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# Kitchen-Klatter<sup>®</sup>

REG. U. S. PAT. OFF.

## Magazine

SHENANDOAH, IOWA

20 CENTS

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# Kitchen-Klatter

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

## MAGAZINE

"More Than Just Paper And Ink"

### EDITORIAL STAFF

Leanna Field Driftmier,  
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Margery Driftmier Strom.



LEANNA FIELD DRIFTMIER

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## LETTER FROM LUCILE

Dear Good Friends:

Back at home base!

I am now rooted so firmly in my customary routine that the wonderful holiday trip to Albuquerque seems almost like a dream, but at least it gave me a world of happy things to remember on these dreary winter days.

I don't know if Dorothy said anything about our return journey in her letter, so I'll just go ahead and report that Tucumcari, New Mexico, seems to have it in for us when we're traveling back to Iowa from Albuquerque. This is the second time running that we've started out on a brilliantly beautiful day only to get up to snow and ice in Tucumcari. This makes for such hazardous driving conditions that it cuts down sharply on the distance that can be covered.

All of that day we kept thinking that surely at the very next town we would be stranded, but by plodding along steadily we ran into better weather eventually and actually made it all the way to Salina, Kansas, just before night set in. That had been our goal all along, but it certainly looked doubtful for many a mile.

For a long time I've been intending to tell you folks about the route that we now take, and then somehow it has always slipped my mind, so this month I want to say that all of you who are headed towards the Southwest should get out your road map and look at the highway that we think is surely a great improvement over routes that we used to take.

If you're driving west on Interstate 70, leave it at the Ellsworth exit on a route numbered 56-156. Follow it until you get to Sublette where you turn south on Highway 83-160. This will bring you into Liberal where you pick up old U.S. 54 that hooks up with U.S. 66 at Tucumcari and takes you on west.

You'll note that this route I've described cuts across Kansas on a diagonal and thus saves a sizable number of

miles. It is a very good highway and carries practically no traffic compared to U.S. 54 that has tremendous truck traffic. Furthermore, the Kansas turnpike from Topeka to Wichita means quite a bill for toll at the exit, whereas there are no toll charges whatsoever on the run that I've described.

My one great objection to these big interstate highways is the fact that you bypass everything and never get to see *anything* of the towns whose names are so familiar. On this return trip I told Dorothy that I'd never seen anything of Tucumcari but the highway in all the scores of times I'd been through it, so we got out of the motel and into the car and drove all around for an hour or so. I was simply astounded — had had no idea that it was such a pleasant town. We really miss a lot when we just go through on the highway, but of course when you're trying to cover a great distance you cannot stop simply to fool around.

Another thing I've been going to mention is a store at Golden, New Mexico, a place you could scarcely call a town in any sense of the word — it's north of U.S. 66 shortly before you get to Albuquerque and I'd guess it must be around 35 miles or so from the city. (The road is very good.)

At Golden there is a general store and in it you will find a large collection of beautiful Indian jewelry of every description at prices far more reasonable than any other place we've ever been. Mrs. Vera Henderson (the owner) is so pleasant that we feel we've acquired a real friend. A stop at that store is really a rewarding experience, and if you're interested in beautiful Indian jewelry it is most surely the place to go.

Another specific place I want to mention for those of you who enjoy genuinely good Chinese food is a restaurant called New Chinatown. It is right on old U.S. 66 — no trouble to find it at all. I've had quite a few really fine meals there in contrast to places

across the country that claim to serve Chinese food. Juliana and I have never forgotten the restaurant where all of the dishes were sprinkled with Christmas candy — the kind you use to decorate cookies! And we've never forgotten another place where the sweet-sour sauce served with shrimp was loaded with chunks of sweet pickle! You won't run into anything like this at New Chinatown.

The day before we started back to Iowa Juliana and I went to a big chain supermarket because I wanted to see what was stocked there in contrast to our stores here in Shenandoah. Aside from a tremendous assortment of frozen food (there were at least seven huge freezers running the length of the store) I didn't find anything that really surprised me. Their canned goods, fresh vegetables and fruits and meats were just about what we could put our hands on here at comparable seasons of the year.

(I found a meat sauce that appealed to me and brought three bottles back only to find that it is now stocked where we do our shopping!)

It's true, of course, that the Albuquerque store carries a big assortment of products used in preparing Mexican dishes, but you'd expect it there and certainly wouldn't expect it in an Iowa town. By and large I'd say that all of us, regardless of where we live, have access to just about the same things.

Since food plays such an important part of my work I am mindful of it at all times. Eula and I are still speaking with wonder about the three meals a day that Juliana puts on the table! People of our age certainly don't eat heavily by comparison, and it gave us quite a start to fry two big skilletts of chicken for a meal. It's true that three or four pieces were leftover for lunch the next day, but the amount of chicken that we fried would keep us going for two weeks!

Juliana is a wonderful cook and a very imaginative cook. I picked up all kinds of ideas from her during the weeks that we worked together in the kitchen, and it was fun to exchange recipes. She prepares almost everything from scratch and uses very few convenience foods. Frozen vegetables seem to occupy more space in her freezer than anything else, and now she is looking forward eagerly to spring when she can start her first genuine vegetable garden. I wish I could be there to do the cooking and the ironing when she gets outside to tackle all of the projects that she has lined up — a collection of things that seems staggering to me.

It was her Aunt Dorothy who got her started on something that she is en-

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## MARGERY ENCOUNTERED BLIZZARDS ON RECENT TRIP

Dear Friends:

While outside emptying wastebaskets a few moments ago, I'm positive that I heard a robin sing. What he's doing here on such a cold day, I wouldn't know. He sounded so cheerful too! Maybe he knows something about the weather that we don't know, but right now the immediate forecast doesn't call for a relief from this cold spell.

Our son Martin telephoned when he arrived back in the states after his trip to the Middle East reporting that he enjoying his trip tremendously, only wishing that it could have lasted longer. He came down with a cold right away which he attributed to the sudden changes in temperature while in a state of complete exhaustion. As soon as he gets caught up with things we'll start looking for a long letter giving us a complete account of his visits in Cyprus, Israel, Lebanon and Turkey.

I flew to Minneapolis the weekend he flew in from Billings, Montana to join the tour. The day of his departure was a wild one! A blizzard was raging and the plane they were to board couldn't land to pick them up. There was no visibility whatsoever. Everyone stood around wondering how in the world they would ever get out of Minneapolis to join the rest of the group in St. Louis. Then word came that although planes weren't landing they *were* taking off, so arrangements were made for them to get on another flight, that the plane would wait for their arrival.

I was staying with Oliver's niece and her husband, Dr. and Mrs. Nicholas Long. It was a considerable distance to the airport and since my plans were to take a mid-afternoon flight on to Manitowoc, Wisconsin, I suggested to Devonna that we have lunch at the airport and not tackle the snowy streets for a second trip. Airports fascinate me so that I never feel waiting around in one is a waste of time. My flight originated there so surely I'd not run into any trouble. Oh! but I did! At the last minute my flight was cancelled! Devonna had just gotten home and had put little Kate down for her nap when I telephoned, so I insisted on taking a cab back to the apartment. Before leaving the airport I made another reservation for the next day.

While in Minneapolis I met a number of Devonna's and Nick's friends. They were invited to a housewarming party and kindly extended an invitation for me to join them. Everyone was taking food so while Devonna fixed scalloped potatoes and Swedish meatballs, I sat in the kitchen and copied down some of her favorite recipes. As soon as the food was in the oven we went



Jed snapped this picture of Julianna on New Year's Eve and she is all decked out in her Christmas gifts. The white hand-crocheted wool dress was purchased in Ireland last fall by Beth Lowey, and the Indian necklace, earrings and bracelet were her gift from Jed. He made a trip to Golden to get them.

for a drive. By then the snowplows had gotten through the major streets so we had no difficulty getting around.

It was interesting to see the ski jump in Theodore Wirth Park. It is owned by the city and operated by the park board. Ski lessons are available also, so on winter weekends it is a busy place. We drove around Lake Calhoun and Cedar Lake to watch a dog sled meet. I'd never seen this activity other than on television or in the movies so this was exciting to watch. In other areas we saw many people doing some cross-country skiing. Snow is removed from sections of the lakes for ice skating, which is another very popular sport in the city. Shelters are constructed around the lakes for changing and warming. With all these winter sports available, it is no wonder to me that some of our finest athletes come from this great city.

The unexpected layover gave me more time to visit with Devonna's husband and learn about his work with the aged as a special consultant on psychological problems. Although I've seen Nick and Dee on other trips to Minneapolis, this was the best uninterrupted visit I'd had with them.

The next day it was back to the airport but again my flight was cancelled — not because of the situation in Minneapolis, but because the storm had moved on into the area I was heading for! However, they thought the runways

at Manitowoc would be cleared by late afternoon so I got rescheduled on a later plane by way of Milwaukee. I knew I could at least catch a bus from there if it was necessary — and it was! By taking a cab from the airport to the bus depot, I made the 5:15 bus to Two Rivers where our friends, the Hausers, live. This worked out nicely because they live only five miles from Manitowoc where my business appointment was scheduled for the next day.

Vernon and Lois were busy with various activities in their church, but between my business and their meetings we squeezed in some good visiting. These are the friends Oliver and I visited last August when we vacationed in Wisconsin and Michigan.

A small group of Lois's friends meet once a week to work on crafts, sewing, or whatever projects are pleasing to them, and that week's get-together was at her house. The hostess serves dessert and coffee before they launch into their work so that morning Lois baked a date cake and, since I was itching to keep busy, I did the dusting and straightening up for her.

On Friday morning we drove to the airport to check on the plane situation for Saturday. I had hoped to be able to spend at least a few hours with Donald and Mary Beth, and as it worked out I could do even better than that and stay overnight with them. After a lovely dinner at the Fox Hills Country Club with the Hauser family and some of their friends, I placed my call to Milwaukee. Since Don and Mary Beth are both teaching, I had to wait until the evening hours to get in touch with them. They were so surprised to hear I was in their part of the country.

The flight to Milwaukee was certainly a short one. It seemed as if we just got up and then started back down! The plane flew out over Lake Michigan to come in for its landing and the city looked beautiful coming in from that direction — and how spread out it is.

I notice that Mary Beth tells you about my visit with them so I'll not repeat the details but just say it was marvelous getting to spend this time with them. In spite of their busy weekend, we *did* get in some good visiting.

My flight on home was smooth and uneventful. Oliver met my plane and heard about the trip during the 60-mile drive back to Shenandoah. There was a lot of catching up to do both at home and at the office, but now things have settled down to the normal routine of everyday living.

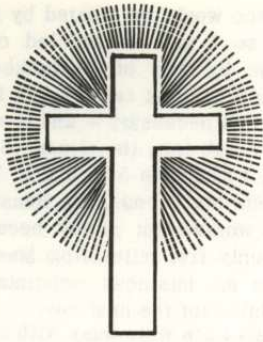
Because of the comings and goings around here I had a belated birthday celebration. Brother Wayne flew in from Denver for a few days' visit with the family before the busy season at

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## COVER PICTURE

The pretty little girl on the cover is Sandra Hamilton, daughter of Mr. and Mrs. E. R. Hamilton of Shenandoah. Her daddy, who took this picture, is city editor of our local newspaper. Sandra is a granddaughter of our cousin Mary Field Hamilton, and her great-grandfather was the late Henry Field.





# Truly, Truly, I Say to You

## AN EASTER WORSHIP SERVICE

by  
Mabel Nair Brown

**Setting:** Place a cross in the center of the altar. To the front and right of the cross place a wash basin with a towel draped across it.

**Quiet Music:** "Jesus Stand among Us" or "Open My Eyes That I May See".

### Call to Worship:

Jesus stand among us  
In Thy risen power;  
Let this time of worship  
Be a hallowed hour.

Breathe the Holy Spirit  
Into every heart;  
Bid the fears and sorrows  
From each soul depart.

Thus with quickened footsteps  
We pursue our way  
Watching for the dawning  
Of eternal day.

**Scripture:** John 13:1-17 (Choose a reader who will read this distinctly and impressively, for it sets the theme for the entire service.)

**Solo:** "Lord, I Want to Be a Christian" (American folk hymn).

**Prayer:** Grant us quietness of mind this hour that we might truly hear Thy voice speak to us with a message that will make this a more meaningful Easter for each one of us; then give us the wisdom and courage to see that Thy will be done. Amen

### Leader:

From the point of Light within the mind  
of God  
Let light stream forth into the minds of  
men.

Let light descend on earth.

From the points of love within the  
heart of God

Let love stream forth into the hearts of  
men.

May Christ return to earth.

From the center where the will of God  
is known

Let purpose guide the wills of men —  
The purpose which the Master knows  
and serves.

From the center which we call the race  
of men

Let the Plan of light and love work  
out.

And may it seal the door where evil  
dwells.

Let Light and Love and Power restore  
the Plan of Earth. —Church paper

Sometimes we get so caught up in the resurrection story that we forget what it is all about — we forget about "resurrection living"! The Scriptures just read are not the ones most commonly read for Easter devotions, but I think this story of Jesus' washing His disciples' feet has a great Easter message for us. It points up to us that resurrection living is a life of service.

