

TX1  
K57X  
C. 2

1842

# Kitchen-Klatter

REG. U. S. PAT. OFF.

## Magazine

SHENANDOAH, IOWA

20 CENTS

VOL. 33

MARCH, 1969

NUMBER 3



—H. Armstrong Roberts





LEANNA FIELD DRIFTMIER

# Kitchen-Klatter

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

## MAGAZINE

*"More Than Just Paper And Ink"*

### EDITORIAL STAFF

Leanna Field Driftmier,  
Lucile Driftmier Verness,  
Margery Driftmier Strom.

Subscription Price \$2.00 per year (12 issues) in the U.S.A.  
Foreign Countries \$2.50 per year.  
Advertising rates made known on application.  
Entered as second class matter May 21, 1937, at the post  
office at Shenandoah, Iowa, under the Act of March 3, 1879.

Published Monthly by  
THE DRIFTMIER COMPANY  
Shenandoah, Iowa 51601  
Copyright 1969 by The Driftmier Company.

## LETTER FROM LUCILE

Dear Good Friends:

This winter Mother and I have been shut in for so many weeks on end because of our wheel chair life that we've just about forgotten what is what in Shenandoah. Ordinarily physically handicapped people feel sometimes that they are about the only ones who aren't getting around, but this winter we seem to have virtually the entire town for company. After seven severe ice storms most people (certainly older people) take to the streets only for genuinely urgent reasons. It surely has been a terrible winter.

If the weather permits, I will be in New Mexico when you read this letter. I haven't seen Juliana, Jed and little James since last summer, and I just cannot tell you how eager I am to pull up to their house in Albuquerque. This will be my first visit to their new home and I plan to spend ten days with them when I first arrive. Then I will return to my own place north of Santa Fe, but before I head back to Iowa I will spend another few days with them. Thank goodness they have that extra bedroom which I will occupy. During Juliana's tiny apartment days I had to stay at motels, but now things are all changed and I'm mighty glad of it.

Several months ago on one of our radio visits I mentioned the three old silver pieces that I had had replated for Juliana's main Christmas gift. Since then there have been many letters from people who wanted information on this, but I discovered to my dismay that I had lost the address. Yesterday when I went through a drawer in my desk I came across the address, so now I certainly want to pass it on to you.

The company that did this beautiful work for me is: Simmons Plating Works, 409 Whitehall, Atlanta, Georgia 30303. I sent the pieces to them and asked for an estimate on the work. (Frankly,

those pieces were in such terrible condition that I really doubted if anything could be done.)

In about two weeks or so they wrote to me and gave me the prices for four different thicknesses of plating. I decided to get the thickest plating because Juliana is just now starting her married life and I assume that these pieces will be used for many, many years. Had I been getting the work done for myself I would have had the most inexpensive plating done on the theory that it would hold up for the length of time I'd be using it.

I cannot tell you how beautiful those pieces looked when they were returned to me. Juliana still finds it hard to believe that these are the same things she'd seen around the house for so many years. She remembered them as black, horribly dented and beat up, so she was overwhelmed when she opened the box on Christmas morning. Incidentally, they offer a free booklet with prices and information. I'm surely glad I came across the ad again after so many people had expressed an interest in restoring old pieces of silver plate.

My little Jakey Boy has just about gone into hibernation this winter. Ordinarily he spends a great deal of time outdoors and, even though he is so little, roams all around our neighborhood. Since the ice storms began on December 18th he has spent days on end sound asleep in his basket; it's hard to budge him. He'll go to New Mexico with Anita and me, of course, and if the weather is halfway decent down there he'll be tearing all over the place.

This winter has been good for one thing at least, and that is our daily mail. When people can get out and around they find it hard to sit down and write letters, but if they're stuck in the house they get caught up on correspondence. We've never before had such thick folders of mail and my! how much we've enjoyed the accounts of families, activities, food, etc.

It seems to me that we have a remarkable source of information about various things from your letters. This winter, for instance, we asked for reports on the new carpet used in kitchens, and the response surprised me because I had no idea so many people had installed this floor covering. To date there hasn't been a single negative report. Everyone who has lived with it is extremely enthusiastic. I'm sure that if this had been on the market when our house was being rebuilt we would have used it too rather than the tile that was installed. On the basis of these down-to-earth letters I would say that anyone considering kitchen carpet could surely go right ahead and get it laid.

I've always been a great reader, as you know, and these last few months I've gone through stacks of books. I think that the high point of all this reading is something that may surprise you: Sears, Roebuck and Co. Catalog for 1897. I'd like to tell you something about it so you can see if your library will purchase it. (The book that I've enjoyed so much was ordered for our Shenandoah library.)

In the preface it states: "If all the records for the 1890's should be lost, a scholar in the remote future who stumbled upon this book could obtain a fairly accurate description of American life during the last decade of the nineteenth century." These early catalogs are very valuable collector's items and it took a tremendous amount of searching to turn up the catalog that was reprinted. (After turning to every conceivable source of supply without success, a classified item that appeared in countless newspapers finally turned up one copy.)

If I had to pick out just one item from the whole thick book that stirred my interest it would be a machine known as Lamb's Adjustable Animal Power, a treadmill operated by the household's dog, goat or sheep that worked a cream separator, corn sheller or dairy churn. The long description concludes with these words: "If you keep a dog, make him work his passage."

I believe that the most perplexing statement in the catalog is the text that goes with the Regina Music Box. I've read this over a number of times and I'm still baffled. It says: "With this magnificent instrument, you can have rendered in your home, such music as the most brilliant pianist is capable of and that without the slightest musical talent or the expenditure of hundreds of dollars necessary to secure musical education."

The prices, of course, seem utterly fantastic. There are pages and pages (Continued on page 22)



## NEWS FROM FREDERICK

Dear Friends:

How glad I am that on a certain night a few weeks ago Betty and I were not on one of our journeys to some faraway place. We had gone to bed that evening after a lovely Sabbath day. There had been all the usual church services, plus a luncheon at the club, and then an evening reception at another church. Betty wrote a few letters before retiring and in her letters commented about how well she felt. Before dawn the next day we thought she was dying! Never have I seen any greater agony of suffering. I rushed her to the hospital, and in a matter of hours the surgeons were doing an exploratory operation. They found the trouble — a strangulated intestine — and after ten days of hospital care she is recovering at home. We had thought that she might go directly to Florida to be with her parents and to soak up some good Florida sunshine, but her doctors do not want her to leave this area for several weeks.

We were very fortunate to be able to get a good friend from Nova Scotia to come down and keep house for us while Betty is recuperating. Mrs. Vernon Cook of Chebogue, Nova Scotia, is the lady who cooks for us in the summer, and of course she has many friends in our church, people who have been our guests in Nova Scotia. After we worked so hard to take off the extra weight we always put on in the summer, along comes Mrs. Cook to put it right back on us again. The weight problem won't be as serious for Betty as for me, since she took off a pound a day while in the hospital.

Tonight I am writing this letter to you from my study at the church, and I just know that Betty will be worried if I am not home by ten o'clock. In the past two years there have been four murders within one block of our big downtown church, and only a few nights ago a man was found lying unconscious on the church steps. He had had his head split open with some kind of a blunt instrument. In the old days I always had my big dog with me when I worked late at the church, but now I have nothing to protect me in any way. I would love to get another large dog, but it would not be fair to the dog. The four-lane traffic in front of our house wouldn't permit the dog to live long.

Our church recently bought another house and had it torn down to make way for an enlargement of the church parking lot. I wish that you could have seen how quickly the house was demolished. An enormous crane with a



Frederick's early Sunday service, which is broadcast, is conducted in the Memorial Chapel.

large power shovel on one end knocked the house down and loaded it into dump trucks in less than four hours. It was a large, three-story house with a concrete block garage, but we needed the extra parking spaces, and so down it came. It was the fourth house that the church has had demolished in the past ten years, and still we do not have enough parking space. Years ago a great many of our people came to church by bus, but almost none come by bus today.

Some of you have been reading *Kitchen-Klatter* for many years, and you may remember my writing to you about my trip to Puerto Rico fourteen years ago. While there, I was a guest of the Ryder Memorial Hospital, the fine hospital our church helps to maintain, and one that does a splendid bit of missionary work. Just this week our church voted to increase its budget by \$10,000 so that all of us here could feel that we had had some little part in the building of a beautiful new hospital to take the place of the old Ryder Hospital. If things go well, we hope to give another \$10,000 next year and the year after that.

The other day I had a letter from Mrs. Marvin Young out in Royal, Nebraska, who wanted to learn more about my wonderful secret for making hot chocolate. She said that she heard me mention it on the *Kitchen-Klatter* broadcast and that she was disappointed when I did not give the recipe in my last letter to you. Actually, I don't need to give you a recipe; I just need to give the secret. The secret of good hot chocolate is using real chocolate, not cocoa, and using a generous bit of *Kitchen-Klatter* vanilla flavoring. Just

before serving, whip it up into a frothy foam with an electric mixer or blender. I use a professional electric mixer like all those you see on the counters of drugstores or ice cream shops. It is the blend of much, rich chocolate and the vanilla flavoring that does the trick. For some reason or other, most people are afraid to put enough genuine chocolate in their drink. Just remember that you cannot put in too much as long as you have plenty of sugar and vanilla on hand. Make rich; make it strong; and give it a good whipping!

One of our local colleges had on its faculty for many years a very saintly old man who taught in the Department of Religion. Shortly before his death he wrote a note that I want to share with you. I share it with you realizing that you and I would want to add something to it if it were to be our personal creed, but with this statement as a beginning, we would need to add very little more. Old Dr. Hanford Burr wrote:

'My personal creed has grown shorter with the years, but more positive. I confess ignorance as to many of the riddles which have occupied the philosophers. I am not ashamed to say 'I do not know; I have no means of knowing', but there are certain things which I do know with absolute assurance. If I were to put these articles of faith in the form of a creed, they would be these:

I believe in *Goodness* as supreme among life's values, and in the obligation to strive to realize it in one's own life and in the life of others.

I believe that regard for *Truth* is the basis of science, culture and all true civilization.

I believe that the appreciation of *Beauty* is the great enricher of human life.

I believe that the *Perfection of Personality* is the goal of the evolutionary process.

I believe with Santyana that it is 'not wisdom to be only wise and on the inward vision close the eyes.' "

To this you and I would want to add: 'I do know positively that my faith in the Lord Jesus Christ can make this creed come true in my own life.' As I sat here in my study this evening thinking of all the confusing problems in the world today, I remembered this note from the saintly, old Dr. Burr, and I thought to myself how much better the world would be if all people put the desire for goodness, beauty, and truth foremost in their lives.

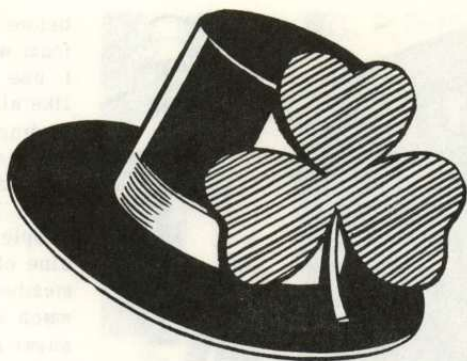
One of my friends out in Portland, Oregon, wrote me a most encouraging letter the other day. Not often enough

(Continued on page 22)



# A Pat & Mike Shenanigan

by  
Mabel Nair Brown



## INVITATIONS

Use a double fold of white paper for the invitation. On the cover paste a green shamrock large enough so that in the center of it you can paste a face with a grin from ear to ear.

Let the invitation read something similar to this:

Begorra, an' it will plaze me to have you come to tay,

To meet other Irish friends at 8:00 p.m. on St. Patrick's Day.

That plenty of that old Irish humor be seen and heard the while,

Come prepared to do your part for our good old Emerald Isle.

(In case the guests do not take the hint and come prepared with a supply of Irish jokes, provide a supply of clipped jokes from which they can chose some to use in paying forfeits.)

## DECORATIONS

Make a *Rockery* of Irish potatoes for a centerpiece. Scrub the potatoes well and heap them in an interesting arrangement. Fill in the spaces between the potatoes with sprigs of parsley. Extend a wall out from the rockery on one side, using small potatoes held together with toothpicks, and perch leprechauns on the wall. Make these of peanuts with pipe cleaner arms and legs, and space them along the wall like Humpty Dump-ties. Be sure to have one or two peeking through a hole in the wall.

Use large potatoes for candleholders for green candles. Place each candleholder on a large paper shamrock. Pin a border of shamrocks around the edge of the tablecloth. White lace paper doilies work in well, along with the shamrocks, to place around the base of the centerpiece, the candles, beneath nut cups, etc.

For *Pig in the Poke* favors and nut cups, decorate small sacks with a green shamrock seal. Fill with nuts and candy and tie with a green ribbon.

To carry out the idea of the *Smiling Face* of the invitation, cut circles of white paper. On each mark the features of an exaggeratedly smiling face, and glue each to a large shamrock. Place these hit and miss on the tablecloth,

and pin to curtains and lamp shades. Be sure to have a large smiling face fastened to the front door to greet the arriving guests.

Do you have or can you borrow a couple of hall trees? Dress them up as *Pat and Mike* to stand near the entrance, or place in the corner of the living room. If guests must tell a joke for a forfeit, try having them tell it to these dummies without once smiling.

A *Potato Pig Cart* makes a cute nut cup. The nut cup, covered with green paper and with green Life Savers glued on for wheels, becomes the cart. The pig which is fastened to the cart with green yarn lines is made from a small potato. Use a piece of pipe cleaner to make a curly tail, stick brown paper ears in slits in the potato, and then glue on cinnamon red hots for eyes and a raisin for a snout.

## ENTERTAINMENT

If you have a large recreation room *Potato Golf* might be the evening's entertainment, with the losers of each foursome having to pay off by telling a good joke. Lay out the golf course by means of small plastic bowls, tin saucers, or small pans of various sizes. For clubs each player is given a tablespoon, a dessert spoon, and a teaspoon, with a small, smooth potato for a ball. The object of the game is to toss the potato from one dish or hole to the other, using as few strokes as possible. The game can be concluded after all have taken one turn, or can be played like a tournament throughout the evening.

