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# Kitchen-Klatter

REG. U. S. PAT. OFF.

## Magazine

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LEANNA FIELD DRIFTMIER

# Kitchen-Klatter

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

## MAGAZINE

*"More Than Just Paper And Ink"*

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## LETTER FROM LUCILE

Dear Good Friends:

Although this is our February issue and we are most firmly set in 1968, I wish to go back just a brief time and tell you about all of the things that have happened since I last wrote to you. I'm only now getting my breath after all of the activities, so they are uppermost in my mind.

Once again our good luck held up and we had perfect flying weather when the long-awaited night rolled around and Juliana and Jed (plus their huge cat Punky) arrived home. On every hand I was hearing harrowing stories about flights cancelled, four- and five-hour waits, etc., and so all of us were grateful that their trip went off right to the split second. How wonderful it seemed to have Juliana and Jed home again! I had looked forward to this for so long that I could scarcely believe they were safely in the house.

Punky traveled in a box provided by the air lines and he was one happy cat to get out of those tight quarters and begin prowling around in a strange new house. Jake took a dim view of his presence and just stayed out of his path for the first two days; after this he was more confident and gave Punky many a good chase around the house. Punky would make three of Jake, so it seemed only smart for Jake to be watchful.

It so happened that some of Juliana's old school friends were also visiting in Shenandoah and this made for a lot of phone calls and much coming and going. (My house is always so terribly silent that I could scarcely believe it was the same place!) Juliana and Jed thought that the two new yews I bought for the big teakwood planters in the end of the living room were just made to order to decorate, so they didn't go out and buy a big tree as I had anticipated. When they were through stringing lights on those little trees and putting on ornaments they certainly looked charming.

I have no idea how long I can keep those little trees alive in the house — they came directly from the nursery fields and are perfectly beautiful right now. One thing they take is constant watering — about a kettle a day. Eventually, of course, they'll outgrow their present quarters and must be planted in the garden, but right now they look fine and I hope they stay that way until spring.

Christmas Eve all of us gathered at Mother's and Dad's house, and we were happy that Aunt Jessie could join us and that Dad was feeling well enough to come out to the living room for our gift exchange. There was a beautiful sky that night — clear and brilliant and, except for the absence of snow, exactly like a Christmas card.

After the traditional decorated cookies that Mother has made as long as any of us can remember, we all wished each other a final "Merry Christmas" and went to our respective homes. Howard and Mae were certainly most happy that night for they were preparing to drive to Omaha early the next morning to have Christmas with Donna and Tom and the two little girls. After I wrote my January letter to you and told you about our great concern over Lisa's health she was hospitalized two more times, but just before Christmas she really seemed to turn the corner with new medication and was in better condition than they could remember for months. As Howard said: "That was the only Christmas present we wanted — just to have Lisa showing sharp improvement."

Jed built a big fire at our house and this year there were the three of us to open packages by candlelight. I think it must have been almost one in the morning before we had our final cup of coffee and a piece of a perfectly wonderful traditional German Christmas cake that was sent out to us special delivery, airmail by friends in New York. This particular cake is cut horizontally rather than vertically and is certainly most unusual and delicious.

It came from a fancy pastry shop, so there's no use thinking about getting the recipe.

Christmas Day we had a big turkey dinner with all of the trimmings at the folks' house and it seemed to us that we were a pretty slim crew compared to days gone by when it was nothing at all unusual to have sixteen or eighteen to sit down at the table. The children were small in those days and there used to be such a din that we had to scream to make ourselves heard. It's nothing like that now!

Just before New Year's we laid in another big supply of food because we expected Juliana's dear old friend Chris and her husband, Dr. Stephen Crouse, and another close friend from Albuquerque days, Charles Sheridan. The three of them drove through from Madison, Wisconsin, where Steve is doing his internship, and it was 5:00 in the morning before they arrived, so you can imagine how that was a night of jumping up and down. Steve had such a short span of time away from the hospital that there was no question of them going to see his parents in Vista, California, or Chris' parents in Roswell, New Mexico, so under these conditions old Shenandoah came in mighty handy.

Their visit was very short, but it seems to me that a great deal was crammed into it. Old friends of Juliana's came to call and there was certainly a great deal of bustling activity. On New Year's Day we had a family dinner at my house — the first time the table had been stretched out to its full length since a family dinner last February. Dad is not able to leave the old family home, but Mother could be present in spite of heavy snow underfoot, so we had a delightful time.

The high light of that meal was the pig that we served, and it would take this entire magazine to give you all of the complicated details involved about that pig, I don't know where in the world I ever got the idea that it would be fun and certainly "different" to have a suckling pig for New Year's dinner, but it will be a long, long time before that kind of a notion strikes me again. What we ended with was a great big pig, one referred to as "a brute" by the cafe owner who roasted it for us. He could hardly get it into the kitchen! Well, it *did* look handsome all beautifully decorated and it was delicious, so I guess that the endless details involved were all worthwhile.

After Chris, Steve and Charles left I had two days with Juliana and Jed, and then they left too and suddenly it

(Continued on page 22)



## MARGERY'S LETTER

Dear Friends:

Life is beginning to settle down to a normal routine after the excitement of the holidays. I, for one, am glad for the cold winter days of January that are relatively free of extra activities, for they give me a chance to catch my breath. Then February arrives with its special days — my birthday being one of them.

Printing schedules being what they are, this is my first opportunity to tell you about Christmas. Martin arrived home only a few days before Christmas so he missed helping with the decorating, but did arrive in time to help his dad celebrate his birthday when we entertained the Strom clan. Since Oliver's birthday is so close to Christmas, we make it a holiday party and the traditional time for his family to be together at our home. If I counted noses right, I think there were 26 of us this year.

We gathered at our parents' home early on Christmas Eve to open our gifts. We had to laugh at ourselves, for again this year someone said, "Now let's open them slowly, one at a time, so everyone can see the presents." Well, the first few packages were passed out and we patiently watched while the gifts were opened, but before we realized it, we were back to our old bad habit of opening presents without waiting for our turns! Mother had prepared trays of sandwiches and cookies, relishes and coffee, and we had a nice lunch afterwards. Ruby (Dad's nurse) was spending a few hours with her family so I stayed at the folks' while Oliver and Martin went to the Christmas Eve service. They returned about the same time Ruby did, and we came on home to open the gifts we'd left under our own tree.

After New Year's one of Martin's classmates from Doane College, Kim Tse from Hong Kong, came to spend a few days with us. This is Kim's second year away from his family. He spent part of the holidays with friends from his homeland who are also studying in this country, and then finished up the last few days of vacation with us. The boys had a longer vacation period than most of Martin's college friends for this was also their semester break.

We've enjoyed all of the young people who have been guests in our home, of course, but it's been particularly interesting to have foreign students because of the information they have brought us about their homelands. Many of you have also entertained people from other countries and have written about your experiences. I would like to share one of these letters, written by Mrs. Herb



Martin and his friend, Kim Tse.

Kolterman of Blair, Nebraska, after one of our friend Mike Aung Thwin's visits.

"I've heard Margery speak often about Martin's Burmese friend from South India, and each time I wished to speak right up and tell you about my Indian dolls.

"It all started with our Congregational Women's Fellowship sending for a Share Parcel. We auctioned these things among our own group and then I started reordering things for people. I became fascinated with the dolls; there were so many different costumes (depending on which part of the country they represented) and all handmade and perfect in every minute detail. I have about 30 of them, including musicians with their charming little instruments. They have been used to great advantage in Sunday school and Bible school when children have had India as a mission study.

"Also in my collection are hand-carved rosewood elephants, ivory jewelry and two lovely saris, gifts from dear friends in India and Ceylon.

"I have a charka, an Indian spinning wheel, which led to several interesting friendships. When my charka arrived the letter with it stated that 'any Indian friend can show you how to operate it.' Since my only Indian friend was in India, I had to find another!

"I remembered reading in the *Omaha World Herald* about three nuns from India who were at the College of St. Mary, so off I went and found not three, but five of them! Sister Mary Dulcis, whom I met first, was absolutely overwhelmed to see the charka and meet someone who was interested in her country. When I told her about my collection of dolls, she made me promise

### COVER STORY

We've been promising you that soon we would have a picture of the new parsonage that Frederick and Betty and their children call "home", and here it is! This lovely dwelling was given to South Congregational Church in Springfield, Mass., by one of the members.

to bring them for the others to see. A week later I returned with the charka and they showed me how to operate it. We had a regular party!

"Those girls were so charming and friendly that I decided I couldn't let it end there, so asked them to come to Blair to visit me. I picked them up shortly before Christmas and entertained them at a luncheon to which I had also invited a few friends. After a tour of our town I invited more friends in for tea. It was a delightful time for all of us.

"Two have returned to India to teach, and two have been studying and working in St. Louis during this last school year. One studied and taught at Creighton. I've kept in touch with all of them."

We've received other interesting letters from readers who have entertained visitors from other countries or of other races and without exception they felt that they had gained much from the experience in many, many ways.

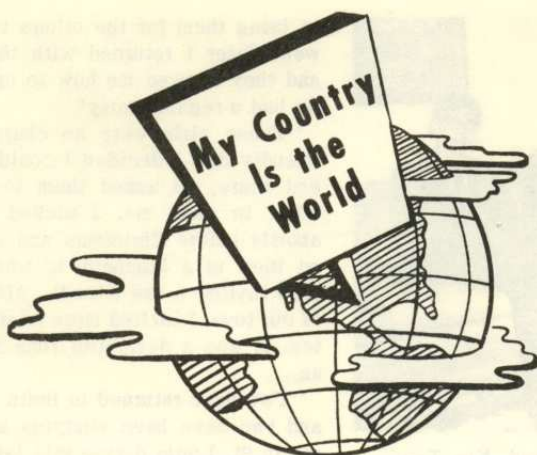
February is "Brotherhood Month" and even though most people won't have an opportunity to entertain friends of another country, another race or religion, at least they can show their awareness by their attitudes in the home and community. We can give our children a good example by *talking about* and *acting with* people as individuals. In this way they will learn to judge each person as an individual. I always try to remember that The Golden Rule appears in surprising similar words in all of the world's major religions.

I started this letter with a reference to the cold days of January, and we certainly have had some severe weather with temperatures we hadn't experienced the past few winters. On the coldest morning (I believe the temperature was about -17) we awoke to a very chilly house. It didn't take us long to realize that the furnace wasn't running. We had gotten up unusually early that morning — 5 o'clock, to be exact — and hated to call the furnace man so early, so waited until about 6:15 to phone him. By that time the temperature in the house was down to 54 degrees! He arrived in about 15 or 20 minutes and had the heat back on in no time at all, much to our relief.

While Oliver and I were huddled close to the oven, drinking steaming coffee and trying to keep warm, we discussed how a new furnace would "wreck the budget", but happily it didn't come to that. No doubt we jumped to that conclusion because Wayne and Abigail had just had to buy a new furnace and running through our minds was the fact that ours was as old or older than theirs!

My space is gone, so until next month,  
Sincerely, Margery





*A Service for Brotherhood Month*

by

Mabel Nair Brown

**Setting:** Draw an outline of the world on a large poster with a cross superimposed on it. In the lower half of the poster sketch a pair of clasped hands, one dark-skinned, the other light.

Another suggestion is to use a stable, from which are suspended hands colored to represent the various races, outlines of various countries, and small placards with names of areas of concern, such as Appalachia, Harlem, and Watts. These should all be suspended around the central object which is a small globe of the world.

**Prelude:** "In Christ There Is No East or West". Continue through Reading.

**Reading:**

**WORLD BROTHERHOOD**

My country is the world:  
My flag, with stars impearled,  
Fills all the skies.

All the round earth I claim,  
Peoples of every name;  
And all inspiring fame,

My heart would prize.  
Mine are all lands and seas,  
All flowers, shrubs and trees,  
All life's design.

My heart within me thrills  
For all uplifted hills,  
And for all streams and rills;  
The world is mine.

And all men are my kin,  
Since every man has been  
Blood of my blood.

I glory in the grace  
And strength of every race  
And joy in every trace

Of brotherhood. —Author Unknown

**Leader:** "No man is an island, no man stands alone; each man's joy is a joy to me; each man's grief is my own. We need one another, so I will defend each man as my brother, each man as my friend."

**Hymn:** "O Thou Who Art the Shepherd", or "Where Cross the Crowded Ways".

**Leader:** Grant us, O God, a gentle heart, a watchful eye, a helping hand. Teach us to love as we are loved; as understood, to understand. Amen.

**Scripture Reading:** *Behold, how good and how pleasant it is for brethren to dwell together in unity!... God shows no partiality, but in every nation any one who fears Him and does what is right is acceptable to him... And they shall beat their swords into plowshares, and their spears into pruning hooks; nation shall not lift up sword against nation, neither shall they learn war anymore...*

**Leader:** *My Country Is the World.* Real patriotism is world-wide in scope. So is God's love. We love our own country. We love our own family. But to bring about one world the country we love must be the world, and the world's peoples our family. We must have world brotherhood. Under God how is it to be achieved? This is a question of unequaled importance today. The forces playing upon humanity are far beyond our control. We do not understand them. God in his power must deal with them, but we must work and pray in the faith that the divine purpose will be realized, and that God works through people — through us. One woman has said that our nation has "spiritual leukemia" produced by the invading white cells of complacency and accommodations. She deplores our waste of "limitless capacities". Are we all complacency and talk — without the gumption to act?