Have you every thought about how Jesus used simple illustrations to get His point across? He used the world He knew — the flowers, the trees, the wildlife about him. The people with whom He talked were essentially an agricultural and sheep-raising people, people of simple dress and plain, humble ways. They could more easily understand what Jesus was trying to teach them when He explained in terms of things which were a part of their daily living.

Perhaps if Jesus were to be among us today He would tell us parables of the supermarket instead of the vineyard, about cars instead of camels, about TV instead of the chaff!

So Jesus performed that most menial of all tasks, washing His disciples' feet, and then, you will recall, He asked, "Do you know what I have done to you?" Today He asks this same question of us, and again we hear Him say, "For I have given you an example, that you also should do as I have done to you. Truly, truly, I say to you, a servant is not greater than his master; nor is he who is sent greater than he who sent him. If you know these things, blessed are you if you do them." It seems to me in this humble illustration Jesus summed up the Easter message for a Christian — Go! Serve!

I have asked (name) to share some thoughts with us on this Easter message.

**Meditation:** Too often we think of the Easter story as being just about Jesus and the cross; but we, too, have part in that story, and in the Resurrection. Let the story of the washing of the disciples' feet serve always as a reminder for us to remember our part.

Everyday of our lives we are taking a part in the prelude to Easter — when we run away from the realities of life, frightened; when we lack courage to

stand up and be counted just as surely as Peter did when he said in the High Priest's courtyard, "Woman, I know not this man."

We're part of the Easter story when we let the fear of criticism and scorn of neighbors cause us to deny friendship and help to the underprivileged, or to those of a skin color different from our own; when we shun responsibilities and hard decisions because they may disrupt our routine, or lower our social status; when we lack courage to speak out against injustice, against mobs and violence. Thus we become a part of the wrongs, the injustices, the weaknesses, and the hatreds that led to Calvary.

To us, just as to His twelve disciples, Jesus is saying, "I have given you an example."

If Christ lives in us, controlling our personalities, we will leave glorious marks on the lives we touch, not because of our lovely characters, but because of His.

Jesus dealt with all manner of people — the rich and the poor; the unlearned, the scholars; the happy, the lonely; the despised, the admired. Not once were His lips curled in scorn or haughtiness, not even in the face of unjust treatment of Himself. Not once did He show selfishness, or greed, or hate, or envy. He loved His brother men. He believed in them. He treated each one of them as a potential child of God. He challenged them to their highest and best. He forgave them their weaknesses — even from the cross! In every person He met He saw their best in spite of their worst. Do we follow His example? Do we serve those around us every day of our life?

To me, the follower of Christ is one with a *mind* through which Christ thinks, a *heart* through which He feels and loves, a *voice* through which He speaks, and a *hand* through which He helps.

It seems human nature for us to fall down in the second act.

Arthur Hopkins, a theatrical producer, always asked the same question of every playwright who asked his opinion about a new manuscript. The question was "How is your second act?"

Many of us get off to a good start, be it writing a play, or living a life. Our ideals are high, our intentions are good. We're enthusiastic to show what we can do and how good we are. This gets us through the first act; but then comes the second act. Our good intentions fall by the wayside in the face of criticism or anger or greed. Our ideals are hidden behind clouds of selfishness, distrust, and pettiness. We are tempted to take the easiest way and are lured away from the straight path

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## DOROTHY WRITES FROM THE FARM

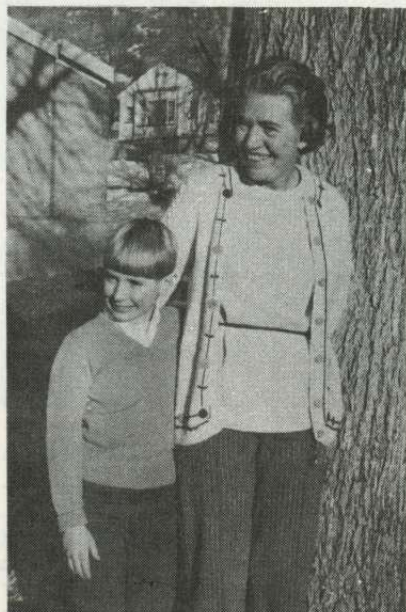
Dear Friends:

We are experiencing bitterly cold weather here today. Frank just finished his chores and came in to have a cup of coffee and to get warmed up a little before starting out for the Andybear, our other place, to take care of the livestock there. For the past two or three weeks we have had a visitor at the Andybear. A big red stray cow has taken up residence around the buildings, and when Frank goes up there in the mornings to chore, she makes a dash for the crib and waits for her breakfast. We think she strayed from a big farm north of us, but don't know whom to contact as no one lives on the place and the man who has rented the pasture lives away from here.

This cow is one of the newer breeds and would probably weigh a ton when fat, but right now she is terribly thin. She has a chain around her neck with a tag number, so we know she is registered. Frank can't bear to see anything go hungry, so at least she is being fed and watered until the owner misses her and comes to claim her.

In my last letter I told you I would be making another trip to New Mexico to drive Lucile and Eula home, and at this time I would have a chance to see Kristin and her family as well as Frank's sister and husband, Edna and Raymond Halls. Everything went according to schedule with a few surprises for me along the way. I'll go back to the beginning and start with the first surprise.

Since there is absolutely no way for me to get back and forth to Shenandoah except to drive, it was necessary for me to take the plane out of Omaha and leave my car in Shenandoah so I would have a way home when we got back. Margery was to get my reservations for me, and when she called to say everything was taken care of for the day and the time I wanted to leave, she said Frederick would still be there and would be leaving from Omaha the same day I was, so she planned to drive us both to the airport, which would give me an opportunity to have a good visit with him and see his pictures of the trip he and Betty took last summer. This made me very happy because I had been positive I would miss seeing him on this quick trip he made to see Mother.



Dorothy was surprised to see how much grandson Andy had grown since her last visit to Durango.

I arrived in Albuquerque on schedule Thursday evening, and planned to take the bus the next day to Durango to visit Kristin and family. My big surprise came on Friday morning when I came over from the guest house to join the rest of the family for breakfast. Juliana said Kristin had called and was taking the day off from work so she and Andy could drive to Albuquerque to get me and would arrive in time for a late lunch. This was a happy reunion for all of us. Kristin and Juliana saw each other briefly once when James was a baby, but she had never met Jed and hadn't seen Katharine. It had also been over two years since Kristin had seen her Aunt Lucile. Juliana convinced Kristin that they should stay all night, and after checking with Art to be sure he and Aaron were making out all right, we all settled down for a good visit.

Since this visit was necessarily going to be a short one, I had planned my trip so I would be in Durango for the weekend when Kristin and Art wouldn't be working so we could all be together. They had just moved into their home when I visited them last fall, so now they are much more settled and had done quite a bit to the house in the interim. They had painted and carpeted their bedroom and the boys' room. The boys have good-looking new bunk beds, but since it didn't work out having them stacked one on top of the other, they have both beds on the floor as twin beds. To show me how much he loved me, Andy wanted me to sleep in his bed and said he would sleep in his sleeping bag on the floor.

In just the few months since I'd seen the boys they had changed so much and

are such darlings! Aaron had a bad cold and wasn't his usual peppy self, but Kristin says he has recovered and is back to normal behavior. Andy read aloud for me and I was impressed with his ability to read words I knew he had never seen in print before. He has been taught to read by the old phonics method, and is doing beautifully in school this year. Kristin is happy with his teacher and his progress. He likes school this year very much, and has served his room as librarian and also been on the student council, two things that are very important to a second grader.

When we talked to Kristin by phone the other night she said they had been able to get a secondhand piano in good condition, which she was enjoying ever so much, as were the boys. She hopes to start Andy with lessons if he still seems interested, either this spring or summer.

I returned to Albuquerque by bus and got in about noon. Juliana has her mother's little portable sewing machine now, the same machine Lucile bought secondhand before our girls were born, and the same one we used to make all their dresses on when they were little. Now Juliana is anxious to make some things for her own little girl, but she said she had forgotten everything she ever learned in home economics about sewing, and wanted to know if I could give her a few short lessons while I was there. We surely didn't have much time, since I was leaving in the morning for Roswell, but I said we could at least get started. We went to a fabric store and she picked out a simple pattern for a jumper and slacks, and picked out her material. We came home and I showed her how to lay it out on the material, how to read the pattern instructions, and explained the meanings of the terminology they use. I sat beside her as she worked, and by bedtime she had everything done except the handwork.

I had a nice two days with Edna and Raymond in Roswell. This was the third trip I had made to see them since they moved to Roswell, so consequently I have met several of their friends and it was good to see them again. I also became acquainted with another couple who came to call, Mr. and Mrs. Lou Guenther, who moved to Roswell since I was last there. Edna and Raymond became acquainted with them through our sister Ruth. Also, they were familiar with our *Kitchen-Klatter* magazine and program, since Mr. Guenther's sister in Kansas has been a long-time subscriber.

Raymond says Roswell is growing again in population after a big exodus when they closed the large air base  
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Outside, the wind plays tag with all the little twigs and stamps careless feet on the brown tufts of grass left from last year. Then it changes its character in a trice, and roars around the corner with a banshee wail. The sun peeps through a keyhole in the clouds to see what is going on. Yes, it's March, with its turbulent changes of mood and weather, with its ill-kept secret that spring will soon be here.

You stack the seed catalogs in a neat pile and look around the room with a vague sense of discontent. This room, that has looked so snug all winter, suddenly seems a touch dull and shabby, and you begin to dream a bit. When spring comes . . .

Yes, spring, with summer hot on its heels, will call for some changes, and it's none too soon to make your plans. Airy, cool-as-sherbet curtains of organdy or marquisette, fresh slipcovers in a light and bright shade, a new cloth or runner for that hall table, and some jewel-toned covers for the throw pillows. How to afford it, though? Last time you priced slipcovers in the store, they cost a *fortune*, and you're unhappily aware that prices have risen steadily ever since.

As in so many other situations nowadays, though, it's the labor that costs most. The solution comes to you: if you get started soon, before gardening time, perhaps you could sew many of the needed items yourself. Some of the fabrics you can order, the rest can be had from that little fabric store around the corner, that has a clearance table at the end of every month. Armed with pencil, paper, and tape measure, you begin to make your plans, listing yardages needed, and tentatively choosing colors.

Where to begin? Perhaps the most quickly noticed change will be the curtains; for instance, changing from dark, heavy draperies to lightweight glass curtains that will let in the light and air can change the whole mood of the room. Too, they are easy to sew, so are a good place to start while getting into the swing of redecorating for spring. First, carefully measure from the top of the curtain rod down to your

preferred curtain length; most people prefer them to end at the sill, the bottom of the apron, or at the floor. Since windows may vary slightly in size, especially in older homes, be sure to measure each one individually, and label your measurements as to which window is which, to avoid confusion. Added to the length, you will need enough extra fabric to make the bottom hem, top heading, and casing to hold the curtain rod. This will take about three inches extra top and bottom, more if you prefer a wider bottom hem. Most windows need two widths of 36" fabric, but for very sheer goods, curtains should be made fuller still; the curtains will be from two to three times as wide as the window. For measuring, use a yardstick or steel tape for accuracy. When cutting the curtains, lay out the goods on a large smooth surface, and measure carefully. Use very sharp scissors. On some goods, you can draw a thread for a straight line to follow. Be sure to trim off all selvages.

When making tailored curtains, you may have hems the same width on both sides of the strip, or you may have narrower hems on the outside edges. In any case, an inch is a good choice for the width of the inside hem. To make a narrow hem, you may prefer to use the narrow-hemming attachment on your machine, or you may have sewed expertly for long enough that you can do this step without attachments. To make a wide hem, first turn in half an inch on the raw edge, crease, then turn the full width of the hem and pin evenly at right angles. Hem by machine, making side hems first, then complete the bottom hem. It's best to first baste in the rod casing, and "trial hang" the curtains to ascertain the proper length. Make any corrections necessary, then machine stitch top heading and casing, fastening ends firmly by backstitching.

Ruffled curtains can be made at home, although it is a time-consuming operation. Ruffles need to be at least four inches in width. Cut  $4\frac{1}{2}$ " strips, keeping them all the same width, and straight with the threads of the goods. This is important, otherwise the ruffles will twist and will never, never hang properly. You'll need at least  $2\frac{1}{2}$  times the length of the curtain edge for each edge to be ruffled. Once again, the sheerer the fabric, the more fullness needed. Hem the ruffle edges very narrowly, after joining required number of strips for each ruffled edge. The ruffling attachment on your sewing machine can save you much time, since it can ruffle the strip while at the same time joining it to the curtain. But if you don't have this attachment, or have never learned to use it, turn the raw edge of the ruffles under as you gather them; these then can be sewed either

on top of or under the curtain edge. Turn the raw edge of the curtain inward toward the ruffle, in either case, before machine stitching. Use two rows of stitching to finish in the neatest, sturdiest way.