*Potato Peeling Contest:* Have each guest peel a potato, timing them to see who can peel it the quickest. Some will have long thin peelings; some almost chunks. The fun is to see who can make the best Irish picture by arranging their peelings on a sheet of green construction paper. They may form a pig, a pipe, an Irish paddy hat, etc.

*Fill Paddy's Hat:* Give each guest a paper Irish hat, and provide scissors and paste and old magazines. The idea is to see who can find, cut out, and paste inside the hat the most

typically Irish objects in a given length of time. This might be played by couples, if preferred, with one doing the cutting and the other the pasting. Prizes might be awarded for the funniest collection, the most Irish one, the worst one, etc.

*St. Pat's Art Class:* Each player is given a square of white material and a needle threaded with coarse black thread or bright green crochet cotton. At the top of the square of material is printed the name of some appropriate Irish object — pig, potato, shillalah, pipe, etc. Each player must outline the object named in "freehand" sewing. No penciled outline or other guide may be used. Allow ten or fifteen minutes for this and then have the pictures judged.

### Pat and Mike Quiz:

1. Most likely to be found in the Orient. Mikado
2. A favorite pastime of great grand-ma's. Patchwork
3. A very important part of sewing. Pattern
4. Some people are scared to be in front of it. Microphone
5. An Irishman is usually apt at keeping it up. Patter
6. A favorite for little girls' dress up. Patent
7. The way of an aristocrat. Patri-cian
8. Usually thought of as sparkling. Mica
9. Might be on the refreshment tray. Patty
10. Used to make larger. Microscope
11. A favorite in summer. Patio
12. Very small. Microbe

*Mike's Shenanigans:* Each guest is given a blown-up green balloon with a slip of paper inside it on which some action word is written, such as smile, jump, sing, skip, waltz, cry, etc. Each guest must, in turn, sit on the balloon to break it and then do whatever stunt is listed on the enclosed paper.

*"Deteckative" Pat:* One by one take each guest into another room where you may hide some small object on each one — a bobbie pin clipped over a belt, a paper clip clipped to eyeglass bow, a straight pin in a coat cuff, a string tied around a button or a finger, etc. Give guests paper and pencil and a list of the items to be found. They are to write the wearer's name beside each item and the one finding the biggest collection wins.

## REFRESHMENTS

The hostess can play the best joke of the evening at refreshment time. She announces that although she has never before charged for refreshments at a party, tonight she is raising a fund for Pat and Mike. She asks the

(Continued on page 21)



## JULIANA HAS NO TROUBLE KEEPING BUSY

Dear Family Friends:

Spring seems just around the corner and, as far as I am concerned, it can't get here quickly enough. We have had a very unusual winter for New Mexico. In the past I have done my share of out-and-out bragging about our warm weather and sun, but this winter has been just the opposite and has made me more cautious about weather prediction.

To give you an idea of the cold, wet winter we've had a radio friend from Kansas phoned me on her way to Arizona and commented on how much New Mexico weather reminded her of north-eastern Kansas weather. This friend had had the misfortune of getting stuck in a little town on one of our highways because of drifted snow. I can sympathize with her as I, too, have had many trips slowed due to winter weather. This certainly can be a frustrating experience.

However, our winter is not without its compensations. All the unexpected moisture has kept our yard green — even through the snow. The desert flowers will be especially beautiful when it warms up, and the cattlemen and sheepmen are particularly happy when they think of lush grass for their livestock. I'm sure the farmers are equally happy with the prospect of abundant water for irrigation.

Jed, James and I are still basking in the pleasure of our new home. Jed and I have enjoyed having the space to do some decorating, but now we have reached a point in our room planning that demands a professional hand. I am referring to upholstery work. I have never been able to sew and I know enough not to try to tackle this kind of work on my own. As I mentioned in my last letter, all of our furniture is made up of hand-me-downs from members of our families. These pieces are well worth fixing up, but upholstery work is very expensive, so this particular phase of our house-fixing will just have to wait. When we do get the work done, I have decided to use treated fabrics and to avoid solid colors. Perhaps some of you could give me suggestions about serviceable materials that can withstand small children.

This winter we have been able to complete several small projects. One of these is fixing up a china cabinet. I count myself very fortunate to have some lovely china, silver and crystal. But these things were carefully stored in the garage until I realized that I would never use them unless they were right in the house and easily accessible. (I'm afraid that I am the kind of person who would just grab the old



At first James didn't know what to make of little Andrew Noonan, for this was the first time there had been another baby in the house. Juliana said it was amusing to watch the two together.

plates out of the cupboard instead of unpacking the good china.)

The next problem was where to put a china cabinet. Our house is not large and has filled up frighteningly fast. Because the den and the kitchen "run together", we decided that the den was the logical place. After a few days of exploring the second-hand furniture stores, we found just the right thing. It is a large, old-fashioned corner cabinet that fits the corner of the den as though it were made for it. The shelves are deep enough to accommodate all of my good table things with room left over for linens.

Fortunately, the cabinet is tall enough to use for a television stand. (James was starting to enjoy playing with the knobs so we were glad to get it elevated.) We put doors on the cabinet and then painted it two shades of a goldish color — a light shade with darker trim. At the same time we painted our built-in book shelves the same colors. This helps to tie the room together. We are quite pleased with the results and I use the good china more frequently — usually for Sunday dinner.

James is growing at an astounding rate. I remember all the people who told me to enjoy his babyhood as it passes so quickly. I now know what they were talking about. It seems like just yesterday that he was born and now he is almost a year old. I find it fascinating to watch him grow and develop. Any day now he will start walking without hanging onto things. Probably he will be up on his feet alone by the time you read this.

At this time he has six teeth and a "toothy" smile. He crawls like a blue streak and has been pulling himself up for several months. The pulling up is fun for him, but makes him vulnerable to many bumps. He went through a month when his forehead was covered

with bruises. Naturally, this worried me, but when I asked the doctor about it, he said that James was a very normal little boy and that bumps are part of growing up.

I decided in advance that when he started pulling up and grabbing everything in sight, I would move precious items out of reach rather than being constantly battling with him to leave them alone. One thing that is not moveable is our fireplace. James adores crawling into it. I have tried everything to make him stop this habit. A stern "NO" when I drag him out is met with gales of laughter. I experimented with a shake as I said "NO" and James thought this was even more fun.

I was just about at my wit's end when we came up with the solution. James has a little bouncy seat on casters that doubles as a walker. Whenever he goes into the fireplace I put him into this seat where he can still scoot around, but not into the fireplace. This solution is really a compromise as he isn't learning to stay out of the fireplace — but at least he is out of the fireplace. You old hands at baby care will probably be chuckling to yourselves about this type of "discipline", but I am really at a loss for another answer.

Poor Punky! Our old tomcat lives in constant fear of James. James thinks Punky is the neatest thing on four feet and he chases him all over the house. Punky has the patience of a saint. He has never scratched or bitten in spite of numerous ear, tail and whisker pullings.

Finally he has learned to take refuge in the very middle of the bed or curls up with my cookbooks in the bottom kitchen cupboard. Several times he has crawled into this cupboard when I didn't know it. In an hour or so I would hear a pitiful meow and have to rescue him. The first time this happened I looked all over the house trying to find him before I realized where he had found his new hiding place.

Speaking of my kitchen, what a joy it is! I have always enjoyed cooking, but cooking in a kitchen that is your very own is even more fun. My refrigerator has a good-sized freezer so I have been making up some desserts and freezing half of the finished product. These frozen remains have come in handy when people drop in for coffee. A frequent visitor is an old college friend, Marnie Noonan. (We were freshman together at the University of New Mexico.) She has a little boy who is four months younger than James. Little Andrew Noonan simply fascinates James. He really doesn't know what to think of him. Andrew

(Continued on page 22)



## MARY BETH'S LETTER

Dear Friends:

I'm exercising considerable self-control this morning. My fingers are eager to get back to their needle and thread, an interest I have recently re-awakened. I used to make coats and dresses for Katharine when she was a baby, but when Paul came along I didn't seem to do too well on small boy-type outfits, and from then on the sewing projects ceased to be and dust settled on the top of the sewing machine cover.

However, last summer I found some particularly interesting bonded grey fabric (one which sets off the jewelry treasures I brought back from Santa Fe, New Mexico) and I undertook a very simple dress. It wasn't too hard to re-educate my fingers.

I have mentioned the skirt Katharine made for herself in manual arts class. This interested her in sewing, and now she is making herself a pair of slacks in a bonded fabric similar to the one I worked with.

I found a pattern which I especially like and I'm very eager to buy it and some beautiful fabric, but first I could not, with clear conscience, add a single garment to my closet until I had hiked up the hem lines on at least six out-of-style dresses. They're all perfectly good, but they all hang out beneath my winter coats anywhere from two to six inches. (This gives you an idea of how long I hang on to my clothes.) I took up a knife pleated, navy blue crepe dress last evening that I wore to my bridal showers in 1954! This was the six-inch cutting job I mentioned. I am now anxious, not eager, to complete pressing this dress, because it is permanently pleated, with each pleat having to be pressed where the hem was changed, and I'm confident there are seven million pleats in that skirt. When the hemming is done, I shall start a new dress, which will be infinitely more interesting.

In the picture of Paul taken on the driveway, you'll see him on no mere bicycle; that is a Lemon Peeler! He has longed for such a supreme vehicle for several years now, but Donald and I firmly resisted his pleas. We argued that bicycles with multigear driven arrangements were only for people whose legs were so weak that they were unable to pump themselves uphill.

These past several months Paul has been running his daily mile with his father every morning with exceptional dedication to purpose. It isn't easy for Donald to force himself into his running togs to jog each morning, but believe me it is harder for a little boy



Paul's dream was fulfilled when he received a fancy new bike for Christmas.

of ten to pull out of bed earlier than necessary to run this same mile. He has done it, however, even to the last eighth of a mile up a steep, torturous hill. He has developed strong legs, and as a reward for his persistence we bought this beautiful vehicle for him. It hardly resembles a bicycle; it has enormously long, curved, high-rise handlebars, and small wheels, one of which has no tread to the tire. (I believe this is called a racing slick.) It has large shock-absorbing springs, and instead of a seat it has a saddle. And, of course, it has five sets of gear positions to obtain maximum and minimum speeds. It is brilliant yellow with a chrome-plated back fender.

We wrapped a lemon peel and put it under the Christmas tree after hiding the new bicycle in the shed under lock and key. Paul was so certain that his dream of receiving a Sting-Ray bicycle was as likely as Mother's receiving a full length mink coat that he simply couldn't understand the meaning of a peeling in a Christmas box, but he was appreciative in a puzzled way. It took him many agonized minutes to dare hope that it might mean what it implied. A real Lemon Peeler! His father and I expect this to last him until he qualifies for an automobile license. That was, incidentally, his entire Christmas. It was almost as expensive as a junk car.

I have little else to write. All the things I was so involved with in Wisconsin are gone and there are many voids to fill. We're trying to keep busy. Adrienne bought herself one of those enormous round puzzles with umpteen pieces in it. This was no child's puzzle, but we decided to let her learn from experience, and she soon found out it was too advanced for

her. Fortunately, her daddy and Katharine and I became infected with this awful puzzle, and finally we completed it. When I walked past where it was laid out on a card table if I so much as tried to put in one piece I would be hung-up on this activity for at least an hour. It was like trying to eat one salted nut. Many a long evening when Donald was back at the office I would sit and work on this puzzle, and although it was frustrating and extremely difficult I miss in now that it is completed. This must be the fever that overtakes people who do much work with puzzles.

We're also filling our time with reading. I have the *New Mexico Magazine* to read now, thanks to Anita Turner, Lucile's companion. We were so enchanted with New Mexico and she was such a natural at showing us around that she has continued our enthusiasm with a year's gift of the magazine. The first issue, incidentally, featured as their state's most famous cook one Lucy Delgade, who was none other than the woman who prepared one of the unforgettable meals Anita laid before us in Nambe last summer. Anita ordered what she considered a complete sample of New Mexico cooking, and Lucy Delgade catered it. It was authentic! Our mouths still smart when we think about it, but now I fully appreciate what I was eating.

Katharine and Paul and Adrienne are all reading voraciously. They were so accustomed to evening studies that it has been natural for them to continue with the habit of reading in the evening. Katharine has read many, many more books this winter than have I. But I've turned up more hems.

Until next month, when the hemming is completed, I remain sincerely,

Mary Beth



## THOSE MARVELOUS NEW KNITS

by  
Mary Feese

"I thought I was tired of sewing — then I tried those marvelous new knits, and suddenly it's fun again!" Have you heard this comment lately? The modern-day knits must be akin to the razor blade ads, for they are "The Spoilers" indeed! Those who try them immediately become converts, and again choose their fabrics from the myriad assortment of bonded or double knits.

For they are truly marvelous; interlining is not required, you sew swiftly with expert results; the garments are crease and wrinkle resistant, with unsurpassed wearing comfort. An acquaintance tells me of her friend, a successful seamstress for many years, who will not touch the new double knits because they look "hard to sew". Nothing could be further from the truth! They hold their shape beautifully, not stretching unmanageably as some of the knits from time past have done — and perhaps it has been an unhappy experience with one of these that has prejudiced the friend against *any* knit fabric. I only wish she could be persuaded to try just one garment from one of the versatile, sew-easy bonded or double knits that I have been using recently. It is undoubtedly true that, as we leave behind the resilience and enthusiasm of youth, we tend to be somewhat doubtful about trying new experiences, whether they be in living or in sewing. And, while prudence can be commendable, still we needn't get into that deep rut that ends only at the grave. Variety in fabrics can add spice to your sewing, and style to your wardrobe, so shake off your inhibitions and give some of the new fabrics a trial. You'll be glad you did!

The beauty of the fabric itself is best displayed by the chic cut of the dress you've chosen to make, unadorned by any trim other than carefully chosen buttons, if they're needed; the firm yet springy body of the goods make it easy to "sew like a pro", and to obtain easily the crisp, definite seams that on other fabrics are often the result of much very careful pressing. You'll discover, as you sew, the joy of achieving the expert touch — the easy way!

