly floured board and knead gently a few times. Roll out to 1/2-inch thickness and cut into rounds. Bake in a 400 degree oven until done. (Delicious on meat pie or oven stew, also.)

PINEAPPLE BARS

- 1/2 cup shortening
- 1/2 tsp. Kitchen-Klatter butter flavoring
- 1/4 cup brown sugar, firmly packed
- 1 egg, well beaten
- 1 cup flour, sifted
- 1/2 tsp. baking powder
- 1 tsp. Kitchen-Klatter pineapple flavoring

Cream together the shortening, butter flavoring and the sugar. Beat in the egg. Add the flour and baking powder which have been sifted together. Lastly, stir in the pineapple flavoring. Spread evenly over the bottom of an ungreased 8 by 12-inch baking pan.

Topping

- 2 eggs, beaten
- 1 cup white sugar
- 3 Tbls. margarine, melted
- 1 1/2 cups crushed dry cereal
- Few drops of Kitchen-Klatter coconut flavoring

Beat the eggs well, gradually beat in the sugar. Add the margarine, crushed cereal flakes and flavoring. Spread this carefully over the first layer. Bake in a moderate oven, 350 degrees, for about 30 minutes or until light brown. Let cool and then cut into bars.

If you want a crunchy texture to this bar you may sprinkle a layer of well drained pineapple over the first layer and then carefully spread on the topping. Or you may add a little shredded coconut or chopped nuts to the topping.

RICE-CHEESE CASSEROLE

- 2 Tbls. melted butter
 - 2 Tbls. flour
 - 1/2 cup milk, scalded
 - 3 well beaten egg yolks
 - 1 cup cooked rice
 - 1/2 cup grated cheese
 - Salt and pepper to season
 - 3 stiffly beaten egg whites
- Melt the butter and blend flour into it; then add milk and cook over hot water until smooth and thick. Add well beaten egg yolks and cooked rice to this sauce and cook for 5 minutes; remove from heat. Add grated cheese and mix until melted. Season with salt and pepper and cool. Fold in the stiffly beaten egg whites and pour into a greased casserole. Set in pan of warm water and bake at 375 degrees for about 20 minutes, or until knife inserted comes out clean.

HEARTY HASH

- 1 lb. ground beef
- 2 Tbls. salad oil
- 1 clove garlic or garlic salt
- 1 1/2 cups water
- 1 medium onion, sliced
- 2 cups sliced raw potatoes
- Salt and pepper to taste
- 1 tsp. Worcestershire sauce

Brown ground beef in the salad oil. Add the garlic, or a few dashes of garlic salt, potatoes, water, salt and pepper and simmer, covered, for 30 minutes. Remove the garlic clove and add the onion and Worcestershire sauce and continue cooking, uncovered, for 15 minutes. Stir occasionally.

INTERNATIONAL DISHES

FRENCH ROLLS

- 1 cup milk
- 1/2 cup shortening
- 1/2 tsp. Kitchen-Klatter butter flavoring
- 1/2 tsp. Kitchen-Klatter lemon flavoring
- 1 tsp. salt
- 1/2 cup sugar
- 2 pkgs. dry yeast
- 1/4 cup lukewarm water
- 4 eggs, beaten
- 5 to 6 cups flour, sifted

Scald the milk and combine with the shortening, salt and sugar. Dissolve the yeast in the 1/4 cup of lukewarm water. Let this stand for at least 5 minutes. Stir the beaten eggs and the flavorings into the yeast. Add this to the cooled milk mixture. Add flour gradually to make a soft dough.

Knead the dough lightly on a floured board until it is smooth and satiny. Place in greased bowl, cover with a damp cloth and let rise in a warm place until doubled in bulk. Punch down, turn onto a floured board and knead lightly.

Shape into rolls; butterhorns, clover-leaf, parkerhouse or butter flake rolls are excellent. Put rolls in greased muffin tins or on a greased baking sheet. Brush the top with butter. Let rise until doubled in bulk. Bake in a hot oven, 425 degrees, for 10 minutes, or until nicely brown. Remove from the pans at once. This recipe makes about 3 dozen delicious butter-lemon rolls.

NEW ZEALAND PAVLOVA CAKE

- 1 1/2 cups sugar
- 3 egg whites
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 3 Tbls. cold water
- 3 Tbls. cornstarch
- 1 tsp. vinegar

Beat the egg whites and the water together until stiff. Add the sugar and cornstarch and beat again. Lastly, add the flavoring and the vinegar. Line a pie tin or a baking pan with several layers of greased wax paper. Bake at 250 degrees for 1 hour. When cool invert on a plate and peel off the paper. Fill with sweetened whipped cream and decorate with fruit.

DUTCH HOT RED CABBAGE SALAD

- 1 large head of red cabbage
- 4 Tbls. bacon fat
- 1 medium onion, coarsely chopped
- 2 tart apples, cored and sliced
- 1/2 cup vinegar
- 1/3 cup brown sugar

Remove the outer leaves and the hard core of the cabbage and chop fine. Heat the bacon fat in a skillet and slowly cook the onions until tender. Add the cabbage, season, cover and steam for 10 minutes. Now add the apples and 1/4 cup of boiling water, cover and let simmer over low heat until the cabbage is tender. Add the vinegar and sugar and continue cooking for about 15 minutes longer. Serve hot.

AUSTRALIAN SCALLOPED TOMATOES

- 1 quart canned tomatoes, drained
- 1/2 cup white corn syrup
- 3 Tbls. corn oil
- 1/4 cup onion, chopped
- 2 1/2 cups soft bread crumbs
- 1 tsp. salt
- 1/2 tsp. basil
- 1/2 tsp. oregano
- 1/4 tsp. garlic salt
- 1/4 tsp. pepper

Drain the tomatoes and put them in a bowl with the corn syrup. Brown the onions lightly in the corn oil, then add the bread crumbs and the spices. Stir together over low heat until combined. Butter a 2-quart casserole and arrange the tomato and bread crumbs into layers, topping with the bread crumbs. Bake in a moderate oven, 375 degrees, for 45 minutes. If your family is not used to highly seasoned foods it might be wise to cut down on the spices the first time you prepare this dish. It is an excellent

way to perk up canned tomatoes but is equally good prepared with fresh peeled and sliced tomatoes.

CHINESE TEA COOKIES

- 1/4 cup soft shortening
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 cup brown sugar, packed
- 1 tsp. Kitchen-Klatter orange flavoring
- 1 cup flour, sifted
- 1/8 tsp. baking soda
- Crystallized ginger, finely snipped

Cream the shortening, butter flavoring and sugar together until light and fluffy. Stir in the orange flavoring. Sift the flour and soda together and add, beating well. Drop by teaspoonfuls onto a greased cookie sheet. Top each cookie with a piece of snipped ginger. Bake at 400 degrees for about 8 minutes, or until delicately brown. Let stand a few minutes and then remove from the cookie sheet

16 Ways To Better Cooking

Everything out of the oven, every dish off of the stove, gets new life and new lift from **Kitchen-Klatter Flavorings**. Cookie jars empty like magic. Sparkling gelatin salads and desserts seem to disappear. Old favorite recipes get brand-new compliments when **Kitchen-Klatter Flavorings** are added.

These aren't just "extracts," you know. They're real **flavors**. They never bake out, cook out, freeze out. They're always the same, adding exciting taste and aroma every time they're used.

