

TX1

K57X

1,2

ISAC

# Kitchen-Klatter®

REG. U. S. PAT. OFF.

## Magazine

SHENANDOAH, IOWA

20 CENTS

VOL. 35

MAY, 1971

NUMBER 5

71  
NOV  
M 1971  
1002 HAMBURG  
M 1971  
M 1971



-Merrill Goff Studios



# Kitchen-Klatter

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

## MAGAZINE

*"More Than Just Paper And Ink"*

### EDITORIAL STAFF

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

Subscription Price \$2.00 per year (12 issues) in the U.S.A.  
Foreign Countries \$2.50 per year.  
Advertising rates made known on application.

Entered as second class matter May 21, 1937, at the post office at Shenandoah, Iowa, under the Act of March 3, 1879.

Published monthly by

THE DRIFTMIER COMPANY

Shenandoah, Iowa 51601

Copyright 1971 by The Driftmier Company.

LEANNA FIELD DRIFTMIER

## LETTER FROM LEANNA

My Dear Friends:

I know we have many, many new readers of our *Kitchen-Klatter* magazine who have never read a letter from me in its pages, so last night I decided that right after breakfast this morning I would put my writing supplies on the dining room table and get off a letter to you.

Well, here it is, 2:00 o'clock in the afternoon and I'm just getting down to this letter! At the breakfast table I asked Ruby, my companion, if the cooky jar was empty and sure enough, there wasn't even a crumb in it. It is my responsibility to keep this from happening, so I got busy and made some sugar cookies. By the time I was through the mail had arrived, so I settled down to read some letters and to glance through a couple of new magazines.

About this time a friend called to see if I had any old photographs relating to the early days of the Field Seed Company and its broadcasting activities. Shenandoah is celebrating its Centennial this year and a real search is being made for old pictures.

I knew I must have some among the many boxes of pictures we have accumulated through the years, but exactly where these boxes were stored I wasn't sure. Before we started going through the garage or the basement I thought it would be wise to get into the many cartons that were put in the upstairs storeroom long ago, and sure enough, that's where they were. We had a good time going through them and reliving the memories they brought with them.

I know that many of you feel as I do as you grow older. You are thankful that you are able to get up in the morning and take part in the many activities you enjoy. For me, it is moving from my bed to my wheelchair, but this chair is something that I am thankful for too.

We were so happy to discover not too long ago that they now make wheelchairs that weigh twenty pounds less

than the ones I have used during the last forty years. It is much, much easier for me to get around the house, and surely it is a real blessing for those who have to take it up and down steps or load it into a car. I look back to the years when Mart and I traveled a great deal and am almost amazed that we could manage so many places with that much heavier and more cumbersome chair.

I had promised Frederick that I would spend Easter with him and his family in Springfield, Massachusetts, this year, but I have postponed the trip until later in the summer. Spring was very late in coming this year and I'm sure the weather will be much better at a later time. I can never remember a more severe winter than the one we've just been through in our section of the Midwest. There was snow on the ground for weeks at a time, and we almost began to wonder if it would ever warm up. Now, thank goodness, it begins to feel as if Spring is really here.

In last month's magazine Lucile told you about Margery's hospital siege when she had quite extensive surgery done on her left arm and shoulder to remove calcium deposits from the bones, tendons and muscles. As she said, if it had to be done at least it was her left arm and not her right arm for she is right-handed.

After she was able to leave the hospital she stayed at our house until she could use her arm enough to take care of herself. It was a red-letter day for her when she could get to the microphone for the first time — seven weeks away from it was by far the longest she had been gone. It meant a lot to all of us that Dorothy and Evelyn were able to come and help out during this period.

We are hoping that Martin (Margery's and Oliver's son) will be able to come home for a brief visit before he starts his summer job. It won't be long before he heads towards Vermont to work at a church-sponsored Youth Camp. It's exactly the kind of a job he had hoped to have, so we are happy for him.

We are looking forward to a busy, happy summer. During the shut-in winter months I keep busy with different kinds of handwork, always thankful that my eyesight permits me to do this. I realize how fortunate I am when I read letters from you friends who have had to give up this kind of handwork, and miss it so much.

When summer comes I put away everything I've been working on even though some of it may be almost done, and plan to spend as many hours outdoors as possible. It is so hard to hire help to take care of the yard that I'm just thankful to get the lawn mowed from time to time. Ruby loves flowers and we try to care for the perennial borders that bloom every summer. I can still get a little weeding done with my long-handled hoe, and I enjoy doing this in the morning while everything is fresh.

As I mentioned earlier, Shenandoah is celebrating its Centennial this year and great plans are being made for all kinds of activities during one week in the summer. I am a real pioneer in our community for my parents settled here in 1870. My father, Solomon Field, came here first alone in 1869 to break the hitherto untouched prairie land, and then the next year he went back to Toulon, Illinois, to marry my mother and bring her back to a spot called Shenandoah, Iowa. Father was a teacher in Massachusetts before the Civil War, but in 1865 he moved to Illinois and started a woolen mill at Toulon.

The first winter on their farm south of Shenandoah they both taught school, riding horseback in opposite directions to their work. Mother's ride took her right over this hill where my own home has stood for many, many years. It was open, treeless country and I often think about this on summer evenings when I sit on the front porch and watch people come and go.

After Henry was born Mother gave up her teaching, and for many, many years she and my father worked like all the pioneers worked — long, long hours with very little equipment to make things easier. Seven children grew up on that farm (little Stephen died at two years of age) and went out into the world pretty well able to get along since they had had so much experience in "making do". I think that our pioneer heritage has surely served all of us in good stead.

The other day someone called and asked me for a copy of the wise little verse titled: "I Won't Give In" and when I located it I thought that I'd like to share it with you again. Here it is:

Two frogs fell into a deep cream bowl,  
One was an optimistic soul,  
But the other took the gloomy view.

(Continued on page 15)

## LETTER FROM LUCILE

Dear Good Friends:

This desk in my room stands beside a large expanse of windows, and when I glanced out just now I discovered with dismay that the magnolia tree looks definitely pinched and ailing.

Last spring when it bloomed I missed out on it completely because I was in Albuquerque, but everyone who saw it said that it put on a spectacular show. Marge took color shots of it for me and when I saw them I agreed with all of the reports. Through our long, long winter I looked forward eagerly to seeing that magnolia in wonderful bloom, but unless there is a miracle of some kind I'm in for a big disappointment.

How vividly I remember the day that tree was planted! It looked like nothing as much as a yardstick and it was hard to believe that it would ever amount to anything. Today, twenty years later, it is a very large and shapely tree that shades this side of the house on summer days, and is a pleasure to watch even if unseasonable temperatures nip the buds.

Mother said the other day that she believed Juliana's Hopa crab had seen its day and really should be removed. This tree was planted for her 28 years ago and all through her childhood she loved it and waited impatiently for its gorgeous blossoms in the spring. But now it looks worn out and acts worn out, so some day soon it must go.

Recently we had a very happy family dinner to observe Mother's 85th birthday. She says she simply cannot believe that she is 85 and we certainly agree with her 100%. Her lively interest in all kinds of things makes a mockery of the calendar, and her zest for living remains what it has always been . . . the inner heartbeat of our family.

I'm always asking you friends to tell us what you eat on special occasions and turn about is fair play, so I'll go ahead and tell you what I served for Mother's birthday dinner.

Let me mention the table first because it really did look quite festive. I used a gold and white cloth made in Lebanon that was purchased for me by an old friend who has made several trips to that country. In the center we had a low silver bowl filled with daffodils and Dutch iris, and surrounding this were the five tiny crystal vases Juliana gave to me this last Christmas; each one held a different colored crocus. My gold and white china looked handsome against the tablecloth — it's been used for every family dinner since Russell gave it to me on Christmas Eve back in 1958.

Mother had said that she wanted a



Getting a drink of water for Katharine is just one of the ways James helps his mother.

pork roast for her birthday dinner so I had the butcher bone and roll the biggest one he could manage. I think that meat really tastes better with the bone left in, but when you're serving a dozen people it's easier to cut a roast that's been boned and rolled. The platter that held the meat had a ring of spiced crab apples around the edge.

With this we had a big bowl of mashed potatoes, brown gravy, a perfectly delicious asparagus casserole that Mae made, small whole beets with orange sauce, hot rolls, a big assortment of relishes (including some pickled cantaloupe rind that is delicious), and individual molds of Ruby's elegant avocado salad.

No one felt like facing dessert immediately, so we waited an hour or so before the birthday cake appeared with its elaborate decorations of pale pink roses and green leaves — and "Happy 85th Birthday" written across the top. This was a white two-tiered butter cake that tasted as good as it looked. With this we had fresh strawberry ice cream, coffee and salted nuts for those lucky enough to be able to eat them!

During the afternoon Mother had phone calls from all of her children and grandchildren who could not be here with us, and from several old and distant friends as well. All in all it was quite a day, and I thought that Mother's remark as she went through the door was really a fitting conclusion. She said: "My, I just hope I feel this young when we have my 90th birthday dinner!"

Spring came unusually early to Albuquerque this year, and when Juliana described her Red Emperors, daffodils, crocus, iris and flowering shrubs in full bloom we were still looking out at traces of snow here in Shenandoah. Those warm, sunny days came just in the nick of time as far as she was concerned because James had been shut in the house for most of the winter and was wild to get outside.

From time to time I've mentioned the

fact that both James and Katharine seemed terribly prone to ear infections, and in early March James had suffered from so many severe sieges that surgery had to be done. His adenoids were removed and both ears were operated on. Plastic tubes were inserted that must remain for a year. I had never before heard of this type of surgery, but after I mentioned it on our radio visits I was absolutely astonished by the number of letters describing the identical procedure. Some children got along beautifully and others had a very rough time of it with further surgery required, etc. Thus far we are fortunate that massive antibiotics have kept James' ears under control since the surgery.

I had three pictures to choose from for this page and it was certainly hard to make a choice, but I finally selected this one because Juliana had written on the back of it: "James feels very grown up now that he can get a drink for Katharine."

In the letter that came with the pictures she said: "I can keep abreast of the laundry and three meals a day, but the house is beyond me now that Katharine can get all over and is into everything.

"When we built those long bookshelves on the wall of the family room we felt so smart because we'd gotten a lot of book storage at very little expense, but we surely have second thoughts about them when we see their contents come tumbling out. The doors to the stereo are tied shut, the lower cupboard doors are tied shut, and there hasn't been a thing on the coffee tables in the living room since Katharine learned to pull herself up and walk around them.

"I'll be so glad when it's warm enough to put her playpen out in the backyard. I'm hopeful then that the house won't look as if Coxeys' army had been camped out here for weeks. I make a desperate attempt to get things picked up before Jed gets home at night, but most of the time it's a losing battle."

I wrote back and told her that she had worlds of company, that her daily skirmishes were the rule, not the exception, for mothers of little children who were housebound on countless winter days.

You may recall that when Albuquerque had its fantastically severe cold wave back in January the water pipes in my house froze and burst. Well, last week I got the news that the 88 square yards of carpet taken up because it was water soaked could not be relaid. I told Juliana to go ahead and select the new carpet and to stick with something that wouldn't show every single footprint. I should have had my head

(Continued on page 23)



## MOTHERS ARE GROOVY

*A Mother and Daughter Happening*

by  
Mabel Nair Brown

This is an ideal occasion to deck the halls with a profusion of lovely spring blossoms — forsythia, lilacs, daffodils, hyacinths, whatever is in bloom where you live.

Let the flowers you use determine the color scheme for your banquet or tea. Sprays of golden forsythia arranged in low bowls on the tables and interspersed with tall white tapers will make a delightful yellow and white setting. Folding screens over which fall cascades of graceful forsythia would be breathtakingly beautiful as backdrops for the program or placed at selected spots about the room.

Make program booklet covers of bright spring yellow paper and tie with narrow white ribbon. Glue a miniature pussy willow spray on the front cover.

Daffodil nut cups will add additional color. First cover small nut cups with pale yellow crepe paper. This is the center cup of the flower. Cut petals from a deeper yellow paper. Shape petals to "cup" slightly, and gently pull the edges to make the petals ripple. Glue four of the petals around the base of the nut cup, overlapping slightly. Glue a circle of pale green construction paper to the bottom of the nut cup. Flute the top edge of the center cup, and gently pull outer petals into shape to form the daffodil.

Colorful floral birdcage decorations can be made by fastening together two white plastic boxes, such as fruits or vegetables are sold in, to form each cage. Stick sprays of spring blossoms into the holes in the basket, fastening them into place with "twistems" or string. A butterfly or two might be perched on each cage. These can be used as centerpieces or suspended in doorways or from a chandelier by ribbon streamers.

Have you ever thought of placing

tinkling powder music boxes here and there amid the flowers on the tables for such a party? They add a delightful welcome note as the guests are being seated and become conversation pieces during the meal.

### PROGRAM HELPS

**Welcome:** With the greatest of pleasure, honored guests, You're welcomed to our posey bower. We hope each one of you is to feel You're our "woman of the hour". We'll sing a little, laugh a lot, And give forth with the patter As we try to show you groovy gals How much you really matter. So come on, each one, join in the fun; Smile, sing, and be gay As we salute our groovy moms, Queens of our hearts always.

**Songs for Icebreakers:** (Have on mimeographed sheets or in program booklets.)

1. (Tune: "Smiles")  
There are moms who make us happy,  
There are moms who make us blue,  
There are moms who always banish  
trouble,  
Tell us, now, what kind of mom are  
you?

There are moms who share with all  
their neighbors.

There are moms who never make a  
friend,  
But the gals who are our groovy moth-  
ers

Are the moms that we recommend.

2. (Tune: "I Love You Truly")  
I love you truly, mother of mine,  
Tho' I make you angry part of the time  
When I do peeve you, one I adore,  
By sneaking hose out of your dresser  
drawer.

Mother, you're groovy, your choice is  
mine;  
Your scarves so pretty, your lipstick  
divine.

I only "borrow" them, why get so sore?  
There's always more, Mom, down at the  
store!

3. (Prayer song, tune: "Doxology")  
Praise God for Mother's gentle hand,  
And love we cannot understand;

Praise Him who sent us from above  
The blessings of a mother's love. Amen.

**Salute to Mothers:** If we are fortunate, the first sound of which we become conscious as an infant is a lullaby. It blends with our infant dreams and its echoes follow us through our lives. The words or the tune do not matter; perhaps it is only a soothing croon. It's the love in the sound that counts. The song writer summed it up when he wrote:

There is beauty all around,  
When there is love at home;  
There is joy in every sound,  
When there's love at home.  
Peace and plenty here abide,  
Smiling sweet on every side,  
Time doth softly, sweetly glide,  
When there's love at home.

There is an enduring tenderness in a mother's love that lifts it above all other affections. A mother's love is "neither chilled by selfishness, nor daunted by danger, nor weakened by worthlessness, nor stifled by ingratitude". In short, no matter what we are or what we do, Mother's love is there around us to comfort, sustain, and encourage us, and she is right there to rejoice with us in our successes and praise us for our accomplishments.

To you then, our mothers, we bring the loveliest of flowers that in our gardens grew, the very choicest blooms would only do for you. With these flowers and our love we wish you happy moments, cheery days for as long as life shall last; with happy scenes around you now and happy memories of the past. Thus we bring you flowers, and love, and good wishes tied up in one grand bouquet, from all of us who so gratefully say, "Thank you, Mom, and God bless you," on this, your special day.

**Solo:** An appropriate Mother's Day song or favorite hymn.

**Response by a Mother:**

There are golden moments in each day  
That God gives for our pleasure;  
They make the world a wondrous place,  
Give memories to treasure.