Unless you are exceptionally sure of your sewing ability, it is best to avoid jersey, and make your selections from the bonded fabrics and from the double knits that are made with two sets of yarn and are quite firm, tailor well, and seldom need backing.

The ribbed weave polyester double



Lucile's friend, Anita Turner, and her two little granddaughters, Missy and Cathy.

knits are high in fashion favor this year, and deservedly so. The medium weight is ideal for all-season wear, so be sure to choose your pattern, too, with an eye to year around usefulness. For utmost versatility, make a sleeveless or short-sleeved dress with matching jacket; it will be suitable for a wide range of temperatures, and may be worn as a dress, or in place of a suit.

Other styles especially suitable for knits are skimmers, skirts, suits, and multi-piece outfits (either matched or mix-and-match). Using a smooth weave double knit, for instance, make a jacket, skirt, and perhaps pants; then make a shell or a currently modish vest from crochet-look knit, for texture contrast.

Recently, there have been a good many boys' jackets made of the double knit, a style development which I personally like very much. The tailored look is topmost, achieved by the use of topstitching. The buttons are gold, or high-quality buttons of matching color. For small boys, there are double-breasted collarless jackets made of bonded acrylic knit; these are worn with a fine quality knit turtle-neck shirt in white, and permanent press twill slacks.

You who sew for schoolgirls, especially the "chubbies", may find the ready-made dresses in these sizes are scandalously priced. The solution here is to make them yourself — for the letters I receive on this subject continuously comment along this line: "Aren't the new knits grand to sew?" "They're so much quicker to use than many other fabrics." "They handle so easily, and look so stylish when I'm through." And (you'll say this too) "I'm so glad I tried the new knits!"

However, there are a few special methods that you should use on these fabrics, for the best results. The bonded knits have the additional advantage of needing no seam finish whatsoever, for instance, but you might wish to topstitch along one or both sides of the seamline; this gives a tailored, decorative effect at the same time that it keeps the seam allowance from rolling on the heavy weight knits. Silk twist is excellent for this use. Although this fabric has a lot of body, you'll find that the neckline, collar, and front edges will need interfacing for additional support. Too, you may wish to use a lining fabric, rather than self fabric, to make facings less bulky. Trim the seam to 1/4", then grade the facing seam to 1/8". For the professional finished appearance, and neat edges, be sure to understitch the facings — a very simple process, but one that is often overlooked by home seamstresses.

When you're making a coat-dress or a coat from one of the bulkier knits, you may wish to eliminate the front facing seam; this is quite easy to do. You can cut the front and the facing in one piece, on many of the styles, by laying out your pattern pieces and overlapping them, pinning together at the stitching line. This, of course, eliminates the seam allowance, and the folded fabric is much less bulky than the stitched seam would be. Lay the joined patterns on your fabric, and proceed to cut as one piece. You can use this method on any garment that has straight front edges, while those that have shaped closing edges must necessarily be cut separately, by your usual method.

When using double knits, if you require bias binding, cut your strips on the crosswise grain; on this fabric the crosswise grain has more "give" than the actual bias does. Choose a pattern that fits well, and plan to avoid the necessity of ripping out seams, since the ripped-out stitches are very likely to show.

Double knits handle much like superb quality wool. The bonded knits will not "ease" quite so readily as either, and you may wish, when using set-in sleeves, to remove a bit of the ease from the sleeve cap. I often do this, with excellent results. These fabrics make it much easier than ever before to obtain professional results on tailored styles, since they combine firmness and flexibility for easy handling and stitching.

You'd like to assure that expensive, custom-made look to your knit dress you're making? Then, after neatly marking and machine working the buttonholes (slightly narrower than

(Continued on page 19)





## For Your Club Programs

by  
Mildred D. Cathcart

### FAVORITES

Listing favorites seemed to be a favorite with most clubs. Here are some of the favorites others have enjoyed.

1. Verse.
2. Painting.
3. Patriotic song.
4. Foreign dish.
5. President.
6. Gift.
7. Actor.
8. Food.
9. Flower.
10. Book.
11. Color.
12. Bird.
13. Pastime.
14. Household task.

### GENERAL IDEAS FOR ROLL CALLS

1. My earliest recollection.
2. How I can become personally involved in civic affairs.
3. A person who has influenced my life.
4. A family heirloom (display or describe).
5. The childhood story I like most.
6. How times have changed.
7. An experience I would like most to relive.
8. The meaning of peace.
9. How I decorate for (any occasion).
10. A person I would most like to meet.

### MONEY-RAISING PROJECTS

These are a few ideas for raising small amounts of money to defray club expenses.

1. 1¢ for each year in your birthday or anniversary.
2. 5¢ for each pill you take today. If none, then add a dime for being so uncommonly healthy.
3. Weigh yourself and donate 10¢ for the first hundred pounds and ½¢ a pound for the rest.
4. Have a 10¢ grab bag.
5. Have a co-op cooky and coffee meeting. Each member bring the recipe for her contribution and sell recipes. (Samples free.)
6. And 1¢ for each houseplant you own.
7. Put in double the size of your shoe.
8. Put in a penny for each child and grandchild.
9. Drop in a cent for each letter in your name.
10. Donate a penny for each item in excess of five that is in your purse.

This past year I served as district program judge for the Iowa Federation of Women's Clubs. There were many wonderful program ideas and I thought some of you who were on the yearbook committee might welcome some of these ideas. Most clubs have roll call and here are some suggestions.

### FOR FUN

1. My cooking blunder.
2. My proposal.
3. My most embarrassing experience.
4. Unexpected company.
5. What was "cool" in my day.
6. First time I voted.
7. Funniest thing I was ever involved in.
8. My superstition.
9. What my child did to embarrass me.
10. Funny joke.

### FOR INFORMATION

1. A new recipe.
2. A gift to make for Christmas.
3. A new product I have tried.
4. A gardening or housecleaning tip.
5. Book reviews.
6. Unusual wall hanging or decoration.
7. A good health hint.
8. A famous person I have seen.
9. Facts about the flag.
10. What's new in the library.
11. How to retain your femininity.
12. A good relaxer.

### FOR KNOWING EACH OTHER BETTER

1. My maiden name.
2. My one food dislike.
3. My most treasured possession.
4. A childhood memory.
5. A teen-age extreme I remember.
6. My favorite greeting.
7. A school day memory.
8. The poem I like best.
9. A trip I would like to take.
10. Towns where I have lived.
11. Mother's maiden name.
12. Where I met my husband.
13. An idea or motto that has guided my life.
14. What I would buy first if money were no object.
15. My favorite way of relaxing.
16. Where I attended high school or college.

## FOR A BETTER YOU

To Recognize Girl Scout Founders Day

by  
Mabel Nair Brown

**Setting:** On a table draped in Scout colors, place the Scout manual and a display of honor badges arranged on an easel backdrop. A single large candle might be lighted just as the service in honor of the birthday begins.

**First Speaker:** I light this candle in honor of the founders of our beloved Scouts. All honor to them! Had they not seen, as Moses saw of old, eyes brightening with hope, a land in fold — a promised land wherein happy girls may dwell, rich in the happy knowledge? Scouting trains for better womanhood, and all is well.

Hail to thee, oh faithful founders, steadfast, brave, and true; love and praise and admiration, bring we now to you!

"A candle is but a little thing. It starts with just a bit of string. Yet dipped and dipped with patient hand, it gathers wax upon the strand until, complete and lighted, its flame is glowing, bright, giving forth a lovely light." We might see scouting like that bit of string; each deed we do a simple thing. Yet day by day we build upon life's strand, following our scouting rules with heart and hand. It gathers joys and happiness, making dark days bright, giving to those around us a lovely, friendly light.

**Second Speaker:** It is well and good to think of the founders and to honor them this day, but as we do, it is important for us to know that as Girl Scouts who carry through the dreams they had for us, we honor them the best. I think perhaps these **GOLDEN RULES OF PERSONALITY** might sum up the kind of girl the founders had in mind, the kind of girls we all are striving to be. Think about them with me for a few moments.

### THE GOLDEN RULES OF PERSONALITY

Be courteous to everyone. A pleasant smile will work wonders.

Be friendly. This means to acknowledge all introductions cordially, to extend a hand quickly for a hearty handshake (not a flabby one), and to try to remember the names of new people you meet. We all like to be called by name. Say "thank you" with expression, not just politely.

Be a good listener and respect the other person's viewpoint. Avoid arguments; keep cool and do not raise your voice in anger. When you are wrong, admit it promptly and honestly.

Be open minded and tolerant and con-

(Continued on page 22)



## FAREWELL TO A GOOD DOG

by  
Evelyn Birkby

The other evening one of the Boy Scouts from my husband's troop stopped by for some help on a merit badge.

"Where is Wheels?" he asked as he stepped inside the door.

"A few weeks ago she was killed by a car," Craig explained as he shut the door.

"Shucks!" the Scout exclaimed. "She was a good dog. She always wagged her tail and did a hula dance for me when I came."

I was washing the dishes at the kitchen sink while this conversation was going on. I looked out of the window a long time after the boys had gone down to the basement recreation room to work on their project. The yard looked empty and lonesome.

The Scout had spoken well. Wheels had been a welcoming committee of one for anyone who came to our door. She would wag her tail wildly and stamp her back feet in a rhythmic motion which did look like some South Sea Island dance. As for being a watchdog, her only attribute was her large size; she was much too friendly to frighten anyone.

Her friends were not limited to people. Wheels watched over the neighbor's white pigeons when they came over each morning for a dignified stroll on our cement terrace. She watched over the cats and kittens who lived in a nearby barn. She watched over Craig's pet skunk Sniffles when he loped around the yard for his daily exercise. She watched over the rabbits that hopped through our vegetable garden. Only a big black snake made Wheels perturbed and she barked at the interloper until the snake wearied of the noise and confusion and slithered away to a nearby cornfield.

Wheels was born under the most inauspicious circumstances! It was a bitter cold January day seven years ago when our brown and white collie, Bonnie, decided to present us with one tiny puppy. The boys had been watching Bonnie carefully whenever she went outside and, sure enough, she was out in the below-zero weather when her puppy was born. Bob was with her and came dashing into the house to grab up an old towel. He ran back outdoors and bundled up the shivering new-born puppy and brought it quickly into the basement.

That pup looked like *anything* but a collie. It was scrawny and hairless. It had a blunt nose without the slightest hint of the long beautiful lines most collie dogs carry. I had never seen a baby collie before and I was certain



Wheels did not pose very willingly for pictures. Jeff Birkby had to hold his hand on her neck to get her to stand still. Also in the picture are Bob and Evelyn Birkby.

this pup was a mongrel! We knew she should not have been, for we thought the father was one of the fine Gladstone collies from Nebraska City.

Jeff christened her "Bonnie Girl". We watched impatiently as her hair grew longer. She developed a handsome furry black coat with a cute white ruff around her neck. At long last, her nose grew long and pointed with a golden streak making it look longer than it really was.

Soon we realized that this dog was not only a collie but a very fine one. Black is a treasured color for an animal which is ordinarily buff in color. We discovered that her "grandmother" was one of Mr. Gladstone's black collies so that explained our new puppy's fine coloring.

During the first year of her life, Bonnie Girl lived with a neighbor. Here she acquired the nickname "Wheels". Collies have been bred for centuries as *herd* dogs, and when Bonnie Girl had nothing else to care for, she herded the tractor. Whenever that tractor moved she was right beside the big wheels helping with the work. "Wheels", the neighbor called her, and Wheels was the name which stuck with her from then on. A most ignoble name for a regal, stately animal.

When our Bonnie disappeared, the neighbor very kindly gave back the black and white collie so our three boys would not be left without a dog.

Wheels spent a great deal of time

(when not watching over the tractors in the area) roaming along the creeks and in the timber near the country home where we lived. When we moved into the town of Sidney it was a real problem to train her to stay home. Our house is only three blocks from the school and since Wheels had a passionate love for children, she had to be chained each morning when the boys left. It took time, but she finally got it through her furry head that she was not supposed to attend school.

Only once did she stray far from the neighborhood after she was convinced she should stay home. One warm August morning, while the annual Sidney Rodeo was being held, we missed Wheels. My first thought was that some visitor had picked her up. I walked out to the rodeo grounds and asked the campers and early-rising carnival workers if they had seen a large black collie. Finally, I spotted her. She was standing in front of the fortune-teller's tent visiting with a tiny white poodle. Wheels looked up accusingly as if to say, "Why would you doubt my whereabouts? I was just checking up on the rodeo animals."

The night Wheels was killed had begun like any other evening. She had come to the door for her supper. I was glad afterwards it had been a hearty one. (Isn't it strange how we think later of such insignificant details?) Then, as dusk enveloped our quiet residential area, Wheels started across the street to make her usual rounds and see if everyone was settled properly for the night. As she came up out of the ditch a school bus was passing a car and in the noise and confusion Wheels was struck.

Jeff phoned the veterinarian. Craig came with a flashlight. Neighbors came over to see if they could help. But nothing could be done. The injuries were too severe.

The next morning Robert dug a grave under the poplar trees at the very back of our property. The white pigeons lined up along the ridge of the barn and the kittens and mother cat came out to watch. It seemed proper that they should be present. Not many dogs can count such playmates among their "mourners".

Raising boys without a dog is unthinkable, so come warm spring days and we'll begin to consider getting a new pet for the family. But we will always remember Wheels as a faithful friend, a loyal companion and a happy playmate. Anyone who has ever owned and loved a dog will know exactly what I mean.

It is important to remember some things . . . also to forget.



## ABIGAIL REPORTS ON THEIR VACATION IN MEXICO

Dear Friends:

Our trip to Mexico fulfilled all our expectations for an enjoyable and fascinating family vacation. The first day's drive to Amarillo was rather difficult because of wind and snow, but that was our last encounter with unpleasant weather for two weeks.

We had never been in any part of Texas other than the area around Amarillo. We didn't care much for the appearance of the vast treeless flatlands around Lubbock, but the cotton fields and oil wells seem to provide very comfortable homes for those who live there.

