

—H. Armstrong Roberts



LEANNA FIELD DRIFTMIER

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 1965 by The Driftmier Company.

LETTER FROM LUCILE

Dear Folks:

I realize that it has been quite some time since I have visited with you, and by way of explanation I can only say very frankly that letters have been very difficult for me to write during this last span of time. Somehow, when I've sat down and tried to communicate with old friends (and you are old friends), the whole past has risen up before me and I have felt unable to try and say anything. I live in a different world since Russell died so suddenly and it has been extremely difficult to get a toe-hold in another kind of world. Those of you who have been through my experience know only too well what I mean.

But as Russell's mother said in a letter to me not long ago: "I've noticed that Life keeps on and the world continues to keep right on going." This is certainly most true, of course, and I am aware of it; surely one *must* be aware of it if he is to look to the future. But I want all of you to know that your letters and your Christmas cards and your prayers have been of inestimable comfort to me. I count them among my greatest blessings, and I *do* try to count my blessings.

Although Christmas is long since past and our thoughts are turning now from the bleak reality of winter to the wonderful miracle of spring, I'd like to go back and tell you that I spent the holidays at my place in New Mexico. This was an extra-special trip for me because Juliana has a friend (he teaches in California) who wished to have his parents meet me, and I was equally eager to meet them. They couldn't drive all the way from their home in San Diego back to Iowa in the short time they had, so we agreed to meet at mid-point — Santa Fe.

Myrt and I had fine weather to start from here and we got as far as Greensburg, Kansas, but that night it rained

and snowed so we awakened to solid ice on the highway the next morning. How I hate to drive on ice! This held us up considerably, needless to say, and it was almost dark when we arrived at Nambe, the Indian reservation where our place is located. Since we didn't expect our guests until Monday I said that it was too hard to get out and buy any groceries that night, but Myrt said she'd feel much easier if we had some food in the house so we got out and bought potatoes, vegetables for a salad and the makings of a meat loaf. Myrt couldn't have had a stronger hunch for our guests arrived on Sunday about three in the afternoon; they'd had wonderful driving conditions and just sailed through. Thank goodness we were able to put on a meal!

Last year Christmas was simply a blank to me, but this year I could appreciate the beautiful great pinon tree that Juliana and her friend cut down up in the arroyo that runs behind our place. It filled one corner of the living room and reached up to the beams. They also cut a smaller tree to have between the living room and dining room, and it was charming decorated with birds that we've collected over many years. There were pinon greens everywhere, old-fashioned red and white paper bells hanging in the kitchen and the long hall, and all the other things that go along with Christmas.

Myrt and I said the other day when we were looking back on the holidays that so much food appeared and disappeared we just couldn't recall exactly what we *had* eaten! I do know that we had a 23-pound turkey for Christmas because it was all we could do to get him in the roaster. Somewhere along the line we had a big ham too! But the details of all the things that went along with the turkey and the ham have escaped us.

Our California guests stayed a week with us and it was an extremely happy time. They are great ski enthusiasts

and on three different mornings were out of bed at 6:00 and started for the ski slopes — twice to the Santa Fe ski basin and once to the superb Taos run. (I read an article the other day in which it stated that the Taos run was the single most challenging ski slope in the entire country.) The only unfortunate thing about any of this was that Juliana's knee flared up and, much as she loves to ski, she couldn't go with them. Well, at least it gave us a good chance to sit in front of the fire and visit about everything under the sun.

After our San Diego guests left we had another guest, an old, old friend from Berkeley, California, whom Russell and I first knew when we were married back in 1937. She stayed with us for four days and it was a very happy time. But suddenly, after she left, the place seemed extremely quiet and empty. Juliana was back in classes at the University and Myrt and I felt that we were just rattling around! As a consequence, we decided to branch out in our own neighborhood and see if we could get acquainted, something I'd never done before since we never seemed to be there long enough at one time to try and make friends. I'm happy to report that we met five people whom we really enjoyed, and now I feel that I have a few roots down and can go back with the anticipation of seeing our neighbors.

(Incidentally, one of these new acquaintances has a small nursery and when she heard I was from Shenandoah, Iowa, she asked if I knew anything about the nurseries located there! This certainly gave us common ground for starting a lively conversation.)

While you folks back here were having a mild and open season, we had day after day of misty rain, heavy fog and a surprising amount of snow. There were only three days when the sun shone brightly and it was warm enough to be outside on what we call the winter terrace because it is protected from the winds. However, I had to remember not to complain about the weather to any of the natives because every inch of that country is irrigated and they pray for rain and snow — there couldn't be too much to suit them and if you could see that area you would surely understand.

We had expected to head back for Iowa at an earlier date, but then the heater stopped working and in the face of severe weather (U.S. 66 was closed at the time) we surely couldn't start out in an unheated car. It took four days to get the necessary repairs from

(Continued on page 22)

LATE WINTER NEWS FROM MARGERY

Dear Friends:

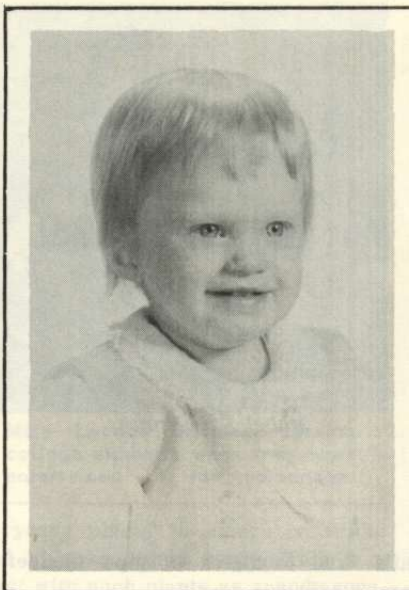
When we selected the cover picture for this month, we hoped that the power of suggestion would influence our weather! At this writing our moisture is far below normal, and we're hoping that late winter will change that. So far the youngsters in our area have had little use for new sleds and skis, and those who counted on scooping walks for pocket money have had mighty thin purses. But perhaps by the time this issue is in the mail we'll have had our snows.

This time of year things can begin to look pretty dull and drab indoors as well as outside. Often just a little suggestion of a change here and there can stir the mind to other changes. In our case it wasn't a *little* change that set the wheels moving, but a pretty big one — Martin's new bedroom furniture. This is our son's first new bedroom outfit, for up until this purchase his room has been furnished with hand-me-downs.

When parents have told a teenager that he may make his own selection in a major acquisition such as this, they are very likely to squirm and wonder if it was a mistake. We were no exceptions! However, we'd told Martin that the furniture was to be *his*, and he could select what *he* liked best, as long as he kept within a certain price range, so as we looked with him we tried to keep quiet. It finally boiled down to two, and he asked for time out to think them over. During lunch we discussed what we had seen, but Oliver and I were careful not to pressure. Back at the store again Martin made his decision and we were happy with his choice.

Had we known that a difference new furniture would make in orderliness, I'm certain we would have given it serious thought several years ago — or perhaps *age* makes the difference! Martin suddenly developed a great sense of pride in keeping *everything* in its place *all the time*. I hope this carries over into college, but dormitory life is a life all of its own, so perhaps that would be asking too much!

As I remarked above, something new can set the wheels in motion. When we redecorated over a year ago, we intended to replace the drapes and curtains in the living room and dining room which are now well over ten years old and have certainly seen better days! I think I've even mentioned this situation to you before and our inten-



Every time Dad and Mother (Mr. and Mrs. M. H. Driftmier) see their little great-granddaughter Lisa Nenneman, they're amazed at how she changes. Howard and Mae are Lisa's grandparents, and her parents are Mr. and Mrs. Tom Nenneman of Ralston, Nebraska.

tions to do something about them. I just never seemed to have the time during store hours to look at samples of drapery and really put my mind to it. However, I'm taking time now, and this spring we hope to have new ones made.

My evening hours lately have been spent knitting. One afternoon when I stopped at the folks', Mother and Ruby were working away on their afghans and Mother said, "Margery, you really should get some kind of handwork started. You need to relax with something completely different when you come home after a day in the office. Why don't you take up knitting again?"

O, YE OF LITTLE FAITH

The winter sky pressed low and gray,
The world was slashed with freezing rain.

No light, no hope, no sun I saw;
Grief followed grief in futile train.

My heart rebelled that cheerless day,
I felt that God had passed me by.
My days would all be dull and gray
As chilling as that winter sky.

And then God sent a day in March,
With singing wind and budding trees,
And blue of sky and warmth of sun
Gave back my faith and hope and peace.

And I who had been of little faith
Was thankful for surcease of pain
For God had cared and told me true
That Spring will always come again.

—Harverna Woodling

You used to knit a great deal when Martin was little." That sounded like a fine idea, so I bought a pattern book, needles and yarn, and am making a sweater for Martin. Oliver doesn't wear sweaters often, but he's become so enthusiastic about my project that he's decided he also wants one.

I started with the most simple pattern I could find — just a plain, round-necked pull-over. There are such beautiful yarns available now that even the most commonplace style can look very elegant in one of the new yarns. It's been great fun, and I *do* find it a relaxing hobby.

Oliver's summer hobbies are gardening and fishing, but his wintertime hobby is reading. When we go to a city to shop, I enjoy wandering from department to department, but Oliver is content to spend his time browsing through a bookshop. On our last little expedition, he bought me an exciting new cookbook with a large section devoted to the history of spices. (I'm sure it caught his eye because he had been interested in the recent article in *Kitchen-Klatter* on spices.)

Reading is also one of Martin's hobbies and most of his money goes toward the purchase of books. His own personal library is growing rapidly. Of course, many of these are paperbacks which in their original hard-backed editions would have cost as much as ten times the price. We're grateful that so many of our finer pieces of literature are put out in this inexpensive form so that our young people can acquire them. It helps to instill a desire to own one's own books and to build a really fine library as time passes.

And speaking of hobbies, I think you'll find the article in this issue about the farm woman who raises orchids very interesting. We've been reading of other unusual hobbies in our radio mail since we discussed the subject on our daily visits. Many are retirement hobbies that have turned into lucrative businesses. Perhaps we can share some of these ideas with you from time to time.

Oliver, Martin and I took a drive one Sunday afternoon recently and we passed an old deserted farmhouse. This month there will be more moving from farms to towns as small farms are incorporated into larger ones. And what about the lovely old homes? Will they, too, stand deserted?

And now if I hurry, I'll make it to the office in time to join the girls for coffee break.

Sincerely,
Margery



Come and Join Mac Namara's Band!

A St. Patrick's Day Party

by
Mabel Nair Brown

"Shure and it's a good time ye'll be a-havin' if ye will join Mac Namara's Band for a grand Irish hoedown on March 17th at (host's name) at eight o'clock, when blarney will be the sweetest!" Thus might your St. Patrick's Party invitation read. Copy it in white ink on band instruments cut from green construction paper.

You'll want to be "showin' of the green" lavishly in your decorations. Begin by cutting narrow streamers of green paper. Attach one end of each to the chandelier, and fasten other ends to walls to form a Maypole-type canopy. This is especially effective over a dinner or tea table.

Large shamrocks cut from green paper or foil make pretty place or tray mats. They may also be used under serving dishes.

Wind white ribbon, candy stick fashion, around green candles and place each candle in an old-fashioned tin cup. Secure with clay. Tie a green ribbon bow and shamrock to the handle. Large potatoes make appropriate candleholders, too, and paper instruments might be glued to pipe cleaners and stuck into each potato holder.

Nut cups can be covered with green foil and have stapled to each an instrument cut from gold paper.

Other decorative ideas to consider include an arrangement using "Irish orchids". These are small potatoes attached to stiff wire stems. Wrap the stems in green florist's tape and attach green shamrock leaves. Piggy banks can be used as part of the table decorations or can be given as prizes.

"Potato pigs" are sure conversation pieces, as one can try any number of whimsical ideas with them. Using a large potato as the body, piggies may have raisin, gumdrop, or cinnamon red hot eyes; ears shaped from orange peel, dates, or paper; curled pipe cleaner

tails, and toothpick or pipe cleaner legs.

Regardless of age, each guest should have a Paddy hat to wear during the party. Cover a large paper cup with green paper for the crown. For the brim, cut a six- or eight-inch circle of cardboard and cover with green paper. To assemble, make two tiny holes opposite each other in the cup close to the rim. Tie a piece of green yarn, or heavy cord, to each of the holes. Place crown (cup) in center of brim and make holes corresponding to those in crown. Thread string through, knotting under the brim to hold in position. Leave strings long enough to tie hat on the head. Add a gold instrument or a white shamrock to the crown of the hat. A white cord can be tied on as the hat-band.

Entertainment

Quizzin' o' the Green

1. Name an Irish song (an ode to a flower). My Wild Irish Rose
2. An Irish city bearing the name of a useful tree. Cork
3. Separating Ireland from England. Irish Sea
4. What is an Irish banshee? A female spook announcing a death by shrieking.
5. The harp resounded through whose halls? Tara's
6. An Irish city (also a special kind of verse). Limerick
7. The poet's name for Ireland. Erin
8. A river famed in song. Shannon
9. Irish town immortalized in war song. Tipperary
10. Ships might come into this famous water. Galway Bay
11. A promise to be homeward bound. "I'll Take You Home Again, Kathleen"
12. The luck of the Irish. Shamrock

Mac Namara Handshake: Give a dime, secretly, to one player. Then announce that while music is played, a rollicking Irish air played on a record player or piano, all are to hum the tune and shake hands with each other, keeping step to the music. Say that someone will have a bit of Irish luck passed to him. The player with the dime is told to pass it to the tenth person with whom he shakes hands. A piggy bank, to hold the dime, is the prize given the player holding the dime at end of the music.

Mac Namara's Band Contest: Divide into small groups. Each is given the name of an Irish song and "instruments". The instruments can be all kinds of kitchen gadgets — egg beater, wire whip, piepan, tea kettle, etc., — and some combs and paper, and kazoos or other humming instruments. Each group then performs its musical number while the rest try to guess titles.

Potato Relay: Divide group into two teams. For each team lay down two four-inch paper circles on the floor, one at each end of the room. The first person on each side is given a table knife and a potato. At leader's signal, player must place potato on first circle, and then, with one hand only, use the knife to roll the potato to the other circle and back to first. Potato must roll into second circle, but not out of it. When player completes his "run", he hands knife and potato to next in line, who does the same thing, and so on to the end of the line to see which team finishes first.