Look at the list below. Just think how many times you could have used some of these the past few days . . . and how often you'll need them tomorrow! Be sure all 16 are on your shelf all the time. Make them an automatic part of your cooking. Your family will be glad and so you will, too!

Butter	Cherry	Almond	Burnt Sugar
Blueberry	Orange	Raspberry	Black Walnut
Banana	Lemon	Coconut	Mint
Strawberry	Vanilla*	Maple	Pineapple

* In 3-oz. and Jumbo 8-oz. sizes

If you can't yet buy all 16 at your store, send \$1.40 for any three 3-ounce bottles. Jumbo Vanilla is \$1.00, and we pay all postage charges. Remember to save the cap liners for valuable premiums.



Kitchen-Klatter Products Co.

Shenandoah, Iowa

THERE IS A MAN IN THE KITCHEN

By
Frederick

I have returned from Germany with several excellent recipes.

Everywhere I went to dine in Berlin, Munich, Frankfurt and even in Zurich, Switzerland I had some part of the meal that included mushrooms. I decided at the end of the trip that, next to potatoes, the single most important item in the German diet is mushrooms. They put mushrooms in and on and beside everything! That suited me just fine for I dearly love mushrooms, and it seems that I have a great deal of company in this preference for recent figures released by the food industry show that the consumption of mushrooms by Americans is growing by leaps and bounds.

It's a tradition in our home for me to prepare the dinner on Betty's birthday, so we started the meal with this German soup that I had much enjoyed in Munich. The original recipe stacked up to a mighty expensive proposition and I thought it would be wise to tinker around and see if I could turn out something that would taste just about the same—but cost much less.

German Corn And Mushroom Soup

1 can cream of mushroom soup
1 can of cream style corn
4 slices of bacon
1 medium size onion
1 1/2 cups rich milk
1 tsp. minced parsley
Dash of ground pepper
Salt to taste

1/2 lb. mushrooms (preferably fresh)
Fry the bacon until crisp and then crumble into pieces. Fry onion in bacon drippings. Melt 3 Tbls. butter in heavy skillet, dice mushrooms into this and cook for 5 minutes over a low fire. Put all ingredients into a kettle and heat, stirring constantly. When very hot, remove from fire, put aside to cool and then reheat before serving. This soup tastes much better if prepared in advance and then reheated.

If fresh mushrooms are not available or are prohibitively expensive, canned mushrooms can be substituted in any amount that you feel you can afford. For my taste you could never add enough!

White Cake And Sauce

I ate this elegant tasting dessert at a dinner party given by Mrs. Wilbur McDaniel, the wife of the senior chaplain at one of our Air Force Missile Bases in Germany. Never have I heard guests comment more enthusiastically about a dessert, and when Mrs. McDaniel told me how simple it was to make I knew that I wanted to share it with you Kitchen-Klatter friends.

1 fine quality butter cake
1/2 cup frozen orange juice
25-30 large marshmallows
1/2 pint heavy whipping cream
Melt marshmallows with orange juice in top of double boiler. When thoroughly blended and cool, add the cream (beaten until stiff) and fold in carefully. Serve at once over slices of cake. Very, very tasty.

After-Holiday Dieting Made Easy



We all ate too much during the holidays: tempting trays of decorated cookies and fancy candies seem to be at our elbows every time we turn around. And of course we couldn't cook without tasting! Those nibbles do turn into pounds, don't they?

But the holidays are over, and reality is facing us in the form of too-tight skirts and straining buttons. There's an easy way to drop back to pre-holiday weight, without a single sacrifice.

Simply use **Kitchen-Klatter No-Calorie Sweetener** in place of sugar: in coffee, on cereal, in cooking. The taste will be terrific . . . your craving for sweets will be satisfied . . . and there's no tell-tale aftertaste. What could be simpler?

(Save the cap-liners, too! They're good for wonderful premiums!)

Kitchen-Klatter No-Calorie Sweetener

RECIPE OF THE MONTH

THREE-LAYER BLUEBERRY PIE

1 cup blueberry juice
1/4 cup sugar
Pinch of salt
1 envelope plain gelatin
1/4 cup cold water
1 tsp. Kitchen-Klatter Blueberry flavoring
1 cup blueberries
3 egg whites
1/4 tsp. Kitchen-Klatter lemon flavoring
6 tbs. sugar
Pinch of cream of tartar
1 cup heavy cream
4 Tbls. powdered sugar
1 tsp. Kitchen-Klatter blueberry flavoring
1 9-inch crumb crust
Approximately 1/2 cup additional crumbs

Drain off juice from canned blueberries, and then put berries in colander and wash them very thoroughly. Shake colander until berries have lost all excess moisture.

Combine blueberry juice, sugar and salt and bring to boiling point. Then stir in 2 Tbls. of dissolved gelatin, remove from fire and let cool. When mixture is beginning to congeal, spread over the bottom of crumb crust—graham cracker or vanilla wafer. (Be sure that this mixture is beginning to congeal or it will soak into the crust.) Place in refrigerator to get completely firm. When firm, sprinkle a layer of the additional crumbs (used for crust) over it.

Heat remaining 2 Tbls. of dissolved gelatin over hot water until it is liquid. Sprinkle cream of tartar over egg whites and beat until stiff. Then add sugar gradually, liquidified gelatin and lemon flavoring. This should be a very stiff meringue. Carefully fold in the blueberries and pile mixture over first layer of pie. Sprinkle additional crumbs over top and return to refrigerator.

Just before serving, whip cream until stiff, adding powdered sugar and blueberry flavoring. Spread over meringue layer of pie. Scatter remaining crumbs on top.

This is a perfectly delicious pie that is beautiful in appearance with the three separate layers. If you have washed and drained the berries carefully, they will not discolor the meringue layer. However, if the pie stands for more than two or three hours, even the most carefully drained blueberries will give a lavender tinge to the meringue layer. This in no way affects the taste of the pie, but it isn't as spectacularly beautiful as the snowy white layer with berries scattered through it.

The first time you make this it may seem troublesome, but after you are familiar with the recipe you can make it up quickly, only being sure to allow enough time for each layer to get completely firm before the next layer is added.

(Canned blueberries vary greatly in sweetness. Some syrup is so heavy that only 1/4 cup sugar is desirable. Other brands with a lighter syrup may require more sugar for the first layer.)

CUPID CALLING

A Valentine Party
by
Mabel Nair Brown

Chubby little cupids, hearts and flowers, ribbons and lace—put them all together in an imaginative mood and set the stage for a February party. A Valentine heart tree, a heart-spangled red net tablecloth, a gay centerpiece, elegant nut cups—these, and other ideas, may be used interchangeably at a shower, luncheon, party or guest day.

ENTERTAINMENT

Valentine Art: As each guest arrives tell him to choose the items he desires from a box containing red and white paper, scissors, colored pictures, paste and scraps of lace. From these he is to fashion a fancy valentine. As each is finished, hang it in a prominent place for display. A prize may be given to the fanciest, the prettiest and the silliest. These might be given later to a shut in child or to the children's ward of a hospital.

Sonnet Relay: Divide into two or more groups. Give each group a pencil and paper. At the top of each paper is written "Please be my Valentine". At a signal the paper is passed from one team member to the next and each player adds a complete line which ends with a word which rhymes with *Valentine*. Continue going around the group until time is called. Have the captain of each team read the completed poem. The side with the longest poem is the winner.

