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Kitchen-Klatter

REG. U. S. PAT. OFF.

Magazine

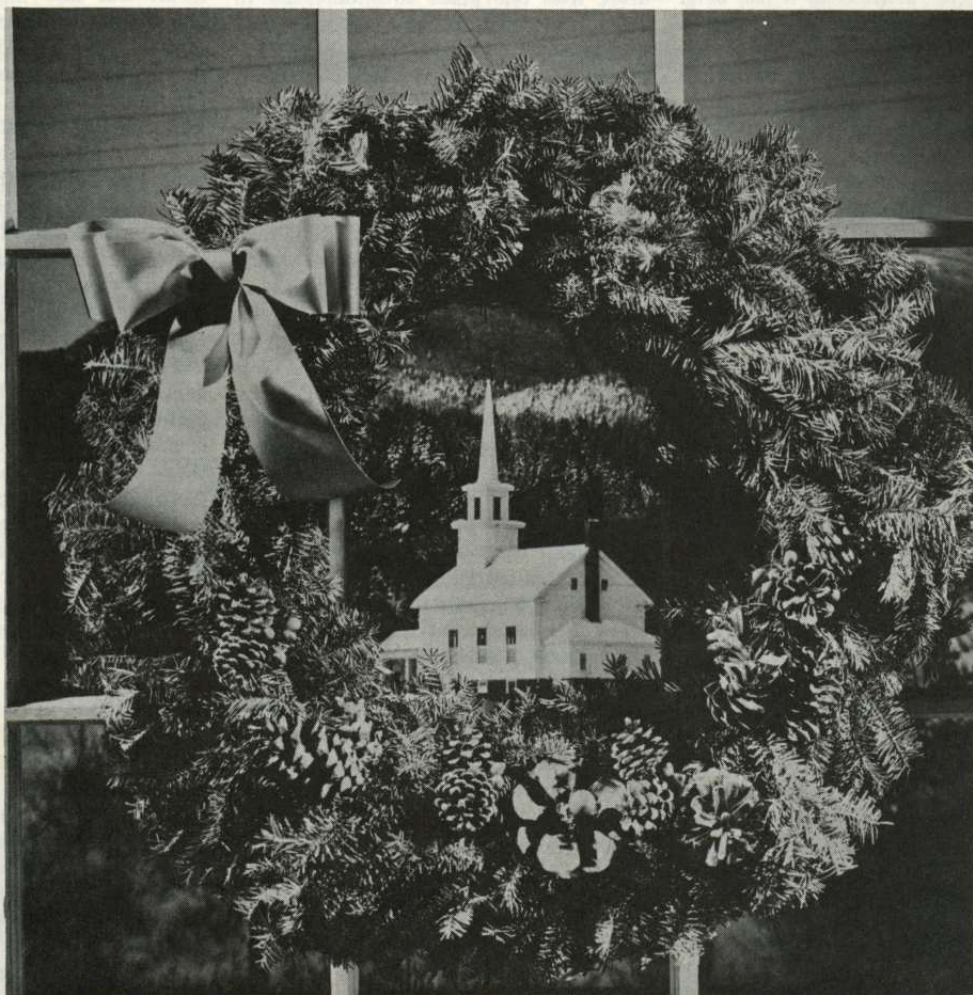
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—H. Armstrong Roberts

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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.

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A LETTER FROM MARGERY

Dear Friends:

It isn't often that my letter appears on the opening page, but Lucile and Mother are in New Mexico right now so I'll fill this space. Next month you'll hear from one of them.

We were so happy that Mother could take this little vacation as it has been quite some time since she's had a lengthy trip. We were equally pleased that Dorothy could drive for her. Since harvesting was at a standstill because of wet fields, Frank urged her to make the trip.

It was necessary for Oliver and me to postpone our last week of vacation until later, but we still hope to get away for a few days before Christmas. However, before Lucile left for Albuquerque I had the opportunity to visit Martin. Dorothy was in town for her few days' work at the office and since she was on deck to broadcast with Lucile, I flew to Minneapolis to visit our son.

I'll never cease to marvel at the speed of an airplane! It took longer to drive the 60 miles to the airport in Omaha than to fly to Minneapolis! As we started to come down for our landing, it looked as if everyone had a lake in his backyard; I've never seen so many lakes from the air!

Martin met me at the airport and we drove directly to New Brighton, the suburb northeast of Minneapolis where United Theological Seminary is located. His roommate, Wade Schemmel, was waiting for us with a fresh pot of coffee, and other friends soon joined us. Most of the seminary students are married. Some live in the student apartments and others have off-campus housing.

Martin had located a motel in the area where I could stay, so after this first visit he drove me over to check in. That evening we were invited to have dinner with Oliver's niece and her husband, Devonna and Nicholas Long. Nick and Dee spent this past year abroad, working for nine months in Scot-

land and traveling through Europe for four months. They had just returned to Minneapolis where Nick is a psychologist working with the aged. My! there was so much to hear about their past year's experiences it was difficult to tear ourselves away for the long drive back to New Brighton. (Martin laughed at my emphasis on the time it takes to drive from one place to another for in this brief time he has become thoroughly adjusted to the city.)

Sunday morning we attended services at the Methodist church nearby where Martin's roommate is the organist. Another friend, Kenneth Fletcher, is the choir director. Following church, I took the boys to dinner downtown (a real treat for them since they do their own cooking and, as Martin says, "It's nothing to write home about!") and then we were guests of Dr. and Mrs. Eugene Jaberg for tea. Dr. Jaberg is director of communications and is in charge of a drama group Martin has joined. They hope to develop dramas for presentation to churches and perhaps go on tour sometime in the future. Dr. Jaberg gave Martin his keys as we were leaving so that he could show me through the buildings.

Later that evening Martin drove me back into Minneapolis to a motel a block from Nick and Devonna's apartment. Once Monday morning came Martin would be spending every minute at his studies, so it seemed only wise to leave him at this point, although he and a lovely young couple, Marilyn and Nelson Stone, drove in to have dinner with me before I left for home.

Devonna and I had a delightful few days together visiting the Minneapolis Art Institute, calling on her friends, and shopping. Time moved all too swiftly, and then it was time to fly back home.

Not only was it necessary to get back to the office to finish this issue for you, but I had a club meeting scheduled at our house. Mother was to be my assistant hostess and prepare the refreshments, but when this opportunity

came to go to New Mexico, I told her I would take care of the food department. Then there was an urgent call that the ladies who were to give the program couldn't take part, so I offered to do the program too. As things developed, however, there was a volunteer for the refreshments.

I told you last month that following a program on the early days in Shenandoah I became increasingly interested in the history of our city and had been doing some special research just for fun. This was great, for I was able to get my program together with little extra preparation. My topic was "Early Cultural Pursuits". This was before the days of social clubs, when most of the cultural life centered around the churches, the opera house and the old Normal College. My chief source of material was the first year's file of the *Shenandoah Sentinel*, published in 1887. Shenandoah was only seventeen years old but was a busy, bustling community.

We live in a very quiet neighborhood and seldom do we have any real excitement. But last night was a different story. About suppertime our dog Nickie started barking to the extent that I felt something was amiss. He was just at the corner of the back porch but in spite of my scolding and calling to him, he didn't quiet down. I'd never seen him behave that way so stepped out to investigate. He had a little animal cornered by the porch. I didn't recognize just what it was and since Oliver wasn't in town I asked our neighbor across the street to come take a look. He said it was a baby possum and that we should call the game warden. The game warden wasn't in, so he called the police who came in a matter of minutes. After boxing the little thing they searched around the trees with flashlights, knowing that the mother no doubt was close by. (As a few cars came past the house I wondered what they were thinking!) They couldn't find the mother but said they would check periodically as they made their rounds last night. I haven't heard if they found her but I hope so, for a possum could be carrying rabies. Nickie didn't forget his experience and sniffed the baby possum's hiding spot this morning.

My goodness! how late it is. It's time for the evening news and I haven't given a thought to my evening meal. It will be a quick something or other as I'm going to test recipes tonight for a frozen salad and a cooky. Martin is bringing Marilyn and Nelson Stone home for Thanksgiving and friends also are coming over from Doane College so I've been trying to get some things made ahead of time that can be frozen.

When you receive this issue, Thanksgiving will be past and we'll be deep

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JULIANA WRITES INTERESTING LETTER

Dear Friends:

It seems like such a long time since I have written, so I think I should catch you up on what the Albuquerque Low-eyes have been doing.

This was a very eventful summer for us. When I look out of my windows now, it seems almost impossible that it was ever warm and the trees were green. However, all I have to do is to glance at my cupboard shelves for there I have definite proof that summer was here.

I am referring now to my jars and jars of homemade jams and preserves. When we moved into our house a year ago we knew that there were several large fruit trees. In the spring they blossomed out beautifully. Well, by the middle of July I could see that each lovely blossom was going to become a LARGE fruit. I canned apricots, plums, and peaches until I felt as though I were living in a fruit-smelling steam bath. I dug out old-fashioned recipes that call for long cooking time rather than the addition of pectin, for I was fearful that the high altitude here in Albuquerque would interfere with the thickening, but I only ended up with one batch that refused to cook down successfully. This batch was apricot jam so I added some raisins and walnuts. These days I am using it as a meat glaze and it is delicious on poultry and pork. I am already starting to collect recipes for next summer's "battle with the fruit."

Jed, James and I spent the month of August visiting Jed's family at their home in Woods Hole, Massachusetts. Woods Hole is located on Cape Cod and, like all places on Cape Cod, the scenery is beautiful. This is the third summer I have been to visit the Loweyes and each summer I discover more to see in the area.

As much as we had looked forward to the visit with the Loweyes, Jed and I both dreaded the plane flight. James had not flown at all well the year before and we feared a repetition of that awful experience. In preparation for the flight this time I brought a shoe box full of inexpensive toys and several new books to pull out when James got restless. Well, to make a long story short, our worries were unfounded. James loved flying. He was fascinated with the noisy take-off and landing. While we were in the air he looked out of the window at the clouds and down at the ground. I was amazed that a child only 15 months old could remain so interested in flying — something he could not possibly understand.

Our month in Massachusetts just raced by. The first few days we stuck



James' favorite trip outside the neighborhood is to the zoo. He never tires of the animals and will watch them endlessly.

close to home base so that James would become accustomed to his Grandma and Grandpa Lowey, Aunt Carol and Aunt Beth, and his new surroundings. He settled right into the household routine and it wasn't long before he was making a few friendly advances toward his delighted relatives. His Grandpa especially got a kick out of James' love of seafood. Knowing my love of seafood, Jed's mother made a point to fix it frequently. The first evening we had swordfish steaks. I fixed some hamburger for James, not dreaming that he would like fish. Well! James wanted to try it so I gave him a small piece. That was the end of the hamburger. He ate all the fish I would give him.

Between trips to the beach and afternoon drives, we did manage to take two very interesting side trips. One was to Plantation Manor in the town of Sandwich. Plantation Manor is a restored estate which had belonged to Josiah Lilly. Mr. Lilly had been a great "collector" and upon his death, his spectacular estate was renovated and opened to the public.

The grounds are beautifully landscaped and kept in perfect condition. All the plantings and trees are labeled for people who are interested in horticulture. A model of an old Shaker-style round barn has been constructed to display the collection of antique automobiles. (This was James' very favorite part of the estate. He adores cars and those cars were spotlessly bright and shiny with huge spoked wheels.) In the same building is a small theater where old movies involving trick cars and fantastic car chases are shown.

Fortunately, strollers were provided for small children for it was quite a walk to the other main building which housed a collection of flags, old flintlock rifles and toy soldiers. We were especially interested in the toy soldiers. They were displayed in glass

cases and represented many of the regiments of the Revolutionary and Civil Wars. The uniforms were authentic reproductions of the fancy, colored and ornately braided dress uniforms of the period. Several of the cases had the regiments arranged in actual battlefield positions. A text indicated the different regiments and small spotlights made identification of the troops easy. The small spotlights were activated by stepping on the wired floor in front of the cases. James was baffled by these mechanisms and he carefully stepped in front of all of the cases and waited for the lights to go on. I am sure he could have spent the whole day trying to figure it out.

The other side trip was a visit to Martha's Vineyard. Jed and I left James with his grandparents for the day while we took the Woods Hole ferry to Vineyard Haven which is a town on the island. This island is not large and I think we covered almost all of the paved roads that day. One could spend MUCH more time exploring, but we were limited by time so we just hit the high spots. Our drive included the colorful Gay Head Cliffs, the display of brilliantly painted gingerbread-trim houses in Oak Bluffs, and the delightful drive through the salt marshes on the coast.

Martha's Vineyard is a huge resort area. The summer population is about 50,000 but the year around population is only 6,000 people. As you can see by these figures, the island is oriented to the tourist trade. There are many places of historical interest which have been preserved and there are many shops which cater to different tastes.

But here I want to say one word to the wise! If you are planning a trip to Martha's Vineyard, be SURE to make reservation for your car space on the ferry as far in advance as possible. Jed's sister, Beth, works in the reservations department for the ferries and she told many sad tales about vacationers who did not know that advance reservations are necessary. She said that the hardest part of her job was to tell these people that space simply was not available for last-minute trips.

Of course Jed and I were anxious to see how James had fared while we were away. Grandma Lowey was pleased to report that they had had a wonderful time and that James didn't seem to miss us a bit. Jed's family home is on a quiet street and James and Grandma had spent a good portion of the day taking walks and playing with the neighborhood children. My! I wish our street here in Albuquerque were as quiet as Glendon Road in Woods Hole, but Chapala Drive has far too much

(Continued on page 22)

"And They Returned, Glorifying and Praising"

A Christmas Worship Service

by

Mabel Nair Brown



Setting: Use a large painting of the Nativity, or a figurine arrangement of it, as the focal point. From it place streamers of tinsel radiating out to several articles, such as a mixing bowl with spoon, a money bag and church envelope, an ear of corn, a school textbook, hymnal, a church school teacher's manual, a small grouping of U.N. flags, a Goodwill bag, some tradesmen's tools. You will not use all of these, just enough to represent the tasks of daily living and the ways we may use our gifts and talents.