The Pipe Blow: Provide several bowls and pipes for blowing bubbles, and award prizes to the one blowing largest bubble, the one blowing the most bubbles from one dip in the solution, the one blowing the prettiest bubble, the one who can blow bubble the highest, the farthest across the room, and the one holding bubble longest on his pipe before it breaks.

Blarney Pass: Decorate correspondence cards with shamrock seals, or cut out large paper shamrocks. Give each guest a card and a pencil. You might have a tiny green pencil tied to each card. Each guest's name is written on his card. While Irish music is played, the cards are passed around the group for guests to write compliments about the person whose name is on the card. When music stops, each reads the name and compliments on the card he holds. Cards are then returned to owners to keep as souvenirs.

FREDERICK'S LETTER

Dear Friends:

Our new Associate Minister, the man who will be my right arm in the administration of the church program, arrived this week with his wife and three children. We were ready for them, the completely redecorated parsonage was ready for them, but as of the writing of this letter it is obvious that the moving company was not ready for them. Their furniture should have been here three days ago and the moving company doesn't even know where it is. All we know is that the moving van is somewhere between here and Detroit. Isn't that a headache? How glad all of us will be when the furniture is safely installed in the parsonage.

This has been a busy day for me. During the morning hours I was in consultation with the architects who are designing a new office for me. My old office was rather small and stuffy — too hot in the summer and too cold in the winter — and so it is being made into a storeroom, and I am being given a larger and more comfortable one. For the next few weeks everything in the church office area will be torn up, and I shall do my best to keep out of the way. As a matter of fact, I am writing this letter in the library of the parsonage.

The new office is being given to me in the form of an anniversary gift. You see, 1965 marks the tenth anniversary of my becoming the pastor of this fine church, and it also marks the twentieth anniversary of my ordination at Yale University in 1945. When Betty and I learned that the people were planning to give us a rather expensive gift to mark the occasion, we requested that such not be done. The new office at the church is the compromise, and the church people who wanted to give us a personal gift are being given an opportunity to contribute to the cost of the new office.

Something is happening in this house that takes Betty and me back to our childhood. I refer to a new interest in radio. For Christmas I gave David a fine short-wave radio receiver that can bring in radio programs from all over the world. For the past several weeks David has had his ear glued to that radio. Most of the time he wears the earphone receivers that we used to wear when radio was still in its infancy, and when I see him sitting there with his earphones on it certainly reminds me of my boyhood days. Sometimes he calls me to come and hear some particularly interesting broadcast. Just the other evening we lis-



One of Dad's nurses took this picture of our parents at Christmas. Although it is long past the holidays, we thought you would enjoy it.

tened to a broadcast from a Gospel Radio Station down in the Andes Mountains. The station was sending messages to the missionaries up and down the length of South America. To think that we could sit here in New England and listen to instructions being given a missionary down in the jungles of Ecuador was a genuine thrill for me.

David and I have been amazed to learn how many religious radio programs there are all over the world. We have heard religious broadcasts from West Africa, from East Africa, from the Near East, and from Greece as well as from South and Central America. The other day we had a station we could not identify. The singing on the program sounded as though it might be religious. The location of the station was obviously somewhere in South America, but the language was quite foreign to us and definitely not of South American origin. We finally learned that it was a religious broadcast in the Japanese language from an American station located in Ecuador. That really did have us guessing for a while. Incidentally, if you are trying to think of some hobby in which to interest a teen-age boy, I heartily recommend a good short-wave radio receiver.

Many times I have told you of my interest in photography, and you know how each year I give my annual report to the church in colored slides. During the past few years I have used this hobby in another way. Knowing that there is no one who does not enjoy seeing a good picture of himself or herself, I make it a point to take many good pictures of my church members — candid shots taken at church events —

and I mail them copies. Just today I mailed pictures to several proud mothers, pictures I had taken of their children at a recent skating party. Our church budget gives me a small fund to use for this kind of public relations. Once in a while I take pictures of invalids and shut-ins, and oh how grateful they are for them. If your pastor doesn't do this sort of thing, you might mention it to him. Our church has reaped dividends from it in a number of ways.

In my work as a pastor to some 1,300 persons, I have many opportunities to observe how wonderfully some people have been blessed with faith and courage when they are burdened with great misfortune. I never cease to be amazed at the way people who in the ordinary course of life have not needed to demonstrate any particular courage or fortitude manage to meet some unexpected crisis or hardship as bravely as anyone ever could. Often it is the frail little old lady who puts strong men to shame when it comes to enduring severe pain. Nurses have repeatedly told me that often it is the big, strong, husky man who complains the most of pain and makes things difficult for the nurses, while the frailest people with the greatest discomfort are often the most uncomplaining.

An interesting thing happened to me in the hospital just the other day, I had been there all afternoon calling on the twenty-two members of my church who were patients, and I was tired and late for supper. One name on our church list was unfamiliar to me, and I knew that she was not one of our members. Since

(Continued on page 22)

THE LATEST NEWS FROM THE DENVER DRIFTMIERS

Dear Friends:

Yesterday was "Springtime in the Rockies"; today a chilly wind and gray skies take us right back to winter again. The mountains are receiving another layer of snow and what a rewarding sight for those of us who live on the plains! Our water supply for the future depends almost exclusively on just how much snow falls in the mountains. The small amount of moisture received annually here on the plains falls mostly during the early weeks of spring. Ordinarily, our heaviest snow storms occur just as we're ready to greet the new year's burst into renewed growth and life. This is one reason why early spring-flowering shrubs and trees lead a precarious existence in eastern Colorado.

This year our school system is trying something quite different regarding spring vacation. Instead of scheduling the spring vacation at Easter, which occurs in mid-April, it has been set for mid-March. I suppose the thinking of the administration is that the week's vacation is more beneficial when it comes closer to midway in the second semester. Ski enthusiasts are delighted with the prospect. This has been a great season for skiing in Colorado. A full week in March would just top off the season for them, but I'm not sure just how the rest of us will react to this change in procedure. There will be no classes on Good Friday so this day will not be affected by the switch.

Recently, in helping a dear friend celebrate her birthday, Wayne and I had dinner at a most interesting restaurant here in the Denver area. It is called "The Fort" and is located near Morrison, Colorado, amid the famous Red Rock formations. The owners, Mr. and Mrs. Arnold, are amateur historians and their building is a replica of Bents Fort built in the 1830's along the Arkansas River as a fur-trading post. Bents Fort was also a most important center for trade between Mexico and the United States until 1846 when so much of the adjoining territory became a part of the United States.

When Mr. and Mrs. Arnold began construction in 1962, they had to bring in Spanish-Indian workers from Taos, New Mexico, to make the adobe brick used throughout for the walls. The furniture is a reproduction of that used in the Spanish Colonial territory, while much of the tile and lighting fixtures were



Clark Field Driftmier is the only son of Wayne and Abigail, and the youngest of their three children. Most of his spare time is taken up with sports, playing the tuba, and teasing his two sisters, Emily and Alison.

made in Mexico. Besides the restaurant and cantina, The Fort contains a museum of the fur trade period, a bookstore featuring western Americana, a trade room store, a native medicinal herb collection, an 1841 cannon, a pet black bear and a garden featuring native plants and shrubs.

The menu features items associated with the Southwest and especially those of the fur-trading era whenever available. The food is delicious and this is truly a most interesting and unusual place to enjoy a meal. And, incidentally, the spectacular view of the lights of metropolitan Denver is alone worth the short drive up there.

I don't believe I reported on the highway conditions we encountered on our drive to and from Shenandoah last fall. So many of you make approximately the same trip that I try to keep you up to date on our experiences. Some of my friends can't understand why, but I happen to be very fond of the scenery in Nebraska. We usually alternate between U.S. 6 and 34, taking which-

COVER PICTURE

"--and can spring be far behind?" So often the last snow of the year comes in March, and just as often it can be the heaviest snowfall of the year. How impatient we become for the first signs of spring. The following poem tells the story.

WINTER-WORN

Under the crust of ice and snow
Strength smoulders now.
Warm fingers reach for elms,
And somewhere robins
Are tuning up their songs of spring.

—Helen Virden

ever road is southernmost for that particular stretch across Colorado and Nebraska. However, we're going to forgo the peculiar charms of Nebraska to drive U.S. 36 across Colorado and Kansas from now on. This route is not shorter but it is faster and much, much less nerve-racking because of its excellent condition. Until Nebraska improves its east-west highways, Kansas is getting our meager amount of travel.

Wayne had occasion to fly over this same country a few weeks later in early January. He had to attend a nursery meeting in Chicago so took the occasion to stop off for a very brief visit in Shenandoah. The air was so clear that even with his poor vision and from jet altitude he could see vividly the tremendous sprawling beauty of the Great Plains spread out below. He said it was one of the most magnificent and overwhelming sights of his life.

Winter is my favorite time for sewing for I do prefer the out-of-doors when the weather is nice. Also, I like to stick with a job until I finish it. The result frequently is that I spend hours or even days sitting and sewing. Before long I find I am feeling very dumpy and listless. Now, *looking* dumpy doesn't bother me half as much as *feeling* dumpy, so this winter I resolved to return to exercising a few minutes each weekday morning. I followed this practice about 3 years ago and I felt better that winter than any since. For me the easiest way is to tune in one of those half-hour programs on television. There are only about 15 minutes of actual exercise involved with such a show, but it is amazing how much better I feel in general after just those few minutes of directed exercise five times a week.

Overeating with resultant overweight is another problem I face with appalling consistency. So this winter I'm also trying, not only to keep from gaining, but also to lose the excess weight I put on before and during the holidays. My, how I envy these people who can eat everything and still not put on excess pounds! I'm sure there must be several of you reading this who are also married to someone with this enviable characteristic. I really can't complain because nowadays it has become so much easier to cut down on calories with an artificial sweetener. (You *know* which one I use!) So perhaps with my will power reinforced by this public commitment, next month may find a 10-pound-lighter-me writing to you.

Sincerely,
Abigail

Give Yourself a Second Chance

by
Joseph Arkin and Claire Rudin

What can I do to earn extra money? How can I use my spare time profitably now that my children are away at school all day? These questions are being asked by more and more housewives today.

Freed by washers, driers, vacuum cleaners, and the like from the chores that have traditionally kept her tied to the home, today's woman wants to turn her spare time to spare cash. How can she do it?

Many women have turned to baby-sitting, part-time clerical work, clerking in department stores, or working as waitresses. But those who have achieved the greatest financial gain and personal satisfaction are women with *saleable skills* who have turned their special abilities into money-making propositions.

If you want to put your free time to profitable use, decide first if you want to be an employee or your own boss. Before you make this decision, or any other that involves investing time or money in your future, take some time off for self-assessment. A good close look at yourself, an honest appraisal of your weaknesses and special talents is an invaluable first step on the right path.

Ask yourself these questions:

- Do I like what I am going to do?
- Can I make decisions and bounce back if wrong?
- Am I resourceful in emergencies?
- Have I an orderly, well-organized mind?
- Can I get along with people?
- Can I estimate my own abilities?
- Do I have an objective point of view toward my work?
- Can I work long hours and under pressure?
- Am I willing to learn?
- Can I take advice?

An honest "yes" to most of these questions shows that you have the basic personality qualities needed for success in your *own* business. All you need now is intelligence, courage, initiative, sound planning and money to get you started.

Now try this quiz if you think you'd rather work for someone than start your own business.

- Can I follow directions?
- Can I accept criticism gracefully?
- Can I work well with others?
- Have I the necessary skills? If not, have I the willingness and ability to acquire them?

Am I neat, punctual, and orderly?
Am I dependable?

A majority of "yesses" indicates that you have what it takes to succeed as an employee.

Now let's take a closer look at those special abilities that may be turned into extra money.

Can you sew superbly?

Extra skill, imagination, style in design, and specialized appeal are the success. There are profit possibilities in luxury items for which people are willing to pay extra for the "hand-made" label, if they are distinctive.

If you don't have a unique product to market you may be able to provide a sewing service. Dressmaking and alterations, mending, reweaving and darning, custom slip covers, curtains, and drapes, are some possibilities.

If knitting or crocheting is your specialty, and you can originate an unusual design or fill an untapped need, there is a potential market for your product. Other opportunities are in custom orders and in special services such as repairing knitted wear for a dry cleaner, free-lance designing, setting up a home knit shop, or writing instructions for knitting and crochet books and magazines.

Outlets for your knitted, crocheted, or sewn specialties include gift shops, specialty shops, department stores and markets, women's exchanges and guilds. Bring your best samples and your most polished salesmanship to department managers, buyers, or store owners. The selling qualities they will be looking for are perfect workmanship, high style, texture and color appeal, good material, fine detail and practicality. Once you have received an order, you'll be depended upon for consistent quality and delivery.

If you can cook well, and in quantity, apply the same principles to your specialty: uniqueness, quality, and need. Your *unusual* treat, if it has taste-appeal, eye-appeal, superior ingredients, and consistent high quality, can be placed in groceries, gift shops, and luxury food shops.

Other business ideas for skillful cooks include: catering, complete party management, special lunch services — such as box lunches for office and factory workers, picnic lunches, etc. — and custom freezing of meats and fruits, hors d'oeuvres and party specialties.

Another business opportunity can be found in your garden. Seeds, bulbs, berries, slips, and flowers can be sold. Herbs in all their variation of savories and sachets can be marketed through a variety of outlets.

A host of business enterprises exists in your special talents and your community's needs. Painting and stencilling, refinishing antiques, jewelry, handbag, toy and doll repair are just a few suggestions. For more, write to New York State Department of Commerce, 112 State St., Albany 7, N.Y., for their pamphlet "A Business of Her Own".

In a large city suburb some surplus ice skates were the nucleus of an exchange shop which grew to include used bicycles, doll carriages and other durable children's play equipment. Home shops such as a children's clothing exchange, or a swap shop, or greeting cards and home lending library are other suggestions.

Shopping services, custom-made party favors and accessories, classes in dancing, bridge, sewing, art and all kinds of crafts, consultant services, if you are an expert in the field, pet care . . . is your mind spinning? Has your imagination found other possibilities? That's the only limitation: what *you* can think of that *you* can do to fill a *need* in your community.

If, on the other hand, these ideas haven't exactly sent chills of discovery up your spine, perhaps you prefer the challenge of a job and the security of a weekly salary.

Must you fear competition from the pert, pretty young miss just out of school? Not necessarily. Many employers prefer older women.

According to John Fanning, head of one of the country's largest employment agencies, "A good many firms like the idea of hiring older women! They don't have to worry about training somebody over a period of weeks or months only to see her suddenly become engaged and quit her job in order to get married."