How many golden moments you daughters have put into our days! You, little girl, with your shining eyes and springing step led us along the pathway to a more abundant life. You taught us so much: the joy and enthusiasm of looking forward to each new day; the vision to see the world as a wonderful place with good fairies and castles in the air; the radiant curiosity that finds adventure in simple things — the miracle of a

(Continued on page 21)

## Study Nature with Your Child Every Month of the Year

by  
Evelyn Witter

### JANUARY

If you know where there is a white birch tree, you will find that under it the ground will be peppered with curious specks. Under a magnifying glass each of the specks looks like a miniature eagle or hawk, with wings and tail spread.

Your child will ask you, "But what are these?"

The answer is that these are "seed-birds" from the birch's seed catkins. If you can reach up into the tree and secure one of these seedholders whole, you can perform a pretty experiment by pinching off the hard little scale at the tip. This frees the whole mass of seeds, and they will fall in a steady stream until only a bare stem is left. Since each catkin contains nearly a thousand "birds", you can point out that this is the reason you sometimes see whole groves of closely set white birches.

### FEBRUARY

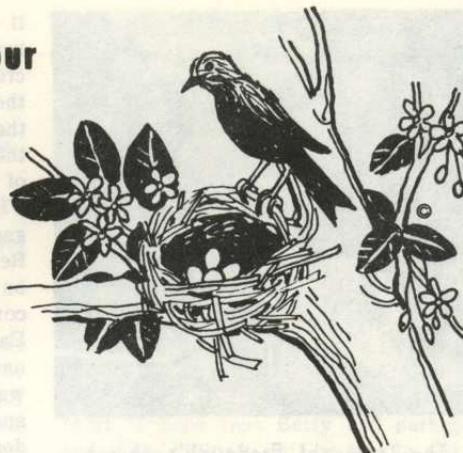
It is a charming surprise to find that during this month the pussy willow is pushing out its little gray pussies from their brown scales. Surprise never fails to give enjoyment to old and young alike. And, too, pussy willow branches in a vase on a table inspire talk of the coming of the new season and appreciation of the renewal of growing things.

### MARCH

Since March is the wakening month, animals appear which sleep or hide through the cold months. The badger and the chipmunk are among these. Pictures of these animals are readily available at most libraries. Pictures of migrating birds are available, also. You might want to choose some of the best known, like the robin, bluebird, cowbird, red-winged blackbird, and phoebe.

There is a March butterfly too, the Mourning Cloak.

Wild flowers of the month are: adder's tongue, trout lily, arbutus, skunk cabbage, hepatica, spring beauty, wake



robin, saxifrage. Colored pictures of some of these certainly belong with March conversations.

### APRIL

In April nature is awake for the summer, and every day new growths are springing out. The trees are pushing out their first burst of tender green, and many are in blossom. The lengthening and opening of bud scales give varied tints of red, and many leaves are rosy or lilac tinted when they are first open. At this stage they are most appealing for the table. A display of some of these inspire tree identification, so be sure you know the names of the species you bring.

Buttercups are in flower. There are early violets in the woods. (They might be dug, dirt and all.)

Cabbage butterfly is seen everywhere. It would not be too difficult to get a specimen. There are other butterflies in April too . . . Dusky-wing, Comma, Sooty-wing, and Zebra Swallowtail. Explain that these are the species that emerge in April.

### MAY

The trees in May offer many lovely sights. The horse-chestnut is in bloom. The upturning branches, like the arms of a candelabra, are each tipped with a white blossom cluster pointed like a candle flame.

The red oak is another tree with abundant blossoms. Beautiful, fringe-like, pollen-bearing strings droop from twigs in clusters.

Also the majority of field flowers are coming into blossom, and there are a great many different kinds of butterflies on the wing.

If you stroll through the moist May woods, you will perhaps come upon little mauve-winged blooms among the mosses. This flower, fringed polygala, holds a secret worthy of interest. You can tell your child that it doesn't matter if he picks this flower when he comes across it because picking it won't prevent the spreading of its seeds, for this plant has a secret. You

can reveal this secret if you dig up the plant with soil around it. Bare the roots and you'll see fringed polygala has a crop of underground flowers which produce seeds all by themselves.

### JUNE

June is the high-tide of the year's life. Gardens are so lovely and flowers so luxuriant you need not search far for nature's beauties for interest.

### JULY

This month you are apt to find the unusual with which to interest your child. For example, if you come upon a sassafras bush you will want to dig out a bit of the fragrant, delicious root to chew for its spicy flavor. You might offer a piece of sassafras root to your child as July's contribution to the never-ending wonder of nature.

This is also the time to hunt for a hummingbird's nest. But it is a rare and difficult thing to find, being no larger than an English walnut. It is difficult to distinguish it from the knot on a limb of a tree.

But July is a time of profusion and plenty among nature's wonders. You can choose and pick a spectacle of flowers, trees, and insects.

### AUGUST

Hay and grain fields have turned from green to yellow. Sheaves of grain around the house are appropriate and timely. The story of August is in easily available materials, such as the feather, ballooning seeds of the dandelion, milkweed, and cattail. The simple things are a guide to a finer appreciation of the wonderfully conceived universe we live in.

### SEPTEMBER

September is the beginning of nature's resting period. This is a good time to go "cocooning". Bring home the cocoons you find, put them away in a shoe box and keep them after your child tries to identify them with the aid of pictures of cocoons, which a librarian can furnish you.

Lay each one on a piece of paper marked with the name you two have decided on. Then sometime next April bring the box out and take a look at the collection. During May you should be rewarded by seeing most of the butterflies and moths come out in all their beauty. Then you can compare each insect with a color picture and find out how accurate your identification of the cocoon was.

Goldenrod and purple asters make September lovely with color.

### OCTOBER

This is the time to bedeck the table  
(Continued on page 20)

## FREDERICK WRITES FROM THE PARSONAGE

Dear Friends:

Is it really true that winter is over and spring is here? We often say that here in New England there really is no spring; we just go from winter to summer. When we were still having snow in early April, I thought I would just curl up and hibernate until the Fourth of July! Honestly! The one and only thing, I do not like about New England is its weather. In the hills just a few miles from the house we had snow ten feet deep until well into April. The church had to use its snowplow in the month of May last year, but we are hoping for better things this month of May. About ten years ago when my mother and father were making a visit to Springfield, we had temperatures near the 100 mark in the month of May. We just never know, do we?

With Easter past, and with our church annual meeting past, things are going more easily for us. We do intend having a few big parties here at the parsonage this month, but other than that, there will be no very demanding things. Betty has thirty-five women coming for lunch one day next week, and I shall probably join them. Each spring she entertains the women who do the missionary sewing for the church, and they always have a good time here at the house. Later this month of May we shall have the church Couples' Club for a picnic supper. Last year we had more than thirty for a steak dinner, with the steaks cooked over a grill in the backyard. If we have as much fun this year as we had last year, the picnic will be a success. Actually, it is a picnic dinner eaten inside because we invariably get rain around Memorial Day.

Several times in the past few weeks I have had people ask me something like this: "Where on earth do you get all your ideas to write two different sermons each week?" When asked that, I usually laugh and reply: "You tell me! I just thank God for the inspiration that He gives me." Quite often I am amazed at the way the inspiration comes to me week after week. There are times when it does not come easily, and there are times when I wonder what on earth and what in heaven I am going to preach about the following Sunday, but the Lord hasn't let me down yet. Just when I think that I haven't another inspiration in my head, some bit of Scripture, or some bit of devotional reading, or some pastoral experience or some observation of God in nature will give me the help I need to prepare a sermon. Once I start writing, it takes about eight hours at my typewriter to do the job right. Certainly I never read the



The ladies of Frederick's church still prefer to raise money with the ever-popular rummage sales.

sermons I write! As a matter of fact I do not even refer to notes when I am preaching. I learn my sermons so that I can give them without having to keep my face buried in my notes. To a man who has to read the sermons he preaches I say: "If you prepared that sermon and you cannot remember what you prepared, how do you expect someone who never prepared the sermon to remember what you said?"

At the breakfast table this morning, Betty and I were trying to think of ways to save money. Of course our first thought was cutting back on the cost of food! I sometimes wonder who gets all the profit in food? Certainly the farmer isn't getting it, and the grocer isn't getting it! Once in a while I have to do some grocery shopping for Betty, and I can't believe what the price tags tell me!

Did you see that cute story that told how the management of a grocery announced that they would offer a \$25.00 cash award each month? The award was to be made to whichever employe made the best suggestion as to how the store could save money. Young Ian MacTavish was the first winner. His suggestion was that in the future the award be cut to \$10.00.

I was amazed to learn that the cost of food on the grocery shelves could be reduced greatly if only the shopping public were honest. Have you any idea of the amount of money the grocers and other shopkeepers lose each month from theft? One of our local merchants was telling me the other day that his big shop has an estimated loss of nearly one million dollars a year just from shoplifting. That amount includes the value of the things stolen along with the cost of keeping store detectives on the job to try and prevent the shoplifting. Now if that one million dollars were not being lost, think of how much the prices could be lowered. The problem gets worse each year.

It would be very interesting to learn

if there were a direct correlation between the increase of theft and the decrease of church loyalties. I think that there has to be, for certainly back in the days when church life was thriving there was not this tremendous amount of shoplifting.

Here is something to think about — gambling as a form of church support. Recently I was given a firsthand report on the success of a gambling project conducted by one of the local churches. Each week for the past year it has had one night when they conducted what was advertized as "old-fashioned spelling bees". Now the spelling was done on a card something like Bingo. Instead of numbers printed on the cards, there were letters that spelled words, and everytime a letter was drawn and announced by the game operator, persons having that letter on the card they had purchased would play it. In the past year that church has made a net profit of \$250,000! Just think of it! A man who helps to run the "spelling bees" told me that several hundred people played each week, and that ninety per cent of those attending were women. "The women go crazy over these gambling games," he said, "and they are perfectly willing to lose money to the church and have fun doing it. As a matter of fact, they would far rather support the church that way than by pledges."

When I told this man that our church would not consider such a means of making money for the church, he looked at me as though he thought I were crazy. "But why not?" he asked. "If the people like to do it, and if they know the money they spend is all going to the church, what is wrong with it?" I laughed and told him that he simply did not understand the way our church felt about gambling. He urged us to try it just once. "Why, Dr. Driftmier, if your church ladies would have some little carnival gambling games at one of their church parties they could make a couple of thousand dollars with no effort at all, and think of how many church suppers they would have to serve to make that amount of money!"

After I told the man that our ladies did not give church suppers to make money either, he shook his head wonderingly and slowly walked away. I could almost hear him muttering to himself: "Some of these clergymen are too stupid to run a church!" Today I learned of another church a short distance from ours that paid off a \$180,000 mortgage with one such game a week for one year. Isn't it strange? Of course all of our big city churches think nothing of having card parties with all kinds of prizes, and the ladies in our church give several such parties

(Continued on page 19)

## ABIGAIL TAKING TWO ADULT EDUCATION COURSES

Dear Friends:

There are certain place names which within a particular group of people arouse an immediate and favorable response. Among young adults, skiers, and those seeking an unfettered way of life, such a name is Aspen, Colorado. As the result, the town of Aspen has been for many years an especially powerful magnet drawing persons from all three groups. Its location, well-off the beaten track, is no deterrent; it merely enhances the attraction of this community.

The name Aspen has become such a powerful magnet, in fact, that during last fall's election, one of the local candidates campaigned on a platform which included changing the name to "Fat City". Presumably this would discourage further population increases among those seeking only the prestige of the name.

When Emily decided to spend this past winter in Aspen, Wayne and I knew this would be our ideal opportunity to get a glimpse of this magical community during the peak of its busiest season. After graduating from the University of Colorado last December, our eldest decided to take advantage of favorable circumstances and spend the winter skiing and working in Aspen.

Those words, skiing and working, are in the proper order. No one goes to Aspen to work; he works merely to provide the means for skiing. Completely dominating the town, physically as well conversationally, is "The Mountain". Its giant hulk is the only real concern to the people in Aspen; the rest of the world simply ceases to exist. A columnist in the *Denver Post*, Bob Saile, put it this way: In Aspen you get the feeling that if somebody started World War III, you'd be the last to hear about it.

One weekend while Clark skied, Wayne and I absorbed as much as we were able of the flavor of Aspen and the tremendous beauty of the locale. One of Emily's college friends had persuaded her parents to buy a condominium in Aspen. Six girls live there, plus assorted guests. Besides the three of us that weekend, there was also a brother of another of the girls. This totaled ten people in addition to a sizeable number of males attracted by the six permanent residents. At no time did I hear one reference to the activities or events in the world outside Aspen. These people refer to themselves as "locals", an enviable status open to those who spend the entire winter there. Probably "non-locals" maintain a closer touch with events on the outside.

"Locals" will engage in any kind of



**Katharine and James, just up from their naps, get a bit of cuddling from their mother, Juliana Lowey.**

work, regardless how menial, so long as it will permit daily skiing. Emily found a job clerking in a drug store, and arranged her hours so she could ski every morning. She then stood continuously for eight hours, not even taking time out for dinner, until after the store closed at 9 p.m. Most of the girls were employed as cleaning maids by a company which supervises rental condominiums and apartments. An added benefit of their job is keeping all the food left behind. The girls had eleven jars of mustard when we were there — and they had given mustard to everyone they could think of.

Most "locals" dress unpretentiously. Their after-ski attire is in marked contrast to the brilliantly fashionable outfits worn by those who can afford to visit Aspen on a skiing holiday. These same "locals", however, who look down their noses at the vacationers' fancy outfits, have, themselves, many hundreds of dollars invested in their own ski equipment and seasonal tow tickets. But they would infinitely rather top off their \$300 skis and boots with a pair of faded jeans or worn overalls than a beautifully matched and fitted ski pants and jacket outfit.

Not only is there no work so menial as not to be sought eagerly by the hundreds of young people who flock in, there also is no housing too humble to be occupied. We gave a lift down the Castle Creek road to a long-haired (naturally) young man who lives in a teepee high above Aspen. It takes rugged and genuine devotion to live in a canvas teepee at 9,000 feet altitude in the dead of winter! He claimed it was surprisingly warm inside, but it surely required a lot of wood sawing and chopping. He has lived around Aspen for three years and this is the only way he can manage to exist.

As we were driving back to Denver I told Wayne that I really felt as if I had

visited "Never, Never Land" for certain. Wayne said he felt as if he had been the oldest person ever to spend a weekend in Aspen.

Aspen's cult and culture were intriguing. Our trip there could almost have been a segment of a course I'm now taking through the University of Colorado's Denver Center. It is titled "Faces of a City". Each week our class meets in a different locale here in Denver to be given an introduction to several of the cultures and ethnic groups that make up the city. These lectures are prepared and presented by members of these cultural and ethnic groups themselves. They seek to give a brief historical background of their group, then discuss present-day projects and problems and programs with which they are concerned.

Among the various cultures introduced are American Indian, Japanese, Greek, Italian, German, Black, Jewish, Hispano, and the Counter-Culture. These are morning meetings and an added feature for about half of the session is the opportunity to eat lunch in a nearby restaurant specializing in food typical of that particular group.

I have lived many years of my life in small communities that are pretty homogeneous, so I'm particularly appreciative of the opportunity to become introduced to a variety of different cultural groups.

In contrast to this study devoted solely to people, I'm enrolled in another course devoted solely to mechanics: specifically, Auto Mechanics for Women. This class is offered by the adult education department of our public schools. I'm taking the class because I feel no one who drives an automobile ought to be as completely ignorant about vehicles as I am. This was really made apparent to me last fall on one of our mountain expeditions.

I was driving a group of women over the dirt road which constitutes Shrine Pass. We stopped along the way to admire the wild flowers and eat a picnic lunch. Upon returning to the car we noticed one tire was low and probably should be changed. We were clustered around trying to figure out how the jack worked when a truck happened, most fortuitously, along the same road. The driver got the picture in one glance, stopped, climbed out, and immediately began unloading his tools and changing the tire.