Prelude Music: "What Child Is This?" continues as the Call to Worship is read.

Call to Worship:

May I take something home from Bethlehem,

Like tenderness. May light of yonder Star

Fill corners of the world. May I help heal

The weary hearted near and far. May I take merry laughter through my hours

For all who need good Christmas cheer each day.

Thy blessings, Lord — more than one heart can hold —

I treasure them —

Let me give some away.

Hymn: "O Come, O Come Emmanuel".

Two Prophets: (Designated as Number 1 and Number 2, they wear choir robes.)

No. 1: *The people that walk in darkness have seen a great light. They that dwell in the land of the shadow of death, upon them hath the light shined.*

No. 2: *Thou hath multiplied the nation, thou hath increased their joy before thee according to the joy in harvest, as men rejoice when they divide the spoil.*

No. 1: *For the yoke of his burden, and the staff of his shoulder, the rod of his oppressor, thou hast broken as in the days of Midian.*

No. 2: *For unto us a Child is born, unto us a Son is given: And the government shall be upon His shoulder: And His name shall be called Wonderful, Counsellor, Mighty God, Everlasting Father, Prince of Peace.*

No. 1: *Of the increase of His government and peace there shall be no end. Upon the throne of David, and upon His kingdom.*

No. 2: *To establish it and to behold it with justice and with righteousness. From henceforth and forever. The zeal of the Lord of Hosts will perform this.*

Hymn: "While Shepherds Watched Their Flocks by Night".

Scripture: Luke 2: 8-20.

Leader:

Each year we find our warmth in the golden light

That floods the years from an ancient Judean street;

Each year thousands of joyful choirs repeat

The song these shining hosts composed that night

To sweep away the shepherds' awful fright

And send them forth to bow at the Infant's feet!

Why do we yearn to hear the angelic sound?

Why do we seek to visualize the sight?

Is it because all light, all hope stem

From that luminous hour in Bethlehem?

—Unknown

Meditation: And if there were no Christmas? No candle gleam? No pealing bells? No gold, or frankincense, or myrrh? No little Son of Man — and God — close-circled by His mother's arms upon a holy night, brilliant with star-

shine and with singing angel host?

What if there were only the chill mists of winter, and the long, long nights with each tomorrow like its yesterday? Without a song? Only the ceaseless tramp of soldiers' feet upon the highways of the world? No fair dream wherein the kingdoms of this earth "become the Kingdom of Our God and of His Christ...and they shall reign"...?

What if there were only the threat of death from out the skies, a blight of death and hunger and fear over the land — a new age shadowed by the atom split, and slave to the caprice of man? With Fear the Conqueror in the black caverns of the minds of all men o'er all the earth and nowhere the Comforter to take us by the hand and lead us to the Light?

So would the heart break in grief and loneliness and despair — if there were no Christmas.

Leader:

FEAR NOT

"Fear not!" the angel said,
On that night long ago,
When sheep were dozing on the slope
And stars were blazing low.

"To men of good will, peace!"
Chanted the angel choir,
Shedding God's glory on the earth
To meet men's deep desire.

In this dark, distant age,
Fear not, men of good will!
The Holy Child of Bethlehem
Is our Redeemer still!

—Anonymous

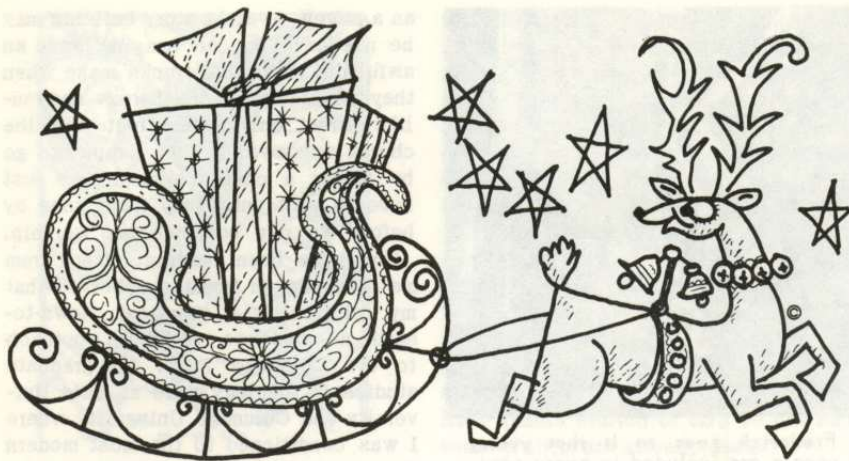
Solo: "O Holy Night".

Leader: A Star, a song, and angel wings, on that first Christmas night. A hope with joy and radiant faith for every man each Christmas night — for all who seek with reverent hearts, there shines all year through — the Christmas Light.

Two thousand years ago the Star appeared to wondering men and the angel song fell on startled ears of humble men; tonight — this Christmas Eve — it shines above our earth as bright as then. Come, let us go unto Bethlehem.

Meditation: When Jesus was born in old Judea these hundreds of years ago, the world was not ready for Christmas. It was a hard, cruel world with some two-thirds of its population in slavery. There were "wars and rumors of war". Human life was rated cheap and the ways of the world put a high evaluation on art and culture, but little heed was given to character, to the great human traits of kindness, tolerance, integrity, unselfishness, honesty, and love. It was a world filled with fear, despair, hunger, hate and sorrow. *But Jesus came.* The shepherds heard the song. They came to the manger and found Him there, and fell down and worshipped Him. Then they went away *but the*

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Happy Ways for the Holidays

by
Mabel Nair Brown

For Grandparents and Fond Aunts use some of the art work the children bring home from school to wrap their gifts. If the gift is a large one, fasten several of the pictures together into one large sheet, using dark-colored Christmas tapes.

Giving Some Homemade Cookies? Make a tall stack of round or square ones and wrap tightly in clear cellophane to become the "body" of a Christmas candles. Use some of the stick-to-itself ribbon to wind around three fingers several times, sticking each time at the same point, with each circle graduating in circumference. Crease on the side opposite where the circles have been fastened together and you will see a candle flame shape can be achieved. Attach to the top of the cookie candle and add a ruffle of green net or a small evergreen wreath to the base of the candle.

A Gift on a Gift might be the name of this suggestion. Children especially love this double treat. At many dime stores you can purchase small toy bicycle plates with the child's name on them. Other plates feature Walt Disney characters. Run narrow gift ribbon through the holes in the plates and tie them on the child's package. Miniature cars, golf clubs, and countless other items costing but a few pennies can be tied to a package, keying the item to the recipient's hobby.

Animal Parade will also delight youngsters. For this, let the package become the body of the animal. Sometimes the gift itself suggests the animal; for example, a football easily becomes the body of a duck or a gay rooster. Use crayons and construction paper, crepe paper, aluminum foil, feathers, buttons, and modeling clay to fashion heads, tails, wings, or wattles

— whatever is needed. A saucer sled can easily become a giant cat or rabbit head. Wrap in plain paper, mark in the features with crayon, perhaps glue on pipe cleaner whiskers, add perky paper ears, and there you are with a cute package to delight any youngster. Try it and you'll see you can have a real parade under the tree at your house.

Christmas Carousel Cake for a December birthday will delight the person who might feel his birthday gets lost in the Christmas rush. Bake your favorite cake in two large round layers. To assemble the carousel cake you will need two round circles of styrofoam, about ½" thick, the same size as the cake layers, and a round piece, two or three inches in height for the base, or a footed cake plate; also three or five small dowels, or Tinker Toy sticks, about ten inches long for the poles of the merry-go-round.

Decorate the edge of the foam circles with gold rickrack. Then insert pins at intervals around the lower edge of each circle. From these you can suspend tiny Christmas tree balls. Wrap the poles in candy stripe ribbon. Ice the cake in white icing and write "Happy Birthday" around the outer edge of the top layer, leaving the center for ornaments. Place each layer on a cardboard circle covered with waxed paper, then place each layer on one of the foam circles. Stick the rods in place in the bottom layer and place that layer on the base. Carefully place the second foam circle on the rods to form the top of the carousel, and place the top cake layer on it. Suspend the balls on the pins, and place a cluster of small ball ornaments with sprigs of artificial greens or candles in the center of the top layer. Decorate the base with gold braid, sequins, and tiny ball ornaments.

Candy Cane Mobile: When baking your Christmas sugar cookies, cut them in shape of stars, trees, bells and wreaths. Insert a string in each before baking so that it can be hung to the mobile. Decorate the cookies as desired. Slide a large colored bead or ornament over the string in the cookie. Cut lengths of narrow Christmas ribbon in various lengths, tying a cookie to one end of each ribbon. Use a large candy cane for the bar of the mobile and attach the cookies to it, suspending them at different lengths so the mobile will be balanced. This would be pretty hung above the table for a buffet supper or over a tea table.

Special Holiday Window Curtains and Shades make for family fun, and might be used year after year to become a tradition. For your kitchen, make cottage-style curtains of inexpensive yard goods in Christmas patterns. For any window, decorate white shades with tube paints in any Christmas motif. These can be decorated to show from the outside of the house, or indoors, or both.

Christmas Pillowcases can become a tradition for the children. Buy material in a Christmas border print or other holiday design and make a pillowcase for each child to use during the holidays.

Treasure Bags will delight the youngsters who come to your house during the holidays and are an excellent way to clear out your jewelry boxes and catch-all drawers. Make small stockings of the red and green nylon net. Sew a tinkling bell to the toe. Gather up your old jewelry, some of the "gimmicks" that one often finds in cereals or chips, unusual small containers, lipstick cases, even some pretty buttons and bits of ribbon — anything a child might enjoy playing with — and put some in each stocking. Tie with a pretty ribbon and pile in a large bowl ready to hand out to your small callers.

Rudolph Deer Centerpiece: You can use your lamb cake mold to make a very attractive deer for a Christmas table. Ice in a very light (tan) chocolate icing, and brush on a little white icing to help achieve the deer coloring. Bend white chenille-covered wire to form the antlers and stick into the head. Give him a red icing nose. Place him on a platter and encircle him with greens.

Ribbon Fantasy Tree: If you want an elegant table tree in a hurry you can decorate a small tree with beautiful ornaments made by sticking two stick-on ribbon bows together back to back with a length of thread stuck between them. Use bows of various sizes in the color scheme of your choice. Tie these to the tree with the thread. A similar idea is to make your own bows from the stick-to-itself ribbon, or make

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FREDERICK WRITES FROM THE PARSONAGE

Dear Friends:

On Sunday morning when I tell a story to the children in the congregation, I usually have some handsome child up in the pulpit with me. At some time during a child's Sunday school career it is almost certain that he or she will have the thrill of "assisting the minister", and it is a rare child that refuses the opportunity. Yesterday I called the mother of a five-year-old boy and told her that I wanted him in the pulpit with me for the children's story. She was just certain that he would not want to do it, but I said: "Put Bobbie on the phone and let me ask him myself." Here is an exact report of my conversation with him.

"Hello, Bobbie; this is Dr. Driftmier at the church. Do you remember me?"

"Oh yes, you are my minister! Do you know I have a big dog named Portage?"

"Yes, Bobbie, I know you have a dog. But Bobbie I want to know if you will come up and stand in the pulpit with me tomorrow. Would you like to do that?"

"What? You want me to stand on a puppy with you? Oh no!"

"Listen, Bobbie, I don't want you to stand on a puppy! I want you to stand in the pulpit at church while I tell the children's story. You can help me."

"But, Dr. Driftmier, I can't tell a story. I just don't know any story."

"That's all right. I shall tell the story and you will help me. I want you to hold a little basket with a toy dog and a toy cat in it. You can do that for me, can't you?"

Well, at last he agreed, and he was just as cute as could be. When the children are in the pulpit with me they can look down on the console of our massive organ, something that they never see from the pews, and once they have had that experience it never is any trouble getting them up there with me again. Some little children will even call me on the phone and ask if they can help me tell the story. Of this I am certain: the most beautiful thing in a church is a child!

Children are lovely and people are funny. We had an unbelievable thing happen at our house the other day. You know how hard it is to get electricians or plumbers or television repair men to come to the house on a job, and the situation is no different here. For days we had been trying to get someone to repair our doorbell, and finally one electrical shop promised to have a man take care of it on a Tuesday. Betty and I were both home that afternoon; I was in my study preparing a sermon, and Betty was down in the



Frederick sees to it that young people are included in every service at the church. Carlo Miffin, a senior acolyte, assists with the raising of the flag.

laundryroom ironing, and no one came to repair the doorbell. The next day I called the shop to complain, and the man said: "I sent someone up to your house. He said that he rang your doorbell for about ten minutes and when no one came to the door, he left!" It was all I could do to maintain a Christian patience as I explained that it was the doorbell the man was to repair and therefore he could not expect us to know he was at the door.

We had a tragic fire in our neighborhood two nights ago. One block up the street from our parsonage there stood a perfectly beautiful home on a high bluff overlooking the river. It was a stately, colonial house of about twenty-five rooms with a big lawn and garden, and was one of the nicest homes in this area. The family was away from home for the evening when a neighbor saw flames coming out of the third floor windows. That fire had begun in the basement, had burned right up the stairwell to the first floor, and then on up additional stairs to the second and third floors, simply ruining the whole interior. All of us feel so desperately sorry for the family, but at the same time we are grateful that no one was hurt. A few years ago we had some very dear friends who lived in a large home a short distance from us, and when they had a fire, the father and five children were burned to death. The mother was badly hurt when she leaped off the balcony into a tree, and the father died trying to rescue the children before the firemen could get there.