**Scripture Reading:** *Give to everyone who begs from you... love your enemies, and do good, and lend, expecting nothing in return... be merciful, even as your Father is merciful... to love one's neighbor as oneself is much more than all the burnt offerings and sacrifices.*

**Leader:** Where do we begin? We begin at home. As wives, mothers, home-

makers, we are the ones most responsible for seeing that such beginnings are made and that they spread beyond the life of the family. We are the ones who must release the power of love. We can undermine the power of hatred and war. In our hands are the issues of brotherhood.

We can help our children see that there are two sides to a question and that honest Christians may see things in different ways. We can help them see that a newcomer in the neighborhood, school, or church is worth knowing — that this same newcomer may bring to a friendship much more than he receives. We can pull down the color bars around our own hearts and break through our own race barriers so that those closest and dearest to us are not "home contaminated" with prejudice and hate. We can help those close to us see that life becomes rich as we learn to look upon the basic values of personality. This comes about through little things — comments we make on mission projects or poverty programs; table talk showing concern where there is famine and disease; opportunities accepted by the family to help in material ways through gifts and contributions; our interpretations of day-to-day news; how we live with our neighbors in the home community; our attitudes toward other denominations. Brotherhood begins at home.

**Hymn:** "O Brother Man, Fold to Thy Heart".

**Scriptures:** *And if your brother becomes poor, and cannot maintain himself with you, you shall maintain him; as a stranger and a sojourner he shall live with you. Take no interest from him or increase, but fear you God, that your brother may live beside you... you yourself have been taught by God to love one another.*

**Reading:**

**"The Twenty-Third Psalm for All Races"**

The Lord shepherds all races, not one does he neglect; He gives rest to everyone through the great pastures of this fact; He leadeth his flocks away from prejudice, He restores belief in the final fairness of life, even in the presence of injustices so grave that they deaden personality; no one needs fear. His justice lives. His promises and their repeated fulfillments, comfort. He gives the Bread of Life to all his hungry children, even in the presence of racial discriminations. The cup of living water overflows; surely understanding and kindness shall increase between races and between nations and between neighbors, all the days of the world's life, and we shall dwell in the presence of One Shepherd

(Continued on page 21)



## FREDERICK IS ENJOYING A NEW WINTERTIME HOBBY

Dear Friends:

As I sit at the table in our breakfast nook writing this letter, I also am pursuing my favorite hobby of bird watching. Just outside the window I have put a bird feeder — the first one I ever owned — and it is giving me more pleasure than I ever could have imagined. Why I did not do this before, I shall never know. The first week the feeder was there, it was a big disappointment for not one bird used it. Speaking on my regular radio broadcast that next Sunday morning, I mentioned the feeder and my disappointment at not getting any birds to use it, and you should have seen the response that comment received. The letters and the phone calls began to pour in with all kinds of advice about the feeder.

Every Sunday morning when I first go on the air and before I begin the morning sermon, I have to tell my radio audience about the birds and what success I am having feeding them. In all my years of broadcasting here in western New England I never have said anything that has prompted more mail response than this matter of the bird feeder. Now I know that all over the countryside there is a great fellowship of bird lovers who are quick to respond to any broadcast about their favorite subject: birds! Some of the mail I got was quite amusing, and I want to share with you one letter.

"Dear Dr. Driftmier,

I can't begin to tell you what a big help your Sunday morning broadcast has been to me. A few months ago my lovely canary had a bad moulting spell, and ever since it refused to sing. It used to be a beautiful singer, and in an effort to get it to sing some more we tried everything. I put a mechanical bird next to it, but my canary paid no attention. It just sat there in its cage and moped. Then I bought some bird singing records and played them by the hour, but still nothing happened. Then last Sunday when I had my radio tuned to your program I heard you speaking about the birds that you are feeding. Quickly I put my canary near the radio, and as you spoke about your bird feeder, my canary began to sing, and it has been singing beautifully ever since. God bless you, Dr. Driftmier."

One man wrote and told me that if I wanted the birds to use my feeder, I would first have to get their attention. Here is a bit from his letter: "I suggest that you walk out to the feeder spreading seed on the ground and making clucking noises like a chicken or a squirrel. Do that several times a



Frederick has little time for bird watching for once he leaves for the church he is busy until nightfall. Attempting to catch up on correspondence with his secretary, Miss Winifred Welch (who has served the church in this capacity for 40 years), he is interrupted by a phone call.

day at regular intervals, and soon the birds will notice you, get curious, and come and see the feeder." Of course I have little time to spend doing that, but on one cold, snowy Saturday afternoon I tried it, and believe it or not, it worked. Actually, it did not work too well, but it did attract two sparrows, four starlings, and three squirrels. But that was just the beginning, and now I am running a regular bird restaurant. Oh what fun it is, and oh how thrilled we are when we spot some new guests! About the only time I have to watch it is when I am eating breakfast, for once I leave for the church in the morning, I do not return until after dark in the evening.

Another thing I am doing to help feed wild life, is spreading peanut butter on the exposed roots of an old tree where the squirrels come to feed. Those handsome, fat, gray creatures have not yet discovered that I am the man that is providing the peanut butter, but when they do, I think that I shall have some new friends for life. I don't mind feeding a few of them, but I certainly do not want them to invite all their relatives. It could get to be too much of a good thing.

When I was cleaning my desk the other day, I came across a copy of the "Amrita Bazar Patrika", the most popular newspaper in Calcutta, India. I bought the paper when I was there last summer because it was printed in English and gave me some good insights into Indian life today. Some of the classified advertisements are most amusing, particularly those advertisements asking for prospective wedding

mates. Under a column entitled MATRIMONIAL there are the following little ads:

"Wanted. Fair, accomplished, slim graduate bride (24) for foreign-trained graduate. Kayastha executive (32) having Calcutta residence. No restrictions. Box T2424, Calcutta 13."

"Wanted. Promising settled groom for beautiful, moderately educated 23. Caste no barrier, but no dowry. Father distinguished in his field. Please apply Box T2405, Calcutta."

"Wanted. Doctor or Engineer or Professor or Certified Accountant bridegroom, for tall (5'-5") graceful, medium-complexioned (Sarbarna) girl, 21½ years, of a respectable Bengali Brahmin family. Girl is well versed in playing Sitar. Box T2387, Calcutta."

From the number of advertisements similar to these, it would seem to indicate that they are quite successful. A study of Indian home life makes obvious that the marriages planned by families and arranged by professional marriage counselors often prove to be happier and more compatible marriages than many so-called "love marriages" in this country.

Did I tell you about seeing the little Chinese lady with old-fashioned bound feet while we were in Hong Kong? I thought that foot binding was something so long ago eradicated that one would never see signs of it today, but see it we did on a busy shopping street in Hong Kong. Betty called my attention to the lady being helped across the street by two young girls. When I looked at the lady's feet, I

(Continued on page 20)





## Cupid a la McGuffey's Reader

A HIS AND HERS PARTY

by  
Virginia Thomas

February parties offer the perfect incentive for husbands and wives to have an evening out together, and what's more fun than to get together with friends for an old-fashioned Valentine party?

The "old-fashioned" is taken literally, for this is to be a party whose theme is centered around the "good old days" — the days of McGuffey's Reader. Like the readers, your party can become a collector's item, memory-wise, if you are willing to give some thought and imagination to its advance planning.

### INVITATIONS

Write each invitation inside a little booklet whose construction paper cover is designed to resemble the original reader. A few hearts and flowers drawings and perhaps some romantic "quote" or a jingle copied from an old autograph book might be added for extra appeal.

The invitation reads: "Backward, yes backward, time'll turn in her flight, back to old McGuffey Reader days, come next Friday night. So come costumed like the guys and dolls of good old McGuffey's day and be prepared for loads of fun in the good old-fashioned way, as we gather 'round to hear what Dan Cupid has to say." Add date, time, and place. Decorate the invitation pages with valentine seals.

### DECORATIONS

Borrow an old stereoscope for the evening and place it on a "parlor" table covered with a checked or velvet tablecloth with fringed border of yesteryear. An old kerosene lamp will also add atmosphere. You can be sure the arriving guests will soon be engrossed in the stereoscope views and entertain themselves for a few minutes as they share views and laughs.

If you can find some old autograph albums they will prove sure-fire ice-breakers as guests share the choice verses and add their "do-you-remember-whens?"

If pencils are to be used in some paper games, place them in old-fashioned spoon holders.

Work in the heart motif by making sketches of heart "characters" to use as wall hangings, to decorate napkins, or on favor booklets.

*Kitty-Heart* is simply a large heart for the cat's body, a smaller one for the head, small hearts for the ears and feet and another heart for the tail. Sketch in eyes, nose and mouth, and whiskers. Inscribe below "You are the cat's meow".

*Stick Figure* heart personalities are as the name indicates — stick figures drawn on a heart shape which is the face on which is drawn the features. These stick figure hearts can be sketched dancing, sitting, or "elocutioning", and may wear frowns, smiles, make goo-goo eyes, or what have you.

How about making miniature dunce caps to set over the top of the nut cups?

*Hearts and Flowers Almanacs* will make clever favors. Decorate the cover with flowers, either in watercolor or tiny artificial ones, and tiny hearts cut from colored paper or ribbon. You can cut white hearts from lace paper doilies and glue to bright red or assorted pastel colors.

The almanac can contain little tidbits of information on Valentine's Day or Dan Cupid, bits of romantic verse, and humorous "quotes" and witticisms with a romantic slant. Let each guest find his horoscope or fortune told in his almanac.

### ENTERTAINMENT

Some beforehand preparation will make this the hit of the party, and is well worth the extra effort.

Invalidate neighborhood attics and the local library to ferret out old elocution books, old school essays, poems, and songs, and make copies of those which will best amuse and fit the talents of the invited guests. Your list will include "The Old Oaken Bucket" sung with dramatic variations, and an oration on the flag. There may be a piano solo rendition of "Listen to the Mocking Bird", or "Red Wing" and, of course, you'll want a barbershop quartette number.

Perhaps there will be an ex-school teacher among the guests who can be given a copy of the program and then turned loose to see that the guests are put through their paces with the last ounce of drama "rendered"!

If this is a dinner party, these numbers may be given between courses

with the "teacher" acting as toastmaster.

*Sweetheart Serenade*: For this stunt the husbands and wives are separated into groups. Two chairs are placed back to back. One of the women sits on one of the chairs and is blindfolded. After the blindfold is in place, one of the men takes the other chair. In a disguised voice he sings a verse or chorus of a song to serenade the women on the other chair. The blindfolded woman has one or two guesses to identify the singer. If she guesses correctly, the women score; if she misses, the point is given to the men. Each woman and each man takes a turn "in the chair".

*The Valentine Box*: Early in the evening give the guests a supply of white paper hearts and pencils. Throughout the evening, as they think of nice things about one of the guests, they write them on one of the hearts and "mail" them in the Valentine Box which stands in a convenient spot. At the close of the evening the "postman" reads these aloud and awards a surprise gift to the person having the most nice things written about him.



### DESIGNS ON THE HEART

by  
Marjorie Fuller

Captivating the heart on St. Valentine's Day has been legendary since the third century.

Mid-European in origin historians expound on various theories as to the true source of the valentine celebration and exchange. One feeling is that Saint Valentine himself had little to do with it, though the sentimental festivity is observed on his day on the church calendar. Others speculate that it stems from the ancient Roman Lupercalia, a mid-February fertility festival, where the young men and women gathered for a drawing of names from a common urn. Each gentlemen thus acquired his lady for the coming year. Some say that it is based on the European legend of the Middle Ages that birds begin to mate on February 14. Chaucer in his 'Parliament of Fowles' refers to the day in this way:

For this was Seynt Valentyne's  
Day

When every foul cometh there to  
choose his mate.

The first rhymed love letter to be labeled a valentine was written by the Duke of Orleans from Agincourt, where he was imprisoned in the early 15th century. From that time on the valentine missive received popular acceptance. (Continued on page 18)



## IT'S THE GREATEST

by  
Evelyn Birkby

For many years I had known that a national Scout ranch existed. Scouter friends had gone there to enjoy family camping and for training sessions which included Scoutmasters, den mothers and training of boys in various skills. Occasionally a report would be in the paper of a troop or council sending boys down to New Mexico for *high adventure*. But it was not until my own boys began to discuss the possibility of going *someday* that I began to find out what really is down there in the Southwest!

One of the facts I learned is that Waite Phillips was the owner who gave the land to the Scouts. Mr. Phillips, interestingly, was born on a farm in southwest Iowa, near Conway. He loved the out-of-doors and roamed the woods and country roads as a boy. When he grew older he went west where he learned to love the mountains, plains and desert. Later he returned to Iowa and attended a business school in *Shenandoah*!

