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Kitchen-Klatter

REG. U. S. PAT. OFF.

Magazine

SHENANDOAH, IOWA

20 CENTS

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NUMBER 10



James Lowey and Andrew Brase

—Photo by Strom

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LEANNA FIELD DRIFTMIER

Kitchen-Klatter

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

MAGAZINE

"More Than Just Paper" k"

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LETTER FROM LUCILE

Dear Good Friends:

A few moments ago I came in here to my typewriter and closed the door behind me with a great sigh of relief — at least I won't hear all of the thumping and pounding!

We hear very little thumping and pounding as a rule, but today our new carpet is being laid in a short hall directly outside my room, so this explains the noise.

After looking at many samples I finally decided upon an ivory nylon piece that is mottled (I can't think of any other word to describe it) with beige. By natural light it looks predominately ivory, but at night it looks considerably darker.

It's my understanding that very little all-wool carpet is sold these days because the nylon and acrylic fabrics do better at resisting stains of all kinds. My original intention was to replace the present all-wool carpet with more of the same, but after studying the samples I decided to go in for another type of fabric. I selected the shortest loop available, and when I've had a chance to live with it I'll report on how I can get around on it, etc. No matter what, I'm not going to find it as easy right at first as the fourteen-year-old carpet it is replacing.

Last weekend we had a perfectly delightful time on the farm with Dorothy and Frank. Over and over again I thought how unreal and halcyon that farm would seem to people living in enormous cities where it is a battle simply to get to work, out to buy groceries, etc., etc. Once you settle down on their big screened-in porch you're off in another world entirely.

On this last weekend I noticed once again all of the things that make of their farm a nostalgic experience that is virtually a thing of the past. They have enormous white geese (four of them I believe), a flock of guinea hens, cats and kittens beyond all counting, chickens, and a mother

beagle with three puppies.

The first time I saw those geese I made the unfortunate mistake of asking Frank if he planned to kill one for the approaching holiday. He had so such intentions whatsoever!

"I just like to have them," he said, "because I think a farm should have as many living things as possible."

After watching these living things and listening to them I can understand how he feels.

I could settle down on Dorothy's and Frank's front porch for a full summer year after year! It looks out over a sweep of lovely green lawn to a lower slope of pasture that is lush and green beyond description. (Perhaps in excessively dry years it wouldn't look so lush and green, but on this last weekend there had been much rain and it looked like a wonderful old-fashioned landscape where cows and calves graze in complete contentment.)

Dorothy collects wind chimes and there are now quite a few hanging on the front porch. I don't know of a single sound in this world as musical and delicate as the sound those wind chimes make when a breeze comes up. And also, our first evening there, we heard approaching rain fully five minutes before it actually reached the front yard. I can never remember hearing anything like it in town.

We took a couple of long drives that I enjoyed tremendously. I had been through Corydon, Centerville and Albia in years gone by, but only on the highway since Russell and I were always enroute to someplace far distant, or returning with home as the goal. I thought once again how interesting these Iowa towns are if only you budge off the highway and drive around in them.

Albia, for instance, is an absolute show piece of rehabilitation in the town square. All of the old business buildings are right there, but they've been sand-blasted, painted, etc., in such a way that their original charm and unique qualities have been high-

lighted, not destroyed. Anyone interested in civic improvement should certainly make a trip to Albia to see a masterpiece of renovation. It's possible that some big magazine has covered this story and I just missed it, but surely what they've done in Albia is worthy of national attention.

Jed, Juliana, James and Katharine are now firmly back at home base in Albuquerque with their trip to Woods Hole, Massachusetts, behind them. They arrived there in wonderful weather and fortunately took advantage of it to get the children to the beach, for in short order it turned cold and rainy; and all of them, in turn, came down with heavy colds. No question then of going down to the ocean.

But in spite of bad weather and colds they had a happy, happy time seeing all of the Lowey relatives after a two-year gap. Juliana says that possibly Jed's mother will come out to visit us in Shenandoah this fall and I'd be so delighted if she could manage it since she's never been here, has never met Mother and all the other members of the family. She's *FLOWN* over us many, many times enroute to Albuquerque, but has never stopped off in Omaha. I'm very hopeful that these plans can be worked out.

James is now going to his pre-school three mornings a week and loves it. He has such a sunny, warm and out-going nature that no new situation worries him in the least — he just pitches right in with whatever is going on.

Juliana says that he watches for the mailman as eagerly as she does and always says hopefully: "Is there anything for me today?"

After I heard this I made up my mind to try to get off little cards at least twice a week, and so far I've done pretty good. Katharine also wants to get something in the mail, so I never fail to send something for her too.

I was very amused when Juliana wrote just before James started to his pre-school with the report that he would no longer put up with her home-made trousers that had an elastic waistband. He wanted to wear his big belt, and since he is little and thin you can imagine how that belt looks even when extra notches are cut in it! (I always thought it would be down below his knees with the very next step.) Well, he started to school with "boughten" slacks and his great big belt, so he was happy.

Katharine has equally strong notions about clothes even though she was only two years old on June 7th. She loves her dresses and raises a terrible fuss when Juliana puts corduroy coveralls on her when the mornings are chilly. She tries her best to get them

(Continued on page 22)

MARGERY'S LETTER

Dear Friends:

This letter is being written a few days ahead of schedule as Oliver and I are taking a little trip to Wisconsin. Just in case the printer needs to start on this section of the magazine before we get home, it seemed wise to write it before striking out.