Whenever there is a fire alarm in the neighborhood of our church, there never are fewer than six pieces of fire equipment on the scene — three long hook-and-ladder trucks, and three pumping engines. It is an apartment house section of the city, and the fire department must be prepared to rescue people from the upper floors where the long extension ladders reaching up as high

as a seven- or eight-story building may be needed. You can imagine what an awful din those fire trucks make when they pass through the narrow canyon-like street only a few feet from the church windows. If they happen to go by during a church service, we just have to wait until they have gone by before we can continue our worship.

You have been reading letters from me long enough to have observed that my religion is a practical, down-to-earth, no-nonsense type of an approach to the Christian faith. My graduate studies in theology were at Yale University and Columbia University where I was conditioned to the most modern theories on all subjects relating to the Bible and church history. Next year will be the twenty-fifth anniversary of my ordination, and I must confess that my quarter of a century of pastoral experience has taught me more about religion than all of the books I ever studied, and all of the profound and scholarly lectures I ever heard. The longer I serve my Lord as a minister, the more sure I am that the true essence of religion lies in the mystery of life. People are religious because there is so much about life, so much about nature, so much about God that we do not understand. A genuine faith is one that recognizes how we all see through a glass dimly, and how we cannot expect to resolve the mystery of life without first accepting the mystery of God.

A few days ago Betty and I were discussing our family finances at the breakfast table when I had occasion to say: "Isn't it a mystery? The more we give to God, the more we seem to have!" Of course, we are tithers, and we always have been. Long ago we made a vow to give to the Lord's work — to the church and to other Christian charities — a minimum of 15% of whatever we had, and, like so many of you, we were amazed to discover how rich the rewards. The most important dividends are spiritual, but there have been many material blessings too. How this can be is a mystery to us, for certainly we would be some of the last to believe that God's favor can be bought with money! It would be clearly opposed to all good Christian theology to suggest that those who serve God are assured to His protection. Remember the story of Job? Remember what happened to Jesus? But on the other hand the testimony of countless millions of tithers is evidence that they who would have must give, and they who give to God receive more than a full measure. I know there are some dangerous pitfalls here, and I know that it would be so easy to fall into heresy right at this point, and so I merely

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DOROTHY WRITES FROM THE FARM

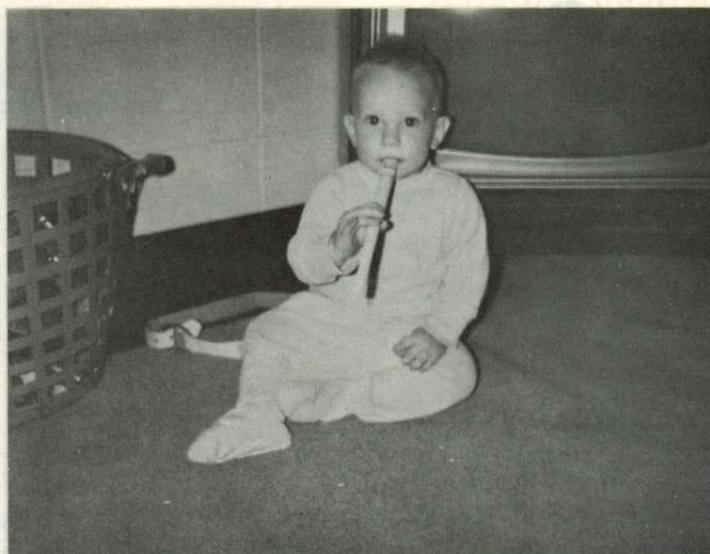
Dear Friends:

I'm writing my letter to you a little early this month, because if nothing happens within the next few days to alter our plans, Mother and I will be taking a little trip before any real winter weather sets in. Mother is confined to the house so much during the winter months that we thought it would be nice for her to go somewhere which would be a complete change from her usual daily routine. Lucile is spending a few weeks in her home in Albuquerque, and since Mother and I haven't seen her house there, she thought this would be a good place for us to go. This is the plan right now, and although plans can change rapidly around here, I thought it would be better for me to get my letter written, just in case.

Frank and I have received word of some other plans for the future which have us all excited. Kristin called the other night and asked us if we had ordered a great big turkey for Thanksgiving, one big enough to feed four extra people. If nothing happens to change their plans, they hope to spend a few days with us at that time. She said she knew this would be as big a surprise to us as it was to her. Art has four more days of vacation coming to him this year, and he asked her how she would like to take a trip to Iowa. We are keeping our fingers crossed on this one, because Andy has been exposed to the chicken pox, and also we could have bad weather for driving by the time they get ready to leave. Kristin said they had had lots of snow and bad weather in October, so she hoped it would stay nice through November.

Aaron is walking everywhere now, and loves to be outside. He finds his sweater, puts it on top of his head then stands by the front door in hopes someone will open it. Kristin says the college girl they have staying with the boys while she is in classes is a real jewel. She loves to bake and asked Kristin if she cared if she cooked when she was there, and of course Kristin was tickled to death to give her permission.

Andy is at the age where he isn't changing in looks very much, but Aaron



Aaron's favorite toy from the toy basket is a noisy little flute.

is changing fast. When Kristin and the children visited us in August Aaron still didn't have a bit of hair (as you could tell from the cover picture taken at that time), but Kristin sent the recent pictures of him just to show us how much hair he has now. He doesn't look like the same child. We can hardly wait to see our precious grandsons.

A club I belong to had a sale the other day to raise money, and we had a lot of fun. It was a combination rummage-white elephant-food sale, and we also sold lunches at noon. A few years ago the Lucas community built a new building to house the fire department with a large room which could be used as a community center, and different organizations are free to use it by paying a small fee for heat and lights. Lucas doesn't have a cafe in town, so the residents really enjoy something like this once in awhile, and several said they wished we would do it again soon. The money we made will be used in the community. We haven't decided exactly what we are going to do, but it will be something everyone can enjoy.

Our friend Larry Allen bought a palomino horse this summer which Frank said could be put in the pasture at the Andybear (our other place) this winter and we would see that he was taken care of while Larry is in college. About two o'clock the other morning Frank heard something walking around in the yard and his first thought was that Little Buck had gotten the yard gate open and had come in, something he frequently does in the daytime. He turned the yard light on and much to his surprise saw Sid, the palomino, standing by the fence looking at the other horses. Stardust was raising a rumpus because she feels she has to

protect the two little ponies and didn't like having this strange horse around. Frank knew there would be trouble if he put Sid in the barn lot with them, but he also knew he wasn't about to take him back to the other pasture at that hour of the morning, so he had to dress and go out to fence in Sid somewhere else. To show you how soundly I sleep, I didn't hear one bit of this commotion, and I thought Frank was just teasing me the next morning when he told me about it. He put the saddle on and rode him back the next morning.

Last year I told you our experience growing gourds. We had planned to plant some along a fence this year, but we had such a wet spring and summer we got just a little garden planted and didn't think about gourds. The other day Frank came in with two big baskets of gourds and an explanation. After we had given gourds to all of our friends and relatives last year, what was left over went into the cave. When the cave was cleaned out in the spring, the gourds were hauled to a ditch in one of the pastures. This summer they grew and grew and grew. There were gourds hanging from every weed and tree sprout.

Bernie and Belvah Baker got home safely from their trip to Arizona. Bernie had been dreading the mountain driving, but they got along beautifully both ways and didn't have one bit of car trouble. Edna and Raymond were happy to see them, and lonely after they left. Belvah said Raymond took them on so many sight-seeing trips and she saw so much she could hardly digest it all. Bernie had been there twice before, so it wasn't all new to her, but this was Belvah's first trip to Arizona. Going

(Continued on page 22)



Branches on the Family Tree

by
Ann Rutan

We are often curious to know what people think, how they live, what they do. But first we want to know who they are. Only then do we really care what they believe, think and do.

Each of us is a composite, a product of those in our family who have gone before us. We are the result of a combination of features, traits, abilities, emotions, needs, circumstances and experiences, all of which were found in various forms and degrees a part in the long line of our forbears.

That is why we say Joan has the voice of her Great-aunt Sara and John got all that charm from Grandfather Smith and Ruth has a green thumb like Aunt Mary.

If you want to start an extremely interesting hobby, one that will afford you hours of pleasure and satisfaction and which will be cherished by your children and grandchildren, start your family's genealogical research in your home.

Man is a magnificent creature with incredible abilities and potentialities. Every genealogy includes men and women whose traits and achievements are a credit to all mankind though they may never have gained wide renown.

Helen Keller understood the leveling effect of genealogical research when she said, "There is no king who has not had slaves among his ancestors and no slave who has not had a king among his."

The equipment needed to begin the tracing of your family tree is the simplest: a ball point pen and a package of typing paper. The earlier you begin this research the better will be your chances for getting valuable information from still living relatives, friends and acquaintances.

Let your first sheet serve as the family group sheet for your parents. On this sheet you place your parents, yourself and your brothers and sisters in the order of their birth.

Then on another sheet, starting with your father, enter the place and date of

his birth, education, occupation, religion, civil positions held, military service (giving dates and branch of service), date and place of marriage and followed by interesting and pertinent facts concerning his life. If he immigrated to this country, note that fact also and give date and former homeland. If your father is no longer living enter date, place and cause of death and place of burial.

In the same way but on another sheet, enter the record of your mother using her maiden name and husband's surname, followed by other details in order as above.

If in any case it is not possible to supply the wife's maiden name write Mrs. Mary _____, followed by the husband's surname (Mrs. Mary Brady). If the wife's given name is not known use Mrs. followed by the husband's full name (Mrs. Mike Brady).

Now, starting with the eldest child of your parents and following with others in order of their birth, give the date and place of birth of each child, using always in all cases the full and complete name. Enter the same information as for parents where it pertains and if married, list also the wife's maiden name, date and place of marriage and names of all children of this union. Sex is indicated by a capital M or F on the far left hand of record.

If a child is deceased note as with parents, date, place and cause of death and place of burial. In all genealogical records the exact location of places named should be given, i.e.; Riverview Cemetery, City of Chamberlain, Brule County, South Dakota.

In the case of adopted children a separate family record is kept, listing natural parents when possible. Otherwise the adopted child is shown with foster parents in a separate family record.

With stillborn children, write "stillborn" after full name of child. If the child was not named write "stillborn daughter (or son)" and surname.

Perhaps you would rather first complete a family group sheet for yourself if you are married. Follow the plan of the family sheet for your parents, listing date and place of your birth, your education, occupation, religion, civil positions held, military service, etc., date and place of your marriage, followed by a similar record of your spouse.

This is followed by names of your children in proper order, giving date and place of birth and other pertinent and valuable information including record of any marriages and name, date and place of birth of their children.

A copy of this family record would be a unique gift to your children or brothers and sisters to be cherished and handed down.

If your interest in the family tree goes beyond your own memory and you aspire to delve deeper, interview as soon as possible your oldest relatives and friends. Many have information that has not been recorded in diary or personal records.

Building a good genealogy takes time, authentic sources and a strong desire to know all about your people. The Clerk or Recorder of your County Seat Vital Statistics and State Board of Health can supply a great deal of information. Wills, land records, court records, monument inscriptions, military service and pension records, cemetery records, church and census vital statistics, family histories, newspaper files which may be found in your library or at the publishing office, etc., are important sources for information needed in your project.

A young married couple would derive great satisfaction by entering their family record in a special notebook devoting pages to record important happenings as the years go by and setting aside a part for each child as he joins the family group where will be recorded the individual history.

Inquiries into United States military service should be addressed to National Archives, Washington, D. C. Write to the U.S. Department of Health, Education and Welfare, Public Health Service, National Office of Vital Statistics, Washington, D. C., for information about where to write for birth, death and marriage records.

If you write the Educational Research Bureau, 1217 13th St. Northwest, Washington, D. C., they will send you a current price list of publications which will help you do a professional job of research for your genealogy.

Your library also has books which will help you. But with the information in this article and with your work and interest you will be able to build a

(Continued on page 20)

ABIGAIL IS BUSY MAKING MINCEMEAT

Dear Friends:

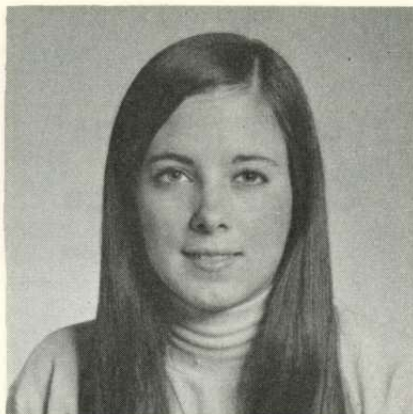
This house has a wonderful aroma about it today. There are freshly baked mincemeat and pecan pies wafting tempting odors into every room. Tonight I'm entertaining our neighborhood bridge club. This group of wives meets once a month except during the summer. As is true in many such informal groups, the bridge frequently is neglected in favor of conversation. Generally this is the only opportunity available from one month to the next to catch up on news from each family.

Last year I ignored holiday cooking for the most part. Being in Mexico for Christmas and New Year's Eve rather took away the incentive. This year we have no such diverting travel plans. Early fall storms dumped inches of snow on the ground, and this, combined with some bitterly cold temperatures, made the holidays appear to be almost upon us weeks ahead of time. Devastating as these storms were, they did inspire me to make a sizeable batch of mincemeat, something I haven't done for several years.