Having pictured most of Texas as looking just like this, I've wondered how people could be so fond of living there. As we traveled on and reached the hill country, I could understand at last why the residents consider Texas beautiful. One of the children noticed that our highway, U.S. 87, passed within a few miles of the LBJ ranch and suggested that we drive by. Now we know why President Johnson returned to his ranch whenever he needed rest and renewal. This gently rolling country is covered with trees not tall enough to obscure the big blue sky.

San Antonio is located in this same terrain. We were most impressed by this lovely city during the few hours we spent there. Of particular interest to us was the Paseo del Rio. Back fifty or so years ago efforts were begun to turn a muddy bothersome stream, which meandered through the heart of the city, into something other than an eyesore and nuisance. First, flood control measures were instituted; then followed long years, with many interruptions, of landscaping and architectural redevelopment. The result now is the beautiful walkway of beauty, peace and quiet located just below the major business streets of the city. One moment you are up on traffic-filled street level with its multitude of shops; the next you have walked down a flight of stairs to sidewalks bordered by the stream on one side. On the other side are huge old trees and shrubs whose shade is brightened by flowers. There are a number of interesting shops and restaurants along the Paseo also, but each is softened and made inviting by the presence everywhere of growing plants.

Naturally we couldn't be in San Antonio without touring the Alamo, and then there was only enough time left to visit the Spanish Governor's Palace before we had to depart for the airport. Mexican Airlines flew us



Emily Driftmier is a student at Colorado University in Boulder.

from San Antonio to Guadalajara, Mexico. The plane was built by Rolls Royce and Wayne found it particularly comfortable. The seats in the rear section are spaced farther apart and he actually had a comfortable amount of room for his long legs. The service was excellent, the flight was smooth and the sounds made by some of the passengers gave the rest of us a good laugh. Shortly after the plane was loaded, the cackle of chickens aboard was unmistakable. There were a good many comments pertaining to the type of flight power our plane might be employing!

Guadalajara is situated on a 5000-foot plateau which is dotted with little lakes and farms and surrounded by mountains — a beautiful setting. The airport is extremely modern and its location, a few miles from the city, should insure its continued expansion.

Our accommodations were arranged in a very nice resort-type motel located on the edge of the city. These recreational facilities were especially enjoyed by Alison and Clark, whose capacity for crowds, buses, walking and looking was less than that of their elders.

Taxis are quite inexpensive in Mexico, but it is best to establish the charge with the driver before you get in. Meters are either non-existent or broken, by and large. We really preferred to use buses rather than taxis whenever feasible. There are quantities of them, both first and second class. Riding a second class bus through the back streets is an education all by itself! They bring you into very close contact with the Mexican people; rarely was there another *Norte Americano* along. The one difficulty Wayne encountered was the result of his being so tall and the buses so crowded. Usually there was standing room only and he wouldn't have room to bend down to see out the windows.

The Mexican people are very courteous and considerate. Frequently I was

offered a bus seat by someone who looked as if he needed it much more than I. However it is always wise to count carefully the change a driver hands you. Frequently it is less than it should be. It isn't necessary to say anything; just stand there and pretty soon he'll get the missing *centavos*. Wayne noticed that this situation was experienced by Mexican as well as by foreigners.

Guadalajara has more than a million people within the metropolitan area. Typically the church, in this case a cathedral, is at the heart of the city. It is set off by four surrounding plazas which really establish the tone for this beautiful metropolis. We were much impressed by the great effort expended to achieve cleanliness in the main centers of the city. Hardly a waste receptacle was in sight, yet there are fantastic numbers of vending carts selling food of all types. The unconsumed peels and wrappers are swept up from the sidewalks and streets by a legion of men. Some wield a combination broom-rake; others wield long, swirling mops. The result is amazingly clean main streets and parks.

Making an enormous contribution to the year-round beauty of this city are the many magnificent fountains. Here in the West, we're just not accustomed to seeing water used as lavishly as an ornament.

During our sojourn in Guadalajara we managed several bus trips which enabled us to see the countryside and a few of the smaller villages. Tlaquepaque is really almost a suburb of Guadalajara and is full of glass factories and shops selling all the products of Mexico. We traveled to Tonala which is noted for the hand-painted pottery produced there — but I don't think for its cleanliness. Tequila shares its name with a well-known product and has one of the prettiest plazas of any of the villages we visited. Another trip took us to two villages bordering Lake Chapala, the popular resort town of Chapala and the fishing village with the unusual name of Ajijic (pronounced Ah-hee-heek'). The white fish from Lake Chapala are delicious eating.

We thoroughly enjoyed Guadalajara, but reading and the comments of friends led us to decide we would be missing the chance of a lifetime if we did not go to Mexico City also. So after a week of the pleasant warmth and beauty of Mexico's second largest city, we flew to the capitol and hub of the country. But with my space consumed, I'd better wait until *manana* to share these experiences.

Sincerely,  
Abigail



## A TASTE OF HONEY

by  
Erma Reynolds

One of the oldest high-calorie foods used by man is honey. An ancient drawing, discovered on the walls of a Spanish cave, depicts a man robbing a bee's nest of its honey. Since this picture was created by a Stone Age artist some 15,000 years ago, it demonstrates that even primitive man found honey a welcome and tasty treat.

It is known that the ancients had a taste for this natural sweet for honey 3300 years old was found in an Egyptian tomb. Although darkened and thickened, it was still palatable. Aristotle, the Greek philosopher, described honey as "the dew distilled from the stars and the rainbow." And, an ancient Roman, when asked on his 100th birthday how he had retained his amazing mental and physical vigor, replied, "Inside with honey, outside with oil."

The Bible contains numerous mentions of honey. Jacob's sons considered honey such a gourmet treat, they included it among the gifts which they carried to their brother Joseph in Egypt (Gen. 43:11). The Land of Canaan was referred to as "a land flowing with milk and honey." Samson, the strong man, took honey from the carcass of a lion (Judges 14:8, 9). Jonathan was such a honey fan he could not refrain from feasting on a honeycomb, even though it meant breaking an important non-eating rule set down by his father (1 Sam. 14:25-29). John the Baptist sustained himself with wild honey while preaching in the wilderness (Matt. 3:4).

Folks living in England in medieval times often paid their rent in honey.

Perhaps you've wondered how the term "honeymoon" came about? It was the custom in early days for newlyweds to drink diluted honey for 30 days after their marriage — or a moon's age — hence the term. Back in 453 A.D., Attila, King of the Huns, is supposed to have drunk so excessively of this romantic potion, it caused his death.

In India, superstitious folk used honey as a basic ingredient in a drink called "soma", which they considered to be the beverage of the gods. Because of this tie-in with the dieties, a drop of honey was always placed on the tongue of newborn baby boys to bring them luck.

Of all the sweets in our menus, honey is undoubtedly the most delicate and fragrant. It is also the purest of all food, having such a high concentration of sugars that bacteria cannot live in it more than an hour or

two. Highly nourishing, it is a quick energy food that is absorbed rapidly by the body.

There are almost as many colors and flavors of honey as there are plants and trees that produce the nectar which the bees change into honey. Colors range from water-white to dark red-brown, and flavors from bland to pungent.

Sweet clover is the greatest single source of honey produced in the United States. Some of the other sources are alfalfa, sage, tupelo, basswood, locust, linden, sourwood, pinewood, palmetto, tulip tree, buckwheat, blueberry, goldenrod and milkweed.

## BE A SELF-STARTER

by  
Mary Feese

"I declare," goes the familiar refrain, "I've planned all those projects, but I don't seem to get a thing done!" Does this sound like you? Perhaps you save certain tasks — sewing, writing letters, cleaning drawers — until that wildly optimistic day when you're *in the mood*. The days skim by, yet nothing seems to be accomplished beyond the routine tasks that throw themselves directly in your pathway, demanding furiously that you do them at once.

How, then, to accomplish that "something extra"? First, decide exactly what project is Number One in importance, then *create* the mood. Yes, it can be done. Begin, exactly as if you were perfectly enthusiastic, and presently (when you see you've accomplished something) you'll be surprised to find that you actually are enthusiastic.

Your project is a new dress? Imagine it completely finished, with you proudly wearing it. Don't stop at imagination, though. There's a saying, "Genius is 2 per cent inspiration and 98 per cent perspiration." To translate this literally to your project, it means you must get moving if you plan to accomplish anything! So gather everything together and cut out that dress; thread that machine; wind that bobbin. After you've done this much it seems perfectly silly to bundle it up and put it away, so you'll proceed and surprise! next thing you know, your lovely new dress is completed.

This same "begin, and it will be completed" technique can be applied to other projects of your choice, too, and you'll find that it will work. Success is such a heady thing, though, that you'll find you have plenty of enthusiasm and energy left over to begin Number Two project on your list. Here you go again . . .

✱ ✱ ✱

## AT THE HOSPITAL

At the hospital I'm resting,  
While they're checking, probing, testing;

Pills (all shapes and sizes taking) —  
One will cure me, no mistaking.

Cards and gifts, they're sending, bringing,

Then all's quiet — no bells, phones ringing.

Meals, well balanced (I'm not cooking) —

Just enjoying, eating, looking.

A pampered feeling, satisfying;

No comforts they're me denying.

It's good, just lying, meditating

After they're through medicating.

Rest is nice, but I'm not saying

That for too long I'd relish staying;

Soon homeward bound (no bills waiting) —

Insurance will do compensating.)

—Mollie Pitluck Bell

## KNEE-SY TRICK

Make waterproof knee pads

Economically and with ease;

Cut twelve-inch sections of old inner tubes

And slip right over knees.

—Mildred Bromley Grenier

## JUST A HOUSEWIFE

"Hello, Mrs. Jones,  
I've just called to say,  
I'm sorry I cried  
when you phoned yesterday.

"No, I didn't get angry  
when your call came at four —  
just as eight Cub Scouts  
burst through the door.

"It's just that I'd had  
such a really full day.  
I'd baked two fruit pies  
for the P.T.A.

"The washing, the ironing,  
and scrubbing the floor  
were chores I had finished  
not too long before.

"I'd sewn up a dress —  
my daughter needs it this Sunday —  
and prepared for a meeting  
with 4-H'ers on Monday.

"No, the reason I cried  
and gave that great yelp  
was *not* 'cause you'd phoned  
just to ask for my help.

"The comment that threw me —  
nearly drove me berserk —  
was, 'I'm sure you'll have time, dear,  
because you don't work!'"

—Fay Downey



**ANGEL-SPONGE CAKE****Angel Food Part**

- 6 egg whites
- 1/2 tsp. cream of tartar
- 1/4 tsp. salt
- 3/4 cup sugar
- 1/2 cup sifted cake flour
- 1/4 tsp. Kitchen-Klatter almond flavoring

Beat together the egg whites, cream of tartar and salt until stiff. Fold in the sugar and cake flour which has been sifted together, then fold in the almond flavoring. Place this lightly in an angel food cake pan.

**Sponge Part**

- 6 egg yolks
- 3/4 cup sugar
- 1/4 tsp. salt
- 1/2 tsp. Kitchen-Klatter lemon flavoring
- 3/4 cup sifted cake flour
- 1 tsp. baking powder
- 3 Tbls. hot water

Beat the egg yolks, sugar, salt and lemon flavoring until frothy. Sift the flour and baking powder together and fold in. Stir in the hot water. Spoon this lightly over the white part. Bake for one hour in a 325-degree oven.

**CHEESE-RICE CASSEROLE**

- 1/2 cup rice
- 1/2 cup or more grated cheese
- 1 cup milk
- 1 egg
- 1/2 tsp. salt
- 1/8 tsp. paprika
- Few grains of cayenne
- 1/4 cup bread crumbs
- 2 Tbls. butter
- 3/4 cup sauteed mushrooms, optional

Boil the rice, rinse and place in greased casserole with alternate layers of grated cheese. Combine and beat the milk, egg, salt, paprika and cayenne. Pour this over the rice. Cover the top with bread crumbs and dot with butter. When using the mushrooms, saute in butter and add to the rice. Bake in a moderate oven for about 25 minutes.

—Margery

**SAUSAGE-SPINACH LOAF**

- 1 box frozen chopped spinach
- 1 cup diced celery
- 1 diced onion
- 1 cup bread crumbs
- 1 lb. sausage
- 1 egg
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/8 tsp. nutmeg
- 1/4 tsp. poultry seasoning
- 1/2 cup grated cheese

Cook the spinach in a small amount of boiling water, and drain well. Mix in the celery and the onion. In another bowl combine the rest of the ingredients, mixing until well blended, then blend in the spinach mixture. Put into a loaf pan and bake 40 to 50 minutes in a 350-degree oven.

—Dorothy

**NEW PERFECTION SALAD**

- 2 envelopes unflavored gelatin
- 1/2 cup cold water
- 2 cups hot water
- 1/3 cup sugar
- 1 1/4 tsp. salt
- 1/4 cup vinegar
- 1/4 cup lemon juice
- 1/2 tsp. Kitchen-Klatter lemon flavoring
- 2/3 cup green olives, sliced
- 1 1/2 cups shredded cabbage
- 3/4 cup diced celery
- 3/4 cup shredded carrots
- 1/4 cup chopped green pepper
- 2 Tbls. diced pimiento

Softens the unflavored gelatin in the cold water. Add the hot water and stir until dissolved. Stir in the sugar, salt, vinegar, lemon juice and flavoring. Cool slightly and then add the rest of the ingredients. Pour into a ring mold or a flat baking dish. The latter may be cut into squares and served on lettuce leaves. The ring mold turned out onto a big platter and surrounded by lettuce leaves makes a lovely buffet salad.

For a different touch to your dressing, combine 1/2 cup mayonnaise with 1/2 cup French dressing and serve on this salad.

—Lucile

**CHICKEN POT PIE**

- 1 stewing chicken
  - 1 Tbls. salt
  - 1 sliced onion
  - Hot water
  - 1/2 cup flour
  - 1/2 tsp. salt
  - 3/4 cup cold milk
  - 2 cups hot chicken broth
- Cook the chicken in the hot water with the tablespoon of salt and the onion. When tender remove the meat from the bones in large pieces and place in a greased 9- by 13-inch baking dish. Make a cream sauce with the other four ingredients and pour over the chicken.