This week will wind up our traveling for 1972. We split up our vacation this year, taking the trip to the Northwest in the spring, saving one week for a shorter jaunt in late summer or early fall. This coming week seemed to be the best time for both of us to get away so we sat down with the atlas and decided to drive to Wisconsin. We'll be staying at the resort on Sturgeon Bay which we enjoyed so much last summer. There is a lot to see in Door County, much of which we didn't have time to visit last summer.

We said goodbye to Martin a few days ago, as he left for his final year at the seminary. He expects to be working this year as well as attending classes, so it may be quite some time before we see him again. He had a marvelous time on his trip east with visits at good intervals with friends and relatives. He looked rested and relaxed and ready to tackle his studies.

When I read in the newspapers that there had been a drop in the number of summer travelers this year, it was a bit difficult to accept the statistics, for our radio mail has been full of accounts of long trips taken by members of their families. Perhaps taking the country as a whole, there was a decline.

Lucile mentioned in her letter last month that we were looking forward to seeing our Fischer cousins, Aunt Helen's and Uncle Fred's daughters. Mary (Mrs. James Chapin) called at the last minute from her home in Toronto, Canada, that she wouldn't be able to make it, but Louise (whose husband, Roger Alexander, passed away several years ago) flew in on schedule from California, and Gretchen Harshbarger, with her husband Clay, drove in the following day from Iowa City. My! what a good time we had! We see Gretchen and Clay frequently, but we hadn't seen Louise for a number of years. It was rush, rush to see as many relatives as possible in a short period of time. Louise went on from here to visit in her daughter's home in Missouri for a few days before flying back to California. We're hoping they plan another reunion in Shenandoah next year, and perhaps Mary will be able to make it then.

Our mail is a pretty good indicator for telling us what women are up to these days. We've learned that many of you



Jolene Whitehill is pictured with "May Day", her 1060-lb. Angus calf that was Grand Champion at the Page County Fair this year.

entered food and sewing items at county and state fairs and won ribbons on your entries. We were proud of Jolene Whitehill, daughter of Mr. and Mrs. Duane Whitehill, who operate the Driftmier farm, for she showed the grand-champion market beef at the Page County Fair. Her pound cake was selected from the foods and nutrition competition to go to the state fair, so she was a mighty pleased girl. Jolene is a senior in high school this year and has been in 4-H for seven years.

Last month I mentioned that we were torn up around the house, what with new plumbing going in and some minor remodeling to be taken care of. We were at a standstill for a long time, as some of the carpentry work had to be done before the plumbers could finish, and the carpenter was on a job that went on longer than expected. He finally could come today so things are moving along again.

Since I haven't the faintest idea how long this work will take, I haven't given notice to the paper hangers, so we might be in for a wait there too. As soon as we return from our trip, I'll start looking at the wallpaper books. I couldn't be so casual about all this if I were entertaining any clubs before Christmas! If I'm down for something I haven't heard about yet, I'll just have to switch with someone else. It seems no matter how carefully program committees plan out the yearbooks, there are always changes along the way, so no one would mind if I have to change something.

Now that the children are well settled into the school routine, perhaps you are starting on some of your special projects. We'd like to hear about them. I've heard several women say they

were going to take an adult evening education class, or learn to sew or knit, or take up antiquing or some such interest. I plan to do some more sewing, but I'm waiting for my machine. It had to be cleaned and adjusted and is still in the shop. No! I'm *not* mechanically inclined in any way whatsoever, and am totally baffled if something gets out of kilter with my machine!

Speaking of youngsters and school, I read an interesting short article the other day that contained mighty good advice for parents of school-age children. I'd like to share it with you.

"Support your child's school and teachers by word and deed, and he will do the same.

Participate in parent-teacher activities.

Encourage reading for pleasure and help him with homework (if you can).

Provide a specific time for TV watching and play as well as time for chores.

Insist that he follow good eating and sleeping habits.

Check on how much homework is assigned and find out if your child completes it and hands it in on time.

Make your child responsible for his school materials as well as library books, sports equipment, etc.

Spur his interest in hobbies. You can help by sharing that interest, particularly in its beginning stages.

Teach good sportsmanship by practicing it yourself.

Remember — you are his parent, not a friend. He expects guidance from you rather than smiles and excuses."

Now I must get busy with the dust-cloth. There is plaster dust on every table top!

Sincerely,
Margery

The United Nations IS Your Business!

A PROGRAM FOR UNITED NATIONS DAY

by
Mabel Nair Brown



Setting: Make up large posters for the stage backdrop, posters that will speak an unforgettable message to those who view them. Here are some suggestions: Glue a full-page grocery ad to heavy poster paper. On it in bold black lines sketch big eyes in the gaunt face of a starving child. A similar sketch might be drawn over a full-color picture of a family seated around a heavily laden Thanksgiving dinner table.