Heart Snatch: Players form in a circle and march to music. On chairs against the wall are paper hearts, one to each chair. There is one less chair than the number of players. When the music stops, all players rush for a chair, first picking up the heart before sitting down. If two players arrive at the same time the one who gets the heart stays in the game. The player who fails to get a heart drops out of the game by sitting in one of the chairs and holding a heart—thus eliminating the chair and the heart from the game. Continue playing until only one player is left.

Apple Artists: Give each person an apple, a knife and a few odds and ends of scraps, raisins, toothpicks, paper doilies and ribbons. Allow a certain amount of time in which the guests are to carve a heart face on the apple. They must add features and some kind of a frilly hat made just with the materials handed to them.

Honeymoon Relay: Have two teams line up in a double line formation. Each set of partners represents a bride and groom. Chairs are placed about fifteen feet in front of each team and on each chair is placed a hat, coat and gloves for the groom and a hat, coat and gloves for the bride. On "Go", the first bride and groom of each team, hand in hand, leave their line, run to the chair in front of them, put on the clothes, fasten them, dash back to the line, take off the clothing and hand it to the next couple. The next couple carries the clothing back to the chair

where they in turn must put them on, fasten them and race back to the line to repeat the process. The first side to have all its couples off on their honeymoon wins.

Heart Hunt: Hiding candy hearts and letting the players search to find them is used in a variety of ways for valentine parties. Sometimes, especially with little children, a few players end up with too much of the candy and some of them end up with too little. Try this variation to give everyone a chance to get the same amount. Buy the heart candies which are wrapped. Mark them with numbers; so many 1's, so many 2's, up to the total number of guests who are expected. If a few extra guests come it will only take a few minutes to mark some extra hearts and hide them. Give each guest a number and tell him he can only pick up hearts marked with that particular number. If you wish, you may tell how many hearts are hidden for each person. On the signal "Go" the guests look for the hearts. The first one to find all of his hearts is declared the winner.

Cupid Charms Quiz:

1. Where does he live? -----
(Lover's Lane)
2. What is his given name? -----
(Dan)
3. What is he often called by artists? -----
(Archer)
4. What weapon does he use? -----
(Bow and arrow)
5. Name his best assistant. -----
(St. Valentine)
6. Which of the five senses does he lack? -----
(Seeing)
7. Name his favorite bird. -----
(Lovebird)
8. Name his favorite flower. -----
(Tulips)
9. What person does he plague the most? -----
(Postman)
10. What paradox often occurs when he hits his mark. -----
(He Mrs. it)

DECORATIONS

Place cards carrying out the hearts and roses idea can be cut heart-shaped from heavy pink tag board and given a dainty ruffled edge with the white lacelon decorette ribbon. Make or buy miniature paper roses in a deep shade of pink or red and fasten one to the center of each heart. Write the name on the pink paper with white ink.

Paper heart **place mats** can be cut from pink or red paper to go at each place setting at a luncheon or on serving trays. Shiny shelf paper makes these mats exceptionally bright. You can make real conversation pieces by writing silly little mottos or jingles on them. Another idea is to pass the hearts around just before the refreshments are served and have each guest write a motto or a sentimental Valentine thought and sign his name. This makes a souvenir for each guest to take home.

Nut cups can be made in a different way by taking heart-shaped doilies and fastening them to a small circle of construction paper to make them firm. Fasten candy motto hearts to wire stems and push these through the center of the heart like a corsage.

These may be used alone or placed like a lid on the top of plain white nut cups filled with candies and nuts.

A pixie and heart **centerpiece** is very clever and easy to put together. Simply fill a large bowl with popped corn. Cut out red hearts and fasten to pipe cleaners. Insert these pipe cleaners down into the popcorn to form a bouquet of hearts. Use cute peanut pixies to perch on the edge of the bowl and climb the stems of the flowers. Put little hearts in their hands in a variety of positions—reading a Valentine, holding one up to show, writing a name on a heart, etc.

GOOD MORNING, ONE AND ALL!

These are the words you hear six days a week when it's Kitchen-Klatter time. (Once in a while we say something else just for the sake of variety!)

A new station has been added to our circle and we regret that there wasn't time to get the announcement in last month's magazine. If you have friends and relatives in the Mason City area, be sure to pass on the word that at 9:00 o'clock every morning, aside from Sunday, they can hear Kitchen-Klatter over KSMN, 1010 on their radio dial.

We hope that in 1962 you can get acquainted with our Kitchen-Klatter Family over one of these stations:

- | | |
|-------------|---|
| KSMN | Mason City, Ia., 1010 on your dial — 9:00 A.M. |
| KCFI | Cedar Falls, Ia., 1250 on your dial — 9:00 A.M. |
| KWPC | Muscataine, Ia., 860 on your dial — 10:30 A.M. |
| KWBG | Boone, Ia., 1590 on your dial — 9:00 A.M. |
| KOAM | Pittsburg, Kans., 860 on your dial — 9:00 A.M. |
| KWOA | Worthington, Minn., 730 on your dial — 9:30 A.M. |
| KFEQ | St. Joseph, Mo., 680 on your dial — 9:00 A.M. |
| KLIK | Jefferson City, Mo., 950 on your dial — 9:30 A.M. |
| KHAS | Hastings, Nebr., 1230 on your dial — 10:30 A.M. |
| KVSH | Valentine, Nebr., 940 on your dial — 9:00 A.M. |
| WJAG | Norfolk, Nebr., 780 on your dial — 10:00 A.M. |

THIRTY LITTLE FINGERS

by
Enid Ehler

Thirty little fingers love to lick the mixing bowl at our house. They also like to mix, stir and just plain *help* me with most anything. This has given me a great amount of experience in keeping the small owners of these fingers busy. The following are prescriptions I've concocted to help perk up jangled nerves and acute stay-inside-itus! Give in alternate doses between indoor walking races and front room picnics or simply mix one into the middle of a cold wintry afternoon.

Assign each child a utensil drawer to *clean* and *straighten*. Be sure all sharp or pointed objects are removed first.

Fine imaginative outlines can be derived by tracing on paper around gadgets such as pancake turners, pliers, a hammer, mixing spoon or a pair of scissors. Have the children add faces or legs and coloring.

Provide paper and pencil as well as polish and let the youngsters take *inventory* of the silverware while they polish it. Inventories can also be made of household dishes and glasses (unbreakable) and pans and lids.

Before tackling a job that's waiting, boil as many eggs as you can use for supper and let the children *peel* off the *shells*. Provide plenty of containers for the eggs with ample elbow room for all concerned. *Definitely* designate which container is for eggs and which for shells. Clearly state that shells and eggs must *not* go into the same container.

When *dusting* time rolls around surprise the youngsters with dust cloths all their own. Let each one embroider or pen his name on his own cloth. Children can actually accomplish quite a bit of dusting, at least while the newness lingers.

Mix cleaning powder and water into a smooth paste. Tint with food coloring and let the youngsters *paint* the sink and bathtub clean.

When folding clothes leave the towels and washcloths in a special basket and let the youngsters *fold* them.

Have a cake mix ready to put together with water and eggs pre-measured. The children can do the adding and *mixing*. Small fingers also love to *grease cake pans* for their own cake or one mother is making.