I realized then that not only did I not know how to work the jack, I didn't even know how to open the hood of the car. So now the foreman of the service department of a large local auto agency is struggling to impart a tiny portion of his vast knowledge about cars. The only trouble is, he knows so much that

(Continued on page 22)

## BED AND BREAKFAST

by

Katherine Epperson

"B and B." That was the sign we were to look for, near the close of each day, as we traveled by car for forty-five days through western Europe and the British Isles.

Wherever we saw this sign it meant that at that house one could have a bed and breakfast for a mere fraction of the cost of staying in a large hotel. In addition to the economical advantage, there were further plus values in the opportunity to become acquainted with the people of each country in their own homes. Without exception we found our hostesses to be delightfully friendly, and each went all out to attend to the comfort of her guests. Since we traveled in the early part of the summer, ahead of the heaviest influx of tourists, we often were the only ones staying overnight, and it was like being especially invited guests.

A cousin and I flew to Amsterdam where we were met by my daughter, Sharon, and her friend, Carole Stever, from Minnesota, both teachers in Germany in the U.S. Dept. of Defense Overseas Program.

In the large cities — Amsterdam, Dublin, London, and Lucerne — we stayed in small hotels. The hotels always had special rooms where the "continental style" breakfast was served to their guests.

At home in the U.S., when a continental-style breakfast is served, we usually expect, and get, rolls and coffee and perhaps juice. This is also true in much of western Europe, but not so in Holland or the British Isles. There the breakfasts are enormous!

On our first morning in Amsterdam we were served a huge basket of many kinds of hard rolls and rusks, a number of kinds of cheese, sweet butter, strawberry jelly, orange marmalade, and coffee. (I do not recall a single breakfast, anywhere, without orange marmalade.)

We particularly enjoyed all of the dairy products of Holland. Butter was always unsalted, and the milk and ice cream seemed to have a full-bodied flavor not found in other places in Europe.

One evening, strolling along the *Leidesplain* in search of a place to eat, we noted an interesting sign "*t Swarte Schaep*" (the Black Sheep), and decided to try it. Up a steep stairway carpeted in red velvet, on the third floor, we found a three-centuries-old restaurant furnished with old brasses, pewter, and porcelain-tiled tables. Delicious food was served by Italian waiters with the flair that is accomplished only by those who have made a life profession of attending to the busi-

ness of gourmet cookery. I had mushrooms sauteed in butter *au gratin*, such a huge plate of them that I had no room for the entree! We were later to learn that this restaurant was listed as "probably the most interesting restaurant in all of Amsterdam".

Mushrooms are used in abundance in European cookery. Many different kinds are used in various ways. If you like mushrooms, and you go to Europe, be sure to order them. (Of course you will arm yourself with a little purse-size dictionary of foods in the languages of the various countries you will visit.)

Less to your liking may be a food item considered a delicacy by the Dutch people — the "roll-mops" which are sold at outdoor stands all over Holland. These are made of raw herring and dill pickles, and people walk about the streets eating them, or stand at the place where the roll-mops were purchased and dip them in chopped onion between bites.

From Amsterdam we drove to Calais, France, and after a smooth crossing of the English Channel, debarked at Dover in England. From Dover we drove through the lovely English countryside to the city of Kent and historic Canterbury. Here we secured lodging in pleasant home which must have been the prototype of all homes described in children's books with the setting laid in England: an open staircase, brocaded walls, diamond-paned casement windows, and a fireplace lighted in the damp chill of a June twilight with a sheep dog stretched out before it, as well as a Skye terrier, one small gray kitten, and several rosy-cheeked children darting in and out.

However! The comfort of the downstairs did not ascend to our bedrooms on the second floor. We were chilled to the bone, and the gas space heaters on the walls did not work. Or so we thought. This was our first experience with the metered heaters for which, throughout England, we had to be sure we had plenty of shillings.

We hurried out for dinner, only to find that high tea was just over, and dinner would not be served anywhere before seven o'clock. We ate at a well-known hotel. We whiled away the time in a sort of lounge and enjoyed visiting with an Australian rancher, an Anglican priest from Canada, and a portly English businessman, all brothers, who meet in Kent every ten years for a reunion.

When dinner finally was served, it was the kind best forgotten. We carefully refrained, henceforth, from ordering any kind of poultry while in England, and avoided the vegetables when possible. The pained surprise which met our declining the ubiquitous boiled

potatoes always gave us the guilty feeling that we were somehow dishonoring English tradition or disgracing the Queen. The meal at this hotel had one redeeming feature: fresh strawberries from Kent, served in clotted cream.

We were told that we would not be called to breakfast until after the children had been gotten off to school. The sounds of children dashing about, readying themselves for school, must be the same everywhere. When the house became quiet we heard the breakfast bell and descended to a cheerful room where we were served enormous helpings of that good lean English bacon, eggs, orange marmalade, cereal, toast, and a dark liquid that resembled our coffee only in color and the fact of its being served in coffee cups. The toast was cold, pale, and dry, and was served in little racks. (Clarence Day once said that he was convinced that the toast in England was always made before sundown of the preceding day.)

This breakfast was typical of those we were served all over England with one or two exceptions. Broiled tomatoes often appeared with the bacon. The cereal offered was always cornflakes. In Ireland we were offered oatmeal with delicious thick cream. In both places we were always asked if we preferred coffee or tea, and if we did not specify black tea we would be served "white tea" (tea with milk).

When we went to London, Sharon was most anxious to get there and find our hotel before the evening rush hour. She bought a map and chose a marked route. After winding round and round and not seeming to get any closer to London proper, we stopped at a gas station for information. There we found that our map was one which showed the bus routes which wind around through the Green Belt girdling the city! After receiving very good directions (the English are most courteous and helpful about directing visitors) we managed, just at five o'clock, to arrive at Hyde Park Corner, the *busiest* intersection in the third largest city in the world. By actual count, more than 145,000 vehicles stream by in a 12-hour period.

Our lodgings were only a short distance from Hyde Park, in tourist-frequented Sussex Gardens. Row upon row of hotels, buildings which were once elegant townhouses of wealthy Londoners, line the streets. Sharon parked her car with a tremendous sigh of relief, and there it stayed until we were ready to leave London. For the week we were there we used buses and the tubes for transportation.

Our hotel accommodated some dozen or more guests, all of whom met around a family-style breakfast table each morning. The big English breakfast

sent us out well fortified for our crowded days of sightseeing in London.

We tried one day to eat lunch at Ye Old Cheshire Cheese Tavern, haunt of Samuel Johnson and other notables, but too many very American-looking tourists were there ahead of us. So we settled for a Kentucky Pancake House where we got, of all things, Boston burgers and Boston baked beans!

While traveling through rural England we often ate a picnic lunch by the roadside. Once, outside Windsor Castle, we ate by the River Thames and tossed bread to the Queen's swans. Another day we found a quiet spot in a hayfield where the only sounds were "wild whistling blackbirds" in the leafy hedgerows.

Ice in one's drink is unheard of in England (except in tourist-frequented hotels) and we usually forgot to fill our thermos with tap water before setting out, so we often had to drink tepid soda water with our picnic lunches.

Picnicking by the roadside is a big thing in all of Europe. All of the big Autobahns, or carriageways as they are called in England, have "lay bys" which are heavily patronized. It was not at all unusual to see a family seated in folding chairs around a cloth-covered table set with china and silver, dining in style.

At Stratford-upon-Avon our landlady stopped working in her gorgeous flower garden long enough to see us comfortably settled in a suite of rooms on the second floor. Two bedrooms, bath, a large sitting room with TV, radio, and breakfast table cost us each \$2.80 per day. She went all out to please our American palates, even giving us "orange juice and melon that had been in the fridge". She prepared eggs four different ways and served them up with mushrooms, broiled tomatoes, bacon, and sausage.

For dinner she recommended a Chinese restaurant a few blocks away. Here I learned the hard way what Sharon and Carole already knew (they had taught in the Far East): curry seasoning in an authentic Chinese restaurant is *not* the curry we buy in a box in the supermarket at home! My comrades gave sympathetic suggestions as to what to do after each fiery mouthful; e.g., "take a bit of bread", "drink a swallow of hot coffee", etc. What I really wanted was quantities of ice water!

In Chester, England, our landlady recommended a certain "reasonably priced restaurant", but being unfamiliar with street names we misunderstood the directions given in her clipped accent, and ended up, to our puzzlement, in a very elaborate French restaurant. We were hesitant to enter because it was obviously a place where one would expect to see people dressed more



Another who enjoys traveling abroad is Rev. John Ames, Frederick's Associate Minister, who has escorted several tour groups from the church. He and his wife are shown entertaining church members in their home.

formally than we were, but the *maitre d'hôtel* assured us it would be quite all right to come in at such an early hour in informal dress.

At this restaurant I ordered a shrimp appetizer which proved to be one of the most delicious things I have ever eaten. The shrimp was served on a pinkish, solid base with a flavor I could not define. Later, I found that it was a very special French concoction made by mixing pulverized shrimp shells with melted butter, then chilling it.

On our trip around the southern coast of Ireland we stopped at a farmhouse with a "Tea" sign. The tearoom was scrupulously clean but bare except for worn linoleum on the floor and an ancient table and four chairs. The soda bread and hot tea were delicious on that rainy afternoon. We wanted to buy a loaf of the soda bread, but the farm wife said she had had so many visitors that day she had completely sold out and wouldn't be able to make more until she had some more sour milk.

Ireland is a poor country by most standards, but it is rich in beautiful landscapes and the hospitality of her people. We found a B&B sign in Dungarvin at a house facing a lovely bay of the Atlantic Ocean. Immediately upon our arrival our hostess, a vivacious Irish lady, served us hot tea and scones. That night she brought us hot water bottles for our feet, soft Irish woolen blankets for our beds, and asked if we wanted to be awakened in time to go to church or would we rather "take a lay in".

A highlight of our stay in the Emerald Isle was a medieval banquet at an ancient castle where we were entertained and served in the style of the Middle Ages. A group of professional players presented the history of Ireland in music, drama, and dance.

Universally, the Europeans do not drink water with their meals. Beer, wine, or non-alcoholic fruit juices are brought to you while you are waiting for your dinner. And you *do* have to wait. If you can't spare two hours for the art of dining in a French restaurant, don't go. Even though you may finish before that time you can't get your bill. With the French, cooking is an art; their product is not to be hastened over. Each dish is usually brought by itself, to be savored and enjoyed. Their sauces are magnificent; one I especially enjoyed was an almondine butter sauce served over trout.

Non-alcoholic drinks we especially enjoyed in Germany were *apfelsaft* (apple juice; don't try their cider), *traubesaft* (white grape juice), and *Johannesbeerie saft*. We never did find out what this last was. It tasted a little like cranberry juice.

Anyone who goes to Germany should not miss the famous Black Forest cherry torte. A *konditorei* sign means that here is a shop, a sort of combination bakery and confectionary, where one may choose a most delectable pastry and enjoy it with coffee at a little table. (If you stay long in Germany be prepared to let out your seams or go on a diet as soon as you get home.) Almonds, hazelnuts, and whipped cream are much used in their deserts.

Venison appears often on German menus, and it is deliciously prepared, usually being marinated in sour cream or red wine. *Schnitzels* are cutlets that appear in many ways — plain, breaded, or in sauces that may include mushrooms, sour cream, truffles, or anchovies.

In Bavaria a specialty is *Leberknodel* — huge dumplings containing chopped liver and served up in a rich cream sauce. Paprika steak is delicious, but don't expect it to be prepared with the mild powder we purchase at home. Paprika is made from the dried fruits of the capsicum plant, which is grown mainly in Hungary. Cayenne pepper is also made from this plant. I think the paprika used in German cooking must be more like cayenne.

There are dozens of kinds of sausages — so many *wursts* that one would have to stay in Germany a long time to learn what they all are. Likewise their breads; it is said that over 200 kinds are made in West Germany alone. Cabbage, potatoes, and asparagus are much used. In 1744 Frederick the Great introduced potatoes by distributing free seed. He decreed that the peasants must plant them, and he stationed armed guards to enforce his decree. Their asparagus is a thick, white kind and very tender. Someone said that it

(Continued on page 20)

## MARY BETH'S LETTER

Dear Friends:

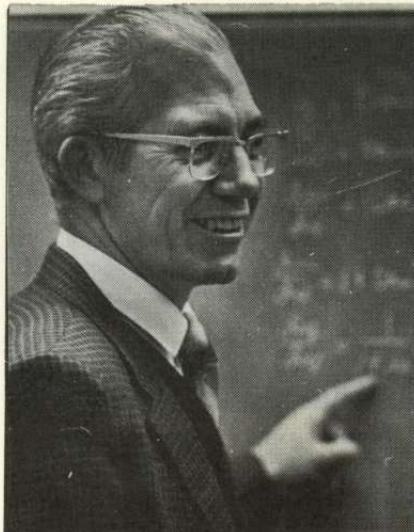
I have just finished up a batch of cooky dough, and while I wait for it to firm up in the refrigerator I shall send a letter your way. I have a hunch this cooky recipe will not make four and a half dozen cookies. There is simply not enough dough there to stretch that far. Donald says he suspects that often times these recipes are meant to be tea cooky size rather than the whopper size he prefers. Adrienne and one of her friends who is here for the weekend are waiting to help me, and that makes me even more sure the cooky dough will not stretch, because youngsters make big cookies.

Since I wrote you last our Katharine has been confirmed as a member of our Congregational Church. All winter she has been going from school every Thursday evening to instructional classes at the church in Wauwatosa. Because we live as far west as the church is east from the school, Don and I both drove to school on Thursdays and I left for home with the younger children after school. It was a mental exercise to remember to do this on Thursday mornings, but only twice did we forget. The confirmation service was lovely and there was an unbelievably large class of 40 youngsters taken into the church.

The girls had to wear white or pastel dresses, and it was downright difficult to find a pastel dress before the spring things were really launched in the stores. Katharine has slimmed down to such a trim figure that it was a nice excuse to buy her a new dress for this occasion. I was silently appalled at the brevity of the dresses again this year. I had been so in hopes that there would be a happy length for those of us who do not prefer to expose so much of our teenagers' legs. However, we did manage to find a blue dress that was somber enough to be acceptable in church and yet acceptable to Katharine's needs later on. We had a picture taken of her in it which I'll send along to you as soon as I can get a copy made.

I included a picture of Donald this month taken in his classroom. He is finishing up his first class in physics with a class of all seniors. The seniors will be through with classes in a week or two, but the rest of the high school will continue until the second week in June.

When we went back to school after a spring vacation we administered the Stanford Achievement Tests to all the children. These are really very broad in the coverage of material that they include. The tests take three days to administer and it really shot a week



This picture of Donald, taken in the classroom, was snapped by a fellow teacher, Larry Schlick.

out of the eight we had remaining after Easter. In my class the five-year-olds took the first-grade primary test and the seven-year-olds took the second-grade test.

Every few weeks we have a contest between the different grades for a large gold and blue ribbon prize in poetry. My class recited a brief but moral poem about lifters and leaners which I found in an ancient reading book down in the basement of the school in the shelves of old books that have been given to us. However, one of the finest poems I have heard for a long time was recited by the sixth grade, and because it was by an anonymous author I am free to pass it on to you. It is brief, but worth putting up on your refrigerator door if you are one of those people who stick up mental "ticklers" on the door as I am prone to do.

I watched them tearing a building down,  
a gang of men in a busy town.  
With a ho-heave-to and a lusty yell  
they swung a beam and the side-  
wall fell.