Waite Phillips went back to his beloved West and got into the oil business. Whenever he could he bought up land. In 1922 he acquired land near Cimarron, New Mexico. He loved the mountains and streams and flat range areas of this ranch so much that he spent a great deal of thought as to how he could share the wonders of his land with young people. He was well aware of the work of the Boy Scouts of America and knew that they had an expert staff for training boys in camping, outdoor life, character and citizenship. Finally, Mr. Phillips decided (without any solicitation whatsoever) to give the most scenic, best improved, central part of his ranch to the Boy Scouts.

So it was, in 1941, this wonderful section of our western land was opened for the use of boys from all over the United States, and foreign countries as well. A boy must be 14 and a registered Scout to explore Philmont. Schedules are set up by the local Scout Councils. Groups usually go from each council every year, but local troops may also go as a unit if they choose. Some 16,000 boys each year enjoy the growing, learning experiences offered at this greatest of all Scout Ranches.

By the time our son Bob was old enough to go to Philmont, the Mid-America Council had asked his father, Robert, to go with a group as Scoutmaster. Sooner than I could imagine possible, I was standing on the train platform in Omaha at 1:00 A.M. watching the uniformed Scouts, packs strap-



Packs in place, Bob Birkby (on the right) and his friend, Morgan West of Sidney, Iowa, start out on the first day's hike at Philmont National Scout Ranch.

ped to their backs, climb aboard a train filled with other Scouts from Chicago, Indiana and Pennsylvania. It was thrilling to realize that two of my family were *actually* participating in a marvelous adventure.

The Scouts were young, lively, excited, *arin'* to go and find out for themselves what Philmont was really like. They breakfasted on the train, drove around Denver, went south to New Mexico and after a fine evening dinner at Cimarron, boarded buses and were taken out to the ranch. A great, rustic arch at the entrance greeted them: "Boys enter here; *men leave*."

The following morning a ranger checked out each boy's gear. Everything needed was carried on the boy's back: sleeping bag, ground cloth, tent, food, cooking equipment and personal gear. The ranger removed anything non-essential for the trail and stored it in a locker at the base camp until the unit returned. (Mothers, I've been told, send many unnecessary items!)

Since Philmont covers 137,000 acres of varied terrain, the next job was planning an itinerary. Only a small part of the ranch could be covered, so a ranger helped the leaders decide whether to hike the high country, explore the lower regions or take in places of western history (such as Kit Carson's home). After the plan was approved the food pick-up locations were scheduled so the boys would not have to back-pack enough food for a 10-day wilderness trek.

Scout rangers, boys 17 years or older, went with the troop the first two days. They checked to be sure the troop could pitch tents, use compasses well

enough not to get lost, read topographical maps and manage the food preparation. Places of interest and camping areas along the trail also had older Scouts trained to instruct and assist as needed.

The first day out Robert's troop hiked to Indian Writing Camp, arriving about 2:30 P.M. After camp was set up a ranger took them on a two-hour tour. Over 1,000 years ago this area was the location of an Indian settlement. Petroglyphs these early inhabitants chipped into the rocky cliffs are sharp and clear. A pithouse and a slabhouse have been unearthed. An archaeologist stays at this location and helps interpret the life of the Indians to the boys. Excavation and other archaeological projects are taking place and the Scouts can participate under the direction of the specialist.

As the days progressed, the trail led the boys into canyons which held old fireplaces and the vestiges of lumbering and ranching activities. Across flower-carpeted meadows, past the homes of wild animals, near old bridges which had served logging wagons and along parts of an old railroad bed, the Scouts hiked.

One night they stayed at Copper Park and explored the Aztec Mine with a ranger guide. They visited Baldy Town, ruins of what was once a bustling center for mining operations. A survival training camp and a Dutch oven cooking class were presented to the boys at two other overnight camping areas.

Baldy Mountain, 12,441 feet above sea level, was the highest spot on the expedition's route. Leaving packs at their campsite the Scouts went up the steep, rugged terrain. With grit, determination and a hand-up once or twice, 27 boys and one leader (Robert) finally reached the top. This left five boys and one leader back at the outpost camp.

Besides the hikes, camp-tending, instructions and recreation, each unit carried out a conservation practice. Stream improvement, clearing trails, rocking swampy spots, rebuilding historical landmarks and cutting out dead and burned timber are a few of the ways Scout troops help leave this wilderness area better than they found it.

All too soon it was time to return to base camp and receive the arrowhead patches signifying that the Scouts had participated in the entire Philmont program. They bought souvenirs at the trading post and ate a huge buffet meal which made up for all the dehydrated food they had consumed on the trail. As they ate from heaping plates and talked of the exciting experiences in which they had just participated, they grew ten feet tall!

A Boy Scout is reverent toward God. He is faithful in his religious duties and respects the convictions of others in matters of custom and religion.



## DOROTHY WRITES FROM THE FARM

Dear Friends:

I just took a package of left-over turkey out of the freezer to thaw, and plan to have some kind of turkey casserole for dinner. We appreciate our little freezer more and more all the time. For Thanksgiving we had a 20-pound turkey with only five of us to eat it, and needless to say there were pounds of it left even after I took it off the bones. I divided it into several packages and froze it. Along came Christmas and, of course, we had another turkey, so a few more packages went into the freezer. Frank and I are both very fond of turkey, but back in the days before we had the freezer, when we had to eat turkey every day in some form to get rid of it before it spoiled, we got pretty tired of it. Thanks to our freezer, it has been several days since we have had turkey, and the casserole is going to taste mighty good on this cold winter day.

My last letter to you was written before Christmas, so this is my first opportunity to tell you about our activities. We were disappointed that Kristin and her family weren't able to come back to Iowa to share the holidays with us, but we weren't expecting them since Kristin wrote early in December, after they had had such heavy snows in Wyoming, that they were going to stay right at home and not go through the strain of worrying about weather and roads. The last time they came for Christmas, two years ago, they drove on ice both ways and were completely exhausted by the time they reached home again. Although Christmas is traditionally a time for families to get together, since they don't get to come to our house very often Kristin would rather come during the summer when she can get outside and enjoy the timber and the rest of the farm. Frank and I really feel this way, too. The first year she wasn't home for Christmas was the hardest. Now we are just grateful to see her whenever she can come.

When I was in Shenandoah addressing the magazine in November, Lucile told me she was desperately in need of some wool dresses and hoped that after the Christmas rush I would be able to do some sewing for her. I had purchased a couple of pieces



With only grandchild, Andy, so far away, the Johnsons appreciate pictures Kristin tucks in letters.

of beautiful bonded material she knew nothing about, and without telling her, decided if I found time to make them they would be a nice Christmas surprise. For a month I left my sewing machine set up in the spare bedroom, and every spare minute I sewed. They were both finished before I went to address the magazine in December. I gave her one, and wrapped the other as her gift and put it under the tree. She was so surprised to get the first one that I just wished I could have been there when she opened her box and saw the second one.

Mother bakes gingerbread boys every year to give to the children in her neighborhood, so while she was at it she baked enough for me to bring home for the children in my neighborhood. She also baked some Christmas cookies and had them packed all ready for me to decorate when I got home. I had planned to have some of the children come to our house for a "cooky decorating" party and let them take the cookies home with them, but for several reasons this didn't materialize, so I spent an afternoon decorating them myself and delivered them on Christmas Eve.

When our grandson Andy visited us a few days last fall I made a batch of sugar cookies and let him cut them out, using my large collection of animal cooky cutters. Kristin writes that one Saturday recently she and Andy made some "cut-out" cookies and Andy said, "Now you are Grandma Johnson." He continued to call Kristin "Grandma Johnson" all afternoon. One of the gifts we sent him for Christmas was a toy bake set which included a tiny cooky sheet and some tiny animal cutters, so I imagine Kristin's regular Saturday job for awhile, at least, will be making cookies.

All the years Kristin was growing up

it was a tradition at our house to have the Johnson family come for an oyster stew and chili supper on Christmas Eve, after which we opened our gifts. This year we had to change our plans to a certain degree. Frank's sister Bernie and our friend Belvah Baker came for supper; also a young friend, Larry Allen, from Chariton who had spent the afternoon here hunting and visiting. Since Aunt Delia Johnson couldn't be with us until Christmas Day for dinner, we waited and had our gifts in the afternoon.

It isn't often that I am able to surprise Frank with his gifts because he usually gives me a list of tools and things he needs, but this year I got him two things he had never in his wildest dreams thought about getting — a pair of binoculars and a lawn sweeper. I got the sweeper late last fall, and it was a great temptation to give it to him when the yard was covered with leaves, but I'm glad I didn't. He tried and tried to guess what could be in the huge box which wasn't put under the tree until the day before, but he didn't even come near.

When we talked to Kristin on Christmas Day she reported that the program and party at school had been a big success and was much enjoyed by the parents. Santa Claus had been there during the night and Andy was much excited when he got up in the morning.

This is the time of year when the days are so short that Frank has to spend most of his time just doing the chores. Weather was pretty good for trapping when the season first opened, but now all the creeks and bayous are frozen over, as are the traps.

Our community, like many others in Iowa, has an over-supply of raccoons. These crafty animals have not only learned to survive in our society, but to increase in numbers each year. Frank says he can remember when raccoons were scarce, and a trapper considered himself lucky whenever he found one in his traps. Raccoon fur is durable and one of the first to become prime in the fall, but lack of demand and low prices have contributed greatly to the increase of the raccoon. A popular sport with many men in this locality is coon hunting with dogs on late fall nights. On many nights we can hear the coon dogs howling off and on all night in our timber. It is a kind of eerie sound, coming out of the stillness of the night.

Recently when Frank went to see one of the neighbors he took our dogs Susie and Friday with him in the car.

(Continued on page 22)



## CUPOLAS AND WEATHER VANES

by  
Hallie M. Barrow

When does a hobby turn into a business? With Mr. L. B. Judson, his "hobby" hardly even got started. Over the years he made odd lots of wood-working projects and had assembled a well-fitted tool room. But he decided to wait until retirement to make his most ambitious project, a cupola for the garage. This he finally accomplished, put on two coats of paint, admired his cupola, and then set it out in his yard on a wide wooden fence for the paint to dry. Within a few hours he said "Good-by" to his first cupola. It took a tourist's eye out there on the fence, and he stopped and bought it! Since then Mr. Judson has made dozens of cupolas, displayed them on his fence, and sold them.

Now they are the latest attraction added to ranch-type houses. They are decorative, break the monotony of a too long straight-line roof, and also have several practical uses. They can be used as ventilators by cutting an opening in the roof just large enough to insert a stove pipe 8- to 10-inches around, this pipe to go down into the roof hole 8 or 12 inches. The cupola is installed over the pipe.

If one wants a real conversation piece, use glass louvres and put in electric light globes, leaving out two of the louvres so the bulbs can be changed. This makes a soft, beautiful light for garden parties, patios, outdoor ovens, etc. Chimes may be put in the cupola, especially a church cupola.

Now if you are so lucky as to have a husband who is a member of the "Make-It-Yourself" group, a number of places offer patterns, life-size, for many kinds of cupolas and roofs. There are also many places where one can buy the lumber all cut with everything in the package to complete a cupola. Making it yourself will cost in the neighborhood of \$30, depending on what kind of wood you use, and how fancy you make the roof. It can be made of copper or brass, which can be bought cut to your dimensions. If you wish to be ultra-luxurious, you can even apply gold leaf. Oh, if you are trying to keep up with the Jones's, you can pass them like a breeze by adding a cupola or two!

Usually cupolas are made of pine and painted two coats of the best outside white paint — hand painted, not sprayed. The roof is covered with lifetime aluminum or everlasting copper. A cupola like anything else always looks smaller when high in the



air. Do not make the mistake of ordering or building a cupola too small for your building. A cupola should measure at least one inch for every foot length of roof line, that is, a garage approximately 22 feet by 22 feet should have a cupola at least 24 inches square at base.

The most important part of the cupola is the weather vane on top. Don't imagine for a moment that all weather vanes are just lettered E-W-N-S. They must have a design, preferably metal. Here again is a place to stop and think. Really, this weather vane should have a personal angle. It may be any kind of an animal. Perhaps you can have someone make a pattern or picture of your favorite dog and use that. It may be any kind of flower or a gardener with his hoe; if you have a boat, by all means investigate boat models. One catalogue of weather vanes sent to us had pictures of over a hundred different objects, including all sorts of old-fashioned vehicles and a stagecoach. If your folks went West in a covered wagon, you can buy one with the ox team in front. Your initial, a steam engine, all kinds of birds, or your school or church are possibilities. Weather vanes run from \$10 up.

One of the most expensive weather vanes ever made to order on record is the one for the late Judge W. H. Moore for his racing stable at Pride's Crossing, Massachusetts. A famous sculptor lived for several months at his estate and modeled his favorite race horse. The model was sent to Tiffany's in New York City for construction, with the total cost running into thousands.

Now don't get the idea that you are adding a new, modern touch to your place with your cupola, they are distinctly early Americana. Boston has more old vanes than any other city, and the first one on record is the Fanueil

Hall grasshopper made by Deacon Shem Drowne in 1749. Its green glass eyes have seen some of the most dramatic scenes of our early American history, including the Boston Massacre and the Boston Tea Party. He is made of copper, and he points his long antennae to the wind. In the fall of 1755 when Boston suffered an earthquake, the mammoth insect was thrown to the ground, but rallied minus one leg, which was supplied by Drowne's son, Thomas.