If there is adequate storage space available, save small, medium and large-sized *boxes*. When colored or painted the small ones become pretty boxes to hold doll dresses, playtime jewelry or hankies. The addition of cardboard wheels will transform the medium-sized boxes into tractors, trailers and doll buggies. Several big boxes pushed together make a fine sit-in train, car or ship. Set on end the boxes can form a grocery store or dime store counter stocked with empty cartons from the kitchen.

A box of shelf paper is an economical way to have a constant supply of paper available for *drawing*, *coloring* or *cutting*.

Odd and ends of wallpaper provide excellent source material for hands



We think this is an excellent picture of Evelyn's 12-year-old son, Bob Birkby, Jr.

that seem to be able to completely cover an ordinary sheet of notepaper in an unbelievably short time. The smaller the child the larger the sheet of drawing paper should be. The tiny child needs *big* crayons, also.

Let the youngsters have fun finger painting *picture windows* using one of the window-cleaning waxes. Pretty designs and pictures will keep them occupied for a long time. Have them create their own original masterpieces. A holiday or birthday window which they create themselves will long be remembered.

Make a *bulletin board* from poster board or heavy cardboard covered with burlap. Children are usually eager to put up their own colored pictures or magazine cutouts. School pupils enjoy a place to display a favorite work paper. Perhaps a portion of the board could be assigned to each child, or, if preferred, one child could be in charge of the board for several days.

Some stores handling dress patterns give away their old style books. Ask to be put on the waiting list for one. This book will give an almost never-ending supply of *paper dolls*, people for pasting and coloring or just cutting out.

Out of *paste*? Remember the home-made kind we used to make was simply flour and water mixed together. The wallpaper paste which comes dry in a little sack can be combined in small amounts with water for excellent inexpensive paste, also.

Sugar cookies can take up a whole afternoon all by themselves. Let the children help roll out and cut the cookies. Mix together a favorite powdered sugar frosting while the cookies are baking. Flavor and divide the frosting into muffin tins. Color each bit with a drop or two of different tints of food coloring. When the cookies are baked and cooled, place the muffin tin in the center of the kitchen table. Give each frosting color its own clean water color brush. Let everyone paint cookies. Nuts, coconut, raisins and small candies make fine eyes, ears and mouths. Colored sugar in shaker jars are fine for youngsters too small

to handle the brush. It's really hard to find happier artists anywhere.

Make special *napkins* or *place mats* from paper toweling by having the little fingers in your family color designs, cut bright pictures from magazines to glue on the mats or paste macaroni, seeds and rice to make raised designs. Family names may be added by the older children.

If you have a number of little fingers to keep busy these long winter days, clip this to your cupboard door and give them a dose of fun soon.

HOARFROST

The hoarfrost nestles down on calm,
rare days
To spread a tapestry so sparkling,
bright!
That draws all hearts within its
dazzling sprays,
The hoarfrost nestles down on calm,
rare days!
Then let our hearts wear jewels of
splend'rous rays
To make our work and burdens
wondrous, light.
The hoarfrost nestles down on calm,
rare days
To spread a tapestry so sparkling,
bright!

—Alice G. Harvey

TIRED OF LOANING KITCHEN-KLATTER?

Most people are! The best way to lick the problem is to send a gift subscription to the relatives and friends who tell you they're going to get their own subscription started—but never get around to it!

We send gift cards to the new subscriber, and if this is going to someone who has been reading your copy for years and years and years, we could write this message on the card:

"I know you'll enjoy having your own file in years to come."

It's a very, very gentle reminder to the long-time borrower that she'd better renew her own subscription when your gift subscription expires. But she'll be so delighted to have her own copy in her own mail box that you'll have your problem licked forever!

Kitchen-Klatter Magazine is \$1.50 per year, 12 issues. Foreign countries \$2.00 per year.

Address your letters to Kitchen-Klatter, Shenandoah, Iowa

THE JOY OF GARDENING

by
Eva M. Schroeder

February is a month of moods. An errant blizzard may descend with cold and swirling snow and then again the sun may shine bright and warm bringing almost spring-like temperatures. If you planted snowdrops (*Galanthus nivalis*), ice pansies (*Hyemalis*), winter aconite (*Eranthis hyemalis*), and other spring flowering plants in a well-protected spot, you may be able to see some of them in bloom. When you make the rounds of your garden during a February thaw, check the hardy perennials, especially those that were set out last fall. If they have been heaved out of the ground by alternate freezing and thawing, gently press them back into the soil and firm the ground with your foot. Cover the plants with a 3-inch mulch of old hay or straw until spring arrives to stay.

As the days lengthen, many house plants begin to awaken from their dormant and semi-dormant state. To encourage new growth try top-dressing the plants. To do this, take a spoon and carefully scrape away as much of the surface soil as possible without disturbing the roots. Replace this with a rich potting mixture of garden loam and well-rotted manure. Water the plants from the top and the nutrients in the fresh soil will soon reach the roots to nurture and speed top growth.

Bring a touch of spring indoors by cutting and forcing branches of trees and shrubs that normally bloom early. Some that are fine for this purpose are forsythia, Cornelian cherry, redbud, spirea thunbergi, witch Hazel, flowering crab apple, and Japanese quince. For ornamental leaves or catkins, use pussy willow, red maple, birch, and horse chestnut. Cut the branches on the south side of the shrub or tree, being careful to take only those that will not deface the plant. Cut them on a warm sunny day when the sap is high and select stems that carry plenty of buds. Flower buds are usually plump and round, while leaf buds are slim and pointed.

Place the branches in deep, warm water for a short time. As the water cools it is absorbed up into the stems. Let them stand in the water in a cool basement room for three or four days, spraying the tops with cold water once a day. They will develop better and last longer if kept in a cool place until ready to be used in arrangements. Flowering branches make lovely altar decorations for your church as well as pretty arrangements for the home. Once you have successfully coaxed a few into bloom it will become a yearly ritual.

THE ROSARY VINE

by
Sue Shinn

The Rosary Vine (*Ceropegia Woodii*), sometimes called the Heart Vine, is dainty but showy. The heart-shaped leaves are a lovely shade of green, prettily marbled with silver, and become thicker and heavier in sub-

stance, with the back of the leaf turning a wine color dusted with silver, as the vine ages.

The striking characteristic of the Rosary Vine, and from which it gets its common name, is the beads that form at each leaf node after the plant has bloomed. It is fascinating to watch the beads develop and some of them will become surprisingly large. The blossoms are dainty, tone-on-tone in color, ranging from cream at their bulbous base to a pinkish wine along their tube-like length, becoming a deep wine at the very end. Often there are two blossoms at each leaf node.

This vine prefers a shallow planter and does well in brass, copper, plastic, etc. It likes loose, rich soil and a warm, but shaded location. It refuses to grow if it isn't warm enough and if kept too warm it will die. A happy Rosary Vine grows rapidly, continuously, and will do well in spite of either over watering or neglect. Sometimes it will branch out and sometimes it won't.

A quick and simple method to start new vines is to fill a shallow planter with loose, rich soil. On top of this soil and two inches apart, place pairs of leaves with bead, cut from the vine, leaving a quarter of an inch of stem

on each end. Put a drop or two of water on each bead to settle it into the soil a little. Place in a warm, shaded location and before you can say "*Ceropegia Woodii*", a new vine will have started. It may be left to grow right where it has started for it will form its own roots to anchor it at the desired level of growth.