For another, sketch a sick or wounded person over a poster collage made up of a large modern hospital, a child receiving medical care, nurses and doctors at work in a modern hospital with fine equipment, ads for penicillin, and photos of rescue squads at work. One poster background could be made up of a full-page ad for the opening of a new school year, with a picture of a school and a list of classes offered, or use several pictures such as one of a big modern school, a football game, school dance, a parade, or a school play. Over it draw a child with arms stretched out to receive a book. Still another idea is to use a full-color ad for a farm tractor and other large equipment, with a sketch superimposed of a stooped man bent over a hoe, or harvesting grain by hand.

PROGRAM

Presentation of the U.S. and United Nations flags, followed by the Pledge of Allegiance.

Song: "America the Beautiful" sung by all.

Leader: We have come today to think for a few moments about the United Nations and its anniversary, which we are observing. May we bow our heads and let us pray silently that we may find new ways of listening for God's direction in the way the United Nations serves the people of the world and of our part in it. (Leads in directed prayer.)

Are you praying for an open mind and heart as you try to listen to what God would have you do as your part in the work of the United Nations? (Pause)

Are you praying for strength and purpose to do that which you learn needs doing? (Pause)

Are you praying that ways may be opened that the hungry might be fed and that you might willingly have a part in it? (Pause)

Are you praying that books, and tools, and medicines be made available to those who have been deprived of these blessings? (Pause)

Are you remembering the lonely, the homeless, the refugees, the aged, and those bereft by wars? (Pause)

Are you remembering those made desolate by earthquakes, by famine, by floods? (Pause)

Are you praying for the leaders of the world that they may find ways of peace and of ministering to the needs of the peoples of the world, especially those in the United Nations this United Nations Day? (Pauses, then gives this United Nations Day prayer)

O God of all peoples, be with these leaders from every continent and every race that they may have strength to do what needs to be done. Give them the understanding of humble gratitude, and the power that comes with love and brotherhood freely exchanged.

Grant, O Lord, that these leaders have the insight to look beyond the speeches, the decisions, the written agreements, to the hearts and minds of peoples; that it is the hearts of peoples that open the doors of brotherhood and understanding.

Help these leaders to know that through faith and prayer Thy presence may be ever near them in all that they do.

And, dear Father, open the heart of each one of us here assembled that we may know that each one of us has an important part in the work of the United Nations and with Thy help we can do it. Amen

Scriptures: (Which may be used) Matthew 7:1-5, Matthew 5:23-24, Matthew 25:35-40.

Leader: We are bound in the bundle of life together. "We are living in a world in which our destinies are so interwoven that an earthquake, a famine, mass unemployment, a war, or a revolution anywhere in the world affects us and our family."

How can we say, then, that something

is on the other side of the world from us and so it is none of our business? Or shrug our shoulders and say, "Oh, leave it up to the big wheels. I can't do anything."?

Newspapers, movies, radio, television, magazines and records are shrinking our world. As it becomes smaller, our spirits, our hearts, must become bigger.

So I challenge you with the words "The United Nations is your business!" What are you going to go about it — or through it? What can you do?

First Speaker: The United Nations is made up of peoples of all nations and we are part of these peoples. Yes, the United Nations is my business, your business. The true purpose of the U.N. is to work through and for people.

How can we be discerning of those things that help and those things that hinder human beings? We see so much that is ruthless, selfish and exploitive about us. How can we and our family develop values, see needs, and do something about the wrongs of which we see and hear?

I think we must develop the art of truly listening, of truly seeing what goes on about us to find the ways and means of helping one another to true brotherhood. I think this is what Jesus meant in Matthew 13:16 when he said, "Blessed are your eyes, for they see, and your ears, for they hear." The late Dag Hammarskjöld, the respected and beloved head of the U.N., wrote "We must love life and man the way God does, for the sake of their infinite possibilities." When we love mankind in this way we truly become brothers around the world. We care. We help. It is as simple as that.

The U.N. becomes the middleman by which we reach a helping hand around the world, wherever there is a need. Let us consider some of the ways we can work through the U.N. Let's make it our business to be concerned, to learn, to act!

We cannot begin to comment on all the various groups or agencies at work through the U.N., but we can consider a few.

How much do you know about the U.N.'s World Health Organization (WHO)? Its object is "The attainment by all peoples of the highest possible level of health." Countries "around the alphabet" from all over the world belong to this organization, all seeking to improve the health of the world. It has helped to stop cholera epidemics as well as epidemics of malaria, polio, typhus, yellow fever. In some countries it has turned the lowlands, where malaria held sway, into productive land providing food for the hungry and has turned wastelands into housing develop-

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FREDERICK AND BETTY WERE THRILLED WITH CANADIAN TRIP

Dear Friends:

Here it is early in September and we have just returned from a perfectly beautiful trip through Canada and our own Pacific Northwest. It all started when Betty and I flew to Montreal the first week of August. While trying to land at the Montreal airport, our big jetliner had a narrow escape. It was raining very hard and the visibility was poor. Evidently our pilot made a misjudgment of some sort, and just as the wheels of the plane were about to touch the ground, the pilot chose to go back up into the air!! Eventually, we landed safely, and we took a taxi to our hotel in downtown Montreal.

We had no idea how lovely Montreal is! It is a gorgeous city — clean, beautiful skyscrapers of modernistic design, fabulous avenues of shops, museums, parks, and zoos, and one of the nicest residential sections any city could have. We stayed there only three days, but we want to go back again soon. If you ever have an opportunity to visit Montreal, run, don't walk!! Get there as soon as you can, and stay as long as you can. It is the next best thing to a big European city, and you will love it.