For the first time I used venison rather than beef for the meat. As a matter of fact, it was the combination of deep snow and some gift venison that really propelled me into gear. We don't care much for the taste of deer meat undisguised and we do like mincemeat pies. Wayne's idea of the perfect breakfast is hot mince pie and coffee and then he'd like to have another piece for lunch and then another for dinner.

Buying all the ingredients except the meat, I figured it cost about fifty cents a quart to make this batch. The resulting twenty-nine pints ought to take care of my mince pie production for quite some time in the future. However, a number of the jars may go out into the neighborhood. During the holidays it is quite customary among several of us to give homemade goodies or creations as gifts. Although these gifts may be quite inexpensive as far as their monetary investment is concerned, they are heavily endowed with personal effort.

The recipe I used for mincemeat is included with this letter. I want to add a few personal observations and comments. The final product will taste better if you use some cooking sense and judgment. We prefer mincemeat that is tart, not cloyingly sweet. If you are using ripe sweet apples, reduce the amount of sugar. Also where the recipe calls for water or fruit juice, this is a good place to use up leftover juice of canned fruit or sweet pickles. However since this is sweetened liquid, reduce



Emily Driftmier, the oldest of Wayne's and Abigail's three children, is studying at the University of the Americas in Mexico City this year. She'll return to Colorado University for her degree.

the amount of sugar accordingly. At the time I was shopping for the ingredients there were no seeded raisins in any of the stores. I used cut-up seeded prunes as a substitute.

Finally, the length of time for cooking will vary in order to achieve the proper consistency for making a good pie. The reason is, of course, that some apples will contain much more juice than others. The mincemeat should simmer until quite thick and without an excessive amount of unabsorbed liquid. However the mixture does thicken somewhat as it cools. Remember that it is easier to add a tablespoon or so of liquid to the mincemeat just before it goes into the pie crust than it is to cope with an excessively runny batch of mincemeat.

Older recipes call for putting the mincemeat into an earthenware jar, covering tightly, and storing in a cool place. Lacking these facilities, I put mine into hot sterilized jars and sealed with sterilized caps, using the open kettle canning method.

Once there had been the stimulating aroma of mincemeat around, it was no time at all until I started thinking about a good supply of fruit cake. Currently they have been baked and are ripening in a cool spot for several weeks. I find our picnic icebox well suited for this purpose. After the holidays are passed, I will freeze the surplus cakes. They were baked in small individual rectangular loaf pans to make them store efficiently.

Emily writes from Mexico City that her living accommodations are considerably less commodious than those she was privileged to enjoy in Costa Rica. There are ten girls from the University of the Americas living in this home. Seven are from the United States, one from Canada, and two from Guadalajara, Mexico. Besides the Senora there are two little girls, the Senora's

aunt and an elderly U.S. woman. The house is small; Emily's chest of drawers is in the dining room. Hot water is very limited and Emily is doing her laundry in true Mexican style — by hand. But the lack of privacy and creature comforts don't seem to bother her too much or perhaps they are forgotten in the busy life she is leading.

The university is very expensive compared to others in Mexico, although not by United States standards, and most of the Mexicans who attend are from well-to-do families. Virtually all of them have traveled more extensively in the United States than has Emily, a situation she also found true among her Costa Rican acquaintances.

Emily's letters home from outside the country are written in lieu of keeping a diary, so they contain a considerable amount of news and observations. Alison hasn't yet felt a desire to have us keep for her the written record of her initial experiences in college. So we receive letters that are a monument to brevity. I wonder how many of you are having the same experience.

Sincerely,
Abigail

PLANT SOME "SPRING" FOR WINTER MONTHS

by
Mildred Bromley Grenier

This time of year we begin potting bulbs for beautiful indoor blooms during the cheerless winter months ahead. Tulips, daffodils, crocus and hyacinths can be planted successfully in pots and will bloom in the winter and early spring months.

A shallow dish is the most suitable container for crocus. Fill the dish with a combination of dirt, peat moss and sand. Leave the plant in a cool, dark place until growth is well started, then bring up to a sunny window.

Use only sand in the pot in which you plant the hyacinths. Keep the sand moist, and keep the pot in a dark, cool place until the bulb shows an inch or two of growth. Bring up to the light and keep well watered.

Place tulips and daffodils in pots at least five inches deep. Place broken crockery in the bottom of the pots for drainage. Fill loosely with a rich mixture of leafmold, loam and sand. Plant bulbs about one inch apart, and cover tips with about one inch of soil. Water often. Keep tulips and daffodils in a very cold place until they begin to show signs of growth. Move them then to a cool, dark place and keep them there until they are about four inches tall. Then they may be moved into full sun.



Yours for Fast Class Service

by
C. S. Karch

U. S. Mailer
1 Main St.
Any Town, U.S. 00000

Dear Mailer:

Is your mail arriving days late, torn, or perhaps not at all? Do you want to do something about it? Don't fume and fuss about your poor letter service. Take action. Prepare your mail according to the following tips and you'll get better service. Try it!

LETTERS

1. Use standard size envelopes. Too small envelopes may get lost — out-sized ones may be bent or torn.
2. Type or legibly print addresses. If you use window envelopes, be sure addresses are correctly placed with no danger of slipping.
3. Zip code all mail, placing the zip code on the last line 2 to 6 spaces after the state name.
4. Always include your name and return address with zip code in the upper left hand corner of the envelope.
5. On envelopes over 9 1/2 x 4 1/8" plainly mark class of mail under stamps, especially when sending by first class the large brown envelopes commonly used for other classes. The Post Office will provide "First Class Mail" stickers free for the asking.
6. For air mail letters use the red and blue striped envelopes. Their message can't be mistaken. Failing this, use air mail stickers or print AIR MAIL in large red letters on the front and back of the envelope.
7. Stuff stapled and paper-clipped papers into envelopes with staples and clips at the bottom of the envelope (the side opposite the stamps) so they will not catch in the canceling machine.
8. If you must send coins in a letter wrap carefully or tape well to cardboard and mark HAND STAMP on the front and back of the envelope in large red letters.
9. Mark HAND STAMP in large red letters on the front and back of any envelope that encloses any item bulkier than paper.
10. Weigh heavier letters. Here your

own postal scale will more than pay for itself in postage, time, and trips saved to post office windows.

11. For Christmas cards, invitations, or simply a stack of letters, divide, securely tie, and label "LOCAL" or "OUT-OF-TOWN".

12. Avoid the rush. Mail early in the day.

13. Learn mail pick-up times for boxes. Should you miss the last pick-up for the day, that mail may be delayed up to 24 hours.

PACKAGES

1. Pack well, wrap with strong paper, and secure each package with stout cord or strong tape.
 2. Type label or legibly print address, including zip code. No parcel post packages are accepted without it.
 3. Place a strip of cellophane tape across address to prevent smearing.
 4. Always include your name, return address and zip code in the upper left hand corner of the package.
 5. Mail packages destined for within the U.S. a good three to four weeks before the time you wish them to arrive.
- Yours for Fast Class Service,
Your Friendly Postman

SANTA CLAUS WEARS BLUE

by
Carole Hefley Reese

Everyone has a Santa Claus — yours walked nearly 3,000 miles for you this past year! Unbelievable? That's because you take him for granted, yet you eagerly await his arrival everyday. He is known by many names besides Santa; such as mailman, letter carrier, postman, and a few unprintable terms used by you when he is late, or when he delivers bills or advertisements. If you think of your mailman at all, you probably think of him as that guy with the soft government job. Chances are you don't realize that he gets up every morning at five a.m., and for two weeks before Christmas he arises at four a.m. — that he must work for at least two hours inside the post office

sorting the mail before he can begin his daily walk — that he does *not* cover his entire route with the same sack of mail with which he starts. Because he is not supposed to carry more than 35 lbs. of mail at a time, a truck delivers the mail he has prepared to storage boxes along his route, ahead of his arrival. He refills his mailbag 10 to 15 times, delivering what can total more than 500 lbs. of mail in *one day*. Your mailman must be a paragon of virtue because he represents our government; for many people he is the most personal contact they will ever have with it. He is not allowed to lose his temper when he gets the blame because you haven't heard from Aunt Susie, or when your dog — the one that *never bites* — does just that!

Because he always looks the same, many don't realize the variety of uniforms a letter carrier must possess, even if these are all the same color. To comply with changing weather, your mailman has long sleeve shirts, short sleeve shirts, heavy trousers, coats, and caps, lightweight trousers, coats, and caps, sweaters, raincoats, gloves, ties, umbrellas, several pairs of shoes and overshoes — and long underwear, which is about the only thing that doesn't have to be blue!

Your postman realizes great satisfaction from his job but not in salary, which has never yet kept pace with industry. It's extremely unlikely you've ever known a wealthy letter carrier, and if so, he had another income. However, your mailman is an important part of your life and it is this knowledge that he is serving you that gives him his reward. Your happy anticipation of his arrival and your pleasure at what he leaves makes his days successful.

While the rest of us go about enjoying the holiday season, for your mailman it means 10- to 12-hour work days and tons of Christmas cards. So if he shows up an hour late, be tolerant. And remember that the two most important things in his life are nice large mailboxes, and puppy dogs securely tied as far from those mailboxes as possible.

If you really want to show goodwill toward men this Christmas season, and at the same time brighten his day, take the time to express your appreciation to your Santa Claus in blue.

KEEP IT VERY MERRY . . .

At Christmas, all roads seem to lead home. Wherever it is, someone cares if you get there safely. Don't let carelessness or undue haste on the highway involve you in tragedy.

Someone's happiness depends on your safe arrival.

Holiday Recipes

Tested by the Kitchen - Klatter Family



WHITE CHRISTMAS CANDY

- 1 lb. white cocoa bark
- 1/2 tsp. Kitchen-Klatter almond flavoring
- 3 peppermint sticks, crushed
- 1/2 cup toasted almonds, sliced

Melt cocoa bark in top of double boiler or over exceedingly low heat. Add remaining ingredients. Pour into large, shallow greased cooky sheet. Let stand until cold and break into pieces.

The friend who sent this to us said, "This is delicious and so quick and easy with no possible failure." One can use coconut or any other Kitchen-Klatter flavoring you prefer in place of the almond. It is also excellent as chocolate bark using chocolate bark, pecans and Kitchen-Klatter burnt sugar flavoring.

—Evelyn

FILLED COOKIES

- 1 cup butter
- 2 cups brown sugar
- 3 well-beaten eggs
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 tsp. Kitchen-Klatter burnt sugar flavoring
- About 4 cups flour
- 1 tsp. soda

Cream together the butter and brown sugar. Add the beaten eggs and flavorings. Sift flour and soda and add to the mixture. Roll out and cut into rounds. Make them quite thin. Place a teaspoon of the filling on a round and cover with a second round. Press edges together with a fork.

Filling

- 1 Tbls. flour
- 1 cup brown sugar
- 1 cup chopped dates
- 1 cup water
- 1/2 tsp. Kitchen-Klatter orange flavoring
- 1 cup nuts

Combine flour, brown sugar, dates, water and flavoring. Cook until thick, and then add the nuts.

Bake in a 350-degree oven for 10 to 12 minutes, or until done. This should be enough to make about 4 dozen cookies.

—Lucile

TOASTED OATMEAL COOKIES

- 3 cups rolled oats (raw)
- 3 cups sifted flour
- 2 cups sugar
- 1/4 tsp. salt
- 1 tsp. cinnamon
- 2 cups chopped raisins
- 1 cup chopped nuts
- 2 eggs
- 1 cup melted vegetable shortening
- 1 tsp. soda (dissolved in a little hot water)
- 1 tsp. Kitchen-Klatter maple flavoring
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 tsp. Kitchen-Klatter butter flavoring
- 1/4 tsp. Kitchen-Klatter black walnut flavoring

Spread the rolled oats in a large pan and put in a hot oven to toast until they are a golden brown. Thoroughly mix all the dry ingredients together, including the toasted oats, raisins and nuts. Add the rest of the ingredients and stir until well blended. Drop by teaspoon onto greased cooky sheets and bake in a 400-degree oven until brown, about 12 minutes.

—Dorothy

BUTTERMILK FUDGE

- 3 cups sugar
- 1 tsp. soda
- 1 cup buttermilk
- 1/4 cup white corn syrup
- 1 tsp. Kitchen-Klatter vanilla flavoring

Combine the ingredients in a large heavy pan and stir over low heat until it reaches the soft-ball stage. Cool to room temperature before beating, then beat vigorously until candy loses its gloss and is thick. Pour into a buttered pan. Nuts may be added.

To make *chocolate* fudge, add 1 cup of chocolate bits and 1/2 tsp. Kitchen-Klatter burnt sugar flavoring before you put it aside to cool.

To make *butterscotch* fudge, add 1 cup of butterscotch bits and 1/2 tsp. Kitchen-Klatter burnt sugar flavoring. Or for variation, substitute 1/2 tsp. Kitchen-Klatter orange flavoring in place of the burnt sugar flavoring.

—Dorothy

MINCEMEAT

- 3 lbs. meat. Simmer for 2 or so hours (until tender) and grind with fine blade of food grinder. I do this the day ahead.

- 1 lb. suet (can be eliminated if desired)

- 6 lbs. apples, cored but not pared, then ground with fine blade. Keep the juice with the ground apples. Use a tart cooking-type apple such as Jonathans or Winesaps.