To make lined draperies, measure and cut as for glass curtains, but add enough extra fabric to allow for a minimum of three-inch top and bottom hems. Be sure your fabric is preshrunk. Next turn up, press and stitch the bottom hems in the outer drapery fabric. Pin strips of stiffening the same width as hem, along top of the drapery, and turn the top edge down over the stiffening. Next fold down the heading, pin in place, and baste; trim the extra material at the corners. If the drapery fabric has an unusual amount of body, it is not always necessary to use extra stiffening. Or, you may want to make professional-looking pleats by using some of the special stiffened pleating tapes you can purchase at the notions counters.

Next, cut the linings from fabric lengths four to five inches narrower, and make them one to two inches shorter, than the drapery fabric, so the outer fabric will be hemmed to the inside. Turn top of lining fabric under  $3/8$ " and stitch; then hem bottom edge so that the finished lining will barely cover the top of the outer drapery hem, if you look on the inside. Lay the drapery and lining together and stitch down one side, afterwards clipping seam to let the drapes hang straight and smoothly. Next turn and stitch a narrow hem on all raw edges of the lining fabric. Baste a narrow hem on the other edge of the outer drape fabric, and miter corners. Turn lining goods to the back, miter top and bottom hem corners, and whip in place. Then slipstitch lining to drapes at the top, but don't stitch bottom hems together in any way. Add weights in bottom hems. Pleat the top of the drapes, hang, and admire!

To make unlined draperies, proceed as for glass curtains, but add enough extra fabric to allow for a minimum of three-inch top and bottom hems. Be sure your fabric is preshrunk. Next turn up, press and stitch the bottom hems in the outer goods; then add stiffening at the head, if you wish, and make the pleats as you would for lined drapes. Many women much prefer washable materials for unlined drapes, and these are best suited for spring and summer decorating.

Next thing to consider, in your plans, is slipcovers. For years the advice was always to choose firmly woven fabric, and of course you do still want to think of high quality, but with the advents, thinking has changed on the

(Continued on page 18)





## A Leprechaun and Shamrock Frolic

by  
Mabel Nair Brown

A party keyed to a St. Patrick's Day theme is sure to end up with a rollicking good time had by all.

### INVITATIONS

Use a green balloon for each invitation. After inflating the balloons, write an invitation on each one, using a marking pen. Deflate the balloons and mail them to the guests along with a note reading: "If you're as windy as me friend Pat, shure and you'll blow up the balloon and see what this is all about."

### DECORATIONS

For a *Balloon Flower Centerpiece* inflate several round green balloons, tying each with a length of green string. The string becomes the stem. Anchor the ends of the string in a flower pot with modeling clay and fasten paper shamrocks here and there on the strings for the leaves of the balloon flowers. Cover the pot with silver foil and tie with a big green ribbon bow.

*Shamrock Fairy Ring Centerpiece:* Use six emerald green chenille-covered wires to form a "cage", such as used to make a "kissing ring" for mistletoe. Fasten the ends together at top and bottom and gently shape them into a sphere. Add a pretty bow of green ribbon at the top, or white ribbon for contrast. Place a cluster of little artificial shamrocks in the bottom of the fairy ring. On the topmost one of these shamrocks lay a tiny stone—for the Blarney stone. Smaller fairy rings (you could use white pipe cleaners or half lengths of the green) can be made as favors for each guest, running ribbon streamers from the center ring out to individual places for a sit-down lunch.

We've told many times in this magazine how to make peanut pixie leprechauns to use in a variety of ways at a March party. A tiny leprechaun would look adorable, sitting inside the individual favor fairy rings. Another type of leprechaun is made by using small cones of stiff paper as the body of the elf. Some cones could be covered with green paper, others with gold foil paper. Add tiny foam balls for heads, fastening to the cones with pins. Give each leprechaun a tall, peaked hat to match his cone body. Add cotton beards and wisps of hair of the cotton to peak from the edge of the caps. Glue on a cinnamon red hot for the nose, and raisins (or felt) for eyes. On some, add a pair of large horn-rimmed (brown paper) spectacles. Some may be playing pipe cleaner harps, others carrying shillalags, and some pipes. Use lengths of pipe cleaners for arms.

*Crinkle Nut Cups* are simply made by molding green florist-type foil around fluted individual gelatin molds. I have made shamrock cups in same manner, shaping the foil around a plastic shamrock cookie cutter.

### ENTERTAINMENT

*Add the Punch Line:* Each guest draws from a bowl a small memo card upon which is written the beginning of a short story, the ending, or punch line, being omitted. After all have drawn a card, go around the circle, having each person read his card and then make up his own line to complete the story.

*Patty Steals a Kiss:* The hostess piles a heap of candy kisses on a table and places a small plastic pig on top of the pile. Players take turns trying to remove a kiss from the pile without the pig's tumbling down. If the pig tumbles,

that player leaves the game. The pig is placed on top of the pile again and the game continues.

*Shamrock Hustle:* The players sit in a circle. The leader points to one in the circle and calls out one of the letters in the word "shamrock". The chosen player has one minute to recite all of the words he can think of which begin with the designated letter. The leader keeps track of the time, and someone else keeps track of the words to see which player comes up with the longest list. The letters may be called in any order, so that the player is caught unawares.

*Fishin' in Galway Bay:* The player is provided with a wiener tied to the end of a long cane fish pole. A narrow-necked bottle is placed at a distance across room so the fisherman has to stretch at arm's length to try to get the wiener into the bottle in a limited time, say one minute. Another idea is to set a mouse trap and have each contestant try to touch the bait in the trap with the wiener without springing the trap—not easy with everyone in a hilarious mood.

*Irish Medley:* Divide off by couples or small groups, and have each group act out an Irish song title in charades, with the others guessing the title. Some titles might include: "Where the River Shannon Flows", "On Galway Bay", "Mother McCree", "McNamara's Band", "I'll Take You Home, Kathleen", etc.

*Blarney Bounce:* Divide into two teams. The first player of each team is given a pie tin and a soft rubber ball, and the second in line is given a pie tin. The object of the game is to pass the ball down the line and back to the starter by bouncing the ball from one pie tin to that of the player next in line without touching the ball with the hands. When a player has bounced the ball from his tin, he passes the tin to the next "catcher", and so on. The ball must be always moving, but may be bounced any number of times by a person, just so it doesn't bounce to the floor. If it does, it must start over at the first of the line. The first team to finish bouncing the ball down the line and back wins the prize.

*Potato Time:* See who can carry a potato on the handle of a silver knife to the end of the room and back in the shortest time. Having several racing at the same time would add to the fun. This could also be worked out as a relay game.

*Irish Jig:* This game is to be played in couples. One player is given a bowl of dry cereal and a spoon. The cereal is to be fed to the partner, but it is to be done while the contestants are facing each other and jumping a rope swung by two other guests. This provides plenty of laughs.



## FREDERICK TRIES HIS HAND AT FISHING IN FLORIDA

Dear Friends:

As I write this letter to you, I have to pinch myself to make sure I am not dreaming! We are in Pompano Beach, Florida, and I am out on a high balcony overlooking the ocean and one of the finest bathing beaches in America. Betty and I are visiting her parents at their winter home for two weeks, something we have wanted to do for years. Actually, our church gave us permission to come down here a year ago, but we were too busy to get away. This winter the church voted to insist that we take a part of our summer vacation in the winter.

What do we think of Florida? We love it! Both of us have been in Florida on several occasions, but this is the first time we have been here together. I haven't been here for ten years, and I am amazed at the great increase in multi-storied buildings all along the beach. As I look out over the beach and the city, I can see dozens and dozens of enormous condominiums rising fifteen or twenty stories into the air, and stretching out all along the coast for miles and miles.

The first reaction of a tourist when he sees all of these skyscraper apartment buildings, is one of chagrin. It would seem that all the beach front property has been taken away from the people who would love to have nice little cottages on the ocean front, but that is not a true picture of the actual situation. All of these big apartment houses are making it possible for hundreds of people to live on the land area that would otherwise be used for just one or two small cottages. We are staying in a condominium apartment building that has more than 100 five-room apartments, and it occupies an area where once there was only one house with a nice lawn and garden. In other words, one hundred families can now have a home with a view that only one family had before.

More and more Americans are selling their homes and buying condominium apartments, and this is true in every part of the country. Since coming down here a few days ago, I have made many inquiries about condominiums, and I wouldn't be surprised if some day Betty and I were to buy a condominium. A very fine one costs no more than a very modest home. Instead of taxes and costs of lawn and snow removal, one pays a monthly service charge that is equal to what we today consider a low rental fee. Each owner has some say in the management of the building, and has also some right to decide who his apartment neighbors will be. The idea



Mrs. Howard Driftmier (left) met Jessie Harris and Mildred Darling of South Church when Frederick and Betty (right) entertained at the parsonage.

of condominiums does have some merit, particularly for retired persons, or for persons wanting to live in very desirable neighborhoods where there is a shortage of land area available for single dwellings.

My father-in-law and I have just returned from a three-day fishing trip on the famous Okeechobee Lake, the second largest fresh water lake in America. Florida has many lakes, but this one is the most popular one for bass fishing. We had good luck catching bass that weighed between three and eight pounds, but I would have loved it even if we had caught no fish. It was so beautiful out there on the water. Can you imagine a bright Florida sun shining down on blue water forty miles long and thirty miles wide? The sky was so blue, and here and there were big, white, fair-weather clouds.

Much of our fishing was done along the edge of an enormous island of rushes and mangroves. In three days of fishing I saw more bird life than I had ever seen before. Most of the birds I could not identify because we do not have them in New England, but there were some I knew right away. There were all kinds of herons, some of them standing five feet high, and there were various kinds of ducks and pelicans.

We used two boats, and each boat had a guide. Believe me, those guides worked hard and dangerously for their pay. From dawn until late afternoon the guides waded in water up to their shoulders pulling our boats behind them. Their job is dangerous because of the alligators and snakes in the water. In our three days of fishing we saw several large alligators, but no snakes. Usually there are snakes to be seen, but we simply did not see them

on this particular trip. The alligators stayed off in the distance, but our guides did not take their eyes off them. Had an alligator made a move in our direction, the guides would have leaped into the boats. On one occasion, my guide imitated the call of an alligator, and in a few moments a real alligator answered the call. When I lived in Africa, I was very familiar with the sound of crocodiles, but this was my first experience with alligators.

Here is an amazing fact — one of our guides was a very attractive woman. Her family is grown, and she now makes her living as a fishing guide. She is considered to be the very best guide on the lake, but it took me a while to get used to the idea of her wading in that water. How quick she was to notice the slightest movement in the water. She told me she was terrified of snakes and alligators, but she loves to fish, and she loves to guide. She can handle a boat beautifully, and when she was guiding for me, she brought the boat through some very rough water with the greatest of ease. In my first hour of fishing with her, I caught sixteen fish.

There is much more I could tell you, but it will have to wait for another day. The sun is bright, the water is warm, and I am going down for a swim. Today the radio said there were blizzard warnings in the Midwest. Just imagine!!!

Sincerely,  
Frederick

Do your best even if it falls far too short of what the experts think excellent.

The forest would be far too quiet if only the most beautiful birds sang.



## BEAUTY TREATMENT FOR YOUR HOME TOWN

by  
Gretchen Harshbarger

Do you sometimes think (secretly of course) that your beloved home town is not as attractive as it should be? That it isn't living up to its potential? Are you frustrated about the situation?

That's the way I used to feel about my home community of Iowa City, Iowa.

Then, five years ago, a group of us got up our gumption (after prodding from friends) to try to do something about it. Those were the days when the words Beautification and Environmental Concern were just beginning to be fashionable and to have publicity. We figured this was our golden opportunity to act. We called a public meeting inviting anyone interested to come and make suggestions. To our amazement lots of people showed up. Evidently everyone had been muttering to himself and waiting for leadership.

Quickly we organized a Beautification Committee. It was later christened Project GREEN. (GREEN stands for Grow To Reach Environmental Excellence Now.) Tremendous things have been happening ever since. Not only is our city more attractive, but we are having a surge of civic pride. We've even won some National and State awards for our accomplishments. Additionally, we're having a wonderful time working together.

Though your town and its needs are probably not the same as ours, maybe you can get some ideas from things we have done and ways we have done them.

To begin with, we established goals — broad, generalized ones that could guide us indefinitely — and wrote them down. This may sound trite, but it has proved invaluable in keeping us on track.

Then we were ready to consider possible projects and their priorities. Where do you begin with so much needing to be done? Do you replace dying elms? Have a Pick-Up-Litter week? Start cleaning the polluted river? Place flower boxes downtown? Organize a Paint-Up Fix-Up campaign?

As we pondered, we gradually realized that the projects we were discussing involved two different types of property, and thus different methods of handling:

With *public property* such as streets, parks and the courthouse square, we'd need to work hand in hand with the appropriate town or county officials who were legally in charge. They'd undoubtedly be more cooperative if we asked them for advice and help, rather



Our cousin Gretchen Harshbarger, distinguished landscape architect from Iowa City, sits in front of the picture windows that open onto her broad lawns stretching down to the Iowa River.—Photo by Ruth Nelson

than making demands. They could be mighty helpful, for instance, by warning us of pitfalls like rules for locating street trees, or places we shouldn't dig holes because of sewer lines.