To make it possible for us to make our Canadian trip we had to cancel our plans to tour Siberia and Russia via a flight over the North Pole. At the last minute we decided that Siberia would not be quite comfortable enough for us, and then there was the cost factor. A trip to Siberia and Russia from New England was going to cost us far more than we really wanted to pay for travel this summer. The Canadian trip seemed to be just the answer to our travel problems, and now that it is over, we are so very, very glad we made the decision we did.

At Toronto we joined a tour conducted by University Tours Limited of Canada. We had been told that U.T.L. tours were the very best for Canadian travel, and it proved true. We were part of a very high type group of people, and the tour arrangements were first class, very superior all of the way. A fine young man conducted the tour, and he took great pains to see that our every need was met. How glad we are that we took a tour instead of going on our own. We saw so many disappointed persons who could not get the hotel accommodations and dining service that our tour had.

It had been a long time since Betty and I had traveled across the country by train. Although we had a very fine bedroom on the train, we still found it quite tiring. We took the train to Jasper Park in Alberta and then chartered bus through the parks and on to Vancouver,



Indians who gather at Banff for special ceremonial occasions wear beautifully decorated costumes.

British Columbia. The only advantage to train travel is that one does get to see the country. As a matter of fact, surface travel is the only way to really see the country! Air travel is safer and much more comfortable than travel by bus and train, but if you fly, be sure to take a picture book with you so you can see in the picture, what things are really like on the ground. We flew home from the west coast, stopping in Denver and in Shenandoah. We are going back to the Canadian parks again, and the next time we shall fly both ways, traveling by bus only in the parks.

If you have been reading my letters in *Kitchen-Klatter* for a number of years, you know that the Springfield Driftmiers travel around this world a great deal. We have seen the Taj Mahal in the full moon; we have seen the sun rise on Mount Everest in the Himalaya Mountains up on the border of Tibet; we have seen the sun set on the Great Pyramids of Egypt, and have watched the great Mauna Loa volcano erupting on the island of Hawaii. We have seen the Seven Wonders of the World and several more, but we never have seen more spectacularly beautiful mountains than we saw in the Canadian National Parks.

One morning last month Betty and I got up at five o'clock on a beautiful morning to watch the sunrise as it touched with pink the fabulous glacier on Mount Victoria standing high up at the far end of Lake Louise. Have you ever done that? The night before we had walked from the renowned Chateau Lake Louise, (the Canadian Pacific hotel that dominates one end of the lake) all along the lake shore to the very foot of the mountain. It was so quiet, so wildly beautiful that it brought tears to our eyes. Never had we seen a more exotic lake! Never had we seen snow-capped mountains more grand, more imposing, and more sharply reflected in the waters of a glacier-fed lake. It was a walk we shall cherish as long as we live.

If you are planning to visit the Canadian National Parks in Alberta and British Columbia next summer or fall, here are a few words of wisdom:

1. Make reservations months in advance.
2. Plan to visit Jasper National Park as an absolute must, and then take in the others as time and money permits.
3. While in the parks be sure to ride on the sky trams, the little overhead cable cars that take you to the tops of the mountains. There are good ones in Jasper, in Banff, and in Lake Louise. They are perfectly safe, and the rides are thrilling. We thoroughly enjoyed them.
4. While in Jasper, drive up (or take a bus) to Lake Maligne, and then take the boat ride around the lake. On a beautiful day there is no scenery in all the world that can surpass in beauty the shores of Lake Maligne. The lake itself is an exquisitely colored lake which complements the symmetry of the mountains encircling it. The mountains form the most spectacular single range of mountains in the Canadian Rockies, and we think they equal in beauty the Swiss Alps.
5. One last tip is this: Go on a tour. How nice it is to let someone else have all the worries about hotel reservations, and to let someone else do the driving. The person who drives on the mountain roads has no chance to enjoy the scenery. The parks are all crowded during the vacation season, and while you may have a good time on your own, you are guaranteed a good time on a tour.

The most exciting and unexpected honor came to me while in Banff National Park. There was a fashion show for Indians who came from all over the Canadian Northwest. I was asked to serve as one of two judges. A Canadian school teacher who works with Indians and I had to select the best dressed Indian man, the best dressed Indian woman, and the best dressed Indian boy and girl. There were 200 of them, many on horseback, and all of them lined up on a football field.

What a job we had choosing the best, and then we had to announce second and third place winners in all divisions. After the judging, I was escorted to a microphone in front of the grandstand to make the awards. The Government Division of Indian Affairs sponsored the event and provided the prizes. I shall remember the honor and thrill of it for years to come.

By the time you get this it will be October. I hope it will be a fine month for you in every way. Come to see us when you can.

Sincerely,

Frederick

"We're Giving This Year"

by
Evelyn Cason



That is the good word of Kellie Matthews, Janet Boyts, Mary Ann Harden and Gail Townley of St. Joseph, Missouri. "We're giving this year" is their slogan for the Halloween season.

And after a pre-Halloween rush of filling outstretched hands or gaping bags of trick-or-treaters, how would you like to open the door to the sound of caroling, and an offering of a season's greeting card?