THE TASK AHEAD

If we think only of the task ahead, it may look formidable, even frightening. If we think only of the difficulties that face us, our will to proceed may weaken. Once we begin to doubt that we are equal to what we know we must do, failure threatens.

However much we may be aware of the seriousness of the task ahead, let us never overlook the power behind us. First is our own abilities and our preparation for the job ahead, plus the confidence which they should inspire. Second is the encouragement of our family and friends, those who love us and those who like us. And third is the strength that comes from a belief in God, a conviction that if we do our part with all our will and with all our strength, He will help us.

— William Hazlitt



RAVE

WINDOW CLEANER

Cleans Better . . .
Leaves No Film

You'll rave about RAVE . . . the remarkable new glass-cleaner that cuts grime and leaves no streaks on windows, mirrors, ceramic tile, stoves and refrigerators.

Performance-tested by professional window cleaners (who must guarantee to leave no streaks) RAVE makes window-washing easier than ever before. Long-stored storm windows, weather stained windows, smoke-dingy mirrors . . . all come clean with RAVE: the green one that works.

You'll rave about these RAVE features: FREE sprayer in each 12-ounce bottle . . . new unbreakable bottle . . . no after-film . . . no streaks. New RAVE is guaranteed to out-perform all other window cleaners!

Ask for RAVE at your grocer's. If he can't supply you yet, send us 75¢ for a 12-ounce bottle and free sprayer. We'll pay the postage, and you'll discover the finest, easiest window-cleaner you've ever seen. No streaks . . . no trouble . . . no foolin'. You'll rave about RAVE, or your money back.

LEEWOOD PRODUCTS DIVISION

Woodbury Chemical Co.,
Box 825, St. Joseph, Missouri

We don't need to tell you . . .

what unsafe bleaches can do to lovely, expensive things. Nearly every household has had an unhappy "accident" when a harsh bleach has come in contact with delicate blouses or underthings.

It isn't necessary to take chances! After all, clothes are expensive. And there's no need to ruin them to get them clean and pretty! **Kitchen-Klatter Safety Bleach** makes white things snowy, makes colors sparkle, and **at no risk.**



Save yourself this needless worry. Use the bleach that's made and backed by the people you know and trust. Depend on all-new, all-fabric **Kitchen-Klatter Safety Bleach.**

We know it's safe! We make it!

Kitchen-Klatter Safety Bleach

She Does Her Work . . .

Then Disappears!

An old, old friend of ours (a real "lady" of the old school) once told us about an ideal servant she had. She described her in one sentence: "She does her work . . . then disappears!"



How well that describes **Kitchen-Klatter Kleaner!** It doesn't "hang around" in the form of suds, scum or froth, to be rinsed or wiped away. It gets its work done, swiftly and efficiently, then it's gone.

And how it works! Fingerprints, heel-marks and grease spots disappear with a wipe. Greasy dishes seem to wash themselves. And hardest water becomes soft as rain when **Kitchen-Klatter Kleaner** touches it.

Shouldn't you be taking this short cut to easier housework? Remember:

You go through the motions . . .

Kitchen-Klatter Kleaner Does The Work!



Paul and Adrienne Driftmier enjoy little finger games, particularly the one titled "Baby's Toys" which is printed below.

BABY'S TOYS

Here's a ball for baby, big and soft and round,
(*Cup hands, fingertips together*)
Here's the baby's hammer, oh how he can pound,
(*Clench fists, pound together*)
Here's a big umbrella; to keep the baby dry,
(*Cup left hand for umbrella top, place forefinger of right hand in palm of left hand for the handle of the umbrella*)
Here's the baby's cradle to rock-a-baby-by.
(*Fingers interlaced to form a cradle. Make rocking motions*)

WINTER FURY

In a slashing vicious foray
Winter storms across our land;
He is shouting out his threats
As he slaps us with his hand.

He is ruthless, raucous, wild;
He is riding high and wide;
He is laughing as he strikes;
He is Hate personified.

He has never heard of mercy
And defies us with a scream;
He knows he'll live forever
As a wild and twisted dream.
—Harverna Woodling

AN EVENING REVERIE

The winds are soft as whispered prayer tonight,
And myriad stars are dusted clear and bright.
The miracle of near perfection molds
This scape until it seems each minute holds
A mystic sound of vesper bells of peace,
And all unworthy thoughts have lost their lease
Upon my heart, for only loveliness
Can thrive within a heart-room God will bless!
—Thelma Allinder

A PRAYER

Lord, thou knowest better than I know myself that I am growing older, and will some day be old.

Keep me from getting talkative, and particularly from the fatal habit of thinking I must say something on every subject, on every occasion.

Release me from craving to try to straighten out everybody's affairs.

Make me thoughtful, but not moody; helpful but not bossy. With my vast store of wisdom it seems a pity not to use it all . . . but thou knowest, Lord, that I want a few friends at the end.

Keep my mind free from the recital of endless details . . . give me wings to the point.

Seal my lips to my many aches and pains . . . they are increasing and my love of rehearsing them is becoming sweeter as the years go by.

I ask for grace enough to listen to the tales of others' pains. Help me to endure them with patience.

Teach me the glorious lesson that occasionally it is possible that I may be mistaken. Keep me reasonably sweet. I do not want to be a saint . . . some of them are so hard to live with . . . but a sour old woman is one of the crowning works of the devil.

Help me to extract all possible fun out of life. There are so many funny things around us and I don't want to miss any of them. Amen.

—Anonymous

THE COURTESY LETTER

by
Alice G. Harvey

Our time is filled with such a great number of activities that we sometimes forget the little things which really count so much. We never fail to say "Thank you" when a friend hands us a gift or does a favor, but we sometimes become thoughtless when a gift comes through the mail. We may intend to sit right down and send a letter of appreciation, but time slips by and too often it is entirely forgotten.

Perhaps we are most negligent in writing a letter after being entertained in a friend's home. Many of us visited with someone in a very special way over the holidays. Our hostess may have gone to a great deal of trouble and inconvenience to make our stay a pleasant one. Of course we tell her on leaving that we enjoyed every minute of our visit, but a letter sent a few days after our departure would add just the touch of warm appreciation that makes our visit a real pleasure. A hostess will not mind the extra work if she knows that her guest was truly grateful.

Since so many weddings are held during the holiday season this is an especially good time to remember that a great hurt is caused if the bride fails to send letters of thanks for her wedding presents. This is truly unforgivable. A bride, no matter how busy or happy she may be, should get those letters off just as soon as possible! Oh, yes, some of the etiquette books say

you do not need to hurry; that you may take considerable time to get around to writing notes of appreciation. But if someone has been kind enough to give a lovely gift to help get a new home started that person surely deserves the thoughtfulness of a note written by the bride just as soon as *humanly possible*.

It takes so little time to express our appreciation for courtesies extended and it means so much to those who receive it. During the coming year let us remember the many thoughtful deeds and gifts received by writing thank you notes *promptly, clearly, simply* and with a tone of deep *sincerity*. It will make us feel better, too!