- 2 Tbls. cinnamon

- 2 tsp. allspice

- 2 tsp. cloves

- 1 qt. apple cider

- 1 lb. seeded muscat raisins

- 1 lb. seedless raisins

- 1 lb. golden seedless raisins

- 1 lb. currants

- 4 oz. candied lemon peel

- 4 oz. candied orange peel

- 4 oz. candied pineapple, cubed

- 1/2 cup molasses

- 4 Tbls. lemon juice

- 2 cups cider vinegar

- 2 cups water, meat stock or fruit juice

- 2 cups firmly packed brown sugar

- 2 cups granulated sugar

Place all ingredients in large (more than 8 quarts) kettle, mix thoroughly and bring to a boil. Reduce heat and simmer 1 or so hours. Stir frequently and thoroughly. Either place in earthenware crock and store, covered in cool place, or seal in sterilized jars. Makes about 8 quarts. This recipe can be doubled easily if you have two sufficiently large pans.

—Abigail

CHERRY PECAN DIVINITY

- 2 1/4 cups sugar
- 1/3 cup white corn syrup
- 1/4 tsp. salt
- 1/3 cup water
- 2 egg whites
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter cherry flavoring
- 1 cup chopped candied cherries
- 3/4 cup chopped pecans

Place the sugar, corn syrup, salt and water in a saucepan and cook, stirring, until the sugar is dissolved. Continue cooking, but do not stir any more, until the syrup reaches 255 degrees on a candy thermometer. While this is cooking, beat the egg whites in a large bowl until stiff. Using the medium speed on your mixer, pour the hot syrup gradually into the egg whites, beating continuously. Add the flavorings and continue beating until the candy will almost hold its shape. With a spoon, fold in the cherries and nuts and beat until the candy will hold its shape when dropped from a teaspoon.

—Dorothy

SWEDISH YUM YUM CAKE

- 3 cups white sugar
- 1 1/2 cups homogenized shortening
- 4 cups coffee
- 3 cups dates or raisins
- 3 tsp. cinnamon
- 3 tsp. allspice
- 2 cups candied cherries and pineapple, diced
- 1 cup nuts chopped
- 2 or 3 cups small gumdrops
- 6 cups flour
- 3 tsp. baking soda
- 1 Tbls. warm water
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter lemon flavoring

Combine first eight ingredients and simmer gently for 3 minutes. Cool slightly and add gumdrops. When almost completely cool, stir in baking soda which has been dissolved in water. Add flour and flavorings.

Line 3 loaf pans on the bottom and two sides with brown paper. Grease ends of pans. Fill pans to 2/3 full. Bake at 350 degrees for about 1 hour. Turn out on bread rack to cool.

This recipe makes 5 to 6 pounds of fruit cake. It has a marvelous flavor and is delightfully moist. It is perfect to make into tiny loaves and wrap in clear wrap with a perky ribbon to add to a gift box. Since this is a large recipe, you may prefer cutting it in half. It freezes nicely, however.

—Evelyn

CHOCOLATE-MINT SANDWICH COOKIES

- 2/3 cup shortening (1/3 of which may be vegetable shortening)
- 1 cup sugar
- 1 beaten egg
- 2 cups sifted flour
- 1 tsp. baking powder
- 1/2 tsp. soda
- 1/2 tsp. salt
- 3/4 cup cocoa
- 1/4 cup milk
- 1/2 tsp. Kitchen-Klatter vanilla flavoring

Cream the shortening with the sugar. Add the beaten egg. Sift dry ingredients together and add alternately with the milk and flavoring. Chill the dough well and form into 2 long rolls. Cut into slices about 1/8 inch in thickness. Bake on greased cookie sheet at 325 degrees for about 10 to 12 minutes. When cool put together in pairs with the following filling:

Filling

- 2 cups powdered sugar
- 1/4 tsp. Kitchen-Klatter mint flavoring
- Few drops green coloring
- Cream enough to handle for spreading.

—Lucile

CHOCOLATE-FRUIT LOAF

- 3 eggs
 - 1 tsp. Kitchen-Klatter vanilla flavoring
 - 1 cup sugar
 - 1 1/2 cups sifted flour
 - 1 1/2 tsp. baking powder
 - 1/4 tsp. salt
 - 1 6-oz. pkg. chocolate bits
 - 2 cups chopped pecans
 - 1 8-oz. pkg. pitted dates, diced
 - 1 cup candied cherries, halved
- Beat the eggs flavoring. Stir in sugar. Sift together the flour, baking powder and salt. Combine with chocolate chips, nuts, dates and cherries and fold into the egg-sugar mixture. Turn batter into a greased and waxed paper-lined loaf pan. Place a pan of water on the bottom oven rack while baking the loaf on rack above. Bake at 325 degrees for about 1 to 1 1/4 hours. Cool slightly before removing from pan to cool.

—Margery

CHERRY REFRIGERATOR COOKIES

- 2 cups sifted flour
 - 1 1/2 tsp. baking powder
 - 1/2 tsp. salt
 - 1/2 cup shortening
 - 1 cup sugar
 - 2 eggs, beaten
 - Juice of 1 lemon
 - 1/2 tsp. Kitchen-Klatter lemon flavoring
 - 1/2 cup nut meats
 - 1/2 cup cherries
- Sift dry ingredients together. Cream sugar and shortening. Add eggs, lemon juice, flavoring, dry ingredients and lastly nuts and cherries. Shape into rolls; chill 1 hour or more. Slice and bake at 400 degrees for 8 to 10 minutes.

—Margery

APPLESAUCE REFRIGERATOR COOKIES

- 1 1/2 cups shortening
 - 2 cups sugar
 - 1 egg, beaten
 - 1 tsp. Kitchen-Klatter vanilla flavoring
 - 1 tsp. Kitchen-Klatter burnt sugar flavoring
 - 4 1/2 cups flour
 - 1 tsp. soda
 - 1/4 tsp. salt
 - 1 tsp. cinnamon
 - 1/2 tsp. cloves
 - 1 cup thick applesauce
 - 1 cup chopped nuts
- Cream shortening and sugar. Add egg and flavorings and beat well. Sift and add the dry ingredients alternately with the applesauce and then add the nuts. Form into rolls, wrap in waxed paper and chill several hours before using. Slice thin and bake on a greased cookie sheet for 5 to 8 minutes at 375 degrees.

—Margery

RADDEDY ANN BARS

- Combine:
- 1/4 cup margarine
 - 1/4 tsp. Kitchen-Klatter butter flavoring
 - Dash salt
 - 1/2 cup brown sugar
 - 1 cup sifted flour
- Press in 8x8x2 pan. Bake at 350 degrees for 10-12 minutes.

- Combine:
- 1 cup brown sugar
 - 2 well-beaten eggs
 - 1/4 tsp. salt
 - 1 tsp. Kitchen-Klatter vanilla flavoring
 - 1/2 tsp. Kitchen-Klatter burnt sugar flavoring
 - 1 cup crisp rice cereal
 - 1 cup chopped nuts (or less)
 - 1 cup shredded coconut
- Spread over baked layer and bake about 25-30 minutes, or until done. Cut in squares while warm.

—Margery

APRICOT NUGGETS

(Unbaked!)

- 1 lb. box powdered sugar
 - 6 Tbls. melted butter
 - 2 Tbls. orange juice
 - 1/2 tsp. Kitchen-Klatter vanilla flavoring
 - 1/4 tsp. Kitchen-Klatter orange flavoring
 - 1 pkg. dried apricots, ground (I used an 8-oz. pkg.)
 - 1 cup chopped pecans
- Combine the sugar, butter, orange juice, flavorings and ground apricots. Mix and knead in bowl until ingredients are well blended. Form into 1-inch balls. Roll in nuts and store in refrigerator in a covered container. The flavor improves with storage. For a variation, roll the balls in shredded coconut in place of pecans. This recipe should make approximately 6 dozen cookies.

—Margery

CREAM CHEESE COOKIES

- 1/2 cup shortening
 - 1/2 cup sugar
 - 4 oz. or 1/2 cup cream cheese
 - 1 well-beaten egg
 - 1 tsp. Kitchen-Klatter vanilla flavoring
 - 2 cups flour
 - 1/4 tsp. salt
 - 1 tsp. baking powder
- Thoroughly cream shortening and sugar; add softened cheese and half the egg and vanilla; mix well. Add sifted dry ingredients; shape in rolls. Wrap in waxed paper; chill thoroughly. Slice thin and place on greased cookie sheet. Brush with remaining egg and allow to dry. Bake in moderate oven (350 degrees) 10 minutes. Makes 5 dozen small cookies.

—Margery

CRANBERRY-RASPBERRY SALAD

- 1 3-oz. pkg. raspberry gelatin
- 1 3-oz. pkg. lemon gelatin
- 2 cups boiling water
- 1 10-oz. pkg. frozen raspberries
- 1/2 tsp. Kitchen-Klatter raspberry flavoring
- 1/4 tsp. Kitchen-Klatter orange flavoring

- 1 cup cranberry-orange relish
- 1 cup lemon-lime carbonated pop

Dissolve the gelatins in the boiling water. Stir in frozen raspberries and stir until thawed in the gelatin. Add flavorings and relish. Chill until cold. Pour in the pop and stir carefully. Chill until set. This fills an 8-inch square pan and serves 9.

—Margery

CANDY COATED NUTS

- 1 cup brown sugar
- 1/2 cup granulated sugar
- 1/2 cup sour cream
- 1 tsp. Kitchen-Klatter vanilla flavoring

- 2 1/2 cups walnut halves or pecans

Combine sugars and sour cream. Cook to soft-ball stage (236 degrees). Add vanilla and beat until mixture begins to thicken. Add nuts. Stir until well coated. Turn out onto greased platter or cookie sheet. Separate in individual pieces. Makes 2 dozen.

QUICK AS A WINK BUNS

- 3/4 cup sour cream
- 1 tsp. salt
- 2 Tbls. butter or margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 pkg. dry yeast
- 1/4 cup lukewarm water
- 1 tsp. sugar
- 2 1/4 cups sifted flour
- 1 egg, beaten

- 1 Tbls. chopped chives or fresh dill seed or 1 1/2 tsp. caraway seed

Combine cream, salt, butter or margarine and flavoring. Bring just to a boil. Remove from heat. While this cools to lukewarm, stir yeast into lukewarm water. Add sugar. Stir and let dissolve. When cream mixture is cool, add yeast mixture. Stir in remaining ingredients. *Do not knead*, just mix with spoon in pan or bowl. Cover and let rise 1 hour. Spoon into greased muffin tins or into paper-lined muffin tins about 1/2 full. Let rise 30 minutes. Bake at 400 degrees for 15 to 20 minutes. Makes 12 to 15 buns.

You can see how quickly this goes together. It can be mixed in the same pan in which the cream mixture is heated. No kneading is called for, just a good beating when all ingredients are blended and a final spooning of the batter as is into the muffin tins. A variety of herbs could be used to vary this delicious bun.

—Evelyn

FROSTED CASHEW DROPS

- 1/2 cup butter or margarine
- 1 cup brown sugar
- 1 egg
- 1/2 tsp. Kitchen-Klatter vanilla flavoring

- 2 cups sifted enriched flour

- 3/4 tsp. soda
- 3/4 tsp. baking powder
- 1/4 tsp. salt

- 1/2 tsp. cinnamon

- 1/4 tsp. nutmeg

- 1/3 cup sour cream

- 1 cup salted cashew nuts, broken

Cream butter and sugar. Add egg and vanilla; beat well. Sift together dry ingredients; add to creamed mixture, alternately with sour cream. Stir in nuts. Drop from teaspoon, 2 inches apart, on greased cookie sheet. Bake in hot oven (400 degrees) 8 to 10 minutes or till lightly browned. Remove at once from pan; cool. Frost with —

Golden Butter Icing

Heat and stir 3 Tbls. butter till

browned. Slowly beat in 2 cups sifted confectioners' sugar, 2 Tbls. milk, 1/2 tsp. Kitchen-Klatter vanilla flavoring and 1/2 tsp. Kitchen-Klatter burnt sugar flavoring. Makes 4 dozen.

—Margery

APRICOT-NUT LOAF

- 1 cup sugar
- 1/4 cup shortening
- 1 egg
- 3/4 cup milk
- 3/4 cup orange juice
- 1/2 tsp. Kitchen-Klatter orange flavoring

- 3 cups sifted flour

- 3 1/2 tsp. baking powder

- 1 tsp. salt

- 1 cup chopped dried apricots

- 1/2 cup chopped English walnuts

Cream together the sugar and shortening. Add egg, milk, orange juice and orange flavoring and beat well. Sift and add flour, baking powder and salt. Stir in the apricots and nutmeats. Bake in a greased loaf pan for 60 to 70 minutes at 350 degrees. When done, cool and remove from pan. Wrap in foil and don't slice until the following day.

—Margery

He'd Be Doing You a Real Big FLAVOR



If the jolly fat fellow introduced you to **Kitchen-Klatter Flavorings**, you'd leave something great by the fireplace next Christmas . . . something delicious you cooked up yourself. Because these are the real true-to-life flavorings that taste so great, smell so swell, and go such a long way. And if you were a *really* good girl, maybe he'd bring you all sixteen:

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

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.



Let's Keep Christmas

by
Helene B. Dillon

What is the magic formula for a happy Christmas? Can we make preparations ahead for the celebration which will allow a true feeling of joy and exultation for adults as well as for children? Haven't you heard the remark over and over that "Christmas is just for the children? Yes! by planning ahead adults can have some time for quietness and meditation, time to allow their thoughts to dwell on the true meaning of the season.

We know the priceless look of awe and wonder on a child's face on Christmas morning. We could never hope to duplicate that because years and experience have erased this childish wonder and beauty. However, can there not be for adults a comparable countenance of quiet, cherished contentment? After the orgy of wrappings, seals, glittering cords has been scrapped into an empty basket to be disposed of, do we end the day with quarrelsome children, harassed adults, over-stuffed toys, sick "tummies", and too much indulgence?