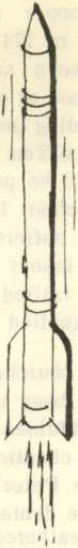
Ever since churches were built, the cockerel has been used as a steeple vane of watchfulness — a reminder of the immortal chanticleer whose shrill crowing woke Peter's conscience the night he thrice denied the Lord.

The first weathercock to roost on a Boston steeple also suffered some difficulties. A huge cockerel over five feet in height was fashioned by Drowne from two copper kettles, and placed in 1721 on top of the new building which thereafter was known as "The Cockerel Church". It has been taken down several times for repairs and gold leafing. When this church was destroyed in the siege of Boston, the vane was moved to another church building. In 1823, after long squinting into easterly gales, it was thought advisable to equip the old rooster with a pair of glass eyes.

He remained in fine condition until the evening of September 8, 1869, when, during a violent gale, the steeple was blown down and the rooster went sailing off into a room where a family was having supper. He was badly damaged but eventually repaired and put up again in 1873, when the Shepherd Congregational Society of Cambridge purchased him for their new church. There he has been ever since, familiar to generations of students from Harvard and Radcliffe who pass under his watchful eyes daily. Recently he was regilded. Although he looks quite small from the street, he is one of the largest cockerels in the country, being as tall as an average man.

If you don't care enough for cupolas to build or buy one, at least as you drive through the country, start looking for cupolas and their clever weather vanes, often original carvings. Some day, you might even make a trip to Boston to see the grasshopper, the cockerel, and others which have been there several hundred years. You might even want to go on up to the Cape Cod Cupola Company at North Dartmouth, Massachusetts, where there is one of the largest displays of cupolas and weather vanes in the country.





## THE LIFT-OFF

*Ideas for Boy Scout Honor Month*

by  
Mabel Nair Brown

Thinking in terms of the title theme centered around space-age living, you can let it be "All Systems Go" with decorations and program keyed to the various areas in which Boy Scouts work, play, and study.

For the wall decorations cut large spaceships and rockets from wrapping paper or newsprint. Print a name on each that depicts the character traits mentioned in the Boy Scout law — trustworthy, loyal, friendly, obedient, etc.

Other room or table decorations can be centered around the various merit and honor badges and the activities by which they are achieved. For instance, arrange a miniature camping scene around a small mirror lake, hiking trails over a crepe paper mountain, pipe cleaner figures costumed as Scouts demonstrating First Aid, signaling, and canoeing. You'll find it is fun to see how many of these merit projects you can illustrate in miniature. Some of the Scouts will be glad to show their skill at tying knots which can also be used as part of the decoration.

Clever space cones can be made from paper drinking cups, marking on the door, bolts, rivets, and gadgets with a marking pen. Rockets can be fashioned from cardboard tubes and aluminum foil. These should stand upright on the tables ready for lift-off! Your young Scouts will be able to come up with some clever decorations on their own.

### PROGRAM HELPS

(Some thoughts for speakers.)

In vain we build the world, unless the builders grow. —Markham

Make no little plans. There is nothing in little plans to stir men's blood. Make big plans. Seek big goals. If you aren't accomplishing as much as you want, maybe your plans are too small.

Make plans that fit your talents and abilities, your likes and desires.

The man who sticks has his lesson learned. Success won't come by chance — it's earned by pounding away, for good hard knocks will make stepping stones out of stumbling blocks.

I am my brother's keeper.  
Mine, the hand to aid him in his need.  
Who is my brother?  
Whoever has a need that I can fill.

—Selected

### MESSAGE IN AN ECHO

One morning a boy on a rocky ledge of the Alps became aware of someone across the chasm.

"Hello! Hel-lo!"

"Hello! Hel-lo!" came back to him.

"Who — are — you?" he inquired.

"Who — are — you?" was the reply word for word.

Angry at the mockery, the little boy cried "I'll fight you!"

The other voice called right back, "I'll — fight — you!"

He rushed to tell his mother, who listened to his angry words and then smiled.

"Go outdoors again," she said, "and shout, 'I like you!'"

The boy scampered back to the ledge and called across the chasm, "Hey you, over there, I like you."

To his surprise a voice answered, "I — like — you."

Remember: "Give to the world the best you have and the best will come back to you."

Ideas for talks might be taken from such phrases as "the launching pad", "the safety alert", "re-entry technique", "cosmic hazards", "safe docking", "check your attitude", "all systems go", "the count down", and "soaring aloft".

### OLYMPIC GAMES

The modern Olympic Games, first held in Athens, Greece, in 1896, were the result of efforts by Baron Pierre de Coubertin, a French educator, to promote interest in education and culture and to foster better international understanding through the universal medium of youth's love of athletics.

His source of inspiration for the Olympic Games was the ancient Greek Olympic Games, most notable for the four Panhellenic celebrations. The games were combined patriotic, religious and athletic festivals held every four years. The first such recorded festival was held in 776 B.C., the date from which the Greeks began to keep their calendar by "Olympiads," or four-year spans between the games.

Originally, the games were simple — the first is said to have consisted merely of a foot race of approximately 200 yards on the plain near the small city of Olympia — but they rapidly gained both in scope and in popular acclaim as demonstrations of national pride. Competition was based on the highest ethical standards and only amateurs who were Greek citizens were allowed to participate. Winners were awarded laurel, wild olive and palm wreaths, and were accorded many special privileges in their communities.

Under the Roman emperors, the original concept of the games was lost and they deteriorated into professional carnivals and circuses until they were banned by the Emperor Theodosius I in 394 A.D., after having endured more than a thousand years.

Baron de Coubertin, in 1894, planned a revival of the games on a world-wide basis. Nine nations sent their athletes to the first modern Olympics in 1896. Since then, many thousands of athletes representing more than 90 nations have competed. And in 1924, the games were expanded to include the Winter Olympic Games — speed and figure skating, ice hockey, bobsledding, skiing and tobogganing. The two world wars caused cancellations of the games scheduled for 1916, 1940, and 1944.

Olympic Winter Games are in Grenoble, France, this year and in Sapporo, Japan, in 1972.

### THE RULE OF THREE

Three things to govern: temper, tongue, and conduct.

Three things to love: courage, gentleness, and affection.

Three things to hate: cruelty, arrogance, and ingratitude.

Three things to wish for: health, friends, and a cheerful spirit.

Three things to fight for: honor, country, and home.



## MARY BETH'S LETTER

Dear Friends:

This is another one of those days when my "job jar" runneth over! I feel like a man on a treadmill which is running ever faster and faster and instead of growing more efficient I grow less able to keep up with my work. This morning, as I pondered my bad planning and inefficient methods, it dawned on me that there was a culprit quietly stealing my working hours, and that is the new era Don and I have graduated into: namely, *The Children's Outside Activities*.

I had heard the lament of mothers of teens who did little except provide cab service for their children and vowed that I would never get caught in such a dilemma, but slowly and surely it is creeping up on us.

Paul is playing on the "B" basketball team at school, and although he walks to and from practices, he still has to attend out-of-town games as well as those scheduled at other city schools.

Basketball is another interesting venture which the men teachers have undertaken. Because there are students who are not interested in basketball and whose parents consider it an outside school activity, the Board of Directors did not deem it honest to make all parents pay for a project which only a few could enjoy. There are regular gymnastic classes offered as an academic class, with parallel bars and horses and rings and ropes and tumbling equipment which all the children from the four-year-olds up to the ninth-graders are taught to use. One can understand the Board's hesitation to make basketball a required cost.

The new gymnasium was built, of course, from the financial donations of parents, and the equipment they installed was expensive and complete, so it was reasonable to expect that those interested in basketball should pay for it. Don told Paul he was willing to pay for half the fee but he, Paul, should save his allowance and do odd jobs to earn the balance of the cost. The men teachers share the total of the fees received from these boys taking basketball, but they purchased the boys' uniforms and the needed equipment, and they pay the school a reasonable rental on the gymnasium. Attendants at games pay an entrance fee, and can buy popcorn, potato chips, and soft drinks sold by girls who volunteered from the upper grades. As an incentive to these girls to increase their sales, they

## Proudly Announcing

Another station has been added to those already carrying the KITCHEN-KLATTER radio visits.

### KLIN, Lincoln, Nebraska.

You will find us at 1400 on the radio dial at 10:00 A.M. each weekday morning, as well on the following stations:

KSCJ	Sioux City, Iowa, 1360 on your dial - 11:00 A.M.
KCOB	Newton, Iowa, 1280 on your dial - 9:30 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.
KWPC	Muscatine, Iowa, 860 on your dial - 9:00 A.M.
KWBG	Boone, Iowa, 1590 on your dial - 9:00 A.M.
KSIS	Sedalia, Mo., 1050 on your dial - 10:00 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.
KWOA	Worthington, Minn., 730 on your dial - 1:30 P.M.
KOAM	Pittsburg, Kans., 860 on your dial - 9:00 A.M.
KHAS	Hastings, Nebr., 1230 on your dial - 9:00 A.M.
WJAG	Norfolk, Nebr., 780 on your dial - 10:00 A.M.
KVSH	Valentine, Nebr., 940 on your dial - 9:00 A.M.

work for a percentage of the total they sell. Katharine is learning that hard work pays off and she is businesslike in her regular attendance at these games. Before the games or practices started Paul went to the various businessmen in the neighborhood to sell advertising space in the programs given out at each game. The boys were allowed a percentage of the profits from the advertising they managed to sell. Two of the older boys went out as a team and managed to sell more than \$300 in advertising space, which gave them practical experience in working economics. Don and I are both enthusiastic with this subtle bit of education the children are getting. We're delighted to have them learning one doesn't get something for nothing.

Katharine has enrolled in the extra Saturday morning classes at school, too, which really keep her humping. She has to work in a shampoo, which, with her hair now growing to shoulder length, is no small endeavor; and I have insisted that her room must be cleaned once a week. This on top of a heavy homework load is a lot, but she is so enthused with the extra activities that she has risen quite well to the challenge.

The first Saturday morning event is Science Club. She is going to take her gerbil down and provide a maze experiment with the class. These gerbils, incidentally, have proved to be totally

unprofitable although the children had counted the thousands of dollars they anticipated earning from the sale of their offspring, because just two days ago both were determined to be females. (That bit of information proved a relief to me, because I couldn't imagine finding a market for dozens of baby gerbils; however, I know the youngsters are disappointed that there won't be any little ones.)

This class has a fee which she must cover and she has most of the money available from a rebate she received on her dancing lessons, which proved to be an enormous disappointment. One by one the boys dropped out. The children were to be instructed in the gentle manners of the ballroom, for one thing, and because there were too few boys the girls had to cut in on the boys for partners. Well, this wasn't exactly what I was taught many years ago and that kind of basic manner doesn't change with hem-line fashions. I kept quiet about what struck me as a not very interesting class, until finally, in a very apologetical tone, Katharine asked if I would be disappointed in her if she quit dancing lessons. She knows that Don and I disapprove of anyone's being a quitter on anything he starts, and in this case she had made the choice to join the class and had spent her money for it. Since she was so unhappy in the class, I said she should tell the teacher she would

(Continued on page 22)



## ABIGAIL DESCRIBES A MONEY-MAKING PROJECT

Dear Friends:

Recently we enjoyed a pleasant but brief visit with Margery who had a taste of winter in the Rockies. About the first thing Alison did, after she greeted her Aunt Margery, was to bring out her "Dr. Zhivago" blouse to show to her. Alison and Martin had talked at considerable length last summer as to how "neat" it would be to be among the first to own and wear one. So she knew Marge would enjoy seeing hers. When a search through the clothing departments proved to be completely unrewarding, Alison and I looked in the pattern books. We couldn't find an exact pattern, but McCall's No. 8984 became what she wanted by the addition of some very handsome and quite expensive braid. The braid is 1-inch wide, black with a very decorative peasant motif woven in moss green with a touch of dull gold and off-white. We chose a natural color cotton material for the blouse and added an extra row of braid down the front side (on the other side of the buttonholes) as well as an additional row of braid on the cuffs. The buttons are also black and quite prominent. We also added a row of braid to the top of the tie belt which may or may not be worn.

The use of a highly ornamental braid is what *really* makes this peasant blouse, so even though it cost 75¢ a yard, it was well worth it. I shudder to think what this blouse would cost in a store!

When Margery arrived she encountered about two and a half days of seething activity in our household. But as she remarked after our apologies for all the commotion, "Commotion that belongs to somebody else isn't at all bothersome or tiring." Fortunately, the activity calmed down considerably for a couple of days before she left, so she knows it isn't always chaos at our address.

One of the items that was receiving my attention during her visit was the arrangements helping to set up a high school PTA fund-raising project. The basketball season was underway and our PTA committee decided to make and sell pizza during our home games. It was our opinion that there was a real need for something to eat at the games in addition to the usual pop and candy. So many people who attend the early junior varsity game don't get a chance to have much of a meal before the game and they get mighty hungry during the long evening. We prepared and baked the pizzas, coffee and or-



The blouse Alison is wearing in this picture is the one Abigail describes in her letter.

ange drink in the school cafeteria.