GET THIS \$1.00 BOTTLE

FREE



WHEN YOU BUY
THIS \$3.00 BOTTLE

13 VITAMINS all in One Daily Capsule
Pure Vitamin STRENGTH for Every Family — Every Day!

Feeling weak, over-tired, fatigued . . . because you fail to eat your Need daily in Vitamins? . . . "daily dozen" capsules contain All the vitamins normally needed each day, plus the natural factors of lemon-bioflavonoid. Vitamin Insurance daily this low-cost way—Less than 2c.

TAKE A CAPSULE DAILY . . . FEEL the difference!

Vitamin Division, Dwarfies Corporation,
Council Bluffs, Iowa. Date _____
Mail me at once:

(number bottles) \$3.00 size (120 capsules) daily dozen vitamins. I am to receive Free a \$1 bottle with each \$3.00 order, while this offer lasts.

Offer can be withdrawn without notice.

My Name _____
Street Address _____
City _____ State _____

"Hy-X"

ONLY HENRY FIELD'S HAS IT!...
Extraordinary New Tomato
GREAT FLAVOR, EASY TO GROW



HENRY FIELD

Less Foliage...More Tomatoes!

Our customers have written us hundreds of enthusiastic letters about HY-X. HY-X plants don't get big or gawky, but grow so compact and sturdy you needn't bother to stake them. Very prolific, too; HY-X starts early, bears abundantly 'til frost. The fruit is deep scarlet, globe-shaped, full of firm yet tender "meat," not just a lot of water and seeds. HY-X won't sun scald or crack. And it grows well 'most anywhere, even in semi-arid regions too dry for ordinary tomatoes. We want you to be a HY-X fan too, so right now we're making a most generous offer . . . more than 100 seeds for only 10¢! That barely covers our postage and handling costs, so don't pass this up—get yours now!

WE'LL MAIL YOU
A BIG PACKET
(over 100 seeds)
FOR ONLY

10¢ PPD.



A Tomato So Good It Gets "Fan Mail"!

HENRY FIELD Seed & Nursery Co.
7949 Oak St., SHENANDOAH, IOWA

Yes, I'd like to raise the new HY-X! Here's my dime. Also send free your new catalog of seeds and nursery stock.

NAME _____

ADDRESS _____

P.O. _____ STATE _____

(ZONE)

CLIP AND MAIL TODAY!



The log cabin in which Lincoln was born is inside this magnificent memorial building near Hodgenville, Kentucky. It is maintained by the National Park Service.

THE WISDOM OF LINCOLN

You cannot bring about prosperity by discouraging thrift.

You cannot strengthen the weak by weakening the strong.

You cannot help small men by tearing down big men.

You cannot help the poor by destroying the rich.

You cannot lift the wage-earner by pulling down the wage-payer.

You cannot keep out of trouble by spending more than your income.

You cannot further the brotherhood of man by inciting class hatred.

You cannot establish sound security on borrowed money.

You cannot build character and courage by taking away a man's initiative and independence.

You cannot help men permanently by doing for them what they could and should do for themselves.

MY APTITUDE?

To each is given some aptitude
For some explicit attitude
Toward life which reaches out its arms

But fails to register alarms.

To one is given sweet voice and will
To calm a child or soothe the ill;
To one the gift of ballyhoo
To chase the doldrums far from you.
To one a brain sharp as a knife
To void the kinks in the snarl of life;
While he, in reverse, who is mentally slow

Brings blessed relief where passion glows.

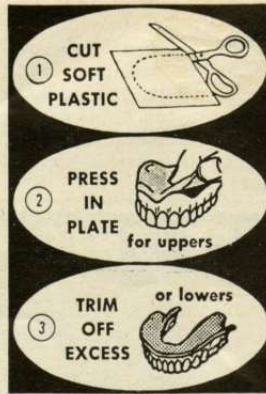
—Eugenie G. O'Brien

FREDERICK'S LETTER—Concluded

benefits our people do get over there, ought to be a great deal more. The honest truth is, that most of our people have it very difficult. Most of them could live far better and their children could have far more advantages right here at home. I have nothing but words of praise for the splendid people I met on our military bases. They are doing so much for us, that there simply is not enough that we can do for them.

Sincerely,

Frederick



NOW IT'S EASY TO MAKE FALSE TEETH FIT TIGHT

In a moment—with no fuss or mess—have the solid comfort that comes with good-fitting false teeth.

FITZ—a brand-new, cushion-soft plastic liner—holds your plates tight for months. Eases sore gums. You'll eat anything—talk, laugh without embarrassment.

FITZ is clean, brushable—never hardens—easily removed. So easy to apply. Harmless, too.

JOIN THE THOUSANDS OF DELIGHTED USERS.

Get quick relief from loose plates and sore gums. Sold only by mail. Mail \$2 TODAY for 3 FITZ Liners postpaid. MONEY BACK IF NOT SATISFIED.

TRIAL OFFER ONLY 25¢

If you would like to try just one FITZ liner before ordering the package of 3 for \$2.00 just send this ad and 25¢ to cover handling.

**JOHNSON PRODUCTS, Dept. KF,
54 W. Van Buren, Chicago 4, Ill.**

LUCILE'S LETTER—Concluded

they surely must be right, so I went ahead and had a dishwasher installed. Well, this is an appliance that I can do without.

It's perfectly true that the size of one's family has a lot to do with this matter of dishwashers. Surely if there were four or five people sitting down to three meals a day it would be a tremendous help to have a dishwasher, although even as I write this I wonder about scraping all the dishes first and doing up the pots and pans and mixing bowls that can't be crammed in along with the dishes. My own experience has been that I can do the dishes and put them away in the same length of time it takes me to get them stowed into the dishwasher. These modern appliances are supposed to be time-savers, but I can save more time by doing them the old-fashioned way. This is my personal opinion and I don't expect many people to agree with me!

Modern laundry equipment is my idea of a genuine time-saver. I have an automatic washing machine (It's never given me a second's trouble in these two years) and clothes dryer standing side by side behind louvered doors in the kitchen and I'm 100% in favor of them.

Floor covering is another thing I feel qualified to speak up about. In two rooms we carpeted the floors with synthetics because we'd heard so much about them—a different type in

each room, I should add. The other rooms were carpeted with 100% wool. After two years of wear we can see that nothing stands up under traffic like wool and for the long pull you can't find anything to surpass it. (If you plan to buy any wall-to-wall carpet this spring be sure you get a heavy pad underneath it. You'll be penny wise and pound foolish if you buy a thin, cheap pad.)

There are other things that could be listed, of course, but I've used far more space than I intended and thus must call a halt. However, I did want to cover some of these things and give you my candid opinion because there have been many, many questions from you friends who are debating about the merits of this or the merits of that and I feel that after two years of living in this house I have a foundation from which to speak.

Juliana made it back to Shenandoah for Christmas vacation just before the terrific blizzard paralyzed our section of Iowa. Now she is back in Albuquerque and studying hard for semester exams.

Russell and I are thinking about a special trip to observe our silver wedding anniversary and if everything works out I can tell you about it in my letter next month.