The business of Christmas and the busyness of the season can snowball into momentum each year unless we place the proper perspective on it — unless we plan ahead. This busyness threatens to overshadow the true meaning of the season and does little to proclaim the spirit of Christmas.

All the secular joys of this holy season — and each of us has his own list — can help build good will and friendly attitudes which hover over family and community at this time of year. The gifts, some glamorous, some very homespun, the mouth-watering goodies from ovens and freezers, the novel or traditional house decorations, the beautiful Christmas tree, all have won their places in our American celebration. No one would, or could, eliminate this part of Christmas.

Is it enough to retell the story of the Babe and the Miracle of this day just once a year and then forget the implications behind the life and purpose of Jesus for another eleven months? Does the Christmas Story, with creche, wise men, shepherds, and mystic beauty have a deep meaning which can be translated into action in our daily lives? If not, Christmas is a mere

ceremony, a pleasant experience, a source of nostalgia — hollow and empty in a time of pressing world of growth and need.

Sharing at Christmas is the true spirit. What about a needy family? Of course we have community committees who work to supply such with Christmas baskets, and this is fine, but you will reap real Christmas joy if you appoint yourself a committee of one to make a happier holiday for a shut-in or a needy child.

This year over 72,000 foreign students are in American colleges and universities. As Christian families we are in a splendid position to seek out one or more of these students to share this holy season with them. In doing this, we should not treat the young students as formal guests but rather as family friends, enjoying with them the traditions and activities we have accumulated through the years.

Take your neighbor a plate of cookies; take time to make lonely folks feel you care about them. Sometimes their families live at great distances and Christmas is almost a heartache.

Christmas is what we make it; we have the choice. Let us bring true joy to this holy season by extending ourselves, by giving to all mankind a bit of our time, our love and concern, money, energy, and last but not least our enthusiasm.

Let's make this Christmas of 1969 a beautiful, spiritual Christmas. Let's keep Christmas!

CHRISTMAS COMES ONCE A YEAR

Christmas comes but once a year
With festive food and toys,
Happy bustle, secret rush,
Glad plans for girls and boys.

Mother cooks, concocts and bakes,
Dad puts up the tree
For children to help decorate,
Then admire, enjoy with glee.

Season's gaiety prevails,
But also gentler mirth:
In quiet joy, more meaningful,
We celebrate Christ's birth.

—Inez Baker

SNOWBIRD AT THE FEEDER

I didn't see you
right away!
Your chirping
bid me stay
at the window, where
I had placed crumbs
with tender care —
hoping you would be there!
You cannot speak as humans
do, but chirping is
a "thank-you", too!

—Mrs. Joe Tenhoff



—Old Sturbridge Village Photo

WHY BAYBERRY?

by Evelyn Witter

Why are bayberry candles considered the social lights of all candles? They are fragrant, they burn with the steadiness of starlight, and their delicate, olive green color blends with almost any decor. Besides, bayberry candles are AMERICAN-TRADITION candles.

According to authorities bayberry wax was America's first export. The English were delighted to get this unique product since it was a vast improvement over the smokey, foul-smelling, sputtering tallow candles made of animal fats.

Our early New England ancestors gathered bayberries in early October and November, after the first frost. They collected quantities of the pearl-gray berries, boiled them in large quantities of water in huge iron kettles, and then let the mixture cool. Hardened wax formed on top. This was melted again (to remove debris), strained through cheesecloth (to remove further debris), and then melted again for dipping.

In Colonial times the making of candles was such a time-consuming task, that bayberry candles were saved for solemn or festive occasions . . . like Christmas.

To this day bayberry candles are cherished for their aesthetic value. Truly fortunate are those who burn a bayberry candle during the Christmas season. It is an American tradition, without doubt; yet, too, a tribute to the homemaker who adds this unequalled light of elegance to her Christmas decorating!

PRAYER FOR CHRISTMAS

On this birthday of Jesus, wee,
In a barn stable, I thank thee
For love and home, stars shining bright,
And for your sweet protecting light.

—Mildred Grenier

A FESTIVAL OF TREES

by
Evelyn Birkby

As I walked into the large ballroom of the Prom-Town House in Omaha, Nebr., I found it had been transformed into a fairyland! With trees and lights and decorations of breath-taking beauty, the plain room glowed with color and design.

During the first week in December for the past five years, the YWCA has presented "A Festival of Trees". This fabulous array of decorated trees is used as a fund-raising project. Besides offering the opportunity to see 94 different exhibits, the entrance fee I paid included coffee or tea and a variety of delightful Christmas cookies served from a beautifully decorated table, the opportunity to buy holiday decorations and a chance on a door prize.

Walking around the beautiful displays I marveled at the imagination and artistry the individuals and groups of the Omaha area had brought to their efforts. With camera and notebook I tried to get as much detail as possible, especially ideas which could be adapted to home use.

Here, briefly, is a glimpse at my notebook of ideas:

1. Decorate a tree with natural materials gathered along the roadside.
2. Take a bare branch and top it with bright feathers.
3. Perch bright red cardinals next to brown wicker basket "nests" and add white styrofoam "snowballs" to the branches with white lights or snowball lights.
4. Use silver, crystal and pink decorations for an unusual color scheme.
5. Silver foil roses teamed with blue lights are striking.
6. An Oriental mood can be developed with egg carton pagodas and tiny Japanese umbrellas.
7. Old-fashioned Christmas cards and antique children's toys can create a tree which looks as if it should stand by a pot-bellied stove.
8. Apple green satin balls and wrought-iron designs make an unusual combination.
9. Hand-crocheted snowflakes like Grandmother used to make are delightful on a small tree.
10. Straw figures and geometric designs are available from Mexico or can be made at home for a peasant-type tree.
11. Artificial fruit, real nuts and pine cones decorate an evergreen in a country mood. This is best standing in a bushel basket.
12. Real musical instruments can be tucked into the branches of a large tree.
13. Handmade pincushions, buttons



Mrs. Herb Kolterman of Blair, Nebraska, a long-time Kitchen-Klatter friend, created this delightful tree of pincushions collected from many parts of the world, from friends and neighbors. She has added her own artistic creations plus buttons and sewing items for a most unusual and colorful tree.

and items from a sewing basket are surprisingly colorful and decorative.

14. Gossamer butterflies in blue and white, jeweled bluebirds and white flowers combine for a truly elegant tree.

One of the decorated trees which especially caught my attention held *Chrismons*, decorations made from Christian symbols. A group of school children had created these for the "Fantasy of Trees" exhibit. They were cut from cardboard, outlined with black India ink and brightened with braid and glitter. Around the base of tree stood dolls from different countries to add an ecumenical touch. A book giving details of the meaning of the symbols used had been prepared by the students and was under the tree for any who were interested.

After my return home from the Omaha trip all sorts of ideas for decorations vied in my mind for attention, but I kept returning in thought to the *Chrismons*. I learned that St. Paul's Lutheran Church in Treynor, Iowa, was decorating their large sanctuary tree with *Chrismons*. From this source I obtained the address for more information about these meaningful symbols.

The origin of the *Chrismons* for use as tree decorations is interesting. In 1957 Frances K. Spencer of Danville, Virginia, was searching for an idea which could be developed for use in her own church. When she came across drawings of designs called *Chrismons* she felt she had found an idea which would truly honor Christ on his birthday.

A *Chrismon* is a combination of the parts of two words — CHRIST and MONogram. A *Chrismon*, thus, is a *monogram of Christ*. The earliest *Chrismons* were symbols carved by the first Christians on doors of catacombs, inside

buildings, on household utensils and some jewelry. These symbols served to identify the early Christians, their meeting places and homes. They also were used to transmit their faith and belief to others through the stories of their symbolic meaning.

Frances Spencer felt these early symbols would contribute much to the spirit of worship during the Christmas season. She developed simple forms using styrofoam, beads, sequins, glitter, etc. She used only white and gold, for white is the liturgical color for Christmas which refers to Jesus' purity and perfection and gold signifies His majesty and glory. Miniature white lights were added to the tree to symbolize Christ as light of the world.

So much interest developed around the *Chrismons* that additional patterns were created and, finally, books were made available. Three books have been printed with *Chrismon* patterns, complete directions, materials suggested and the symbolism for each decoration. Also included is a meaningful worship service built around the *Chrismons*. These books are available for \$1.50 each: *Book I — The Basic*, *Book II — Christian Year Series* and *Book III — The Advanced Series*. The complete set is \$4.50. These may be ordered directly from The Lutheran Church of the Ascension, Danville, Virginia 24541.

One of our WSCS circles here in Sidney is beginning the process of making *Chrismons* for use on our church trees. They are doing the simplest forms from *The Basic* and *The Christian Year Series*. One of the members has a hot electric wire made for the purpose of cutting styrofoam, so she is using that for most of the work. However, serrated knives cut plastic foam easily. Each of the circle members is taking two of the cut forms to create into finished *Chrismons* according to her own artistic ability. The group plans to have a sheet mimeographed giving the information on the symbols used so the congregation will understand their meaning.

A church in Shenandoah is making the *Chrismons* as a group project. Each Wednesday afternoon and one night a month those who can are going to the church to work together on the decorations. The church, in this case, is paying for all materials.

A number of the mothers who have seen the designs for the Christian symbols are starting to make them for their own home trees — an excellent way to add Christ to the holiday! In fact, I have some styrofoam, a serrated steak knife, some gold sequins and several artificial lilies of the valley laid out on the basement table right now to begin work on some of my own. Have a happy Christmas.

LATE FALL NEWS FROM

MARY BETH

Dear Friends:

I'm trying to be triplets this morning. I'm overseeing the washing machine while it churns out clean garments for us all, and as I write this letter I'm trying to figure out when I can iron eight days' accumulation of white shirts. I've taught every day this week and three last week, and although I'm willing to iron shirts in the evening after being at school all day, somehow the body seems to lag behind in energetic eagerness.

We've had a busy fall season in addition to school activities. The girls are now in 4-H work. Because they go to school in Brookfield and our home is fifteen miles west in Delafield, there isn't much opportunity during the school months for the children to get acquainted with the local young people. When I heard about the 4-H group right here in town, which covers an area far greater in size than Delafield alone, I thought this could be a fine experience for the girls. It is an enormous group of about 60.

Adrienne elected to take as her projects a new program entitled "Exploring 4-H and Sewing". Katharine agreed to serve as a junior leader since they need 14-year-olds desperately to help, and as you might have expected she is taking "Horse and Pony". The riding stables for St. John's Military Academy are about 1000 feet east of our house, and poor Katharine has been watching with considerable envy the lucky few who get to ride there. Now the 4-H group will spend an evening a week there with one half hour devoted to the study and instruction of horsemanship, and an hour, with a cut-rate price on horse rental, actually on horseback. I have been ill-at-ease knowing she was riding her friends' horses with no proper instruction, especially after I watched her go head first off her neighbor's horse in Anderson, Indiana, last year. I don't know how they are going to ride during the snow season but perhaps St. John's has an enclosed area for such problems.

This afternoon I have to fold myself into the little runabout car and drive to school to get the girls and deliver them to the eye doctor to have their eyes examined. Katharine is continuing with her contact lenses and these require frequent checks during the early months of wearing; and we have begun to suspect that Adrienne is nearsighted. I had great hopes that one of the children would be free of glasses but unless we are wrong she is headed for spectacles. Don noticed in her math class that she was not reading the board from her seat so he suggested this examination.



Old table legs or railing dowels can be made into attractive candleholders. A coaster placed on top will hold a large candle. The candleholder in the center is a rolling pin, minus the handles. Artificial holly adds a Christmas touch.

Adrienne had not mentioned it as yet.

Don has finally had to give in and get bifocals. The poor man has suffered with these sadistic inventions. He was feeling a little discomfort with adjusting his eyes from faraway events to those quite close, but with these handsome silver-steel, semi-rimless glasses he is miserable! He tries to rake leaves but he can't find them. He tries to eat his dinner but the food disappears from view halfway up the route to his mouth. One awful Saturday he went to the bank to conduct some business and between talking to the bank teller, and *trying* to make out his banking slip and groping for the pen on the writing table, he said he sank into a state of total confusion. He very quietly went into our bedroom, put the lovely glasses away, and took out the old ones. We've been telling him how utterly handsome he looks — which is quite true and not just whispered-sweet-nothings said in an attempt to flatter his ego.

AN OLD LEGEND

Why the Robin's Breast Is Red

As the Baby Jesus lay in the manger one chilly night, the scant fire that had been built to keep Him warm was slowly dying out. A little robin that nested on the roof of the stable saw this, and hopped down to the fire and began flapping his wings to fan the fire back to burning brightly. Patiently and untiringly he fluttered his little wings, and the fire grew brighter and brighter. All night long, the little bird kept the fire burning, although the feathers of his small breast became so hot they turned red, and glowed. And to this day the robin's breast remains red in memory of the night when one small bird kept the Baby Jesus warm.

—Mildred Grenier

His hair is by now quite prematurely grey and these silvery glasses lend him an air of great dignity and good looks. He is wearing the glasses more now, but occasionally I find them carelessly snapped into their case and lying on a shelf.

We're enjoying living in Delafield very much. There is only one grocery and now when I go in I know people and seldom come away without having chatted with some friendly person. The farm down the way where I buy eggs is selling me half a beef for the freezer. We should get it any day now, and buying it in this manner is far, far more economical than daily purchases of supper meat. The girl next door runs an antique shop here which is really cute. She has one most appealing item — a shelf filled with half-inch lead soldiers. Don said when he was little be used to scavenge pieces of lead from the alley trash cans to make his own soldiers by melting this salvaged lead. We've also grown to know the druggist quite well. He doesn't just dispense drugs and notions but homey interest in which child is taking this particular wonder drug, with follow-up calls about their progress. These people are small-town friendly — vastly more friendly than in our more formal Brookfield.