I asked the foreman, "Are these men skilled, as the men you'd hire if you had to build?" He gave a laugh, said, "No, indeed; just common labor is all I need. I can easily wreck in a day or two what builders have taken a year to do." I thought to myself as I went my way, which of these roles have I tried to play?

Am I a builder who works with care,  
measuring life by the rule and  
square?

Am I shaping my deeds to a well-made  
plan, patiently doing the best I  
can?

Or am I a wrecker, who walks the town  
content with the labor of tearing  
down?

Isn't that a refreshing bit of wisdom

for the young to read and for those of us who are parents to remind ourselves of? The sermon on the Sunday Katharine was confirmed was taken from the New Testament book of Nehemiah and the message was an appropriate one entitled "Be a Builder".

Donald and I have a book to read in the next few weeks. It is a reasonably new book on the market and is extraordinary. This is *The Unheavenly City* by Edward Banfield. Our minister, who is a member of the stimulating book study club we are members of, recommended this book and it is terrific. We discussed part of it last month, and this month the group is coming to our house where we have to lead the discussion. We had not been able to lay our hands on a copy last month as it was completely sold out in the downtown Milwaukee bookstores. We finally found it at the Marquette University bookstore, so we'll be using our spare moments to dig through this meaningful work.

I have to get myself out to the kitchen now to see how many cookies I can scrape out of my pan of dough. Chances are they will be gone faster than I can get them cooled and put away, so it doesn't make much difference whether they eat them up big or small.

Until next month . . . when Katharine and Adrienne and little Katharine Lowey will all be a year older . . .

Sincerely,  
Mary Beth

### COVER PICTURE

This month our little cover girls are Lisa and Natalie Nenneman, daughters of Mr. and Mrs. Tom Nenneman and the only grandchildren of Mae and Howard Driftmier.

When this picture arrived from the photographer in Omaha we were surely very happy with it — somehow it looks so quaint and charming.

Lisa is seven and is winding up her work in the first grade. Even though she had to miss many days of school because of sickness she learned to read well enough to enjoy her own books at home.

Natalie is four and feels very grown up since she went to a nursery school through the winter months. She has a delightful sense of humor and is a real little pixie!

### MOTHER'S (SURPRISE) DAY

This Mother's Day, you wash and dry the dishes, clean the house, do the ironing — in short, take over Mother's normal daily chores.

It will surprise both of you. Mother will be proud because of your expression of love and appreciation; you will be proud because you will understand why her work is never done.

# Think on These Things

Supper Program for Family Life Week

by  
Mabel Nair Brown

Wouldn't an old-fashioned family night supper be a grand way to observe Family Life Week? If every family brings a well-filled basket for potluck, it really doesn't make too big a job for the committie to plan the other details.

Use red-checked tablecloths (they can be paper) and round up a few family treasures such as coffee mill, cherry pitter, or kerosene lamps for centerpieces. Arrange spring flowers in old stoneware crocks and jars and pitchers.

Treats for the youngsters might be bright stick candy passed around in old apothecary jars.

**Entertainment:** After the supper have a lively game so the youngsters can let off steam. Follow this by a few minutes of group singing. Some of the young people might bring their guitars and do a few of their favorite folk songs.

Then the program chairman introduces the skit, planned to point up family life and how important this heritage is to us.

## SKIT - "THINK ON THESE THINGS"

**Setting:** On a small table have a "family tree", which is the small branch of some shrub, anchored inside a large flowerpot. The speakers place their articles on the tree and then turn to tell the audience about them.

**Leader:** In this wonderful and frightening age, our greatest challenge lies in the realm of the human spirit. Where can the human spirit find strength better than in the home?

## RECIPE FOR A HAPPY HOME

Half a cup of *friendship*.  
Add a cup of *thoughtfulness*.  
Creamed together with a pinch of  
Powdered *tenderness*.  
Very lightly beaten  
In a bowl of *loyalty*  
With a cup of *faith*, and one of *hope*,  
And one of *charity*.  
Be sure to add a spoonful each  
Of *gaiety* that sings,  
And also the ability to *laugh*  
At all the little things.  
Moisten with sudden tears  
Of heartfelt *sympathy*,  
Then bake in a good-natured pan,



And serve *repeatedly*.

Here is our family tree for this evening. Some friends will tell some of the experiences in the home that have had a decided influence in their lives.

**First Speaker:** (Displays a birthday candle.) I found this among a box of old souvenirs — a tiny birthday candle — but of big significance to me. From my earliest childhood birthdays were special days at our house. Oh, we didn't get expensive presents, no indeed. But we did get a lot of attention and some special loving. Not many decisions were as important as deciding what favorite foods were to make up the birthday supper! And the birthday child was always excused from home chores on his day; thus the golden gift of a day just to be free to be oneself. Every member of the family tried to be there, too, for that special time together.

Somehow, the birthday candle for me is tied up with all of family love, the togetherness, and the mutual concern and respect we had for each other. There was never any question. I knew my family cared for me. I know it still; it is something never lost.

**Second Speaker:** (Hangs an old pocket knife on tree.) To you it's just a beat-up old pocket knife. To me, it is much, much more. I couldn't have been more than eight when I saw the enticing advertisement with a picture of this wondrous knife. It was all mine for selling just twenty-four boxes of seeds. I gave my parents no rest until the precious coupon was in the mail, and then met the mailman every day until the big box was placed in my eager hands. Proudly I cradled the knife in my hands, experimented with its gadgets, gloried in the envy of my friends. The box of seeds stood forgotten.

About a week later, Dad spoke to me. "When are you going to get the seeds sold, Jim? You know it's only ten days now until you have to send the money back."

Suddenly that box of seeds looked awfully big, but I started out with great optimism. Shucks! What were twenty-four old packages of seeds? You can fill in the rest. Most of our neighbors had already bought their

seeds. It was tiresome to trudge from place to place, only to meet with disappointment. I dreamed of a mountain of seeds swallowing me up. Finally Dad took me over to Grandma's and to some nearby cousins, who took pity on me and bought all but the last half-dozen packages. Try as I would, the final day arrived and I had those six packages left. At last Dad called me in for a talk. He bought those seeds, but not before I learned a lesson never to be forgotten.

"If you make an agreement you must always keep it," Dad told me. "Integrity is something you must never lose. Always make sure people know they can trust you to keep your word." I have never forgotten.

**Third Speaker:** (Tent stake.) This old tent stake reminds me of our family camping days. No matter how hard my parents worked, they always found time for all of us to have fun together as a family. Those occasions are the stuff of which some of my most treasured memories are made, along with some valuable lessons. Everyone shared camping chores. Fishing, swimming, playing games, hiking — we learned to take turns in deciding what to do. Every family needs to plan for many good *together* times, for citizens of a family today are the world citizens of tomorrow. Those who learn to cooperate with the family can most easily cooperate with others.

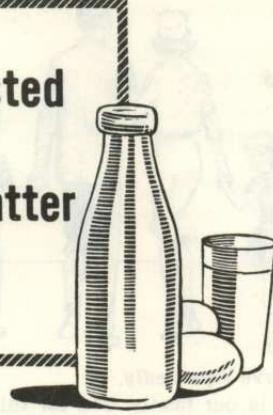
**Fourth Speaker:** (Package of hair dye.) Strange thing to hang on our family tree? Not for me. It taught me a valuable lesson about life. (Sometimes we really have to learn our lessons the hard way.)

That Valentine dance! It was to be my first real date. Dad managed money for a new dress and Mother managed a pair of matching slippers. But she was unmoved that all the other girls were having their hair dyed or frosted for the occasion. I simply must dye my blond tresses that beautiful auburn I so admired. Well! on the afternoon of the dance, I shut myself into the bathroom with the secretly purchased package of dye. To this day I do not know what went wrong with the dye job. All I know is that I achieved a crowning glory (?) of purple hair! Frantic sudsing and rinsing were in vain, and I fell across my bed sobbing my heart out. Mother found me there when I failed to answer her supper call. Yes, she held me close and let me cry it all out in her arms, but I was the one who had to call and break my date, and I had to live with that purple hair (under a scarf) and take my brothers' questioning looks and teasing until Monday. Then Mother quietly took me to her beauty shop to see what could be done.

(Continued on page 22)



**Recipes Tested**  
by the  
**Kitchen - Klatter**  
**Family**



**GERMAN POPPY SEED CAKE**

1/2 cup poppy seeds  
1 cup sweet milk  
3/4 cup margarine  
1 1/2 cups sugar  
1 tsp. Kitchen-Klatter vanilla flavoring  
1/2 tsp. Kitchen-Klatter butter flavoring  
2 cups sifted cake flour  
2 tsp. baking powder  
1/2 tsp. salt  
3 egg whites

Soak the poppy seeds in the sweet milk overnight in the refrigerator. Cream the margarine, sugar and flavorings until light and fluffy. Sift the dry ingredients and add alternately with the milk and poppy seed to the creamed mixture. Beat the egg whites until stiff and fold them in last. Pour batter into two greased cake pans. Bake about 30 minutes in a 350-degree oven. When cool put the following filling between the layers:

**Cream Custard Filling**

1/3 cup sugar  
3 Tbls. flour  
1/8 tsp. salt  
1 cup milk  
1 egg  
1 tsp. Kitchen-Klatter vanilla flavoring

Mix the sugar, flour and salt together in top of double boiler. Scald the milk and add. Cook over hot water, stirring constantly, 15 minutes. Beat the egg in a bowl. Stir a little of the hot mixture into the egg, then add it to the rest of the hot mixture. Cook another five minutes over the hot water. Add the vanilla.

**Chocolate Icing**

1/4 cup margarine  
1 cup powdered sugar  
4 Tbls. cocoa  
1 small egg, beaten  
Hot black coffee  
Beat this together until fluffy, adding just enough hot coffee to make it a good spreading consistency. Ice the sides and top of the cake. —Dorothy

**RUBY'S DELICIOUS AVOCADO SALAD**

1 pkg. lime gelatin  
1 1/2 cups hot water  
1 ripe avocado, mashed  
1 8-oz. pkg. of cream cheese  
1/2 green pepper, cut fine  
1 tsp. grated onion  
1/4 tsp. salt  
1/2 cup mayonnaise  
1/4 cup celery, cut fine  
1 Tbls. pimiento, cut fine  
Dissolve gelatin in hot water and let stand until it starts to thicken. When almost set add all of the remaining ingredients and mix thoroughly. (Combine the softened cream cheese with mayonnaise before adding.) Turn into one large mold or individual molds and serve on lettuce. No dressing is necessary.

This is a very delicious salad with a really distinctive taste and would make a big hit when you entertain. —Lucile

**AUNT MARTHA'S HONEY DRESSING**

2/3 cup sugar  
1 tsp. dry mustard  
1 tsp. paprika  
1 tsp. celery seed  
1/4 tsp. salt  
1/3 cup honey  
5 Tbls. vinegar  
1 Tbls. lemon juice  
1 tsp. grated onion

1 cup salad oil  
Combine all dry ingredients and mix thoroughly, being sure that no lumps of mustard or paprika remain. Add the honey, vinegar, lemon juice and grated onion. When completely mixed, begin adding the salad oil very slowly.

If you have an electric mixer this dressing can be put together in no time at all. It takes a little longer with a rotary beater, but the end results are the same.

This dressing was one of Aunt Martha's specialties, and through the years we've made it countless times. It's wonderful with any fruit salad; we particularly like it with pink grapefruit sections and slices of avocado.

—Lucile

**CELERY REGAL**

8 cups celery, cut diagonally  
1 can cream of chicken soup  
1 can water chestnuts, drained and sliced  
1/2 cup toasted almonds  
2 Tbls. butter  
1/2 cup buttered crumbs

Cook celery slightly and drain thoroughly. Combine the soup, water chestnuts, and almonds that have been browned lightly in the 2 Tbls. of butter. (No salt is needed because of the soup.) Pour into a buttered casserole and top with the buttered crumbs. Bake at 350 degrees for 35 to 45 minutes.

This casserole always makes a big hit when we serve it, and certainly it doesn't taste like a humdrum vegetable dish.

—Lucile

**JULIANA'S STEAK ROLLS**

1 lb. round steak, sliced thin or 6 minute steaks  
1/2 cup diced celery  
1/2 cup mushrooms — stems and pieces  
1 envelope onion soup mix  
1/2 cup catsup  
1/4 tsp. Worcestershire sauce  
1/4 tsp. garlic powder  
1 1/2 cups water  
2 Tbls. shortening

Pound meat thin. Combine celery and mushrooms. Place 2 Tbls. of mixture in center of each piece of meat and roll, fastening with toothpicks.

In medium size skillet melt shortening and brown the rolls. Combine onion soup mix, catsup, Worcestershire, garlic powder and water. Pour into skillet. Simmer covered for 1 1/2 hours, or until fork-tender.

It takes a little longer to fix meat this way but the results are well worth it. James eats two of these and would tackle a third if he didn't have to eat his vegetables too.

—Lucile

**RED RHUBARB SALAD**

3 cups diced fresh rhubarb  
1/2 cup sugar  
1/4 tsp. salt  
2 3-oz. pkgs. strawberry-flavored gelatin  
1/2 tsp. Kitchen-Klatter strawberry flavoring  
1/4 tsp. Kitchen-Klatter lemon flavoring

2 cups cold water  
2 cups diced celery

Put the rhubarb, sugar and salt in a saucepan over low heat. Do not stir or add water because rhubarb will make its own juice and the pieces will stay whole. When tender, bring quickly to the boiling point, remove from heat and add the gelatin, stirring gently to dissolve. Add the rest of the ingredients and chill.

—Dorothy

**HEARTY HAMBURGER HASH**

1 1/2 lbs. ground beef  
 3 1/2 cups canned tomatoes or  
     chopped fresh tomatoes  
 1 cup chopped green pepper  
 1/2 cup chopped onion  
 1/2 cup barley — will make 1 cup  
     cooked  
 1/2 tsp. salt  
 1/2 tsp. basil  
 Dash of pepper  
 Cover barley with water and cook  
 slowly for approximately 45 minutes.  
 Be careful not to burn — it bears watching.

In large skillet brown ground beef in small amount of fat and then add all remaining ingredients. Cover. Simmer for at least 25 minutes, stirring occasionally. If desired, top with 1/2 lb. grated processed cheese when ready to serve.

The California friend who sent this recipe called it Aunt Stina's hamburger hash and said: "My very fussy husband usually takes 3 helpings of this dish." We understood why after we made it.

—Lucile

**VANCE STREET BRUSSELS SPROUTS**

Wash and remove dead leaves from 2 cartons fresh Brussels sprouts (approximately 3 cups sprouts).

Saute one-half medium-sized onion in 1 Tbls. bacon fat. Add 1/2 cup water and 1 tsp. bouillon crystals (or 1 bouillon cube). When dissolved add the Brussels sprouts and simmer until tender — usually about 15 minutes, depending on size of sprouts. Serve immediately with sprinkling of salt, freshly ground black pepper and Parmesan cheese.

—Abigail

**TROPICAL SALAD**

2 pkgs. (3-oz.) lime or lemon gelatin  
 1 cup hot water  
 3 cups juice (pineapple and grapefruit)  
 2 cups crushed pineapple, drained  
 1 fresh grapefruit, cut in segments  
 A few drops Kitchen-Klatter mint flavoring  
 1/8 tsp. Kitchen-Klatter pineapple flavoring  
 1 cup pecans, chopped

Dissolve gelatin in hot water. Add remaining ingredients. Pour into mold or attractive serving bowl. Chill. Serve with lettuce and drizzle of the Kitchen-Klatter Country Style Dressing.

This is a very refreshing salad. The grapefruit wedges should be fresh if at all possible, but it could be made with the canned grapefruit. Be certain to use some grapefruit juice in the liquid. The pineapple juice may be drained from the crushed pineapple, measured and the remaining amount of liquid needed for the 3 cups obtained from canned grapefruit juice.