With *private property* such as businesses, churches and all the residences, we could have no control. We'd have to motivate the owners to want to make improvements. This would probably be a slow, though rewarding, process.

Here's the program we decided upon:

One "immediate" project per year that could be accomplished quickly and dramatically, be highly visible, and prove that we could act. (Ours was the planting of a downtown boulevard median strip, but other examples could be a litter campaign, or planting showy flower boxes at the Post Office entrance.)

"Long range" continuing projects. (Our major one was and is to make parkway plantings for all the highway entrances to our town, because we think the first impression is important and lasting. But other examples could be revitalizing the town square, or replacing dead elms.)

"Education" to develop public awareness and stimulate private initiative. (We sponsor Arbor Day activities with the schools, have look-and-learn tours of gardens, and provide local newspapers with garden how-to-do-it material. Most important, we have an annual awards ceremony when we give certificates-of-merit to individuals, businesses, and neighborhoods whose efforts have contributed to the improved appearance of the community. Other towns have highly successful "yard of the week" awards, with a sign that travels from one honored property to the next, and a write-up

and photo in the paper. This spreads glory and good will.)

How do we get the work done?

Volunteers! We've found that people love to come and work, if we don't ask them for too much, too often.

For planting day we're well organized ahead of time with charts and stakes showing where everything is to go. Holes for trees are often dug ahead of time. Young people, family groups, Boy Scouts, men with tractors, men with trucks all help. Of course you have to have publicity beforehand, and do a lot of telephoning to be sure you have the essential crew.

After-planting care is a major key to success. Without good maintenance, plantings can die. Project GREEN guarantees to the city that we will give special motherly care to our plantings for two years. This involves wrapping the trucks protectively, staking, weeding, cultivating and pruning. The city's maintenance men are supposed to attend to mowing the grass and watering the trees but we keep an eye on the situation and report if watering is needed.

What do we use for MONEY?

Much is donated. You will be surprised at how many people believe in beautification, but can't get out and work. They are pleased to contribute money. They say this is one place when they can see what their dollars are accomplishing, and right in their town. We offer annual memberships of varying degrees, from \$2.00 up to a "sponsorship" of \$100.00, or "benefactor" of \$250.00. These latter categories are business firms and very public-spirited citizens.

Our garden tours, which we consider mainly educational, also bring in money. We have them on Sunday afternoons so the men and children of the family can come. We charge \$1.00 which admits one to the several gardens that are open that day. Some gardens may feature vegetables. Others roses, or a superior lawn, or an area of wildflowers. The home owners are always there to answer questions. Many plants are labelled.

Biggest money-maker last year was a community-wide plant sale called the GREEN GARDEN FAIR. We held it in a large room in the downtown Recreation Center, on the Saturday in mid-May nearest frost-free date. (We didn't want our customer's newly purchased plants to get frozen.) During the month before, we busily prepared plants from our gardens at "potting parties" held in garages. We'd go snooping around the yards of friends and neighbors, spotting likely things that they hadn't realized someone would like to buy. (Your excess lily-of-the-valley may be

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## MARY BETH CATCHES UP ON FAMILY NEWS

Dear Friends:

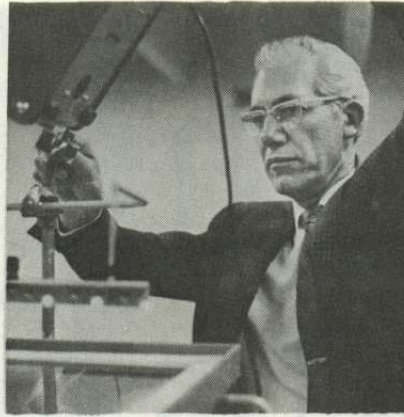
I'm writing you this morning from the relative peace and quiet of our household, an unusual condition for a weekend considering the degree of activity necessary here in order that the next week may unfold properly.

I must tell you about my special helper who flew in for the weekend to grab a quick visit with us and ended up going more than that second mile. Toward the end of the week we got a phone call from sister Margery Strom, who was in Two Rivers, Wisconsin, hung up in the snarl of winter plane travel. She could not get out of our area until late Sunday evening, so we arranged to meet her Saturday morning at Billy Mitchell Field and she was brave enough to take us at our busiest for better or worse.

By the time Don and Marge returned from the airport our household had shifted from early morning sleepy-drags into tongue-out overdrive. I was on my third load of laundry, the sheets were stripped off all the beds, and Marge's bed not yet being made when I heard the garage door click shut and I knew they were back. We made our hellos as we stepped over the vacuum and I dried off my water-wrinkled hands. Next thing I knew, this dandy sister-in-law of mine, instead of being fatigued from a 5:30 rising time, was running the vacuum over our heavenly green carpet in the living room, endeavoring to entice the white dog hairs out of the continuous filament nylon. (One thing I recommend to you if you are contemplating wall-to-wall carpeting . . . don't use continuous filament nylon if you have pets that shed hair. Surely the man from whom we bought this house kept it in mint condition, but, this I am sure, his wife allowed no dogs or cats on her heavenly green carpet.)

But back to our company. She busied herself quietly. I found my kitchen table full of warm mixed-up clean laundry from the drier now carefully folded and divided into proper category stacks.

To complicate my wishes for the weekend I was faced with the ten-hour task of averaging my grades for school and making out report cards. We kept our noses to our respective grind stones, taking an occasional time out for a coffee break and to catch up on family activities. Late in the afternoon Katharine returned from school, where she was finishing up a special project, and we *all* quit and put on our cleanest faces and drove to Nashota to eat a delicious dinner at the Red Circle Inn.



Donald Driftmier, pictured in the science laboratory, conducting an experiment for his students.

We are truly blessed in this neighborhood by being within easy driving distance of many lovely places to eat. I can honestly say that most of Wisconsin has an abundance of *great* eating spots. This was our first real chance to sit and visit, and it was a welcome break from our day's occupation.

Recently Paul and I had fun (I think). I keep my eyes open all the time for little bits of information which might be of interest to my class of children at school. We do not have a science course as such, so I try to keep the youngsters fed with a steady stream of tidbits which could spark their curiosity. Well, I noticed that there was to be a total eclipse of the moon at the wretched hour of two o'clock in the morning, so I posted the announcement in my classroom and on our calendar at home. Paul set his alarm radio for the appointed hour to begin our moon watch, and when we arrived on the viewing scene the eclipse had just begun. Unfortunately, the only spot from which the moon was visible from the house was outside on the back porch. Our house is built with unusually deep overhangs beyond the windows, so it was impossible to see the heavens from within the house. Even more unfortunate was the fact that the temperature outside was a cool minus ten degrees. After one quick glance at the moon in my bare feet I suggested that since a moon eclipse was far slower than an eclipse of the sun that we come back in an hour to see the phenomenon.

As I was crawling back into bed I pulled back the curtains and happened to notice that there, creeping across our bed, was a crack of moonlight. Even in my half-awake condition I quickly surmised that there would be even more moonlight there in an hour and what a lovelier place to watch a moon eclipse than from the warmth of one's bed. Paul soon joined me and we kept a ten- to fifteen-minute check of

the moon's move into the earth's shadow. It was truly magnificent and we both enjoyed it. However, our neighbor's house blocked out the re-emergence of the moon from its shadowy condition, so we called it a night and considered ourselves lucky to have seen half the show.

Do you remember my telling you last month about Paul's tire track eel which he received for Christmas? We were more and more aware of this fish's inclination to prey upon the other members of the tank. He did not seem fond of the dry fish food we offered him, but lunged at his neighbors with little visible luck — when he was observed. However, we began to miss some of our beautiful red scissor-tailed fish. I was hardly in the mood to feed this monster our live fish, so one Saturday Paul and I went back to the fish aquarium to replace our damaged tank and buy the few essentials needed to keep a tank from growing foul. I felt an urgency to get this eel out of the big tank. After several hours of washing the gravel until it was clear of impurities and moving his furniture to accommodate a new tank in his bedroom, we finally snared this fellow and introduced him to his new home.

A funny aside, here, if you please. I have noticed, living with the changing parade of beasts small and large, that many of the expressions we take for granted are based on truth. For instance, slippery as an eel! Donald and Paul were both dripping wet, the area around the tank was standing in water, and the plants were ripped up from the floor of the aquarium by the time they had caught this wary fellow. He had no intention of being caught, and he nearly had his way. He was quite a long and awkward swimmer compared to the smaller fish, but when his life depended upon his eluding the nets and snares laid to catch him, he suddenly became very agile.

Paul was satisfied that this new home would be quite a delight in his room and he was even planning on the next bit of equipment he would add to this aquarium when his cash allowed. However, the eel was not as delighted with his new quarters as was Paul, and during the night he nosed his way, after I am convinced repeated attempts, through an unbelievably tiny hole beside the heating unit which dropped through a hole in the top cover. Donald had the sad task of discovering the dead eel on the floor beside Paul's bed and then waking him to tell him of the sad developments.

We're working our way slowly through this different kind of winter. We've not had as much snow as usual. The weather has gone from balmy and mild to bit-

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## ABIGAIL SHARES EXCERPTS FROM EMILY'S LETTERS

Dear Friends:

Many of you who read this magazine became quite well acquainted with the sound of our daughter Emily's voice. She joined her Aunts Lucile and Margery during their broadcasts several times last spring and summer when she was visiting in Shenandoah. Now she is much too far away for us to hear her voice. But fortunately she writes very interesting letters; at least Wayne and I find them so. Perhaps that is because she seems to enjoy living in different and faraway places. So I thought this month I'd share excerpts from some of her letters with you.

Early in November, 1971, Emily flew to Washington, D.C., to join the Peace Corps. After two days of shots and orientation her group flew to Brazil with the large seaport city of Salvador their destination for twelve weeks of training.

"The PanAm flight down was really horrible; everyone in our group was jumping up and down all night. But I curled up in a blanket and slept after dinner; I had chills, headache and a painful arm the whole way. We landed at Rio de Janeiro first but it was covered with clouds so we weren't rewarded with that gorgeous and famous view of the harbor. After customs and waiting for our plane we flew on to Salvador via a Brazilian airline. They served us an elegant dinner and the flight was far more pleasant. Salvador is beginning the summer season — very hot and humid to someone used to Denver.

"This morning we were served breakfast — guayaba juice, crackers, bread and cheese. Most of the group headed toward the beach; I decided to see the museum of art. In the evening two Volunteers came and invited us to a Brazilian party. It wasn't much fun because none of us spoke a word of Portuguese except for my own little bit. The Brazilians I have met speak very little English, in contrast to Mexicans. They served us a dinner that I ate all of because people had gathered around to watch my reaction to the food. Plus they straight facedly handed me a bowl of sauce which I put on everything; it was hotter than anything in Mexico with just a drop! I'll write about the food when I learn what I'm eating.

"The music here is, of course, great; much less American, mostly a modern sort of samba.

"Today was one of those days that I have been dreading — another vaccination day. Last week it was shots against the plague and tetanus-diphtheria. Today I got a gamma globulin shot and rabies. I can't sit down be-



As soon as Emily finishes her two months of training in Salvador, Brazil, the Peace Corps will assign her to her work area.

cause of the g.g. shot but what was worse was that we had to get the rabies one in the stomach. I nearly fainted! Next week there is another rabies and plague. The U.S. government sure isn't taking any chances!

"The girls in my house are really nice and very patient with my language troubles. I guess it's pretty special to have someone novel around and I can't sit quietly at dinner for all their questions. They are all from the interior of our state of Bahia. Three U.S. ships docked here this week to play submarine war games so there have been a few Americans in the streets. Otherwise I have not seen anyone I could immediately identify as a tourist. In the streets when I have stopped to ask directions the people have asked on several occasions if I was from Argentina or Chile or maybe France or Germany, but not one has guessed the U.S.

"We spend the mornings (4 hours) in Portuguese class and the afternoons in 'scouting clusters' on special tourist assignments so I'm seeing lots of churches, museums, markets, etc."

"Today three of us went to a beautiful house that has been made into a museum. The house belonged to one of the wealthy families here and exhibited all the pieces of silver and antique furniture that they had collected. I was particularly fascinated by the ancient stirrups of solid silver and a collection of gold and silver necklaces and ornaments from the folk religion. I'm just beginning to get into what's below the surface. For example, the ladies on the streets wear one or two strings of small beads. These aren't for beauty at all but rather represent spirits that guard each woman. Today one of the sidewalk vendors had a number of herbs and powders to rub on for happiness or whatever. When I asked him about the shells of starfish and sea horses, he said these were for asthma. There is a concerted effort on the part of middle class Brazilians to ignore folkways so

it's going to take some digging to find out about it all.