Did I remember to tell you that Adrienne broke her arm? She lost her grip on the monkey bars at school and fell on her arm, only she didn't remember to fall on it flatly but bent rather oddly. She broke her wrist just as did her sister Katharine a year ago. I keep waiting for Paul to snap something, but his interest in books keeps him "out of it" a little more. He did come face to face with a rattle snake on his Scout camp-out. I never dreamed there were rattlers in our part of Wisconsin, but this fellow considered a cave his domicile and Paul and a semi-scratched fellow Scout and a parent leader left hastily. This scratched Boy Scout was one who had slipped on a cliff they climbing at Devils Lake. I will be a grey-headed mother before I get used to the woolly activities these Boy Scouts engage in.

We plan to go to my mother's home for Thanksgiving. We had our first snow on October 20th and were a little anxious lest winter would follow through with too much vigor before we got the 350 miles to Anderson and back. We will have Christmas at home, of course, and it will be Don's first real rest from school work.

I hope your Christmas will be a happy occasion and good wishes for your forthcoming New Year are sent to each one of you from our happy household.

Sincerely,

Mary Beth



COME READ WITH ME

by
Armada Swanson

Don't you enjoy turning the pages of your family album and reminiscing over precious people and places? Gladys Taber gives the reader this pleasure in her new *Stillmeadow Album* (J. B. Lippincott Co., \$6.95) as we see the Stillmeadow we've been reading about for years. This book, with sixty pages of Stillmeadow photographs by Jacques Chepard, has much description to read — the next best thing to a personal visit with Mrs. Taber. *Stillmeadow Album* takes you upstairs and down, inside and out at the white salt-box farm house. You'll see the kitchen that used to be the old milk room, the living and dining rooms, the burning room and the author's writing room, where Amber the Abyssinian kitten likes to play with the typewriter keys.

The kitchen spans the width of the house, so there is always sunshine coming in. The small pine cupboard in the kitchen is especially for cookbooks. Writes the author, "An assortment of cookbooks is a homemaker's constant friend, but doesn't help if looking for some special recipe involves hunting all over the house for the book."

Daughter Connie and her husband, Curt, as well as Alice and Anne, the grandchildren, are part of the book, as are the endearing animals. About the picture of Holly the Irish on the sofa, she writes: "Occasionally a stranger may comment that dogs belong on the floor, but we never pay any attention . . . I believe a house is for those who live in it, rather than being something to live up to."

It's just plain refreshing to read Gladys Taber's *Stillmeadow Album*. It'll also hold special appeal to those who love old houses and the New England countryside.

(*Stillmeadow Album* can be obtained at your bookstore or write to Ralph C. Glisson, Director, Mail Service Dept., J. B. Lippincott Co., P. O. Box 8340, Philadelphia, Pa. 19101. \$6.95.)

The Christmas tree is an expressive symbol of Christmas. A new book *The Trees of Christmas* (Abingdon Press, 201 Eighth Ave., So., Nashville, Tenn. 37202. \$7.95) is a delightful mixture of fact and folklore with photographs of trees of many countries and regions. The accompanying text gives traditions



Photo: Jacques Chepard
"The heart of Stillmeadow is the great central fireplace in the keeping room," writes Gladys Taber in her *Stillmeadow Album*.

and customs and step-by-step directions and line drawings serve as a guide for construction of all hand-made decorations.

The text accompanying the picture of the Danish Christmas tree reminds us of the Danish Christmas plates, which Denmark has given to the world for over fifty years.

The blue and white colors of the porcelain plates are symbolic of the season — white for purity and blue a symbol of heaven and the Virgin Mary. The Christmas tree of pioneer America held

decorations gathered in woods and fields or made by pioneer mothers — cornhusk dolls, pomander balls, yarn dolls, acorn clusters, and popcorn strings. Christmas in Sweden is truly a festival of the home, with the tree decorated with real candles and heirloom ornaments. Pinatas, paper lanterns, aluminum designs and white doves make the tree of Mexico bright and colorful. A delightful Christmas tree is the Bird Tree, strung with popcorn and cranberry chains, an orange

(Continued on page 20)



*The Gift You'll
Never Forget!*

It's a gift you can give yourself: a resolution to lose weight by cutting down on calories. Difficult? No. Starvation? Not any more! Expensive? Certainly not. You simply cut down on calories by substituting **Kitchen-Klatter Sweetener** for sugar, every chance you get. This means you can still enjoy sweetened drinks, and cereals, and desserts. Notice we said **ENJOY**. Because **Kitchen-Klatter No-Calorie Sweetener** is deliciously natural tasting. No bitterness. No metallic taste. No calories (not even one!). Taste it for yourself . . . then give yourself the gift of a slimmer figure and a happier life.

Kitchen-Klatter No-Calorie Sweetener

ASK YOUR GROCER FIRST. However, if you can't yet buy it at your store, send 50¢ for 3-oz. bottle of sweetener. Kitchen-Klatter, Shenandoah, Iowa 51601.



THE TOWERS

When days are trying and my care
Seems to last too many hours
And slows my progress everywhere,
I can look up at towers.

They seem to soar as light as birds
And gather glitter from the sky,
Bright messages that need no words
But lift my spirits high.

What they mean I am not sure . . .
I think their meaning has to do
With hope, and courage to endure,
And faith, and being true.

They suggest I may be bound
To hard problems, hurts and scars
As the towers are to ground
And still I may touch stars!

The gold and silver towers gem
The heaven's blue. As I employ
Myself at homely tasks, with them
I climb up — up — to joy! —Bertha Garland



This seems to be a time of year when it's especially fun to share recipes and ideas — a time of year when excitement and enthusiasm are in the air.

We don't pretend to be home economists or fancy cooks but we do like to share our ideas and recipes with you.

Take time out of your busy schedule and let us visit with you each weekday on 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.
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.
KWBG	Boone, Iowa, 1590 on your dial — 9:00 A.M.
KWPC	Muscatine, Iowa, 860 on your dial — 9:00 A.M.
KSMN	Mason City, Iowa, 1010 on your dial — 9:30 A.M.
KCOB	Newton, Iowa, 1280 on your dial — 9:30 A.M.
KSCJ	Sioux City, Iowa, 1360 on your dial — 10:00 A.M.



FUN WITH WOOL

by
Inez Ladd

Have you made any yarn babies recently? If not, pull out those odds and ends of yarn. If you haven't any, run over to that friend who knits and beg or buy some of hers. If she can't give you any yarn then give her this idea.

A yarn baby is a doll made of yarn. There are boy and girl yarn babies, angel and fairy yarn babies. They vary in size from three to six inches in height and can be used for many purposes. The most obvious is that of a doll. Little children love them — they are so soft and cuddly and light to carry. Older girls like two, a boy and girl as a pair to wear on a coat lapel or sweater. I used an angel to top my silver Christmas tree last year and this year will scatter pastel dolls here and there among the branches. They are fun to make and give many opportunities for originality.

Here are the directions:

Angel: Wind white four-ply wool yarn around cardboard, four by six inches, 35 times. Tie tightly at loop ends. Cut at opposite end and remove from cardboard. The wool should be wound evenly without much tension. Tie again 1 1/4" from top, wrapping twice, and leaving two ends five inches long so the doll can be hung by this loop if desired. This makes the head and neck. One and a half inches from neck tie again, wrapping twice, which makes the waist. The skirt is whatever is left over, and can be evened off later.

Now wind wool fourteen times on the four-inch width. Tie at one end. Divide the body in half and pull this bunch of wool through for the arms. Tie at each end and clip to make the hands, about 1/4".

Cut two pieces of nylon net four by six inches, gather through the middle and attach at back of doll. The net can be pink, gold, or white. If in a color it is nice to make the ties of the same color as the net. Braid pale yellow yarn and wind about the head and sew firmly. Now it is time to place the

halo. Make a circlet at one end of a four-inch piece of white pipe cleaner, and insert the other end at back of head under the neck and waist ties.

It is better to wait until this is done before decorating. Use jeweller's glue to fasten black sequins for the eyes and a red one for the mouth. Put one, two, or three down the middle of the body and scatter whatever you desire on the skirt. These can be of gold or silver. At the middle of the halo use a tiny brilliant or a pearl from an old necklace or a paper star in gold or silver. This completes the angel. If you want her to be a fairy, add a wand of a toothpick with a star (doubled) at the tip. Fairies can be made in pastel colors but angels should be white. They may, however, be tied with either white or gold.

Boy: Make as directed for the angel. They are cutest made of different shades of tan yarn and tied with a contrasting color. After the body is completed, divide the yarn into two parts and tie at the ends as you did with the arms, then clip to make feet. Make a hat by chain stitching 13 stitches and then crocheting into the shape of a hat. Sew to top of head. Place sequin eyes and mouth, and one or more on front of body. I use larger sequins for the buttons on the front. These can be green with green ties, or red with red ties, gold with brown, or blue with blue ties.

Girl: After making the basic body, the chief difference in the girl doll is to tie fewer strands into the two legs, leaving separate strands to be cut shorter for the skirt. Skirts can be any length, even a mini-skirt. Hair can be any color. Three strands braided together and wound around the head make an adult doll. Hair braided and brought down over the body makes a child. The red-haired ones are very attractive. Hats can be put over the hair or not, as desired.

An added attraction for the boy doll is to make a braided strand and tie it about the neck, giving a dashing air. A third color can be introduced to give variety, and if used, a tiny puff of the third color can be put on his hat. If you wish the girl and boy to be a pair, introduce a touch of the third color somewhere in the girl's ties, belt, or scarf.

Caution: If given to small children the eyes and mouth and any decoration should be put on with the felt markers.

CONFIDENT SONG

Carol, this year, a strong
full confident song!
Let your minds fill
with faith in good will
and your hearts increase
the prospects of peace!

—Helen Harrington



BRINGING IN THE YULE TREE

We greet the good news with a shout
And don coats merrily,
When Father says, "Time to go out
And get the Christmas tree!"

We hitch the horses to the sled,
Pile into it and go
Back to the heavily forested
Hills where pine trees grow.

We choose a tree whose branches are
Thick and full and green,
Strong enough to hold a star
And ice and candle sheen.

The ax rings on the frosty air —
Persistent — till it falls
The tree that we load up and bear
Away with chiming bells.

And the world around looks glad to
know

How happy we have been,
Going out in cold and snow
To bring the Yule tree in!

—Martin Garland

THE JOY OF GARDENING

by
Eva M. Schroeder

"When my mother was alive she had a beautiful Christmas cactus plant that produced myriads of lovely blooms. After her death, my sisters and I divided the old plant and each of us took a section, mostly for sentimental reasons. My plant grew very well even though it had been cut back almost to the base when I got it two years ago but it has never bloomed," writes Mrs. Pearl J., Iowa. "I so want to get it to flower for the holidays this year just as Mother used to do with it when she was alive. What must I do? It is growing in a good soil mixture and the pot has good drainage. Must it have sunshine in order to bloom?"

Christmas cacti are short-day plants and artificial light after sundown may retard their bloom and prevent them from flowering in time for the holidays. Grow the plant near a sunny window during the day, but after sundown see

that it remains out of the light. It is best to grow it in an unlighted bedroom at night or cover it with an opaque cloth. Keep the soil moderately moist and feed a soluble plant food once every 3-4 weeks. Keep away from radiators and out of drafts or the plant may drop its buds before they open.

Not long ago a lady brought a dish garden to our shop to see if we could tell why all the plants were dying in it. "My son received it as a gift when he was in the hospital," she said. "As soon as he came home and became able to water it and give it good care the little plants started to turn yellow and some of them are already dead."

The little dish garden consisted of succulent and cacti plants and the mother mistakenly blamed the hospital conditions for the trouble. She was sure it was either in the atmosphere that had caused the yellowing. On closer examination all the cacti had rotted off at the base because they were standing in water-logged sand. We emptied the flat bowl and started over with layer of charcoal and coarse sand in the bottom, covered with an inch of sand and peat moss for soil. We could not duplicate the exact varieties of cacti, but did find a little Haworthia plant to replace the sick one. If you



Lucile's grandson James happily works away on a big bone.

have a similar dish garden, do not over-water it especially during late fall and early winter when most cacti and succulents simply want to rest. Give no plant food at all and keep the soil mixture just *faintly* moist. This dish garden was especially cunning with several tiny Japanese figures, a small bridge and an Oriental lantern placed near the Haworthia plant. You can make one for your own home by using a shallow ceramic bowl and planting it with various cacti and succulents as the above planter was made.

A Shiny Decoration ... and a Christmas Blouse

A beautiful, crisp, new blouse . . . given by someone very thoughtful. Wouldn't you like to keep it as shiny and bright as that ornament on the tree?

Well, why not? Modern science has brought you two helpers, who'll keep lovely things looking new and bright for a long time. They're **Kitchen-Klatter Safety Bleach** and Kitchen-Klatter's new **Blue Drops**. **Kitchen-Klatter Safety Bleach**, since it contains no chlorine, bleaches bright every time, with no danger to fine fabrics. Even permanent-press synthetics are safe. And the perfect companion in the wash is **Kitchen-Klatter Blue Drops**, the concentrated, low-suds detergent for all types of washers, all kinds of fabrics.

Take care of those new Christmas clothes . . . with

Kitchen-Klatter Safety Bleach
Kitchen-Klatter Blue Drops



HAPPY WAYS FOR THE HOLIDAYS -**Concluded**

poinsettias from this type of ribbon. (Leaflets at the ribbon counter often give directions for these.) I put two of these together back to back for colorful tree decorations.