—Evelyn

**BANANA-OATMEAL COOKIES**

3/4 cup shortening  
 1/4 tsp. Kitchen-Klatter butter flavoring  
 1 cup sugar  
 1 egg  
 1 cup mashed bananas  
 1/4 tsp. Kitchen-Klatter banana flavoring  
 1 1/2 cups unsifted flour  
 1/2 tsp. soda  
 1/4 tsp. salt  
 1 tsp. cinnamon  
 1 cup uncooked oatmeal  
 1 cup nuts, chopped or ground  
 Cream shortening, butter flavoring and sugar until creamy and smooth. Beat in egg. Add mashed bananas and banana flavoring. Sift dry ingredients together and stir in. Lastly, add oatmeal and nuts which have been chopped or ground. Drop by teaspoonfuls on a greased and floured cooky sheet. Bake at 350 degrees for 10 to 15 minutes depending upon the size.

The friend who sent in this recipe suggested that the nuts be dredged in the flour mixture so they would blend more evenly into the batter and not "all be in one spot".

—Evelyn

**A REALLY SPECIAL FISH MOLD**

2 envelopes of gelatin  
 1/2 cup cold water  
 1 can chicken broth  
 1 tsp. salt  
 2 cans flaked crab meat  
 1/2 cup finely chopped green pepper  
 1/3 cup finely cut sweet pickles  
 1/3 cup finely cut ripe olives  
 1/3 cup finely cut green olives  
 1 tsp. minced green onion  
 1 cup mayonnaise  
 1/2 cup Kitchen-Klatter Country Style dressing  
 1 tsp. paprika  
 1/2 tsp. white pepper

Turn both cans of crab into a colander and wash thoroughly with cold water. Drain very well, pressing out all liquid.

Soften gelatin in cold water. Heat chicken broth — add enough water to make two cups. When at boiling point, add dissolved gelatin and salt. Cool. When getting quite thick, whip vigorously for three or four minutes.

Combine mayonnaise with dressing, paprika and white pepper. Fold into the almost-firm gelatin mixture. Then add all of the remaining ingredients and turn into one large mold or molds for individual servings.

This substantial salad is hearty enough to use for a main dish, particularly for a luncheon. Only hot rolls and a dessert would be needed in addition. No doubt red salmon or canned shrimp would do very well, but I made it with the crab. It was a real success.

—Lucile

**SPECIAL PEACH PIE**

Baked pie shell  
 1 can (16 oz.) peach slices  
 1 envelope unflavored gelatin  
 1 can (15 1/2 oz.) French vanilla pudding  
 2 egg whites  
 1 tsp. Kitchen-Klatter vanilla flavoring

Drain peaches, reserving 1/2 cup syrup. Mash peaches and set aside. In saucepan, sprinkle gelatin over reserved syrup; stir over low heat until gelatin dissolves. Blend into pudding with 1/2 cup mashed peaches and flavoring. Beat egg whites until soft peaks form; gently fold into pudding. Pour into pie shell; chill 4 hours or until firm. Garnish with remaining mashed peaches.

—Margery

**PERFECT FRUIT BARS**

1 cup butter or margarine  
 1 3/4 cups sugar  
 4 eggs  
 1 tsp. Kitchen-Klatter vanilla flavoring  
 1/4 tsp. Kitchen-Klatter butter flavoring  
 1 1/2 tsp. baking powder  
 3 cups flour  
 1 can fruit pie filling (or homemade pie filling)  
 1/2 tsp. Kitchen-Klatter fruit flavoring

Cream butter or margarine and sugar together. Gradually beat in eggs one at a time. Add flavorings. Stir in baking powder and flour. Spread evenly in 10- by 15-inch greased baking pan. Combine fruit pie filling with Kitchen-Klatter fruit flavoring of your choice; i.e., cherry flavoring with cherry pie filling, blueberry flavoring with blueberry filling, pineapple flavoring with pineapple filling. Spoon pie filling on top of first layer "in about 12 big globs". Bake at 350 degrees for 30 to 40 minutes. Remove from oven and sift top lightly with powdered sugar. Cut into bars.

The friend who sent this stated that any kind of fruit pie filling is great with this recipe. She adds that it is quick, easy to make and very attractive.

—Evelyn

**HAMBURGER-NOODLE CASSEROLE**

1 lb. noodles, cooked in salted water

1 lb. hamburger  
 2 Tbls. shortening  
 1 medium onion  
 1/4 lb. grated American cheese

2 cups tomato juice  
 Brown the hamburger in the shortening with the onion. Combine remaining ingredients and bake in buttered casserole in a 325-degree oven for about 35 to 40 minutes.

—Margery

**TOP-ME-TWICE CAKE**

1 cup sugar  
2 eggs  
1 tsp. Kitchen-Klatter vanilla flavoring  
1/2 tsp. Kitchen-Klatter pineapple flavoring  
2 cups sifted flour  
1 tsp. salt  
1 tsp. soda  
1 13 1/2-oz. can crushed pineapple, undrained (1 3/4 cups)

In large mixing bowl combine sugar, eggs and flavorings. Beat 2 minutes at medium speed. Turn speed to low and add dry ingredients which have been sifted together. Lastly, beat in pineapple, juice and all. Beat on medium speed for 1 minute. Pour into greased 9- by 13-inch pan.

**1st Topping**

1/2 cup brown sugar, firmly packed  
1/2 cup flaked coconut  
1/2 tsp. Kitchen-Klatter burnt sugar flavoring  
1/2 cup pecans, chopped  
Combine all ingredients for topping and sprinkle over cake batter. Bake at 350 degrees for 45 to 50 minutes or until cake tests done. If topping seems to brown too rapidly, cover with foil the last ten minutes of baking. Just before time to remove cake from oven, prepare the following sauce:

**2nd Topping**

1/2 cup light cream or half-and-half  
1/2 cup butter or margarine, melted  
1/2 tsp. Kitchen-Klatter vanilla flavoring

A few drops of Kitchen-Klatter butter flavoring

Combine ingredients for sauce. As soon as the cake comes from the oven, pour the sauce over the cake. Cool slightly before serving.

This can be made without the last topping and served with ice cream or a whipped topping. However, that last sauce does make it a very rich and delicious cake. It is moist and a good "keeper". Delicious for a coffee or an afternoon tea served with quantities of hot coffee and tea. A real company cake!

—Evelyn

**EXCELLENT LUNCHEON CASSEROLE**

4 cups cooked potatoes, diced  
6 hard-cooked eggs, sliced  
1 10 1/2-oz. can cream of chicken soup  
3/4 cup milk  
1/4 cup Kitchen-Klatter Country

Style dressing

1/2 tsp. onion salt

A dash of pepper

1/2 tsp. instant onion

1/2 cup Cheddar cheese soup (or shredded cheese)

4 strips bacon, cooked (optional)

Layer potatoes and eggs in a well-greased casserole. Combine cream of chicken soup, milk, dressing, and seasonings. Stir in cream of cheese soup or cheese. Pour over potato and egg mixture. Some cheese may be sprinkled over top. If bacon is used, add to the casserole when potatoes and eggs are put into baking dish. Bake at 375 degrees for 25 to 30 minutes. Makes a perfectly delicious one-dish meal.

—Evelyn

**LUCILE'S FROZEN PINEAPPLE-CHEESE SALAD**

1 envelope plain gelatin  
1/4 cup cold water  
1/4 cup pineapple juice  
1 8-oz. pkg. cream cheese  
1 cup mayonnaise  
1/4 tsp. salt  
1/2 tsp. Kitchen-Klatter pineapple flavoring  
1/2 cup pineapple juice  
2 Tbls. lemon juice  
1 lb. can crushed pineapple, drained  
1/4 cup finely chopped green pepper  
1 Tbls. chopped pimiento  
1 cup heavy cream, whipped

Dissolve gelatin in cold water and pineapple juice. Then place container (I like to use a cup) in hot water until it is a liquid.

Mix together softened cream cheese and mayonnaise. Combine with all other ingredients (aside from heavy whipped cream) and stir vigorously. Lastly fold in the heavy whipped cream.

Turn into a square or oblong pan that will fit into your freezer.

Be sure you take it out of the freezer 20 minutes before serving. Cut into squares and place on shredded lettuce. No additional dressing is necessary.

I like to serve this for company because it can be prepared far in advance and will keep indefinitely in the freezer. It's mighty handy to have on hand just on general principals! —Lucile

**CHOCOLATE-PEANUT DROPS**

2 squares unsweetened chocolate  
1 cup, plus 3 Tbls. sifted flour  
1/2 cup granulated sugar  
1 tsp. salt  
1/2 cup shortening  
1 egg  
1/2 tsp. Kitchen-Klatter butter flavoring  
1/2 tsp. Kitchen-Klatter burnt sugar flavoring  
1 tsp. Kitchen-Klatter vanilla flavoring  
1/2 cup light brown sugar, firmly packed  
1/4 cup cream-style peanut butter  
2 Tbls. softened margarine

Melt the chocolate and set aside. In a bowl, combine one cup of the flour, granulated sugar, salt, shortening, egg, and flavorings. Beat mixture until well blended. Beat in the chocolate and set aside. In a small bowl, combine the remaining three Tbls. of flour, brown sugar, peanut butter and the 2 Tbls. of margarine. Beat this mixture until well blended. On an ungreased cookie sheet, drop level teaspoonfuls of chocolate dough about 2 inches apart. Top each with about 1/2 teaspoonful of the peanut butter dough. Press gently with a fork dipped in flour. Bake 12 to 15 minutes in a 325-degree oven. —Dorothy

**... AND HOW TO MAKE GOOD ONES BETTER**

**FIRST:** Use your favorite recipe . . . one you know and trust.

**THEN:** Add Kitchen-Klatter Flavorings . . . and imagination!

If it's chocolate cake you're planning, spruce it up with mint. Or add lemon or almond or pineapple to your favorite white frosting (and watch for expressions of delighted surprise!). Any dessert — or gelatin salad — will get an extra big lift when you splash in your favorite Kitchen-Klatter Flavoring (same kind, or an entirely different flavor). And remember, in anything you make or bake, the flavor's in to stay: There are 16 exciting kinds: **Butter, Blueberry, Banana, Strawberry, Cherry, Orange, Lemon, Almond, Raspberry, Coconut, Maple, Burnt Sugar, Black Walnut, Mint, Pineapple, and Vanilla.**

**Kitchen-Klatter Flavorings**

If they're not available at your grocer's, send \$1.50 for any three 3-oz. bottles. Jumbo 8-oz. vanilla is \$1.00, and all are postpaid. Kitchen-Klatter, Shenandoah, Iowa 51601.

## REFINISHING YOUR ANTIQUES

by

Gladys Niece Templeton

This is the ideal time of year to refinish furniture, especially antique pieces which usually require much patience. Few have a room or a workshop to use for this purpose. Good ventilation and cleanliness with no dust and no humidity are best for the finish coats. *No dust* is stressed here. Many remove the old finish out-of-doors if the weather permits.

A missing piece of an article, such as a spindle or leg, must be replaced before the refinishing begins. If you cannot replace such with your own tools, it is well to have it done by professionals. Properly finished antiques are well worth the price charged by skilled workmen, which is never cheap. One appreciates antique furniture more if he has given his own effort to the work, and this demands skill and patience.

Some pieces must be taken apart and reassembled, glued, and sanded. Nails are *never* used and there is an art to using screws. In repairing rungs and spokes, pull out the spoke if loose and squeaky and scrape off the old glue, but handle the wood carefully. Reglue and fit carefully into the opening, making certain that it fits perfectly. Hold it in place for a short while. Fasten the joint and let it stand overnight or longer. Old glue frequently causes joints to loosen and give trouble. Much time and patience are saved by giving proper attention to mending any piece of furniture as soon as possible. What is more annoying than a squeaky chair!

Speed is not the aim in refinishing furniture. The result is to be kept in mind. A beautiful, smooth finish is well worth the necessary extra time. If the wood is in bad condition, much sanding will be necessary. Often dents in the wood can be raised to the surface by steaming the area with wet woolen cloths and a hot iron. Wide cracks can be filled with colored stick shellac. All repair work is slow. When a small piece of edge or trim is missing, repair it with a paste made of fine sawdust and glue. Be sure to mend this with the fingers. This must dry until *hard* before applying the finish. Since the patch material will not color, it must be made the proper color with colored varnish.

Give much thought to the type of finish. If possible, look at different woods and the finishes you prefer. Decide where the piece is to be placed and choose that which harmonizes with the room. Read all available suggestions and directions for the task. Your library may have many books on refin-



One of Mother's favorite antiques is this walnut rocker. We don't know its age, but it is very old.

ishing furniture. Perhaps a well-built antique will not take a refinish job. If it has been painted, it may look better repainted than completely refinished. Where the surface is checked, it is best to remove the old finish and redo it. Steel wool (very fine) does best in insuring a satin finish.

There are numerous chemical removers on the market. It is important to know which is best for the surface condition of the piece to be redone. One cannot always be certain about the wood. Finishes often fail to show if the piece is oak, walnut, brown mahogany, or fruit wood. The old recipe of lye and water is inexpensive, but is not recommended.

Stiff-bristled brushes are used to remove the finish from legs and carved area, drawer pulls, and trim. Have a good supply of *clean* rags, and use only very fine steel wool, 000 or finer. Deep dents are best not removed.

After the dirt and grease have been removed by washing with a mild soap and warm water, dry the surface with soft cloths. Some then use a solution of boiled linseed oil and turpentine, half and half. Varnish, lacquer, and shellac are often easily removed by one coat of remover. *Rub with the grain*. Perhaps more than one coat (application) may be needed. Scrape the surface with a scraper, *with the grain*. Do small sections at a time, again washing off the remover. This is the best way to have a clean job. A solution of water and detergent in a bucket can be used for this. Wipe very dry and let stand overnight or several days.

The wood must be well prepared (here is the work) and smooth, allowing several days for the first coat to dry before applying the second coat. Use fine steel wool lightly on the surface after each coat is dry. Rub to a satin

finish and *with the grain*.

It is best not to use shellac on table tops, as liquid may leave rings which cannot be removed.

One may wish to stain the wood before refinishing. This must be done with special care, not too much stain, and *with the grain*. Mahogany can be redone without stain and walnut is best refinished in the natural brown. For mahogany some use a coat of shellac (1/3) diluted with alcohol (2/3) in a small quantity. Apply rapidly. Some prefer a varnish and turpentine solution. Several coats of *thin* varnish are better than one thick coat. Allow plenty of time for each coat to dry well.

When you are certain your piece is *perfect*, rub it and rub it until it shines. Then finish with a coat of hard wax. Never put wax on a carved area. Rub and rub some more. Now you have an antique to enjoy and appreciate for generations.

## LEANNA'S LETTER - Concluded

"We shall drown," he cried, without more ado,  
So, with a last despairing cry,  
He flung up his legs and said, "Good-bye."

Quoth the other frog, with a merry grin,  
"I can't get out, but I won't give in,  
I'll just swim around 'til my strength is spent,

Then I will die with more content."  
Bravely he swam 'til it would seem  
His struggles began to churn the cream;  
On top of the butter at last he stopped  
And out of the bowl he gaily hopped.  
What of the moral? 'Tis easily found:  
If you can't hop out, keep swimming around.

—Anonymous

I've always liked this little verse and have thought about it countless times when I couldn't hop out!

It's been nice to visit with you old friends and to get in touch with our many, many new friends. If you come to Shenandoah during the summer, be sure you stop to go through our Kitchen-Klatter plant where this magazine is published. A lot of activity goes on in that building and I think you would enjoy seeing it.