"Sunday afternoon I started out with my camera because it was one of the few blue sky days we've had. I ran into another Volunteer whom I had just met briefly. Lo and behold! he's from Colorado — the School of Mines, no less — and knew by name some of my friends from there. We walked around the old part of town, Pelourinbro, which he says means 'pillory' and which is where they used to punish the slaves. One street we walked on was simply amazing — garbage heaped so high in the street no car could pass by, radios out of every window at full blast on different stations, plus juke boxes in the bars, which were every other doorway. There were three or four women hanging out of every door and window who thought my friend Charlie with his longish blond hair and sunburnt fair skin was the prize of the afternoon, notwithstanding my presence.

"That night a group of us went to *candomblé*, the folk religion brought by slaves from Yoruba and combined with parts of Christianity. It took place in a regular meeting hall used only for *candomblé*, and tourists, mostly Brazilian, were freely welcome. For two hours the women danced in a circle until most of them had been 'taken over by a saint' — in a trance until they started shaking wildly. All the time there were three men playing bongos. The walls were painted with murals of St. Barbara, St. George, St. Roche, etc., but all of these go by African names. About two and a half hours of this and I was in a daze myself.

"New Year's Eve was not typical of past years. It happens that the celebration of 'Our Christ of the Navigators' is January 1st; so the night before there is a big celebration (actually it goes on all week) with booths and bars set up in the streets around the Church of Good Voyage. The only people to observe the midnight hour happened to be at our table as we sang 'Auld Lang Syne' while everyone else danced the samba around us. The next day, New Year's, Carrie and I followed the procession. It was a beautiful blue sky day — tradition demands good weather. The image of Christ on the cross was carried from the main church on the harbor (the patron of sailors and therefore of Salvador) down to the boats where it was loaded onto one sailboat. Then all the other boats followed it from the main dock around the bay over to the Church of Good Voyage's harbor. Most of the boats were very old fishing boats, all with sails, with only a few pleasure motor and sailboats.

"*Felicidades para o Ano Novo!*"

Sincerely,  
Abigail and Emily



**HAWAIIAN MEATBALLS**

- 1 1/2 lbs. ground beef
- 2/3 cup rich milk
- 1/2 cup chopped onions
- 2/3 cup bread crumbs
- 1 tsp. salt
- 1 13 1/2-oz. can pineapple tidbits
- 2 Tbls. cornstarch
- 1/4 cup vinegar
- 1/2 tsp. Kitchen-Klatter pineapple flavoring
- 1/4 cup brown sugar
- 2 Tbls. soy sauce
- 1 cup chopped green pepper

Combine beef, milk, onions, crumbs and salt and form into balls. Brown in a little shortening. Drain pineapple tidbits, saving the syrup. Combine the syrup and add enough water to make 1 cup of liquid. Add cornstarch, vinegar, pineapple flavoring, brown sugar and soy sauce. Heat until thickened and clear. Add pineapple tidbits and green pepper. Pour this sauce over the meatballs and bake at 350 degrees for about 40 to 50 minutes. Baking time depends upon the size of meatballs. —Margery

**DATE DELIGHTS**

- 1 1/4 cups sifted flour
- 1/2 tsp. soda
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1/4 cup butter or margarine
- 3/4 cup brown sugar, firmly packed
- 1 egg
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter black walnut flavoring
- 1/2 cup commercial sour cream
- 2/3 cup chopped dates

Sift the dry ingredients together and set aside. Cream the butter or margarine and sugar. Add the egg and flavorings and mix well. Add the sifted dry ingredients alternately with the sour cream. Fold in the chopped dates. Drop by teaspoon on to a greased cookie sheet and bake 10 to 12 minutes in a 400-degree oven. —Dorothy

**CARROT RING**

- 2 cups cooked carrots put through colander
- 1 tsp. sugar
- 4 eggs, beaten
- 1 cup milk
- 1 small onion, chopped fine
- Salt and pepper to taste

Stir the sugar into the carrots. Beat the eggs and add milk, onion and salt and pepper. Stir in the carrots and then put into a greased ring mold. Place in shallow pan with a little water. Bake at 325 degrees until an inserted knife blade comes out clean. The baking time is approximately an hour. Unmold onto a heated platter and fill center with creamed peas if desired.

**FRECKLE BREAD**

- 2 pkgs. dry yeast
- 1 cup warm potato water (or warm water)
- 1/4 cup lukewarm mashed potatoes
- 1/2 cup sugar
- 5 cups flour (about)
- 2 tsp. salt
- 2 eggs, beaten
- 1/2 cup shortening
- 1 cup seedless raisins

Dissolve yeast in potato water or warm water. Add mashed potatoes, 2 Tbls. of the sugar, 1 cup flour. Beat until smooth. Cover and let rise until bubbly, about 1/2 hour. Stir down, add remaining sugar, salt and 1 cup flour. Beat until smooth.

Add beaten eggs, then melted and cooled shortening. Add raisins. Stir in enough additional flour to make soft dough. Turn out on lightly floured breadboard. Knead until smooth and elastic. Place in greased bowl, turning once to grease all sides. Cover and let rise until double in bulk, about 1 hour.

Punch down, divide into four equal parts. Let rest 5 minutes on breadboard. Shape each part into a slender loaf. Put two loaves side by side in each of two greased bread pans. Cover and let rise until double, about 40 minutes. Bake in a 350-degree oven 45 minutes, or until done.

**PRUNE SPICE CAKE**

- 1 cup vegetable oil
- 1 1/2 cups sugar
- 3 eggs
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter butter flavoring
- 1/2 tsp. Kitchen-Klatter black walnut flavoring
- 2 cups sifted flour
- 1/2 tsp. salt
- 1 tsp. baking powder
- 1 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 1 tsp. allspice
- 1 cup buttermilk
- 1 cup cooked and chopped prunes
- 1/2 cup chopped nuts

Cream together the vegetable oil and sugar. Add the eggs one at a time, beating well after each addition. Stir in the flavorings. Sift the dry ingredients together and add to the creamed mixture alternately with the buttermilk. Stir in the prunes and nuts. Pour into a greased and floured 9- x 13- x 2-inch pan and bake in a 350-degree oven about 45 minutes. Put the pan on a rack and pour hot caramel glaze over the cake immediately.

**Caramel Glaze**

- 1 cup sugar
- 1/2 cup buttermilk
- 1/2 tsp. soda
- 1 Tbls. white corn syrup
- 1/2 cup butter or margarine
- 1/2 tsp. Kitchen-Klatter burnt sugar flavoring

Combine all the ingredients in a medium saucepan. Bring to a rolling boil over low heat and boil 10 minutes, stirring constantly. Remove from stove and pour over hot cake immediately.

—Dorothy

**CHEESE SNACKS**

- 1/2 lb. sharp Cheddar cheese, grated
- 1/2 cup butter or margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring

- 2 cups sifted flour
- 1/2 tsp. seasoned salt

Grate cheese fine (a blender is marvelous for this) and cream with butter or margarine. Add flavoring and gradually stir in flour and seasoning. Roll out to 1/4-inch thickness on lightly floured board. Cut into squares, triangles or rounds about 1-inch square. Place on ungreased cookie sheet. Brush with egg white which has been lightly beaten with fork. Bake at 425 degrees for 8 to 10 minutes. These brown a bit around the edges and are done, so do not overbake. Nuts, sliced olives, bits of pimiento, etc., may be used to top each little snack before baking. Delicious with salads or spiced tea.



**LUCILE'S ASPIC SALAD**

- 1 3-oz. pkg. lemon gelatin
- 1 3/4 cups hot tomato juice
- 1/4 cup cider vinegar
- 1/4 cup finely chopped green onion
- 1/4 cup finely chopped celery
- 1/4 cup finely chopped green pepper
- 1 3-oz. pkg. cream cheese
- 2 Tbls. cream
- 1 Tbls. mayonnaise
- 1/2 cup sliced stuffed olives

Dissolve the gelatin in the hot tomato juice. Let chill until it starts to congeal. Add chopped vegetables. Put half of the mixture in a salad mold and chill until firm. Blend the cream and mayonnaise into the cream cheese and spread in a layer over the firm gelatin layer. Place sliced stuffed olives over the cream cheese and then pour remaining gelatin mixture over for the final layer of salad. Chill until completely firm.

Lucile made this salad for a family dinner and it was delicious.

**FAVORITE SOUR CREAM BISCUITS**

- 1 1/4 cups sour cream
- 2 cups flour (scant)
- 1 tsp. soda
- 1/2 tsp. salt

Whip the sour cream. Sift the soda and salt with the flour. Combine with the whipped cream and mix very quickly. Speed is important. Cut on floured board and bake at 450 degrees until browned.

—Margery

**TACOS**

- Frozen tortilla shells
- Salad oil
- 2 lbs. ground beef
- 1 medium onion, chopped
- Salt and pepper to taste
- 1 15-oz. can tomato sauce with chili peppers
- 1 pkg. taco seasoning
- 1/2 cup catsup
- Shredded Cheddar cheese
- Shredded lettuce

Heat a thin layer (about 1/4 inch) of salad oil in a skillet. When hot, drop in tortilla shells one by one or in a single layer, depending on size of skillet. When they sizzle around the edges, turn. Heat through and sizzle on edges on other side. This takes a very short time. Lift tortillas onto paper towels and immediately fold with paper inside to absorb the grease.

Meanwhile, prepare the filling. Brown ground beef and onion in small amount of shortening. Add salt and pepper to taste. Stir in tomato sauce, taco seasoning and catsup. Cover and simmer, stirring occasionally, 20 to 30 minutes.

When ready to serve, fill tortilla shells about half full of hamburger mixture, sprinkle on a generous amount of shredded cheese and a layer of shredded lettuce.

—Evelyn

**RUNZAS**

- Yeast bread recipe
- 2 lbs. ground beef
- 1 medium onion, chopped
- 4 cups cabbage, shredded
- Salt and pepper to taste

Make up your favorite yeast roll or bread recipe. Knead dough well and let rest 5 or 10 minutes. While the dough is resting, prepare filling. Brown ground beef and onion until red is gone from meat and onion is golden. Add cabbage and seasonings and a little water, about 1/4 cup, to keep moist. Cover and simmer until tender, about 5 minutes. Remove from fire and cool.

Now, roll dough quite thin — about 1/4-inch thick — and cut into 4- or 5-inch squares. Spoon some of hamburger mixture into center of each square. Bring sides together and pinch well. Pinch ends together firmly. Place upside down on greased cooky sheet. Let rise about 20 to 30 minutes. Bake at 350 degrees for 30 to 35 minutes or until top is golden brown.

This makes a delightful one-dish meal.

**SPECIAL APRICOT SALAD**

- 2 3-oz. pkgs. apricot or orange gelatin
- 2 cups hot water
- 1 1/2 cups apricot pulp
- 3/4 cup apricot juice
- 1/4 cup pineapple juice
- 1/4 tsp. Kitchen-Klatter pineapple flavoring

Dissolve gelatin in hot water. Drain apricots and puree by mashing, putting through a sieve, or in the blender. (A 29-oz. can of apricots is excellent for this.) Add apricot pulp, juices and flavoring as given. Pour into 9- by 13-inch glass dish. Chill until firm.

**Topping**

- 2 Tbls. butter or margarine
- 3 Tbls. flour
- 2 eggs, beaten
- 1/4 cup pineapple juice
- 3/4 cup apricot juice
- 1/4 tsp. Kitchen-Klatter orange flavoring

A few drops of Kitchen-Klatter almond flavoring

- 1 cup whipping cream (or 1 2-oz. pkg. whipped topping mix)

Melt butter or margarine. Stir in flour. When well blended, add remaining ingredients with exception of whipped cream or topping. Cook, stirring, until thick. Remove from fire and cool. Whip cream or whipped topping according to directions. Fold into cooked mixture. Spread on gelatin mixture and return to refrigerator until time to serve. Cut in squares and serve on lettuce. May also be used as dessert served with whipped cream and a cooky.

—Evelyn

**SUPREME ESCALLOPED CORN**

- 2 cups cream-style corn
- 1 cup milk
- 2 eggs, beaten
- 1 cup cracker crumbs
- 1/4 cup minced onion
- 3 Tbls. pimiento, chopped
- 1/2 tsp. salt
- 1 tsp. sugar
- 1/2 cup cracker crumbs
- Butter or margarine

Combine corn, milk, eggs, 1 cup cracker crumbs, onion, pimiento, salt and sugar. Spoon into buttered casserole. Top with an additional 1/2 cup cracker crumbs and dot with butter or margarine. Set casserole in pan. Place in oven. Pour boiling water into pan around casserole (just as one prepares to bake a custard). Bake at 350 degrees for 45 minutes to 1 hour or until firm.

The cream-style corn may be cut to 1 cup and 1 cup whole-kernel corn substituted. Frozen or home-canned corn may also be used in this recipe.

**CRAB MOLDED SALAD**

- 1 1/2 cups hot water
- 1 3-oz. pkg. lime gelatin
- 3 1/2 cups mayonnaise
- 1/2 cup finely diced celery
- 1/2 of a green pepper, diced
- 1/4 cup stuffed olives, sliced
- 2 7 1/2-oz. cans crab meat, flaked

Dissolve the gelatin in the water. When it begins to congeal, add the mayonnaise and beat until light and fluffy. Add diced celery, diced green pepper, sliced stuffed olives and flaked crab meat. Pour into an oiled fish mold and refrigerate until firm. When ready to serve, turn out onto a lettuce-lined platter. Put an olive slice for the eye, and decorate further as desired.