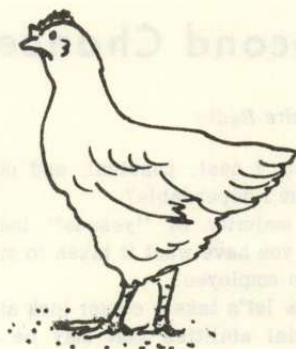
And another employment specialist adds "Fifty percent of all women currently working (for us) are well over 40 years old. The experience and stability of the older woman make her a welcome addition to the office."

How should you go about getting a good, well-paying job? An employment expert says "The best way to get a job is to have either a valuable skill or valuable knowledge. I strongly urge any woman who wants a good permanent job to acquire a skill. Such training needn't take long, sometimes only

(Continued on page 22)

Planning for Profit

by
Leona Ralston



A business venture begun in 1960 is proving so successful that a Breckenridge, Missouri, farmer is planning expansion by adding more laying hens and the construction of another building.

A graduate of Hamilton (Missouri) High School in 1939, Fred Newman became interested in egg production while conducting a 40-acre orchard business and operating a 480-acre livestock and grain farm near Breckenridge.

He traveled over southern Missouri and Arkansas for a year, visiting poultry farms. When he began his undertaking, he consolidated in his own venture the best and most modern ideas he had learned to build one of the most modern egg plants in this area.

His flock of 8500 hens is divided equally between Hy-Line and Kimber breeds. He buys the pullets at 5-20 weeks of age, and starts them laying at 24 weeks. The hens are housed in two large buildings, 44' by 150' and 44' by 200'.

Feed, water, and lighting are automatically controlled. The birds are fed a ration made of Mr. Newman's own grain mixed with the proper nutrients, and delivered to outside bulk bins by a local feed dealer. Besides the grinding and mixing service, the local feed dealer supplies technical help with disease and sanitation problems. Only natural ventilation is provided for the birds, care being taken to provide plenty of fresh air free from drafts.

The hens are placed in laying pens, 3000 in each group, in an area 20' by 200', giving them more than one square foot per bird. Feeders and waterers are placed over a wire-covered pit area. A scratch area of ground corn-cobs, a third the size of the pits, is provided for each group of hens.

A rigid vaccination program is followed. Water-type vaccines are metered through the drinking water by a special machine. This same machine also meters medicines and antibiotics when the need arises. NF-180 is periodically added to the feed to protect the birds

from undue stress caused by a sudden change in the weather.

Good sanitation practices are carefully followed. Visitors are not allowed to enter the area where the hens are housed, but can observe the operation through windows. Birds and rodents are kept out. (These not only carry disease, but eat feed intended for egg production.) Hens are kept in perfect condition, and any hen appearing otherwise is immediately removed from the laying pens.

A feed hopper operates with an electrically controlled auger for each group of birds. Each hopper has a capacity of 600 pounds of ground feed. During the daylight hours each feeder is operated for 30 minutes and off an equal length of time.

Water is provided near the feeders in porcelain troughs suspended from the ceiling. These are cleaned daily.

Water is piped to the laying houses from the Breckenridge city water supply, since a dependable water source could not be found on the farm. Approximately 800-1000 gallons of water are required daily for the two houses.

Lighting is an important factor in egg production. Automatic time clocks keep lights on 14 hours daily. Lighting is increased or decreased, depending on the time of the year.

Each hen consumes about a quarter of a pound of feed daily. Altogether they consume about a ton each day. Oyster shell is fed free-choice to supplement a 3% calcium level maintained in the feed. Feed is the primary factor that controls shell texture and yolk color.

Eggs are gathered four times daily. There is one rear roll-away nest for each five hens. Eggs roll out the rear of the nest onto a belt which is part of an automatic egg-collecting unit. This is one of the biggest labor savers in the entire operation. Rubber fingers pick the eggs off the belt and elevate them to the receiving table where they are packed in fillers by an attendant. They are immediately placed in 12' by 12' by 8' cooling room where they are

kept at a constant temperature of 55 degrees with a controlled humidity of 75%. Humidity is more important than temperature in egg care.

Grade A eggs must be free from shell stains and have perfect shell texture and interior quality. To insure a good interior quality, eggs are placed in pre-cooled flats for 24 hours before being placed in cardboard cases. The cooler has a capacity of 200 cases.

Mr. Newman, who is assisted by Roscoe Arms and Bernard Bassett, keeps accurate cost records of his flock. Feed is the largest expense. The average hen lays 22 dozen eggs in a 12-month-lay period. Four pounds of feed are required per dozen eggs. His electricity cost is \$50 per month. The fixed cost on 2500 birds in one building is \$6000, which includes electricity, labor, depreciation, and interest on the investment. The fixed cost is 75% of the feed bill over a 12-month period.

The 44' by 200' building was constructed in the winter of 1962. It is pole-type, wooden structure, with only the ceiling insulated. Ten-foot doors along the bottom swing out for ventilation.

Hens in heavy production look rather rough. The average weight is four and a half pounds per hen. Small plastic spectacles held in place by nylon pins are placed on the hens to prevent cannibalism, because confined birds get restless and nervous.

Mr. Newman sells 10-15 cases of eggs weekly to a Chillicothe, Missouri, firm and 10 cases weekly to a Raytown, Missouri, egg route dealer. The balance is delivered to an egg firm in Kansas City, Kansas.

He gets daily quotations from the Missouri Department of Agriculture Market Division. He is making a graph over a period of years of the average price of eggs on the Kansas City, Chicago, and New York markets.

Mr. Newman sells his hens at the end of their laying period to a firm that makes chicken pot pies.

Mr. Newman's orchard at Breckenridge includes 40 acres of peach and apple trees. He farms 175 acres of row crops and 130 acres of corn which averaged 107 bushels per acre in 1963.

Mrs. Newman is the former Norma Massie of Hopkins, Missouri. The couple have two children, Janice 16, and Charles 12. Mr. Newman is the son of W. L. Newman and the late Sallie Newman of Hamilton. In addition to farming activities, he and his family are active in community, civic, and school affairs.

DOROTHY WRITES FROM THE FARM

Dear Friends:

When I sit down to write my letter to you I truly feel as if I'm writing to personal friends because I've met and talked to so many of you, both in Shenandoah and on the several personal appearances I have made.

Before I brought my typewriter out tonight I picked up the last issue of the *Kitchen-Klatter* magazine and looked once again at the four-generation picture on the cover. It is still hard for me to believe that I'm a grandmother! It put me in a very nostalgic and reminiscent mood. Time passes so swiftly, and my mind wanders back 39 years when Mother first started broadcasting the *Kitchen-Klatter* program and we became a "radio" family.

I was just eleven when I first started meeting our radio friends. Many of you have been faithful listeners and readers of the magazine since those early days. I never will forget the first job I ever had, and there are probably many of you who will remember this. The summer I was twelve, and radio was young, many people visited Shenandoah to watch the programs on the stages of the two radio stations. Whenever visitors wanted a guide to show them around town so they could see the beautiful gardens and the homes of the radio personalities, I would go with them in their car and give them a guided tour. Often I received tips for this little service, and how proud I was to make my own spending money! I still remember what I bought with the first money I saved that summer — a little tiny fountain pen. How many of you went on my guided tours and helped buy my little fountain pen?

My first real broadcasting came during my high school days, and was a short, but lots of fun, singing career. Do you remember the birthday parties Mother had on Saturday afternoons? Margery was just a little girl and always sang the Happy Birthday song, but my cousin, Louise Fischer, and a friend and I played ukeleles and sang all the children's songs. As I remember, we didn't know very many and sang the same ones every week. On Saturday nights we became the "Coffee Cooks" on the Coffee Club program, and probably were among the



Andrew, the Johnson's grandson, moves like lightning in his stroller and is into everything.

first to sing a commercial when we advertised Uncle Henry's coffee. On Sunday afternoons Louise and I sang hymns for Aunt Helen Fischer on her Sermonette program.

Saturday mornings we used to broadcast a morning worship program from our home. Lucile played the piano and Louise and I sang the hymns. Frederick generally read the Scripture and Mother gave a short inspirational talk. Louise and I look back on this period with fond memories because she got to stay all night with me every Friday night. Mother always instructed us to go right to sleep and not talk half the night because we had to get up early and be wide awake and alert for the broadcast. But we were young, and giggly, and had lots to talk about, so we would put our heads under the covers and whisper for hours. We were anything but wide awake when Mother called us in the morning, but we would promise each other we wouldn't yawn during the program and give our secret away.

I don't remember for sure, but I think I was just eighteen when I first did the *Kitchen-Klatter* program by myself. Mother hadn't had a vacation for a long time, and wanted to go to Spirit Lake with Dad for a week. She said she would lay out all the material for me and there was no reason why I couldn't do the programs. I don't recall being the least bit afraid, but I shudder now when I think of what those programs must have been like, since I certainly didn't know enough about "home-making" at that age to be worth passing on to our faithful listeners. What helped me through those programs then was the same thing which helps us through our daily visits with you today — your wonderful letters and recipes.

All of these things, and many more, crossed my mind tonight when I looked at the picture. I wondered how many of you, when you took your magazine out of the mailbox last month, looked at the cover and thought, "Where has the time gone? I watched Dorothy grow up; I watched her daughter grow up; and now I'm going to watch Dorothy's grandson grow up."

When I make a personal appearance and meet you face-to-face for the first time, most of you say, "You don't know me, but I feel as if I have always known you." I come home from these trips with a warm feeling inside — a feeling of having spent several hours in the company of close friends. Now I know why. It is because you have always played such an important part in my life. This is why you are "Dear Friends". And all of the Driftmiers feel this way.

Life at our house on the farm at this time of the year is pretty much the same every day. Frank spends most of his time doing the chores since all the feed has to be hauled out to the cattle. He grinds some feed every day, and keeps a daily fire going in the tank heater so the water will always be warm. He had to separate his cattle this winter and move all the young heifers to another pasture. He has two trips to make at feeding time so it takes twice as long to do the chores. If he has any spare time, he takes his chain saw to the timber.

I stay at home and keep the coffee-pot full. Sometimes I get involved and interested in some project and forget to check the coffee situation until I hear Frank open the back door, but he doesn't often find the pot empty.

I make a few peanut pixies every day, and get the transfer patterns into the envelopes and ready to mail. With business out of the way, I then sit down and sew. I've made a couple of new dresses for Kristin and since she reports that they fit beautifully, I hope to get a few more made before time to do a little spring housecleaning. The first three months of the year is usually the only time I can manage to get the sewing machine out and accomplish anything along this line. I wrote to both Kristin and Juliana (Lucile's daughter) and told them that if they wanted me to do any more sewing they had better speak up now while I was still in the mood and had a little time to spare.

I am going to put my typewriter away now and make some cocoa to drink while Frank and I listen to the news.

Sincerely,
Dorothy



I'm Glad I Kept Records!

by
Evelyn Witter

When someone gave me a baby book at the first baby shower friends had for me, I thought: "This book is awfully pretty, with its silk cover and hand-painted decorations. I suppose it would be nice to fill in all the blanks, but what good will all the information be when I do get it down?"

After my baby was born, because the book was handy, I began to keep records. Now, fourteen years and two babies later, I have the answer to the question I asked myself.

These baby books are the most highly prized volumes in our large library, and there are at least six important reasons why.

The first reason is pure sentiment. Looking back through a baby's book recalls some of the thrills that slip away from one's memory, even though when one is living through them, he thinks he'll never forget. But he does. One little entry I came across recently said, "Jimmy calls his new rag doll Mary Dokes." That one simple sentence flooded my memory with associations.

Do you remember the song that went "Mares Eat Oats and Does Eat Oats and Little Lambs Eat Ivy"? It was popular when Jimmy was just becoming articulate. Jimmy loved that song, but couldn't fathom the meaning of the words. He thought it was a lilting tune about a child called Mary Dokes, and thus arrived at his selection of the doll's name.

Mental pictures of Jimmy's dragging his beloved "Mary Dokes" about by one arm, hugging her to him in his crib, wanting her along on trips even to the grocery store, all came back in happy, rapid succession.

There was also the memory of Jimmy's first step, which caused such wonderful excitement in our household. The excitement filled me again when I reread the entry, "Jimmy propelled himself forward today under his own power!" The coming of teeth, the abandoning of the bottle, the mastery of the spoon — all these big moments are delightful to relive from the jottings in a baby book.

The second reason a baby book is valuable later is a practical one. First sets of records become useful for reference when the second baby arrives.

It seemed to me, for example, that our little Louise was slow in some phases of her development, such as crawling and weaning. I went to Jimmy's book and compared her progress with his. This was a relatively good gauge, and I found it reassuring. We know that no two children are alike, but some type of yardstick is helpful, especially if it is one with which one has had first hand experience.

As for naps, the record showed that these became shorter and shorter as time went on, that Jimmy had a hard time falling asleep in mid-afternoon, and that if he did fall asleep, even for a little while, he wasn't tired enough to go to bed at a reasonable hour that evening.

After reading the nap record, I realized that I would have been wiser to cut down gradually on nap periods and have, instead, an earlier bedtime. So I followed this idea with Louise. She was happier, napping less through the day and retiring earlier, and I found it better for me, too, to have the early evening hours free to catch up on work or to relax with the rest of the family. Thanks again to the baby book!

The third reason I'm glad I kept records is for the sake of relatives living far away. My husband's mother and my sister, for instance, live a thousand miles from us. They are two people intensely interested in everything our children do, say, think, and hear. Although I kept them regularly informed about our babies' progress, according to them I merely skimmed the surface news in my letters. They wanted *details*.

When they came to visit and I showed them our baby books, they grabbed them eagerly and read and read and read to their hearts' content and my relief.

Sometimes a single entry would be the basis for hours of the kind of conversation they wanted, such as the entry about Jimmy's first long trip.

The few comments about this in his book inspired Mom with many leading questions that kept me talking about how I had packed a box full of toys, and how we had cut an old mattress down for the back seat, and how, when, and where we had warmed bottles along the way. All this information was so very satisfying to her that I was more than repaid for the little trouble it had been to make the few jottings about the trip.

The fourth reason that keeping records is important, I discovered as time went on, is that they have value from a medical standpoint. When Jimmy started kindergarten, for instance, and I had to fill out his medical history, his baby book came to the rescue. Dates and durations of illnesses are easily forgotten unless one has some record of them.