This is the welcome treat which a number of St. Joseph residents have enjoyed the past two years. The idea originated with Kellie, when she bought Charles Schultze's book, *The Peanuts Book of Pumpkin Carols*. It appealed to her, for in Kellie's words, "Halloween had become a holiday only for children, full of ghouls, ghosts and greed." She was joined by the other three, who agreed Peanuts had a good thing going with his homage for the Great Pumpkin.

The first year it was just the four young girls, but it was such an enjoyable experience for all concerned, that last year they were joined by fellow members of their high school paper.

And together, they go through their neighborhood, as so far about a hundred homes have been visited by the Pumpkin Carolers. Armed with pumpkin cards made of orange construction paper, and carrying packets of "sincere" pumpkin seeds to be spread wide in the giving spirit of Halloween, the Carolers appear on the doorstep of surprised residents who have already been busy with visits of Halloweeners holding open trick-or-treat sacks, many of them of grocery size.

"Our cards carry our message of the Season's Greetings from the Great Pumpkin, and our biggest problem is convincing the adults that we don't really want any candy," the Carolers explained. When treats were offered they refused, though one woman wouldn't let them leave until each had taken some of the treats she had prepared.

But the unexpected turn of events left the sometime-reluctant hosts to trickster hordes amazed that these visitors were offering their own treat, and really wanted nothing.

At many homes the Carolers were ushered inside where their carols were enjoyed firsthand by the entire family circle.

It is appropriate that the girls have chosen to emphasize the other side of Halloween. The origin and much of the meaning has been lost through the centuries. It is thought the observance originated in prehistoric times as a pagan custom, although at the time it was performed as a sacred rite. A religious order, the Druids, worshipped the Sun God; and during their autumn festival, the Samhain, they built sacrificial fires to frighten away witches and the harmful spirits in which the pagan populace still believed. Later, November first was named as "All Saints' Day" by the Church of England, and the Samhain festival became All-Hallow Eve, in time to be shortened to Halloween.

So it is in the true spirit of All Saints' Eve that the Pumpkin Carolers have made their rounds on Halloween to convey their season's greetings from the Great Pumpkin. The words to their carols were found in the Peanuts book and are sung to popular Christmas tunes.

So far no official costume has been designed for Pumpkin Carolers, and the group appear for the most part in their street clothes. But because the girls hold the hope that Halloween shall become a traditional time of Pumpkin carols and the giving spirit, and that it will spread in popularity with other groups, such a costume could be the next step.

For now, the girls are enjoying their position on the giving end. The ghouls and ghosts may be here to stay, but greed is being shown the door by a group of Pumpkin Carolers and a handful of "sincere" pumpkin seed.

THIS AND THAT

by
Helene B. Dillon

OCTOBER, the magic month! Right before our very eyes the trees and shrubs change into brilliant dress. What is more beautiful than the birch tree with handfuls of Midas gold beneath it, or a scarlet leaf veined in reddish brown; the lemon goldenrod and orange bittersweet berries? OCTOBER is one big colorful panorama before nature settles in for her gown of pristine whiteness.

The purple hills seem to loom come the fallish days. The endless sunlight hours of summer have given way to a not-so-bright sun. Dead leaves whisper of the nourishment they can provide for next spring's green carpet.

Leaves are spinning in miniature cyclones, some settling on your lawn and giving your neighbor his share, too. Did you ever press an especially beautiful leaf? The way to preserve them if you plan to use them for decorations is to press with a warm iron between sheets of waxed paper, but for pure old-fashioned sentimentality, slip one between the pages of your favorite book.

Heap high the corn, grapes and squash! Nothing can be prettier than a fall centerpiece or a door decoration saying, "Welcome!"

Now is the time most "air-conditioned" signs have been put aside, a few holes of golf may be played by the die-hards, and the smell of pigskin is in the air. Women are on the move to various club and school meetings. It is October!

Soon the festive days will be here: Thanksgiving with our many thankful blessings to count, and Christmas, which always means a warm and generous heart.

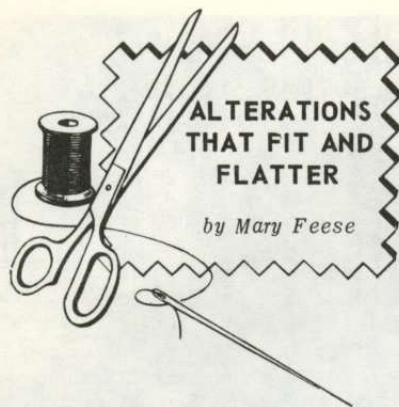
EVENING

At dusk I saw two horses lope quite wearily to their fold; behind them came the farmer from his fields of burning gold.

Their silhouettes were outlined in sunset's evening glow that cast its slanting rays on them as they moved onward, slow.

And then I heard a music descend on land and horse and man: it was sweet twilight falling as a benediction from His hand.

—Don Beckman



ALTERATIONS THAT FIT AND FLATTER

by Mary Feese

You all know, I'm sure, about the minor repairs that you find necessary, when you buy an inexpensive garment; they're worth your time, for they will make the outfits last longer and fit better. Some of the same repairs are necessary for garage sale clothing, or for hand-me-downs — you know, those straightforward solutions such as replacing a broken or poor quality zipper, shortening hems and sleeves or letting them out, taking in or enlarging side seams, changing buttons, and so on. Sometimes, though, the repairs needed are more subtle. What to do about that odd swing to the skirt, or the fabric bulge just above the waistline?

