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# Kitchen-Klatter

REG. U. S. PAT. OFF.

## Magazine

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MISS M. E. PEARSON  
502 HANCOCK AVE  
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# Kitchen-Klatter

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

## MAGAZINE

"More Than Just Paper And Ink"

EDITORIAL STAFF

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

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LEANNA FIELD DRIFTMIER

### LETTER FROM LUCILE

Dear Good Friends:

Today I've been rummaging through a big stack of catalogs in preparation for starting my mail order shopping for Christmas, and I'm struck once again with the waste that is represented by such an unbelievable number of duplicates.

Full color catalogs mean a huge printing bill, and yet I have now received SIX copies from one outfit, and goodness knows how many piles of three and four copies from the same business firms scattered all over the U.S. Computers seem to be in charge of these mailing lists, and I cannot help but feel that a little old-fashioned human labor would save money in the long run.

I used to try to extend what I thought was a helping hand by calling attention to these errors, but this just seemed to add to the confusion and I came to the conclusion that you're sunk in the face of a computer — no way to get things straightened out.

In fact, I was told this point blank by the circulation manager of a newspaper who agreed that I didn't need three copies daily of the same paper but said: "We've done all we can do to get this straightened out in the computer and if we try to do anything else you won't get a paper at all." MY!

Well, this last month has really been a blockbuster for Juliana and Jed. It's bad enough to unload the contents of one house, but they had two houses to wrestle with at the same time: their own and mine. I still don't know how they cleared them out even with two vans and a crew of workmen who moved very fast. It's terrible the amount of stuff we accumulate and we don't even realize it until the problem of moving comes up.

Not long ago there was a big sale ad in one of our local papers and it said in large letters at the top: NOTHING HAS BEEN THROWN AWAY FOR 40 YEARS. I sent this on to Juliana with

the notation: Let this be a warning! She's a worse saver than I am and is utterly convinced that everything will come in handy someday if you just hang on to it long enough. And I must say that I've seen her work miracles with the most unlikely things you can imagine.

Part of the moving chaos came from the fact that my house (right across the street from Juliana in Albuquerque) was shown for the first time on a Sunday afternoon, and the following day I sold it. The new owners had to get into it in exactly one week, so there certainly was no time to waste in moving out my things.

Then, in turn, Juliana and Jed got occupancy of their new house two weeks earlier than they had expected, so the end result was that they decided to clear out both places at one fell swoop. If I were able-bodied I would have been out there pitching right in with them, but under the circumstances I couldn't do anything but send out waves of sympathy and concern. And that didn't go very far in helping with the more than 100 trips they made back and forth between the old houses and the new house with their station wagon jammed to the last inch.

Since I haven't yet seen their new house I cannot really visualize it. They've been too busy to get pictures and the rough floor plan doesn't account for dimensions. There seems to be a large living room, dining room, breakfast room, a very big kitchen, four bedrooms and two baths. A paved brick patio connects it with the guest house that has one big room and a half-bath. Unquestionably there is a great deal of living space in this new house, but I think that equally important to them is the fact that with a little better than two acres they can do the things that their very small lot on Chapala Drive would never permit.

Juliana has an absolute passion for gardening — she even prefers it to cooking and she loves to cook. More

than once I've seen her start out to shop for a desperately needed new dress, and then turn up two hours later with a collection of nurse stock — would far rather buy that than any article of clothing. She pours over seed and nursery catalogs the way I pour over my Christmas catalogs.

Well, those of you who visited Russell's beautiful garden years ago will agree that she surely came by her great interest naturally. It's an inheritance that will stand her in good stead all the days of her life.

Of course I am anxious to visit them in their new home and I hope to go out for two or three weeks at Christmas time. However, I won't be their first guest because Marge and Oliver leave for Albuquerque very soon and plan to spend several days with them. Marge is taking her portable sewing machine and plans to whip up some curtains while she is there, and this will be a big help since every window is now bare.

James and Katharine made the change to a new house with very little commotion. Katharine was quite wakeful at night for the first week or so, but James settled right in as if he'd always gone to bed there.

Incidentally, I don't think I ever mentioned something that struck me as very funny. While Juliana and the children were here last summer Jed took down James' crib and stored it in the garage. In its place he put a single bed.

When James went into his room for the first time after he got back home he looked around and then said to Juliana: "Well, I see there's been a big change around here." But he never did comment about what made the big change and Juliana didn't comment either, and somehow it struck me as amusing.

This new home is in the country and thus doesn't have any kind of garbage collection service, so they'll have to do what everyone else in that area does: haul things to a designated dump. I always thought that the collection service we had on Chapala Drive was a sight to see. It really looked almost like a train as it went down the street for there was some kind of a tractor cab that pulled four or five white wagons with rubber tires. The sanitation workers trotted along beside those open wagons and heaved into them the big plastic sacks that stood on the curbing. It was quite a sight contrasted to the equipment that was used when I first bought my house on Chapala Drive.

Before the first frost we emptied our window boxes and turned them upside down in preparation for winter. The

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## FREDERICK WRITES FROM THE PARSONAGE

Dear Friends:

In a few hours Betty and I are going down to the church to attend a lovely Christmas Bazaar that is conducted each year by the ladies of our South Church Evening Guild.

We both have a job to do. Betty is going to be in charge of the Food Table, and I am going to be taking photographs with my new camera. Actually, Betty has been working on the details of her Food Table all week long. Last night I thought I would die of hunger pangs smelling her baked beans cooking slowly in a special cooker she uses for beans.

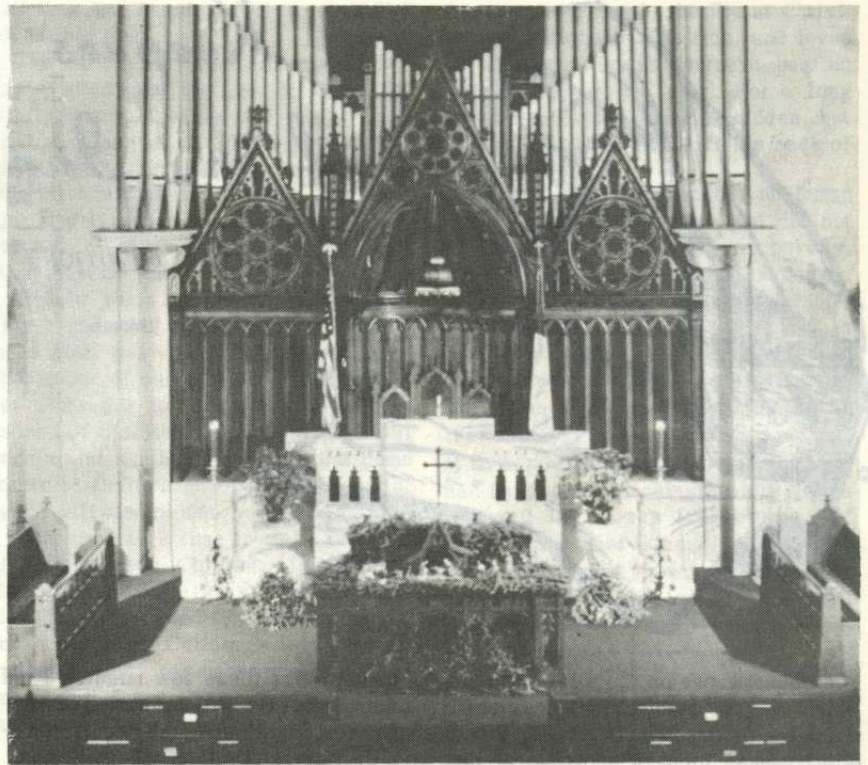
In all this world I do not think there are any baked beans better than those Betty prepares each year for our special Christmas Bazaar. Oh yes, we have baked beans at other times during the year, but for this special occasion she bakes beans in very large quantities, and I think that where beans are concerned, the more that are baked at one time, the better they are.

I am not one of these new-fangled ministers who believes that there is no place in the life of the church for a bazaar or a church supper. People may not get to heaven on their stomachs, but they do get to heaven on their spirits, and I just do not think there is anything that provides better honest-to-goodness spirit-to-spirit fellowship than the sharing of work on some church project. I have had many men and women tell me that they never knew the true blessings of a church fellowship until they had the experience of working with other church members on some bazaar or supper or rummage sale.

At this time of the year a good church project like a Christmas Bazaar or a special sale for the benefit of the poor seems to mean more to the life of the church than at any other time of the year. You know yourself how much happier Christmas is when you are doing something for someone else, and I do not know of any organization in this world that is more dedicated to helping other people than is the Church.

Each year I try to think of some way to help other people have a happy Christmas without making it known that that is what I am doing. Permit me to explain.

In early December for the past two years I have called up a teen-age boy whose mother is a widow and is also blind, and I have told that boy I needed some help up at the parsonage. In no time at all he has volunteered to work after school cleaning our basement and garage, pruning some winter shrubs, and running the vacuum cleaner in our



This is how South Congregational Church is decorated during Advent.

attic. I pay him well for the work, and I know that he used the money to buy a Christmas gift for his mother and one for his sister.

It gives him the pleasure of being able to brighten the Christmas for his family, and it gives me the pleasure of knowing I am helping a boy do what every boy wants to do at Christmas time — buy Christmas gifts.

When you are remembering your family this Christmas, be sure to remember God's family of birds. There is an old saying: "He who feeds a bird on a winter day is a friend of God." Indeed he is!

This Christmas Betty and I are preparing a special Christmas dinner for our bird friends. Have you ever made Chickadee Christmas Pudding? It is made of melted suet, melted peanut butter, and birdseed with a preponderance of sunflower seeds. Stir the seed into the melted mixture, and then when it is cool, mold it into a Christmas bell shape for hanging on a string, or simply pour it out in pie tins and then put hunks of it in your feeders. The awful mixture looks so good I could eat it myself.

One of the big, beautiful, Congregational churches of this area is only two blocks from our house. The members of that church are going to have a sad Christmas this year. The church was badly vandalized the other night, and four fires in four separate parts of the church were started. Obscene words were written on all the Sunday school walls, the flags were ripped and burn-

ed, and one of the organs was destroyed. Thousands and thousands of dollars of damage were done, and it will be months before all the repairs are made. If it had not been for quick and efficient work by our fire department, the entire church would have gone up in flames.

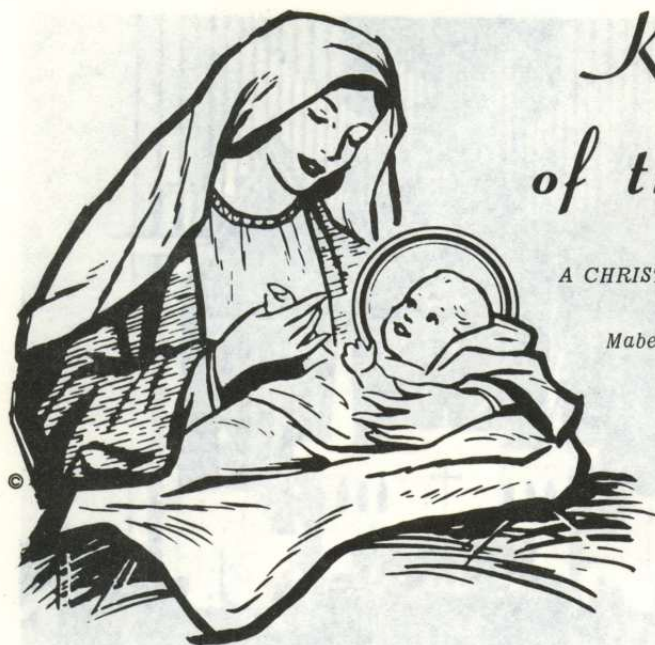
Our church is downtown about two miles from the parsonage, and of course we have constant fears of the possibility of vandalism. Not only do we have an elaborate burglar alarm system, but we also have a watchman who spends the night in the building. If there is any kind of a disturbance, he immediately calls the police, and they are there in just minutes. But what kind of a world is it that requires a constant guarding of its churches?

We may do something this year that we have talked about doing for a quarter of a century but never have done. We may go down to New York City to see the Christmas decorations. Year after year we have wanted to go, but always we have been too busy with our own Christmas plans to take the time. We can get to New York City in two hours by fast bus, but of course it means an entire day out of our busy Christmas schedule.

I am told that only in London are the Christmas decorations as nice as they are in New York. Here in Springfield the decorations are quite spectacular, and when we go down to the end of our block we can look over the hill to the decorated windows high up in the big

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# Keepers of the Inn

A CHRISTMAS DEVOTION

by  
Mabel Nair Brown

**Setting:** Arrange on the altar a creche which has a stable, in and around which the figures are placed. For added effectiveness focus a spotlight or the rays of a large lighted star upon the stable scene.

If possible, plan to have a chorus or quartette, dressed in choir robes, seated in a group to sing the hymns and carols suggested; otherwise, a phonograph might be used along with audience singing.

**Quiet Music:** "O Little Town of Bethlehem".

**Call to Worship:** (Chorus hums melody of above hymn softly to piano accompaniment as the Call is given.)

Heaven's arches rang when the angels sang,

Proclaiming Thy royal degree; but in lowly birth

Didst Thou come to earth,  
And in great humility.

O come to my heart, Lord Jesus,  
There is room in my heart for Thee.

**Chorus:** "O Little Town of Bethlehem", first verse.

**Scripture:** Luke 2:1-7

**Chorus:** "O Little Town of Bethlehem", fourth verse.

**Prayer:** Heavenly Father, we come to Thee in this quiet hour that we, like Mary, might "ponder these things in our hearts". We thank Thee for the touch of holiness that comes upon our world at this season of the year, drawing us closer to Thee and to one another. Turn our joy of the season into songs of praise to Thee, into anthems of "Good News" to all who may hear. Fill us with the wondrous awe of the humble shepherds and the wise men that we may go forth to tell of Thy glory and Thy peace; and, O God, help us make room in our hearts for Thee. Amen.

**Leader:** For these few minutes I am asking that we think about the innkeeper at Bethlehem and the message his decision has for us.

The inn was small, you will remember. It was crowded, because Bethlehem was filled to overflowing with travelers. The census was being taken by Caesar Augustus, and the roads were jammed with people making their way to their own cities to be enrolled. The innkeeper was a harassed man, kept hurrying here and there, trying to make his guests comfortable, while all the time more and more travelers were coming to the door, asking to stay the night.