When our own doctor was on vacation and another one had to be called, he wanted to know about the childhood diseases Jimmy had had, before making his diagnosis. The only records available in the middle of the night were those in the baby book. The doctor said the statistics I gave him helped him make a quick diagnosis, which saved not only time and money, but spared Jimmy some discomfort. That night I was *certainly* glad I had kept records!

The fifth reason I'm glad is the fact that much of the information in our baby books proved helpful to friends. Since we were among the first in our group to have children, many friends came to us for information. They had questions that might not seem vital, with which they hesitated to bother their busy doctors, but which, none-the-less, were extremely important to new parents. Some of the questions were: "How many formulas did you have to try before you found one that agreed with your baby? Did you rock your baby? How did you handle the diapers to keep them soft? How did you introduce egg into the diet — separately on a spoon, in milk, or baby foods? What kind of high chair did you buy?" And there were many more!

By going to the baby books, I could honestly and accurately recall whatever experiences we had had with problems similar to those our friends were having. In some cases I was able to give real help; in some I just shared experiences. Many times my notes consoled friends and put them at ease. For friendship's sake, therefore, the baby books were worth all the time I had taken.

My sixth and last reason for keeping

(Continued on page 16)

The Salt of the Earth

by
Muriel Preble Childs

Ye are the salt of the earth: but if the salt have lost its savour, wherewith shall it be salted? it is henceforth good for nothing, but to be cast out, and to be trodden under foot of men.

Thus our Lord Jesus spoke to His disciples immediately after His declaring the Beatitudes. He went on to speak of them as the "light of the world".

Light we can easily understand. Man worshiped light in his heathen days from the beginning of time. Light, and the power to see in light, is still one of our most precious possessions. Why, then, did Jesus say first, "Ye are the salt of the earth"?

Remembering that the Wise Men brought Him at His birth gold, frankincense, and myrrh — the most valuable gifts those men could conceive of — why did not Jesus speak of valuables when He spoke to His disciples? We know only that He called them "the salt of the earth".

Knowing the wisdom of Jesus, there must have been a reason. He was obviously complimenting them as well as urging them to great and greater achievements. But salt? What's so great about common, ordinary, everyday salt?

There's one thing we do know. Salt is a necessary part of our bodies. Who hasn't cut a finger and put it in his mouth until a bandage could be found? There is only one taste there — salt. If you, or a relative, have ever been prostrated by heat, you know what the doctor orders. Liquid and salt tablets. We women who have packed lunches for men working in hot fields or hot factories have learned to include what? Potato chips or some other salty food and plenty of liquids.

It seems obvious that beyond riches, gold, jewels, or any king's ransom, one great need of the human body is salt. Primitive people knew this. Those who lived near the sea gathered the residue in shallow places after the sun had evaporated the water. Many other minerals remained. Iodine was certainly one of them. This salt would be unpalatable to us, but it served their needs.

It is not strange that early European civilizations, from the Phoenicians to the Romans, did not find adequate salt supplies. The greatest European salt mines are in Poland and Germany —

then the wild hinterlands to these Mediterranean peoples. As far back as the times of the Phoenicians, salt was imported from India. Special caravan routes were developed to bring this precious commodity to the Mediterranean Sea, where the Phoenician fleet took over. In Roman days there was even a special road constructed for its delivery to the capital city.

From the Romans we have inherited a common word derived from "salt". That word is "salary". This was originally an allowance made to Roman soldiers for the purchase of salt. From that same source we probably get our common expression "He's worth his salt".

Animals, needing salt as much as man, since animals are red-blooded forms of life, seek salt instinctively. Wild animals find salt pools or salt "licks". Observing wild animals is probably one way the knowledgeable pioneers found their supplies of salt, just as the aborigines of any territory probably did.

There are great deposits of salt in the New World, principally in Louisiana, Michigan, New York, Ohio, Texas, California, in the Great Salt Lake of Utah, and in Kansas. The salt mines of Kansas are the only ones I have a nodding acquaintance with.

My husband Ralph worked in a radio station at Hutchison, Kansas, for a year, where two major American salt companies have vast holdings. Their claim, 30 years ago, was that there was enough salt in that area alone to take care of America, maybe the human race, as long as life lasted. More and more salt is consumed as food as population grows. And more and more is used in industry, agriculture, chemistry, medicine, etc. Despite the millions of tons we use annually, there seems an adequate supply.

Salt, strangely enough, is composed of two unlikely elements: calcium, which has such an affinity for other elements that it is hard to keep it in its pure state; and chlorine, which in its pure state, is a deadly poison. From these less-than-likely parents, we have NaCl — salt — a necessity of life.

Jesus, in His infinite wisdom, knew what he was talking about. Salt: a substance necessary for human life; something to make any food palatable; hence, something with which to in-



Rev. Frederick Driftmier spends Saturday afternoons at the Shrine Hospital for Crippled Children in Springfield, Massachusetts, where he is helping plan a better recreation program. This was taken on one of those afternoons in a ward of boy patients.

spire his disciples. (Remember it was still, then, rare and costly.)

Every time we use a teaspoon of salt in a recipe, every time we salt something on our plate, we can remember that we are using something precious; something now cheap which was expensive in the olden days. Expensive or cheap, salt is a substance God-given to our needs.

But if the salt have lost its savour. There seems no need to worry about salt in nature, since there evidently exists enough for our every need. Only the savour of mankind remains in question. If we can't be the salt of the earth, may we at least be worth our salt.

Available! Again Mother-Daughter Book

With complete plans for banquets and teas, including programs, readings, ideas for decorations and favors. Also devotion services, poetry, etc.

Many committees for events for Mother's Day will be getting to work soon. If you will be involved in any way, you'll find this book a tremendous help.

ONLY 50¢ each

THE DRIFTMIER CO.
Shenandoah, Iowa 51601

**PINEAPPLE VELVET SALAD**

- 1 pkg. orange gelatin
- 1 cup boiling water
- 1 8-oz. pkg. cream cheese
- 1 tsp. Kitchen-Klatter pineapple flavoring
- 1/2 tsp. Kitchen-Klatter orange flavoring
- 10 large marshmallows
- 1 pkg. powdered cream topping
- 1/2 cup mayonnaise
- 1 1/2 cups crushed pineapple, drained
- 1 cup grated carrots

Dissolve the orange gelatin in the boiling water. Add flavorings. Add cream cheese and diced marshmallows and stir until dissolved. Chill until the gelatin begins to congeal. Whip topping according to directions on the package. Stir in the mayonnaise. Fold into the gelatin, along with the crushed pineapple and grated carrots. Chill until salad is firm. Cut into squares and serve on lettuce.

—Margery

APRICOT ALMOND BREAD

- 3/4 cup dried apricots (ground)
- 3/4 cup boiling water
- 1 Tbls. margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1/2 cup sugar
- 1/4 tsp. salt
- 1 egg, beaten
- 1/2 tsp. Kitchen-Klatter orange flavoring
- 1/2 tsp. Kitchen-Klatter almond flavoring
- 1/2 cup whole wheat flour
- 3/4 cup white flour (sifted)
- 1/2 tsp. soda
- 1/2 tsp. baking powder
- 1/2 cup almonds (slivered)

Add boiling water to apricots. Add margarine, sugar and salt. Cool. Add egg, flavorings and dry ingredients. Add almonds. Mix with few quick strokes. Turn into oiled and floured bread pan (4- by 8-inch) and bake at 350 degrees for 40 minutes.

CHINESE HAMBURGER CASSEROLE

- 1 1/2 lbs. ground beef
- 2 Tbls. salad oil
- 2 medium onions, finely chopped
- 1 cup celery, chopped
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 cup water
- 1/4 cup soy sauce
- 1/2 cup quick-cook rice
- Salt and pepper to taste
- 1 can Chinese noodles

Brown meat in salad oil. Add onion and celery and cook until tender. Add soups, diluted with water, then add soy sauce, uncooked rice, salt and pepper. (Water chestnuts and mushrooms may be added at this point if this is to be a company dish.) Pour into a shallow dish and bake, covered, for 30 minutes at 350 degrees. Uncover and bake for 30 minutes. Sprinkle Chinese noodles over top; return to oven for 15 more minutes. A few bright pimiento strips across the top make a pretty garnish if you like. Makes 8 hearty servings. This is a good family dish, potluck casserole or club luncheon suggestion.

SPICY LEMON SALAD

- 1 envelope unflavored gelatin
- 1/2 cup cold water
- 1 cup boiling water
- 2/3 cup sugar (or sweeten to taste with Kitchen-Klatter No-Calorie Sweetener)
- 1/8 tsp. salt
- 1 tsp. Kitchen-Klatter lemon flavoring
- 2 Tbls. lemon juice
- 2 tsp. vinegar
- 2 tsp. whole cloves

Dissolve the gelatin in the cold water. Boil the remaining ingredients for a few minutes and strain out the cloves. Pour over the dissolved gelatin and cool. Then add:

- 2 Tbls. pickle relish
- 1 canned pimiento, diced
- 1/3 cup chopped nuts

Pour into mold and chill until set. Serves 6.

—Margery

SHRIMP DELIGHT

- 1 1/3 cups packaged precooked rice
- 1/4 cup finely chopped onion
- 1/3 cup finely chopped green pepper
- 2 Tbls. margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 2 Tbls. flour
- 1 1/2 cups tomato juice
- 1 cup grated American cheese
- 2 small cans shrimp
- 1 tsp. salt
- 1/2 tsp. Worcestershire sauce
- 1/2 cup soft bread or cracker crumbs
- 2 Tbls. butter

Prepare rice as on package. Cook onion and pepper in margarine until tender. Blend in flour. Stir in tomato juice gradually and cook until thick. Add cheese and stir until melted. Add shrimp, rice and seasonings. Stir well. Pour into greased 1 1/2-quart casserole. Top with bread crumbs. Dot with butter. Bake in 350 degree oven for 30 minutes, or until browned. Makes 8 servings.

BEEF-MUSHROOM MEAT LOAF

- 2 eggs
- 1 cup milk
- 1 pkg. mushroom soup mix
- 1 tsp. poultry seasoning
- 1/4 tsp. pepper
- 1/4 cup minced onion
- 2 lbs. ground beef

In mixing bowl, lightly beat eggs, pour in milk. Stir in mushroom soup mix, poultry seasoning, pepper, and onion. Add ground beef and mix thoroughly. Pack mixture into loaf pan and bake in a 350 degree oven for about 1 1/2 hours.

This meat loaf not only has an unusually good flavor, but it slices very well and is almost as good cold as when served hot.

—Lucile

24-HOUR SLAW

- 1 medium head cabbage, shredded
 - 1/2 cup sugar
 - 1 small onion, chopped
 - 1 green pepper, chopped
 - 6 stuffed olives, sliced
- Toss these ingredients in a large bowl. Prepare the following dressing:

Dressing

- 1 cup white vinegar
- 1 tsp. salt
- 1 tsp. celery seed
- 1 tsp. prepared mustard
- 1/8 tsp. black pepper
- 1/2 cup salad oil

Boil for 3 minutes. Add hot to the cabbage mixture. Cover and let stand in refrigerator for 24 hours before serving. Stir occasionally.

APRICOT TEA COOKIES

- 1 1/4 cups sifted flour
- 1/4 cup sugar
- 1 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cup margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 3-oz. pkg. cream cheese
- 1/3 cup grated coconut
- 1/4 tsp. Kitchen-Klatter coconut flavoring
- 1/2 cup apricot preserves

Sift together the dry ingredients. Cut in the margarine, butter flavoring and cream cheese until well blended. Add the coconut, coconut flavoring and preserves. Mix well and drop by a teaspoon onto ungreased cookie sheets. Bake about 18 minutes in a 350 degree oven. Cool and frost with the following:

Frosting

- 1 cup sifted powdered sugar
- 1 Tbls. soft butter
- 1/4 cup apricot preserves
- 1/4 tsp. Kitchen-Klatter almond flavoring

Beat until smooth. This recipe will make about 3 dozen small cookies, the ideal size for a tea or coffee party.
—Dorothy

CHICKEN DELUXE

- 1/4 cup margarine
- 1/8 tsp. Kitchen-Klatter butter flavoring
- 1/4 cup flour
- 1/2 tsp. salt
- 1 tsp. dry mustard
- A dash of pepper
- 2 cups milk
- 2 cups cheese
- 2 cups cooked chicken
- Toast
- Tomato wedges
- Crisp bacon

Melt margarine over low heat. Stir in flavoring, flour, salt, mustard and pepper. When smooth, add milk. Stir over low heat until thickened. Add cheese (either sharp or mild cheese may be used, depending on your individual taste) and blend. Put toast on plate, arrange chicken on toast and pour bubbling hot cheese sauce over chicken. Sprinkle a little paprika over the top for garnish. Arrange bacon slices and tomato wedges on plate.

If you prefer, the chicken may be cubed and added directly to the sauce for a mixture to be spooned directly onto the toast. Cubed cooked ham may be added for part or all of the meat.

(Two small cans of the boned chicken can be used in this recipe for a quick emergency menu.)
—Evelyn

GREEN BEANS WITH TOMATOES

- 2 Tbls. margarine
- 2 Tbls. flour
- Few drops Kitchen-Klatter butter flavoring
- 1/2 cup milk
- 1/4 lb. processed American cheese, grated (about 1 1/2 cups)
- 1 tsp. prepared mustard
- 1/2 tsp. salt
- 2 cups cooked green beans
- 2 large tomatoes

Melt margarine in saucepan, blend in flour. Cook a few minutes over low heat. Gradually add milk, cooking over moderate heat and stirring until thick and smooth. Add butter flavoring. Blend in cheese, mustard and salt. Cook over moderate heat, stirring, until cheese melts. Cut tomatoes into six thick slices. Put tomatoes in single layer in lightly greased, shallow baking dish. Spoon beans on top of tomatoes. Spoon cheese sauce over beans. Bake in 400 degree oven about 15 minutes.
—Abigail

SMALL MEAT BALLS

- 3/4 lb. beef, ground
- 1/4 lb. pork, ground
- 2 Tbls. butter or margarine
- 1/3 cup bread crumbs
- 1/2 cup water
- 1/2 cup cream
- 1 Tbls. onion, finely chopped
- 1 Tbls. butter
- 1 1/2 tsp. salt
- 1/4 tsp. white pepper
- 1/2 tsp. sugar

Saute onions in butter until golden brown. Soak crumbs in combined water and cream, then add beef, pork, onions and seasonings and mix thoroughly until smooth. Shape into very small balls, using 2 tablespoons dipped in cold water. Fry in butter until evenly brown, shaking pan continuously to make balls round. Serve hot or cold.
—Mary Beth

ASPARAGUS WITH CASHEWS

- 1 lb. fresh asparagus, or 1 pkg. frozen
- 1/4 cup margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 2 tsp. lemon juice
- 1/3 cup salted cashews, broken in halves

Cook asparagus in boiling, salted water until tender. Drain and arrange on serving dish. Meanwhile, melt margarine in small pan. Add lemon juice, butter flavoring and cashews. Simmer over low heat for about 2 minutes. Pour over asparagus and serve.