**Topping**

- 2 egg whites
  - 1/2 tsp. salt
  - 1/4 cup flour
  - 1 can cream-style corn
- Beat the egg whites until stiff and fold in the remaining ingredients. Spread this on top of the chicken.

**Biscuits**

- 2 cups biscuit mix
  - 2 egg yolks
  - 3/4 cup milk
  - Melted butter
  - Chopped parsley
- Mix the biscuit dough and roll into an oblong shape. Spread with the butter and parsley, then roll like a jelly roll and cut into one-inch slices. Place these on top of the corn mixture. Bake in a 425-degree oven about 30 minutes.

—Dorothy

**HONEY DATE DROPS**

- 1 cup sugar
- 1 cup honey
- 2/3 cup shortening
- 3 eggs
- 3 3/4 cups unsifted flour
- 1 tsp. soda
- 1 tsp. salt
- 1/2 tsp. Kitchen-Klatter butter flavoring
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 cup sour cream
- 1 to 2 cups dates, diced

Cream sugar, honey, shortening and eggs until fluffy. Sift together dry ingredients. Combine flavoring and sour cream. Add to batter alternately with dry ingredients. Fold in dates. Drop on greased baking sheet. Bake at 375 degrees for 10 to 12 minutes.

This is one of Mabel Nair Brown's delicious recipes. She says they are excellent travelers. I have also discovered they are a fine refrigerator cooky. The dough may be refrigerated for four or five days and baked as desired. This is a large recipe for lovely honey brown, moist, tasty cookies.



### LIGHT-AS-A-FEATHER GINGERBREAD

- 1/2 cup shortening
- 1/2 cup boiling water
- 1/2 cup brown sugar
- 1/2 cup molasses
- 1 egg, beaten
- 1 1/2 cups flour
- 1/2 tsp. salt
- 1/2 tsp. baking powder
- 1/2 tsp. soda
- 3/4 tsp. ginger
- 3/4 tsp. cinnamon

Pour boiling water over shortening. Add remaining ingredients and beat until smooth. Batter will be very thin but do not add more flour. Bake in greased, 8-inch square pan in a 350-degree oven for 35 minutes.

### SPECIAL SCALLOPED POTATOES

- 4 cups potatoes, sliced
- 1 can cream of celery soup
- 1 3-oz. pkg. cream cheese
- 1/2 cup milk
- Salt to taste
- Cheese slices, if desired

Put sliced potatoes in greased casserole. Salt. Heat soup, cream cheese and milk together in saucepan until thoroughly blended. Pour over potatoes. If you like, place slices of cheese over top. Bake at 350 degrees for one hour or until potatoes are tender.

This is an excellent main dish for a meatless meal. It may also be used with ham for a ham and scalloped potato combination. Cream of mushroom soup or cream of chicken soup could be used as variations with this tasty way to prepare potatoes in a special manner. —Evelyn

### DELIGHTFUL CHERRY SALAD

- 2 pkg. raspberry gelatin
- 1 cup hot water
- 1 cup marshmallows
- 3/4 cup cherry juice
- 1/2 tsp. Kitchen-Klatter raspberry flavoring
- 1 3-oz. pkg. cream cheese
- 1 cup cream, whipped (or whipped topping)
- 2 cups Bing cherries

Dissolve gelatin in water. Stir in marshmallows, juice and flavoring. Cool slightly. Soften cream cheese to room temperature. Whip cream or whipped topping. Combine cheese and whipped cream. Whip gelatin mixture and fold cream mixture into it. Lastly add cherries. Pour into 9 by 13 pan or a mold. Chill until firm.

This may be made into a two-layer salad if you prefer. Reserve cream cheese and whipped cream and use as a topping on the salad which has been made of the remaining ingredients. Serves 12 to 15. —Evelyn

### COCONUT DELIGHTS

- 1 cup sifted flour
- 1 tsp. baking powder
- 1/8 tsp. salt
- 1 egg, well beaten
- 1/3 cup milk
- 1/4 cup orange juice
- 1/4 tsp. Kitchen-Klatter orange flavoring
- 1/4 tsp. Kitchen-Klatter coconut flavoring
- 1/2 cup coconut
- Powdered sugar

Sift together the flour, baking powder and salt. Combine the egg with the milk and add to the dry ingredients. Stir in the juice, flavorings and coconut. Drop by teaspoonfuls into deep hot fat (360 degrees) and fry until golden brown. Drain on absorbent paper and while they are still a little warm shake a few at a time in a paper sack containing about 1/2 cup of powdered sugar. —Dorothy

### ACORN SQUASH DINNER

Wash three acorn squashes and cut them in half lengthwise. Remove all the seeds, then place cut side down in a greased baking pan. Bake for 30 minutes in a 375-degree oven. In a bowl combine:

- 2 lbs. hamburger
- 2 eggs, slightly beaten
- 2 Tbls. lemon juice
- 2 Tbls. brown sugar
- 1 tsp. salt
- 1/8 tsp. pepper
- 2 Tbls. grated onion
- 1 Tbls. Worcestershire sauce
- 1/2 cup packaged precooked rice

In another bowl blend together:

- 1/2 cup tomato sauce
- 2 1/2 tsp. prepared mustard
- 1/3 cup brown sugar
- 2 Tbls. lemon juice
- 1/2 tsp. salt

When the squash halves have baked for 30 minutes, remove from the oven and turn them over so the cut side is up. Heap some of the meat mixture lightly into each half, then return to the oven and bake for another 40 minutes. Baste them every ten minutes with a little of the tomato sauce mixture. —Dorothy

### SURPRISE TOPPING

- 4 Tbls. marshmallow creme
- 2 Tbls. cream, whipped
- 1/2 tsp. Kitchen-Klatter vanilla flavoring
- 1/4 tsp. Kitchen-Klatter strawberry flavoring
- Coloring as desired

Combine ingredients. Serve as topping on angel food cake, ice cream, plain cake, puddings or fruits. A quickie recipe which can make company fare out of a simple dessert.

### BARBECUED LEFTOVER PORK

- 2 cups leftover pork roast, diced about 1/2" pieces
- 1 can tomato sauce (15 1/2 oz.)
- 2 Tbls. brown sugar
- 1 Tbls. vinegar
- 1 tsp. Worcestershire sauce
- 2 tsp. instant minced onion
- Dash of Tabasco sauce

In saucepan place tomato sauce, brown sugar, vinegar, Worcestershire sauce, onion and Tabasco sauce. When hot add diced pork and simmer until thoroughly heated. Serve over noodles or rice. Serves about 4.

—Margery

### EGG AND POTATO SCRAMBLE

- 2 slices bacon
- 4 medium-sized potatoes, sliced thin
- 1 tsp. salt
- 4 eggs, beaten
- 1/4 cup milk
- Pepper to taste

Fry bacon slices and remove from the frying pan. Fry the potatoes in the fat until very lightly browned, sprinkling with salt when the browning starts. Cover the pan tightly (I sometimes add a Tbls. water to make the potatoes more mealy.) and cook over very low heat until the potatoes are tender.

Combine the eggs, milk and pepper. Pour over the potatoes in the pan and cook very slowly, stirring occasionally, until eggs are set. Crumble the bacon slices and add just before removing the pan from the heat. Serve immediately.

For variety you might use bits of cooked ham, chipped beef, or any leftover cooked meat. The bacon drippings do give the potatoes a better flavor, so use that for your shortening whenever possible.

Small cubes of cheese may be added with the eggs or if you would prefer them in chunks add at the very last.

With a green vegetable, a pear and cottage cheese salad and cookies for dessert you will have a tasty, economical meal. —Margery

### SPECIAL FRENCH DRESSING

- 1 Tbls. dry mustard
- 1 Tbls. paprika
- 1 tsp. salt
- 1/2 cup sugar (or 2 tsp. Kitchen-Klatter No-Calorie sweetener)
- 3/4 cup vinegar
- 1 1/2 cups salad oil
- 1 can tomato soup, undiluted

Put all ingredients in a bowl and beat well with electric mixer. If garlic flavor is desired, put 1 clove of garlic in the jar in which dressing is stored. Garlic salt may also be added when mixing dressing. Store in covered jar in refrigerator until ready to use.

—Evelyn



**RUBY'S FRENCH DRESSING**

1/2 cup vinegar  
1/2 cup sugar  
1 tsp. dry mustard  
1 tsp. paprika  
1/2 cup oil  
1 Tbls. Worcestershire sauce  
1 can tomato soup

Bring vinegar to a boil. Add sugar, dry mustard and paprika and beat. Add oil, Worcestershire sauce and soup and beat. Put in jar with 2 peeled garlic buds and store in refrigerator. Makes 1 1/2 pints.

Homemade dressings are inexpensive to make and it is nice to keep a variety of them on hand.

**DELIGHTFUL CUCUMBER SALAD**

3 envelopes unflavored gelatin  
3/4 cup cold water  
2 cups boiling water  
1/2 cup sugar  
2 tsp. salt  
3/4 cup vinegar  
1/4 tsp. Kitchen-Klatter mint flavoring  
A few drops green food coloring  
3 cups chopped, ground or diced cucumbers  
2 cups celery, chopped  
1 cup celery leaves, cut up (optional)  
Dissolve gelatin in cold water. Combine hot water, sugar, salt and vinegar. Stir soft gelatin into hot mixture. Add flavoring and green coloring as desired. Cool until syrupy and add vegetables. Chill and serve with following dressing:

**Dressing**

1/4 cup mayonnaise  
1/4 cup sour cream  
1 tsp. prepared horseradish  
1 tsp. sugar  
2 to 3 Tbls. grated onion  
1/4 tsp. salt

Combine ingredients and serve with cucumber salad. A fine, refreshing combination of flavors. This is a large salad and can be made in smaller amounts for family serving. —Evelyn

**PARTY COCONUT PIE**

1 Tbls. unflavored gelatin  
1/4 cup cold water  
1/2 cup sugar  
4 Tbls. flour  
1/2 tsp. salt  
1 1/2 cups milk  
3/4 tsp. Kitchen-Klatter vanilla flavoring  
1/4 tsp. Kitchen-Klatter almond flavoring  
1/2 tsp. Kitchen-Klatter coconut flavoring  
1/2 cup whipping cream, whipped  
3 egg whites  
1/4 tsp. cream of tartar  
1/2 cup sugar  
1 cup moist coconut  
1 10-inch baked pie shell

Soften the gelatin in the cold water. Place the 1/2 cup of sugar, flour, salt and milk in a saucepan and cook over low heat stirring constantly until it comes to a boil, then boil for one minute. Remove from heat and stir in the gelatin. Let this cool to lukewarm, then add the flavorings and beat with a rotary beater until smooth. Fold in the whipped cream. Beat the egg whites, cream of tartar and 1/2 cup of sugar until stiff, then fold it into the other mixture. Fold in the coconut and pile the filling into the baked pie shell. Chill for two hours before serving.

—Dorothy

**WE'RE LISTENING**

Our radio programs have the largest list of writers in the world: thousands of ladies like you. Almost every mail brings us letters from homemakers telling us of new ways they use **Kitchen-Klatter Flavorings**. How they've experimented by adding new flavors to tried-and-true recipes. And how dull desserts become party favorites. Don't you have a recipe that would profit from a little experimenting with **Kitchen-Klatter Flavorings**? Remember: a little bit goes a long way, because **Kitchen-Klatter Flavorings** are full strength, and their flavor and aroma never steam out or bake out. Look at this list below, and let's see what a nice surprise we can serve your family tonight!

Orange  
Burnt Sugar  
Strawberry  
Butter

Raspberry  
Maple  
Coconut  
Cherry

Almond  
Black Walnut  
Vanilla  
Pineapple

Blueberry  
Banana  
Lemon  
Mint

(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.



## MARTIN TOURS LONDON WITH COLLEGE GROUP

Dear Friends:

For the second time in less than a year, I am pleased to have the opportunity of writing a letter for our *Kitchen-Klatter Magazine*. As most of you probably already know, I was fortunate to be able to join a number of my fellow students from Doane College for a two-week Fine Arts tour of London, England, during Christmas vacation. The tour, while not directly connected with the College, was sponsored by Dr. Paul Whear, Chairman of the Music Department, and Mr. Roger Williams, Chairman of the Art Department.

We gathered at our prearranged meeting place, the International Terminal of Chicago's O'Hare Airport. I was one of the first to arrive, having taken the train to Chicago several days earlier because of the icy condition of the roads, as those of you from the Midwest will well remember. We waited rather impatiently for our entire party to arrive as on that Saturday, December 28th, airports throughout the entire nation were being shut down due to fog and snow.

We flew BOAC from Chicago to London via Montreal, and, because we were traveling east, we passed through a night that was but a few hours long. We arrived in London on Sunday morning, accompanied by the usual confusion of customs and money exchanging. What seemed like several hours later, we found ourselves comfortably situated in the Orchard House Hotel on Sussex Gardens in the heart of London proper. (Perhaps I should say as comfortable as an American can be without his accustomed central heating!)

Anyone who tells you that England is cold and damp tends to make vast understatements, for that particular climate causes the cold temperatures which would seem only moderate here in the Midwest to become a penetrating chill which never ceases. I was very thankful that we had been amply warned by our two chaperones, who had recently lived in England for a year.

My first impression of our stay in London is that of a fantastic blur of tall narrow houses and swarms of automobiles traveling at tremendous speeds down the wrong side of the street. In my previous letter in the October issue of this magazine I spoke of the traumatic first ride in a Mexican taxi. I now believe that by comparison with London traffic, a child could drive in Mexico!

We spent that first Sunday afternoon and evening resting up for the hectic



Visiting Stonehenge was the answer to a dream of many years' standing.

schedule to follow. Monday morning we had our first English breakfast: orange juice, toast and marmalade, eggs, bacon, baked beans, and tea. I should like to say here that while the food was good and filling, it was also very bland even by American standards. Breakfasts such as the one I described are, by English custom, included in the price of the room.

Our afternoons, usually left free, were spent sight-seeing or shopping, either by ourselves or in small groups. Some of the places we visited were: Trafalgar Square, the National Art Gallery, St. Paul's Cathedral, the Tower of London, Buckingham Palace, Westminster Abbey, and Hyde Park. In this letter I could not begin to describe the majesty of these historic places or the awe that they inspired in me.