Then came those two — the man who might have been a carpenter, and his wife, sitting all doubled up on the donkey. The man said his wife was ill and they could travel no farther. The innkeeper could see this, and his very helplessness no doubt made him angry as he had to tell them there was "no room in the inn." How often, in the years afterward, do you suppose he said, "But they were only poor, ordinary folks. How was I to know?" He had missed his chance! Some unknown writer has summed it up in these words, entitled "The Innkeeper's Wife":

"I never thought our shabby inn would be remembered, and stranger yet — 'tis always mentioned it was full! It was so often empty; and hard it was to feed the children on the little bit we made. That night, the night they talk about, the streets were filled with soldiers and noisy, shouting men. I think that's why she stays so clear in my memory; so quiet, so young, so tired. We couldn't tell her 'No,' though I was ashamed to send her to the stable. She didn't seem to mind, and thanked me softly. I thought I'd see her on the mor-

row, but I was so busy. A short time later they were gone in the night. Since then I've heard strange tales of shepherds and wise men, and a King — a King in our stable! If only I hadn't been so busy I might have seen him, too. If only I hadn't been too busy!"

**Music:** "No Room for the Savior" would be appropriate. Lacking that, use "What Child Is This", verses 1 and 2.

**Leader:** There are some of us who think to ourselves, "Now, if only I had been there! I couldn't have stood not finding a soft bed for her some place. Oh, I'd have stayed with her and cared for the Baby. I'd have given them food."

But would we? As Martin Luther once said, "We say that because we know now how great Christ is, but if we had been there, we would have done no better than the people of Bethlehem. Why don't we do it now?"

**Meditation:** So it has been, and so it will be for many throughout the ages. Always there is that light in the heavens, that song in the air, that bright star, clear in the eastern sky, which tell of the birth of Christ. He comes to all and yet only a few see the light and run joyfully to the manger-cradled King. (From a Christmas sermon by Bishop William Remington.)

Each of us is a Keeper of the Inn. Never were so many people on life's roads demanding an entrance to our hearts and homes. Even as we prepare for our Christmas, we often push the Baby aside as we rush hither and yon amid the tinsel and the baubles, like little ants storing food, or heaping up hills of dust and dirt.

Today the roads are still crowded with wayfarers hurrying to be enrolled in Caesar's armies or to pay Caesar's taxes. Today's Caesars are still demanding use of the whole inn, every service, every bit of food. There is no room in hearts filled with hate, envy, pride, and selfishness for the Christ Child.

But how about those of us, too, who are ruled by the pressures of time, of society, of getting ahead or keeping on top until our hearts' inn becomes too crowded for love and friendship to find any room in it? Are we Keepers of the Inn, or does the business of the inn rule us?

Christmas calls us to "be still and know", to remember that it was love that came down at Christmas. Not amid gaudy trappings and a great show of pomp and color, but quietly, peacefully in a stable, bringing joy and peace to the humble shepherds, to gentle Mary, and her carpenter husband.

As Americans, we are Keepers of the Inn at the world's crossroads. We have stores of food and an abundance of (Continued on page 21)



## MARGERY AND OLIVER LEAVING FOR NEW MEXICO

Dear Friends:

Over my coffee cup this morning I made out a list of everything that *must* be done *today*. It is a lengthy list, but the first and most important item is writing this letter to you. Oliver and I are striking out for New Mexico tomorrow, so today we're tending to all the last-minute details in preparation for leaving. I'll tackle things one at a time and by evening everything should be wound up so we can get off on schedule.

Earlier in the week Lucile gathered up a few things to send down to Juliana, but I still have our products to pick up at the plant. How much we take depends upon how much space we have in the trunk. We'll do the best we can as the relatives we'll be visiting are counting on some of everything!

My space last month was pretty much filled with excerpts from Martin's letters describing his work in the churches in Montana where he is serving his internship, so there wasn't room to tell you about activities here at home. This month I'll try to do a little catching up.

Our circle had a salad buffet this past month and everyone was so enthusiastic about it that we decided to have one every meeting. That day we hemmed tea towels to donate to nearby institutions. I must tell you a joke on myself. I said I would buy the unhemmed towels so several days before the meeting I ran into a local store during the noon hour and counted out three dozen from what I thought was the stack of unhemmed ones. The package was big and bulky and I just didn't bother to open it until I got to the meeting. When I *did* get into it, lo and behold! I had *hemmed* towels! They were folded in such a way that I hadn't noticed that I had picked up the wrong ones.

While the tables were being cleared from the luncheon I made a hasty trip to town for more towels. I decided to keep the first ones and gave them to Mother for some handwork this winter. She is having fun embroidering them and we'll all have some lovely new towels before long.

While tackling drawers during fall housecleaning, I ran across some little smocked toppers I started for Katharine last winter. Before I could get them put together I had the surgery on my shoulder and sewing came to a dead halt. Of course they are far too small for Katharine now so I passed them on to Ruby to finish. They'll be just the right size for her newest little granddaughter, Amy Nicholas.

My big old desk got a thorough clean-



A Smiley table setting at the Hall of Flame presented by the Home and Garden Club of Shenandoah.

ing recently when I looked for my collection of clippings about Aunt Jessie Shambaugh and her role as the founder of the 4-H movement. Martin telephoned that he needed factual information about her life and didn't want to rely on his memory alone. He was a guest at a 4-H meeting and when someone mentioned that he was a great-nephew of Jessie Field Shambaugh, he was asked to give a talk at a big meeting coming up. Fortunately, with what I had, plus what Mother had on hand and some of the books by her and about her, I had a pretty good collection to mail out to him. These are precious papers so I warned him *please* not to let them out of his hands!

One of the highlights of the fall was attending the annual "Hall of Flame" presented by the Shenandoah Home and Garden Club. How we do look forward to this every year! If you've been a subscriber to *Kitchen-Klatter* in recent years you'll recall past references to this interesting affair. To new readers this is a display of table settings arranged by the club members as a money-raising event. Each year I'm convinced the tables are more beautiful than the last.

I did my best to photograph some of them for you and am sharing one with you on this page because there are ideas you could use at home. It was titled *Have a Happy Day*. The description in the brochure read, "Popular Smiles and patchwork placemats combined to make a cheerful informal

breakfast table that would brighten even the grayest morning." Now, don't you agree that this table setting would be fun to duplicate?

Another cute one was *Amy's Tea Table*. Childhood treasures — dishes, doll furniture, etc. — were used. It was so sweet.

There was an international flavor to this year's presentation with Turkish, Russian, Mexican, Danish, Japanese, Spanish, Lebanese, French, Italian and English tables. I don't know when I've seen such a collection of exquisite china, silver, crystal and table linens! The tables were numbered and with the brochure in your hands, you could wander around the large room at your leisure, taking them in any order. Each was described in the brochure in an interesting way. For example, "*I Dream of Venice*: Pretend you are having dessert in a hotel overlooking St. Mark's Square and the Clock Tower. Venetian blown-glass flowers and birds are from the glass factory around the corner, and the tablecloth was selected from the shop where the women were making lace, and brought back for this fantasy table."

I was also particularly taken with the setting for *Election Night Buffet*. Red, white and blue were the colors, of course, and, being strictly nonpartisan, both an elephant and a donkey were included in the decorations.

Candles were used lavishly on the tables, being replaced with fresh ones as necessary throughout the day and evening. I wish I could describe every table but there isn't room. I'll just invite you to come to Shenandoah to see the one next year.

One of the service projects of the Home and Garden Club is decorating our public library for the Christmas holidays and any other special occasion throughout the year. Our cover picture this month is the charming arrangement Mrs. Don Jennings and her committee prepared for the children's section last Christmas. I don't believe I've ever gone into the library when there hasn't been a lovely plant or a seasonal arrangement on the check-out desk. The citizens of our community are indeed fortunate to have such a group so willing to share their time and talents for the enjoyment of all.

I'll miss the monthly meeting of our church women, but I have dependable officers and committees who are hard at work on upcoming activities so things should keep rolling right along during my absence. I promised my vice-president that I'd get some notes over to her before I leave town so that being number two on my list, I'll bring this to a close and run that errand.

Sincerely,

Margery

### EARLY SONG

What is the first hymn that I'll hear,  
As Christmas time draws near?

"O Come, All Ye Faithful," is the song;

For me it is exactly right:

I will approach the Light,

And kneel with all the joyful throng.

—Ethel Handcock Harp





## ... And Santa Had Coconut Whiskers

by  
Gladys Niece Templeton

One o'clock, and here were four little folk knocking at my front door! Opening the door, I greeted a group of the most excited guests one could have; eager, smiling faces, eyes shining, neat from head to foot.

And I, too, was excited, as this was only one week before Christmas, Saturday, and I had especially invited them to help me make cookies. Their mother had been taken to the state TB sanitarium some months before, and their father was doing a splendid job of home-keeping and caring for his family.

For some time we had taken outgrown clothing to this family; not because they were asking for such, but because we recognized them as fine, worthwhile citizens who appreciated any kindnesses. The father was employed as a railroad section worker. The mother, although frail, had given her full time to raising her children and to the details incident to homemaking. There were three children in school and two were preschool age.

As the holidays approached, I decided it would be great fun to have the four younger ones come to our home and make cookies with me and then arrange and box a nice selection of these dainties to send to their mother, whom they had not seen since she had gone to the hospital. (This latter would be kept as a surprise for them later.)

In preparation, tables were made ready, several shallow cardboard boxes (given me by a ladies' clothing store), cutting boards, cooling racks, trays, plenty of necessary items, cloths for the wiping up, as I was certain there would be considerable muss. There was none! There was a quantity of candy beads in gay colors, bottles of food coloring for the tinted icing, cherries, raisins, coconut, gumdrops, nut meats, decor bits, and anything I could think of for decorations. Of course, the cooky cutters took first place. Then several batches of dough (double recipes) were made ready the day before.

The children entered the kitchen, looking neither to the right or left; they were ready to make cookies. When they saw the custard cups filled with

colored sugars and glittery decor, they were delighted, but quiet and polite . . . not restrained quiet, but *spell-bound*.

I rolled the dough out on the boards, suggesting the use of the cutters. They listened as they gazed at the various shapes: stars, bells, wreaths, animals, birds, trees, and even a Santa.

As those tiny fingers pressed the cutters down and *very* carefully lifted the shapes of dough to the baking sheets, I wished for a photographer. The oldest closely watched the little brother cut out *his* cooky. All were concentrating on cutting! *They did not need* my help; I was needed only to tend the oven. The electric range was new to them, but they were too busy for questions. When a tray came out of the oven they eagerly watched me remove them to the cooling racks. While these cooled, the fruited and oatmeal doughs were rolled into tiny balls, then in coconut, a cherry pressed in the middle; another batch was made into puffy little cushions topped with a nut meat. *They* decided little brother should be the one to put the cherry or nut meat on top of each cooky.

After twenty years the memory of his little fingers working so carefully is vividly with me. As I stood by, I was seeing them as splendid homemakers in their own homes . . . and they *are* today, raising nice families among us. But I did *not* see this four-year-old boy as a handsome man, a soldier, returning from Korea and remembering *me* after twenty years! Every time they have met me through these years they have given me happy smiles as they chat a bit. Their father and mother have gone the extra mile for me . . . she greeting me warmly when I called on her at the local hospital this summer during her final illness. (I feel inclined to tell more of this family but we must get back to the cookies!)

I had presumed icing the cookies would be my job, but my helpers took over in a *very* efficient manner. Each cutout was smoothly iced after they had experimented with coloring the icing. They promptly noted a *tiny* drop

of coloring from the wee bottles made a *dainty* icing, which made the decorations more effective. At last they preferred the plain white icing.

Time slipped by, but *no* time for chatter or noise, *no* time for the tea party I had prepared for them; these were valued moments, and they chose to keep busy. I don't recall their even tasting a sample.

While I had known the Mexican is artistic, I had no idea such small children could teach me so much about art in decorating cookies. Even the bits of dough left by the cutters were deftly shaped with incredible speed, with a tray always ready for me to pop into the oven as another came out. Green gumdrops were cut into bits for the leaves on the wreaths and *Santa had coconut whiskers!* Let your imagination picture this never-to-be-forgotten afternoon, as I have not the words to do so.

Dusk was near; cookies covered every available surface in the kitchen, dining room, and two card tables. The boxes were brought out, lined with waxed paper, and *every* box was filled. Excitement did not wane. Wraps were put on and THEN I told them the cookies were my Christmas gift to them . . . asking that they fill a box of them and send it to their mother for *her* Christmas.

That lump still comes into my throat as I see the surprise and rapture in those faces . . . arms stacked with boxes of cookies . . . as my four little guests-rushed home to Daddy.

But I was the happiest of all.



### CHRISTMAS TIME

There is something about the Christmas time,

Something in the spirit of it

That sweeps it clean of the grime of other days

And hallows it.

Something that probes the depths of the human soul,

Something in the beauty of it

That urges one on to a higher goal, To a life more worthy of it.

There's something about the Christmas time,

Something in the spirit of it

That defies the power of prose or rhyme To fathom it.

Something that breathes of the time when wars shall cease —

Something in the spirit of it,

When men shall hear and heed the call To the gracious gift of God,

Of peace — peace on earth, good will to all. —Sunshine Magazine





## Long History for Christmas Card Industry

by  
Gladise Kelly

Little could Sir Henry Cole know what he had started, when he sent out the first Christmas cards in 1843.

Cole commissioned John Calcott Horsley, an English painter and illustrator, to design a card of a typical family dinner scene, then had 1000 copies lithographed. Some of these he sent out to friends at Christmas time. The others were sold in a London shop. The first Christmas card depicted a drinking scene as part of the spirit of the holidays!

Although Cole sent out his first Christmas cards in 1843, they did not become popular in England until the 1860's. They first started in this country some time in the 1850's. The first American card is attributed to Richard Pease of Albany, N.Y. It was a holiday greeting from his business, a variety store.

Louis Prang was probably the first American who produced a Christmas card line — in his Boston printshop, about 1875. The first subject of his cards was flowers, of which he was especially fond. He often printed them in as many as twenty colors. The cards gained popularity and in the 1880's, Prang gave cash prizes to artists for designs, when the religious theme was introduced. During the Gay 90's, elaborate cards of satin, silk fringe, bright colors and heavy embossing were popular, many having ribbons or cord for hanging, some of them even framed. One of Prang's cards might sell for as much as \$3.36 (in our modern currency).

Prang continued to print these greeting cards, and produced as many as five million cards a year, before the inexpensive imported cards drove him out of business in the 1890's.

Around the turn of the century, the postal card type of greetings became the craze, and most card publishers turned to printing this type of Christ-

mas greetings. During the 1920's the most popular theme of the cards was churches, and three churches were the most used, The Little Church Around the Corner, Trinity Church and Westminster Abbey. Church bells and towering steeples called the people to "come to church on Christmas."

It was about 1910 that Christmas cards as we know them today, appeared on the market.

From those first Christmas cards in 1843, the business has grown so that today millions of people are mailing more than 100 million cards each holiday season. Religious themes still lead in popularity with Santa Claus a close second.

The first Santa was depicted as a dour, rather sad-faced Father Christmas robed in monk's garb and with a long, gray beard, or as St. Santa, a semi-religious figure developed from St. Nicholas. The modern Santa, fat and friendly, began to appear about 1909. It was Thomas Nast, a political cartoonist, who first drew Santa as a fat, jolly old man. The reindeer and sleigh were still a later addition in Christmas card history.