Faithfully always,

Lucile

**1908-1962
54 YEARS OF LEADERSHIP**

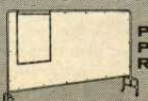
MONROE

**FOLDING BANQUET
TABLE LINE**



**ALL STEEL
FOLDING CHAIRS**

**TRUCKS
FOR TABLES
AND CHAIRS**



**PORTABLE
PARTITIONS
ROOM DIVIDERS**

**FOLDING
RISERS &
PLATFORMS**



**DIRECT FROM FACTORY
SAVINGS**



**No. K-3 TABLE
FINISHED MASONITE
TOP... STAIN-RESISTANT**

Attention—Churches, Schools, Clubs, Lodges and all organizations! Direct-from-factory prices on famous MONROE Folding Banquet Tables. The leader for 54 years—still un-

matched for quality, durability and handsome appearance. New pedestal and frame construction. Automatic locking legs. Easily seats 10 people.

Join the over 60,000 other religious, fraternal and social groups who own and recommend famous MONROE folding tables and other MONROE specialties. MONROE is the world's largest manufacturer selling folding banquet tables direct to these organizations by mail. Direct prices, discounts, terms.

**Monroe
CATALOG
in COLORS**

FREE--COMPLETELY NEW 1962 CATALOG
Beautiful color pictures of full line—MONROE Folding Tables, Folding Chairs, Table and Chair Trucks, Portable Partitions, Bulletin Boards, Folding Risers & Platforms.

THE MONROE CO. 51 Church St. COLFAX, 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.

April ads due February 10
May ads due March 10
June Ads due April 10

Send Ads To
The Driftmier Company
Shenandoah, Iowa

MONEYMAKING & HOBBY BOOKLETS 25¢ ea. All 5 listed below \$1.00. Sewing Ideas—Handcraft Ideas—Jiffy made items—Items from Coathangers—Gift & Hobby Catalog. Leisure Hour Products, Freeland 3, Pennsylvania.

CASH IMMEDIATELY FOR OLD GOLD— Jewelry, Gold Teeth, Watches, Diamonds, Silverware, Spectacles. Free Information. Rose Industries, Heyworth Building, Chicago 2.

STAMPED LINENS for Embroidery or Painting, Yarns and Kits for Knitting, Crocheting, Weaving, Rug making supplies. Send for FREE catalog. MERRIBEE CORP., Dept. 426, 16 West 19th St., New York 11, N. Y. OR 2729 West 7th St., Fort Worth 7, Texas.

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

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

SENSATIONAL NEW LONGER-BURNING LIGHT BULB. Amazing Free Replacement Guarantee—never again buy light bulbs. No competition. Multi-million dollar market yours alone. Make small fortune even spare time. Incredibly quick sales. Free sales kit. Merlite (Bulb Div.), 114 E. 32nd, Dept. C-74P, New York 16.

YOUR CHURCH OR GROUP can raise \$50.00 and more, easy and fast. Have 10 members each sell only twenty 50¢ packages my lovely luxurious Prayer Grace Table Napkins. Keep \$50 for your treasury. No money needed. Write Anna Elizabeth Wade, Dept. 419FB, Lynchburg, Va.

HOW TO TRAP SPARROWS and starlings with famed "Black Lily" elevator traps. New information everyone should have. It's free. Simply address, Sparrowtraps, 1012 Detroit Lakes, Minnesota.

MONEYMAKING during home hours! 35¢ American, Box 663, Kansas City 1, Missouri.

SEW Babywear at home. GOOD PAY. Dr. Taylor's, Box 2222, Huntington 4, W. Va.

WILL YOU test new items in your home? Surprisingly big pay. Latest conveniences for home, car. Send no money. Just your name. KRISTEE 151, Akron, Ohio.

WANTED—CERTAIN DATES Lincoln, Indian cents—prices up. Send 4¢ stamp for buying prices. COLLECTOR, 112 West 8th, Hutchinson, Kansas.

RIPPLE WOOL crocheted afghans. Ludmila Hotovy, 5th, David City, Nebraska.

21 BIRTHDAY cards \$1.25. Bear 2118 Burt St., Omaha 2, Nebr.

TWO "WILL" FORMS and "Booklet on Wills", \$1.00. NATIONAL, Box 48313KK, Los Angeles 48, Calif.

BEAUTIFUL WOOLEN knitted bedroom slippers and pin cushions. Price \$1.00 each. Mrs. Rold, 705 Willow, Harlan, Iowa.

BEAUTIFUL DELUXE GREETING Cards. \$1.00 Box 14. Choice of All Occasion, Birthday, Get Well and Sympathy. Cash order postpaid. Satisfaction guaranteed. Stratford Gospel Supply, Stratford, Iowa.

LOVELY METALLIC WHEAT—pineapple doily 14½"—\$2.00; edged linen hankies \$1.04. R. Kiehl, 2917 Fourth N. W., Canton, Ohio.

SEWING of all kinds. Mrs. Mayme Wiley, 5831 Boston, Des Moines 22, Iowa.

RUG WEAVING: Mail prepared balls: \$1.25 yd. or I'll prepare, weave \$2.00 any lengths. Rowena Winters, Grimes, Iowa.

18 CROSS STITCH PATTERNS \$1.00 plus hand weaving instruction and sample. Mrs. Vencil Hanus, Traer, Iowa.

PEPPER, SASSAFRAS, Maplesugar, Cinnamon, Sage, Carawayseed, Paprika, Poppyseed, Chilibix, Cloves, Creamtartar, Ginger, Marjoram, Garlic, \$1.25 Pound. Peerless, 538B Centralpark, Chicago 24.

HICKORY nutmeats \$1.00 lb. plus postage. Frances Grady, McGregor, Iowa.

PHOTOS HAND colored in oil 8x10—\$3.00. Margaret Moyer, Gilman, Iowa.

ROLLING FORKS Lutheran Ladies Aid cookbook, 350 home tested recipes \$2.15 postpaid. Mrs. Leonard Nelson, Starbuck, Minn.

HANKIES with "VALENTINE" lace crochet. 50¢ each plus 4¢ stamp. Mrs. Paul Kaiser, Preston, Nebraska.

X VALENTINE Gingham aprons \$2.25. Cosmo petal cotton aprons \$1.00. Kathleen Yates, Queen City, Missouri.

BEAUTIFUL QUILT PIECES 3½ pound orders. Cotton \$2.50; part wool \$2.50; 100% wool \$3.00. Postpaid, guaranteed. ORDER NOW! Quilt Block House, Plattsmouth, Nebr.

McGUFFEY' READERS. ORIGINAL PUBLISHERS. 1879 Edition. Primer \$2.25; First \$2.40; Second \$2.60; Third \$3.00; Fourth \$3.40; Fifth \$3.50; Sixth \$4.00. Set \$19.50. Famous Textbooks, 1021 West 12th, Cedar Falls, Iowa.

BABY SHOES LEATHER FELT \$1.50. Cowboy's also. Solid colors. Two tones. Shoes, sandals. White felt moccasins with pink-blue. \$1.00. All shoes come three sizes to one year. Send money. Eunice Babyware, P. O. Box 515, Union City, New Jersey.

PRACTICAL half aprons \$1.00. Postpaid. Mrs. Iver Lunde, Badger, Minn.

SMOCKED PILLOW DIRECTIONS. 6 different designs in set—\$1.00. Postpaid. Smocked pillow hat and bag directions—\$1.00. Postpaid. Mrs. Bud Pantier, Perry Iowa.

LOVELY 24" PINEAPPLE doilies—\$5.00. Pretty 42" pillow slips embroidered. Lady among flowers and edge, blue birds or roses—\$5.00. 7 dish towels embroidered—\$3.50. Mrs. Paul Ledebuhr, R. I. Houston, Minnesota.