—Margery

**PERSIAN RICE PUDDING**

- 1 1/2 cups coffee (liquid)
- 1/2 cup brown sugar, firmly packed
- 1/8 tsp. salt
- 1/8 tsp. nutmeg
- 1/2 tsp. Kitchen-Klatter maple flavoring
- 1/2 cup golden raisins
- 3 cups cooked rice
- 1/4 cup chopped walnuts
- 1/2 cup whipping cream, whipped (or 1 2-oz. pkg. whipped topping mix, whipped)

Combine the coffee, sugar, salt, nutmeg, flavoring and raisins in a saucepan. Bring to a boil and stir until the sugar is dissolved. Add the rice and chill. Fold in the nuts and whipped cream or topping. Spoon into sherbet glasses to serve. This has a very unusual flavor, and if you like to serve something different that is easy to fix, try this.

—Dorothy



**BAVARIAN MINT DESSERT**

- 1/2 cup butter or margarine
- 1 cup powdered sugar
- 3 egg yolks
- 2 ozs. semisweet chocolate, melted
- 1/4 tsp. Kitchen-Klatter mint flavoring
- 3 egg whites, stiffly beaten
- 2 cups vanilla wafer crumbs
- 1/2 cup English walnuts or pecans
- Whipped cream and cherries

Cream butter or margarine with powdered sugar. Add egg yolks, chocolate and flavoring. Beat until smooth. Fold in stiffly beaten egg whites. In bottom of buttered 8- by 8-inch pan sprinkle 1 cup vanilla wafer crumbs. Sprinkle 1/4 cup nuts over the crumbs. Spoon in chocolate filling. Top with remaining

vanilla wafer crumbs and nuts. Refrigerate until firm — about 3 hours. Cut into small squares (this is *very* rich). Serve with swirl of whipped cream and a red or green cherry as garnish.

This is a variation of a dessert I have made for many, many years. The addition of the mint flavoring gives it the delicious minty taste reminiscent of some chocolate candies. This has been featured on the menu of some very fine restaurants. —Evelyn

**STUFFED ROUND STEAK**

- Large round steak, 1/2-inch thick
- 6 slices bacon
- Bread dressing (commercial stuffing, or your own favorite recipe)
- Salt and pepper to taste
- 3 Tbls. shortening

Place bacon on the steak. Cover with prepared dressing. Roll up and tie in several places. Season with salt and pepper. Heat shortening and brown the roll, turning as necessary. Add a small amount of water. Cover tightly and simmer for about 3 hours, adding more water as necessary. Make a gravy with the drippings to pour over the meat.

**CREAMY CABBAGE**

- 3 cups shredded cabbage
- 1 3-oz. pkg. Philadelphia cream cheese
- 1/4 tsp. celery seed
- Dash of pepper

Cook the cabbage in 1/2 inch of boiling, salted water in a tightly covered pan for about five minutes, or until the cabbage is crispy tender. Stir in the cream cheese, pepper and celery seed. Stir until the cheese melts. Serve hot. —Dorothy

**MISSOURI HOMEMADE NOODLES**

- 1 egg
- 1 Tbls. cooking oil
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 Tbls. water
- 1 or more cups flour
- 1/4 tsp. baking powder

Combine egg, oil, flavoring and water. Beat well. Combine 1 cup of flour with baking powder and add. If more flour is needed, work it in with a fork until as much has been taken up by the liquid ingredients as possible. Roll the dough on a floured bread until it is as thin as possible — just like tissue paper! Let dry on one side, about 20 minutes, then turn and let dry on the other. Cut as desired. Drop into boiling, salted water or meat stock and cook until tender.

No salt is added to this recipe. I have learned that salt tends to make noodles tough and also it tends to keep the dough from drying as well. Cooking in the salted water or broth provides the needed seasoning. —Evelyn

**MACAROON BARS**

- 1/2 cup margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 cup sugar
- 2 egg yolks
- 1 cup flour
- 1/4 tsp. salt
- 1 1/4 cups coconut
- 1/2 cup pecans, chopped
- 1/2 tsp. Kitchen-Klatter lemon flavoring
- 2 egg whites
- 1/4 tsp. cream of tartar
- 1 Tbls. lemon juice

Cream margarine, butter flavoring and 1/2 cup sugar thoroughly. Beat in egg yolks one at a time. Gradually beat in flour and salt. Stir in 1 cup coconut, pecans and lemon flavoring. Spread evenly in a greased 9- by 13-inch pan. Bake 20 minutes in a 350-degree oven.

Beat egg whites and cream of tartar until foamy. Gradually add remaining 1/2 cup sugar, beating until almost stiff. Dribble in the lemon juice while beating continues until stiff peaks form. Spread over cooked mixture in pan. Sprinkle top with remaining 1/4 cup coconut. Bake 10 to 15 minutes in 375-degree oven until top is golden brown.

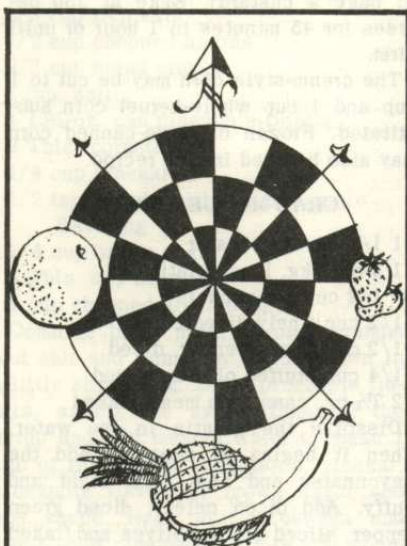
Cut into bars while still warm. A delicious lemony-flavored sweet. —Evelyn

**SAUSAGE-APPLE CASSEROLE**

- 1 lb. sausage
- 4 tart apples
- 2 large sweet potatoes, peeled and quartered
- 3 slices bread, cubed
- 3 Tbls. onion, diced
- 1/2 tsp. sage
- 1 egg, beaten
- Salt and pepper to taste
- 3 Tbls. butter or margarine
- 1/3 cup hot water
- 4 tsp. sugar
- 1 tsp. cinnamon

Shape sausage into 8 balls and brown in small amount of shortening. Core and peel apples halfway down. Peel and quarter sweet potatoes. Make a simple bread dressing by combining bread, onion, and sage. Mix together beaten egg, salt and pepper to taste and melted butter or margarine. Combine with hot water and toss lightly with bread mixture. A little more hot water may be added if needed to moisten dressing adequately. (You may use your own favorite dressing recipe for this part of the casserole if you prefer.)

In a large casserole mound bread dressing in center. Around it arrange sausage balls, sweet potatoes and apples, cut half down. Combine sugar and cinnamon and spoon into center of apples. Bake, covered, at 350 degrees about 1 hour. A vegetable and cabbage salad makes this into a full meal.



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School board elections rank in popularity and interest with the election of dog catchers. In the average school district less than 2% of the eligible voters cast a ballot.

One New York suburban district, with a 25,000 population, had less than 200 voters turn out in 1971.

Why people don't take more interest in who "sits" on their school boards is a mystery, especially when you consider these officials have direct control over two vital areas — the tax dollar and education.

Many of these boards are floundering. Austerity budgets and actual school closings, a reality in many districts today, will be the only solution for many others if the present voter apathy continues.

Greater voter interest can come about through positive programs, instituted in many different areas of the community.

Local newspapers, radio and TV stations should give greater coverage to school board activities and elections. Civic and fraternal groups can help by seeking out and inducing the best qualified people to run for the board. Church groups and social clubs should invite educational experts to speak at their meetings. And school boards should hold as many open meetings as possible, preferably at times when most of the people in the district can attend.

Business and industry can help. One example, for instance, is a new nationwide awards program, jointly sponsored by the National Education Association and the Thom McAn Shoe Company. Basically, the award is to encourage as well as reward outstanding work by local boards of education, and also to focus community attention on their achievements.

Nominations are made by local NEA Committees. Selection of winners is the responsibility of an independent awards panel of distinguished experts. Thom McAn plays no part in the selection, but underwrites all costs, including \$10,000 a year in prize money.

Judges examine not only the results achieved by individual boards, but also the methods used. Were they original and creative? What difficulties did they overcome?

## THE FORGOTTEN ELECTION

by  
Al Nelson & Joseph Arkin

While the program is small, similar ones, sponsored locally and nationally, could help generate greater interest in the educational process from both the school board level and the community level.

Preparation of budgets, hiring teachers, building new schools, ordering new equipment, labor negotiating, and providing quality education is big business. Putting it on a big business level can only come about if and when school district voters are made to realize that school board elections are just as important as state and federal elections.

If you didn't vote in your last school board election, make it a point to participate in the next one. Start by reviewing the present board's record. If you like it, support it, and campaign for it. If you don't like it, find and help elect better qualified people.

Learning more about school conditions, and when necessary doing something about them, may take some extra effort. But the "homework" is needed. Public education is in a state of crisis. Whether or not it survives is solely up to how many of us will get involved in the "forgotten elections".

## QUIZ ON BOOKS OF THE BIBLE

by  
Marjorie D. James

If you would like to add some fun to your church or club meetings, try the following test. Each answer is a book of the Bible.

1. A famous warrior.
2. Royal rulers.
3. One half of a famous old-time radio team.
4. Sacred songs.
5. A beginning.
6. Certain residents of Italy.
7. Wise sayings.
8. Name of a certain grass used for hay.
9. 14-3-1972-86-100, etc.
10. An expression of sorrow; wallings.
11. German monetary unit.
12. A disclosure, especially of something previously unknown.
13. Historical record of events arranged according to dates.
14. Mineral deposit.
15. The chosen people.
16. Deeds.
17. A chauffeur.
18. Departure.
19. High-ranking legal arbiters.
20. Pumpkin-eater.
21. Letter of the alphabet and a musical instrument.

Answers to Books of the Bible Quiz:  
1. Joshua; 2. Kings; 3. Amos; 4. Psalms; 5. Genesis; 6. Romans; 7. Proverbs; 8. Timothy; 9. Numbers; 10. Lamentations; 11. Mark; 12. Revelation; 13. Chronicles; 14. Micah; 15. Hebrews; 16. Acts; 17. James; 18. Exodus; 19. Judges; 20. Peter; 21. Luke.



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## A CHOICE LOCATION

by  
Evelyn Birkby

If you were here in person I would invite you down to the basement recreation room for a cup of coffee and a piece of German sweet chocolate cake. We would listen to some taped music which just came in the mail from Bob — tapes he made of several piano numbers he played at a recent college concert — and talk about children and sewing and what you have been doing recently.

The basement would be the choice for our get-together because it has been the object of intensive attention in recent months. The west side was partitioned off several years ago. Robert put up pine paneling finished with clear varnish. At the north end of the room he built open bookshelves with a double cupboard beneath. With some auction sale furniture, several area rugs which had given long service upstairs, and a Hollywood bed inherited from my sister, we furnished the room for general use. The television was soon moved downstairs as was an ancient drop-leaf table to make a flat surface for such projects as gluing models together and playing a fast game of caroms. Even a metal wardrobe took up residence and Bob moved his stay-at-home belongings into the basement when he left for college.

This past fall when our silver wedding anniversary neared we decided to do additional work on this particular room as our gift to each other. So the process of deciding what could reasonably be done and what was most important began.

First purchase was a carpet. It is the indoor-outdoor type with its own rubber backing. We did not cement it to the floor as its fifteen-foot width lacked one foot in being wide enough to reach from wall to wall.

Since the carpet colors are brown and yellow something was needed for a bright accent, so we found the brightest floral print available — large flowers of reds, golds, oranges, blues, greens and purples! It has a quality that looks almost like flocked material from a distance but it is really a very practical heavy cotton blend drapery fabric. Enough was purchased to make long drapes reaching from the top of the small basement window to the floor. When they are pulled at night they give a warm, complete look to the south end of the room. In addition, the same gay print now covers pillows on the green davenport, forms a throw for the back of the black love seat (another auction sale bargain), makes a padded top for the antique shoe salesman's seat we use as a footstool, and tops the round



Many schools hold art and science fairs. At one held in Sidney, Iowa, one of the demonstrations was given by Susy Nenneman as she showed the use of the potter's wheel.

piano stool ready for extra seating when needed.

Bright red paint went on two old school desks which are now in place as end tables. Two small children's chairs our three boys have not used for years came out of storage to be painted red and placed behind the desks for use by our two sweet grandnieces when they come to visit. Also painted red are the legs of the long coffee table, a chest of drawers, an old lamp base and two candleholders, one made from a wagon spoke and the other from a dismantled porch.