This is an especially delicious dish to serve for a company meal. —Lucile

CLUB BLUEBERRY CHEESECAKE

- 1 1/2 cups fine graham cracker crumbs (about 20 crackers)
- 2 1/2 cups sugar
- 1/2 cup butter
- 2 packages (8-oz. each) cream cheese, softened
- 4 eggs, slightly beaten
- 2 tsp. Kitchen-Klatter vanilla flavoring
- 1 can blueberry pie filling
- 1 tsp. Kitchen-Klatter blueberry flavoring
- 2 Tbls. lemon juice
- 1/2 tsp. Kitchen-Klatter lemon flavoring

Combine crumbs, 1/2 cup of the sugar and butter; blend well. Pack firmly into an even layer over bottom of 13- by 9-inch baking pan.

Beat cream cheese until smooth. Add eggs, vanilla and remaining 2 cups sugar; beat until fluffy. Spread over crumb mixture. Bake at 375 degrees, until done, about 20 minutes. Remove from oven. Cool.

Combine blueberry pie filling, blueberry and lemon flavorings and lemon juice in saucepan. Place over low heat and bring to boiling point, stirring constantly. Cool. Spread over cheese mixture. Chill. Serves 12 to 15.

HONEY BREAKFAST MUFFINS

- 1 cup flour, sifted
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup whole wheat flour, unsifted
- 1/2 cup milk
- 1 egg, well beaten
- 1/2 cup honey
- 1/2 cup cooked prunes, chopped
- 1/2 tsp. Kitchen-Klatter orange flavoring
- 1/4 cup salad oil or melted shortening

Sift the first three ingredients into a large bowl. Stir in the whole wheat flour. Combine the milk and other ingredients together in a small bowl. Add this mixture all at once to the dry ingredients. Stir only until the mixture is moistened. Spoon into muffin pans (either greased or lined with the little paper cups) and bake at 400 degrees for 20 to 25 minutes.

To save time in the morning so you can have these for breakfast, measure the dry ingredients into the bowl, cover and set aside the evening before you want them. The rest of the ingredients may also be combined and stored in the refrigerator overnight. The next morning you simply stir the two mixtures together and proceed as directed. Make these for a special treat.

FLUFFY MAYONNAISE

1 egg yolk, beaten
 1/2 cup mayonnaise
 1/4 tsp. Kitchen-Klatter No-Calorie Sweetener
 1 egg white, beaten stiff

Combine the beaten egg yolk, mayonnaise and sweetener. Beat the egg white until stiff peaks form. Fold gently into mayonnaise mixture. Delicious served on gelatin salads or with fresh fruit.

DUTCH CHICKEN

6 to 8 pieces of chicken
 Flour, salt and pepper
 2 cups water
 3 Tbls. flour
 1 cup cream or evaporated milk
 Paprika

Combine flour, salt and pepper and coat each piece of chicken with this mixture. Brown in hot shortening. Remove chicken from skillet to a casserole dish which has a cover (or use aluminum foil to cover). Add flour to pan drippings, stir until smooth. Add water, stirring constantly, until mixture is thick and smooth. Add cream or evaporated milk. Season to taste. Pour over chicken and sprinkle paprika over top. Cover casserole and bake at 350 degrees for 1 to 1 1/2 hours, or until chicken is tender. Sprigs of parsley are nice for a garnish when ready to serve.

The friend who sent this recipe is a G. I. wife from Primison, Germany. She suggests using the meaty pieces of chicken when serving guests, but an entire chicken may be used, of course, and it will turn out just as delicious.

—Evelyn

SPECIAL SAUSAGE CASSEROLE

1 lb. sausage meat
 4 medium-sized apples
 4 medium-sized sweet potatoes
 1/4 cup water
 1/2 tsp. salt
 2 Tbls. butter
 1/4 cup brown sugar

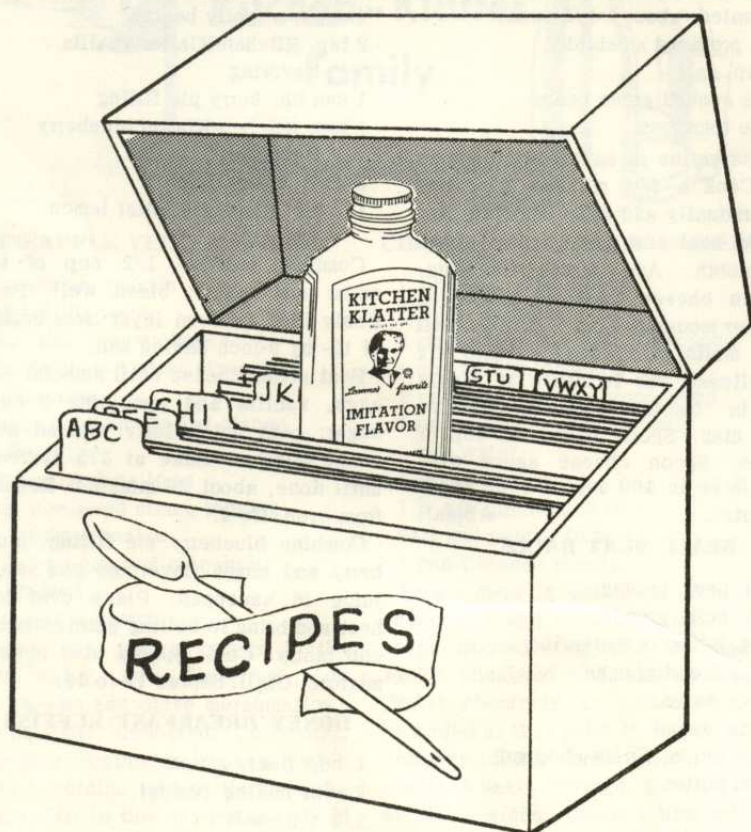
Form sausage patties and brown in hot skillet. Drain off part of the fat. Core apples and slice into thick slices. Peel sweet potatoes and slice. Place apples and sweet potatoes over sausage. Sprinkle with brown sugar and salt. Add water and dot with butter. Cover skillet and bring mixture to boil. Then simmer for about 30 minutes, or until meat, apples and sweet potatoes are done. Serves 4.

PEANUT BUTTER-RAISIN FUDGE

2 cups sugar
 3/4 cup milk
 1 Tbls. dark corn syrup
 1/2 cup chopped raisins
 1/3 cup School Day peanut butter
 1 tsp. Kitchen-Klatter vanilla flavoring

Cook the sugar, milk and syrup in a pan, which has been buttered on the inside, until it reaches the soft ball stage. Remove from the stove and let cool to lukewarm. Add the raisins, vanilla and peanut butter and beat until creamy. Pour into a buttered 8-inch square pan.

—Dorothy



RECIPE FOR SUCCESS

Versatile, dependable, **Kitchen-Klatter Flavorings**: the extra touch that makes any recipe a collector's item. The spoonful of magic that brings the warmth of the South Seas . . . the tang of fresh-picked berries . . . the party flavor of mint and maple.

Almost everything you cook will benefit from the addition of the right **Kitchen-Klatter Flavoring**. They make great cooks out of good cooks! Sixteen to choose from, and all at your grocer's:

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

(Vanilla comes in both 3-oz. and Jumbo 8-oz.)

Ask your grocer first. However if you can't yet buy these at your store, send \$1.40 for any three 3-oz. bottles. (Jumbo vanilla, \$1.00) We pay the postage. And save the cap liners for valuable premiums.

KITCHEN-KLATTER FLAVORINGS

SHENANDOAH, IOWA 51601

America Moves

by

Dorothy Shumate

This is the Age of the Transient American. Just notice the house trailers along the highways, and you realize this is true. During this year hundreds of thousands of American families will move from one city to another — either by company transfer or change of job.

Are you a member of a family that will decide within the next few months to move to a distant city in order to better your "position"? If more money is the reason for your move, stop and take a "long look" before you take this step. Even when a company pays for moving your household goods, this is actually a very small portion of the total expense. It will take months of your better salary before you will break even. And, while you are "buying" this better position, you are sacrificing home, old friends, church and club affiliations, and perhaps even family ties. These things are priceless! Have you considered your hobbies? Can you take them along? Or, are you perhaps an avid trout fisherman, going to a state where *any* kind of fishing is only a foolish attempt?

You may feel, however, that a move at this time is the best thing. And, you could be absolutely right. In order to advance in many fields of endeavor, it is essential that a family relocate occasionally. To get ahead is quite important to the head of the family, and a wise woman will lend encouragement, when she feels it is best for her husband.

So you decide to go, and an air of excitement surrounds the family. Any change holds a certain thrill of anticipation. Next comes the actual move, and everyone is so busy, he doesn't have much time to think. The unloading of furniture at your new address starts the settling-in period. This is a real challenge to a woman — making the best home possible for her loved ones in a new house or apartment. At the same time, the family provider is getting into the swing of his new position — introducing some ideas of his own, just to let his company know he is there. If there are small children in the family, they will make an easy, quick adjustment. They have the security they need in their parents. Even older children will usually adjust very quickly.

With house in order, and job under control, the loneliness begins. The

phone is connected, but no friends call. The home is ready for company, but there isn't any. It is time to get out and get acquainted!

Realizing the importance of good fellowship, your Church offers much to a newcomer in addition to the Sunday services. The "Y" boasts a wide variety of family activities; or you might join one of the now-popular clubs that are especially for new families in the community. Some of the people you meet will become your good friends. And, as you begin to feel at home in your new city, you will probably be glad you came.

There are so many things to be considered when a move is contemplated. What is of little consequence to one

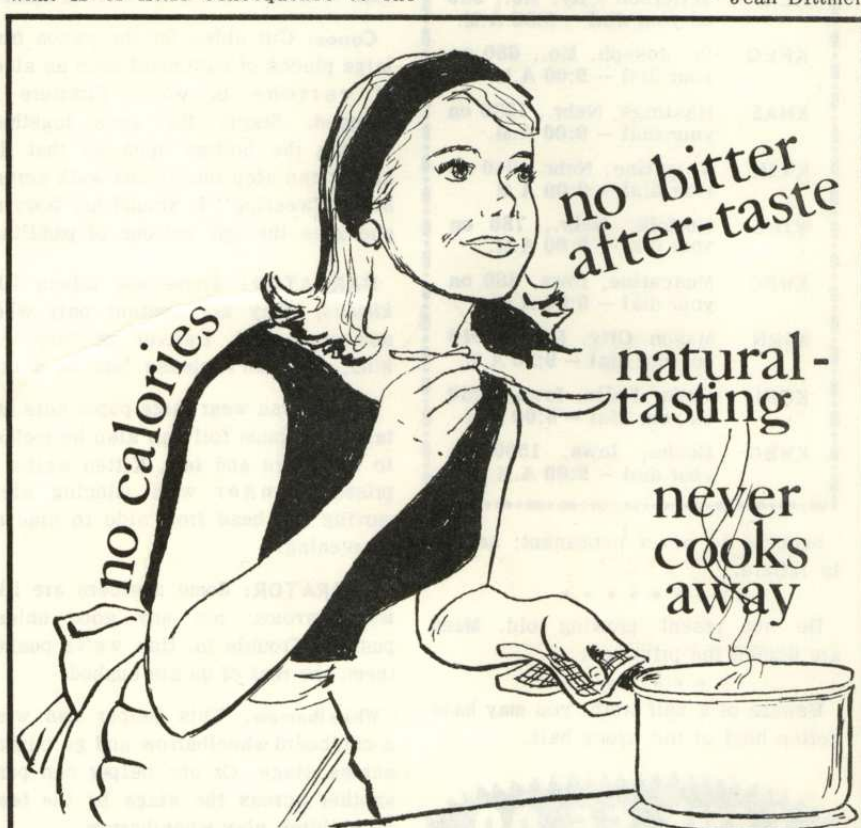
family might be all-important to another! If you are having trouble making up your mind, however, just remember this important fact . . .

Whether you move or stay right where you are, you WILL make a decision. . . and you will live with it for a long, long time to come.

SEED CATALOG DREAMS

I really wish that all could see
How straight my garden rows can be.
No weed in sight; not one to hoe.
No aphids here nor buggie foe
To eat the vines and raise my ire,
Just sitting here with feet by fire.
Seed catalogs are my delight;
Best gardens grow on a wintry night.

—Jean Dittmer



...ECONOMICAL, TOO!

Can you think of any possible reason why you *shouldn't* be using **Kitchen-Klatter No-Calorie Sweetener**? You'll find it in your favorite grocery store.

Kitchen-Klatter No-Calorie Sweetener



Memo!

TO: All Homemakers

FROM: The Kitchen-Klatter Family

Our daily visit with you can be heard over the following radio stations Monday thru Saturday:

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

Success is never permanent; neither is failure.

Do not resent growing old. Many are denied the privilege.

Beware of a half truth; you may have gotten hold of the wrong half.

SAVE \$5.00

OFF FACTORY-DIRECT PRICE!

on this
MONROE
FOLDING
TABLE

A \$32.95 Value
Now Only
\$27.95
F.O.B. COLFAX



Melamine
Plastic Top!

A \$32.95 value, this modern folding table is now only \$27.95 for limited time only! Heat-resistant, stainproof Melamine Plastic tan linen top . . . heavy gauge channel steel frame . . . tubular steel leg assemblies with automatic gravity-type locks. Popular 30" x 96" size. Send today for FREE Sale Bulletin!

FREE SALE BULLETIN!

Money-saving specials on tables, chairs, storage trucks, partitions, coat racks, etc. Send for FREE Bulletin today!

THE MONROE COMPANY
51 Church Street Colfax, Iowa

Are You or Aren't You?

A Skit with a Punch in Every Line

by

Mabel Nair Brown

This skit calls for a narrator and helpers. The helpers wear costumes suggestive of the object named. As her turn comes, each helper parades across stage with appropriate gestures or pantomime. Your group will no doubt think of more ideas for making the skit even funnier and more thought provoking.

NARRATOR: Sad to say, some members are like *canoes*; they need to be paddled. They fuss and criticize, refuse to work - often act a little addled!