Most cards are set in a winter background, snow on the rooftops of churches, Santa arriving with his sleigh, even though it is not the winter season in some parts of the country.

From the beginning subjects, themes of greeting cards have spread until today there are over 50,000 designs to choose from, but the religious theme and Santa still lead the parade. There are cards with texts by well-known poets, cards in the form of booklets, containing Christmas carols, recipes, prayers and cards that unfold to become games for children.

Cards have become more personalized. There are special cards for hobbyists and professional people, so that a card can be obtained that is just right for the receiver.

They may be designed for a son, a daughter, wife, husband, niece, nephew, etc. Names may be imprinted. By arranging with a commercial printer, many cards are produced from an original art design of the sender. Many are having news of the family printed, in poetry or prose. These cards may be treasured by the receivers year after year, giving a history of the family from the births of the children and grandchildren even down to the great-grandchildren.

There are Christmas cards made of glass and wood and greetings on phonograph records that will last longer than those printed on paper, for those who wish to send novelties and off-beat greetings.

There are subjects from the first Christmas day and its occupants of

## I REMEMBER

It never comes near Christmas but I think about the times

When we used to save our pennies and our nickels and our dimes,  
And we bunched them all together — even little baby brother

Put in something for the present that we always gave to Mother.

We began to talk about it very early in December.

'Twas a very serious matter to us children, I remember —

And we used to whisper nightly our suggestions to each other,  
For by nothing cheap or tawdry could we show our love to Mother.

Hers must be a gift of beauty, fit to symbolize her ways;

It must represent the sweetness and the love that marked her days;

It must be the best our money all combined had power to buy,  
And be something that she longed for — nothing else could satisfy.

Then it mattered not the token, once the purchase had been made

It was smuggled home and hidden, and with other treasures laid;

And we placed this treasure proudly in her lap on Christmas Day,

And we smothered her with kisses, and we laughed her tears away.

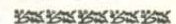
So, it never comes near Christmas but I think about the times

When we used to save our pennies and our nickels and our dimes;

And the only folks I envy are the sisters and the brothers

Who still have the precious joy of buying presents for their mothers.

—Author Unknown



## BEST CHRISTMAS GIFT WISH

The Lord bless thee, and keep thee:  
The Lord make his face shine upon thee, and be gracious unto thee:

The Lord lift up his countenance upon thee, and give thee peace.

—Numbers VI: 24, 25, 26

the manger to the space-age fellows who say, "It's Christmas, and I can't give you anything but love!"

Whatever the themes, Christmas cards are gaining in popularity every year, with most classes of people. But not for postal employees! Once I made the mistake (while working in a printing shop) of trying to sell some holiday cards to our mail carrier.

"I'd lose my job," he said, "if I were caught buying Christmas cards!"

Over the years, the message remains essentially the same as the first card sent out by Sir Henry Cole in 1843 — "A Merry Christmas and a Happy New Year to you."



## DOROTHY WRITES FROM THE FARM

Dear Friends:

This has been an unusually warm day for this time of year, and knowing we can't possibly have too many more like it, I decided to take advantage of it and ride my bicycle a little bit more than usual today. All the recent articles in the newspapers and magazines about the health benefits of bicycle riding finally got to me, and when I found a good used bicycle for sale this fall I bought it. It seems to me that I have always known how to ride a bicycle, a sport I thoroughly enjoy, and I have been surprised that so many of my friends don't know how to ride. When I have mentioned that I had a bike and how much fun I was having riding it, I think without exception I have gotten the same response, "How I envy you. If I only knew how to ride I would get one in a minute." I wish some of them would learn how and come out to ride with me. I have offered to help them learn, but to date no one has taken advantage of my offer.

The good walnut crop this year was a happy surprise. We had thought there weren't going to be any. They weren't all good, however. Some trees had a lot of nuts, but when we cracked several from the same tree we found the nut meats all dried up. I suppose this was due to the extremely dry weather. We have several trees, and found plenty for our own use that were large and good. I always think of Dad when I think of walnuts. He was so fond of them. He had a fancy walnut cracker in the basement and spent many winter evenings down there cracking walnuts and picking out the nut meats. Frank and I always tried to keep him well supplied with nice big walnuts.

We farmers were fortunate this year to have good weather for combining beans. Since our ground is bottom land, we always breathe a sigh of relief when we can get the beans in before the fall rains start. This year the weather was dry, the humidity was low, and we were also happy that the beans were large and turned out well. As I write this the corn isn't all picked yet, but if it turns out as well we will have nothing to complain about this year.

In my last letter I had just started telling you about my trip to Durango to visit our daughter Kristin and family, who have just recently moved to this



Dorothy and her two grandsons wait for the train to leave for Silverton. Aaron was too young to make the trip, but the excitement of seeing the train satisfied him.

beautiful town in southwestern Colorado. Kristin had written how much they were going to love it there because the people were friendly and the town beautiful and interesting, and I must say she didn't exaggerate a bit. The lovely Animas River flows right through the town, which is in a valley completely surrounded by mountains.

Ft. Lewis College is located on a mesa high above the town. I was impressed with the campus with its lovely modern buildings, which are all just a few years old. The campus is beautifully landscaped, with large beds of the most gorgeous roses I've ever seen, and bed after bed of all varieties of petunias. The air was sweet with the perfume of flowers. The office where Kristin works is located in what is called the old union building on the campus. The "old" in this case doesn't mean the building is old, but just that there is now another student union building.

I was glad that Art's new job with an insurance firm wasn't to start for a couple of weeks so he was free to show me around while Kristin was at work. She and Andy left the house at 8:00 and Kristin dropped Andy off at his school on her way to the office. Art and Aaron and I went up to the campus about 9:00 the first morning and Kristin introduced me to her co-workers. Her boss told her to take the rest of the morning off so she could go with us and show me around, which I thought considerate of him.

Kristin and Alison both knew the other was in town, but they hadn't found each other yet. (Neither one had a phone.) Wayne and Abigail had given me complete instructions on how to find Alison's and Mike's house in the country, and when I showed the map to

Kristin she knew exactly where it was because they had looked at a house that was for sale just beyond the house Alison and Mike had rented. We drove out there and I wish I had had a camera to record the look of surprise on Alison's face when she saw me standing there. She served us some fresh peach crisp with ice cream, and coffee. We had a nice visit and made plans to have a picnic out there the next night. After lunch I went back to work with Kristin; then after school we all went for a drive and stopped for supper at "The Chief".

The next morning Art and Aaron took me downtown to do some shopping. I wanted to get them a housewarming gift, and also I had told Alison we would bring all the food for the picnic, so there were groceries I wanted to pick up. Kristin is able to come home for lunch, and this was one day it was all ready when she got there. After lunch I baked a cake, fixed a big bowl of potato salad, baked beans, and fried chickens. When Kristin and Andy came home we were all ready to go on the picnic. Mike and a friend of his made an impromptu picnic table outside, and while we waited the boys had a good romp around the farm. Everyone must have been hungry, because we licked the platter clean, including a loaf of Alison's delicious homemade bread. Just before dark we headed home, all agreeing that it had been a lot of fun to get together.

One of the big attractions in Durango is the narrow gauge railroad train that leaves every morning at 8:30 during the summer months, and travels through the beautiful Los Animas River Canyon to Silverton and back. This was the first thing Andy wrote to me about when they moved, and was anticipating my first visit because he knew Grandma Johnson would take him on this train trip. He had even written me the price of my ticket and his, and was anxious that I get there before the first of October, when they stopped the excursions for the winter months. During the busy summer months they run two trains to take care of the crowds, and even then one has to get reservations at least a week in advance. Kristin said she thought the week before I got there they began operating only one train again and said she doubted if we would be able to get seats at that late date. We went to the depot as soon as I got there because we wanted to go on Saturday, but that day was filled up, so we were lucky to get two seats for Sunday.

We went to the station quite early and I was surprised to see a long line of people standing outside. Art said they were standing at the cancellation win-

(Continued on page 17)





## Cooky Making Is Fun

by  
Vivian Dickerson

An endless variety of cookies can be made if there is a sizable collection of flavorings on the shelf and varied items around the home that make unusual designs for molded cookies. Many recipes for the rolled and ball type can be made into this shape, also. As the saying goes, we are never too old to learn.

Several years ago, a lady teaching flower arranging made the statement that if more people had hobbies there would be fewer in mental institutions. Collecting is very much a hobby these days. So with salt cellars (also called salt dips), toothpick holders, cups, glasses, bottles, small cream pitchers and bowls, sauce dishes, inkwells, and even ashtrays to choose from, many designs are available. Needless to say, those of glass are preferred so the ball of dough can be centered more easily. Sometimes a friend or neighbor has an article to loan for such a purpose. A sample of the baked product is a nice way to show one's appreciation.

People who say that "good old vanilla" is hard to beat in cookies or any baked food aren't experimentally minded. There are many taste thrills when other flavorings are put to use. Some favorites in cookies other than vanilla are: burnt sugar, lemon, coconut, strawberry, blueberry, raspberry, cherry, orange and pineapple. Combinations of flavorings are sometimes preferred: cherry with coconut, lemon with orange, burnt sugar with maple, or vanilla with burnt sugar, almond, banana, lemon, maple or black walnut. A variation of peanut butter cookies can be made by using part maple and part vanilla flavorings. Cherry-flavored dough, delicately colored pink, and molded with a flower design is unique.

Chocolate dough pressed with a glass cannister top and with a butterscotch morsel placed in the center makes a tasty cooky, especially for youngsters. For a bridal shower, why not use the love birds that top cream sachet jars for a design? The horseshoe on the bottom of a glass makes a very nice good luck pattern for a cooky. Some salt cellars have a waffle design that is useful. Other unusual molding patterns to be found are an ashtray with a

poinsettia on the bottom which makes an ideal Christmas cooky, a salt cellar that has a basket of flowers or a hat-shaped toothpick holder having a daisy and button pattern forms an old-fashioned morsel.

Antique shops and stores selling used dishes are ideal places to search for these cooky "fun things". Oftentimes an item that is slightly damaged, which makes it undesirable for table use can be purchased reasonably for cooky designing. Many reproductions are now on the market, which cuts the cost of collecting, also.

So with the thought in mind that nothing takes the place of homemade cookies, with good flavorings and items for "designing", the next step should be mixing the dough. To save oven heat on cooky-baking day, four or five kinds can be mixed in the morning and each left in its bowl until afternoon. Bowls should be tightly covered with aluminum foil to prevent dryness. If the cook wished to test one-half of a recipe that calls for one egg, the beaten egg can be put in a measuring cup and divided. When forming cooky dough, if several sheets are available a procedure similar to a production line can be worked out by having all of them filled before heating the oven. Again, this saves heat and more attention can be given to preparing the dough. (Maybe some people don't have a one-track mind.)

There are lots of little goodies available, especially at Christmas time, to add color and flavor to an otherwise plain cooky. There is no rule that says they can't be added other seasons, however. Besides different flavors of chips, there are gumdrops that can be cut up, candy confetti and tiny flowers, and bits of candied fruit as well as the well-known colored sugar and decorettes. Another way to add color and flavor is the application of a glaze to all or part of the cooky.

Cooky baking in the "good old days" was probably fun, too. Much preparation was necessary before that, though. The range had to be cleaned out thoroughly of soot and ashes, the best of fuel (preferable ash) on hand for baking, and dampers checked. One of the

heat tests was made by placing the hand in the oven. If it could be held in from 20 to 35 seconds (or while counting 20 or 35), it was a quick oven, from 35 to 40 seconds it was a moderate oven, from 45 to 60 seconds it was a slow oven. A cookbook published in 1883 stated that "all systematic housekeepers will hail the day when some enterprising Yankee shall invent a stove or range with a thermometer attached to the oven, so the heat may be regulated accurately and intelligently." Perhaps the writer was born too soon.

Anyway, stoves today are a far cry from those then. Our measuring spoons and cups provide for accurate amounts. These days we might call these measurements "by guess and by golly": but the size of a hickory nut, lard the size of an egg or size of a walnut, a lump of soda the size of a bean or a tumbler of milk. Another item we take for granted is baking powder. Recipes were given for mixing it in large quantities, possibly for several households. Cooky cutters at one time were considered a luxury; today they are almost a necessity for Christmas cookies.

It is pretty well agreed that Christmas wouldn't be Christmas without cookies. For gift containers for them, fasten fancy wrapping paper around one-pound coffee cans. These can be decorated of left plain as the donor chooses, but a Scripture verse, gay sticker, or ready-made bow fastened to the lids adds color. The contents keep well if not consumed in a short time. Perhaps a variety of cookies is desired for this most important holiday. Here are some recipe titles suitable for that time of year: Yule Logs, Christmas Cherries, Cooky Canes, and Gumdrops Jewels, all molded. Kris Kringle, Cinnamon Stars, and Christmas Trees, all rolled type. Holiday Fruit Drops, Poinsettias (filled), Whirling Stars (pressed), and Holiday Ribbons, which are several layers rolled together and then refrigerated to be sliced.

For an edible centerpiece, a cooky tree doesn't take the cake. It does take a dowel stick anchored in a candleholder with royal icing and rolled cookies cut in star shapes with holes in the centers. For a small tree start with a six-inch star at the bottom, making each star about one inch smaller than the one below. This dough should be rolled thicker than the usual roll-type. These are frosted with green icing and let dry before placing on the "trunk". The points are alternated to resemble branches. After the tree is put together, apply a glaze and add decorations to suit the occasion.

Here's hoping that readers will agree that cooky baking in our day and age is fun.





## 'Tis the Season to Be Jolly

by  
Virginia Thomas

Set a merry note to your party by tying a string of tiny bells to your wrist, if you're the hostess, or attach a single jingle bell to a ribbon or chain and wear as a necklace. The host can wear a tiny bell and a sprig of holly pinned to his lapel.

**Clap a Carol:** Divide the guests into small groups. Each group is to select a Christmas carol or hymn, for which they are to clap out the rhythm. The other groups try to identify the song being clapped. Each circle chooses its own director. As the hostess points to a group, it stands and its director leads the performance. When the correct title is called, the entire group joins in singing the song.

**Star Contest:** Give each guest a large construction paper star and a pencil. See if they can supply the key word to these clues:

1. An aster — starwort
2. Backbone of the laundry — starch
3. Something a rude person does — stare
4. A sailor's direction — starboard
5. The end of Mother Hubbard's dog — starvation
6. Commence — start
7. What some novels prove to be — startling
8. Wholly stiff — stark
9. Disliked by many city dwellers — starling
10. An idealist — stargazer

**Christmas Shopping:** The leader whispers to each guest the name of some article which might have been purchased on a shopping expedition. As the leader tells a story and calls the name of a person, that person must pantomime the article while others try to guess. The story might go something like this: "My shopping list was long, as I not only needed a (Mary Jones) and some (Jim Smith) for the family but I wanted a (Margaret Allen) for myself and a (Jill Cook) to give Uncle Bob." Mary might pantomime eating a slice of bread after buttering it. Jim might have been given the word "milk"; Margaret, "hat"; and Jill, "gloves". If the leader gives names of articles of women's

apparel to men and *visa versa*, the pantomiming becomes a riot. Can't you see a man demonstrating an eyelash curler, or back-combing his hair?