Living in a large metropolitan area we have available close by the quantity food products that make such a menu quite easy. However, even those of you who live in rural areas could do the same thing with advance planning, a trip to a nearby city to purchase certain items, and a freezer. For instance, we bought boxes of semi-baked 12-inch pizza shells from a baker who supplies this same item to restaurants that serve pizza. We froze the unused shells to keep for the next home game.

The pizza sauce also was purchased already prepared in gallon cans from a wholesaler. Be sure to have on hand items such as oregano, onion and garlic salt in case additional seasoning seems desirable. Also, we bought 5-pound blocks of Mozzarella or pizza cheese which was grated on the cafeteria's mechanical grater as we needed it. Selecting a good quality ground beef, we precooked it ahead of serving time being sure to break up the chunks of meat into fine pieces.

As serving time approached we set up an assembly line. Two pizza shells were placed on the large cafeteria cooky sheets, then one person spread

on a cup of pizza sauce; the next added a "short" cup of cooked ground beef; the fourth topped it with a cup of shredded cheese. The last person put into the oven and took out the sheets approximately every seven minutes. We learned to place the sheets on the bottom shelf of the oven, not the top shelf, in order to cook the bottom crisp without drying out the meat and cheese on top. The lady who served cut the baked pizzas into six pieces. These were served to the customers on small sheets of very lightly waxed paper. Boxes of this paper can be purchased at restaurant supply businesses. Extra baked pizzas for the rush between games and at half-time were kept in the cafeteria warming oven.

After selling the pizza for three games, a change was made in menu and location. We served hot dogs and moved from the cafeteria up to the front lobby. Everyone attending the game must pass through the lobby to reach the gym. Not only were we closer to potential customers, but we didn't have the expense of hiring a kitchen supervisor which was required by insurance regulations when we used the school's kitchen and equipment. We pan-broiled the hot dogs at a low temperature in electric skillets and warmed the buns in an electric oven. This really makes a tasty hot dog — much better than the usual steamed commercial wiener. Again we used the lightly waxed papers for servers and each customer added his own catsup and mustard. Four workers handled the situation very nicely: one in charge of hot dogs and buns, a second to serve coffee and orange drink, a third to function as cashier, and the fourth to fill in wherever needed.

Naturally you don't make a big profit in any one evening with this sort of project, but it does furnish a smaller, repeatable source on income.

Our house was quite a bit fuller during the winter holidays this year than last. It was so nice to have Emily back with us again along with her college-age crowd. In addition, we had living with us Ryoko Matsuzaki, the daughter of a Rotary family living in Matsui, Japan. She is an exchange student attending Alison's high school and sponsored by our local Rotary club this year. There isn't time or space this month to fill you in on some of the details of this experience so until next time —

Sincerely,  
Abigail

### THANK YOU NOTE

Last night before I went to bed,  
Across the snow small crumbs of bread  
I scattered for the chickadee  
In hopes he'd come to visit me.

This morning when I ran to see  
If I had guests, the chickadee  
Had come and gone, but do you know  
What I found written in the snow?

A bread-and-butter letter he  
Had carefully pecked out for me,  
And little "X's" his tracks drew;  
He'd left for me some kisses, too!

—Mildred Grenier



**COUNTRY CREAM CHERRY PIE**

- 1 #2 can cherry pie filling
- 1/2 cup ground almonds
- 1/2 cup sour cream
- 1 egg, beaten
- 1/4 tsp. Kitchen-Klatter almond flavoring
- 1/2 tsp. Kitchen-Klatter cherry flavoring
- 1/8 tsp. cinnamon
- 1 8-inch unbaked pastry shell
- 1/2 cup sour cream (for topping)
- 1 Tbls. sugar

Combine the pie filling, almonds, 1/2 cup of sour cream, egg, flavorings and cinnamon. Pour into the unbaked pastry shell and bake for 45 minutes at 375 degrees. Cool. Blend the 1 Tbls. of sugar into the remaining sour cream to decorate the edges of the baked pie.

This would be a delicious pie to serve as refreshments during this month.

—Margery

**HAM-NOODLE CASSEROLE**

- 1 lb. cooked ham, ground
- 1 small pkg. noodles
- 2 cups white sauce
- 1 cup shredded American cheese
- Buttered crumbs

Grind ham and shred cheese while noodles are cooking in boiling, lightly salted water. Make up a medium white sauce. Drain noodles and add sauce, ham and cheese. Pour into casserole and top with some buttered crumbs. Bake at 350 degrees for about 30-35 minutes.

**HAM AND CHEESE LOAF**

- 1 lb. ground lean ham
- 1/2 lb. ground American cheese
- Small green pepper, chopped
- 1 can cream of mushroom soup
- 2 1/2 soup cans of milk
- 6 oz. wide wrinkle noodles

Do not cook the noodles, but blend all ingredients together and pour into a greased baking dish and bake for about 1 hour at 350 degrees. This is a quick and easy casserole dish to prepare.

**SNOWFLAKE PIE**

- 3/4 cup sugar
- 1/2 tsp. salt
- 1 Tbls. unflavored gelatin
- 1 1/4 cups milk
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter coconut flavoring
- 1 can (3 1/2-oz.) coconut
- 2 cups whipping cream
- 1 baked pastry shell

Thoroughly mix together the sugar, gelatin and salt. Add the milk. Stir over medium heat until the gelatin and sugar are dissolved. Chill until partially set. Add the flavorings and fold in the coconut and whipped cream. Pile into a baked pie shell. Make up the raspberry topping which is to be spread over pie before serving.

**Raspberry Topping**

Thaw and crush a 10-oz. pkg. frozen red raspberries. Combine with 1 1/2 tsp. cornstarch to which you have blended 1 Tbls. of sugar. Boil until clear and thick. Stir in 1 tsp. Kitchen-Klatter raspberry flavoring. Chill and serve over wedges of pie.

**MEAT LOAF WITH ZESTY TOPPING**

- 2 eggs
- 3/4 cup milk
- 1 cup dry bread crumbs
- 2 tsp. salt
- 1/2 cup (about) grated carrot
- 1/4 cup (about) minced onion
- 2 lbs. ground beef

Beat eggs in mixing bowl. Stir in remaining ingredients and mix thoroughly.

Pack in 5- by 9-inch pan or shape into a loaf about that size in a baking pan. Spread with this topping:

- 1/4 cup catsup
- 2 Tbls. prepared mustard
- 4 Tbls. brown sugar

Mix and spread over meat loaf. Bake at 300 degrees for 1 1/2 to 1 3/4 hours. The low temperature helps to keep the loaf from shrinking and the top from browning.

**ALL BRAN MUFFINS**

- 1 cup white flour
- 1 cup All Bran
- 4 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup raisins
- 3 Tbls. honey
- 3 Tbls. butter, melted
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 egg, beaten
- 1 cup milk
- 1/2 tsp. of one of the Kitchen-Klatter fruit flavorings (banana, blueberry, orange, etc.)

Combine flour, All Bran, baking powder, salt and raisins. Mix well. Combine remaining ingredients and add them to the dry ingredients, stirring just enough to moisten. Fill muffin tins or paper baking cups 2/3 full. Bake at 425 degrees for 15 minutes.

No definite fruit flavoring is given because this is such a fine recipe to use with *any one* of the Kitchen-Klatter fruit flavorings. Use your own imagination and your family's preference as a guide.

—Evelyn

**VERY GOOD DATE COFFEECAKE**

- 1/3 cup shortening
- 1 cup white sugar
- 1 cup brown sugar (firmly packed)
- 3 eggs, separated
- 3 cups sifted flour
- 1/2 tsp. salt
- 3 tsp. baking powder
- 1 tsp. cinnamon
- 1 tsp. allspice
- 1 cup milk
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 tsp. Kitchen-Klatter burnt sugar flavoring
- 1/2 tsp. Kitchen-Klatter butter flavoring

Cream the shortening and sugars. Add the beaten egg yolks. Sift the dry ingredients together and add to the creamed mixture alternately with the milk and flavorings. Fold in stiffly beaten egg whites. Pour half of the batter into a greased and floured 9- x 13-inch pan. Spread one-half of the following date mixture on the batter. Cover with the rest of the batter and spread remaining filling on top.

**Date Filling**

- 1 cup chopped dates
- 1/2 cup chopped nuts
- 3/4 cup brown sugar (firmly packed)
- 3 Tbls. flour
- 2 tsp. cinnamon
- 3 Tbls. butter
- 1/2 tsp. Kitchen-Klatter black walnut flavoring

Bake 45 minutes in a 350-degree oven. Serve while warm.

—Dorothy



**DUTCH PANCAKES**

- 3 eggs
- 1/2 tsp. salt
- 1/2 cup flour, sifted
- 1/2 cup milk
- 1/4 tsp. Kitchen-Klatter butter flavoring

2 Tbls. melted butter or margarine

Beat eggs, salt, flour, milk, flavoring and butter or margarine until smooth. Pour into well-greased 9- or 10-inch skillet. Bake in 425-degree oven 25 minutes. Reduce temperature to 350 degrees and bake 10 minutes longer. The pancake will puff up and then drop in the center after it comes from the oven. Serve in wedges with the following Cinnamon-Pineapple Glaze:

**Cinnamon-Pineapple Glaze**

- 1 13½-oz. can pineapple chunks, drained
- 2 Tbls. butter
- 2 Tbls. sugar
- 1/4 tsp. cinnamon
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1/4 tsp. Kitchen-Klatter pineapple flavoring

Combine all ingredients in saucepan and simmer over low heat until pineapple is nicely glazed — 5 to 10 minutes. Serve hot over Dutch pancake.

This is a spectacular pancake, the kind served in many fine pancake houses. The recipe states it will serve four, but for our family of five I double the recipe! Other fruits and flavorings may be used instead of the pineapple for variety.

—Evelyn

**COLLEGIATE CHOCOLATE CHIP COOKIES**

- 1 cup shortening
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs, beaten
- 2 cups flour
- 1 tsp. soda
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter burnt sugar flavoring
- 2 cups uncooked oatmeal
- 1/2 cup nuts
- 1 cup chocolate chips

Cream together shortening, brown sugar and white sugar. Add beaten eggs and mix well. Sift flour, soda, baking powder and salt together and stir into batter. Add remaining ingredients and mix well. Chill at least 1 hour. Drop by teaspoon on greased cookie sheet. Bake at 350 degrees for 12 to 15 minutes. Do not overbake.

The friend who sent this recipe says it is one she sends to her college son.

**SOUR CREAM POUND CAKE**

- 1 cup butter or margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 3 cups sugar
- 3 cups sifted flour
- 1 cup sour cream
- 1/4 tsp. soda
- A pinch of salt
- 6 egg yolks
- 6 egg whites, stiffly beaten
- 2 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter almond flavoring

Cream sugar and butter and butter flavoring thoroughly. Add egg yolks one at a time and beat well. Dissolve soda in cream and add alternately to batter with flour. Add flavoring. Stiffly beaten egg whites are folded in last. Spoon into greased angel food cake pan and bake at 300 degrees for 2 hours, or use 2 loaf pans and bake for 1 1/2 hours.

Nuts and chocolate chips may be added just before folding in egg whites to make this a more festive cake.

This basic sour cream pound cake recipe is over 100 years old and is just as good today as it ever was — probably more so with our accurate measurements and fine flavorings.

—Evelyn

**CUBED BEEF CASSEROLE**

- 2 lbs. stewing beef, cut into small cubes
- 1 can cream of mushroom soup
- 1 can tomato soup
- 2 to 4 Tbls. dry onion soup

Place the raw beef cubes in a casserole. Blend together the mushroom soup, the tomato soup and the dry onion soup, and pour over the beef. Bake at 350 degrees for about 1 1/2 to 2 hours, or until tender. Serve over cooked rice.

—Margery

**HOT SPINACH RING**

- 2 pkgs. frozen chopped spinach
- 1 small onion, diced
- 3 Tbls. butter
- 2 Tbls. flour
- 1 cup milk
- 1 can cream of celery soup
- 1/2 cup grated sharp cheese
- 1 small can chopped mushrooms
- 2 beaten eggs

Cook the spinach and drain well. Sauté the onion in the butter, add the flour and milk, making a thick cream sauce. Add the soup, cheese, mushrooms, eggs and spinach. Pour into a greased ring mold. Place in a pan of water in a 325-degree oven and bake for about one hour, or until it sets. Unmold. This is pretty when the center is filled with cooked grated carrots before serving.

—Dorothy

**CHERRY PUDDING-CAKE**

- 1 can pie cherries
- 1/4 cup sugar
- 1 1/2 cups liquid (juice and water)
- 1/2 tsp. Kitchen-Klatter cherry flavoring
- Red food coloring, if desired
- 4 egg whites, beaten
- 1/2 tsp. cream of tartar
- 1/4 tsp. salt
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/4 tsp. Kitchen-Klatter almond flavoring

- 4 egg yolks
- 1 cup sugar
- 1 cup cake flour, sifted
- 1 tsp. baking powder

Cook cherries, sugar and liquid together until sugar is dissolved and a good boiling is maintained for 1 minute. Add cherry flavoring and red food coloring.