For successful alterations, you'll want the garment to fit fairly well in the vital area across the shoulders, upper front above your bustline, and across your shoulder blades. Hopefully, the seam allowances are generous enough to be let out where the fit is a bit snug.

Too, the garment may be the right size, but "sort of" the wrong shape for your personal figure. With careful alterations, you can turn it into a good fit. Most figure-shaping alterations fall into three areas; you'll want to check, and if necessary, to alter, the waistline, neckline, and sleeve seams.

Say that a separate skirt is your problem. You'll want to raise it until it fits smoothly over the hips and hangs properly. Remove the waistband or waist facing — the zipper, too, if you're working in that area. Try on the skirt, with zipper seam pinned closed, and tie a string snugly around your waist. Next, pull the skirt up under the string until it rests smoothly on your hips. If the side seams jut forward or backward, pull the skirt up under the string until those seams hang straight. For a tilted hemline, adjust the top of the skirt on the opposite side until it is straight. (The droop in baggy slacks or shorts is handled in the same way, by adjusting over the string, but remember to allow enough ease to sit down comfortably.)

Mark a chalk line directly under the string, then remove the skirt and cut

the fabric off at the top 5/8" above the chalk line. Sew in new darts comparable in length and width to the original ones, unless your size indicates adjustments here too. Try on again for proper fit. If it suits you, neatly replace zipper and waistband.

Some dresses have no waist seam, but fail to fit smoothly over your body. Often you can alter the darts to move that pesky waistline up or down. Try on the dress, mark your own waistline, then take off and compare with the dress. If the widest part of the darts is above or below your marking, rip out the darts for a few inches and reshape them, making the widest part where you need it. After sewing the darts as needed, try on the dress again; reshape the side seams if necessary, to attain a perfect fit.

A dress or blouse that droops at the shoulders and gapes at the neckline is simply far too big, and nearly impossible to alter with any satisfaction. Minor adjustments can be made, if you have the time. For instance, to enlarge a collarless neckline, turn the facing to the outside and machine stitch about 1/4" from the original neckline seam, then cut the extra seam allowance off. If only the front of the neckline needs enlarged, then run a line of stitching in the front only, in a crescent shape from shoulder to shoulder, tapering to the shoulder seams. Trim seam allowance and press flat after turning facing back inside.

Sometimes your problem is a back zipper that stands out from the neck. In this case, the zipper seam needs taking in at the top. Rip the seam on each side of the zipper down about eight inches. Working from the neck down, fold the excess material under at the center back seam on each side; this reduces the width of the garment across the shoulder area. Taper this new seam to the original seam allowance near the bottom of the ripping, working carefully so there'll be no bulges there when you finish. Pin the zipper back in place and try on to see if it lies flat against your neck. If fit is satisfactory, neatly stitch the zipper in.

Always fit the neckline before doing anything whatsoever to the shoulders; the neckline adjustment may correct droopiness at the shoulders, making alterations unnecessary. But if shoulders are still too wide, you can take the sleeve seams in on the top portion only, tapering the new seam gradually into the original seam.

Your problem may be a gaping neckline, especially on the scoop neck styles. The most satisfactory way to remedy this is to remove the facing, stitch several shallow darts fanwise around the neckline, and press them

down flat. Recut the facing to conform to the newly fitted neckline; replace the facing.

Again, you may have problems with tightness at the armholes. For instance, you may find that the front sleeve seams cut into your upper arms. This is caused by the bodice being too tight across the shoulder blades, and the remedy is to let out the sleeve seams slightly.

Or the sleeve seams may cut into your underarms, because the armholes are a bit small. You can correct this rather easily, by clipping the seam allowance under the arms, which will usually expand the armhole dimensions enough to be comfortable on you.

Possibly your skirt seams slant to the front or to the back, and you're baffled as to what alterations to make. Well, if the seams slant toward the front, you probably have flat posterior or a prominent tummy, in which case you take up the back waistline. Conversely, skirt seams slanting to the front are caused by a prominent posterior, and the waistline needs taking up in the front.

Some alterations are possible, but so tedious and time consuming as to make them inadvisable. It is quite hard, for instance, to change an armhole with a sleeve, and nearly impossible to satisfactorily reduce such a style more than one size without a complete recutting job, and sometimes not even then. It's also difficult to change shoulders and neck when there is a collar on the garment.

Hemline changes can be made to raise, lower, or straighten the existing hemline. If the dress is readymade, the stitching on the hem is apt to be chain stitching, in which case you cut the thread, free one loop, and pull (in the right direction); presto, the hem is out! Press out creases and proceed carefully with normal marking and measuring. If the dress or skirt is too short, you may need to make a faced hem, which takes a bit longer but isn't at all hard to do.