Canoe: Cut sides for the canoe from large pieces of cardboard such as sides of cartons in which furniture is shipped. Staple the ends together, leaving the bottom open so that the helper can step into it and walk across stage "wearing" it around her body as she goes through motions of paddling.

NARRATOR: There are others like *kittens*; they are content only when someone's pet. Deliver us from this kind; you can't please 'em on a bet.

Kitten: Can wear large paper ears and tail. Aluminum foil can also be molded to form ears and tail. Kitten walks in prissy manner with mincing step, moving her head from side to side as if preening.

NARRATOR: Some members are like *wheelbarrows*; not any good unless pushed. Trouble is, time we've pushed them, the rest of us are bushed!

Wheelbarrow: This helper can wear a cardboard wheelbarrow and go puffing across stage. Or one helper can push another across the stage by the feet, as children play wheelbarrow.

NARRATOR: Then there are those who are like *footballs*; you can never tell which way they're going to bounce. They get the whole organization all riled up; then off they flounce!

Football: Use brown crepe paper to make costume and a clothesline for lacing down the front. Football bounces across stage by going in big hops. The narrator can have a red bandana ready, and "throw out a red flag on the play".

NARRATOR: Of course, we also have the kind who are like *kites*; if you don't keep a string on them, they'll fly away. Lots of talk, big ideas, but to pin them down to do it - that would be the day!

Kite: Wears two large kites, one in front and one in back. Amusing things might be tied to the kite's tail, or placards with signs, such as, "I Want Big Lunches Each Meeting" or "Let's Have a Float in the Parade", etc.

NARRATOR: The ones that really tire you are the *trailers*; they have to be pulled to get anywhere. Always late, always rehashing and discussing the motion! Boy, they can make you tear your hair!

Trailer: Rides in child's wagon while someone pulls her, as she gives all sorts of back-seat advice.

NARRATOR: Another kind is like *neon lights*; they're temperamental and fragile. Gotta handle that kind with kid gloves, and keep your brain real agile.

Neon Lights: Arrange a string of light bulbs, flashlights, etc., so helper is loaded with them and can blink some on and off as she crosses the stage. She can carry a lighted sign reading "Be Careful of My Delicate Feelings".

NARRATOR: We've all seen the members who are like *balloons*; full of wind and ready to blow up. One outburst or flare-up of hers, and I'm off like a whipped pup!

Balloon: Helper is well padded, and as she walks across the stage she puffs cheeks out as if ready to burst.

NARRATOR: The moral of this little skit we hope you give some thought. Then be very sure that the members mentioned here are the kind that *you* are not!

RECORDS - Concluded

records is for the sake of the child himself. When one's child grows older, as our Jimmy has now, and can read the baby book for himself, he will find something there that is important to his mental and psychological growth. Through the pages he will be able to sense how very much he was wanted and loved, and how important his every move was, and is, to his parents.

These things are important, for a sad characteristic of today's teen-agers seems to be his feeling of insecurity and uncertainty about the world he lives in. A baby book is a permanent written reminder of how secure a child is in a family.

I know this is true, because Jimmy has just scanned through his baby book for the first time. When he finished reading, there were tears in his eyes. He didn't say a word, but he kissed me in such a way that I knew my sixth reason for keeping records was the best reason of all!

LET'S MAKE MUSIC

by
Evelyn Birkby

Music is everywhere. It is in the air; all we have to do is turn the knob of the radio or the television to know it is present. It is in our minds; in the midst of many a task we hum or whistle or *think* a tune along with our work. It is in nature; the wind through the trees, water splashing rhythmically over a stone, the call of a bird and crickets chirping in the dusk, make melodious sounds.

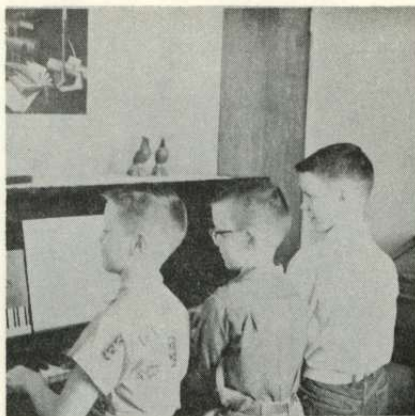
Music ushers in the seasons of the year. It welcomes babies, makes childhood gay, compliments courtships, assists in weddings, creates a happy home atmosphere, augments worship services and says farewell to the dear departed.

In one way or another, music is in the lives of every one of us. Because of this, the creation of music, even in its simplest forms, is an exciting part of living. A little child hums and keeps time to music. He likes to beat a pan or pound a stick or pick out notes on an instrument. Primary teachers utilize this interest and organize rhythm bands, simple folk games and marching lines. Following various types of music, children love to act out the moods in free action patterns to become physically a part of the melody.

Sooner or later practically every child wants to play an instrument of some kind. Ordinarily, teachers recommend starting piano lessons around the age of eight, for by that time a child can read reasonably well. Unless he is especially talented, any earlier formal training takes place more slowly than if he waits until age eight. Instrumental work is usually introduced in the fourth grade with the song flute as the first instrument. It is surprising how much a teacher can find out about the aptitude of a child from this simple instrument.

The decisions which come thick and fast are not easy to make: What instrument to buy, how much to spend, will my child stay interested long enough to pay for the investment involved? Each family has to decide what is best, surely, with the guidance of an understanding teacher.

Our own experience with music began long ago. My mother was very talented and filled our home and our lives with excellent music. She started my sister Ruth and me on piano. Later, Ruth became most proficient on both the piano and the violin. I stumbled along with the piano and finally played a vibra-



Craig, Jeff and Bob Birkby have fun playing the piano together. Most of their practice time, however, is spent alone.

phone (an instrument similar to an electrified xylophone) for a number of very happy years.

When my own boys appeared on the scene, we began very conscientiously to give them a diet of good music, hoping they would develop a taste for it. We purchased records as we could afford them, mostly classical. We added symphonies, soloists on various instruments and the excellent records made especially for children. Even when they were very tiny we played these records. Now the boys do their own choosing and we play their favorites at meals and, in the evening, softly, as they study. All three boys, so far, show very discriminating taste in music. When possible we take them to concerts and encourage television and radio programs which contain quality compositions.

We were most fortunate when we started piano lessons for the boys. Every teacher they have had has been excellent. They have been forward-looking and willing to work to keep up with the newest ideas in teaching. Starting with their very first lesson, the boys were introduced to the fundamentals. Just as modern mathematics has the student build the multiplication tables to see how they are formed, so the boys are learning musical theory, the way harmonic patterns are built and the creative aspects of melody.

This has been a revelation to me, for I hated every minute of my piano study. Craig came home from his first lesson with a piece with a signature of six sharps. I was horrified! I *never* ever got to the place where I could play in six sharps. Craig not only learned to play it easily, he enjoyed it immensely. He has completed a little over a year's work with Mrs. William Bonnes and now knows the key signatures for both clefs, knows the I and V-7 chords,

in both major and minor, plays pieces in five flats as well as his six sharps, sight reads in different keys, transposes from one key to another, memorizes and has played in public twice, and has written short pieces of his own.

A miracle? I think so, because it is far beyond anything I *ever* did, let alone at such an early age. Dr. Robert Pace, the Director of Piano Instruction at Columbia University, is the main exponent of this pattern of teaching. He insists that if harmony, sight-reading and ear-training are fundamentals of music they should be taught from the very beginning. He feels we have been teaching our children backwards, that our aim should be to develop young people musically, not just as performers, so they will retain the ability and enjoyment of music throughout their lives.

Creativity, Dr. Pace feels, is one of the most neglected potentials today. He feels we must motivate a student to want to learn and a challenging, interesting approach which sparks the imagination is needed. The most gifted children will progress and possibly become performers, but the wonder of this new attitude is that it gives every child an appreciation and love of music which will last a lifetime.

Dr. Pace is doing a great deal of experimental work with group piano teaching. Mrs. Bonnes (who teaches both Jeff and Craig) is carrying on classes following his pattern. Much music teaching, theory, harmony, building pieces, etc., can be done in a group. The members of a class reinforce each other, learn to evaluate their own and others' work, find they can make mistakes in front of others without its being a calamity, and removes a great deal of boredom.

No one really likes to practice. It is not easy, even with this exciting approach, to develop the patience and self-discipline needed to keep practicing. I would never attempt to add together the hours I've spent sitting with my children as they worked on their piano lessons — it would be an astounding total. To see them progress has been payment in full. It honestly took one full year with each one of the boys to get him to the place where he would sit down and practice through the allotted time without assistance. Even now, I am frequently called in for some kind of consultation or just to "hear this piece I just transposed into the key of A flat".

During the first lesson Bob had last summer in advanced piano with his

(Continued on page 20)

FARM WOMAN AND HER ORCHIDS

by
Hallie M. Barrow

Can you imagine a farm woman with an orchid every day? This lucky woman is Mrs. Jack Arnold of Smithville, Missouri. Hers do not come from any television program or special admirer but from a much more satisfactory source. She raises them and has over 200 orchid plants. They bloom only once or sometimes twice a year, but the blooms stay lovely for some time. So always when she walks into her greenhouse there is at least one orchid with its perfect flower.

When we asked her why she had started this particular hobby, she said, "I think the best reason I can give you is that I wanted something different. I've always grown flowers, and guess I have a green thumb. I've had different flowers as a special hobby, such as roses, African violets, and just whatever flower hobby was in favor at the time. But none of my garden friends had ever tried orchids. I decided to be different and try them. I started about 15 years ago with a Wardian case, a small glass-enclosed space in which heat and humidity can be controlled. That is all it takes to raise orchids, heat and humidity, and if you can provide these requirements, you, too, can



Mrs. Arnold with her orchids.

grow orchids. But it isn't a cheap hobby.

"I had success with my Wardian case and soon needed much more space; hence, this greenhouse filled with over 200 orchid plants. About the only other growing plant here is a banana tree.

"I spray twice a day to provide the damp air an orchid loves. I rarely sell plants or blooms. It is strictly a hobby. Most plants are worth about \$10 each, and much more for rare varieties coming into existence all the time. If I raised them commercially, I'd soon be in another tax bracket. The only time I ever sell any is each spring at the time of the annual Smithville High School home-coming dance. I'm loyal to that school. So about half a dozen senior girls wear orchid corsages as gifts

from their escorts. I don't charge the senior boys regular orchid corsage prices, but make them in line with teen-age pocketbooks."

Mrs. Arnold belongs to the National Orchid Society, and, like many other flower hobbyists, has made new friends and contacts, and developed new interests through her orchids. One highlight was a trip through the Everglades in Florida, Mother Nature's orchid garden. Here she traveled by "swamp buggy", a vehicle that takes botanists, naturalists, orchid lovers, and tourists interested in swamp life into the dense vegetation in which neither boat nor car can travel. Here the orchids hang everywhere, bedded in the bark of trees. In fact, when one buys orchid plants in Florida, they are bedded in a sort of bark compost.

"Beautiful beyond description," says Mrs. Arnold of her trip through the swamps where orchids grow naturally. "I was afraid my orchids back in my Missouri greenhouse would never look as good to me. But away from their hanging everywhere on trees, my single blossoms brought me more joy than before. And I don't have to be looking constantly on the ground for alligators and snakes! Right now I am gloating over a large white orchid that is deeply fringed. It is called the Butterfly or Moth orchid. It is really exquisite.

"Any flower lover who wants something different should try a Wardian case. Many rare varieties of begonias, violets, etc., can be raised only in them. They are quite manageable, looking like a fish aquarium, and can be set on a table. But if you try orchids in them, you may have the same experience I've had. It was so fascinating that my stock grew until I had to have a greenhouse!"

Still Borrowing KITCHEN-KLATTER Every Month?

We hope not, because sooner or later you'll decide you want your very own copy. And when that day comes you'll find yourself wishing very much indeed that you had a big thick file of back numbers.

Borrowed magazines have to be returned and most back issues are totally unavailable — every day we have to write from our office and disappoint people who are extremely eager to get a hold of some back issue.

So . . . if you've been a borrower, decide right now to get in your own subscription. Then you can start building up your own file to turn to over and over again in years to come.

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

Foreign countries \$2.00 per year.

ADDRESS YOUR LETTERS TO:

KITCHEN-KLATTER MAGAZINE
Shenandoah, Iowa 51601

Party Plans for Special Occasions

You'll find this book extremely helpful all through the year.

ONLY \$1.00 per copy!

SEND YOUR ORDER TODAY

TO:

KITCHEN-KLATTER
Shenandoah, Iowa 51601

Some measure of success is not whether you have a tough problem to deal with, but whether it's the same problem you had last year.



COME, READ WITH ME

by
Armada Swanson

Marjorie Worthington, who wrote *Miss Alcott of Concord*, confesses the biography of Louisa May Alcott is a book she planned to write all her life. *Little Women* was such a part of her childhood that she cannot recall when she first read it. After a pilgrimage to Concord, Massachusetts, to see "Orchard House" — the home of *Little Women* — she began collecting material in earnest for the book.

Published in 1958, *Miss Alcott of Concord* (Doubleday, \$4.50) is a fascinating account of the life of a lady of great wit and courage. Born in Germantown, Pennsylvania, on November 29, 1832, Louisa and her family moved to Massachusetts when she was two. Her handsome philosopher father, Amos Bronson Alcott, an impractical man, had definite ideas about education but seemed not interested in food and clothing for the family. Aware of the injustice of her mother, Abba May, working so hard, Louisa resolved to ease her burdens and help her sisters get what she felt they deserved.

Her first success, a story printed when she was sixteen, earned \$5. Her first book, published in 1854, paid thirty-two dollars and carried the title *Flower Fables*.

Hospital Sketches, her impressions as a Civil War army nurse, paid forty dollars. Miss Alcott used the money to pay for her grandmother's funeral.

There comes a time to every creative person, Miss Worthington reminds us, when everything seems ripe for achievement. It was true with Louisa May Alcott and *Little Women*. Her publisher informed her the public would be interested in a book about girls. What stories could be more humorous, human and tragic as the Alcott girls themselves? So it was in 1868 in her bedroom at "Orchard House" — Louisa called it "Apple Slump" — she recreated her own past as temperamental Jo, along with lovely Meg, peace-loving Beth, and dainty Amy. The early plays by the girls were true; also Beth's death, Jo's writing, and Amy's artistic ability. The authoress notes that Mrs. March was all true, only not half good enough.