It was the shopping which occupied much of our time — not that we would have spent that much time in the stores if it were not that they were such nice places to get warm again and it took us forever to figure out the currency. The problem of the money was further complicated by the preparations to switch over from the pound to the metric system such as we have here in America.

Our evenings were taken up by scheduled concerts, plays, operas, and ballets, most of which were exceptionally worthwhile.

### FLOWER OF PEACE

Oh, world, that gropes and grapples through the spring,

How well I wish that I might find the seed

That, planted, would evolve the flower of peace —

A gracious plant with lovely bloom to bring

An end to suffering and an end to need,  
Heart-rooted causing greed and hurt to cease.

Peace cannot grow where vines of hate are curled. —Mary Kurtz

One of the highlights of the tour, at least for several of us, was the trip to Stonehenge, the most famous prehistoric temple in Europe, a temple which was built fifteen hundred years before the "Glory of Greece", or about twenty-two hundred years before the birth of Christ.

The last three days of the tour were completely free so several of the students went to Paris, others to Manchester, Stratford-on-Avon, and Wales, while two of us went to Scotland. This trip to Scotland was the other highlight of the tour, for even if the weather was much colder and the days only six hours long, the relaxed atmosphere was more to my taste and the people the friendliest I have ever met, even if their thick Scottish accents made understanding each other difficult. My room cost three dollars a night, including breakfast and such thoughtful acts as tea and a hot-water bottle before bed (and this was one of the more elegant guest houses). How we arrived at the Hanover Guest House is a story in itself for we arrived in Edinburgh on the late evening train from London and had made no prior housing arrangements. The two of us sat down in the depot restaurant for a quick bite to eat, then asked the first policeman we met to direct us to a nice hotel. He not only did so but gave us a ride there in the back of his police wagon, which rather perplexed the hotel manager until we explained that the policeman was just being helpful to some poor American tourists who didn't know their way around!

I might say that this attitude, both of the policemen and friendly attitude of the people, is common to the United Kingdom and is something we Americans could well learn.

Both of us were very sad to leave this beautiful city and its even more beautiful inhabitants, but we had to leave after two days to rejoin our group in London, and to repack our suitcases with their many additions for the journey home. We returned to our hotel in London on Friday night, January 10th, packed and left London on the following noon.

We landed in Chicago on the same afternoon, due to the seven-hour time difference and traveling with the sun. That Sunday afternoon I looked up an old friend from summer school in Guadalupe, who happened to live a few blocks from Old Town in Chicago, and then took the train back to Red Oak, Iowa, which is about twenty miles from Shenandoah. One of my friends accompanied me home and we relived the trip as we shared our experiences with the family.

Sincerely,  
Martin





The February 1968 issue of *Kitchen-Klatter Magazine* provided the inspiration for this picture from Mrs. Lucy Young, of Sheridan, Wyoming. Decorations for a party, found on page six, gave the idea for this "yes-teryar" table. The stereoscope and views, the old kerosene lamp, McGuffey's Readers, a fine collection of Louisa May Alcott books — with old hand irons for book ends — the autograph album and family album, all afforded an extra touch for a friend's birthday visit. To the center left is the copy of *Kitchen-Klatter* opened to "Cupid a la McGuffey's Reader" by Virginia Thomas.

#### NO FEAR OF THE MIDDLE

I have no fear of middle age,  
Nor breakdowns that may show it.  
But what I do fear is the fact  
That too soon I'll outgrow it.

—Gladise Kelly

#### SHORT RUN

No wonder it is called "cold cash."  
It's chances of warming are very few,  
Until it makes a last quick dash  
To the internal revenue.

—Gladise Kelly



**You say she STILL borrows your  
Kitchen-Klatter?**

SEND TODAY FOR YOUR OWN SUBSCRIPTION.

\$2.00 per year, 12 issues

\$2.50, foreign subscriptions

**KITCHEN-KLATTER, Shenandoah, Iowa 51601**

## COME READ WITH ME

by  
Armada Swanson

Louisa May Alcott's world classic *Little Women* celebrated its centennial last October 3, 1968. Four books by or about Miss Alcott have been published to denote the fact that *Little Women* is still popular. They are:

The Centennial Edition of *Little Women* by Louisa May Alcott (Little, Brown and Co., \$5.95) (Contains an introduction by Cornelia Meigs)

The Alcott Centennial Edition of *Invincible Louisa* by Cornelia Meigs (Little, Brown and Co., \$4.95) (First published in 1933 and awarded the Newbery Medal in 1934)

*We Alcotts: The story of Louisa M. Alcott's family as seen through the eyes of "Marmee," mother of "Little Women,"* by Aileen Fisher and Olive Rabe (Atheneum, \$4.95)

*Glimpses of Louisa: A Centennial Sampling of the Best Short Stories by Louisa May Alcott* selected by Cornelia Meigs (Little, Brown and Co., \$4.95)

March 6, 1888, was the date of the death of Louisa May Alcott. If study club members would like to present a program on Miss Alcott, *The Horn Book Magazine* (listing good books for children) contains introductions to the books listed above — a very excellent issue for \$1.25. Write to: *The Horn Book Magazine* (October, 1968, Issue) 585 Boylston Street, Boston, Massachusetts 02116.

*The Mothers of American Presidents* (The New American Library, \$5.95) by Doris Faber adds to the history of lives of American presidents.

Some interesting gleanings from the book follow —

Mrs. Rose Kennedy wanted home to be an inspiration and encouragement to all the family. She mentions three things parents can do which will have an influence on their offspring: "Example, example, and example."

Mrs. Ida Stover Eisenhower, called "the salt of the earth" by her sons, remarked that children usually turn out well if they are given plenty of work to do.

Mrs. Martha Young Truman's favorite verse from the Scripture was Matthew 7:1 "Judge not, that ye be not judged . . ."

And Abigail Adams, wife of the second president of the United States and mother of the sixth, would have made a good president herself by her brilliance.

Although all men are born equal it's what they're equal to when they grow up that counts.



## THE TYRANNY OF TRIVIALITIES

by  
Marie Mitchell

What had been a distant possibility became an actual reality with startling rapidity one day. We acquired moving day tremors. And they increased at a galloping pace following thoughts of the vast accumulation lurking in those drawers, those closets, that garage. Obviously big objects like appliances, beds, sofas, and chairs do not create a moving day crisis. It's the little things — the odds and ends reclining in drawers, the paraphernalia cluttering closets, the trivia piled high on shelves or hanging from rafters in garages.

A glorious day in spring found me sorting out the debris in a catchall drawer and unearthing a veritable mountain of unorganized recipes. Amazingly enough, I found forty-nine different ways of using ground beef. In how many different ways is hamburger served at our home? Not more than three — in patties, meat balls, or meat loaf. There were suggestions hurriedly scrawled on bits of paper; clippings eagerly snipped from newspapers and magazines; and faded cards from friends.

What is the reason for clinging to things that have outlived their usefulness or never served any purpose to begin with? Is it that there's nothing quite as nostalgic as a handful of unorganized trivia in the form of old greeting cards, letters, drawings, notes, report cards, poems, booklets, leaflets, and recipes? For instance, Alice's apple pie is part of a letter making arrangements for a never to be forgotten trip we took so many years ago. Paula's chocolate cake is backed by the heights and weights of Bruce and Brad, now high school seniors.

After considerable sorting and re-sorting, the unnecessary was sorted from the indispensable and the indispensable lodged in sturdy boxes awaiting that van.

Why was it a catchall?

In what bemused state of mind had the garage become a depository for stacked cans of leftover paints and varnishes, outmoded furniture, broken tricycles, styleless handbags, acres of rope, dusty jars and vases, shadeless lamps, musty bric-a-brac, buckets and baskets, dented pans and lidless pots, clothes gathering moths, and unidentified boots? As moving day drew nearer, we lost our ability to identify with this treasure trove. However, the neighbors were not in the process of relocating. Not yet. Perhaps they could be persuaded to help themselves

to some of the largess the garage had to offer. Being only human, they did.

Looking carefully over my shoulder, I noted that *that* day was just about on us. In spite of a slight feeling of smugness because the drawer and garage situations were under control, there was the closet clutter to consider. Those deceptively large looking closets contained among other things cartons of outgrown toys and clothing; boxes of books and costume jewelry; halfheartedly completed kits, puzzles, and games of various types and sizes; containers bulging with rocks and shells the children had collected, plus a startling array of mismatched socks, buttonless shirts and blouses, as well as mateless gloves

and earrings. Fortunately, our church was holding its annual rummage sale. Had they been giving a rummage donor award to the person who donated the most rummage, I'm sure I'd have won hands down.

Needless to say, the time and effort expended on behalf of a vast accumulation of trivia left an inimical impression. What to do to prevent a recurrence posed a problem, but briefly. I have just read about a barricade construction school, and am sending for their brochure. A specially constructed barricade loping along the rooms inside the house, and sprawling in all directions outside, might be a solution.

—Reprinted from *Home Life* by permission of the author.



## REALLY GOING STEADY!

Yes, the greasy coveralls and the filmy new party dress go together . . . right into the same bleach! That's because it's **Kitchen-Klatter Safety Bleach**: the bleach that's strong enough to bleach things bright, yet safe enough for the newest synthetics.

No more sacrificing bleach power in order to "baby" pretty blouses. To keep your nice things looking new longer, and to avoid all worry about fibre rot from harsh chlorines, always use **Kitchen-Klatter Safety Bleach**. It's at your grocer's.

Remember: if it's washable, it's bleachable . . . in

## Kitchen-Klatter Safety Bleach



## A BABY SHOWER

by

Mildred D. Cathcart

What could be sweeter than a Sugar Plum Tree, so why not use that theme for a pink and blue shower?

Invitations may be in the form of a tree with little pink and blue "sugar plums" attached to the limbs. Each

little sugar plum may carry part of the following invitation:

"The Johnson's family tree  
Soon will add another "sugar plum";  
The sweetest little treat of all —  
A daughter or a son.  
To welcome that new member  
I have planned a baby shower;  
The place is at my home —  
Seven-thirty is the hour."

A Sugar Plum Tree would be the center of attention. Select a large branch and anchor it firmly in a large flowerpot. The branch might be sprayed in white, silver, or gold. With pink and blue baby ribbon attach tiny gifts such as booties, bibs, rubber panties, jewelry, teething ring, rattles, toys, and so on. The centerpiece for your refreshment table might also have a similar branch with candies and mints in cellophane bags attached to the branch. Or tiny sugar plum trees could serve as place cards and also take the place of nut cups. Put tiny branches in wooden spoons, spray paint them and attach candies.

## GAMES

*Sugar Plum Tree:* Read aloud Eugene Field's famous poem, "The Sugar Plum Tree" and then ask questions suitable for your group. You might ask what kind of a cat sat in the tree, what gingerbread animal was prowling below, or what town was mentioned. Give a prize to the one with the most correct answers.

*A Bee in the Sugar Plum Tree:* When you think of something sweet you are reminded of honey and bees. How many "B's" can you think of that name items pertaining to a baby? For example — bootie, bottle, burp, bonnet, bawling, bed, bassinet, blanket, buggy, bracelet, band.

*Naming the Sugar Plum:* Instruct each player to write either BOY or GIRL and a letter of the alphabet at the top of a sheet of paper. At a given signal see who can compile the longest list of names using their selection.

*Kinds of Sugar Plums:* Below is a list of well-known candies spelled only with the vowels. How many can you name? If this seems too difficult for your group you might add a few extra letters to each word.

1. — u — — e. (Fudge)
2. — i — i — i — —. (Divinity)
3. — u — — e — — — o — — —. (Butter scotch)
4. — — o — o — a — e — —. (Chocolates)
5. — a — a — e — —. (Caramels)
6. — e — — e — — i — —. (Peppermint)
7. — e — — — — e a — —. (Jelly beans)
8. o — a — — e — — i — e — —. (Orange slices)
9. — i — o — i — e. (Licorice)
10. — e a — u — — — i — — — e. (Peanut brittle)

There is nothing as strong as simple truth.

You make a living by what you get.  
You make a life by what you give.



## Can you tell the difference?

When a friend drops in for coffee, give her *two* cups: one sweetened with sugar, one with **Kitchen-Klatter No-Calorie Sweetener**. Ask her to tell them apart. If she hasn't tasted a no-cal sweetener since the old days, she'll probably think she can. The first ones had a metallic, "artificial" taste. They left a bitter aftertaste. Many still do.

Then came **Kitchen-Klatter No-Calorie Sweetener** . . . with no metallic taste . . . no aftertaste. And no calories, either. Just a sweet taste that does as well on cereals as in drinks. Fine for cooking, too. If you want sweetness but don't want calories, add this to your grocery list:

## 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.



**MARVELOUS NEW KNITS** — Continued  
you wish them to be when finished), carefully cut the slits. Next, carefully match the fabric with buttonhole twist, and meticulously go over them all with hand buttonhole stitch. This adds quality to the appearance of your garment besides adding to the life of the buttonholes. If you prefer bound buttonholes, they are very modish, and you can easily stabilize the knits by use of lightweight iron-on interfacing on the wrong side of the fabric, in addition to the usual interfacing. However, if you expect to launder your garment a good deal, especially by machine, you'll find that worked buttonholes will be more durable. And, of course, many of today's styles require no buttonholes, even some that make imaginative use of lovely buttons to emphasize the design of the dress.

When you make machine buttonholes on bonded knits, take time to run a horizontal line of machine stitching exactly where the buttonhole slit will be; this prevents the layers from shifting, and the finished buttonholes will not be twisted out of shape. For machine buttonholes on double knit, once again you'll obtain good results by stabilizing the buttonhole area with ovals of the iron-on interfacing on the wrong side of the fabric.

For the seams, try the new dual duty, cotton-covered Dacron thread, which is very strong but has some resiliency to give with the fabric. If this thread is not available yet in your area, use a mercerized thread, and set your machine for a very narrow bight zigzag stitch; this looks almost like a straight stitch, but allows for a bit of that all-important "give" to keep the seam-line stitching from breaking whenever the knit stretches at all. Also, loosen your seam tension slightly, and use a longer stitch than you are accustomed to — about ten or twelve stitches to the inch is usually right, on knits.