To make a *Fold-away Table Tree* you will need one yard of green or white tarlatan or heavy-weight white interfacing material, an 18" candle in a low candleholder, and a variety of Christmas seals, such as angel heads, Santa Clauses, toys, reindeer, etc. If the material is wider than 36", cut off along one side to make a 36" square. (Use the extra material to make miniature trees for place favors.) Fold the square in half and crease firmly; fold in fourths and crease sharply; fold in eighths and then sixteenths, thus making umbrella-type folds.

Run a *slightly warm* iron over the folded material to sharpen the creases. While still held in folds, cut a scallop at the bottom, giving it a circular umbrella shape.

Unfold and lay flat on a table. Fasten on the seals in a hit-and-miss fashion, to make the tree decorations. When finished, place the tree on the top of the candle, letting it fall in folds to a tree shape, the bottom flaring out like a skirt. To store for use another year, simply refold along creased lines and secure with a rubber band.

A little glue daubed here and there and outlining the scallops, sprinkled with glitter, will add to the beauty.



The annual church bazaar at South Congregational Church in Springfield, Mass. is a great time for fellowship. The ladies work months in advance on interesting Christmas decorations and gifts for the various booths.

COUNT THAT DAY FOR HAPPINESS

When you have a song to sing,
Share it with a friend,
Building new remembering
As your voices blend.

Count that day for happiness
When you find a friend;
Know the smile and handclasp spent
Pays a dividend.

Friendship eases sorrow's load
All along the way;
Costs so little, means so much.
Let's be friends today.

—Mary Pansy Rapp

**CHRISTMAS CACTUS**

Full thirty years it bloomed
Each Yuletide brave,
For her whose hand had
Nourished it and gave
Lukewarm water, leaf mold
For its health.

It seemed to bend in reverence
When she took
A blossom pressed it in her
Bible, where the Book
Lay beside her knitting
On the shelf.

No buds appear this year —
A loved one sleeps;
Consoled with understanding,
Thus it keeps
Deep mourning and past memories
To itself.

—Irene Liles

COME READ WITH ME - Concluded

half shell filled with nuts, and doughnuts with sprigs of holly.

The Trees of Christmas would make a fine gift to the public library. Program leaders for clubs could use this book to good advantage in December meetings. The book is an invitation to create your own memorable trees of Christmas.

For a "something different" Christmas gift, try *Real, Old-Time Yankee Apple Cooking* (The Stephen Green Press, Brattleboro, Vermont 05302, \$1) with 80 traditional recipes starring the incomparable apple. Beatrice Vaughan's hobby is collecting antique "receipts" and she passes on these delectable cooking ideas to us with apple squares, applesauce meat loaf, candy, and eight versions of apple pie. Remember, "A crisp, juicy and tender apple is one of God's truly great gifts to His children."

This December, find time to read Henry Van Dyke's "Keeping Christmas" which includes, "Are you willing to believe that love is the strongest thing in the world — stronger than hate, stronger than evil, stronger than death — and that the blessed life which began in Bethlehem nineteen hundred years ago is the image and brightness of the Eternal Love?"

FAMILY TREE - Concluded

family record which will be a source of great pleasure and important information in future years.

And please do not hesitate because your family does not include celebrities. The most important people in the world are the members of our own family. Our personal aim should be to make our own place in the family record worthy of remembrance.



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DECEMBER DEVOTIONS – Concluded *story does not end there.* The follow-up is an important part of the Christmas Story!

After they had heard the song, they sought the Babe, found Him and shared in the worship, the wonder, and the glory of that Christmas Eve.

Then it was back to the "old grind", the humdrum of tending sheep, lost lambs to be sought, wool to be sheared, debts to be paid, dangers to be overcome, a living to make.

But they didn't let it all end there. Someone has said "They went away from Christmas with a *carry-over*, not a *hangover*." They went about their daily tasks "glorifying and praising God for all they had seen . . . and those who heard it wondered at these things which were told them by the shepherds." They shared the good news of Christmas in the days after it was over. Again and again as they told their story of that night, hope must have been rekindled and faith reborn in the hearts of despairing and troubled men who heard the wondrous news the shepherds told them. They, too, must have shared the wonder and awe of that moment with their shepherd friends.

Through the centuries there have been others who have passed along the good news and wonder of Christmas from year to year. Those who have not, have let it all get lost in the tinsel and glitter, the hustle and bustle with which far too many of us allow the genuine glory of Christmas to be crowded out.

Our world today is not ready for

Christmas, but Christmas *will* come! Will we hear the song, see the Star? But above all, will we commit ourselves to the follow-up *after* Christmas, or tuck it all away with the Christmas baubles? Or will we be like the shepherds spreading the good news of faith, hope, and love as we move back into the usual routine of our daily life after the holidays?

How wonderful if we could carry that closeness of affection and understanding between members of the family, with our neighbors and friends that seems to put a special shine on our days at Christmastime — that special feeling of good will for all mankind that causes us to lay aside for a few days our distrusts and our differences. Why can't we go on *after* Christmas like the shepherds, praising, glorifying, and spreading the good news of God's love? Christmas then would be a truly *holy* day, instead of a brief *holiday* for us.

Sharing is a lovely word, filled with meanings rare.

With the hands the gift is given; with the *heart* we share.

Eagerly at Christmas we want to put joy into the hearts of our family and friends. We give to this charity and that, go caroling to the lonely and the shut-ins, carry baskets to the needy, and feel the blessedness of giving and sharing. Why do we stop there? Who can look at this weary, troubled, torn old world today and not acknowledge that *every* day there is someone who is lonely and needs our cheer, hungry and needs to share our food, despairing and

needs our concern, troubled and unwanted and needs our love?

This Christmas let us, too, come to Bethlehem, and then depart to *tell* and *show* what we have seen and heard.

Leader:

Only the shepherds saw the wings
Which filled Judean skies.

Lest we be blind to Heavenly things,
Lord, give us shepherd eyes.

They heard the winged, caroling throng
That only the shepherd hears.
Lest we be deaf to angel song,
Lord, give us shepherd ears.
They hastened then to Bethlehem,
Their footsteps sure and fleet.
That we may rise and go with them,
Lord, give us shepherd feet.

They heard the song, came to worship
the King,
Departed to serve and praise.
O Lord, let us not be too confused nor
stay so long
Content with earthborn ways.

—Selected

Hymn: "O Little Town of Bethlehem".

Benediction: Help us rightly to remember the birth of Jesus that we may share the song of the angels, the good news and joy of the shepherds, and depart to worship, praise, and glorify, to open the door of love all over the world, to the glory of Christ, the King. Amen.

CHRISTMAS

May Christmastime live in your heart
As through each day you go,
That others, walking where you walk,
May know that love, also. —Unknown

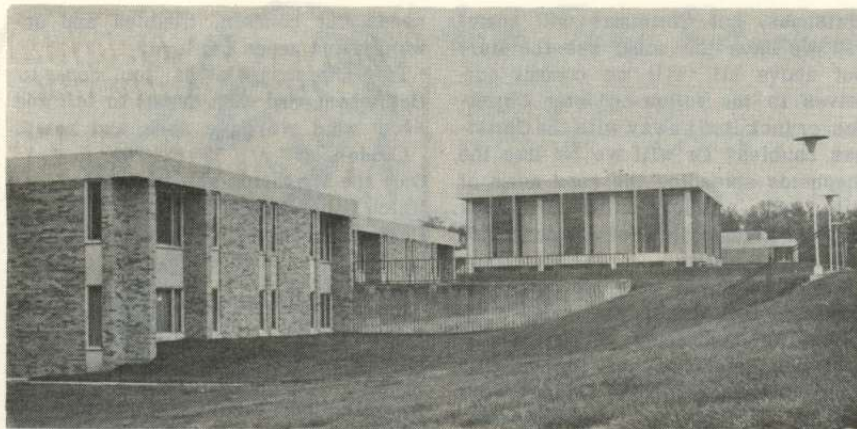


THINGS COULD GET HECTIC THE NEXT FEW WEEKS

Shopping to do. Gifts to wrap. Kids and grandkids coming. Church work to attend to. Baking and entertaining to get out of the way. And the house has GOT to be cleaned.

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Above is a picture showing some of the buildings of United Theological Seminary where Martin Strom is studying for the ministry. The campus apartments are shown in the foreground. Beyond them is the library. You can barely see the building that contains the classrooms and chapel.



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MARGERY'S LETTER - Concluded

in plans for Christmas. We hope you are able to have your loved ones with you and that you have a very blessed holiday season.

Sincerely,

Margery

FREDERICK'S LETTER - Concluded

repeat that to me it is a mystery, a glorious mystery. Just answer me this: Did you ever know a tithing church to have trouble raising its budget?

When I came to South Church here in Springfield, Massachusetts, nearly fifteen years ago, I said that it was my absolute conviction that the church could double its budget if it would first of all double its mission budget. Many people did not believe me, but they were willing to try. What happened to our church finances is almost unbelievable! Thank God for the mysteries of life.

I hope that this Christmas will be one of the most blessed you ever have had. No matter how difficult the past year has been for you, no matter what your sorrows or your heartaches, Christmas can be beautiful if it has your love. There must be so much love in Christmas to make it the Christmas we all need this year, and I begin the season by sending you word of our love for all of you. We love having so many *Kitchen-Klatter* friends, and it is your friendship that does so much to make every day for us almost like Christmas.

Sincerely,

Frederick

DOROTHY'S LETTER - Concluded

down they stopped in Dodge City, Kansas, and on their return trip they spent several hours in Abilene, Kansas, visiting the Eisenhower Center, a place they thoroughly enjoyed. In fact,

they said they could have spent a day there if they had had the time.

Because of wet weather we have had a time getting our beans harvested. As I write this we have some of them combined, but there are some we won't be able to get until we have a good hard freeze, since there is water standing in the low places. This has been a frustrating year for farmers, but we will look forward to next year and count on its being better.

I have been making Lucile a new dress for Christmas, which she will receive right away so she can enjoy it. Before I put my machine away I have some shirts of Frank's to be mended, so I will say goodbye for now.

Sincerely,

Dorothy

JULIANA'S LETTER - Concluded

busy traffic to allow James to race around on his own. Glendon Road was a haven for children because usually not more than four or five cars would drive down it during the day.

All good vacations must end so Jed, James, and I flew back to Albuquerque in time for Jed to start the fall semester at the University. We are thoroughly settled into our routine at this date and James is finally accepting the fact that Daddy won't be home all the time the way he was in Massachusetts.

James is growing and changing every day. He finally has all of his baby teeth and is down to one nap a day which he takes very reluctantly. He says quite a few words such as "car", "kitty cat", "fish", "dog", and "Daddy". For some reason he refuses to call me "Mama". I guess he knows that a good whoop brings me running, so yelling "Mama" completely is unnecessary.

These days James runs everywhere and refuses to walk even short distances. Whenever I sit down I hear his little feet pounding up behind me and I know that in a second or two I'll have a small boy with a book wanting up on my lap. He enjoys having me read to him and I try to oblige him as much as I can. There are times when I am just too busy, of course, but when Mother is here visiting she fills in for me. James is remembering his Granny Wheels a little better each time she comes to see us.

I hear James grumbling from his crib so I must get him up. A very merry Christmas and happy holidays to all of you!

Sincerely,

Juliana

STATEMENT REQUIRED BY THE ACT OF AUGUST 24, 1912, AS AMENDED BY THE ACTS OF MARCH 3, 1933, JULY 2, 1946 AND JUNE 11, 1960 (STAT. 208) SHOWING THE OWNERSHIP, MANAGEMENT, AND CIRCULATION OF *Kitchen-Klatter Magazine* published monthly at Shenandoah, Iowa for October 1969.

1. The names and addresses of the publisher, editor, managing editor, and business managers are:

Publisher, Lucile Driftmier Verness, Shenandoah, Iowa.

Editor, Lucile Driftmier Verness, Shenandoah, Iowa.

Managing Editor, Margery Driftmier Strom, Shenandoah, Iowa.

Business Manager, Lucile Driftmier Verness, Shenandoah, Iowa.

2. The owner is: (If owned by a corporation, its name and address must be stated and also immediately thereunder the names and addresses of stockholders owning or holding 1 percent or more of total amount of stock.)

The Driftmier Company Shenandoah, Iowa
Lucile Driftmier Verness Shenandoah, Iowa
Margery Driftmier Strom Shenandoah, Iowa
Hallie E. Kite Shenandoah, Iowa

3. The known bondholders, mortgages, and other security holders owning or holding 1 percent or more of total amount of bonds, mortgages, or other securities are: (if none, so state.)

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4. Paragraphs 2 and 3 include, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting: also the statements in the two paragraphs show the affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner.

5. The average number of copies of each issue of this publication sold or distributed, through the mails or otherwise, to paid subscribers during the 12 months preceding the date shown above was: (This information is required by the act of June 11, 1960 to be included in all statements regardless of frequency of issue.)

73,716

Lucile Driftmier Verness, Business Manager
Sworn to and subscribed before me this 30th day of September, 1969.

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Again it is Christmas ... a time to draw loved ones and friends closer to us ... a time to find new faith and new hope in the true spirit of Christmas.

As we pause for a moment to glance backward over the path we have traveled, there is warm pleasure in the memory of old friendships continued, and new friendships begun.

So, to the homemakers whose confidence and loyalty we cherish ... and to the grocers, jobbers and wholesalers who provide the link between us and our homemaker friends ... we extend warmest wishes for a happy holiday season and a new year full of everything good.

Your friendship has encouraged us to try harder in our efforts to please you. During the new year, and the years to come, we will continue to do our best to deserve your continued good will.