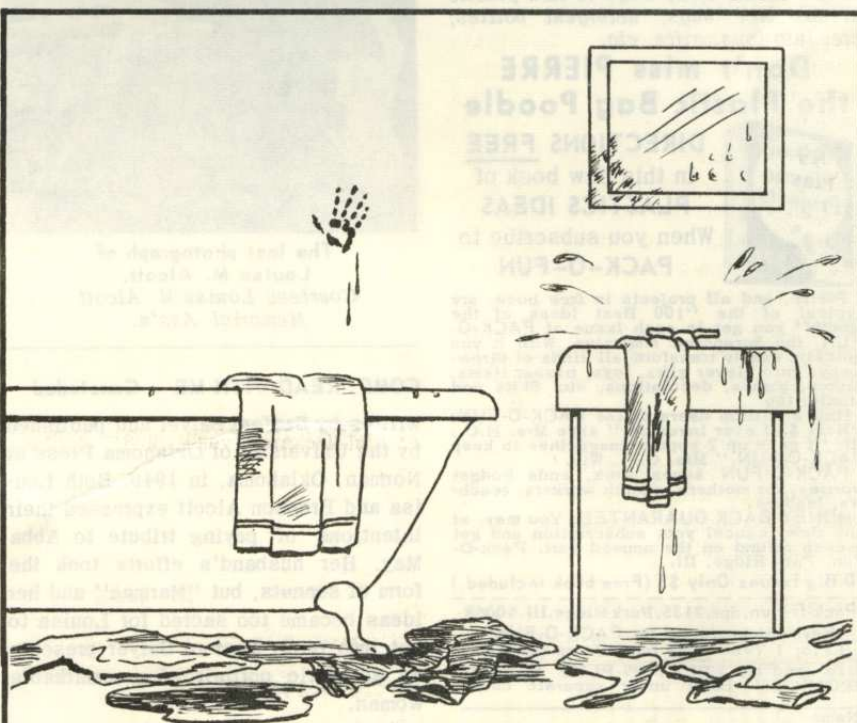
Little Women brought fame, at thirty-six years, to Louisa. She was able to care for her family and achieved her dream to be out of debt. Other books in the series include *Little Men*, *An Old Fashioned Girl*, *Eight Cousins*, *Rose in Bloom*, *Under the Lilacs*, *Jack and Jill*, and *Jo's Boys*.

The death of her sister Beth in 1858 was a blow to Louisa, as well as beloved "Marmee" who passed away in 1877. Bronson Alcott died March 4, 1888, and his daughter Louisa on March 6, 1888. They were all laid to

rest at the family plot at Concord's Sleepy Hollow Cemetery, on Authors' Ridge.

When Miss Worthington visited the graves some time ago, she added a few pine cones to those already scattered on Louisa's grave. Although it was a bleak day, she felt a warmth, like that of a family united again in peace. Her devotion is evident in the book *Miss Alcott of Concord*.

A fine tribute to Abba May Alcott is *Marmee the Mother of Little Women* (Continued on next page)



Easy to tell the children are home, isn't it? Fingerprints on the walls and mirrors, footprints in the hall, towels and washcloths and muddy clothes in the bathroom, dirty dishes in the kitchen.

Of course we love 'em. But we don't have to love all the messes they make. Thank goodness, we no longer have to slave to clean up after them. Now, all cleaning is easier: grease, dirt, splatters and shoe marks disappear quickly and easily when hard-working **Kitchen-Klatter Kleaner** goes to work. **Kitchen-Klatter Kleaner** leaves no froth or scum to be rinsed away. It turns even hard water into a high-powered cleaning solution, and does it instantly.

Even if you have neat children (or no children) you need **Kitchen-Klatter Kleaner** every day, for every cleaning job. Attic to basement, front walk to back porch. You can get it at your grocer's.

You go through the motions...

KITCHEN-KLATTER KLEANER

Does the work!



Shown in one of 99 ways to turn plastic scraps like bags, detergent bottles, etc. into toys, gifts, etc.

Don't miss PIERRE the Plastic Bag Poodle



DIRECTIONS FREE

In this new book of **PLASTICS IDEAS**
When you subscribe to **PACK-O-FUN**

Pierre, and all projects in free book, are typical of the "100 Best Ideas of the Month" you get in each issue of **PACK-O-FUN**, the Scrapcraft magazine. With it you quickly, easily transform all kinds of throw-aways into clever gifts, toys, bazaar items, favors, games, decorations, etc. Skits and stunts, too.

Half a million users praise **PACK-O-FUN**: "Best \$3 I ever invested," says Mrs. H.C., Ill. "I gave up 2 popular magazines to keep **PACK-O-FUN**," Mrs. C.P., Wis.

PACK-O-FUN saves work, ends budget worries, for mothers, church workers, teachers, leaders.

MONEY BACK GUARANTEE: You may, at any time, cancel your subscription and get a cash refund on the unused part. **PACK-O-FUN**, Park Ridge, Ill.

10 Big Issues Only \$3 (Free book included.)

PACK-O-FUN, dpt. 2135, Park Ridge, Ill. 60068

Payment enclosed for **PACK-O-FUN**:

☐ \$3 for 1-Year. ☐ \$5 for 2-Years (Save \$1).
Also send my **FREE "99-PLUS PLASTIC PROJECTS"** Book under separate cover.

Name _____

Address _____

City, State, Zip _____

Listen to Kitchen-Klatter.



The last photograph of
Louisa M. Alcott.
Courtesy Louisa M. Alcott
Memorial Ass'n.

COME, READ WITH ME - Concluded

written by Sanford Salyer and published by the University of Oklahoma Press at Norman, Oklahoma, in 1949. Both Louisa and Bronson Alcott expressed their intentions of paying tribute to Abba May. Her husband's efforts took the form of sonnets, but "Marmee" and her ideas became too sacred for Louisa to put into print. Sanford Salyer presents an authentic portrait of a remarkable woman.

Short stories by Miss Alcott were as much loved by readers as her full-length books, but one by one these collections went out of print. Ann

Thaxter Eaton has assembled a sampling from *Spinning Wheel Stories*, *Lulu's Library*, and *Aunt Jo's Scrap Bag* under the title *A Round Dozen* (The Viking Press, \$4). For children ages 10-15, the stories show some of the integrity of the March family, for Miss Alcott liked to emphasize a moral in her stories. Children do like to be told right from wrong. One clever and humorous story is "The Cooking Class" in which girls of the neighborhood bring their prize dishes and comment on them.

Gratitude goes to my "Marmee", Mrs. Anna Carlson, of Humboldt, Iowa, for the use of her Louisa May Alcott memorabilia which inspired this article, and to the curator of the Louisa May Alcott Memorial Association at Concord, Massachusetts.

In 1911 the Concord Women's Club purchased and restored "Orchard House" as a permanent memorial. Relatives and friends contributed priceless gifts and mementoes. The memorial is open from April 19 to November 11 daily from 10 A.M. to 5 P.M.; Sundays, from 2 to 6 P.M. Widespread interest is shown by the great number of visitors. "Orchard House" is a fine commemorative to a great lady.

LET'S MAKE MUSIC - Concluded

new teacher, Miss Taylor asked him, "Bob, do you know the most wonderful thing about you?"

Bob shook his head, waiting expectantly.

"It is your mind. Your mind is the most wonderful creation in the world. We can develop it, we can enhance it and help it grow as far as your talent and determination will let us." And with that inspiring philosophy, Bob was off on a new dimension in the tremendously wonderful world of making his own music.

THE BIRDS SING HIS PRAISE

A visit with Ralph Platt in God's great outdoors, where the birds of the forest sing to the pipe organ music of **LORIN WHITNEY**.

"I Love to Tell the Story", "Jesus Alone", "I Am Amazed", "I Walked Today Where Jesus Walked", "A Child of the King", "Sweeter Than All", "I Have Been Alone with Jesus", "I Will Pilot Thee", "Cleanse Me", "The Glory of His Presence", "Why Should He Love Me So", and "It Is Well with My Soul".

We know of no other album featuring birdcalls and organ music.

\$4.06 Postpaid

For regular & stereo players alike

THE RECORD ROOM
Ralph & Muriel Childs
Shenandoah, Iowa 51601

DAZZLING RED CUSHION MUM

"LIPSTICK"

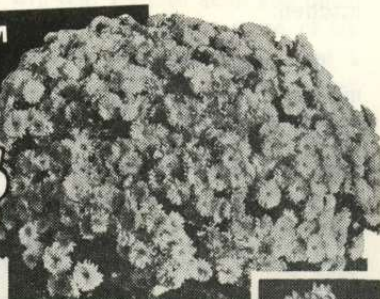
POTTED GROWING PLANT for only
(REGULAR 79¢ VALUE)

25¢

BRILLIANT PROFUSION in a famous cushion-variety chrysanthemum plant! . . . often you'll find more than one thousand good-sized, double blooms on a single plant . . . bright red blossoms set so densely they literally cover the foliage. Each plant makes a mound 12" to 18" high, about 3 ft. across.

For border and foundation plantings, it is ideal. Enjoy "Lipstick" indoors, too, in bouquets; cut a dozen stems of flowers each day and you'll never miss 'em outside. Blooms from late August right through early fall frosts, keeping your garden alive with color long after most other flowers are gone. And "Lipstick" is so easy to grow! Plant this spring, see it bloom this fall. We make a special offer just to win new friends: Only 25¢ per plant, postpaid. (Sorry, \$1 limit.) Better get yours now!

MAIL COUPON NOW!



"PLANT OF 1000 BLOOMS"
"Lipstick" blooms so abundantly you can pick many a bouquet and still have plenty left to enjoy outdoors.



HENRY FIELD Seed & Nursery Co.
7956 Oak St., Shenandoah, Iowa 51601

Sure, send me the "Lipstick" Cushion Mum plants at 25¢ each. I enclose _____ \$ Send free catalog, too.

NAME _____
ADDRESS _____
CITY _____ STATE _____ (ZIP NO) _____

THE JOY OF GARDENING

by

Eva M. Schroeder

It's seed-starting time indoors again, for certain slow-germinating seeds of flowers and vegetables. It is still too early to start seeds that germinate and develop quickly because the seedlings will become weak and leggy before they can be transplanted to the garden.

You can plant some of the perennial flowers such as delphinium, scabiosa, lupins, sweet William, Shasta daisies, penstemon, and others that will bloom the first year from seed if planted early. Slower-growing annuals such as verbenas, petunias, salpiglossis, salvia, phlox, lobelia, dahlia, and snapdragon seeds may be planted this month. It is best to wait until about six weeks before plants can be planted outdoors for tomato, cabbage, cauliflower, and quick-growing annual flowers such as zinnias, marigolds, calendulas, and calceolarias. Many of these will do equally well when planted right where they are to grow or to bloom.

A sterile planting medium such as perlite, vermiculite, or sphagnum moss will give insurance against loss from the fungus disease called "damp-off". It doesn't matter which of the above one uses, but all should be thoroughly soaked in tepid water and then allowed to drain well before the seed is sown. Fine seeds should not be covered as they will "wash down" enough into the surface when watered with a gentle spray so that they will germinate. Cover larger seeds with a fine layer of the medium.

Gentle bottom heat such as given off by an electric heat cable will help germinate seeds quickly. You can get these cables in various sizes at a nominal price from most of the larger seed and nursery firms. Look in the section of the catalogue that lists garden supplies. A six-foot cable can be bought for about \$2.00 and will be adequate for most gardeners' needs. By using a sterile planting medium, a heat cable, a sheet of clear plastic to help regulate humidity, and good seeds, most anyone can get even difficult seeds to germinate and grow.

As soon as the seedlings develop their first set of true leaves, they should be pricked out of the medium, transplanted to flats or containers filled with good garden loam, and placed out of the direct sun for a few days. Then the plants must be grown in a sunny window or under fluorescent growing lights.

Don't be afraid to pinch the tops out



Mary Leanna Driftmier serving college students when they were entertained at the parsonage.

of young plants to induce branching and to make sturdy stems. This is a *must* with such plants as snapdragons, zinnias, marigolds, and many types of petunias that are started indoors.

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 handmade, so allow ample time for delivery. Send orders to

Dorothy Driftmier Johnson
Lucas, Iowa 50151

1000 QUALITY LABELS 50c



Sparkling white gummed paper with rich gold trim, printed with ANY name and address AND Zip Code. Set of 1000 gold-stripe Labels with free tu-tone gift box 50c postpaid. 3 sets and 3 boxes, same or all different, \$1.25. Guaranteed! Satisfaction or your money back! ALSO (Very Special!) PERSONALIZED BALL PENS. Different name on EACH if desired. Wonderful low cost gift! 2 pens 30c, 4 pens 50c, 10 pens \$1.00. FREE CATALOG!

FREE BOX

KOLB'S SALES COMPANY
P.O. Box 87 Maysville, Mo.

LONG-LIFE INSURANCE



Step right in and help yourself to "Long-life Insurance" for all your washables. Because Kitchen-Klatter Safety Bleach contains no harsh chlorines, everything you wash is safe from "bleach rot" and fiber damage.

Yes, even the new synthetics can be safely bleached in all-purpose, all-fabric Kitchen-Klatter Safety Bleach!

Don't shorten the lives of your pretty clothes . . . take out "Long-life Insurance". Always bleach with SAFETY bleach: Kitchen-Klatter Safety Bleach.

If they're washable, they're bleachable . . . in

Kitchen-Klatter Safety Bleach

Embroidery Transfers

Kitten & Puppy Designs for Children's Apparel. 3 Sets Monograms. 4 Sets Tea Towels & Kitchen Accessories. 9 Pairs of Pillow Cases.

\$1.00 Postpaid.

Send your orders to:

Dorothy Driftmier Johnson
Lucas, Iowa 50151

LUCILE'S LETTER - Concluded

Albuquerque and at that we were lucky for at first they thought they might have to send to Flint, Michigan, for them. That *would* have held us up!

We retraced our identical route on the return trip and fortunately the weather was wonderful and we skipped right around storms that were raging all over.

It was a great relief to get back home and find Mother and Dad looking better than I had expected. These long winter

days they are pretty much closed in, but I think when Spring comes and Dad can be taken out in the car again it will help a lot to break up the usual routine.

Right now I'm looking out at the big magnolia tree outside this window and taking comfort from all the buds on it. (People have asked me if they are pussy willows!) All winter long those buds are on it, an ever-constant reminder that when the days lengthen and the sun grows warmer, they will burst into glorious bloom.

Warmest greetings to all of you . . .