Beat egg whites with cream of tartar until moist peaks form. Add salt and vanilla and almond flavorings. Continue beating and add 1 egg yolk at a time alternating with the cup of sugar until all are beaten into the mixture. Sift flour and baking powder together. Fold into egg white mixture.

Pour cherry mixture into bottom of 9-by 13-inch pan. Spoon cake mixture over top. Bake at 350 degrees for 30 minutes, or until done. Serve warm with whipped cream.

This is nice baked in custard cups. Put a tablespoon of cherry mixture in the bottom and fill cup up to 2/3 full of cake batter. Bake about 20 minutes, or until done.

**HAM SKILLET MEAL**

- 2 Tbls. butter or margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 2 Tbls. onion, chopped
- 1/4 cup green pepper, diced (optional)
- 3/4 cup raw rice
- 1/4 cup brown sugar
- 2 tsp. prepared mustard
- 1 tsp. curry powder
- 1/4 tsp. Kitchen-Klatter orange flavoring

- 2 chicken bouillon cubes
- 2 cups water
- 2 cups cooked ham, diced

Melt butter in skillet. Add butter flavoring, onion, green pepper and rice. Stir over medium heat until onion is transparent and rice is golden. Add remaining ingredients. Bring to boil, cover tightly and simmer until rice is done, about 20 minutes.

This is an excellent electric skillet recipe. Served with a tossed green salad, hot bread and fruit for dessert, this makes a delicious meal for 4 to 6 people.

—Evelyn



**FINGER PUTTERS**

1 cup flour  
 1/4 tsp. salt  
 1/2 cup pecans  
 1 egg, separated  
 1/2 cup butter  
 1/4 cup brown sugar  
 1/2 tsp. Kitchen-Klatter vanilla flavoring  
 1/2 tsp. Kitchen-Klatter maple flavoring

Sift flour and salt. Chop nuts finely. Work butter until light. Add sugar and flavorings and beat until fluffy. Beat in yolk. Add flour and stir until smooth. Chill. Roll in 1-inch balls. Dip in egg white, beaten until frothy, then in nuts. Place on greased sheet. Dent center with finger. Bake 6 minutes. Dent center again and bake 8 minutes more, or until lightly brown. Fill center with jelly. Bake at 375 degrees. Makes 30. —Margery

**GREEN BEANS SUPREME**

2 cans green beans  
 1 can mushrooms  
 1/2 cup diced onion  
 3 Tbls. butter  
 1 tsp. sugar  
 1/2 cup cream  
 1 tsp. cornstarch  
 Salt to taste

Saute the mushrooms in the butter in a fairly large pan. Add the beans and bean liquid, onions, sugar and salt. Simmer slowly for one hour. Heat the cream to boiling point and thicken with the cornstarch. Pour this over the beans and cook for a few minutes longer. —Dorothy

**APPLESAUCE COOKIES**

1/2 cup vegetable shortening  
 1 cup sugar  
 1 egg, beaten  
 1/2 tsp. Kitchen-Klatter vanilla flavoring  
 1/4 tsp. Kitchen-Klatter black walnut flavoring  
 1/4 tsp. Kitchen-Klatter butter flavoring  
 1 1/4 cups applesauce  
 1 tsp. soda  
 2 1/2 cups flour  
 1/2 tsp. salt  
 1 tsp. cinnamon  
 1 tsp. nutmeg  
 1/4 tsp. cloves  
 1 cup chopped nuts  
 1 cup raisins

Cream shortening and sugar, add egg and beat well. Add flavorings. Dissolve soda in the applesauce and add. Sift flour, salt and spices and add. Stir in nuts and raisins. Drop from teaspoon onto greased baking sheet and bake at 400 degrees about 10 to 12 minutes, or until done.

**TURN-OF-THE-CENTURY CAKE**

1 cup brown sugar  
 1 cup white sugar  
 2 eggs  
 2 cups sweet cream  
 1 1/2 tsp. Kitchen-Klatter maple flavoring  
 2 cups unsifted flour  
 2 tsp. baking powder  
 1/2 tsp. salt

Cream the sugars and eggs together, then add the cream and maple flavoring. Sift the flour with the baking powder and salt. Add. This makes a thick batter, but do not thin it. Grease and flour two 8-inch cake pans and bake in a 350-degree oven for 30 or 35 minutes. Put together with your favorite caramel icing. —Lucile

**PANCHO PIE**

Saute in a large frying pan:  
 1 chopped green pepper  
 1 clove garlic, sliced thin  
 2 Tbls. shortening

To this add:

1 lb. ground round steak  
 1 tsp. chili powder  
 2 tsp. salt

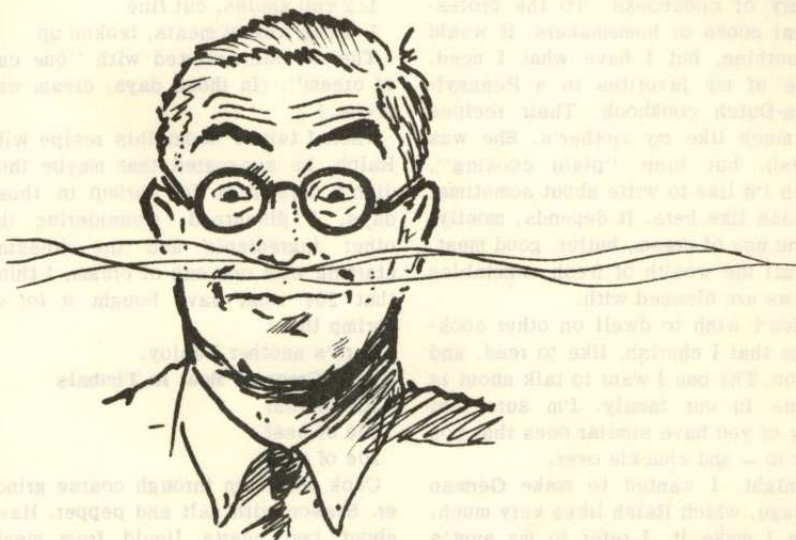
Cook 10 minutes, then add:

1 1/2 cups cooked tomatoes  
 1 cup cream-style corn

Boil briskly, then stir in:

1/2 cup corn meal  
 1 cup milk  
 1/2 cup minced ripe olives

Pour into a casserole and bake, uncovered, for one hour in a 350-degree oven. —Dorothy

**JUST ANOTHER SUPPER?**

Not on your life! Mother has discovered how appetites come to life when imagination enters the recipe. Along with, of course, **Kitchen-Klatter Flavoring**. You see, since these flavorings were designed to cook *into*, not out of, whatever you make or bake, the result is a rich, aromatic flavor . . . a flavor hard to describe and impossible to duplicate. Each flavor is unique — different from the rest — yet all are alike in one thing: highest quality. All are full-bodied and rich, so a little goes a long way. There are sixteen to choose from:

Pineapple  
 Blueberry  
 Maple  
 Coconut

Butter  
 Raspberry  
 Banana  
 Lemon

Mint  
 Orange  
 Black Walnut  
 Strawberry

Cherry  
 Almond  
 Burnt Sugar  
 Vanilla

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

**KITCHEN-KLATTER FLAVORINGS**

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) Kitchen-Klatter, Shenandoah, Iowa 51601. We pay postage.



# Recipes and Oddments

(To Amuse and Edify)

by

Muriel Preble Childs



As is true with most of you *Kitchen-Klatter* readers, I have an adequate library of cookbooks. To the professional cooks or homemakers, it would be nothing, but I have what I need.

One of my favorites is a Pennsylvania-Dutch cookbook. Their recipes are much like my mother's. She was Danish, but their "plain cooking", which I'd like to write about sometime, is much like hers. It depends, mostly, on the use of cream, butter, good meat, and all the wealth of fresh vegetables that we are blessed with.

I don't wish to dwell on other cookbooks that I cherish, like to read, and rely on. The one I want to talk about is unique in our family. I'm sure that many of you have similar ones that you refer to — and chuckle over.

Tonight, I wanted to make German cabbage, which Ralph likes very much. When I make it, I refer to my aunt's recipe in the Humboldt Cookbook. This cookbook was published in 1910 by the Congregational Women in Humboldt, Iowa.

There is a poem on one of the first pages that I think you'd like. It was written by the first minister of our church whom I remember — a hazy picture at best. He wrote:

## A RECIPE FOR A DAY

Take a little dash of water cold  
A little leaven of prayer  
And a little bit of sunshine gold  
Dissolved in morning air.

Add to your meal some merriment  
And a thought of kith and kin,  
And then, as your prime ingredient,  
A plenty of work thrown in.

But spice it all with the essence of love  
And a little whiff of play;  
Let a wise old Book and a glance above  
Complete the well-made day.

—H. D. Herr

As I searched for my cabbage recipe, I ran across one for shrimp salad that you might enjoy. Here it is:

1 25¢ can of shrimp  
1 cup celery, cut fine  
1/2 cup apples, cut fine  
1/4 cup walnut meats, broken up

The dressing started with "one cup of cream". (In those days, cream was cream.)

When I talked about this recipe with Ralph, he suggested that maybe they didn't care much for shrimp in those days. I disagreed. Considering the other ingredients and the dressing starting with one cup of cream, I think that 25¢ must have bought a lot of shrimp then!

Here's another I enjoy.

## Creamed Meat in Timbals

20¢ of veal  
20¢ of beef  
20¢ of pork

Cook well, run through coarse grinder. Season with salt and pepper. Have about two quarts liquid from meat, pour over chopped meat, and add three Tbls. flour and two Tbls. butter.

Just before serving, add one pint of sweet cream. Serve hot in timbals. Will serve 50 easily. (The italics are mine.)

\*\*\*\*\*

LIVERY AND FEED STABLE: Calls answered at all hours.

\*\*\*\*\*

Here's a recipe similar, in a way, to one I quoted earlier.

## Potted Meat

15¢ of veal shank  
15¢ of beef shank  
15¢ of pork shank

Boil in plenty of water till well done. Grind in meat grinder, let broth cool — remove fat and add to meat — heat together and be sure to have plenty of liquid. This takes lots of salt and pepper. Put in basins or pans, and when cool will slice easily. Enough for 50. Keep cool. (This, incidentally, is a delicious recipe. My mother made it frequently. One just doesn't make it for 45¢ today!)

\*\*\*\*\*

Ford and Mitchell Automobiles — the

two most popular cars on earth. We are here on the ground and will teach customers how to use them. Our Northwestern Buggies are for classy people who want classy goods.

\*\*\*\*\*

Horseradish sandwich: 1/2 cup grated horseradish; 1/2 cup butter; 1 tsp. salt; 1/2 tsp. sugar; 2 Tbls. lemon juice. Mix well and spread on thin slices of brown bread, pressing two slices together. (Could be good!)

If I have poked fun at this old cookbook and its advertisers, it is a gentle kind of fun. My pet doughnut recipe is in it. I've known nothing to compare with Grandmother's recipe for Chicago Hot (an uncooked tomato relish that has been a favorite at our church bazaar). Grandmother's recipe for Perfection Salad — do you remember that? — was delicious. She was an excellent soup-maker, and her vegetable soup recipe was not only delectable but beautiful to contemplate.

There is a recipe for soft custard that our family prefers to cream on fresh peaches. And if I want to make a burnt sugar cake from scratch, there is a recipe, corrected as to flour content in my own mother's hand. It is a good cookbook.

If any of you are curious about the German cabbage recipe I rely on in this book, here it is: It is especially easy now with commercially soured cream.

## German Cabbage

Shred or chop cabbage. Boil in salted water 20 minutes. Drain. Make dressing of:

2 Tbls. sour cream  
2 Tbls. butter  
1 Tbls. vinegar  
Salt and pepper

Pour hot dressing over hot cabbage. Serve at once. (Aunt Gertrude did not specify how much cabbage she used. As I make it, I use her proportions as a guidepost only.)

This cabbage is good when one wants something tart and "different" with pork, ham, or chicken. Ralph likes it so well that we use it as the main part of the meal, with a sandwich and baked potato as accompaniments.

This closing bit of verse found in the book is not new, and has no doubt appeared before in *Kitchen-Klatter*. We women who cook for our families can afford to read it again:

We may live without poetry, music, and art;  
We may live without conscience and live without heart;  
We may live without friends — we may live without books,  
But civilized man cannot live without cooks.

—Meredith

✱ ✱ ✱





## SPECIAL DAYS OF FEBRUARY

by  
Alice G. Harvey

### GROUND HOG DAY — February 2

The custom of observing February 2 as Ground Hog Day was brought to this country by early settlers from Great Britain and Germany. This was a time of forecasting the weather. If the ground hog or woodchuck came out of his winter quarter and saw his shadow he would go back in and there would be six more weeks of winter. From Medieval times this superstition was followed, and farmers watched the signs carefully. Different kinds of animals have been popular, as the badger in Germany.

Pennsylvania is the home of most of the ground hog fables, and various towns have their clubs for fun and frolic.