**Choosing Partners:** In a doorway suspend a large cardboard ring which has been wrapped in silver foil. Pass several lengths of red ribbon (as many as there are couples) through the ring. On one end of each ribbon tie a sprig of holly, and to the other end, a sprig of mistletoe. The girls line up on one side of the ring and each picks up a piece of mistletoe while the boys, on the other side of the door, take pieces of holly. The ring is then cut and partners will be found holding the same ribbon (after they get untwisted, of course!)

**Decorating the Tree:** Divide players into two groups. Give each group a small table clothes' dryer rack and a box of odds and ends (ribbons, colored papers, tinsel scraps, Scotch tape, pipe cleaners, small boxes, cans, etc.), and then see which group can come up with the most original Christmas tree, using the rack as the tree. If your group is small, you might use one rack and give the prize to the person who concocts the best decoration.



**Fun Gift Bundles:** If you are playing several games (or perhaps giving a number of door prizes) turn it to a fun ball by having prepared in advance a tray full of prettily wrapped prizes. Instead of giving the winner the prize, you might like to award it to the loser for a change. Whoever is awarded a prize chooses a package from the tray and then wears his gift the rest of the evening. The fun increases as the evening moves along if these prizes are such items as goggles, night hair nets, conspicuous clunky jewelry, dusting cap, work gloves or mittens, bibs, or aprons. At the end of the evening a consolation prize might go to person voted the most laugh-provoking for the evening.

## CHRISTMAS AT YOUR FINGERTIPS

by  
Mabel Nair Brown

**Fairy Gold Centerpieces** begin with bunches of dried baby's breath. Spray it with gold paint and when dry arrange it in a bowl, basket, or other container of your choice, with "posies" made by attaching star-shaped tree ornaments or small gold balls to chenille stems. The stems can be wrapped with florist tape. You can have an all-gold arrangement, or perhaps you will want to use blue balls for a color accent.

A **Snowbird Tree** will delight the youngsters. Use lots of small cotton balls for the decorations, fastening them to the tree with fine thread. If you like an all-white tree, use white clip-on doves scattered about the tree. If you like color, red birds make a strikingly beautiful tree with the white snow balls.

A **Remembrance Calendar** is a grand gift for grandparents or a bachelor uncle. Simply buy a pretty calendar which is large enough so you can write beside the numbers. Then record on the calendar all the family birthdays, anniversaries, and other important dates which you know the recipient will want to remember.

A **Nylon Net Star Centerpiece** is versatile, for you can change it every time you entertain during the holidays. Cut either red or green nylon net into eight-inch squares. You will need 16 squares. Fold each square into a cornucopia, stapling the pointed end and the top end to hold it in place. Staple tinsel or pretty metallic braid trim to the open edge of each cornucopia. Join two points of two cornucopias together and then arrange them all into place to form a "star". Fasten a ribbon bow or other decoration in the center. When you are entertaining you can place a decorated cookie (perhaps with a guest's name on each) in the cornucopia, or another time fill them with small candy canes. Tiny popcorn balls, prettily wrapped candies, nuts, or tiny wrapped packages are other ideas to use in the centerpiece, with the guests invited to help themselves.

**Cork Bells** made from corks decorated with paint, metallic braids, or sequins, and with bead-headed pins for clappers make clever place favors, tree ornaments, or make real "bell ringers" of your Christmas packages. If you want to hand several of them in graduated sizes to a coat-hanger wire mobile, or to a chenille hanger, top each bell with a small screw-eye. You will want to use the screw-eye for the ones you hang on the tree, too.





## ABIGAIL DESCRIBES RECENT TRIP

Dear Friends:

One more copy of this and succeeding issues of *Kitchen-Klatter Magazine* will be making a long journey overseas. Once again it will be following Emily into a foreign land; this time the destination is Brazil. Emily has been accepted by the Peace Corps and was delighted when she received assignment to her first choice of country. Following three months of training (in Brazil, not the United States) she will be assisting with the community development program in the state of Bahia. She doesn't know now whether this will be in a small town or perhaps in a very large city such as Salvatore. Two years seems like a rather long time to have her located so far away, but I guess Wayne and I should be rather accustomed to this situation by now. She has previously spent one year in Costa Rica and another year in Mexico.

Having Emily working locally and living at home during the early fall and, also, at the same time hosting the English exchange student, Kevin, meant much activity in our household. The weatherman wasn't always cooperative with our endeavors to introduce Kevin to our mountains. However, the weatherman did provide magnificent conditions for one memorable week-end expedition.

Those of you who are railroad buffs may have read about the Cumbres and Toltec Scenic Railroad. A few years ago the Rio Grande Railroad abandoned its narrow gauge track built in 1880 which originally operated between Alamosa and Durango, Colorado. This same route continued on from Durango to Silverton, Colorado, and is still operated by the Rio Grande as a most popular tourist attraction during the summer months. Dorothy and her grandson Andy recently made this trip.

Railroad enthusiasts and historians convinced the state legislatures of New Mexico and Colorado that they should appropriate funds to buy and preserve the most scenic portion of the abandoned right-of-way. Having succeeded in getting this accomplished, these railroad buffs pitched in and rehabilitated the equipment, tracks and roadbed between Antonito, Colorado, and Chama, New Mexico. The summer of 1971 found the old steam engines in operation once again, this time under the title of the Cumbres and Toltec Scenic Railroad. The name derives from 10,200-foot Cumbres Pass which the train traverses and Toltec Gorge (1500 feet deep) of the Los Pinos River.

The passenger cars are former box-



Mother has been keeping busy these days working on a lovely crocheted wall hanging. The yarn is in shades of red and green.

cars which have been rehabilitated and adapted. Windows with sliding glass panels and chairs bolted to the floor have been added, plus reinforcing steel bars and fresh paint.

Most of the time the train departs from Chama or Antonito and goes up about two-thirds of the route and then returns to the station from which it started. However, about once or twice a month the schedule calls for a run over the full route between the two towns. We scheduled our trip in early October in order to see the fall color. It couldn't have been more gorgeous! The sun shone brightly in a blue, blue sky. The willows and cottonwoods at the lower elevations were just as fluorescent gold as were the aspen trees in the high country.

Several times the train stopped to unload passengers who wanted to photograph or record the train in action. Then the train would back up and make another run so the scene could be shot on film or recorded on tape. There was even a professional camera crew along to get film which will be shown on a television program sometime in the future.

A number of railroad clubs were on board for this trip over the complete route. If you put this on your vacation schedule for next summer or fall, add a note to wear old clothes. These old engines burn coal and you will get plenty of authentic ashes and soot. Also bring a warm jacket. The boxcars have no heat and most passengers let down their windows so they can lean out. This can result in quite a chilly breeze if the weather is at all cool.

We took the trip sponsored by the Alamosa Kiwanis Club called the "Fall Kolor Karavan". The Kiwanians

sold pop, coffee, doughnuts, sandwiches and apples on board the train because there was no diner. Our train left Antonito, Colorado, on a Saturday at 9 a.m. and reached Chama, New Mexico, about 3:30 p.m. Buses met us at the Chama station and drove us back to Antonito where we had left our car.

We drove down to Alamosa on Friday to spend the night and this gave us an opportunity to spend several hours at the Great Sand Dunes National Monument, located just a few miles from Alamosa. These huge dunes, several hundred feet in height, extend for about eight miles just in front of the Sangre de Cristo Mountains. Kevin was most excited about this chance to fulfill his ambition to see a genuine desert. There is also an interesting and beautiful short, wooded trail located just at the base of the mountains. It makes quite a contrast to the hike up the dunes. If you should schedule a visit to the Great Sand Dunes and expect to get hungry while you are there, be sure to take along some food. There is an administrative building and staff at the Monument but no food is available there — and only a drinking fountain for water. There is a campground and picnic area but no fireplace wood is available.

Our route down to Alamosa was via South Park on U.S. Highway 285. For our return we took U.S. 160 east from Alamosa to where it meets Interstate 25 at Walsenberg. Located just a few miles outside this old coal-mining town is Lathrop State Park. Recreation available in the park includes fishing in both a lake and a reservoir, plus a nine-hole golf course. Of greatest interest to our Englishman, however, was the buffalo herd quartered here. Kevin had really arrived in The West! He had seen deer and huge jackrabbits (or jackelopes as the local people like to call them) while on the train trip and so it was only fitting that buffalo be added to his animal count, along with squirrels, chipmunks and other less spectacular natives.

We also took Kevin to see the remnants left of the mining industry around Blackhawk, Central City and Cripple Creek. And of course we could hardly pass up an opportunity to view the scenery in Rocky Mountain National Park. We knew that the next family hosting Kevin had several young children and it wouldn't be so easy for them to introduce him to out-of-the-city sights.

Now the cold-weather holidays are looming large. I'm way behind in my preparations so I must get busy on them.

Sincerely,  
Abigail





## Christmas Cookies and Candies

### MAPLE SCOTCH SNAPS

- 2 cups flour
- 2 cups brown sugar
- 1/2 cup butter or margarine
- A few drops Kitchen-Klatter butter flavoring
- 1 tsp. soda
- 1/2 tsp. salt
- 1 egg, slightly beaten
- 2 Tbls. milk
- 1 tsp. Kitchen-Klatter maple flavoring

Combine flour and brown sugar. Cut in butter and butter flavoring. Reserve 1/4 cup for topping. To the remainder add soda and salt and mix. Blend in egg, milk, maple and burnt sugar flavorings to form dough. Stir in pecans. Combine reserved sugar mixture and cocoa mix. Shape dough in balls. Roll in chocolate-sugar mixture. Place 3" apart on greased sheet. Bake at 350 degrees for 12 minutes. Cookies puff up and collapse. Makes 4 dozen.

### ALMOND CRUNCH

- 1 cup butter
- 1 cup sugar
- 1/2 lb. semisweet chocolate
- 1/2 lb. finely chopped blanched almonds

Toast nuts. Combine butter and sugar and stir over a low heat until sugar melts. Add half the nuts and cook to 310 degrees. Pour into buttered pan and cool. Heat chocolate in double boiler until of soft consistency. Remove and stir until melted. Spread over top and sprinkle with almonds. Cool and turn upside down and pour chocolate and nuts on uncovered side. Break in about 1- to 1 1/2-inch irregular pieces.

### PINEAPPLE CANDY

- 1/2 cup butter
  - 1/2 cup milk
  - 3 cups sugar
  - 2 tsp. vinegar
  - 1 cup crushed pineapple
- Cook until mixture forms a soft ball in cold water. Beat until creamy, pour into pan and cut into squares.

### DELICIOUS BAR COOKIES

- 1 18 1/2-oz. pkg. yellow cake mix
- 1 cup peanut butter
- 2 eggs
- 1/2 cup butter or margarine
- A few drops Kitchen-Klatter butter flavoring

Combine ingredients (best to use your hands with this). Pat 2/3 of mixture in bottom of ungreased 9- by 13-inch pan. Reserve 1/3 of mixture for top.

#### Filling

- 2 Tbls. butter or margarine
- 1 6-oz. pkg. chocolate chips
- 1 can Eagle Brand sweetened condensed milk
- 1 9.9-oz. pkg. almond-coconut frosting mix (or coconut-pecan)
- 1/4 tsp. Kitchen-Klatter almond flavoring
- A few drops Kitchen-Klatter coconut flavoring

In large saucepan melt butter or margarine, chocolate chips and sweetened condensed milk. Keep heat low and stir constantly. When melted and well blended, remove from heat and stir in frosting mix and flavorings. Spread on first layer. Crumble remaining 1/3 of first mixture over the top. Bake at 350 degrees for 20 to 25 minutes. Cool slightly and cut into small squares. This is a very rich, delicious bar cookie. Perfect for a tea table or with fruit or ice cream for a fine dessert.

### UNCOOKED CHRISTMAS CANDY

- 1 cup dates
- 1 cup figs
- 6 maraschino cherries
- 1/4 cup raisins
- 1 cup English walnuts
- 2 cups almonds
- 1 cup pecans

Grind all and mix thoroughly. Form in small patties and dip in sugar. Keep in a cool place. Makes about 3 dozen. This is always a favorite at our house.

### PEPPERMINT COOKIES

- 1/2 cup sugar
- 1/4 cup butter
- 1 beaten egg
- 1 Tbls. milk
- 1/4 tsp. Kitchen-Klatter mint flavoring
- 1 cup flour
- 1/2 tsp. baking powder
- 1/4 tsp. soda
- 1/4 tsp. salt
- 1/4 tsp. nutmeg
- 4 Tbls. crushed peppermint stick candy

Cream sugar and butter. Add egg, milk, flavoring and sifted dry ingredients. Lastly, add the crushed candy. Drop cookie dough from teaspoon on greased cookie sheet. Bake 12 minutes in 350-degree oven.

### ANGEL SWEETS

- 1 6-oz. pkg. chocolate chips
- 2 Tbls. margarine
- 1 egg
- 1/2 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter burnt sugar flavoring

1 cup sifted powdered sugar  
1 cup chopped walnuts  
2 cups miniature marshmallows  
1/2 cup flaked coconut  
Melt chocolate and margarine in saucepan over low heat. Remove; blend in egg and flavorings. Stir in powdered sugar, nuts and marshmallows; blend well. Shape mixture into 1-inch balls; roll in coconut. Refrigerate. Yield: 48 balls.

### PECAN STICKS

- 1 cup butter
- 1 cup sugar
- 1 egg
- 1 tsp. Kitchen-Klatter vanilla flavoring

- 2 cups flour
- 1/2 cup ground pecans

Cream butter and sugar. Add egg yolk and flavoring and beat well. Stir in flour. Spread in greased 9- x 12-inch pan with knife. Beat white of the egg and put over the top of the first mixture and sprinkle nuts over the top. Bake at 325 degrees for 20 to 25 minutes. These are absolutely delicious with afternoon coffee.



**ENGLISH TOFFEE SQUARES**

- 1 cup butter
- 1 cup brown sugar
- 1 egg yolk
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 2 cups flour
- 1/2 cup finely chopped pecans

Cream butter and brown sugar. Add egg yolk and flavoring and beat well. Add flour and chopped pecans. Press into a pan 17 by 30 inches. Bake at 350 degrees for 15 minutes. Remove from oven and lay sweet chocolate bars on top and when soft spread all over for frosting. Cut in squares.