P. Lucile

Learn how The Midwest Clinic
became famous by providing

ARTHRITIS AND RHEUMATISM RELIEF WITHOUT DRUGS OR SURGERY

When the now famous Midwest Clinic was established nearly 50 years ago, its founders didn't dream that it would grow into the large health service it is today. Over 70,000 patients have been treated successfully in the field of chronic arthritis, neuritis, sciatica, colon and other rheumatic conditions.

No Pills, No "Wonder" Compounds, No "Cure-All" Formula or Surgery

The staff at Midwest Clinic quickly get at the basic problem rather than treat symptoms. They concentrate on normalizing the body chemistry, adjusting imbalances and stabilizing systemic functions. Of course, a corrective treatment program also is carried out to afford fast relief.

Many Have Endured Needless Suffering Too Long

A careful case history check is made of each person before acceptance by the Midwest Clinic. The years of experience in treating arthritis and rheumatism lends to a quick evaluation to what extent the patient can expect to be relieved by treatment. As a result, 96% of patients, accepted and treated, over the years, are enthusiastic about the relief obtained. Further proof of satisfactory results is the fact that every year one fourth of Midwest Clinic patients are friends and relatives of former patients from the 50 states and Canada.

Valuable Booklet Sent on Request

This 16-page booklet gives you valuable information about the various types of arthritis and rheumatism. It also tells of prevalent and chronic ailments so often associated with arthritis and rheumatism.

Included as well are *complete facts* about Midwest Clinic and the surprisingly low cost. The book is free — there is no obligation. See coupon.

FREE BOOK

Midwest Arthritis and Rheumatism Clinic, Dept. 665-C550
Excelsior Springs, Missouri

Gentlemen:

Without obligation, please send me a free copy of your book: "Arthritis-Rheumatism".

Name

Address

CityZone.....State.....

FREDERICK'S LETTER - Concluded

it was so late, I decided that I would call on her another day, and I put on my coat and hat and left the hospital. Just outside the main entrance, I suddenly had a compulsion to go back and call on that unknown person. I hesitated, looked longingly at my car in the parking lot, and then with a sigh went back into the hospital. I took off my coat and hat and walked down the long hall to the woman's room. When I walked in, the patient's daughter said: "I can't believe it! Only three minutes ago my mother closed her eyes and prayed that you would come to see her, and here you are!" That woman had said that prayer at the moment I had stopped outside the hospital and decided to go back in! Once again I learned how it feels to have God put His hand on my shoulder.

Betty and the children join me in sending to all of you our very best wishes. Many thanks for your friendship.

Sincerely,

Frederick

SECOND CHANCE - Concluded

a matter of weeks or a few months."

Courses are available in many office skills: bookkeeping, typing, business machines, shorthand — these are a few of the skills that can be acquired in training programs for adults. Your state education department or county education office can probably tell you where to find accredited schools offering such courses.

And that about sums it up: the right job for your skill, the right business for your talent. With imagination, initiative, and hard work you can increase your family income, and enjoy the personal prestige and satisfaction that a second career can bring.

"Little Ads"

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

May ads due March 10.

June ads due April 10.

July ads due May 10.

THE DRIFTMIR COMPANY
Shenandoah, Iowa 51601

HOW TO TRAP SPARROWS-STARLINGS. New, startling information. Free. Sparrow-traps 1012, Detroit Lakes, Minnesota.

EARN up to \$2.00 an hour sewing Baby-wear! Full or spartime. Easy to do! Free Details. Cuties, Warsaw 74, Indiana.

SPARETIME HOMEWORK. Twelve easy money-making methods, \$1.00. Satisfaction Guaranteed! Interstate, 37-8 Besch, Albany 9, New York.

MAKE \$100.00 FAST sewing, assembling our products for stores. Materials supplied! FMN, DeFuniak Springs 31, Florida

SEEKING NEW PRODUCTS? Get my outfit 47 money-making specialties. Latest conveniences for home, car. Send no money. Just your name. KRISTEE 162, Akron, Ohio.

CASH AND S&H GREEN STAMPS GIVEN for new and used goose and duck feathers. Top prices, free tags, shipping instructions. Used feathers mail small sample. Northwestern Feather Co., 212 Scribner, N. W., Grand Rapids, Michigan.

300 WAYS TO MAKE MONEY while living in the country! Complete Book of Ideas, \$1.00 postpaid. Young's, Box 22021-K, Washington, D.C. 20002.

\$50.00 — \$100.00 WEEKLY possible, sewing, assembling, our products for stores. Easy! Precut materials supplied free! United, 3173-NKK Delaware, Indianapolis, Indiana.

PARAKEET LOVERS: Friskie, the miracle talking parakeet helps parakeets to talk. Free brochure. Albert Schneir, 2142-KK Highland, Berwyn, Illinois.

CASH for box tops, labels, wrappers. Highest prices paid. Information, type of item wanted, where to ship for cash, send promptly for 25¢. William Hicks, 210 No. Rosedale, Lima, Ohio.

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 East 32nd, Dept. C-73G, New York 16.

SIX COTTON PLACE MATS and napkins — \$2.00. Arno, 1301 West 14th, Sioux Falls, South Dakota.

FUN & PROFIT — "67 Ideas for Plastic Scraps" like berry baskets, detergent bottles, etc. Make gifts, bazaar items, toys, etc. Send 25¢ for booklet to Plastic Scraps, Dept. C, 14 Main Street, Park Ridge, Illinois 60068

WEAVE RUGS — Make Good Profits — No experience necessary! Free Catalog, sample card, and low prices on carpet warp, rug filler, looms, parts, inexpensive beam counter. If you have loom — advise make, weaving width please. OR. RUG COMPANY, Dept. 2551, Lima, Ohio.

PAINFUL Arthritis, Rheumatism, Neuralgia, relieved without drugs. Revealing literature. Centson Therapeutics, 46-C Chicago Ave., Oak Park, Illinois.

WATCHES WANTED — ANY CONDITION. Also broken jewelry, spectacles, dental gold, diamonds, silver, etc. Remittance sent promptly and items held for approval. B. LOWE, Holland Bldg., St. Louis 1, Mo.

CASH IMMEDIATELY FOR OLD GOLD — Jewelry, Gold Teeth, Watches, Diamonds, Silverware, Spectacles, Free Information. Rose Industries, 29-KK East Madison, Chicago 2.

PET LOVERS — True Stories of pets — also gift making instructions, poetry. Single copy 25¢. BROWNIES, 6721-K So. Halsted, Chicago 60621.

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. Free Samples. Anna Wade, Dept. 419BD, Lynchburg, Va.

BEAUTIFUL CROCHET HATS. These are toilet tissue covers. Any colors \$1.00 each postpaid. Orders filled same day. Sarah Hayden, 69 E. State St., Barberton, Ohio. 44203.

RUGWEAVING: unprepared materials (anything) — \$2.00 yd.; prepared balls — \$1.30. SALE: 50' RUGS — \$2.75. Rowena Winter, Grimes, Iowa.

PERFECT GIFT FOR ANY LITTLE GIRL. Barbie doll clothes: Formals — \$1.50. Two piece play suits, coats, pajamas, dresses — 75¢ to \$1.00. Others on request. Mrs. A. E. Preston, Battle Creek, Iowa.

FOR TRUE BEAUTY in your garden, plant powder puff poppy seed. Assorted colors. Generous pkt. 25¢. Mrs. Wayne Gatterman, Callao, Missouri.

6 LARGE EMBROIDERED DISH TOWELS — \$4.75; 32" cross stitched lunch cloth — \$3.00; 42" embroidered front tubing cases, hemstitched with crocheted edge — \$4.75; gingham aprons, cross stitched — \$2.50. Mrs. Kenneth Campbell, Houston, Rt. 1, Houston, Minnesota.

ROLLING FORKS LUTHERAN LADIES Aid cookbook, 350 home tested recipes — \$2.15 postpaid. Mrs. Leonard Nelson, Starbuck, Minn.

HALF APRONS — lovely prints, nicely trimmed — \$1.50 plus 10¢ postage. Mrs. Lanham, Paulina, Iowa.

MOTHER'S CLUB RECIPE BOOK, 160 pages, 855 recipes, wire spiral binding, \$2.50. Recipes, Prinsburg 11, Minnesota.

BETTER CHRISTIAN BOOKS and Bibles for less. Free Catalog. Christian Supplies, Hollenberg, Kansas.

CHURCH WOMEN: will print 150 page Cookbook for organizations for less than \$1 each. Write for details. General Publishing and Binding, Iowa Falls, Iowa.

MACHINE QUILTING. Stamped envelope for prices. Mrs. Horace Waltz, Route 4, Red Oak, Iowa.

"LOSE 35 POUNDS!" — No drugs, Exercises, Hunger! Thousands Thrilled! Guaranteed Plan \$1.00. WESTERN, Box 369-KK South Pasadena, California.

RECIPE MAGAZINE, Pages and pages of delicious, nutritious recipes, hobbies, hints, contests, Shopping Centers, bi-monthly — \$1.00 year. 25¢ copy. Satisfaction guaranteed. Sales Recipe Magazine, Windsor, Mo.

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

GINGHAM SMOCKED PILLOWS ruffle lace edge in colors — \$3.50. Also satin smocked — \$5.00 all colors. 42" lovely cases with rosebud trim and edge — \$5.00. Wall plaques — fruit centers — \$3.50 pair. Order any time. Mrs. Paul Ledebuhr, Rt. 1, Houston, Minnesota.

LADIES SEAMLESS NYLONS. Assorted mill rejects. Also white. \$1.25 dozen postpaid. Willetta, Box 284, Essex, Boston 11, Mass.

SHELLED PECANS, Black Walnuts, English Walnuts, Cashews, Almonds, Brazils, Pepper, Sassafras \$1.25/Lb. Dried Mushrooms \$3.00/Lb. Peerless, 538B Centralpark, Chicago 60624.

5 PIECE SCISSOR SET. Famous German Solingen steel: household, ladies, pocket, nail, embroidery — \$2.00, Verkaufen, Box 137, LeMars, Iowa.

WOULDN'T YOU LIKE FOR ME TO GIVE YOUR OLD DOLL A GOOD HOME? I'll buy her and her sisters (or brothers) for my private collection. ANY doll — smaller the better — Pre-World War II and older. Louise Gladstone, Nebraska City, Nebr.

FOR SALE: Ecru crocheted tablecloth 72x 54 inch — \$20.00. Granny afghan — blues, greens, beiges with brown — \$23.00. Ripple afghan — browns, beiges — \$23.00. Mrs. Howard Knudson, Winthrop, Iowa.

HOUSEPLANTS now, windowbox later. 10 different — \$2.35 postpaid. Margaret Winkler, R. 2, Hudsonville, Michigan 49426.

CROCHETED POODLE DOGS: All colors. Dolls — crocheted or smocked dresses. Different colored hair, \$2.50 each, plus 50¢ postage. Mrs. Carl Smith, Mt. Union, Iowa.

SEWING SCISSORS

FREE We send you a BIG 7-inch, extra-sharp pair Sewing Scissors FREE even tho' you pay others up to \$2.00 for fine quality Sewing Scissors. This is our way of making new friends. Order NOW but please send 25¢ for postage & handling per pair. Limit 2 pairs.
FREE SCISSORS,
Dept. S-99, Box 662, St. Louis, Mo.

We're the Best Copy Cats

PHOTOS COPIED



20 for \$1
50 for \$2

Beautiful Wallet-Size 2½" x 3½" Deluxe Prints custom made on Heavy Weight Silk Portrait Paper. Give them to friends, relatives. Use them for birthdays, job applications, etc. Send any size photo or negative from one pose. Original returned unharmed. Money back guarantee. Please add 25¢ for postage and handling.

Send 50¢ extra for Super-Speed Service

FREE KODAK FILM We supply all your needs in black and white or Kodacolor. Write for folder and price list A.

CONTINENTAL WALLET PHOTOS

Box 2029 Dept. K-2 Kansas City, Mo.

Please send me

☐ 20 for \$1.00 ☐ 50 for \$2.00
25¢ additional for postage & handling
☐ Enclosed is 50¢ extra for Super-Speed Service

Name _____

Address _____

City _____ State _____

Please Print

If you don't have the things you want, think of the things you don't have that you don't want.

DO YOU NEED EXTRA MONEY?

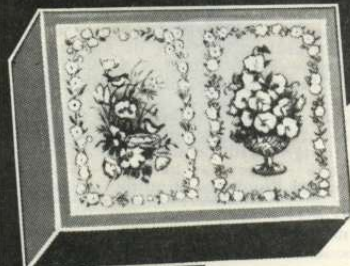
It costs you nothing to try

\$100.00 IS YOURS

for selling only 100 boxes of our Gorgeous Greetings All Occasion assortment, \$1.00 for selling 1 box, \$2.00 for 2 boxes, \$10.00 for 10 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.

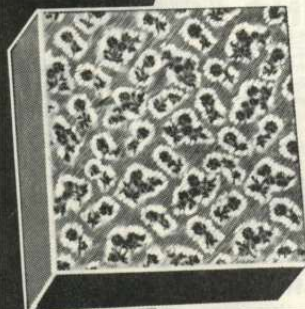
Cut out entire Business Reply Coupon below—mail it today—and free samples of personalized stationery—plus other leading Greeting Card box assortments will be sent you immediately on approval. No experience necessary.



GORGEOUS GREETINGS ALL OCCASION ASSORTMENT
21 really deluxe cards. Excitingly different



RUFFLES AND BOWS 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

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, organizations, schools, lodges, etc. do this year after year.



DAINTY STATIONERY ENSEMBLE
Charming design on rich vellum sheets and notes, lined envelopes. Just lovely

FREE SAMPLES
PERSONALIZED STATIONERY and CATALOG OF OUR ENTIRE LINE

CUT OUT ENTIRE BUSINESS REPLY COUPON AT RIGHT

FILL IN
FOLD OVER, SEAL
AND MAIL TODAY

No Stamp or
Envelope Necessary

CHEERFUL CARD COMPANY
Dept. L-26, White Plains, New York 10606

Cut Along Dotted Line—Seal (Paste, Staple or Tape) and Mail

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

CHEERFUL CARD COMPANY

12 Bank Street

White Plains, New York 10606

Dept. L-26

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

CHEERFUL CARD COMPANY, Dept. L-26
White Plains, New York 10606

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 everything I need to start making money the day my sales kit arrives.

Fill in your name and address below — No stamp necessary

Name _____ Apt. _____
Address _____ No. _____
City _____ State _____ Zip Code _____
If writing for an organization, give its name here _____

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