Situated in a place of honor is the new sewing machine which Robert gave me for Christmas. Every spare minute is spent in experimenting with all the marvelous new stitches and tricks that machine can perform! I'm having so much fun learning how to make all kinds of decorations, to baste, put in blind hems, sew buttonholes without additional attachments and do the stretch stitches on some of the new knit fabrics. My family even feels I should get back into the shirt-making business which I abandoned about the time the boys had all passed by fourth grade.

Finding adequate storage space for the sewing supplies has been interesting. First I tried to acquire all of the storage space under the bookshelves. Part of it had been used to hold games. I succeeded in moving these to another part of the basement and put my pattern

boxes and some materials on the cleared shelves. When I began shifting Robert's Scout books and equipment out of the cupboard it was another story. That space my husband would not relinquish to my new acquisition!

However, the three-drawer chest (now painted bright red) and a narrow deep chest of drawers resurrected from an old desk, both stand near the sewing machine to hold materials, thread, scissors and all the other necessary equipment which makes home sewing so much fun.

My cutting space is the counter top over the cupboard area. It is high enough for my tall frame to use with ease. Topping it is self-stick vinyl tile which makes an excellent cutting surface. On my *want* list is a regular cutting board with the inch squares marked to make for more accurate placing and cutting of fabric.

The first sewing project for my new machine was a bed jacket for my mother, known by most everyone, now, as Grandma Corrie. The jacket is of soft pink flannel with decorative stitches around the collar, cuffs and hem. Pale pink and rose colored threads gave the designs variety. It was not the most perfectly finished product in the world, for I had much to learn about this new machine, but Mother loved it as any mother does when her daughter makes something.

As I write this Grandma Corrie is in rapidly failing health. She is in the Health Center at Wesley Acres with the tender loving care she needs. No one, of course, knows how long she will be with us. I go to Des Moines as often as I can and our thoughts and prayers are with her constantly.

Well, we could talk a bit more about Craig's Japanese lanterns and wall hangings in our choice basement location. As we finish our coffee I could show you the collection of old Scout books which Robert is adding to as additional ones appear in secondhand and antique stores. His oldest original in the collection is the 1925 edition of the *Handbook for Boys*. He does have a reprint of the 1911 handbook, the first published by the Boy Scouts of America. On the shelf are books from several series published about 1912 to 1915. *Boy Scout's Pathfinders* or *The Stage Hunt for the Beaver Patrol* by Fletcher is one from 1913. Another is *Boy Scouts in Camp* by Maitland, copyright 1912.

Yes, we have much left to be done — tile at the bottom of the steps, carpet for the stairs, some old pieces of furniture in storage waiting to be refinished and moved in to replace some of the present hand-me-downs. All of which is fun and promises much pleasure, hopefully for years to come.

### WINTER SKIDDOW

Sing to me the old songs,  
Yes, sing them once again;  
Let harmony and melody  
Blend in a glad refrain.  
Sing to me of summer,  
Of brooks and stepping stones;  
Sing to me of "Red Wind"  
And of "Casey Jones".

Frost is on the rooftop,  
But summer's in my heart.  
Sing of those sweet days, my love,  
And winter will depart.

—Mary Kurtz





## THE JOY OF GARDENING

by  
Eva M. Schroeder

Every year All-America Selections, which is a non-profit organization founded by seedsmen, supervises the testing of many, many new vegetables and flowers. There are 27 test gardens throughout the United States, Canada, and Mexico where competent horticulturist at each location put the vegetables and flowers through rigorous tests.

Only the best of the new vegetables are considered for an award. Home gardeners buying seed of a winning vegetable can be sure they are getting something that is really new and better.

Victory, the bronze medal-winning cucumber, is especially noted for its disease resistance. Being resistant to disease makes a difference in cucumbers since they are prone to many troubles. Cucumber Victory is tolerant to powdery and downy mildews, scab and mosaic, and to leaf spot and anthracnose, all of which can cause production troubles. You readers who often write in about cucumbers not performing well, might try this new variety this spring. The bonus points do not stop with Victory's disease resistance; it is a female or gynoecious hybrid cucumber. This means it has a preponderance of female flowers which contributes to its heavy yield.

Two other All-America Selections winners are varieties of red cabbage, Ruby Ball, early, and Red Head, a later version with the same good properties — firmness, sweetness, and uniformity.

**Question:** Each year I set out fine, healthy cabbage plants and in a short time the leaves wilt and the heads do not form. I dust the plants so it is not the cabbage worm doing the damage. Should I plant in a different section of the garden each year? **Answer:** Your cabbage is infested with root maggots. Pull out a plant, wash off the soil and cut through the root — if you find the culprits, that is your evidence. It is a good idea to plant in a different section each time, but you will have to treat the soil with chlordane before setting out the plants.



When Frederick visited us he mentioned the adorable little kitten his daughter Mary Lea had adopted and how attached they were to it. Mae Driftmier (Howard's wife) is pictured with the new pet.

### HAVE A HAPPY DAY, EVERYONE

She smiled at me. This lovely girl sitting next to me in the restaurant smiled a most friendly smile.

I muttered, "Hi," and returned to my newspaper, "No need to get involved with a stranger," I told myself. But I asked, "Do you know me?"

"No," she replied, "but you seemed so unhappy."

"All bad news in the paper this morning."

She smiled again. "Why let that spoil your day? Think of all the good news that's never printed."

I had to return that smile.

"I've finished breakfast," she said. "Have a happy day." Then, she left.

"Have a happy day yourself," I thought.

I smiled at the cashier when I paid the bill. "Have a happy day," I smiled.

"You too," she smiled in return.

It was a good day . . .

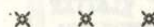


## My friends The Twins



I don't know how I'd get through Mondays without them — these two buddies who help me through washday with ease and confidence! The one nearest me means low suds but high power . . . power that gets the dirt out, even the ground-in kind around collars of work clothes. And my friend on the left helps me have sparkling washes (whites, colors, prints) without worrying about bleach rot. Even the new synthetics never yellow. Everything that's washable is bleachable in **Kitchen-Klatter Safety Bleach**. Put it with **Kitchen-Klatter Blue Drops**, and you have a Monday morning combination that can't be beaten!

## Kitchen-Klatter Safety Bleach & Blue Drops



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4-ft. tall plants look like flames, with fiery heads of pink, red and yellow. The most photographed plant in our Test Gardens. One per family, please.

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## SEWING, SLIPCOVERS — AND SPRING — Concluded

"woven" aspect. Why don't you try one of the multitude of exceptionally attractive double knits? This choice is excellent because the "give" of the knit makes it much, much easier to fit the covers neatly and snugly. Although double knits are not cheap, most wear very well, and keep their good looks; they manage to look quite expensive compared to their actual cost. Also, it takes time and effort to make the covers, and double knits will wear far longer than most fabrics, for the amount of time and effort you spend making them.

Decide on your seam finish before buying the fabric. The most professional look is had by using welting in the seams; you can buy ready-made welting to match one of the colors in the pattern, or you can buy cable cord to cover with your own fabric, and allow enough extra goods to do so. You'll need to make a welt-finished seam wherever any seam is exposed, and you'll need a zipper for each cushion and one for the back of each cover. Use the lengthwise of the goods at all times, and work with the right side out as you fit and pin. Place the fabric on the back of the chair, being sure to center any obvious design. Use a tape



James was interested in Great-aunt Margery's progress in making drapes for Katharine's bedroom.

measure to check if you're in doubt. Pin the goods along the back of the chair, tucking in at the sides where the arms and the back meet the seat; allow four or five inches for this tuck-in. Pin along all seam lines, chalk this sewing line, allowing 1" seams. Continue pinning and fitting, then cutting, for all portions of the chair or sofa. If the fabric has repeating pattern, be sure both arms match.

Remove the covers and turn, so the sewing can be done on the wrong side. The two inside and back seams should be sewn first, for they are plain seams, while the rest must be finished. Leave

an opening at the back seam, for the zipper, which should have the open end at the bottom.

Cover cushions by cutting fabric to fit top and bottom, plus seam allowances, then cut boxing strip the depth of the cushion plus seam allowances, and long enough to extend entirely around the cushion. Pin, chalk, and cut the edges, leaving lower back seam open for zipper. Add welting for seams, as you did for body of chair or divan.

But, you say, you haven't the patience to make all those corded seams? And yet, you still would like to save money by making your own slipcovers. Take heart — there is a shortcut, that many find very satisfactory; they simply use an upholsterer's seam (shh! it's just a French seam in reverse) that eliminates the extra cost and struggle with all that cording and cutting strips to encase it. Try it at least once, and see if you like it.

In fact, it's a good idea to choose a single chair, first, to practice on, until you've lost your nervousness about trying something so new to you. Remember, the first one is always the hardest, so take the plunge and try it. Chances are, you'll be so proud that you can scarcely wait to get on with the rest of the new slipcovers you'll need.

A friend of mine wanted new slipcovers not long ago, but felt the price of fabric was inordinately high. Then she happened to be shopping a clearance counter piled high with all sorts of useful and useless end-of-the-month sale items. To make a long story short, she came home with two pairs of draperies, an attractive royal blue print on white background, with touches of sharp leaf green. Using these as yard goods, she made new slipcovers for the divan, one chair, and even covered a lamp shade for a final touch, using upholsterer's fringe around the bottom edge of the shade. Total cost? Four dollars for the draperies, unbelievably, plus findings, and the time it took her to make them. Even a pretty skinny budget can expand that much, many times. Perhaps you can shop around and save, the same way.

Whatever it is that your home needs to make it sing with new life for spring, chances are that a good many of the things can be had with some time, a measure of patience, and yards of fresh new fabric. It's none too soon to make your plans, and sew those special dreams to turn them into reality. For as the wind blows outside your windows, it's an ill wind that blows nobody good. And the good, in this case, is that soon — almost too soon to believe — the world will welcome spring. Once your sewing is done you'll be ready, even eager, to welcome it too!

# And now there are

# TWO!



New KITCHEN-KLATTER FRENCH DRESSING . . . the newest member of the Kitchen-Klatter Family.

You've been telling us how much you like our Kitchen-Klatter Country Style Dressing. How versatile it is: a dressing, a marinade, a baste, a seasoning. And how your family loves its tangy flavor.

Now, you'll have another to enjoy: our new French Dressing. A little sweeter, perhaps, but still retaining that fresh, zesty touch. Try it anywhere you'd use French dressing. You'll soon be experimenting . . . looking for more uses for its tantalizing goodness.

Look for both great dressings at your grocer's.

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





## COME READ WITH ME

by  
Armada Swanson

Twenty years ago Catherine Marshall wrote *A Man Called Peter* (McGraw Hill Book Co., \$6.95), the story of her late husband, Peter Marshall, Chaplain of the U.S. Senate. Today his leadership lives on through his enduring message. Having sold four million copies, *A Man Called Peter* must be called a classic.

Herman Wouk's book *The Caine Mutiny* (Doubleday Publishers) is another classic celebrating its twentieth anniversary of publication. It is said to be one of the best novels about World War II.

With Easter approaching, three books are mentioned in case readers wish to order them.

*The Easter Story for Children* (Abingdon Press, 201 Eighth Ave. South, Nashville, Tennessee 37202, \$2.25) by Dr. Ralph Sockman begins with the birthday of Jesus. Young readers are given the Christmas story, then the life of Jesus and his victory over death. So "Easter is the day of victory, the day of joy and gladness." This makes a fine addition to children's literature.

*The Seven Words* by Dr. Clovis G. Chappell (Abingdon Press, \$2.00) explores the full significance of the seven words from the cross. The Scriptures are related to daily living with numerous illustrations from everyday life, from personal experiences, from other parts of Scripture and from literature. The truths of the Crucifixion are made meaningful for present-day men and women. Dr. Chappell has given his book a rare insight into human hearts.

*Easter: A Pictorial Pilgrimage* (Abingdon Press, \$7.95) by Father Pierre Benoit, Pastor Konrad Leube, and Professor Elhanan Hagolani offers you a pilgrim's journey to the Holy Land and the opportunity to capture the true meaning of Easter. The pictures or series of pictures are accompanied by traditional identification, appropriate Scripture, specific location in modern-day Palestine, and brief archaeological commentary.

According to the authors, "Readers who have visited Jerusalem personally will find their memories rekindled by many of the photographs, while at the same time seeing, for the first time, places and things which escaped them during their visit. Here are works of art hung in obscure, dimly lit corners, treasures which have been buried



Howard Driftmier and Frederick Driftmier's wife, Betty, enjoy a joke over dessert in the parsonage at Springfield, Massachusetts.

under dust allowed to accumulate for untold decades."

It was the hope of the authors that the photographed works would combine to present the story, the mood and the spirit of the Passion. They have succeeded admirably in accomplishing this purpose.

*Celebrations for Special Days and Occasions* (Harper & Row, Publishers, 49 E. 33rd St., New York, New York 10016, \$3.95) by Jack W. Lundin is a book that should encourage the celebration of festive occasions within the home. Religious history tells how the common drinking utensil became invested with unusual symbolic power. It is suggested that a family Cup be used for the celebrations. Holiday times, special occasions and seasonal recognitions are all mentioned, along with little liturgies to be read within the home. The handbook is designed to stimulate a new dimension within the Christian home. A springtime prayer offers some

time for musing:

"O God, who gives life a certain poetry of light in the springtime, and who provides us with days longer and more sun, as well as days which seem shorter because of joys too quickly spent to savor, teach us to love the spring."