For a neatly finished unlined coat or jacket of bonded knit, try the special flat-fell seams that can be made with this fabric. Stitch your seam exactly as usual; then, trim one seam allowance to 1/4". On the other seam allowance, separate backing fabric from face fabric and trim the latter to 1/8". Turn all remaining seam allowances to one side with the full-width (backing) seam allowance on top; turn in its raw edge, and either topstitch or slipstitch the folded edge to the garment. You'll decide which stitching method to use by determining whether you want the tailored topstitching, or the slipstitching which is invisible on the outside of the completed garment.

It's wise to stay-stitch all edges on cut pieces of double knit, to control

stretching. You'll also find that stay tape is very useful — indeed, essential — for stabilizing shoulder seams or waistlines.

Concerning hems, a two-inch hem is generally the most satisfactory, and hangs well on this weight of fabric. One of the best to use on knits is known as the tailor's hem. For this method, you stitch the edge about 1/4" in, without turning the edge, and then pink just outside the stitching.

Turn hem up once to desired depth, and catch stitch the thread of the stitched line to the bonded lining of knit, or to the back layer only of the double knit. No seam tape is needed, and the stitches will be entirely invisible on the right side of the fabric. This is a non-bulky hem finish, that you'll find frequently used on the higher quality ready-mades.

The price per yard on these fabrics  
(Continued on page 20)



## THE BIGGEST NEWS IN TOWN!

Here's the latest addition to the Kitchen-Klatter family of products you know and trust: **Kitchen-Klatter Blue Drops!** It's a brand-new concentrated, low-suds laundry detergent you won't want to be without one more washday.

Whether you have a top-loading automatic, a washer-dryer combination or a wringer machine, new **Blue Drops** is the answer to any washing problems. With built-in brighteners and brand-new super-cleaning power, **Blue Drops** do the job on everything from work clothes to diapers. And now your washes will have that spring-like fragrance, that means they are *clean clear through*.

Look for this big blue box at your grocers:

**KITCHEN-KLATTER BLUE DROPS**  
The NEW low-suds, concentrated laundry detergent.



## FAT GIRLS DIETS !

See Diet Specialist Ruth Pfahler's list in this paper on page 23.



## STOP!

Pour yourself a cup of coffee, and catch up on the news, recipes and household helps from the KITCHEN-KLATTER FAMILY.

You can hear us each week-day over one of the following stations:

- KOAM Pittsburg, Kans., 860 on your dial - 9:00 A.M.
- KWOA Worthington, Minn., 730 on your dial - 1:30 P.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.
- KWBG Boone, Iowa, 1590 on your dial - 9:00 A.M.
- KWPC Muscatine, Iowa, 860 on your dial - 9:00 A.M.
- KCFI Cedar Falls, Iowa, 1250 on your dial - 9:00 A.M.
- KSMN Mason City, Iowa, 1010 on your dial - 9:30 A.M.
- KCOB Newton, Iowa, 1280 on your dial - 9:30 A.M.
- KSCJ Sioux City, Iowa, 1360 on your dial - 10:00 A.M.
- KVSH Valentine, Nebr., 940 on your dial - 9:00 A.M.
- WJAG Norfolk, Nebr., 780 on your dial - 10:00 A.M.
- KHAS Hastings, Nebr., 1230 on your dial - 9:00 A.M.
- KLIN Lincoln, Nebr., 1400 on your dial - 10:00 A.M.



The border plantings around the patio of the Wayne Driftmier home in Denver are particularly well designed for balance and color.

## THE JOY OF GARDENING

by  
Eva M. Schroeder

To gardeners the word "bonanza" doesn't necessarily mean a popular television show but rather a beautiful mixture of double petunias. The new multiflowered strain developed by the Pan-American Seed Company has won a place in gardens everywhere bedding plants are grown. The vigorous growing plants cover themselves with fully double 2- to 2½-inch flowers in bright colors. You can get these double multifloras in 11 separate colors or in a complete mixture referred to in catalogs as "Bonanza Mixture". Some of the outstanding new ones are *Miss Blue*, a lovely double blue; *Snowbird*, an improved *White Riches*; *America*, bright rose; *Cardinal*, rich red; *Peppermint*, rose-pink with darker veins and *Honey Bunch*, a soft clear salmon; *Plum Double*, a rosy-lavender; *Strawberry Tart*, white and strawberry red, and the most delightful of all, *Cherry Tart*.

We found the fine seed of Bonanza surprisingly easy to grow and germination to be almost 100 percent. Seed planted by mid-March produced blooming plants for outdoor planting in June. It is best to sow the seed on damp sphagnum moss or other sterile planting medium and to provide bottom heat for maximum results. As soon as the seedlings have their first set of true leaves, prick the little plants out of the starting medium and transplant to individual peat pots. While petunia seeds require a warm temperature for germinating, the plants grow best in a cool situation.

Of all the petunias, the large-flowered single grandifloras are the most popular because they are so showy and give the most bloom for your petu-

nia dollar. Some new introductions that you may wish to try this spring are *Flame*, a delightful coral-tangerine; *Lavender Lady*, a soft lilac-lavender; *Rose Magic*, a bright luminous rose, and *Scarlet Magic*, a bright scarlet-red with golden throat. Do try *Sugar Daddy*, especially if you have not grown this lovely penciled, orchid-purple before, which is best described as a large Cascade type.

Many times customers stop in to pick up flats of petunias at planting time and request that they get only colored varieties. "White is not a color," one lady stated. "That is, as far as I'm concerned it isn't. I want lots of color in my plantings." This is really a mistake for nothing will do so much for a petunia bed as white petunias interspersed among the colors. Try it this spring and see for yourself.

**MARVELOUS NEW KNITS** - Concluded sounds terribly expensive, until you realize that they come in the wide, wide widths, and therefore your outfit really won't take as much fabric as first came to mind. You may also think that you can buy the items ready-made for the same cost. This may sometimes be true, yet there are definite advantages to making your own. You are assured of fine quality fabric and workmanship; you can choose exactly the combination of cut and color you prefer - that "dress of your dreams" - and, if you have some special fitting problem, you can achieve that custom-made fit possible for the wealthy or for the expert home seamstress. And when you design your own, you don't meet your "twin" at an important public gathering!

Today's most effective styles for knits use simple, dramatic lines; they emphasize superb cut and color to create the desired effect. With the wide palette of colors offered in today's dynamic knits, you can be an artist, using your own special "feel" for design and proportion, and the "rightness" for your own needs. Your clothes can be specially created for you alone: you can make them dramatic, gay, feminine, enchanting, up to the minute yet timeless. Your newest outfits can be smart and extremely wearable, with simple elegance and true fashion. Sound like magic? Perhaps . . . yet what it takes is your energy and creative imagination set to work on these modern marvels of the fabric world.

So, make your next outfit from bonded or double knit, and you, too, will be searching your vocabulary for new words to express your enthusiasm about those "wonderful, marvelous, versatile knits!"



## JUST LIKE THE PICTURE

by  
Mary Feese

"Mmmm! Just look at that gorgeous room!" you murmur, as you leaf through your newest home-decorating magazine, lavishly illustrated with full color photos. You glance speculatively around your own living room, planning busily to yourself. (*"Now if I move the divan to this wall, with the end tables, and put that big framed picture over it, it'll look just like the picture."*)

Oh, no, it won't!

"Why not?" you inquire. "I have good taste; of course my living room can look that lovely, too."

But you must remember, a magazine display is just that: a display. A show-place. An example of what can be done, other things being equal. It's a Never-Never Land, with no dust, no disorder — and no people!

And yours is a House With Children. (There is a very, very wide gap in the home decor of Houses With Children and Houses Without.) Briefly, perhaps, you may create exactly the effect you want, that perfect display. But only briefly. And no, this is not a criticism of your housekeeping; you keep up with the daily disorder very well.

What I'm talking about now is the insidious accumulation — the first grader's precious art work, the third grader's paper weight, those crudely made but lovingly presented Christmas gifts to Mama and Daddy, that perforce must be kept. You may insist that the children keep their own possessions in their own rooms, but their gifts to you . . . ! If you relegate even one gift to your bedroom or the playroom, presently you hear a wail, "You dooon't liike it!" Susie's basket, from art class, absolutely must be on the end table, "so Grandma can see it when she comes, Mom." Or the what-not shelf from Johnny must be displayed (never mind that you're not the whatnot type!) Or Kerry's picture, "It was the best in the whole class. Mother, surely we can hang it in the living room for the whole family to enjoy!"

Sometimes, so it seems, when you pack away (never throw out, perish the thought!) one treasure, two more have sprung up instantaneously to take its place. And yet, you muse, and yet . . . you're *happy* this way. Why, what if you didn't have all this loving clutter,

these constantly active children, all the miscellaneous bits and pieces that truly make a house a home?

You lay aside that dream-world magazine, and briskly go about the daily business of homemaking, coordinating it all, and planning busily to yourself. (*"Now when the children are gone, we'll redecorate, really do it up brown — then everything will look like those marvelous pictures."*)

Oh, no, it won't!

Startled, you ask, "Why? Have I forgotten something?"

You certainly have. You've forgotten those future little gift-givers. In a word: Grandchildren!

## SHENANIGAN — Concluded

guests to march single file to the dining room, where they will find everything plainly marked with the price to be paid.

Inside the door, have paper plates, knives, forks, spoons, and napkins hung on a clothes tree beneath a large sign reading, "Your choice — 1 good laugh each". A sample of the food on the table and the signs are: Brown bread sandwiches — "rye face"; salad — "an ear to ear grin at the person following you"; pickle — "pucker up"; mints — "sweetest smile"; coffee — "3 kind words to your hostess"; ice cream — "an Irish joke".



DOWN HERE

WHERE IT COUNTS

Does a pretty cleaner package take fingerprints off a wall? Does a loud T.V. commercial mean that dirt and grease dissolve faster?

You know and I know that the proof of a cleaner is right down where the water meets the dirt. Thousands and thousands of housewives have compared **Kitchen-Klatter Kleaner** to other well-known kinds, and switched to **Kitchen-Klatter**. They found it goes into solution immediately, even in hardest water. That it works fast, leaving no froth or scum to rinse away. That it works on grease, grime and deep dirt, yet is kind to hands and economical, too.

Why don't you try it, down here where it counts?

# KITCHEN-KLATTER KLEANER



**LUCILE'S LETTER - Concluded** ... of ready-to-wear and a complicated, elaborate dress or blouse could be purchased for as little as 39¢. Hand-made woolen baby booties were 09¢ per pair. Furniture was unbelievably cheap. There are pages and pages devoted to parlor organs, kitchen stoves, buggies, etc. I think that the most popular word used to describe items is "swell". In many descriptions something is "the swellest". Nobby and nobbiest are also two hard-worked words.

There are 22 baby carriages illustrated and elaborately described, ranging in price from \$2.45 to their very best, a magnificent work of art priced

at \$33.00. In addition to all of these pages they offer a big special catalog devoted only to baby carriages - free for the asking.

Well, it's quite an experience to browse through it and I think many of you would find it a fascinating picture of days that are gone.

Now it's time for supper, so I must finish this and go out to the kitchen.

Faithfully yours,

*Paul*

### FREDERICK'S LETTER - Concluded

do we hear of persons resisting hold-up men, but that is exactly what my friend did. He was walking along a street in downtown Portland when a young teenager pulled a gun on him and said: "Give me all your money or I will shoot!" My friend looked at the gun and then looked at the face of the young man holding it and said: "Look here! You surely can't be serious!" And the robber replied with a signal to his cohort to jump into the action. Then my friend did a very brave thing; he struck the robber in the face and said: "You ought to be ashamed of yourself! Both of you boys are acting like a couple of children. Get out of here right now!" The robbers were so surprised that they both turned and ran.

Would things improve if all of us were a little braver? I think so. Perhaps some people would get hurt in the process, but in the end there would be less anarchy and more regard for others. We all know what the big problem is, but too few of us want to be part of the answer.

Sincerely,  
Frederick



We would love to see this little fellow, Dale Lewis, and James together for they are nearly the same age. Dale's mother, Helen, is our head bookkeeper.

### JULIANA'S LETTER - Concluded

gets a big kick out of James and he squeals every time James comes over to investigate his waving feet. Andrew is the only friend James has who is in the same age bracket and Marnie and I are hopeful that they will continue to be good friends as they are growing up.

I see the sun has decided to shine so I think James and I should go outside. The garden could use some cleaning. I am still sweeping crab apples off the patio from last fall.

Sincerely,  
Juliana

### FOR A BETTER YOU - Concluded

siderate of others, no matter what the color of their skin, or what their religion, or whether they are rich or poor. Cooperate cheerfully - at home, at school, at play, at Scout meetings.

Be a booster! Build up, don't tear down, your troop, your family, your friends, or your country.

Be punctual and keep no one waiting.

Keep your word respected by all who know you by keeping all promises you make.

Be fair and square, loyal and sincere.

Take pride in yourself, your family, and your organization.

Do your best - today and everyday.

Always radiate friendliness, enthusiasm, understanding, and goodwill.

In closing I'd like to say this:

I cannot tell you what the years ahead may hold,

Nor what of honor, fame, wealth, or joy will come to you.

But this I know, a mighty fine girl and woman you will be

If to your Scout laws you remain ever loyal, ever true.

(Note: Musical numbers suited to your age group will be effective throughout the program.)



**Earn \$64.80** ... Now your organization can sell the finest recipe cards available anywhere ... and earn 45¢ for every box sold. Twelve members selling just 12 boxes each will add \$64.80 to your treasury! Printed in vivid, full color, these recipe cards sell on sight to any homemaker who takes pride in her kitchen and her cooking. Sixty 3x5" cards, each with the quaint stove design, packed in an attractive gift box. Makes a perfect shower or birthday gift, too. Send this ad and \$1 for sample box, complete details, and catalog.