Length changes need not always be made at the hemline, however. Particularly if you need more width through the hips, you'll find it more satisfactory to alter a gored, flared, or A-line skirt by raising it at the waistline. The best procedure is to try on the skirt, then raise it around the waistline until it fits around the hips neatly and comfortably. Tie a string snugly around the waist, and adjust the skirt quite evenly. Mark new waistline with pins or chalk, along string. Remove skirt and even out the marked line, replacing it with a line of basting. Remove the waistband and zipper, and press the skirt. Now, trim away above the basted

(Continued on page 19)

DOROTHY WRITES FROM THE FARM

Dear Friends:

With all the rain that we had in July and the first part of August, I don't know how we escaped having a flood at our farmhouse, but miraculously we did. The ground was so saturated that there were a few low places where the beans didn't do too well, but otherwise our crops looked good. It was difficult to get the hay up when it was ready because I think it rained every other day, at least it seemed like it, but all the moisture was good for the pastures and the lawns.

Before Kristin came back to the farm last summer with Andy and Aaron, she made out a list of all the things she wanted to be sure to do while she was here. One of these was to go fishing with the boys. Andy turned out to be quite a patient fisherman and seemed to enjoy it, especially after he caught the biggest bullhead we had seen taken out of the bayou for a long time. He also caught several more that were 'pan size', as his grandpa called them. Aaron caught several, but they were all very small, and he seemed to have more fun watching those he had caught swim around in the bucket of water. Frank let the boys save all they caught, regardless of size, and patiently cleaned them, and when they had enough for a meal I fried them. We got tickled at Aaron because he always wanted to know if he had caught a 'cow fish' or a 'blue gill'. Both boys were excited when Andy caught a big turtle and managed to get it up on the bank.

One thing Kristin particularly wanted to do was go through all the boxes she still had stored at our house to see how much of the stuff she really wanted to save, and how much she could take home with her this trip. Kristin has always been a great "saver", and still had many little keepsakes from her childhood that the boys had fun looking at. There was a big box of her better books, which I enjoyed rereading to my grandsons. Every evening each got to pick out a book he wanted me to read. We found one book that had Juliana's name written in it in Lucile's handwriting. (I was really surprised there weren't more, since the girls' books traveled back and forth between Shenandoah and Lucas many times.) On my last trip to Shenandoah I took it to



We think this is an especially good picture of Kristin with her grandmother, Leanna Driftmier. Do you, too, see a strong family resemblance?

Lucile to pass on to James and Katharine. She remembered the book very well.

My friends in the Birthday Club had a party at the home of Mary Allen in Kristin's honor, which pleased both of us very much. It was such a thoughtful thing for them to do. Every one brought a small, wrapped gift to use for bingo prizes, and we played traveling bingo, which is always fun. We left the boys with friends down the street, but everyone wanted to see them, so before we went home Kristin went to get them. They had refreshments and saw the beautifully decorated cake with the lovely welcome message written on it for their mother.

Another thing on Kristin's list was a wiener roast, so we managed to get in two of these.

Kristin wound up her visit with a couple of days in Shenandoah, and had a good visit with her relatives there. We were glad that Howard's and Mae's grandchildren were spending that week with them while their parents were on a trip, so Andy and Aaron got better acquainted with these two little cousins, Lisa and Natalie Nenneman.

Andy is at the age to become interested in relatives, and he has so many of them back here on his mother's side of the house that he had quite a time trying to get everyone straightened out. Frank's sister Bernie was a perfect example of how confusing this can be to a child. For instance, Kristin tried to answer these questions of Andy's: "If Aunt Bernie is my aunt, and James is my cousin, then why isn't she James' aunt too?" "Donna Stark says Aunt Bernie is her aunt, but Donna isn't my cousin. Why isn't she?" Kristin sat down with him and drew her family tree

for him. She told me she had already done this at home, and had also drawn his daddy's family tree for him, but it is still too confusing for him to absorb.

Last May I got material for two summer knit dresses for Lucile which she needed quite badly, but with all the summer company and so much activity around our house I hadn't had time even to get them cut out. It was so quiet and lonely after Kristin left I was happy to get the machine out and have those two dresses to work on. I had also let Andy pick out material at Caylor's Fabric Shop for four knit shirts for school while he was here, so I got those made and got him some new trousers to go with them and mailed the box before school started. I just finished making some for Aaron and will get those mailed soon. Kristin said he didn't need any, but I couldn't feel right not making some for him too. Of course he is young enough that he doesn't care that much for clothes, so I always include some toy for him when I mail a box of any kind, and this keeps him happy.

I'm going to close my letter with a story about Aaron that Kristin wrote to us. The boys have a pet duck named Squeaky. The other day Aaron came into the house to announce that Squeaky was in a trap. She asked him what kind of trap, and he said she would have to come and see. Well, he had been chasing Squeaky, and Squeaky got in between the branches of a big rosebush, probably to hide, but then got stuck and couldn't get out. Kristin had to saw down half the rosebush to get poor Squeaky out. Needless to say, Aaron received a lecture about duck-chasing.

Until next month . . . Dorothy

A LITTLE VISIT

by
Lucile

For at least six months I've been wanting to discuss some problems with you friends, but there never seemed to be enough space in my letter and I finally decided the only thing to do was to snatch an extra page. So this is the explanation for my name appearing twice in one issue.

The first problem I want to take up is premiums, the never-ending, ever-continuing problem of premiums!

It's a rare mail that doesn't bring us at least one letter from someone who says: "I don't understand why you folks don't list your premiums in the magazine so those of us who can't listen to Kitchen-Klatter on the radio will have a chance at them."