A QUILT THAT is quilted as you piece. Fascinating new idea, direction only \$1.00. Quilting patterns included. M. Stovar, Circleville, Kans.

FOR SALE: 7 dishtowels embroidered, also 42" pillow slips. Also take orders. Marv Ledebuhr, 118 1/2 Walnut St., Winona, Minn.

PEANUT PIXIES

Everyone who sees these gay little fellows falls in love with them! They're unique—clever as can be to perch on plants or a table centerpiece, to add the unexpected and charming touch when you're wrapping a gift package, or to use for favors. Made entirely by hand with red trimming ONLY—12 for \$1.00, postpaid. (No orders accepted for less than a dozen.) Entirely hand-made, so allow ample time for delivery. Send orders to Dorothy Driftmier Johnson, Lucas, Iowa.

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

12 Exposure Rolls, 59¢, Jumbo prints. Guaranteed work, one day service.

For an Honest Value. LINCOLN STUDIOS Box 13

59¢

Dept. 121
Lincoln, Nebr.

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



FOR YOUR CHURCH OR GROUP

Just imagine! Your group can raise all the money you need, easily, quickly, without it cost to you! I'll send your group in advance—a supply of my gorgeous no-iron never-launders 54"x72" Polyethylene Tablecloths. Look like luxurious linen, wipe clean with damp cloth. Have 10 members each sell 10 Tablecloths at only \$1 each; keep \$35 cash for your treasury, send me balance of proceeds. **Never Spend a Penny of Your Own Money!** Take up to 60 days; we give credit on Tablecloths. You risk nothing to try my amazing tested plan, used by more than 50,000 organizations. **FREE!** Rush name, address for details of my Plan which brings you fast cash, or valuable equipment for your group... sent FREE, no obligation. Write TODAY to ANNA ELIZABETH WADE, Dept. 420FB, Lynchburg, Va.

MAKE FRIENDS WITH JACK & JEAN BESTER

We'd love to make friends with you, a surprise gift awaits you too.

Friendship doesn't cost much, but postage burns a hole in our pockets. Send a \$1.00 Bill, just to help pay that postage. We'll promise to send you an interesting and entertaining letter every month, for the next year. Won't you write us today.

JACK & JEAN BESTER

P/B MEYERTON, Tvl (K2) S. Africa



Quick, Easy Way to Make EXTRA MONEY

Show Exciting, New STUDIO CREATE-A-CARD Assortment

New-idea Greeting Cards sell on sight... more fun to send, more personal to receive. Only \$1.25 for 80 choose-your-own titles and sayings on 24 gay, colorful cards for birthdays, etc. You make 75¢ profit on \$1.25 Deluxe Birthday Assortment—\$75.00 on 100. See how we pay you more on all the best-selling Cards, Stationery, Novelties. Gift Bonuses too! No experience needed. Send no money. Get approval samples worth \$2.50... yours FREE with first order. Mail coupon today.

Just Send Name for Samples

FREE CREATIVE CARD CO., Dept. 117-B, 4401 W. Cermak Road, Chicago 23, Ill. Please send approval samples with money-making details and Free Starting Offer.

Name _____
Address _____
City _____ State _____

COVER PICTURE

We think this is an exceptionally good picture of Dorothy (Driftmier) Johnson and her daughter, Kristin. Time has a way of slipping away from us and we hadn't realized how many years had passed since these two had appeared together on the cover until, checking back through the files of magazines, we found that the last one was August, 1953. Yes, that is a long time! And if you were a subscriber then, you probably have your back files of Kitchen-Klatter magazines and can compare the two pictures.

DO YOU NEED EXTRA MONEY?

It costs you nothing to try

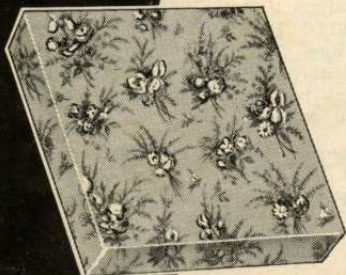
\$75.00 IS YOURS



DAINTY REMEMBRANCE
ALL OCCASION
ASSORTMENT
21 really
deluxe cards.
Excitingly
different



**LUXURY
PARCHMENT
PRINT**
ALL OCCASION
ASSORTMENT
21 distinctive
cards of
rare beauty.
Tremendous
appeal



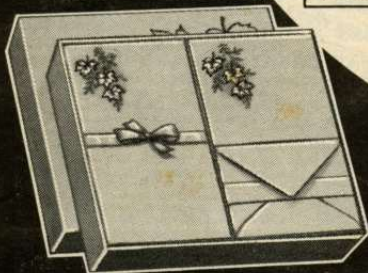
**DELUXE EVERYDAY
GIFT WRAPPING
ENSEMBLE**
20 large colorful
sheets plus
matching tags.
Terrific value

for selling only 100 boxes of our Dainty Remembrance
All Occasion assortment, \$32.50 for selling 50 boxes,
\$15.00 for 25 boxes, etc. You can make a few dollars
or hundreds of dollars. All you do is call on neighbors,
friends and relatives anywhere in your spare time.

Everyone needs and buys Greeting Cards.
Cut out entire Business Reply Coupon below—mail it today
—and free samples of personalized stationery—plus
other leading Greeting Card box assortments will be sent
you immediately on approval. No experience necessary.

**IT COSTS YOU
NOTHING TO TRY**

Last year some folks made
only \$25 to \$50 while others
made \$150 — \$250 — \$500
and more selling our entire
line of greeting cards.
Many church groups, or-
ganizations, schools, lodges,
etc. do this year after year.



**GOLDEN LEAVES
STATIONERY ENSEMBLE**
Dainty raised design
on rich vellum with
charming ribbon tie.
Just lovely

**CUT OUT ENTIRE
BUSINESS REPLY
COUPON AT RIGHT**

•
**FILL IN
FOLD OVER FIRMLY
AND MAIL TODAY**

•
**No Stamp or
Envelope Necessary**

**FREE
SAMPLES
PERSONALIZED
STATIONERY**

CHEERFUL CARD COMPANY
Dept. D-29, White Plains, New York

Cut Along Dotted Line — Fold Firmly — Mail Today

THIS ENTIRE FOLD-OVER COUPON FORMS A NO-POSTAGE-REQUIRED BUSINESS REPLY ENVELOPE

CHEERFUL CARD COMPANY, Dept. D-29
White Plains, New York

YES, RUSH MY ALL OCCASION CARD SAMPLE KIT

I want to make extra money. Please rush me free samples of personalized stationery. Also send leading boxes on approval for 30 day free trial and full details of your easy money-making plan.

Fill in your name and address below — No stamp necessary

Name _____ Apt. _____

Address _____ No. _____

City _____ Zone _____ State _____

If writing for an organi-
zation, give its name here _____

DO NOT CUT HERE ↓ JUST FOLD OVER AND MAIL — NO STAMP OR ENVELOPE NECESSARY

Postage
Will be Paid
by
Addressee

No
Postage Stamp
Necessary
If Mailed in the
United States

BUSINESS REPLY MAIL

First Class Permit No. 589, White Plains, New York

POSTAGE WILL BE PAID BY

CHEERFUL CARD COMPANY

Dept. D-29 White Plains, New York