**PECAN PRALINES**

- 3 cups pecans
- 3 cups granulated sugar
- 1 cup milk
- 1 cup sugar, caramelized
- 1 tsp. Kitchen-Klatter maple flavoring

Have nuts ready. Cook granulated sugar and milk to soft-ball stage. Remove from heat and caramelize the 1 cup of sugar. Add the caramelized sugar to first and reheat. Remove from fire. Add nuts and flavoring. Beat until slightly creamy. Pour into a buttered pan. We use a large cooky sheet and drop by tablespoon, 2 inches apart.

**ELEGANT MINT SQUARES**

- 2 lbs. dipping chocolate
- 1 cup half and half
- 1 1/2 tsp. Kitchen-Klatter mint flavoring

Melt chocolate in top of double boiler over hot but *not boiling* water. Set aside but keep over the warm water. In a small saucepan, bring half-and-half to boiling point and let boil gently for 2 minutes. Remove and let stand until cooled to 130 degrees. Combine with melted chocolate in a bowl. Mix at high speed with electric mixer for 2 minutes. Add flavoring and mix another minute until smooth. Pour into waxed paper-lined square or rectangular pan. Cool in refrigerator until firm. Cut in squares. Can be dipped in bark or chocolate coating or rolled in nuts. If stored for a period of time, cover with waxed paper and store in refrigerator.

**QUICK CANDY SQUARES**

- 1 6-oz. pkg. chocolate chips
- 1 lb. white bark
- 1/2 tsp. Kitchen-Klatter burnt sugar flavoring
- 1/2 tsp. Kitchen-Klatter vanilla flavoring

Combine ingredients in top of double boiler. Melt over hot but *not boiling* water. When melted, pour into well-greased square or oblong pan. When cool, cut in squares. Can be varied with different kinds of chips and flavorings.

**BROWN SUGAR FUDGE**

- 2 cups brown sugar
- 1 cup white sugar
- 1/2 cup white corn syrup
- 1 cup half-and-half
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 cup nuts

Bring the first 4 ingredients to a boil until firm-ball stage. Remove from fire. Stir in vanilla and nuts. Beat as long as possible and then pour into a buttered 8-inch square pan. When cool, cut into squares.

**LEMON SQUARES**

- 2 cups flour
- 1/2 cup powdered sugar
- 1 cup butter or margarine
- 2 cups sugar
- 1/2 tsp. salt
- 4 Tbls. flour
- 1 tsp. baking powder
- 4 eggs, beaten light
- 4 Tbls. lemon juice
- 1/2 tsp. Kitchen-Klatter lemon flavoring

Mix flour, powdered sugar and butter or margarine and press into 9- by 13-inch pan. Bake 20 minutes at 350 degrees. Sift sugar, salt, flour and baking powder. Beat eggs until light. Stir in sifted dry ingredients and lemon juice and flavoring. Pour over baked hot crust layer. Return to oven for 25 minutes. Cut into squares while *warm*. Sift a little powdered sugar over the top before removing from pan.

**SALT WATER TAFFY**

- 1 cup sugar
- 1/2 Tbls. cornstarch
- 2/3 cup corn syrup
- 1 Tbls. butter
- 1/2 cup water
- 1/2 tsp. salt
- 1 tsp. Kitchen-Klatter flavoring (any flavoring desired)

Mix sugar and cornstarch. Add syrup, butter, water and salt. Boil until it makes firm ball in water or reaches 256 degrees. Pour on oiled platter. When cool, pull. Can be divided and colored and flavored differently. When pulled sufficiently, cut in pieces and wrap in waxed paper.

**SPANISH PENOCHÉ**

- 4 cups brown sugar
- 2 Tbls. butter
- 1 cup sweet cream
- 1 cup nut meats
- 1 tsp. Kitchen-Klatter burnt sugar flavoring

Boil brown sugar, butter and cream, stirring constantly until it reaches the soft-ball stage. Add nuts and flavoring. Stir until it becomes creamy and doughy. Pour into pans. Chopped raisins, dates, prunes, figs, orange peel, etc., make a variety.

**COCONUT-OATMEAL REFRIGERATOR COOKIES**

- 1 cup shortening
- 1/2 tsp. Kitchen-Klatter butter flavoring
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 well-beaten eggs
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter coconut flavoring
- 1 1/2 cups flour
- 1 tsp. salt
- 1 tsp. soda
- 3 cups quick-cooking oatmeal
- 1/2 cup coconut

Thoroughly cream shortening, butter flavoring and sugars; add eggs and vanilla and coconut flavorings; beat well. Add sifted dry ingredients. Add oatmeal and coconut; mix well. Shape in rolls; wrap in waxed paper and chill thoroughly or overnight. Slice 1/4 inch thick; bake on ungreased cooky sheet in moderate oven (350 degrees) 10 minutes. Makes 5 dozen cookies.

**NO-COOK FUDGE**

- 1 3-oz. pkg. cream cheese
- 2 cups sifted powdered sugar
- 1/2 tsp. Kitchen-Klatter vanilla flavoring
- Dash of salt

1/2 cup chopped walnuts  
2 squares baking chocolate, melted  
With electric mixer or spoon beat cheese until soft and smooth. Slowly add sugar, flavoring, salt, nuts and chocolate. Press into 8-inch square pan. Cut in small squares.

Kitchen-Klatter mint and burnt sugar flavorings could be added for variety.

**SOUR CREAM PECAN COOKIES**

- 1/2 cup vegetable shortening
- 1 cup sugar
- 2 eggs
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 2 1/2 cups flour
- 1/2 tsp. salt
- 1 1/2 tsp. baking powder
- 1/4 tsp. soda
- 1/2 cup sour cream
- 1/2 cup ground pecans
- 3 Tbls. sugar
- 1 tsp. cinnamon

Cream shortening and sugar; beat in eggs and flavorings. Sift dry ingredients and add alternately with sour cream. Stir in nuts. Drop by teaspoon onto greased cooky sheet. Grease the bottom of a small glass. Dip the glass in mixed sugar and cinnamon and smash the cooky dough to about 1/4" thickness. Bake at 350 degrees about 12 minutes. Makes about 4 dozen cookies.



## More Holiday Recipes

### HOLIDAY CRANBERRY BREAD

- 2 cups flour (unsifted)
- 1 cup sugar
- 1/2 cup wheat germ
- 2 tsp. baking powder
- 1/2 tsp. soda
- 1 1/2 tsp. salt
- 1 cup raw cranberry halves
- 1/2 cup chopped pecans
- 1/2 cup orange juice
- 1/4 cup warm water
- 1 tsp. Kitchen-Klatter orange flavoring
- 1/4 tsp. Kitchen-Klatter butter flavoring

1 egg

2 Tbls. cooking oil

Put the flour, sugar, wheat germ, baking powder, soda and salt into a mixing bowl and blend well. Stir in the cranberries and nuts. Combine the orange juice, water, flavorings, egg and oil in a small bowl and mix well. Add to the dry ingredients all at once and stir until well moistened. Pour into a well-greased 9- x 5- x 3-inch loaf pan and bake in a 350-degree oven about one hour. Remove from pan immediately and cool on a rack.

This is delicious!

—Dorothy

### CRANBERRY SALAD

- 1 cup raw ground cranberries
  - 1 cup ground unpeeled apples
  - 1 cup sugar
  - 1 3-oz. pkg. lemon gelatin
  - 1 cup hot water
  - 1 cup liquid (drained pineapple juice and water)
  - 1/2 tsp. Kitchen-Klatter lemon flavoring
  - 1/2 cup seeded and halved Tokay grapes
  - 1/4 cup walnut meats
  - 1 1-lb. can sliced pineapple, drained
- Combine cranberries, apples, sugar. Dissolve gelatin in hot water. Add the drained pineapple juice and water and flavoring. Chill until partially set. Add cranberry and apple mixture, grapes and nuts. Pour into 6 individual molds or one large mold. When using individual molds, unmold on 6 pineapple slices. For larger mold, use halved pineapple slices to decorate platter.

### WHITE FUDGE

- 3 cups sugar
  - 1 cup coffee cream
  - 1/2 cup white syrup
  - 4 Tbls. butter
  - 8 quartered marshmallows
- Cook sugar, cream, syrup and butter over low heat until it reaches soft-ball stage. Remove from fire and add quartered marshmallows. Beat until stiff. Nuts may be added if desired. This may be flavored to suit your taste.

### CRANBERRY CHUTNEY

- 1 cup water
  - 2 1/2 cups sugar
  - 4 cups cranberries
  - 2 tsp. cinnamon
  - 1/2 tsp. ground cloves
  - 1/2 tsp. salt
  - 1 cup seedless white raisins
  - 1 pear, thinly sliced
  - 1 cup sliced peaches
  - 1/2 cup diced celery
  - 1/3 cup dates, chopped
  - 1/2 cup slivered almonds or chopped walnuts
- Combine water, sugar, cranberries, spices and salt; cook until berries pop. Add raisins, pear, peaches, celery and dates and cook until thick. Lastly, add nuts.

### CANDY-COATED NUTS

- 1 cup brown sugar
  - 1/2 cup granulated sugar
  - 1/2 cup sour cream
  - 1 tsp. Kitchen-Klatter vanilla flavoring
  - 2 1/2 cups walnut or pecan halves
- Combine sugars and sour cream. Cook to soft-ball stage (236 degrees). Add vanilla and beat until mixture begins to thicken. Add nuts. Stir till well coated. Turn out on greased platter or cookie sheet. Separate in individual pieces.

To the folks at Kitchen-Klatter, it really doesn't matter  
That you and we must live so far apart.  
For the letters that you write us certainly delight us  
And we know that they all come from the heart.  
They tell us how you're looking, in all your daily cooking,  
For ways to liven up your daily fare.  
And how your family savors our 16 different flavors  
(we're sure glad to know how much you care).  
So that's another reason, in this happy Christmas season,  
That we want you to try us all again...  
In all your Christmas baking and other things you're making  
To dress up recipes that once were plain.  
And when you write your letter, you'll make us feel much better  
If you tell us how you use us...all sixteen.  
May your holidays be brighter, and all your cakes be lighter,  
and 1972 be SUPER KEEN!



Black Walnut  
Mint  
Strawberry  
Raspberry

Maple  
Pineapple  
Lemon  
Orange

Burnt Sugar  
Butter  
Vanilla  
Almond

Banana  
Cherry  
Coconut  
Blueberry

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

## KITCHEN-KLATTER FLAVORINGS

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## CANDY SCHOOL

by  
Evelyn Birkby

A candy-making school for the everyday housewife was held last year in Sidney. Mr. Paul W. Baker of Lathrop, Missouri, spent an entire day explaining, demonstrating and letting some fifty women get their hands into the process of professional candy making.

Many helpful hints came out of Mr. Baker's many years as a professional candy maker and teacher. A few of my notes.

Essential for candy making is a candy thermometer. It makes for consistency. All other equipment is found in the normal kitchen.

Use a wooden spoon for stirring. Beet and cane sugar may be used for any candies — no difference in results.

In the mountains cook the candy to 6 degrees less on the thermometer than given in the recipe.

Remember, candy making has excellent therapeutic value, one can't worry about problems when you get "tangled" up in producing sweets.

Candy for weddings, parties, bazaars, etc., are better and less expensive when made at home than purchased ready-made.

Experiment with your own ideas, and have fun.

Mr. Baker very generously gave me permission to use his recipes and suggestions for the *Kitchen-Klatter* Magazine. So, we'll start with fondant. It is a tough candy, difficult to spoil. It also is very versatile. It can be rolled into ball centers and coated in chocolate or melted "bark". (Mr. Baker called this *summer coating*, but most groceries list it as "bark"). Fondant can be dropped into delightful party patties or molded into interesting shapes.

### Fondant

4 cups white sugar  
2 cups water  
2 Tbls. white corn syrup  
1/4 tsp. salt

Flavoring and coloring as desired

In a 2-quart saucepan, combine sugar, water and corn syrup. Stir to dissolve sugar. Cook to 238 degrees for a soft fondant, 240 degrees for a firmer fondant. (If something should happen that the temperature should go too high, add enough cold water to drop temperature below specified temperature. Then cook back up to desired degrees.)

Pour out to cool. *Do not scrape pan!* A marble slab is perfect for cooling candy, but a cookie tin or a shallow pan, a porcelain-topped table or a large platter is fine. Let stand until candy is lukewarm to the touch in the center of batch and cool around the outside.



Jeff Birkby and his beloved Grandma Corrie enjoy holiday candies and cakes together.

Put salt, flavoring and food coloring, if desired, in center of batch. (Chocolate creams can be made at this point by adding 2 squares melted unsweetened chocolate to the batch. For butter creams, chip 2 Tbls. melted butter and 1/2 tsp. Kitchen-Klatter butter flavoring into center of lukewarm fondant.)

Mixture is now ready to work. Begin with spatula or wedge-shaped pie server. Work with a slow, steady, turning motion as you pull the cooled part on the outside over the warmer center section. Continue to lift the outer edges and mix with the middle, blend and mix until you have a semi-solid mass. NEVER BEAT WITH MIXER.

Now with your hands, knead. If it seems too hard do not panic, work and soften until mass becomes pliable. Knead for two or three minutes or until soft and smooth. Any tiny lumps will disappear in a few hours. If you wish to make party mints, just wrap the kneaded ball of fondant in waxed paper until you are ready to proceed. If you wish to make balls to be dipped, shape immediately into sized balls desired. Place on waxed paper and let stand at room temperature, uncovered, for several hours or overnight. They acquire a firm, thin crust which makes them easier to dip.

### Party Patties

Place fondant (prepared as given above) in top of double boiler. Add flavoring and food coloring desired if you have not done so before. Over *very low boiling water* melt fondant until smooth and free flowing. Drop spoonfuls of candy onto well-greased cookie sheet so it flows into nice even rounds. For the fancy ridged party mints get an old ribbed rubber stair tread and scrub it clean. (An old one is better than a new one for it does not give the candy a taste of rubber!) Do not use plastic stair tread for the

candy is too hot. Rubber is used by professional candy makers! Drop the melted fondant onto the rubber ribbed tread so it makes rounds. These dry quickly.

If the fondant seems to get too dry to flow smoothly, a little water may be stirred in.

Smooth patties may be decorated by painting on designs with a brush dipped in food colors or by using decorator frosting.

Molded party mints may be made by spooning the melted fondant into molds. Rubber molds are best, but experiment with any small molds you may have, greasing well before using. Or, make a layer 1 inch deep of cornstarch in a shallow pan. Dig out your own simple designs and pour melted fondant into the impression. When set, remove candy and wipe off cornstarch with a damp cloth.

Dipping with chocolate or the "bark" coating is great fun but does have a secret or two which helps produce a smooth, efficient finished product. Mr. Baker taught us first how to dip with the "bark".