It was in the March, 1962, issue of *Kitchen-Klatter* that my first "Come Read with Me" column appeared. It has been a continuing joy to search out and read books for the column. After writing an author about a favorite book, I received from her a letter with my thoughts, also. She said, "When I began to write, I never dreamed that the best reward of all would be this marvelous feeling that I now have wonderful friends all over the country!" My sentiments exactly. Thank you, readers.

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Between that beginning and end, let there be joy.



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<b>KOAM</b>	Pittsburg, Kans., 860 on your dial - 9:00 A.M.
<b>KVSH</b>	Valentine, Nebr., 940 on your dial - 10:15 A.M.
<b>WJAG</b>	Norfolk, Nebr., 780 on your dial - 10:05 A.M.
<b>KHAS</b>	Hastings, Nebr., 1230 on your dial - 10:30 A.M.
<b>KMA</b>	Shenandoah, Iowa, 960 on your dial - 9:00 A.M.
<b>KWBG</b>	Boone, Iowa, 1590 on your dial - 9:00 A.M.
<b>KWPC</b>	Muscataine, Iowa, 860 on your dial - 9:00 A.M.
<b>KSMN</b>	Mason City, Iowa, 1010 on your dial - 9:30 A.M.
<b>KCOB</b>	Newton, Iowa, 1280 on your dial - 9:30 A.M.
<b>KSCJ</b>	Sioux City, Iowa, 1360 on your dial - 10:30 A.M.
<b>KSIS</b>	Sedalia, Mo., 1050 on your dial - 10:00 A.M.
<b>KLIK</b>	Jefferson City, Mo., 950 on your dial - 9:30 A.M.
<b>KFEQ</b>	St. Joseph, Mo., 680 on your dial - 2:05 P.M.



Dorothy stopped in Durango, Colo., to visit her daughter Kristin.

## DOROTHY'S LETTER - Concluded

there. When Edna's health permits, they attend some meetings of a group which welcomes new residents to town, and every month there are a lot of new couples present. They find it a friendly town and enjoy living there.

The first thing I asked Juliana when she met me at the bus was if she had had any time to work on the little outfit while I was gone, and she informed me that the dress was not only finished but Katharine had it on for my homecoming. Katharine looked sweet in it, and Juliana was so happy with her efforts that I guess the sewing bug has bitten her for sure now. Of course, since this is my hobby, I'm happy if I have helped her get started on a project that can give her many happy hours.

We left the next morning for home, and it's always nice to get back.

I have much sewing to get done and tell you about, but this will have to wait until next month, so until then,

Sincerely,  
Dorothy

## SO WHAT'S NEW?

The house was polished until it shined. A job I managed on my own.

The laundry done and the shopping, too. And lunch and dinner were gotten through.

The garbage was out, and the cleaning in.

Things put back where they should have been.

The beds were made and the dishes done.

The children were bedded down, each one.

The Lord of the Manor, to great degree, Had made his report of industry,

But I couldn't think of a thing to say  
When he asked what I did with myself today.  
—Church paper

## THE GIFT OF TODAY

I have a gift that was sent me today.

A gift from my very best friend;  
A measure of time that in some sort of way

I may squander, or waste, or spend.

I cannot postpone what I wish to do

With this fresh and beautiful day;  
It cannot be hoarded, for oh, it is true,  
Time passes so swiftly away.

I am the loser of all that I waste.

It can never return to me;  
But what I spent well is chartered in trust,

Secure for the years that will be.

Then let me be glad of the gift of today

And count it a privilege dear  
To spend every moment in just the right way,

To add to my treasures here.

—From old scrapbook

## KITCHEN POTTER

It's elastic and viable,  
Soft and compliable,  
Yet offers resistance of sorts.  
It invites one to beat it,  
To clout and ill-treat it,  
To maul and in general distort.  
So I hammer and pound,  
Twist and bounce it around;  
Treat it as though it were putty.  
At last - I mold it and make it  
Into forms and then bake it -  
I've fresh bread with its homey bouquet.  
—Ruth Hansen

## BEAUTY TREATMENT - Concluded

precisely what someone else craves.)

For sale day the plants were grouped in booths. The Shady Nook held all sorts of shade things, including ground covers and garden-grown wildflowers. Perennials featured plants for sun, including rock plants. Gourmet items were edible, like vegetables and herbs. House and Patio Plants, and Annuals are self-explanatory. Connoisseur's Corner housed novelties, including dish gardens and terrariums.

We made over \$2,000 in that one day!

This spring, if you live anywhere near Iowa City, do plan to come to the **GREEN GARDEN FAIR** on Saturday, May 20. We open at 10:00 A.M. and if it's the same as last year, there'll be a mob!

Project GREEN is now five years old. Our plantings are beginning to show up. Private properties are more attractive with flowering trees and doorstep gardens. Business firms are landscaping. Service Stations are neat and have won regional awards for their improvements. The city is developing an ordinance to regulate signs and a policy on river bank development. Our efforts, which seemed small at first, are beginning to snowball most gratifyingly.

You can do it in your town, too!  
They're probably waiting for a leader, and you may be it!



**MARCH DEVOTIONS — Concluded**

Jesus so clearly outlined for us. We need to be steadfast and true, honest and upright, helpful and kind. We need to be sure our second act is good! We must be sure we can follow through. This is living as Jesus lived.

**Hymn:** "Tell Me the Stories of Jesus" or "Are Ye Able?"

**Leader:** These are earth-shaking days in the history of the world. Our faith is being tested as it never was before. Some say Christianity is on trial, with its life at stake. As men and women go today, so will go the world for generations to come. What will be our part in bringing about a new world of peace and order?

"A halting, half-hearted witness will not be sufficient unto this day," Jesus said. "Ye are my witnesses." Will we let Jesus work in today's world through our hands, heart, voice, and mind?

It is all well to say, but so hard to do, we think. There is too much hatred and bitterness, too many pressures. Where do we begin? Jesus always began right where He was — even with the feet washing! Back in 1860 a Negro poet, George McClellan, wrote this poem which I feel speaks a great message to us.

**THE FEET OF JUDAS**

Christ washed the feet of Judas!  
The dark and evil passions of his soul,  
His secret blot, and sordidness complete,  
His hate, his purposing, Christ knew the whole,  
And still in love He stooped and washed his feet.

Christ washed the feet of Judas!  
And thus a girded servant, self-abased,  
Taught that no wrong this side the gate of heaven  
Was ever too great to wholly be effaced,  
And though unasked, in spirit be forgiven.

And so if we have ever felt the wrong  
Of trampled rights, of caste, it matters not,  
Whate'er the soul has felt or suffered long,  
Oh, heart! this one thing should not be forgot:

Christ washed the feet of Judas.

Just as Jesus explained that He was the example, and pointed out the work He would have us do as we carried on what someone has called "Christ's Unfinished Symphony which we inherited", Jesus also said, "Lo, I am with you always" and "Peace I leave to you; my peace I give to you . . . let not your hearts be troubled, neither let them be afraid."

**Reading:**

Do you need Me? I am there.

You cannot see Me, yet I am the light

you see by.

You cannot hear Me, yet I speak through your voice.

You cannot feel Me, yet I am the power at work in your hands.

I am at work though you do not understand My ways.

When you need Me, I am there.

Even when you feel most alone, I am there.

Even in your fears, I am there.

Even in your pain, I am there.

I am there when you pray, and when you do not pray.

I am in you, and you are in Me.

Only in Me does the world have meaning;

Only out of Me does the world take form;

Only because of Me does the world go forward . . .

I am the love that is the law's fulfilling.

I am the law that you can live by.

I am the love that you can cling to;

I am your assurance and your peace.

I am one with you. I am.

Though you fail to find Me, I do not fail you,

Though your faith in Me is unsure, My faith in you never wavers, because I know you, because I love you.

Beloved, I am there. —Church paper

**Hymn:** "Immortal Love, Forever Full". (This might be played softly as the above reading is given and then a soloist sings the first and last verses of the hymn.)

**Leader:** In this humble act of the washing of the disciples' feet, let us always see Jesus' commission to us — to go forth to serve, to resurrection living.

For resurrection living

There is resurrection power,

And the praise and prayer of trusting

May glorify each hour.

For common days are holy

And year's an Easter-tide

To those who with the living Lord

In living faith abide.

**Hymn:** "Christ the Lord Is Risen Today" or, for a dedication hymn, use "Spirit of Life, in This New Dawn".

**Benediction:** Drop Thy still dews of quietness, till all our striving cease; take from our souls the strain and stress, and let our ordered lives confess, the beauty of Thy peace. Amen



Amusements will help you forget things; religion will help you surmount things.



## Oh Goody! It's Spring!

You don't need a toddler tracking in mud to know it's that time of year . . . for the next month or two. Teenagers can do it, and even dads and granddads have been known to neglect to wipe their feet.

And of course mud isn't the half of it. Look at the walls (around light switches) and painted woodwork. And the kitchen. And bath.

Aren't you glad you have **Kitchen-Klatter Kleaner** to come to the rescue? It goes into solution instantly, even in hard, cold water. It takes the dirt and grease off the first time around, never leaving froth or scum to fight. Economical, too! Don't go through the mud season without

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These models are free, so we suggest you write for yours now. Again, we repeat, there is no cost, and certainly no obligation. Write to Dept. 4897, Beltone Electronics Corp., 4201 W. Victoria, Chicago, Ill. 60646.



One of Katharine's favorite toys is that old beat-up banjo. It has only one string left on it but she strums and thumps constantly and tries her best to sing.

## LUCILE'S LETTER — Concluded

joying tremendously these days and that is honest-to-goodness sewing. For a number of years she has done beautiful crewel work (I have a couple of very handsome framed pieces she made that I treasure), but she never got really enthused about the sewing machine until Dorothy was there.

Now she has turned out three adorable little outfits for Katharine, three pairs of double-knit slacks for James, and is currently working on matching plaid outfits for both children. There are a number of very big and very good fabric stores in Albuquerque and she says they have such fine bargains in remnants that she can scarcely get by them without stopping in to paw around. Her idea of real excitement is to get into such a store with Dorothy! Those two really make a pair.

Yesterday we had a premium meeting here at my house, and this means that five of us sat down to look at samples and study them carefully. We have these meetings frequently and sort through small mountains of things that have accumulated.

If you think it's easy to select premiums you are a thousand percent mistaken. Postage rates have increased so tremendously that a powerful lot of things we'd like to offer just cannot be managed at all. Yesterday it was such a big disappointment to find that three of the attractive items we wanted to buy weighed just 1 oz. too much — shipping charges would be prohibitive. Then too you have to consider the

element of breakage. If the item has an unusual shape you can almost depend upon real trouble. Even though we pack things very carefully we are dismayed at the number of items that must be replaced. And of course the difficulties totally beyond our control are absolutely maddening.

In February, 1971, we placed a big order for perfectly beautiful Christmas ornaments and were thrilled to death to be able to get our hands on such unusual and charming things. These were made in Hong Kong and we expected them to arrive in early summer. Well, what with every conceivable collection of troubles those lovely Christmas ornaments came crawling into Shenandoah exactly ten days before Christmas, far, far too late to do us any good whatsoever. Now they'll be taking up warehouse space for many months — and we need that space badly.

Through the years we've had quite a few suggestions for premiums from you friends and we've appreciated them. We most certainly welcome your ideas and try to track down anything that seems within reason. And right now let me say that the butcher knife with the short blade that so many of you have asked us to get is no longer being manufactured. That particular cutlery company went out of business.

I have an appointment in exactly ten minutes and must scramble around right away to get dressed. Please write to us when you can. We love your letters.

Always faithfully . . .  
Lucile

## MARGERY'S LETTER — Concluded

the nursery, so he was here for my dinner. We laughed and said with his and Howard's birthdays coming up so shortly, we were taking care of all three at once.

Mother just called and said she had put the last row on the rug she's been hooking for Martin and wants me to run down and see it in its completed state.

Sincerely,  
Margery

## MARY BETH'S LETTER — Concluded

terly and unbearably cold. We went out to watch a neighborhood fire one Saturday morning in January. We do not ordinarily watch fires, but this was a large lumber type industry in the next village, and the flames were visible from our living room windows. To avoid the bitter winds we sat in the car and huddled in the warmth of the car heater.

It is almost time to think about lunch. We have a neighborhood delicatessen with hot bakery rolls, and I think I shall fix hot ham sandwiches.

Until next month,  
Mary Beth

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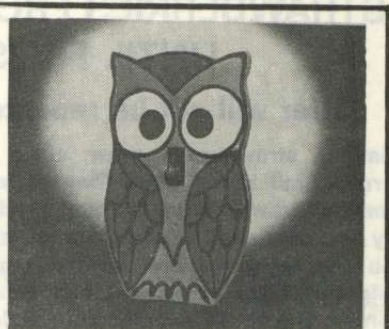
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