Sincerely yours,  
Leanna

## HILL CEMETERY

The casual traveler, passing by  
Looked up to see against the sky  
Some tall dark pines, a few  
Storm-slanted stones — a barren view.

But those who climbed the hill to lay  
Loved ones to rest had gone half-way

To heaven with them, so they felt.

And when in after years they knelt  
To put fresh flowers there, still more  
It was the threshold of God's door.

## PEOPLE DO CARE

by  
Evelyn Birkby

Until a few months ago I did not know that Holly Springs, Mississippi, was built on a high ridge which was once the location of an Indian trail. In fact, the name Holly Springs came from a great spring which bubbled up near the center of a grove of holly trees. The Indians called it "Suavatookey", or watering place, and stopped as they went along the trail from the Mississippi River east to the tribal seat of the Chickasaw nation.

Holly Springs today still reflects the culture and beauty of the days when it was settled in the 1830's. Many of the homes have been preserved or restored in their original Georgian Colonial and Greek Revival architecture. An annual tour of homes opens these lovely show places to the public. A few homes are owned by the city and are open most of the year.

Cotton, dairy products and clay deposits helped build the economy of Holly Springs. The community survived sixty-one raids during the Civil War and the horrible yellow fever plague of 1878. (Lucile was telling me how the natives of the town thought it was impervious to the disease because of the altitude and allowed refugees from other parts of the state to swarm in. Within a few months yellow fever struck and a mass grave holding 2,000 victims finally became necessary.)

All of these facts about Holly Springs I learned recently, but I have known such a community existed since I was a very little girl. A quartet from Rust College of Holly Springs, Mississippi, came to sing in our church. Several of the young people stayed overnight in our home. Through the years we have heard and entertained various members of musical groups from the college as they came to Iowa to raise money to help support the college with their God-given gift of song.

Recently I had the opportunity to visit Rust College, the place about which I knew so much but had never dreamed I would see. With a group of Iowa United Methodists, I rode southward, arriving in Mississippi on a beautiful sunny day.

As we drove into Holly Springs from the north we were impressed by the beauty of the Rust College Campus. (The brochure lists it as 170 acres in size.) The central building looks familiar as it rises high above the surrounding green lawn. It is built on the same pattern as Independence Hall in Philadelphia — the same lifting spire, the same regal lines, built of red brick set in clear, white mortar.

The other newer buildings on the



The Rev. Albert Clements of Leon, Iowa, greets a Rust College student in front of the science building on the Holly Springs, Mississippi campus.

campus are built predominately of matching brick: two girls' dormitories, a boys' dormitory, the cafeteria, and a large science building. The modern, well designed, Leontyne Price Library which centers the quadrangular area of lawn around which most of the buildings face, was dedicated in December of 1969.

To the north of the science building is an excavation site where a multidisciplinary center is being constructed. This will house twelve new classrooms, a badly needed auditorium, a living hall of fame, physical educational and recreational facilities. A sense of vitality and energy is apparent through this expansion of facilities.

Here was a place clearly worthy of a visit and we felt our spirits lift as our cars drove past the brick pillars guarding the entrance, past the sign announcing that this was, indeed, Rust College, founded in 1866. The cars stopped in the parking lot beside the Independence-style administration building.

President William A. McMillan welcomed our Iowa delegation and escorted us into a conference room where he presented an introductory overview of the college. He told us how the college had been started immediately following the Civil War when the greatest need for the black people was education. This need was recognized by Rev. A. V. McDonald, a circuit-riding Methodist preacher from Iowa. (Those circuit-riding preachers certainly did get around!) The Rev. McDonald opened a school for black people of all ages in the little Holly Springs Negro church. Later the land at the north edge of town, which had been used for many years for slave auctions, was purchased. In 1869 the first building was erected. The school was named for McDonald's co-worker, Richland S. Rust, who remained in the north to

raise money among the many people who truly cared about the development of the college.

Mr. McDonald helped the school to grow and broaden its teaching and in 1878 it graduated its first young men with a college degree. In 1928 it dropped its elementary program and continued to function on the college level.

This, and much more, President McMillan told us, but we learned to admire and appreciate the school from our contacts with the students as our days of visiting continued. We attended classes, shared in a "rip-snortin'" basketball game, watched a Japanese morality play which the drama department had written and staged, listened to the tremendous voices of the choir and quintet, stayed in the dormitories with the students, and ate in the cafeteria. Those cooks produced marvelous foods: light, fluffy biscuits, finely prepared grits and succulent spareribs, to name a few.

I had the privilege of sitting in with a class which was discussing the motivations in coming to Rust College. Here I learned that most of the students come from homes with an average annual income of \$1753.00. Financial and cultural privation was evident in the frank discussion, but not love and encouragement from family. Time after time a student mentioned his great desire for an education and the pride his family has that he is attending college. Most of the students plan to return to their home communities as teachers, doctors, nurses, ministers, etc.

Rust College is fully accredited and hopeful that more students of other races will soon attend. While it is predominately black, it does have a number of white and foreign students numbered in its over seven hundred collegians. The fascinating faculty comes from a number of foreign countries as well as our own. Part-time teachers and dedicated volunteers assist the faculty in the dynamic work of the school.

Our time at Rust was all too short. The final evening the women of our Iowa delegation were entertained at the President's home where his gracious wife served us a delicious meal featuring southern dishes. As we ate, Mrs. McMillan told of her deep love for the college and how much it has meant through the years in the growth and development of her people. We left her home that evening with regret, knowing we had to return to Iowa, but feeling that a part of our lives have been permanently touched by this important, loving, dedicated school in northern Mississippi.





## MAKE MAY TIME A GAY TIME

by  
Mabel Nair Brown

*Flower Sandwiches for the Tea Party:* To make calla lilies, cut the bread with a biscuit cutter. Spread with cream cheese, then press a thin carrot stick into the edge. Fold edges of bread into lily shape and pinch edges together. Oversized posies are the thing these days, so use your large scalloped cookie cutter to cut flowers from bread slices. Cream cheese can be colored pink or yellow — any spring color — and spread on the flowers. Use olives, pimientos, or pickle slices for the center of the flowers.

*Toasted May Basket Salad Cups:* These are pretty for a luncheon. For each basket you will need one slice of bread. Lightly oil muffin pans. Press a slice of bread firmly into each muffin cup. Just before serving time slip the cups under the broiler until golden brown. Fill with your favorite chicken salad and serve immediately. These can be garnished with a bit of parsley or sliced olives.

*Ice Cream May Baskets* make a colorful table — and are good to eat, too! Make up your favorite cupcake recipe. When cool, carefully hollow out the centers of the cakes to form little baskets. (I use a sharp knife to cut a small circle, then slide the knife beneath it and lift it out so that I have a tiny cake circle which I ice for tea cakes to use later.) Purchase ice cream or sherbets in pretty spring colors. When ready to serve, place a scoop of ice cream in each basket and place it on a small lace paper doily. These baskets, filled with all the pretty colors of the ice cream and served on your largest crystal plate, make a lovely addition to a spring tea table.

*Beautiful Lacy Parasols* for spring tea tables (or a bridal shower table) can be made by using pretty cellophane-wrapped stick candies — pink, yellow, lime, green, orange — as the handles, and fashioning the parasols from lace paper doilies. Cut circles of tissue or crepe paper in shades to match the handles as lining for the doilies. Tie a matching ribbon bow at the top and to the handle.

*Backward or Forward Quiz:* All of the three-letter words described below read the same backward or forward.

1. Mother. (Mom)
2. Father. (Pop)
3. Father again. (Dad)
4. A little child. (Tot)
5. A little dog. (Pup)



Four-year-old Natalie loves tea parties, and since big sister Lisa is in school, her mother, Mrs. Tom Nenneman, is her usual guest along with a few favorite dolls.

6. Something to see with. (Eye)
7. Lots of energy. (Pep)
8. A shout. (Wow)
9. Adam's wife. (Eve)
10. A joke. (Gag)
11. A female sheep. (Ewe)
12. A chin apron. (Bib)
13. A shell that won't explode. (Dud)
14. A kind of haircut. (Bob)

*Spring Bird Walk:* The clue to the name of a bird is to be found in each description.

1. Used in fence building. (Rail)
2. A popular vegetable and a fowl. (Peacock)
3. What an angry bird would do to his mate. (Woodpecker)
4. Depressed and a name for a country bumpkin. (Bluejay)
5. Used in construction projects. (Crane)
6. What a burglar hopes he won't be caught doing. (Robin)
7. To peddle. (Hawk)
8. Less than whole and a range of hills. (Partridge)
9. Used with horses, without means, and a name. (Whippoorwill)
10. Darkness, not out, and high wind. (Nightingale)
11. Monarch and an angler. (Kingfisher)
12. Up and down, an exclamation, and part of a chain. (Bobolink)
13. A building and to engulf. (Barn swallow)
14. Tree, insect product, and part of a chicken. (Cedar waxwing)

### "TO A MAY-BORN FLOWER"

Are you surprised, sweet little flower,  
To find me face to face with you,  
As gladly you unfold, this hour,  
Rash with color, fresh with dew?  
And what did you expect to see?  
Something lovelier than me?

—Elizabeth Myhr

### VERBAL BOUQUET

Sweet music to the ears is  
Praise for the well deserved.  
The mind inhales its lasting perfume  
With delight knowing he has served  
Others, likewise self, with the best.  
Justly qualifying him to enjoy this  
Unique aroma while active or at rest.

—Sara Lee Skydell



Most of our meals begin with a bite of salad. Isn't that reason enough to be sure that that first bite is a memorable one? A delightful taste revelation that sets the tone for a great meal?

We think so, and that's why we made certain that our brand-new **KITCHEN-KLATTER COUNTRY STYLE DRESSING** is the perfect start for a perfect meal. Not too sweet, not too tart, it contains just the right blend of exciting spices, blended smoothly into a super dressing for every purpose: tossed salads, chef's salads, potato or seafood salads, or as a marinade. Ask for it by name at your grocer's.

**Kitchen-Klatter**  
**Country Style Dressing**



## COME READ WITH ME

by  
Armada Swanson

When we think of grandmother's thimble, we recall the days and events which played a part in her using the thimble. Myrtle Lundquist, author of *The Book of a Thousand Thimbles*, has this to say about that special thimble:

"Grandmother's thimble may have been of gold, well worn from sewing buttons on little boys' shirts or ruffles on little girls' frocks. In her day there were hope chests to fill, wedding dresses to sew, quilts to stitch, baby clothes to prepare, all touched by the thimble."

Thimble collecting is fascinating, as kindred collectors correspond with one another and relate stories of individuals who owned them long ago. Who says we aren't a sentimental people!

My niece Annette Kirchhoff, pictured with some of the interesting thimbles from my sister Amy's collection, knows that a thimble is a sewing tool designed to protect the finger and also to save motion. It is estimated that about 50 per cent of effort is saved by using a thimble. Annette knows from experience that samplers are easier to embroider with the aid of a thimble.

Amy's collection includes a bone china thimble from a pen pal in England, a sterling silver with jasper stone from our aunt and uncle who visited Ireland, and political thimbles from various candidates. A brass thimble from the Gettysburg battlefield is historical. An unusual thimble is made



Annette Kirchhoff has a variety of thimbles to use when she wants to sew. The thimbleholders and thimbles are from her mother's collection. Mrs. Norman Kirchhoff, of Humboldt, Iowa, is her mother.

by Eskimos from the skin of a bearded seal. There are many of foreign countries including Italy, Austria, Japan, and Germany. Beauties of silver with mother-of-pearl and turquoise enhance the collection. However, perhaps the most treasured thimble she has is great-grandmother's open-end thimble from Denmark.

Let me tell you about this new thimble book. Myrtle Lundquist thought of calling her book *The Case of a Thousand Thimbles* but then decided it sounded like a mystery story! Her main collection is kept in an old-fashioned thread display case, hence that title. She settled on *The Book of a Thousand Thimbles* (Wallace-Homestead Book Co., Des Moines, Iowa 50305, \$8.50) and it was published last Sep-

tember. The purpose of the book is to classify thimbles for the convenience of collectors and for the entertainment of laymen. The author reminds us that people retain mementos related to happy experiences. A thimble is a romantic object and takes on character with reflection. It is usually designed to fit over the end of the finger. With open-top thimbles, the tip of the finger is free to feel the needle and material. The word "thimble" is believed by some to derive from "thumb-bell".

Records regarding old thimbles exist in libraries and museums. The *Boston Museum of Fine Arts* owns a gold thimble made by Paul Revere in 1805 for a daughter. Her name, Maria Revere Balestier, is beautifully engraved in a short stroke style. The *Metropolitan Museum* in New York has on exhibit a stone thimble from the South Pyramid which may be the oldest identifiable thimble extant.

As to engraving on thimbles, the author reminds us it is the names and dates inscribed on some old thimbles that render them extremely interesting. Simons Bros. Company, Thimble Makers, is the only concern in America still making sterling and gold thimbles. It was established in 1839 by George Simons, a Welsh immigrant, and the craft has been handed down from father to son and through apprenticeships.

There is a fine showing of thimbles pictured in the book, some in color and others in black and white. These include thimbles with enamel showing beautiful scenes, thimbles with jewels such as coral settings, and thimbles with stone tops. Elegant porcelain thimbles represent masterful artistry and add beauty to a collection. Plastic thimbles used for advertising are made in a variety of colors. Also there are those with floral borders, with geographical identifications, and with names engraved.

For hints to beginning collectors, Myrtle Lundquist remarks that your collection "can begin with one piece." You should keep a simple notebook, telling the date acquired, name of source, and description of thimble. Display your collection and share your knowledge with others. Attend antique shows. Search the archives and museums. Communicate with other collectors. Enjoy the history, craftsmanship and sentiment to be found in thimbles.

As the first publication ever devoted exclusively to the collection of thimbles, *The Book of a Thousand Thimbles* makes most interesting reading and viewing.

My sister does not know, until she reads this, that I have another thimble to add to her collection. A friend brought from Mexico a silver thimble with applied wirework.

## Mother deserves the best!

GIVE HER A SUBSCRIPTION  
TO KITCHEN-KLATTER.



We are happy to send gift cards to the people who are to receive KITCHEN-KLATTER as a gift from you. And we're glad to write on them (by hand, of course) the message that you ask us to write.

\$2.00 per year - 12 issues

\$2.50, foreign subscriptions

Address your letter to:

KITCHEN-KLATTER, Shenandoah, Iowa 51601



THE JOY  
OF  
GARDENING

by  
Eva M. Schroeder

Have you ever wished for a small garden pool but thought it too costly or difficult to construct? These small pools are a fine place to summer the children's goldfish and they add interest to the yard.

Buy a piece of heavy, clear plastic, excavate a freeform hole in the ground, line it with the plastic and presto, you have a waterproof pool. Use flagstones to hold the plastic in place around the edge of the pool. Such a pool should be  $2\frac{1}{2}$  feet deep in the center but can taper up at the edges. If you plan to center it with a water lily or other aquatic plants set them in soil directly in the bottom of the pool. (A container could puncture the plastic.) Mix a good, rich potting soil, but do not use any commercial (chemical) fertilizer as it may be harmful to the goldfish. Spread a four-inch layer in the deepest part of the pool and set the aquatic plant in it. Next place a layer of sharp sand over the soil and around the planting. Gently fill the pool with a slow flow of water so as not to disturb the soil or plant.

The goldfish will keep the pool "clean" and it usually isn't necessary to replace the water during a season of use. Heavy rain may cause it to overflow but don't be alarmed that you will lose the goldfish — they will go to the deepest part and remain there during any disturbance.

A gardening friend once constructed such a charming little pool area in the corner of his lot that visitors always made a beeline for as soon as they spotted it. He sank a series of various sized half-barrels and kegs along a flagstone walk and planted each one to a different colored water lily. He rimmed the edges with small, flat stones and planted Rock Cress, Cerastium and other low-creeping plants around and between the stones.