### Dipping "Bark" (Or Summer Coating)

Cut or break 1 to 2 lbs. of bark coating into small pieces. *Do not grate*, this causes it to ball up. Place chunks in top of double boiler. *Do not* put on top of hot water yet. Bring water to a boil in the bottom of the double boiler. Remove from fire and *now* put top of double boiler over the hot water. Stir. If water cools down too much to continue the melting process, remove candy pan from top, return bottom to fire and let water come to boil. Remove from fire and place candy pan back in place. This method keeps the bark from becoming too thick and hard to manage and is the simplest way to melt it at the proper temperature.

When coating is melted, pour 2 cups onto a flat surface or shallow pan. Work with hands until smooth and the temperature has been reduced to body temperature. This is called *tempering* and is essential to a fine finished product. Coating should be rather fluid and is ready for hand dipping.

For best results in dipping the room temperature should be between 68 to 75 degrees. Dip fondant balls, nuts, pretzels, fudge squares — whatever you wish — into the coating. Turn until nicely coated. Pick up in fingers and shake off any excess. Perch candy on tips of thumb and fingers. Flip quickly over and down onto waxed paper. Drizzle remaining bits of coating from fingers over top of candy for decoration. Let set until firm. If humidity is high or if you want to hurry cooling, set

(Continued on page 20)



## LETTER FROM MARY LEANNA

Dear Friends:

The first hectic weeks of autumn are over and my life is finally settling down a bit. I got back from Spain just in time for registration at Boston University. This is a miserable time for all concerned — students, staff, and professors alike. Now, however, the new foreign students are enrolled in courses they (hopefully) like, all the transcripts of students who were abroad last year have been evaluated, and I finally have time to write to you about my trip.

As you may remember, I work as Study Abroad Adviser at Boston University. The university is affiliated with a program called Academic Year Abroad which has centers in Paris and Madrid. While AYA has had academic year programs for many years, they initiated a summer session for the first time this year. Since I wanted to revive my high school Spanish, I decided to take this opportunity to investigate our center in Madrid. The summer was a real adventure for me because, while I have done a lot of traveling, until this summer I had never spent more than three weeks in the same foreign city. I had seven wonderful weeks in Madrid.

Madrid is a city you can really get to know and love. Architecturally, Madrid is not exciting in comparison with other European capitals, but it does have some lovely broad avenues and many beautiful fountains. There is an old part of the city with narrow winding streets where we spent many evenings. Also in the old section is the Plaza Mayor, the old main square. There are prettier plazas in other cities, but this is my favorite because cars are still banned and each evening it is filled with children playing while their parents stroll and talk. The Prado Museum is world famous, primarily for its collections of Spanish and Flemish art. My favorite museum was one that tourists rarely visit, the house of the painter Sorolla, which is filled with his work and maintained in the turn-of-the-century style in which he lived.

I lived in an apartment on a quiet residential street not far from Sorolla's house. My hostess was a charming German woman who had come to Madrid at the age of nineteen, married a Spaniard, and lived there ever since. Her husband died two years ago, and she enjoys having the companionship of a student. It was great for me because I was forced to use Spanish all the time. Our apartment was small by Spanish standards, but filled with art and oriented around a beautiful flower-covered terrace. My bedroom opened onto this terrace, so that I always had a refreshing breeze. The nice thing about Madrid is that it has very little humid-



Delightful fragrances are filling kitchens these days as we're preparing Christmas goodies. Ruby Treese, Mother's nurse-companion was baking fruit breads the day this picture was taken.

ity, and while summer days can be rather hot, the evenings are always pleasantly cool.

We attended the classes for foreigners at the University of Madrid. The language of instruction was Spanish, and we had lectures on such things as contemporary Spanish literature, Spanish folklore, art, music and philosophy, and modern Spain. As in American universities, some professors were better than others. I was particularly inspired by the professor of contemporary Spanish literature, and ran to the bookstore every day to buy one of the books he had talked about that morning. They're sitting on my bookshelf now, and I may actually have time to read them all one of these days.

Our group leaders were a dynamic young American couple who have lived in Spain for three years. They arranged many things for us to do as a group, such as going out to dinner or to the theatre. The program sponsored a weekend in Pamplona for the Fiesta de San Fermin. This fiesta was made famous by Hemingway in his book, *The Sun Also Rises*, and the main attraction is the bulls. Every morning at seven there is the "encierro", the running of the bulls. Hundreds of men and boys are addicted to this suicidal sport of running ahead of the day's bulls through the streets to the bullring. Every afternoon there is a bullfight. I can understand the enthusiasm many Spaniards (but not all) have for the bullfight, for when it is done well this battle for power between man and animal is a truly gripping emotional experience. Unfortunately, it is not often done well.

We traveled independently on other weekends. Some friends and I took a night train to Granada to see that fabulous example of Moorish architecture, the Alhambra. The delicate carving and

rounded arches reminded me of the Moslem architecture I saw with my family in India. Another weekend we traveled to Galicia for El Dia de Santiago. Santiago de Compostela is the patron saint of Spain, and his saint's day is one of the holiest days of the year. Mass was served to important government officials in the morning. I held my camera over my head to take a picture of General Franco as he walked by about ten feet away from me. Fortunately, the camera was aimed in the right direction, and although the cathedral was dark the picture did come out. This fiesta brought home to me the implications of life in a country where church and state are inseparable.

Altogether it was a memorable summer, and I hope to go back to Spain soon to live for at least a year. I hope to get another letter off to you sometime about my experiences with a new aspect of my job, advising foreign students. Until then,

Sincerely,

Mary Leanna

## PLAYTHINGS

I bought my baby a telephone that dials and rings.

I bought my baby a pounding box with a hammer that knocks.

Also a train that chugs and sparks, and a doggie that sits up and barks.

But all my baby really likes is the hole in my stocking. He teases and grabs at it like a kitten with string.

You toy manufacturers, I hope you're listening — All children really want is a simple thing —

like a hole in a sock!

—Marcia Schwartz

## NOSTALGIA

When I was a child, I thought  
As a child. And Christmastime to me  
Meant holly wreaths and candy canes  
And dolls upon the tree.

A season for rejoicing,  
All tinsel-bright with glee —  
When Mother wiped away a tear,  
I frowned impatiently.

How dare a touch of sorrow  
Intrude upon this scene  
Where all was laughing gaiety,  
Where joy should reign supreme?

Today I set a gleaming star  
Atop my Christmas tree — and  
Shadows, sharply bittersweet,  
Stood side by side with me.

When I was a child, I thought  
As a child. How could I recognize  
That poignant gift of memories  
Deep in my mother's eyes?

—Leta Fulmer



## A REWARDING HOBBY

by  
Eva Segar

Most people associate dolls and doll furniture with little girls, but Frank and Mildred Riggle of Wilton Junction, Iowa, "play" with more dolls and doll furniture in one year than a little girl plays with in a lifetime.

Actually, Frank and Mildred make the furniture and dress the dolls to be given to little girls, but they call it "play" because "it definitely is not work".

This year-long project began four years ago. The doll outfits are given free of charge to the patients at the Veterans' Hospital at Iowa City, Iowa. The patient then sends it home to his little daughter as a Christmas present.

Frank, a former metal and wood worker, makes the beds, tables and chairs from his own designs. Much of the lumber comes from the scrap pile at the Hawkeye Lumber Co. "People save their mop and broom handles for table legs," he says.

Mildred helps paint and varnish sometimes, but mostly she, and other members of the American Legion Auxiliary of Wilton Junction and the Muscatine Barracks, outfit the beds and tables.

Each bed has a mattress, a fitted bottom sheet, a top sheet, a quilted coverlet, a pillow, a pillow slip and a doll. Each doll has a wardrobe of three dresses, panties, pajamas or gown and a winter outfit. Each table set includes two chairs, a tablecloth, a tea set and a doll and her wardrobe. The Veterans Administration valued the 42 table sets contributed one year at \$500.

All year Mildred collects the right sized boxes so the veterans won't have to worry about packing problems.

Even this large project is not enough to keep this active retired couple busy. Frank does other wood and metal work in his basement, such as designing some of his own tools.

Since September 23, 1958, Mildred has gone to the hospital almost every Tuesday where she is known as one of "Ladies in Blue". Her time spent there is called "companionship therapy".

At home, Mildred has a collection of 114 names of people. The name must have the word "house" in it to be eligible for her list. She also collects thimbles and cookie cutters. The cookie cutters are used with her visits to the hospital. She has made hundreds of dozens of cookies for the veterans as well as for other groups.

With no two cutters alike (and her collection totals 404), they were collected from around the country as well as from foreign lands. One of her most interesting is a complete set of Mickey Mouse cutters. Currently she is looking



Mildred and Frank Riggle looking at some of their doll furniture.

for a cupid cookie cutter for Valentine's Day. In the past, both she and Frank have made special-occasion cookie cutters that they couldn't buy, so no doubt they will have a cupid cutter soon, one way or another.

## Merry Christmas

In my home town, Christmas is a warm feeling as I walk in the freezing cold down to Main Street.

There is a tired Santa Claus in front of the department store still smiling ... because.

Christmas is the sound of rushing happy to make sure that every gift is ...

And I buy a plastic wreath — not quite what I want — because the lady selling them is a volunteer collecting money to support a home for delinquent something or others.

Christmas is my new sweater Aunt Minnie knitted with hands barely able to hold the needles. Only love made that sweater possible, and I will treasure it always.

And, too, when old Uncle John gave me the chess set he treasured because that was all he had to give, nobody ... nothing could spell out Christmas more beautifully.

Perhaps the usual greetings and gifts and excuses for gifts along with Dad's plans to decorate the tree and Mom's preparation for that extra special dinner with the whole family and the noisy kids who are throwing snowballs one minute and singing "Silent Night" the next are all repetitions of last year's Christmas and those that came before. Still, there is that certain magic, that simple glow of feeling: It's good to be alive and at home.

THAT is my Christmas.

And may you all be as fortunate with your very special Merry Christmas.

—Anonymous

I heard a bird sing  
In the dark of December,  
A magical thing  
And sweet to remember.  
'We are nearer to spring  
Than we were in September'  
I heard a bird sing  
In the dark of December.

—Oliver Herford

**DOROTHY'S LETTER — Concluded**  
dow hoping to be able to pick up tickets. Aaron was excited about the engine, and as long as he got to see us pull out of the station he was happy. We had decided this was to be Andy's special treat with Grandma, because the trip to Silverton was three-and-a-half hours long, and quite a long time for a little boy, not quite three, to sit still.

I can see that I am not going to have the space to tell you about this beautiful train ride and about the interesting town of Silverton, so I will just have to continue this report in my letter next month.

Sincerely,  
Dorothy

### HELP WANTED

Southeast Florida agency wants new business-contact man with proven record. Unusual opportunity for aggressive executive who would like to get out of the ratrace and into the Florida Sun Belt. Resume to Box 1900, 740 Rus'.

Wanted: Salad Haters  
Work cats adapt concise report. Reply: (SING AGE) New York, N.Y. 10017  
Sal... have previous association with publication selling Ad space. Com... needs a "real pro". To 21K. Fee Paid. Agency. Preferred, call collect (212) 678 or (301) 366-1... Ever.

Maybe those salad-hating kids (or fathers) are salad-haters because of the dressings they've been exposed to. Like thick, gluey globs that look and taste like library paste. Or those sharp, shaaaaarp things that shrivel your lips and wrinkle your tongue.

Try this one on your salad-haters: **Kitchen-Klatter Country Style Dressing**. Not too sweet, not too sour. Just a lovely blend of finest vinegars, oils, tomato and herbs. Delicately spiced to complement garden greens.

P.S. We want you salad-LOVERS to try us, too. You'll be just as delighted.

**Kitchen-Klatter  
Country Style Dressing**

At your grocer's now.





## COME READ WITH ME

by  
Armada Swanson

*The Fir Tree* by Hans Christian Andersen is a classic tale which has stirred readers for generations. The little Fir Tree lived in the forest, surrounded by sunlight, singing birds and sweet flowers. Children thought him the prettiest tree, but he was not content. He longed to grow and find something grander. He thought he would be happier. When he was chosen as a Christmas tree, then confined to a dark corner of the attic, and finally chopped up and set afire, he realized, "Past! past! Had I but rejoiced when I could have done so!" *The Fir Tree* (Harper & Row, Publishers, 49 East 33rd St., N.Y., N.Y. 10016, \$3.95) has been reissued in a memorable edition with exquisite drawings by Nancy Ekholm Burkert. It is sure to be cherished by all ages.

Earl Hammer writes: "It is remembered in my family that on Christmas Eve of 1933 my father was late arriving home. That, along with the love that he and my mother bestowed upon their eight red-headed offspring, is fact. The rest is fiction." So we read at the be-



Marge Kimsey and Mary Wilcox, working on the files of subscriptions. Is your name there?

ginning of his book *The Homecoming* (Random House, 201 E. 50th St., N.Y., N.Y. 10022, \$4.95) which is a novel about *Spencer's Mountain*. Because of the Depression, Clay Spencer is obliged to work away from home and return each weekend. When he is late on Christmas Eve, young Clay-Boy is sent on the search for his father. He encounters many adventures in the Virginia hills. His life is endangered by deer, the family's honor is threatened, and he makes a discovery about members of a black community. A snowstorm causes him to take refuge in the home of two genteel lady bootleggers. At midnight the ancient legend is put to test and Clay-Boy's father, Clay Spencer, provides the climax to the book. In a single moment the triumph of the human spirit is illuminated.

While the language used by the chil-

dren is discouraging, *The Homecoming* is rich with life that rings true and leaves a warm feeling in the heart for these people of the Blue Ridge Mountains.

Erma Bombeck is the writer of the enormously popular column *At Wit's End* and Bil Keane is the award-winning creator of the *Family Circus* panel cartoon. These two family humorists have collaborated on the book *Just Wait Till You Have Children of Your Own* (Doubleday & Co., Garden City, New York, \$5.95) which is the classic threat that parents resort to when all else fails to influence their offspring. Bombeck and Keane do their own thing to depict life with a teen. They set out to write a book about the foibles of teenagers without putting them down. And yes, it really is a light-hearted account of what actually goes on between the generations.

Mrs. Bombeck reminds us that if she said "Why don't you grow up?" once she said it a million times. With one teenager entering college next year and another entering high school, I found these words particularly of interest to me:

"I walk through the house and mechanically shut a refrigerator door that is already shut. I stoop to retrieve a towel that has not fallen to the floor but hangs neatly on the towel rack. From habit, I smooth out a spread that is already free of wrinkles. I answer a phone that has not rung . . .

"And I shout, 'Why don't you grow up!'

"And the silence where once had abounded frustration, fear, disappointment, resentment, compassion, joy and love echoes, 'I did.' "

Ruth Stafford Peale, wife of Dr. Norman Vincent Peale, has written a fine book *The Adventures of Being a Wife* (Prentice-Hall, Englewood Cliffs, New Jersey, \$5.95) to counter the pervasive pessimism sometimes given marriage today. She offers sound advice on how to reap the greatest dividends from marriage. A good marriage has commitment, permanence, total sharing, working for common goals, and a faith in divine guidance. She writes that theirs was hammered out on the anvil of joy and sorrow, of pain and problems, of discouragement and disagreement. "We never thought of marriage as a trap. We thought of it as a privilege. And there's quite a difference." This is a wise and helpful reading experience to those interested.