Punxutawney Ground-Hog Club was started in 1898 and claims their town is the home of the "traditional weather-forecasting ground hogs". In Lancaster County, the Slumbering Groundhog Lodge of Quarryville, Pennsylvania, started in 1908. These members wore fancy dress with top hats, swallow-tail coats, white togas or long fur coats. The town takes the entire day for fun.

Other Pennsylvania clubs have been formed, and since the custom is nationally and internationally known, a club in Wisconsin was started known as the Sun Prairie Groundhog Club, carrying on rivalry with the other clubs. All are strictly for fun.



### LINCOLN'S BIRTHDAY — February 12

Lincoln's birthday is observed over the country, especially in the schools. It is a legal holiday in most states. It was first observed in 1866 when President Andrew Johnson met with his cabinet, Justices of the Supreme

Court, senators, representatives, and navy and army officers. On the same day a group of private citizens met in Jersey City, New Jersey, to observe Lincoln's birthday. This gathering became the Lincoln Association which met each year.

But by 1909, the centennial of Lincoln's birth, the celebrations of this day were widespread, and on February 12, 1909, President Theodore Roosevelt gave the address at the laying of the cornerstone of the marble structure that sheltered the log cabin where Lincoln was born. Many other ceremonies were held that day over the country.

Because of renewed interest. Congress passed a bill that year proposing the erection of a Lincoln Memorial in our national capitol. And this has become one of the finest and most visited Lincoln memorials in the country. On February 12, 1915, the cornerstone

(Continued on page 20)



Clark Driftmier, practicing in stocking feet, is a member of the Junior Symphony Orchestra of Golden, Colorado, and was rehearsing for a concert when Margery was there before Christmas.



## HOW TO BUILD A BETTER BLEACH

When we decided to market a bleach, we didn't do a thing until we talked to the experts: the ladies.

We listened as they told us how they were unhappy with "lazy" bleaches that left things dingy and gray. We also heard their protests about harsh chlorine bleaches that weakened fibers and ruined clothes. And about unsafe bleaches that couldn't be trusted around the new synthetic materials.

We listened first. Then we went to work to put together a bleach that efficiently cleans and brightens, yet protects dainty fabrics and can't harm synthetic fibers. The name is **Kitchen-Klatter Safety Bleach**. It works. It really does. Ask any of the thousands of homemakers who use it week after week.

Or try it yourself.

## Kitchen-Klatter Safety Bleach





## COME, READ WITH ME

by  
Armada Swanson

With a junior-high boy and a fifth-grade girl in our family, table talk during dinner often includes school. "We're learning the Preamble to the Constitution and parts of the Declaration of Independence in history class," volunteered our son.

"That's a coincidence," I remarked. "Those stirring words are found in a book I've been reading called *This Nation*." (The Spirit of America in Songs, Speeches, Poems and Documents selected by Dorothy Carrie Wood and illustrated by J. W. McDaniel.) (World Publishing Co., \$4.95)

Remember the Preamble? "We, the people of the United States, in order to form a more perfect Union, establish Justice, insure domestic Tranquillity, provide for the common defense, promote the general Welfare, and secure the Blessings of Liberty to ourselves and our Posterity, do ordain and establish this Constitution for the United States of America." And the distinguished writing, the Declaration of Independence: "We hold these truths to be self-evident, that all men are created equal, that they are endowed by their Creator with certain unalienable Rights, that among these are Life, Liberty and the pursuit of Happiness." These patriotic writings are expression of the high ideals of our great nation.

During the month of February, with birthdays of eloquent statesmen, it is



Katharine Driftmier, just out of the shower and settled down for a little reading before "lights out".

especially fitting to read of heroes of history and legend including Patrick Henry, Benjamin Franklin, George Washington, Abraham Lincoln, Daniel Webster, and Johnny Appleseed with his marvelous story. Wise counsel for America's future are set forth by Franklin Roosevelt, Dwight D. Eisenhower, Theodore Roosevelt, and John F. Kennedy.

Although this is a children's book for ages nine and up, *This Nation* makes excellent reading for every adult American and a worthy addition to any library.

Abraham Lincoln's quotation makes an appropriate closing for the review of *This Nation*: "I view education as the most important subject we as a people can be engaged in."

An anthology of the world's most distinguished fiction and nonfiction about family relationships, with sources ranging from the Bible to *The New Yorker*, is *Family Tree* (World Publishing Co., \$7.95) compiled and edited by Johanna Johnston and Murry Karmiller. They state in the introduc-

tion: "For *Family Tree* we have tried to select some of the more dramatic and illuminating scenes, comments or reflections on family relationships from a variety of sources across the centuries." They have succeeded. Included are: One of Clarence Day's recollections of *Life with Father*; a selection from *The Yearling* by Marjorie Kinnan Rawlings, in which Jody reaches a new understanding of his father; Moss Hart's offering a view of a boy and his father on a bleak Christmas Eve, from *Act One*; and the bond between a daughter-in-law and mother-in-law found in the Book of Ruth, Chapter I, Verses 1-17 in the *Holy Bible*.

Other selections: An episode from the favorite *Mama's Bank Account* by Kathryn Forbes; Betsey Trotwood offers a new life to a young nephew in *David Copperfield* by Charles Dickens; and a touching selection from *The Grandmothers* by Glenway Wescott.

In *Family Tree* the reader will find more than one hundred selections from fiction and nonfiction. The perfect gift book, *Family Tree* is superb for random reading, for reflection, and insights into the minds of the world's great writers.

**DESIGNS ON THE HEART - Concluded**  
ance. Homemade for the most part, until the mid-nineteenth century, the valentines frequently expressed sentiments from books of poetic verse.

Not until the early 1800's did the commercial valentine appear. The market, dominated by the English, offered cards with moving parts, delightful to the children.

In 1850 Esther Howard made valentines in this country with such marked success that she soon reigned over the American market.

In early 1900 Germany introduced stand-up folding cards which opened to reveal hearts and flowers. These became most popular until after World War I when American manufacturers again came to the fore, and have grown from year to year.

Today's valentines range from lovely sentiment to insulting comics, from a space motif to Shakespeare's *Midsummer Night's Dream*:

Saint Valentine is past:

Begin these wood-birds but to couple now?

or from heart-shaped boxes of candy to floral bouquets, a remembrance to his love.



The greatest names in American history are George Washington and Abraham Lincoln. One was the foremost figure in the formation of the Union of the States, and the other prevented their dissolution.



## Valentine's Gift?

WE SUGGEST A YEAR'S  
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**KITCHEN-KLATTER MAGAZINE.**

\$2.00 per year - 12 issues  
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Address your letter to:

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## THE JOY OF GARDENING

by  
Eva M. Schroeder

Greenhouse men and bedding-plant growers say the "hottest" item to come along in more than ten years is a new Fl hybrid geranium that comes readily from seed. It is called GERANIUMS CAREFREE. This delightful new introduction comes in eight beautiful colors: Carefree Scarlet, Carefree Red, Carefree Deep Salmon, Carefree Light Salmon, Carefree Bright Pink, Carefree Light Pink, Carefree Picotee (white petals edges with rose pink), Carefree White, and Carefree Mixture (all of the above colors).

Three of the above are All-America Award winners for 1968, CAREFREE SCARLET, CAREFREE DEEP SALMON, and CAREFREE BRIGHT PINK. Last June 9th we planted trial packets of the above three in milled sphagnum moss. Germination was almost 100 percent. The little plants developed amazingly quick, and in four months from the day of sowing, almost every plant was in bloom or in bud. These geraniums are self-branching. That is, they require no pinching and they grow into vigorous, bushy plants with an abundance of big round flower heads, 5 or more inches across. All seed is scarified, insuring good germination. You can buy seed for about ten cents each, or the plants should be available wherever bedding plants are sold.

While on new plant introductions, don't overlook the many new petunias available for the first time this spring. PETUNIA FL HYBRID CHERRY BLOSSOM, is a new addition to the Blossom Series. Two years ago a petunia called APPLE BLOSSOM won an All-America Award. CHERRY BLOSSOM has the same good growth habits, weather resistance and abundance of bloom, but the petals at the outer edge are a bright cherry red shading to white in the center. You will want to try this new petunia.

A new double petunia called PETUNIA PRINCESS belongs to the Fanfare group. The 14-inch plants are covered all summer long with beautifully fringed, double, apricot-pink flowers. It is extremely early and a fine one for beds and window boxes. If you like a mixture of colors, then try PETUNIA FANFARE for a truly all-double riot of bloom. FANFARE comes in shades of rose, lavender, orchid, white, orchid and purple.

Other fine new petunias available in seed catalogues this spring are PETUNIA HAPPINESS (bright pink), PETUNIA ORANGE BELLS and PETUNIA SUPER WHITE. Look through your seed catalogues for these new introductions.

## NOVEL BIRD FEEDERS

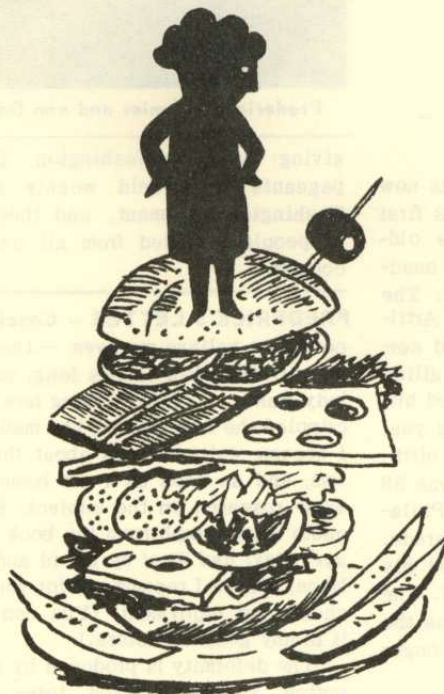
Take an empty, washed and dried, gallon plastic jug and cut a large oblong opening on one side of it. Fill with food for the birds, and hang from a tree in the yard.

Make a weather-proof feeding box from a half-gallon milk carton. Cut out the lower half of one side of the carton, and place feed into the opening.

Punch holes in the top of the carton, push string through the holes, and tie the feeder to a tree branch.

If you know some elderly or shut-in person, make him a present of one of these bird feeders, and locate it near the window of his room. During the winter, keep it supplied with food — and bask in the happiness you will bring, both to the shut-in and to the birds!

—Mildred Grenier



Are  
you  
a  
weight-  
watcher  
?

If you, like so many of us, need to shed a few pounds, you've probably tried lots of ways to get it done. Miracle diets, crash diets, grapefruit diets, egg diets, liquid diets. And you know why they don't always work: they're too easy to fall off. They leave us hungry . . . blue . . . irritable.

Isn't it time you tried this easy way to cut calories, by cutting out sugar? **Kitchen-Klatter Sweetener** is a handy, tasty, colorless sweetener that adds delicious sweet flavor without adding a single calorie. In cooked foods, on cereals, in coffee or tea, it never adds a single calorie. Never. Yet it does add sweetness, never metallic or bitter. Just sweetness. And no calories.

You'll find it at your grocer's, and you'll love it.

## KITCHEN-KLATTER NO-CALORIE SWEETENER

Ask your grocer first. However, if you can't yet buy it at your store, send 50¢ for a 3-oz. bottle of sweetener. Kitchen-Klatter, Shenandoah, Iowa 51601. We pay postage.





**SPECIAL DAYS - Concluded**

was laid and the memorial was dedicated in May 1922.

The fine way Lincoln's birthday is now most universally observed is the setting apart of the Sunday before his birthday as Race Relations Sunday, observed by Protestants, Catholics and Jews.



**WASHINGTON'S BIRTHDAY -**  
February 22

George Washington's birthday is now a legal day in all states. It was first observed on February 11th (the old-style calendar) in 1778 when his headquarters were at Valley Forge. The band of the Fourth Continental Artillery marched to his quarters and serenaded him. In 1781 the French allies at Newport, Rhode Island, honored him with a dinner, and the following year other organizations observed his birthday. In 1791, when Washington was 59 and the national capitol was at Philadelphia, there was a military parade. And in 1792, the President and his wife were honored by a banquet. The University of Pennsylvania claims the honor of observing his birthday longer than any other institution.

Not long after Washington's death in 1799, Congress passed a resolution that February 22, 1800, be observed as a day of mourning. In 1832, the one-hundredth anniversary of Washington's birth, a great many places observed the occasion and for years following schools and all government offices were closed. However, in 1932, on his two-hundredth anniversary, he was honored from February 22nd to Thanks-



Frederick Driftmier and son David.

giving Day. In Washington, D. C., pageants were held weekly at the Washington Monument, and thousands of people attended from all over the country.

**FREDERICK'S LETTER - Concluded**

could not believe my eyes - they were no more than four inches long, and the lady was a tall lady. Seeing how badly crippled the foot binding had made her, I became quite curious about the custom, and as soon as I got home I did some research on the subject. Here I quote a paragraph from the book *Marriage, East and West* by David and Vera Mace, a book I recommend for your purchase and enjoyment. (You can order it in any good bookstore.)