If you want information on building a permanent cement pool, send for some of the catalogs put out by suppliers of aquatic plants, goldfish and pool accessories. Most of these give detailed instruction for size, location and cost of materials. Please don't even consider a large pool if you live where very young children could wander across your property and fall in the pool.

**FREDERICK'S LETTER — Concluded**  
each year. I suppose that that is a form of gambling too, but somehow it doesn't seem the same. Where does one draw the line?

It won't be long before we make our annual pilgrimage to the Middlewest, and what a joy it will be to see our vast farming area again. I dearly love to fly out to Iowa at this time of the year when the crops are just beginning to show above the ground with all the varied shades of green. There is a richness and a peacefulness about farming country in the spring that feeds my heart. I hope that Betty and perhaps one of the children will be free to make the trip with me. How nice it would be if we got to see some of you Kitchen-Klatter friends while we are out there. If you come this way, stop in.

Sincerely,  
Frederick

SEW  
Lingerie & Cotton Knit

**FABRICS**

BY MAIL:

**SPECIAL OFFER**  
**LACES** 50 Yds.  
\$2.00  
ASST. COLORS  
SHIPPED PREPAID

FREE:  
Catalog & Pattern List  
**KNIT - KITS**  
216-A 3rd Ave. N.  
Mpls., Minn. 55401



The KITCHEN-KLATTER radio program is like  
having a friend drop in for a chat.

Tune in each weekday for one of the following stations:

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 — 10:30 A.M.
KLIN	Lincoln, Nebr., 1400 on your dial — 10:10 A.M.
KOAM	Pittsburg, Kans., 860 on your dial — 9:00 A.M.
KWOA	Worthington, Minn., 730 on your dial — 1:30 P.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 — 10:30 A.M.
KSIS	Sedalia, Mo., 1050 on your dial — 10:00 A.M.
KLIK	Jefferson City, Mo., 950 on your dial — 9:30 A.M.
KFEQ	St. Joseph, Mo., 680 on your dial — 9:00 A.M.

## OLD FASHION

## CHINA DOLL



**KIT:** Hand painted china head; arms, legs; basic pattern for body and clothes, 15", tall \$6.99 p.p.  
**Assembled:** Undressed: with patterns for clothes 15" \$12.45

**P.P.**  
 Dressed: in small print cotton, old fashioned style 15" \$16.99  
**P.P.**

EVA MAE

Doll Co., Box 331  
San Pablo, Calif. 94806

## 1000 GOLD STRIPE ZIP CODE LABELS 45¢



## FREE LOVELY GIFT BOX!

1000 Deluxe, Gold Stripe, 2-color, gummed, padded Labels printed with ANY Name, Address & Zip Code, 45¢ for EACH Set! No limit, but please include 10¢ extra for postg. & pkg. or 55¢ in all. SPECIAL! 3 Sets for only \$1.50 pre-paid. EXTRA! FREE Plastic Gift Box with each order for 1000 Labels! Write for FREE Money-Making Plans. FAST SERVICE! Money-back guarantee. ORDER NOW!

TWO BROS. INC., Dept. n29, Box 662, St. Louis, Mo. 63101



A Sunday school picnic is a good time to go on a nature hike. These boys attend Frederick's church in Springfield, Massachusetts.

**NATURE STUDY — Concluded**  
with yellow, scarlet, and purple-hued leaves.

## NOVEMBER

This is bird-feeding month. All the birds have not gone south. Chickadees, kinglets, juncos, partridges, goldfinches, tree sparrows, bluejays, downy woodpeckers, hairy woodpeckers, flickers, nuthatches, cedar waxwings, snow

buntings, to mention some, will all be seen in the northern winter.

Therefore bird-feeding stations could be the theme of the November nature study. Take a bare branch and to it attach two orange halves which have been scooped out, and with two holes punched into each half through which string to hang the orange baskets has been drawn. Fill one orange half with bread crumbs.

Watching winter birds and helping them to survive is excellent study.

## DECEMBER

This month is the month to see what birds' nests are made of. This leafless time furnishes an excellent opportunity, for dozens of nests which were completely concealed by summer foliage are now revealed.

Many birds have special preferences for nesting materials. Some of these characteristics may help you identify the nests you find:

Wren — feathers.

Chipping sparrow — horsehair and roots.

Snow bunting — fox hair.

Purple finch — hop bristles and horsehair.

Robin — grass and mud.

Baltimore oriole — milkweed bark, horsehair, and long moss.

Hummingbird — fern wool, red oak, and leaf down.

Another December wonder is the thistle. If you follow the dried stalk downward, you will find that already there is green in the form of a beautiful flat rosette of leaves nestling around the stalk next to the ground.

**BED AND BREAKFAST — Concluded**  
makes ours taste like foam rubber.

If one asks for a sandwich in Europe, he will usually get two slices of bread on a plate, each covered by several slices of meat or cheese. In Holland it probably will be topped with a fried egg.

In the older Dutch cafes the tables were covered with heavy dark red rugs, then topped with a cloth. On our last night in Europe we stayed in a village on the Amsterdam Canal. The next morning we hit the jackpot, so to speak, with our breakfast. By actual count this is what we had: five kinds of cheese, five kinds of bread, three kinds of sausage, eggs, jelly, marmalade, orange juice, and coffee. Bed and breakfast had cost us ten guilders, or slightly less than three dollars each.

That day we flew home with forty-five days behind us, packed with memories of famous places, beautiful countries, friendly people, and many enjoyable hours of — no matter how you say it, the connotation is the same — *Bon Apétit, Gutes Essen*, or just plain Good Eating!



## WAKE

'EM

UP

Are your drawers and closets full of sleeping beauties: once-bright lingerie, blouses, dresses and nighties whose life and sparkle have been clouded by a lazy bleach or do-nothing detergent?

Wake up the sleeping beauty of these dingy, tired-looking clothes! Add Kitchen-Klatter Safety Bleach and new Blue Drops to your wash . . . and marvel at how everything looks sparkly and new-looking again. You'll be amazed at how these two great products breath life back into tired fabrics.

Best of all, both are gentle to fine, filmy fabrics, so you can wash — and bleach — just about anything you own (even new synthetics and permanent-presses). Try both next washday . . . and be prepared to be delighted!

## KITCHEN-KLATTER

## BLUE DROPS &amp; SAFETY BLEACH

(You get them both at your grocer's.)

**MOTHERS ARE GROOVY — Concluded**

snowflake, the magic of flowers from a brown bulb, the mystery of a rainbow.

It was you who helped us to know the tolerance that forgets differences as quickly as childish quarrels are forgotten; the genuineness of being one's self without sham or pretense; the trusting heart that believes and trusts others, and firmly believes that God will watch over us, "because He loves me, you see"; to find joy in all the little gifts that come along each day — a pretty flower, a cardinal at the bird-bath, a picnic in the back yard, or a friend calling a gay "Hello" across the hedge.

So, now, when our hair is growing gray and years are growing long, our hearts, instead of drying up, will hold a merry song; for little girls have a way with them of growing strong and tall, and make such dandy leaning posts as our life's spring turns to fall!

**SKIT: MOTHERS ARE GROOVY**

**Leader:** Today we bring you a few thoughts and ideas on the subject of motherhood as discovered by some of my helpers — little gems which give us insight on the mother-daughter relationship. First we will hear from (name).

**A Pattern for Mothers:** We offer this modernized version of the pattern for a valiant woman, based on the familiar verses in Proverbs 31, which says: *She is clothed with dignity, and she laughs at the days to come.* Here is our version for the mother of 1971.

Let others build a house; this one builds a home.

Gentle is her wisdom; daily she remembers that her family has no home save the one she makes for them.

She knows well the price of peace within her walls and allows anger not to build a nest in her eaves.

She doesn't always say what she means; not because she has not thought, but rather because she has thought twice, and selected one thought for you.

She likes new clothes, but doubts much in her bones that they solve much or ease a troubled spirit.

Straightly she confronts salesmen and calmly resists their lures. If the mood to buy is upon her, then shrewdly and calmly she sifts his wares. His respect for her prowess mounts apace.

Catalogues she loves above any novel. Solemnly she marks her place in the latest one with a flowered tissue.

She has thought upon the matter of gossip and refuses to surrender to it.

Her husband smiles as he hands her his paycheck. He knows that she can stretch it beyond all recognition.

With the Almighty she trifles not, and daily prays that He protect the children He has sent her.

She doesn't wait until her children reach the age of seven before mentioning right from wrong, but lets them see God's way of life in her own example from the time they are born.

She considereth the companions of her children, and some she has considered right out of her back yard.

Television she watches like a circling falcon. Her children have no doubt that TV is a privilege enjoyed on Mother's terms.

The valiant mother lives not far at any time from her God.

We look to the Scriptures again to find a closing line for our pattern: *When one finds a valiant woman her value is above pearls.*

**Leader:** Groovy mothers always learn from experience, the hard way, but let (name) tell us about it.

**Hint to Mothers:** My brand-new lipstick that I had hidden away? Well, our kids and the neighbor kids played Indian today. That lovely box of dusting powder? Oh, the girls really had a ball giving all of their dolls a bath, and a dusting — that is all! And Daddy's new shaving cream that spurts from a can? Well, you must surely know mud pies call for whipped cream. But, man! there was left not a smidgin, not a blob. Those kids know how to do a bang-up squeezing job. So — here's my word to the wise: Don't buy the giant economy size! (Adapted from church paper.)

**Leader:** Yes, we say it again, mothers are groovy. No matter what happens they just keep lovin' along. (Name) will tell us more about those daughters, our treasures.

**DAUGHTERS, WE DIG YA!**

She's

A loser of socks, head scarves and mittens,  
A giver of dandelion bouquets, and kisses,  
A catcher of germs, fads, there's nothing she misses!  
A snitcher of jewelry, perfume, and hose,  
A try-er-out-er of hairdos, lipstick, and clothes,  
A maker of mud pies, popcorn, and plans,  
An opener of eyes, Coke bottles, and cans,  
An addict of pizza, TV, and brush rollers,  
A make-fun-of of mother's old beaux, and romantic strollers,  
Changer of boy friends, pal to dad, a tease of big brother;  
She's my gal, the joy and pride of her dear, doting mother!

**Leader:** One day is not enough to tell the worth of mothers dear, 'twill take a grateful heart each day of every passing year. Our flowers are not enough to give; we will also pray: May God watch over you and keep you in

His care always.

**Closing Song by All:** (Tune, "Tipperary".) Let all join hands in a fellowship circle.

It's been a good time we've had together

With all the gals we know,  
It's been a good time to honor mothers,  
Just to say, "I love you so,"  
Now comes the time of parting,  
We'll be on our homeward way,  
But let's all try a little harder  
To make each day a Mother's Day.

**THE STRIKING HOUR**

My beloved Waterbury clock,  
Once my grandmother's, now antique stock,  
Strikes, dulcet-toned, each hour of the day;  
But, when I wake at night in dark dismay,  
And wait the clock's voice for the hour at last,  
All it can strike is "half-past".

—Beulah M. Huey

**LOVE SONG TO A FAITHFUL FRIEND**

I think of all the things I clean and scrub and wipe each spring:  
The walls and halls and windows... why, almost everything!  
The picture frames are grimy, the stair rails need a touch.  
There's grease up on the ceiling... it really is too much!  
It's then that I remember my good old "friend in need":  
It's Kitchen-Klatter Kleaner, the housewife's friend, indeed.  
For this great low-suds cleaner its chores will never shirk.  
As I go through the motions, Kitchen-Klatter does the work!  
I recommend you get it  
At your friendly grocery store;  
You'll wonder how you ever got through housecleaning before.

**Kitchen-Klatter Kleaner**

**Headache?  
Neckache?**

Chicago, Ill. — Your pillow may be the cause if you awaken with a headache or tight, stiff neck. If you're unhappy with your present pillow causing these problems then try Pillo-Medic. Pillo-Medic looks like a pillow, is used like a pillow, but is scientifically designed to give you a treat as well as a treatment. Its design and construction are so unique it's covered by U.S. patent 3521310.

For a wonderful rest and a free brochure explaining Pillo-Medic write to Pillo-Medic, Dept. CC6, 180 N. Michigan, Chicago, Ill. 60601.



Katharine would like to know the secret to climbing these steps!

## 50 BRAND NEW TOWELS \$1.00!

### **BIGGEST TOWEL BARGAIN IN U.S.**

UNWOVEN COTTON AND RAYON—Assorted beautiful **Pastel Colors**. BRAND NEW—NOT Seconds—50 Towels for \$1.00, or 100 for only \$1.89! Deluxe Quality. Pls. Include 25¢ extra for psg. & hdg. with EACH set of 50 Towels you buy. Make good money selling these Towels. We've sold 40,000,000 already and include sure-fire MONEY-MAKING Plans with your order. Money-Back Guarantee. **No C.O.D.'s Order NOW!**

50 TOWEL CO., Dept. cr83, Box 662, St. Louis, Mo.

## 50 YARDS LACE 98¢

**FREE  
100  
BUTTONS**

**SPECIAL!** 20 new ZIPPERS in assorted lengths and colors, only \$1.00  
Money-back guarantee. Order NOW!

LACE, Dept. nl-186, Box 662, St. Louis, Mo.

## Fat Girl's Diet

by Ruth Pfahler

Diet Specialist

- Fat stomach? Thick waistline? Send for special Diet "F."
- How to stay thin after losing fat. Don't regain pounds & inches.
- 7-Day, 7-Pound Diet: Follow it, lose 7 lbs. in one week!
- High Protein Diet: Keeps up pep, takes pounds & inches off fast!
- Ruth Pfahler's favorite of all her diets for losing fat stomachs.
- 2-Day Jolt-Off-5lbs. Diet, also excellent for weight standstills.
- Easy Egg Diet. Fastest, easiest for 3 to 30 pounds; 2 to 7 inches.
- "Secrets" to Speed Reducing. Ideas by Ruth Pfahler, Diet Specialist.
- Pound-A-Day "Miracle" Diet. Use it a few days monthly as needed.
- Fat TV Comedian's Diet. You've seen it work amazingly. Big loss!
- One Day All Liquid Diet For Fast Start! Controls appetite!
- 14 days to flatten your stomach for a special occasion. Fast! Popular!
- Sweet Cravers Diet, the fastest, most pleasant of all!
- Special Diet "S." Lose fat stomach and weight all over!
- Famous Banana Diet: Very filling, economical, easy to follow.
- Popular 18-Day Diet, insures loss of lots of fat and you could lose 5" to 8" or more around the stomach.
- Special Diet "M." lose fat hips & thighs, and inches all over.
- Ruth Pfahler's New Diet "Recipes" For Fast Weight & Inches Loss!
- 10 Breakfast, Lunch & Dinner "Menus", slims you without starving!
- Delicious, filling, low-cal salads plus low-cal salad dressing "recipes."

### ORDER

CHECK DIETS YOU WANT, SEND FOR DELIVERY BY RETURN MAIL. Enclose cash, check or money order. Any 5 diets mailed to you only \$1.25. Any 10, \$2.25. All 20 only \$3.50. Please add 25¢ for postage and handling. **MONEY BACK GUARANTEE!** Free height, weight and measurement charts.

RUTH PFAHLER, Diet Specialist, Dept. 13-23, Decatur, Ill. 62525, Clip this.

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

graph album.) I wouldn't take anything for this old photograph album. Oh, surely we laugh at Aunt May's bustle and Great-grandfather's spats, and at Uncle George in that yard-long baby dress; but what this album really says to me is the importance of our family heritage. Nowhere is the love and respect for our traditions better taught than in our homes. Every child should grow up taking pride in what those before him have accomplished, and looking forward to what contribution he can make in his turn. We must learn that mistakes can be used as stepping stones, not stumbling blocks. Let every home take pride in the heritage of its family, its community, and its nation.