It is with pride that I mention a recently published book by a long-time contributor to *Kitchen-Klatter Magazine*, *How Kids Can Earn Cash* (Frederick Fell Publishers, 386 Park Ave. So., N.Y., N.Y., \$5.95) by Mildred Grenier.

(Continued on page 19)



## Make it easy for Santa.

SEND IN THE NAMES  
AND ADDRESSES OF  
FRIENDS TO RECEIVE  
GIFT SUBSCRIPTIONS TO  
KITCHEN-KLATTER.  
WE SEND GIFT CARDS  
TELLING THEM THEY'LL  
BE RECEIVING IT  
FROM YOU.

\$2.00 per year, 12 issues  
\$2.50, foreign subscriptions  
(Iowa residents, please add Sales Tax.)

Address your order to:  
KITCHEN-KLATTER,  
Shenandoah, Iowa 51601



## THE JOY OF GARDENING

by  
Eva M. Schroeder

Recently a group of homemakers stopped in at the shop to get help on making wreaths of pine cones. "How do you wire a cone?" asked the leader. She showed how they had been doing it and wondered why they broke so many cones. "We want to make small wreaths to put on each door of the patients rooms in our rest home but we have to learn an easier method of making them or we'll run out of cones. Can you help us?"

The women were using a heavy gauge wire and when they tried to twist it with pliers, invariably the end of the cone broke off. When they tried a softer wire (26 gauge), they found it easy to twist a short piece around the base of each cone and pull it tight without breaking the cone. They were using small wire wreath frames and had trouble finishing the backs so the wire would not scratch the doors when hung. This was solved by cutting a circle of heavy cardboard and sticking it to the back of each wreath with florist's "tacky clay".

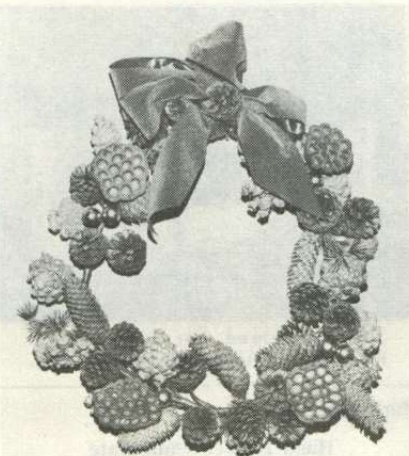
Alfred went to the storeroom and came out with a box of odds and ends left over from past Christmases. "If you save something long enough," he said, "you're bound to find a use for it!" The ladies were delighted to find a few clusters of holly berries, several tiny angels, many short pieces of velvet ribbon and a few small artificial fruits. If you are making a cone wreath, add some of the above to make it sparkle.

Speaking of sparkle, you can glitter your cones easily by spraying with an adhesive glue and sprinkling with gold or silver dust that comes in economical 1-lb. cans.

Our spruce trees yielded a fine crop of cones this year and we gathered many more than will be used this season. We have found it wise to stockpile cones and acorns when they are plentiful as you may find very few the following year.

There is nothing quite so versatile as cones. You can cut them to make "roses", you can spray them gold or silver, dip the tips in glitter or sparkle the whole cone. They can be used in wreaths, door swags, candle rings, in making small trees, and are delightful in baskets. We save all the smallest cones for corsages. If you want a "fun party" invite a few friends in for cone work. I'll wager those who feel they have no creative talents will enjoy working with cones.

May each of you have a blessed holiday season.



### A CHRISTMAS WISH

May there be joy this Christmas . . .  
That is — joy this Christmas Day.  
And after the Day is done,  
May there be continued joy  
For the day after Christmas  
As well as the day after that  
And all the days that follow.  
May Christmas joy, then, be for you  
Through every day in '72.

### COME READ WITH ME — Concluded

A former school teacher turned freelance writer, Mrs. Grenier has seen almost 2000 of her pieces published in a variety of magazines, as well as television scripts and four books.

*How Kids Can Earn Cash* is remarkable in that it presents 130 enterprises for young people under age 16 who are often frustrated in their efforts to earn money. Because of child labor laws, insurance and other restrictions, it is often impossible for boys and girls to obtain jobs. She has outlined in very readable fashion dozens and dozens of services and products that young people can provide. There are complete instructions for establishing, financing, advertising, selling, and succeeding in these businesses. In checking the contents, services include washing automobiles, baby-sitting, clipping service, "Don't-Do-It-Yourself — Let-Us" service, selling evergreens, making and selling foods, garden work, "Grandma-sitting", exercising pets, and Santa Claus services. There are a wealth of products which can be made, including many ideas for Christmas projects. Mrs. Grenier gives complete, understandable directions for making the products.

If you want to help your child learn independence, a healthy respect for the value of money, the development of special skills, how to get along with people, and security, you'll want to have your own copy of *How Kids Can Earn Cash* by Mildred Grenier.

(See "Little Ads" for information about ordering *How Kids Can Earn Cash*.)



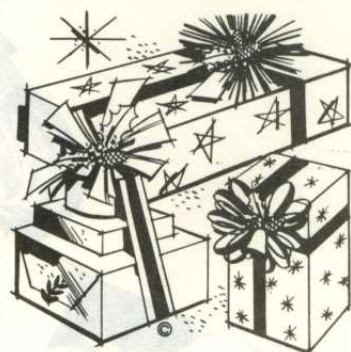
### STARS AND CANDLEGLOW

On Christmas Eve when skies grow dim  
Our eyes search for a Star,  
The one that shone so long ago  
And sent its light afar.

The light of stars and candleglow  
The scent of fragrant pine,  
Hold joy for all that keep the faith  
No need for sparkling wine.

We ask for friends to share our mirth  
And join the Christmas throng,  
That we may sing the songs of praise  
And know the joy of song.

—Emma D. Babcock



We'll be sharing ideas for Christmas decorating, baking and gift making on the Kitchen-Klatter radio program heard each day (except Sunday) on the following stations:

KFEQ	St. Joseph, Mo., 680 on your dial — 2:05 P.M.
KLIK	Jefferson City, Mo., 950 on your dial — 9:30 A.M.
KSIS	Sedalia, Mo., 1050 on your dial — 10:00 A.M.
KSCJ	Sioux City, Iowa, 1360 on your dial — 10:30 A.M.
KCOB	Newton, Iowa, 1280 on your dial — 9:30 A.M.
KSMN	Mason City, Iowa, 1010 on your dial — 9:30 A.M.
KWPC	Muscatine, Iowa, 860 on your dial — 9:00 A.M.
KWBG	Boone, Iowa, 1590 on your dial — 9:00 A.M.
KWOA	Worthington, Minn., 730 on your dial — 1:30 P.M.
KOAM	Pittsburg, Kans., 900 on your dial — 9:00 A.M.
KLIN	Lincoln, Nebr., 1400 on your dial — 10:10 A.M.
KHAS	Hastings, Nebr., 1230 on your dial — 10:30 A.M.
WJAG	Norfolk, Nebr., 780 on your dial — 10:05 A.M.
KVSH	Valentine, Nebr., 940 on your dial — 10:15 A.M.

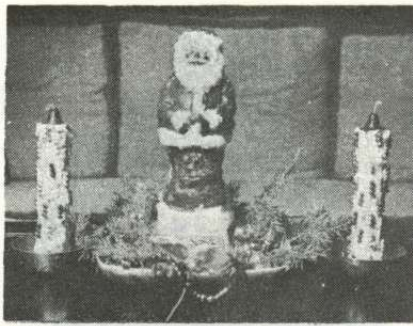


**CANDY SCHOOL - Concluded**

candy in refrigerator about 5 minutes. Can be kept in covered box in cool place up to 3 months.

Any leftover melted coating can be combined with a mixture of dry cereal, nuts and raisins and dropped in clusters on waxed paper. Or use to make *nut bark*. Sprinkle nuts on waxed paper and then pour melted bark over the top. Spread with knife. Cool until firm. Break in chunks. (Note: I like to add various colorings and Kitchen-Klatter flavorings to the white bark for exciting variety in the candies and clusters.)

Leftover bark may also be poured out in a puddle on waxed paper, cooled, stored in a plastic bag and remelted



Juliana helped her father make this table arrangement years ago.

for further use.

**Hand-Dipped Chocolate**

Essentially the same techniques are

used for dipping chocolate as for the bark coating BUT temperature MUST NOT be over 69 degrees. Humidity should not be over 60 percent and the lower the better.

Use the same melting technique as given for the bark. When chocolate is melted take about half from double boiler and place on flat surface or shallow pan. "Temper" by working or "puddling" with the hand until just a little too cool to be free flowing. It will feel thick and heavy. Bring a cup full of the fresh warm chocolate from the top of the double boiler (which you've kept over the hot water to keep in melted form) and work vigorously with the hand into tempered chocolate. Work until it feels cool to the touch but is still free flowing. It is now ready to dip. Same dipping technique as that given for bark is used.

Each time more chocolate is added, work it into the tempered mixture well. Don't run out completely of the tempered mixture before stirring in more or you'll have to go back and start all over again.

If the room temperature is too high, a pan of ice cubes may be placed underneath the shallow pan as you work the chocolate. Or work near an air conditioner.

If done correctly the chocolate will dry in a few minutes and have a glossy finish. *Do not* refrigerate chocolate or it may turn white.

To dip maraschino cherries, drain them very well. Dip into melted fondant (spear with a toothpick for this process) and cool for several hours. Then dip in prepared dipping chocolate as described.

Peanut clusters or nut clusters may be made by combining nuts with the tempered chocolate and dropping in clumps on waxed paper.

Try to get good quality dipping chocolate and bark to use for your candies. Mr. Baker has a list of excellent candy-making ingredients available. Write to him for a list, prices and also candy-making information: Candymaking Institute, Post Office Box 626, Lathrop, Missouri 64465.



Take a bell, take a star, and a tree,  
Candy canes, colored lights, add mystery;

Stockings red, with names aglow,  
Stuffed toys with ribbon bow,  
Christmas cards and gay wrapped gifts  
— for all to see.

Take some angels, shepherds, sheep,  
Add Babe in manger, fast asleep,  
Add three wise men who traveled far,  
Led by light of a strange new star.  
Mix in love, steadfast with joy —  
THIS IS CHRISTMAS.

—Author Unknown



## A gift from modern science

Clean, really clean clothes, bleached safely, without chlorines or enzymes. That's the year-round gift brought to you by modern science, by way of **Kitchen-Klatter Blue Drops** and **Kitchen-Klatter Safety Bleach**.

Work-stained overalls, baby diapers, filmy synthetics: if they're washable they need these two washday helpers. **Blue Drops** is low-suds but high cleaning. Biodegradable, so it doesn't fill our water table with foam and residue. And **Kitchen-Klatter Safety Bleach** is the perfect companion: a brightener-bleach that is perfectly safe.

Give yourself the gift of whiter, brighter washes, Monday after Monday. When your grocery shop, pick up

**KITCHEN-KLATTER**  
**BLUE DROPS & SAFETY BLEACH**



**DECEMBER DEVOTIONS – Concluded**  
room, and an abundance of skills and knowledge. Are we going to keep on with the same old excuse "If only I had known..."?

In the words of Bishop Remington, "We have not been overcrowded, but we have been preoccupied. There are not too many people in the Inn, but too much furniture. We have cluttered up the house with our possessions. Instead of the voices of angels we have hearkened to high-pressure salesmen broadcasting their merchandise, their luxuries, extolling their pleasures." We mark off the calendar into so many shopping days until Christmas. We fill days and evenings with social festivities which give no thought to the Babe in the manger. Thus the days of preparation for the birthday of a King fill our inns so full of froth and frivolities that we find little room for Mary, Joseph, and the Christ Child.

As Keepers of the Inn, let us STOP,  
LOOK, LISTEN!

The year ebbs out  
The days are dark.  
But Christmas comes 'round  
Once again! A spark  
Of love on wings of song  
Sets all aglow, a candle bright  
Within our hearts –  
A miracle which well might  
Change our world . . .  
Come, let us prepare for Him the inn.  
Let it not be as once before.  
This time may our candles  
Guide Him to our door. (Selected)

**Chorus:** "Love Came Down at Christmas"  
or "Angels We Have Heard on High".

**Leader:** Christmas for us is, as it was for the innkeeper of Bethlehem, a time of decision. Will there be room in the inn of our heart?

Christmas is not just for children. It is for the crying, to give them hope. It is for the joyous, to make them thankful. It is for the thoughtful, to give them meaning. It is for the lost, to give them direction. It is for the near-sighted, to give them perspective. It is for the poor, to give them a treasure. It is for me, to give Thee room.

**Chorus:** (Audience might join in this.)  
"Kumbaya". (Hymn of Africa so widely sung by our young people. Perhaps you can use guitar accompaniment for this.)

**Meditation:** As keepers of the inn who would make room for Christ this Christmas, let us make room for the joy that Christ brings with Him.

In Luke 2:17-20 we read: *And when they saw it they made known the saying which had been told them concerning this child; and all who heard it wondered at what the shepherds told them. But Mary kept all these things, pondering them in her heart. And the shepherds returned, glorifying God for*

*all they had heard and seen, as it had been told them.*

The shepherds could not keep their good news and the joy of that first Christmas to themselves; they had to tell it, share it, glorify it. Ever since, for those who really make room for the Christ Child in their heart, there's a joy and gladness that must be shared, love to be given away, and good news that must be told.

People yearn for songs of hope and joy – the kind that sound the Christmas good news. For that reason, perhaps, one of our greatest contributions at Christmas is to make room for the songs of Christmas, the songs that tell again and again of the love that came down to Bethlehem, of peace on earth, good will toward men.

Christmas is a time to make room for joy, for singing. Christmas is a time of happiness, a time for giving and sharing, for family good times and laughter, but most of all Christmas is a time for remembering, remembering the good news that Jesus Christ is born. Let all make room for Him!

**Chorus:** (Joyfully) "Go Tell It on the Mountain". (Folk hymn) Let audience join in each chorus.

(Chorus continues humming the hymn softly as concluding prayer is given.)