"The deformity is produced by narrow cotton bandages about three yards long. They are applied when the little girl is six years old. One end of the strip of cotton is placed beneath the instep and then carried over the four small toes, drawing them down beneath the foot. Another twist draws the heel and great toe nearer together, when all the cloth has been used, the end is firmly sewed down, and the feet are left for a week or two in that condition. Clean bandages are now

and then put on but the change has to be rapidly effected, or the blood begins again to circulate in the poor benumbed feet, and the agony becomes almost unbearable. Not infrequently in the process a girl loses one or two of her toes, but she feels repaid for the pain she endures by being the possessor of still smaller feet. Mothers and nurses frequently perform this duty for their daughters, and in passing a Chinese home one sometimes hears the bitter crying of a child whose feet are being bound. At last after indescribable torture, the girl's foot becomes a mass of distorted and broken bones. She is now the proud possessor of 'golden lilies' and can wear the fashionable shoes, just three inches long, in which the elegant Chinese lady totters painfully from room to room of the home she hardly ever leaves."

Now that we are well into our new year of 1968, how are you progressing on that matter of keeping your new year resolutions? Thank you, I am doing rather well with one or two of mine. I solemnly resolved that I would break myself of the habit of interrupting others' conversations. When I listen to other people talk, I get so interested in what they are saying that I am very prone to interrupt with questions, and of course that is not good manners. Each morning I remind myself of it, and so far this year, I am keeping to my resolution. I also resolved to become less prone to change the subject abruptly when in conversation with others. This is a much harder resolution to keep for I am a rather nervous conversationalist with a hundred things on my mind all the time, but Betty tells me there is some improvement. What I am trying to do is to count to fifty after someone has finished speaking to me before I change the subject to something more of my interest. That pause while I count to myself lends dignity to the conversation and makes it appear that I am much less eager to get on to something else. I shall keep you informed of further developments. At least it is fun to try!

Sincerely,

*Frederick*

**ONE WORD IS WORTH A THOUSAND  
PICTURES**

Dr. Wilfred Funk, lexicographer and dictionary publisher, selected the ten most expressive words in the English language:

The most bitter word is "alone"; the most reverent, "Mother"; the most tragic, "death"; the most beautiful, "love"; the most cruel, "revenge"; the most peaceful, "tranquil"; the saddest, "forgotten"; the warmest, "friendship"; the coldest, "no"; the one bringing the most comfort, "faith".

**New Compact****BUSH ZINNIA**

300 dozen gay flowers from one packet! Big, showy flowers cover knee-high, compact, bushy plant. New strain of mixed colors—long stems, ideal for cutting. Bloom profusely through heat of summer.



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I enclose 5¢ for my new compact bush zinnia and free catalog.

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CITY

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**BROTHERHOOD SERVICE —Concluded**  
forever.

—From church paper

**Scriptures:** *If anyone has the world's goods, and sees his brother in need, yet closes his heart against him, how does God's love abide in him? Do not neglect to do good and to share what you have, for such sacrifices are pleasing to God. This is love, that we follow his commandments.*

**Reading:**

Today I shall stretch forth my mind  
And it shall go  
Into the far-off, misty places of the  
earth.  
I shall walk beside the laborers in the  
rice fields,  
Ankle deep all day in mud;  
I shall beat clothing on flat rocks;  
I shall reach my hand into the ever-  
bubbling pot  
And draw out whale meat.  
Today I shall smell spicy bark,  
And know the feel of ironwood and  
jade.

Today I shall stretch forth my heart  
And it shall feel  
The terrors of the unlearned ones  
Who live in constant fear of evil things.  
And I shall hear the sick  
Cry out as the witch doctor enters.  
I shall know the thirst of the illiterate  
Who long to read.  
I shall see children sold as slaves,  
And watch starved babies eating grass.

Today I shall stretch forth my hands  
And I shall share  
My bounty with the world's less fortun-  
ate;  
I shall have a part in the teaching of  
The world,  
The feeding of its poor,  
The clothing of its naked, shivering  
ones.  
With my help shall its tortured flesh  
be healed;  
Then — only then —  
Can I endure my warmth and light and  
food;  
Then only shall I dare to kneel and  
pray.

—Missionary Outlook

**Hymn:** (Form a friendship circle, clasping hands as this is sung by soloist or chorus, or if all sing, join hands at conclusion and remain so for prayer.) "The Voice of God Is Calling" or other appropriate hymn.

**Prayer:** Father of all mankind, lay hold upon our goodwill and our love. Forgive us that we have used brotherly love so narrowly and so poorly. Extend the boundaries of our love and its domain that it reach beyond bitter walls that often hem it in. Help us, O Father, so that we do not allow prejudice to hold love back. Grant us goodwill toward men of every color, every nation, every creed. Let us be loving, kind, forgiving, and merciful. In Christ's name we pray. Amen.

**I HEAR MUSIC**

You love that true, long absent friend  
With genial face uplit  
Who says without a trace of guile,  
"You haven't changed a bit."  
—Flo Montgomery Tidgwell

**NO BUTTERFLY**

My son, the private,  
came home today.  
First Army leave since  
he went away.

GI haircut now,  
he's lean and tan.  
Metamorphosis —  
from boy to man.

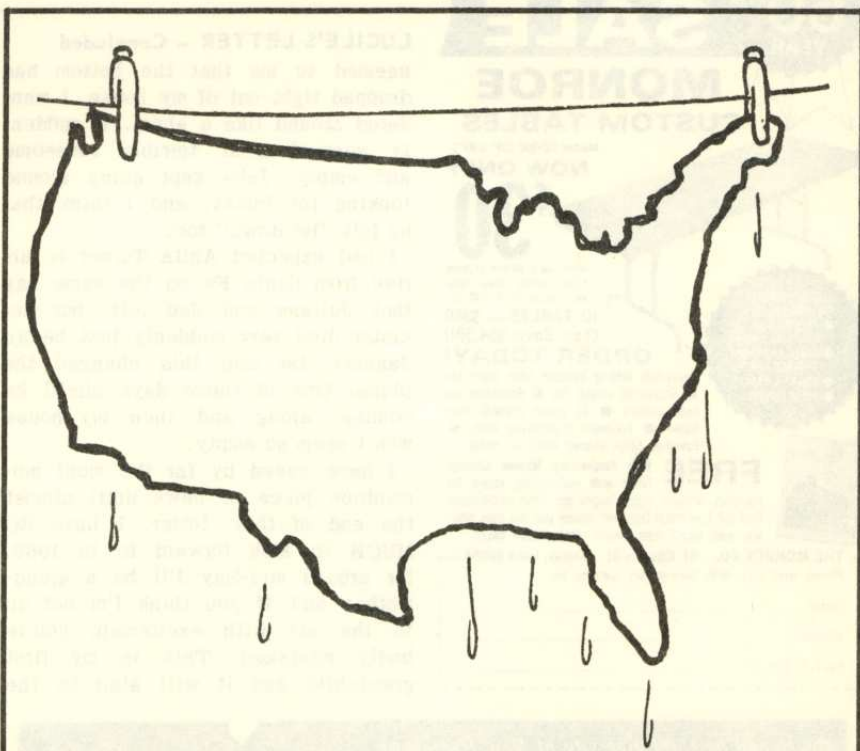
—Hilda Gieseke

**IRONY**

They hang in profusion  
Of color confusion —  
Red, white and blue,  
Polka dots and checks too.  
Collars big and  
Collars small.  
Long sleeves, short sleeves,  
None at all.  
Some with frills,  
Some with lace,  
Some with no trim  
Anyplace.

The blouse for which she'll  
Put up a holler  
Is the one I threw back —  
With a spot on the collar!

—Leta Fulmer

**WE'VE DONE OUR PART!**

We've helped keep America beautiful . . . by helping to keep it clean! How about all those sparkling clean clothes the kids wear to school? And snowy-white sidewalls on tires? And crisp coveralls and workshirts? And shiny mirrors and spotless walls and squeaky-clean dishes and pots and pans? Aren't they beautiful?

Unlike many special-purpose cleaners, **Kitchen-Klatter Kleaner** makes itself at home at any cleaning job, all over the house. Grease and dirt disappear in a wink . . . and you save even more time because there's no scum or froth to rinse away. And it's economical, too! Easy to find . . . at your grocers'.

Beautiful!

**KITCHEN-KLATTER KLEANER**



# DOROTHY'S LETTER - Concluded

The two men were visiting when all of a sudden a car horn started to honk. They turned to see who had driven in, but no one was there. Then Frank noticed Friday standing on the steering wheel with her paw on the horn. He decided if she was that anxious to go home, and could find the horn to let him know, he had best be on his way.

With this story I will close, and until next month . . .

Sincerely,  
Dorothy



Some were still filling their plates, but this shows part of the family gathered at Lucile's for New Year's dinner.

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# LUCILE'S LETTER - Concluded

seemed to me that the bottom had dropped right out of my house. I wandered around like a ghost. It suddenly seemed most terribly lonesome and empty. Jake kept going around looking for Punky, and I think that he felt "let down" too.

I had expected Anita Turner to arrive from Santa Fe on the same day that Juliana and Jed left, but her sister died very suddenly just before January 1st and this changed the plans. One of these days she'll be coming along and then my house won't seem so empty.

I have saved by far the most momentous piece of news until almost the end of this letter. I have SO MUCH to look forward to in 1968, for around mid-May I'll be a grandmother and if you think I'm not up in the air with excitement you're badly mistaken. This is my first grandchild and it will also be the

first grandchild for Jed's parents, and my! how much we're looking forward to the whole experience. Juliana's own bassinet has been saved through all of these years and Howard gave it a good working over when Lisa used it, so around the end of April I'll get it crated and shipped down to Albuquerque. Jed's father has already gone out and bought a crib — is having it shipped all the way from Woods Hole, Mass., down to New Mexico.

There were many packages under our tree marked "For Baby Lowey" and it took me back to the Christmas twenty-five years ago when Russell and I looked at a stack of packages under our tree that read "For Baby Verness". That has been long ago but it is as brilliantly clear in my memory as if it had been just yesterday.

Well, dear friends, my space has run out, so I'll close by thanking each and every one of you for your warm letters and friendship.

Devotedly yours . . .

Lucile

# MARY BETH'S LETTER - Concluded

not be coming anymore if that was what she wanted. Well, lo and behold, she came home with \$6.00, which was the value of the lessons she would not be attending. It seems that in her honest and direct way she was quite truthful with the woman about the lessons, and she let her know she had worked hard baby sitting for the money and would like it back. "Hooray for you," I said to myself. It isn't easy for a twelve-year-old to speak up respectfully to an adult, but she had the courage of her convictions and I was proud of her. That class was really pitiful and the truth needed to come from someone other than a parent.

My taxi service further continues with trips to various doctors. Katharine has been carrying an evasive little bug, and we've been to our regular doctor, then to a specialist, and then the Children's Hospital for an X-ray of her insides only to have nothing show up. So right now we're waiting a few weeks before we do another test to see if the bug is really gone or just hiding. Paul broke his glasses, which means another eye examination and new frames. The six-month checkups at the dentist roll around so fast I feel like a time clock about to meet myself along the road.

In addition, I've been doing lots of substitute teaching at the school, which makes the days fuller than usual, but we're all happy even though almost crazy with busyness.

Until next month,

Mary Beth

Developed by the University of New Hampshire

Tasty **PURPLE BEAN**

**"Royalty"**

**10c**

POSTPAID

- SUPERB FLAVOR
- STRINGLESS
- EXTRA TENDER
- VERY EARLY

Big Packet of Seeds for only

Surely the most delicious bean we've ever grown in our trial grounds! Its full, round pods (5" to 6" long) are unusually tender, stringless and absolutely luscious! You'll love "Royalty" fresh, canned or frozen. Uncooked it's purple, but, after about 2 minutes in boiling water, it turns a rich, bright green. Easy-to-care-for bushes only 12" to 16" tall. Germinates in colder soil than other varieties; earliest bearing bush bean we know of. Let us prove it's as good as we say . . . just send 10c in coin for a generous packet (approx. 100 seeds) . . . then get set for a real treat! But do hurry! (Sorry, limit 1 packet per family; seed is scarce!)



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

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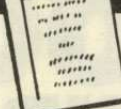
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\*\*\*\*\*

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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.

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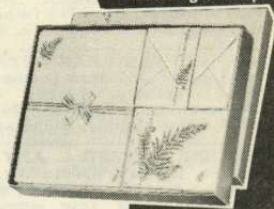
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**NEW! CREATIONS BY GIGI**  
ALL OCCASION ASSORTMENT  
Giant size distinctive cards of rare beauty

**NEW! GOLDEN FERN**  
STATIONERY ENSEMBLE  
Dainty design on rich vellum sheets and notes matching envelopes



Cut Along Dotted Line

Postage  
Will be Paid  
by  
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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**

20 Bank Street

White Plains, New York 10606

Dept. S-59

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

**CHEERFUL CARD COMPANY, Dept. S-59**  
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. As a Cheerful Dealer I will also be privileged to receive additional Free money-making literature, catalogs, special offers and seasonal samples on approval as they become available.

Fill in your name and address below - No stamp necessary

Name \_\_\_\_\_ PLEASE PRINT 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

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