**Seventh Speaker:** (Bible.) Although it is the last to be placed upon the tree, the Bible must always come first in the home. It is the bulwark of the family and of a nation. I would like to read these words of our hymn and then let us stand and sing them together.

**Hymn:** Tune — "Dear Lord and Father of Mankind". (Mimeograph this.)

Dear home, the place where love is learned In childhood's tender days;  
Your memory shall never cease To fill my soul with blessed peace  
And lift my heart in praise.

O gracious home, where parents lead  
The family up to God,  
Where sons and daughters daily see  
True patterns of nobility,  
And virtue's pathway trod.

O happy home whose earthly joy Is like to that above!  
Lord, make it the abiding place Of heaven's everlasting peace,  
And Thine eternal love.

**Leader:** (Prayer.)  
O God, who draws Thy children close  
Within the circle of Thy care,  
Give us Thy sense of true concern  
For those near us whose life we share;  
Establish Thou within our homes  
Foundations wide and deep and strong,  
Sustaining us through storm and strain,  
Upholding us when days go wrong . . .  
Encompass us, both parent, child,  
Within Thy love which all can claim;  
Make strong our faith in Thee through  
Christ,  
Perfect by Thy Spirit's flame. Amen.

**ABIGAIL'S LETTER — Concluded**  
he can't really comprehend how totally ignorant and stupid one member of the class really is.

Tackling my current challenging and most important sewing assignment is much easier for me than checking the oil level in the motor. But this opens a whole new subject which is best saved for next month.

Sincerely,  
Abigail

**"LITTLE ADS"**

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

July ads due May 10  
August ads due June 10  
September ads due July 10

**THE DRIFTMIER COMPANY**  
Shenandoah, Iowa 51601

**BEAUTIFUL BABY GIFT** - 3 piece knitted acrylic bootie set - hat, sweater and booties - only \$4.95 postpaid. Money back if not absolutely delighted. Order today. Specify white, yellow, pink or blue. AWARE, Box 82-K, Valley Stream, N. Y. 11580.

**ROSEWOOD JEWELRY BOX** 8" x 5" x 4" - beautiful Ancient Oriental design inlaid with artcarved Jade stone. Sea parcel \$8.50. Denny Fong, P.O. Box 3906, HONGKONG.

**WATCHES WANTED** - Any condition. Jewelry, spectacles, dental gold, silver. Prompt remittance. Satisfaction guaranteed. Lowe's, P.O. Box 13152, St. Louis, Mo. 63119.

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

**WEAVE RUGS** - Make Good Profits - no experience necessary! Free catalog, sample card, and low prices on carpet warp, rug filler, looms, parts, inexpensive beam counter. If you have loom - advise make, weaving width please. OR. RUG COMPANY, Dept. 318, Lima, Ohio 45802.

**THE CHANGE OF LIFE!!** "What women should know about it". Booklet - \$1.00. Better Books - KK, 1619 Lincoln Place, Brooklyn, N. Y. 11233.

**\$6.00 PROFIT** per dozen lacing beautiful baby boots, baby moks. Cowboy, Warsaw 74, Indiana 46580.

**CASH IMMEDIATELY FOR OLD GOLD** - Jewelry, gold teeth, watches, diamonds, silverware, spectacles. Free information. Rose Industries, 29-KK East Madison, Chicago 60602.

**NEW MAGAZINE** - recipes, patterns, crafts, letters, children's page, gardening. Sample 50¢; 1 year - \$4.00. Starr Home-makers Journal, Klemme, Iowa 50449.

**SALE: EMBROIDERED PILLOW SLIPS** - \$3.50; with crochet edge - \$4.50; gingham cross-stitch half apron - \$1.75; fancy print apron - \$1.50; towels, etc. Mrs. Allen Lang, Brooklyn, Iowa 52211.

**HOUSEPLANTS**: rooted - 12 different - \$4.50. Postpaid. Percale aprons - \$1.35. Margaret Winkler, R. 4, Hudsonville, Michigan 49426.

**NEW BIGGER HOROSCOPE**. Send birth date, time, favorite color. Enclose 50¢ and stamped envelope. Box 153-K, Creston, Iowa 50801.

**CHRISTMAS TREE SKIRT** - Nativity set - patterns, instructions - 50¢, postpaid. Patterns, Box 6393, Dept. K, Lubbock, Texas 79413.

**SEND FOR MAGNETIC** refrigerator patterns. Ducks, Hatching Chicks, Billing Bunny, Dolly Duck, Playful Pup, Dog & Bone, Bennie & Bonnie Bear - \$1.25. Ask for set 19-KK. Mrs. Edwin Schroeder, Garner, Iowa 50438.

**WANTED HOMEWORKERS**, \$100.00 weekly addressing envelopes. For details send 25¢ and large, stamped, self-addressed envelope, to WJR Enterprises, Box 44125, Dept. I-14, Cincinnati, Ohio 45244.

**FREE SAMPLE** - Home Made Jam & Jelly in just 3 minutes. Made from fresh fruit. Finished cost approximately 10¢ per 8-oz. glass. Send 10¢ to cover mailing costs sample package. CADE-GRAYSON, Box 1254, San Clemente, Ca. 92672.

**RUGWEAVING**: prepared balls - \$1.50 yd.; unprepared \$2.30. Sale: 50" rugs - \$3.50. Rowena Winters, Peru, Iowa 50222.

**SEND TODAY** for your free copy of the WORLD'S LARGEST CATALOG OF BOOKS ON ANTIQUES. We stock over 1,500 titles at all times. MID-AMERICA BOOK COMPANY, Dept. KK, Leon, Iowa 50144.

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

**SAVE \$10.00** to \$15.00 on your food budget refunding box tops, labels. Hundreds of places to send for free cash and gifts. 3 monthly issues - \$1.00; full year - \$3.50. Golden Coins Refund Manual, 364 K, Muscatine, Iowa 52761.

**"BETHANY COOKBOOK"** - over a thousand tried recipes, featuring many Scandinavian, send \$2.50 to Auxiliary, Eunice Anderson, 2112 S. Spring, Sioux Falls, S. D. Over 30,000 sold.

**LADIES BATH TOWEL JACKET** pattern and instructions - 50¢. Mildred Huffman, 1106 Poplar, Wood River, Ill. 62095.

**"THE VERY BEGINNINGS"** A well documented, entertaining book of the work of Jessie Field which laid the foundation for 4-H - \$3.00. Write Faye Whitmore, 620 S. 16th, Clarinda, Iowa 51632.

**SHELLED PEAS**, Hazelnuts, English Walnuts, Cashews, Brazils, Black Walnuts \$1.75Lb. Dried Mushrooms \$4.50Lb. 60 Double-edge Razor Blades \$3.00. Peppercorns, 538B Central Park, Chicago 60624.

**NEW! RECIPE CLUB COOKBOOK**, Volume 3. Over 425 recipes from good cooks nationwide \$2.75. Volume 2 available, as above but different recipes \$2.75. Satisfaction guaranteed. Edith Soles, Windsor, Missouri 65360.

**ORDERS WANTED**: for pieced dacron filled quilts. Priced \$50 and up. Mrs. Arthur Walden, St. Edward, Nebr. 68660.

**OIL PAINTINGS** made from any photograph. Satisfaction guaranteed. Box 353, Shenandoah, Iowa 51601.

**RECIPES!** Fifty choice no-bake cookies - \$1.00; Fifty more choice no-bake cookies \$1.00; fifty luscious cakes - \$1.00; ten sugarless cookies for diabetics - \$1.00. Anna Andersen, Box 62K, Cedar Falls, Iowa 50613.

**WHOLESALE CATALOG**. Clothing, household items, notions, gifts. \$1.00 postpaid. (credited on first order). Box 153-K, Creston, Iowa 50801.

**FOR MOTHER'S DAY!** Beautiful Mothers' - Grandmothers' "remembrance" pins with your children's birthstones. Circle wreath up to 9 stones - gold or silver - \$3.95. Tree of Life - up to 14 stones - gold only - \$3.95. Gift boxed. (Specify birth-months.) The Gift Fair, Box 1125-K, Oak Park, Illinois 60604.

**LINEN HANKIES** with 3/4 inch tatted edge - \$1.50 plus stamp. Thanks. Iva McReynolds, Chilhowee, Mo. 64733.

**WANTED: SEWING** fancy, cobbler or practical aprons. Prices vary to style and size. Children clothes and hand quilting. Glenna Spanel, Long Pine, Nebr. 69217.

### FREE CATALOG

**GIGANTIC 32 PAGE CATALOG** shows all the "must" items you've always wanted but could never find - gifts, jewelry, stationery, novelties! 150 tantalizing selections at bargain prices! Order fast 'n easy from Marney - for free catalog write: MARNEY ENTERPRISES, Dept. C, 3138 N. Drake, Chicago, Illinois 60618

### LUCILE'S LETTER - Concluded

examined when I ordered the original carpet. It looked handsome all right but it was a real monster to keep up.

This letter is the last thing that goes into our May issue. Next month we have a family milestone to report.

Faithfully always . . .

Lucile

# How's Your Hearing?

Chicago, Ill. - A free offer of special interest to those who hear but do not understand words has been announced by Beltone. A non-operating model of the smallest Beltone aid ever made will be given absolutely free to anyone answering this advertisement.

Try it to see how it is worn in the privacy of your own home without cost or obligation of any kind. It's yours to keep, free. It weighs less than a third of an ounce, and it's all at ear level, in one unit. No wires lead from body to head.

These models are free, so we suggest you write for yours now. Again, we repeat, there is no cost, and certainly no obligation. Write to Dept. 4548, Beltone Electronics Corp., 4201 W. Victoria, Chicago, Ill. 60646.



You'll always have your favorite picture handy - when you carry this unique photo-mirror in your purse. Two-inch mirror on the back - your children, grandchild, ren, serviceman or pet's photo on the front. We permanently affix photo you supply to mirror. Send photo and \$1.00 to:

### MAIN PLACE

Dept. A103, 4101 Main St., Skokie, Ill. 60076

## Save on Quality Tables . . . Buy At LOW, DIRECT PRICES

Churches, schools, clubs, lodges - over 100,000 in all - get more for their money by ordering direct from Monroe! Find out how much YOUR organization can save, too, on tables, chairs and other banquet needs. Send today for FREE catalog!

### THE MONROE TABLE CO.

51 Church St., Colfax, Iowa 50054



**\$23.95**

*Important information for people 65 or older  
and their children and relatives:*

## Protect your income and savings against big hospital bills



YOU CAN ... NOW ... FOR ONLY \$2.90 PER MONTH ... WITH AMERICAN LIFE'S

# \$10,000 Medicare Supplement Plan

- Pays you IN ADDITION to all other insurance.
- GUARANTEED RENEWABLE for life or until \$10,000 paid per person.

This message is of special interest to men and women 65 or older who are automatically covered by the U.S. Government Medicare Hospital Plan.

It tells about the wonderful new \$10,000 American Life Medicare Supplement Plan which gives you full protection, in accordance with the benefits described, against big hospital bills.

It pays hospital costs which Medicare does not cover.

U.S. Government Medicare Plan A pays only PART OF THE COSTS after 60 days and NONE OF THE COSTS after 90 days of hospital confinement.\* This is why it is important that you have the full, low-cost additional protection of the new American Life Medicare Supplement Plan.

We never know when one of a score of diseases or accidents may strike, requiring a long hospital stay—such as heart attack, stroke, cancer, vascular disorder or a broken hip. Statistics show that people 65 years or older are hospitalized at least twice as long as those under 65.

How about you? Do you have enough income to cover big, unexpected hospital bills? Do you have enough savings to handle such long-term emergencies which could cost you thousands of dollars?

Just one long hospital stay may plunge you into poverty, cause you to lose your life savings and make you dependent on others.

But you need not be exposed to these hazards!

Now ... for only \$2.90 a month per person ... you can protect your income and your life savings against such perils with the new \$10,000 American Life Medicare Supplement Plan.

This new, low-cost plan pays up to \$10,000 tax-free benefits per person under an easy-to-understand policy. The money is paid directly to you (or to the hospital, if you prefer). No matter how long you stay in the hospital, there's no time limit for each confinement up to \$10,000 total benefits per person.

SONS, DAUGHTERS, RELATIVES: You can protect your loved ones 65 or older against

the burden of a big hospital bill (as well as a drain on your own income and savings) by taking out a policy for your parents or relatives NOW. Just fill in the application form today and have the person to be insured sign it. We will gladly bill you for the low quarterly, semi-annual or annual premiums after you have received your policy.

### ENROLLMENTS CLOSING — MAIL APPLICATION TODAY

NO MEDICAL EXAMINATION REQUIRED  
NO SALESMAN WILL CALL

Send no money until after you receive your policy

The present enrollment offer is open for a limited time only. Regardless of whether you participate in the U.S. Government Medicare program (if you are under Social Security or Railroad Retirement you are automatically covered by the U.S. Medicare Plan A insurance), you are eligible to enroll under the American Life Medicare Supplement Plan. But you must enroll now to collect the benefits. As long as you are 65 years or older, there's no age limit. Both husband and wife

can enroll (a spouse can join when reaching 65) and enjoy equal benefits for the same low premium per person.

Upon acceptance of your enrollment, we will send you your American Life Medicare Supplement Plan Policy and your Hospital Identification Card. You will also receive a premium payment notice covering the first quarterly premium at the rate of \$2.90 per month per person (the cost will be even lower if you pay the premium for six months or a year). Upon receipt of the policy, if you are not completely satisfied, you owe nothing.

Don't risk your income and your savings. Don't saddle your children or relatives with your hospital debts. Don't miss this wonderful opportunity to be financially independent.

\*Exclusive of the 60-day "lifetime reserve"

### Can I have confidence in American Life Insurance Company?

Yes! For over 40 years, since 1928, American Life Insurance Company has faithfully served policy holders. Serving policy holders from Coast to Coast; noted for fast claim service. American Life is licensed under the laws of its state of domicile and carries full legal reserves for the protection of all policy holders. Policies are effective and honored by the Company regardless of your state of residence.

Founded in 1928  
**AMERICAN LIFE**

221 North LaSalle Street



Over 40 years of Service  
**INSURANCE COMPANY**

Chicago, Illinois 60601 • FR 2-5722

### ENROLLMENT FORM

#### \$10,000 AMERICAN MEDICARE SUPPLEMENT PLAN — APPLY NOW IF YOU ARE 65 OR OLDER to: AMERICAN LIFE INSURANCE COMPANY • 221 N. LaSalle Street • Chicago, Illinois 60601

Please enroll me (and my wife or husband if named below) in the \$10,000 AMERICAN MEDICARE SUPPLEMENT Plan. Please send my policy and Hospital Identification Card now. I understand this protection will begin as soon as the first quarterly premium of \$8.70 per person is paid.

My name \_\_\_\_\_ (please print) My Date of Birth \_\_\_\_\_

My address \_\_\_\_\_ (street) \_\_\_\_\_ (city) \_\_\_\_\_ (state) \_\_\_\_\_ (zip code)

ENROLL YOUR SPOUSE HERE:  
First name of wife or husband \_\_\_\_\_ ; date of birth \_\_\_\_\_

SIGN HERE X \_\_\_\_\_

Please send me a free copy of Social Security Administration Booklet SSI-43, on Government Medicare.  
 Please send extra enrollment forms for my friends or relatives.

FOUNDED 1928 • PROTECTING AMERICAN FAMILIES FOR OVER 40 YEARS

PLEASE DO NOT SEND ANY MONEY. You will be billed later.