**Prayer:** With bowed heads and hearts' door open let us remember the birth of Jesus and the love He did show others and the joy and gladness He did bring to all people. (Pause)

As we listen to the quiet music, let us think of the joy and happiness that is a part of our own Christmas time. (Pause)

Now let us think again of the old – old, but ever new – Christmas story, and that Holy Night when the Christ Child was born in a stable. (Pause)

Let us think of the lovely Christmas music we hear at Christmas, the ringing of the bells, the singing of the carols. (Pause)

Let us think of the colorful lights, the glowing candles that remind us of the Light the Christ Child brought into the world. (Pause)

Let us think of Christmas love so beautiful to feel at this season of the year – love of family, of friends, our love for others, God's love for all mankind. (Pause)

For all the love and joy that is Christmas through the gift of Thy dear Son to us, we thank Thee, O God. Amen

### SAINT NICHOLAS!

Several hundred years ago there lived a patron saint, Saint Nicholas, who in his lifetime was Bishop of Myra in Asia Minor. An old legend tells us that the kindly St. Nicholas unintentionally originated the custom of

hanging stockings by the fire at Christmas. St. Nicholas was rich, and loved to make mysterious journeys bearing secret gifts to the poor. For a long time his identity remained hidden, but he was caught at last with his sack of gifts on his back.

St. Nicholas knew an old nobleman who was very poor, and who did not want anyone to know of his poverty. Wishing to give him a gift of money, St. Nicholas one day crept to a window of the house and saw the old man asleep by the fire. The Bishop climbed to the roof and dropped his gift down the chimney, thinking it would fall on the hearth at the nobleman's feet. But it so happened that the man's daughter had hung some stockings to dry by the fire and the money fell into one of them. From that kindly deed of the good Bishop has grown the custom of hanging up stockings at Christmas.



Oh, come now, Santa! Even the fussiest housekeeper can't keep the chimney clean. But that's just about the only place in the house that's not spotless, thanks to **Kitchen-Klatter Kleaner!** That's the high-power, low-suds household cleaner that goes into solution the minute it touches water . . . and goes to work the minute it touches dirt. Even greasy grime disappears quickly and easily, without scum and froth to rinse away later. And, since **Kitchen-Klatter Kleaner** is a powder, it's much, much more economical than the liquid you may have been using. Give yourself the present of easy cleaning. Add this to your grocery list:

### Kitchen-Klatter Kleaner

You go through the motions . . .

**Kitchen-Klatter Kleaner**  
does the work!







## "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.

February ads due December 10.  
March ads due January 10.  
April ads due February 10.

**THE DRIFTMIR COMPANY**  
Shenandoah, Iowa 51601

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

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**100 No. 10 ENVELOPES**, 100 8½x11 letterheads, your name and address — \$3.95. Jack Armstrong, 52724 Francis Road, South Bend, Ind. 46637.

**\$100 WEEKLY POSSIBLE!** Cash sewing at home — spare time. Unlimited need for handsewn items. "Guide to Home Sewing Profits". Details free. Enterprises, Box 8-K, East Rockaway, N.Y. 11518.

**130 WAYS CHILDREN CAN EARN CASH**. Complete Directions — 219-page book, "How Kids Earn Cash", — \$6.00. Ideal gift, beautiful hard-cover. Mildred Grenier, 2918 Hampton, St. Joseph, Mo. 64505.

**LEARN ABOUT TURNING BOXTOPS INTO CASH**. Over 125 offers listed alphabetically by expiration date. 50¢ sample (none free). Treasure Chest, Box 1132-KK, New Brunswick, N. J. 08903.

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

**FOR SALE:** Art foam refrigerator and wall items. Send stamped envelope for list. Mrs. Donald Friese, Balaton, Minn. 56115.

**SHELLED ENGLISH WALNUTS**, Brazils, Cashews, Hazelnuts, Almonds, Pecans, Black Walnuts \$2.00/Lb. Dried Mushrooms, Sassafras \$5.50/Lb. Peerless, 538B Centralpark, Chicago 60624.

**COLORFUL WOODEN RECIPE** and note holder-cards. Makes unusual gift — \$1.00. The Bahrs, 3209 Wisconsin, Topeka, Kansas 66605.

**OUT OF PRINT Bookfinder**, Box 663KK, Seaside, Calif. 93955. Send Wants.

**BARBIE DRESSES** 35¢-50¢-75¢; coat, dress, cap, purse — \$1.50; Dress, veil, bouquet — \$1.50; Ken 5 piece — \$1.50 plus postage. Blankenhagen, Lucas, Iowa 50151.

**CROCHETED** three colored belts — choice of colors — \$2.25. Dorothy Hershey, 215 7th S.E., Mason City, Iowa 50401.

**JESUS QUOTATIONS:** teenagers — parents — the Christian "Blue Book" that overpowers Moa's "Red Book". Neat, hard back, hand book for these times. 425 pages, pocket size, 20 topics of interest to all. Ideal Gift for all times, allocations. Sex out side marriage, divorce, mother and child, bible, church, government, atheism, communism — \$3.50. Check or money order to: Good Books, Box 84, West Des Moines, Iowa 50260.

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

**NAMES FOR BABY.** Over 1,000 both boys and girls. \$1.00 postpaid. Box 153-K, Creston, Iowa 50801.

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

**HANDTOOLED LEATHER BILLFOLDS** — fine quality — \$9.50 each. Gary Anderson, Route 1, Concord, Nebr. 68728.

**STAR HOMEMAKER, KLEMME, IOWA 50449.** Recipes, kids corner, gardening, embroidery, stationery, crocheting, magnetics, letters, ads, quilts. Sample 50¢, year \$4.00.

**CHRISTMAS MAGNETIC PATTERNS.** Trees, poinsettia, cane, angel, drum, star, bell, snowman, Set #15C, \$1.10. FREE: Candy recipes. Priebe Patterns, Klemme, Iowa 50449.

**GUIDE FOR AVON BOTTLE COLLECTORS** — 1971 Printing, over 150 photographs including, title, date issued, market price — \$4.25 postpaid. Kenneth D. Mathes, Sr., P.O. Box 322K, Alliance, Ohio 44601.

**HONEY BREAD RECIPE:** Unusual recipe that should win you a prize. The longer you keep it the moister it gets, PLUS 8 more honey recipes for \$1.00. Cookies, popcorn balls, apple crisp, toast topping, bars & nature's cough syrup. Vivian Bonema, Dept. KK, Prinsburg, Minn. 56281.

**FREMONT FAMILIES FAVORITES.** Cookbook compiled by Farm Bureau Women — \$2.85 postpaid. Mrs. Lloyd Lorimer, Rt. 2, Farragut, Iowa 51639.

**FOR SALE:** Schmidt Memorial Hospital Auxiliary cookbook. 1000 tested recipes — \$2.25. Cookbook, Westbrook, Minn. 56183.

**WANTED HORSE DRAWN VEHICLE** — preferable in storage, also paired brass buggy or surrey lamps. Write: Robert F. Mote, 3512 South Union, Des Moines, Iowa 50315.

**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 birthmonths.) Literature free. The Gift Fair, Box 1125-K, Oak Park, Ill. 60304.

**DIABETIC'S "LOOK"** Christmas goodies, no sugar recipes, pumpkin pie, cake, cookies, candy, etc. — \$1.00. Large Diabetic cookbook — over 300 pages — \$4.50. Experienced Dietitian, Box 296, Alma, Kansas 67622.

**WANTED:** Noritake china M. Alrea. G. Britton, Martelle, Iowa 52305.

**COOKBOOK:** New indexed 1971. Rock Creek Ikette Cookbook. 600 favorite recipes — \$3.00 postpaid. Mrs. Frank McCumber, 535 W. 9th St. N., Newton, Iowa 50208.

**"HOMEWORKEER'S WANTED: CASH, SALARY, OR COMMISSION**, full or part time, utilizing mail service opportunities. Full exciting selection left with you, for details, send 25¢ and a stamped, self-addressed envelope to WJR Enterprises, Box 44068, Dept. I-14, Cincinnati, Ohio 45244.

**LOVELY LONE STAR QUILT TOPS** — done all new cloth in lovely colors, full size. I insure all tops I send. Also pay postage. \$20.00 each top. Mrs. Paul Ledebuhr, Rt. 1, Houston, Minn. 55943.

**LADIES TOWEL JACKET** pattern and instructions — 60¢. Mildred Huffman, Box 280, Hoopeson, Ill. 60942.

**RUGWEAVING:** Balls — \$1.50 yd; unprepared — \$2.30. SALE: 50' rugs — \$3.40. Rowena Winters, Peru, Iowa 50222.

**WASHABLE, FLANNELBACKED** appliqued catface dustmitt — \$1.10. Early American yarn scissor holders — \$1.10. Genuine goodluck pocket buckeyes — \$1.00. Postpaid. Curtis McVeigh, Rt. 1, Fulton, Mo. 65251.

**MAGNETIC PATTERNS.** Bluejay, cat, owl, flying birds, flower, beetles, butterfly. Set #10A, \$1.10. Priebe Patterns, Klemme, Iowa 50449.

If you feel you have to do it because of Christmas, then it isn't Christmas.

\*\*\*\*\*

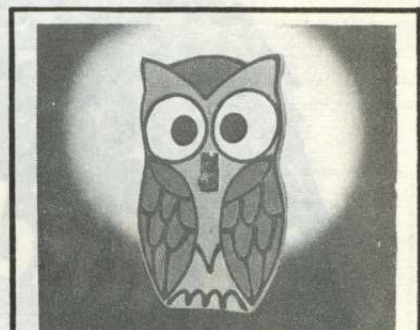
The best gift of all is your consideration for someone else.

\*\*\*\*\*

The entire earth is His church.

Yours, too . . .

\*\*\*\*\*



## NIGHT OWL

Great idea for a switch plate — EYES GLOW in the dark — helps you find a light switch without groping or fumbling. Made of durable, colorful plastic. Raised design. 6¼" high 4" wide. Fits all standard size switch plates. Order one for every room. \$1.50. FlorEon Co., Box A-97k, Wantagh, N.Y. 11793.

STATEMENT REQUIRED BY THE ACT OF AUGUST 24, 1912, AS AMENDED BY THE ACTS OF MARCH 3, 1933, JULY 2, 1946 AND JUNE 11, 1960 (STAT. 208) SHOWING THE OWNERSHIP, MANAGEMENT, AND CIRCULATION OF Kitchen-Klatter Magazine published monthly at Shenandoah, Iowa for October 1971.

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

Publisher, Lucile Driftmier Verness, Shenandoah, Iowa.  
Editor, Lucile Driftmier Verness, Shenandoah, Iowa.  
Managing Editor, Margery Driftmier Strom, Shenandoah, Iowa.  
Business Manager, Lucile Driftmier Verness, Shenandoah, Iowa.

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

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

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

None

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

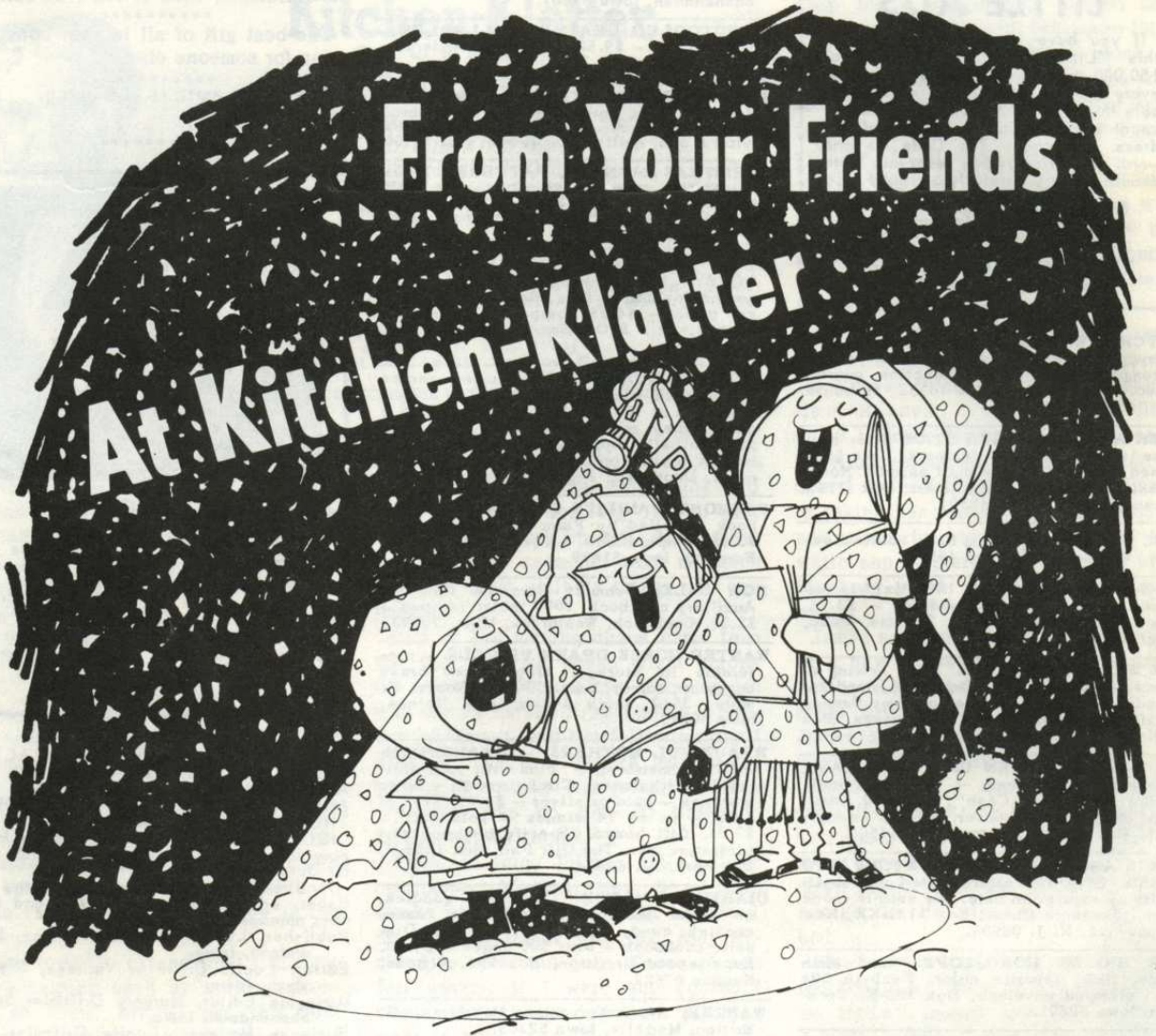
5. The average number of copies of each issue of this publication sold or distributed, through the mails or otherwise, to paid subscribers during the 12 months preceding the date shown above was: (This information is required by the act of June 11, 1960 to be included in all statements regardless of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

81,544

Lucile Driftmier Verness, Business Manager  
Sworn to and subscribed before me this 30th day of September, 1971.



# From Your Friends At Kitchen-Klatter



It's the most wonderful season of the year, with cheery greetings from one to another, church bells ringing and good will in the air.

We'd like to knock on your door and say "Merry Christmas." And, we'd like to tell you, once again, how much we appreciate your confidence in us and our products (and how hard we're going to work to continue to deserve that confidence).

To our homemaker friends, and to the grocers, jobbers and wholesalers who work with us, we send our good wishes for a happy Holiday Season.

## *The Kitchen-Klatter Family*