**CURRENT, INC., W52**  
BOX 2020 COLORADO SPRINGS, COLO.

Gorgeous Splashes of **FLAMING SCARLET**

**CORAL LILY**

(Tenuifolium)

Regular 69¢ Value  
**BIG BULBS**  
only **25¢ EACH**

Here is an exquisitely formed little lily that you can use almost anywhere you want a splash of bright crimson. Grows abundantly, too, with as many as 15 waxen recurved blooms, each the size of a half dollar, borne on stems 18" - 24" tall. These flowers are especially useful as exciting bursts of color in perennial borders, rock gardens, pots, and for cut flowers. You can grow them easily, even in poor soil, but do give them plenty of sun. Plant bulbs this Spring (4" to 6" deep), then see them bloom this June or July. Having originated in Siberia, the Coral Lily is hardy even into northern Minnesota. We'll send you these fine bulbs at a special, low "get-acquainted" price, only 25¢ each, postpaid. Sorry, no more than 4 offers (\$1.00) per customer at this price. Order today!

A HENRY FIELD SPECIAL!



**HENRY FIELD Seed & Nursery Co.**  
7968 Oak St., Shenandoah, Iowa 51601

Sure! I enclose \_\_\_\_\_¢ for \_\_\_\_\_ big Coral Lily bulbs. Send also your big, free Spring Catalog.

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

(STATE) (ZIP NO.)

"For Over 70 Years!"



## "Little Ads"

If you have something to sell try this "Little Ad" department. Over 150,000 people read this magazine every month. Rate 20¢ a word, payable in advance. When counting words count each initial in name and address and count Zip Code as one word. Rejection rights reserved. Note deadlines very carefully.

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

**THE DRIFTMIR COMPANY**  
Shenandoah, Iowa 51601

**CASH AND S&H GREEN STAMPS** for new, used goose and duck feathers. Free tags. Used feathers, please mail sample. Northwestern Feather Co., P.O. Box 1745, Grand Rapids, Michigan 49501

**WATCHES WANTED - ANY CONDITION.** Broken jewelry, spectacles, dental gold, silver. Prompt remittance. Items held for approval. Lowe's, Holland Bldg., Saint Louis, Missouri 63101

**SENSATIONAL "Defender of Women!"** Stops attackers instantly! Effective to 15 feet. Lipstick size. Samples for trial. Rush name, Kristee, 160, Akron, Ohio 44308.

**HOMEWORK.** mailing circulars. Free details! Cam Company, Dept. 155-KE, Verona, N. J. 07044

**CASH IMMEDIATELY FOR OLD GOLD -** Jewelry, Gold Teeth, Watches, Diamonds, Silverware, Spectacles. Free information. Rose Industries, 29-KK East Madison, Chicago 60602.

**WEAVE RUGS - Make Good Profits - No experience necessary!** Free Catalog, sample card, and low prices on carpet warp, rug filler, looms, parts, inexpensive beam counter. If you have loom - advise make, weaving width please. OR. RUG COMPANY, Dept. 1927, Lima, Ohio 45802

**HAVE Profitable Spare Time Hobby** lacing and assembling our beautiful products for stores and shops. Checks mailed promptly on all completed assemblies. Write: Cuties, Warsaw 74, Indiana 46580.

**NEW CAR VACUUM CLEANER,** plugs into cigarette lighter, \$6.35 ppd. R. Sullen, 89-KK Bronson Avenue, Rochester, N.Y. 14608.

**FOR SALE:** Kitchen-Klatters from 1950 - 30¢ each postpaid. Zelta Umble, Centuria, Missouri 65240.

**RUGWEAVING:** prepared materials \$1.40 yard; unprepared \$2.20 yard. Rowena Winters, Peru, Iowa 50222.

**HOUSEPLANTS ROOTED.** Still 12 different - \$3.00 but am forced to ask 60¢ postage. Margaret Winkler, R. 4, Hudsonville, Michigan 49426.

**"CROSSES: 18"** Wood roses unbelievably natural - \$3.50. E. Brandenburg, Box 2289, West Helena, Ark. 72390

**KOWANDA METHODIST COOKBOOK.** Signed by church women. Sold 3800 books. Repeated orders. Nice for shower gifts. \$2.00 Postpaid. Mrs. Glen Paulsen, Oshkosh, Nebr. 69154.

**21 BIRTHDAY cards - \$1.50.** Bear, 2118 Burt St., Omaha, Nebr. 68102.

**SHELLED ENGLISH WALNUTS,** Cashews, Brazils, Pecans, Black Walnuts \$1.75Lb. Sassafras \$3.50Lb. Dried Mushrooms \$4.50Lb. Peerless, 538B Centralpark, Chicago 60624

**IF YOU CAN** type-print-hand write National firm seeking you. Salaried addressers needed. Details for 25¢. Send self-addressed stamped envelope. Viola Lensch, Cumberland, Iowa 50843

**MAKE MORE MONEY SHARPENING** rotary mower blades, shears, scissors, double Universal tool sharpener only \$2.00. Write: Universal Tool Sharpeners, Mediapolis, Iowa 52637

## FAT GIRLS DIETS

by Ruth Pfahler, Diet Specialist

- Special Diet S; lose weight all over including fat stomach.
- How to stay thin after losing fat. Don't regain pounds & inches.
- 7-Day, 7-Pound Diet - Follow it, lose 7 lbs. in one week!
- Sweet Cravers' Diet, the fastest, most pleasant of all.
- Special Diet H. Lose weight all over including fat hips, thighs.
- Why Be Hungry? On this diet you'll get slim and stay slim.
- Popular 18-Day Diet, insures safe loss of lots of fat!
- High Protein Diet for Women, Men - Keeps up pep, energy.
- Need to lose 30 lbs.?, this 90-Day Diet will be of great help.
- Famous Banana Diet - very filling, economical, easy to follow.
- One Day All Liquid Diet, for fast start: beverages, soups, juices.
- 2 Day Jolt-Off Pounds Diet: Also excellent for weight-standstills.
- 14 Days to get slim for a special occasion; fast, popular.
- Pound A Day Miracle Diet - Use it just a few days monthly.
- Secrets to Speed Reducing. Helpful ideas by a diet specialist.
- Famous Rice with fruit diet. Reduces excess fluid. (Dehydration)
- How to stay on a diet without suffering... it can be done!
- Combination Diet: alternates meals of meats, starches, sweets.
- 9 day "Eating" Diet; favorite foods: eat plenty, lose fat.
- Ruth Pfahler's favorite of all of her diets.

**CHECK DIETS YOU WANT, SEND FOR PROMPT DELIVERY,** enclose cash, check or money order. Any 5 mailed to you only \$1.25. Any 10, \$2.25. All 20 only \$3.50. Please add 25¢ for postage and handling. **Money Back Guarantee!** Free height, weight and measurement charts. **RUTH PFAHLER, Diet Specialist, Dept. 13-1771, Decatur, Ill. 62525.**

Name \_\_\_\_\_ Address \_\_\_\_\_

**LADIES - WANT** beautiful complexion? Try Beauty Masque way. Write: Wilfred, 5225 KK Sansom, Philadelphia, Pa. 19139

**CROCHETED - 30** inch spider-web center piece - \$2.00. Others. Helen Haba, Bruno, Nebr. 68014

**DILL SEED - Tablespoonful - 25¢** plus addressed stamped envelope. Susan Siebert, Greenleaf, Wis. 54126

**BEAUTIFUL PHEASANT** feather pins - \$1.00 plus 8¢ stamp and tax. Geo. L. Hohnstein, 137 E. 4th, Hastings, Nebr. 68901

**OUT OF PRINT** bookfinder. Box 678KK, Seaside, Calif. 93955. Send Wants.

**PRETTY, FAN-EDGED** metallic doily - 15" - \$2.95; 18" - \$3.15. R. Kiehl, 2917 Fourth N. W., Canton, Ohio 44708.

**LOANS ALL TYPES \$10,000** to \$100,000,000. Anywhere in the USA and Canada. FISHER Real Estate-Mortgage Corp., Mortgage Brokers, Joy, Ill. 61260

**CHURCH WOMEN:** will print 150-page cookbook for organizations for less than \$1.00 each. Write for details. General Publishing and Binding, Iowa Falls, Iowa 50126

**FOUR "WILL" FORMS.** Lawyer's Booklet plus Guide - \$1.00. NATIONAL, Box 48313-KK, Los Angeles, Calif. 90048

**RECIPES!** 50 choice no-bake cookies - \$1.00. Anna Andersen, Box 62K, Cedar Falls, Iowa 50613

Look for Kitchen-Klatter products in your local grocery stores.

### DO YOU HAVE YOUR COPIES OF THE KITCHEN-KLATTER BOOKS?

Church Projects and Programs - \$1.00 each

Party Plans for Special Occasions - \$1.00 each

Mother-Daughter Banquets - 50¢ each

**KITCHEN-KLATTER**  
Shenandoah, Iowa 51601

**FREE**  
**TABLE & CHAIR CATALOG FROM**  
**MONROE**



Buy quality banquet equipment at direct-from-factory prices.  
**WRITE TODAY!**

**THE MONROE TABLE CO.**  
51 Church St., Colfax, Iowa 50054

**1000 GOLD STRIPE ZIP CODE LABELS 35¢**



**FREE LOVELY GIFT BOX!**

1000 Deluxe, Gold Stripe, 2-color, gummed, padded Labels printed with ANY Name, Address & Zip Code, 35¢ for EACH Set! No limit, but please include the extra for post. & pkg. or 45¢ in all. SPECIAL! 5 Sets for only \$1.20 pre-paid. EXTRA! FREE Plastic Gift Box with each order for 1000 Labels! Write for FREE Money-Making Plans. FAST

SERVICE! Money-back guarantee. Order NOW!  
**TWO BROS. INC., Dept. b386, Box 662, St. Louis, Mo. 63101**

**FREE MONEY MAKING ALBUM**  
**WEDDING INVITATIONS**

**SELL FOR AS LOW AS 100¢ FOR \$950**  
**YOU MAKE BIG 40% CASH PROFITS!**

Earn extra cash by showing America's biggest value wedding line. Smart designs, exciting new ideas get orders fast! Average wedding order \$50.00. Over 50 outstanding wedding accessory items that will double your wedding sales. Our line sells on sight as every prospective Bride needs and wants our items.

Enjoy a steady profitable business as a neighborhood bridal consultant. Write for FREE album.

**ELMCRAFT CHICAGO Dept. EW- 193**  
7201 SO. CICERO AVE. • CHICAGO, ILL. 60629

Listen to Kitchen-Klatter.



PICK STRAWBERRIES IN 90 DAYS

SKYSCRAPER®

# CLIMBING STRAWBERRIES

EVERBEARING PRODUCE ALL SUMMER UNTIL FROST.

4 for \$1<sup>00</sup>

- ★ CAN BE TRAINED ON ANY TRELLIS, FENCE OR POLE!
- ★ PRODUCES BERRIES FROM BOTTOM TO TOP!
- ★ EASY TO GROW—SIMPLE TO PLANT!
- ★ BEARS FRUIT FIRST YEAR!
- ★ LARGE JUICY BERRIES!

## EASY TO GROW

These plants have proven their ability to thrive and produce and withstand severe winters. And you don't need a lot of space to grow them in . . . only a couple of square feet of ground per plant! Imagine — a climbing strawberry plant from only 2 square feet of ground! Amazing, but true. Planting and care are simple and full directions come with your order.

## STRAWBERRIES FROM SPRING UNTIL FROST

Offer will not be repeated this year

Climbing strawberries grow, climb and bear succulent Berries until killing frost. Planted in early spring, these climbing strawberry plants start producing berries around July and continue to produce week after week, until frost. You can enjoy the firm texture, tempting fragrance and delightful taste of these magnificent strawberries for months. But that's not all! These plants are as beautiful as they are practical. Not only do they produce delicious fruit, but they also help to dress up your garden with beautiful greenery decked generously with bright red berries. A splendid ornamental plant with luxurious wax-green foliage. Act today!

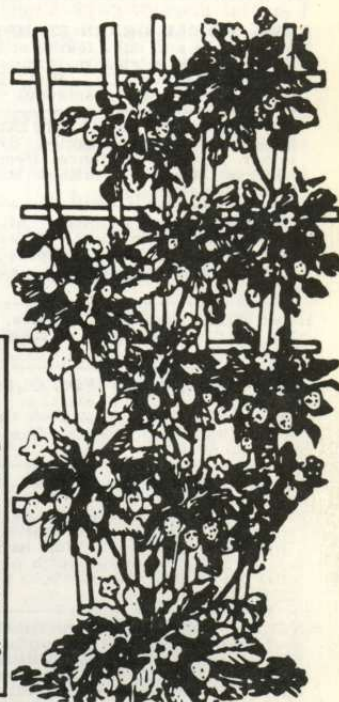
© Climbing Strawberries 1969

If ordering from Canada, plants will be shipped by our Canadian Office.

### 3-MONTH WRITTEN GUARANTEE

Climbing Strawberry plants are shipped to arrive in perfect condition for planting . . . to grow and produce berries or plants will be replaced absolutely FREE anytime within 3 months!

CLIMBING STRAWBERRIES  
CARBONDALE, ILLINOIS



The SKYSCRAPER CLIMBING STRAWBERRIES offered in this ad are cultivated exclusively for us and are available only through this advertisement and cannot be purchased anywhere else in the United States.

If you desire the ordinary everbearing variety of Strawberry plants such as Superfection, Brilliant or Gem, they are available at your local garden center or we will send them to you at 10 plants for \$1.00 plus 25¢ postage & handling.

25 plants for \$2.00 plus 50¢ postage & handling.

PLANTS WILL BE SHIPPED IN TIME FOR PROPER PLANTING IN YOUR AREA. YOU WILL BE PICKING BERRIES 90 DAYS AFTER YOU PLANT THEM.

### RUSH ORDER TODAY

#### CLIMBING STRAWBERRIES

DEPT. B-301

CARBONDALE, ILL. 62901

4 Plants Only \$1

10 Plants Only \$2

Please rush me my CLIMBING STRAWBERRY PLANTS 4 for \$1.00 . . . or 10 for \$2.00.

☐ SEND CLIMBING STRAWBERRY PLANTS.  
(ADD 25¢ FOR POSTAGE AND HANDLING)

ENCLOSED IS \$ (No stamps please.)

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_