It sounds reasonable enough. And goodness knows we'd be happy if we could. But when I explain how we handle our premiums you'll understand why we just cannot manage to list them in our *Kitchen-Klatter* magazine.

From the very beginning we have followed two policies:

ONE: To make available to people all kinds of things that they wouldn't be able to find otherwise, and

TWO: To offer these things at a break-even price. We have never intended to make money on our premiums, but we certainly cannot afford to lose money on them, so this is why we refer frequently to our break-even price.

Even though Mother and I know from personal experience how difficult it is (if not impossible) to go out and tramp around shopping from store to store, our daily mail brings us letters from people who are completely tied down at home for a hundred and one different reasons; and to be able to order something by mail is a great blessing. These people are very, very much on our minds when we think about premiums. They need all of the help they can get in finding useful or decorative items for their gift drawer.

Yet even if these very real conditions are not taken into consideration in any way, the fact remains that most people must watch their money very carefully indeed, and it makes a great difference to be able to buy things at a rock bottom price. It gives us genuine pleasure to know that countless wedding gifts, shower gifts, birthday gifts, Christmas gifts, etc., have been made possible because of our premiums.

Even with many years of experience behind us we never, never know in advance how popular some particular item will be. In the case of imports we must order a given amount, and when they are gone they are gone — no hope of getting more for at least six months



This family portrait, which appeared in *The Story Of An American Family*, was taken in April, 1919. Frederick is standing in front of Lucile, Dorothy is standing behind Howard, and Mother is holding Wayne in her lap. He was six weeks old.

or a year.

My idea of a nightmare would be to advertise some item in this magazine only to have the entire supply exhausted before you ever received your copy! We'd be working around the clock to send letters of explanation and refunds. This is why we simply cannot offer them in our *Kitchen-Klatter* magazine.

I suppose our current problem with the copper-finish 9-cup cake or salad mold really triggered off this whole thing! We ordered what we thought was a sensible amount figuring that it would hold us at least six weeks. Well, in just about two weeks they were all gone and I can only conclude that people knew it was truly an unbelievable bargain at \$1.00. (I had the figures checked five times because I couldn't believe it myself!)

Well, we have now cleaned out the factory and must wait until another run is made. If nothing disastrous at the factory occurs we should have them here at our plant in Shenandoah around mid-November. And if we have to work day and night we'll fire them on so that the ones intended for Christmas gifts will get there in plenty of time.

I should explain right here that your orders are always filled in the order that we receive them. Every day labels are typed when your letter is read and they are dated. If your order is dated September 5th, let's say, it will be filled before any order that carries a later date. No pets here, as you can see.

There are two final things I want to

say about premiums.

Postage is a terrible problem when it comes to mailing premiums and we always weigh things down to a fraction of an ounce. When we looked at samples of one of the handmade, elaborately carved items from India we figured our costs and found that we could break-even at such-and-such a price.

Frankly, it was a real calamity when the shipment actually arrived (about a year later) and we found that the item was heavier than the samples we'd weighed and we stood to lose about 25¢ on every item. This would be bad enough for several hundred pieces, but when you're talking about thousands of pieces you're talking about catastrophe.

In this crisis I explained exactly what had happened and asked people please to send an additional 25¢ when they next wrote to us. At exactly this time an old, old friend from New York was here and when he heard about it he laughed until he cried — just couldn't imagine anyone being foolish enough to think that people would send an additional 25¢!

"You don't know our radio friends," I said. "They'll get around to sending that 25¢ when they write the next time."

I don't like to gloat, but it certainly gave me great satisfaction to write to him recently and to tell him that less than 100 people had not sent in the 25¢, and that since letters were still dribbling in after so many months I was certain that in the end only ten or twelve would not be accounted for. I just hope he tells that story in New York!

The second thing about premiums is this:

Do you remember the stainless steel tableware that we offered at \$1.00 for four pieces — a knife, spoon and two forks — salad and dinner fork? I knew at the time that it was a tremendous bargain and evidently many people knew it too since we sold thousands and thousands of sets.

We have made inquiries about this recently and have found that after January 1st, 1973, we can order more. And at a higher price because everything the world around is higher now than it was several years ago. However, it would still be a bargain in no uncertain terms.

Would you like to fill out your set with additional place settings? If so, please let us know because we won't order until we get a sampling of opinion.

THE STORY OF AN AMERICAN FAMILY

These last few years we have been astounded by the number of letters
(Continued on page 20)



The Ghosts' Convention

by
Mabel Nair Brown

When the night is black and firelight blue "an' the lamp wick sputters and the wind goes woo-oo", then it is time for the imp of mischievousness in the hearts of all of us to brew up some fun in the cauldron of mirth as we celebrate All Saints' Eve with a "Ghosts' Convention".

Chain Letter Invitation: On the front of a piece of folded orange paper, paste the black silhouette of a ghost, or sketch a large "evil eye". On the first inside page write this invitation: The Evil Eye summons you to appear in full sheet regalia at the ghosts' convention to be held (date) at (time) in Goblin Hall located at (give host's address or name). On the next page write a list of the guests' names and addresses and below write these instructions: Cross off your own name on the list above, to show you heed the summons, and then send this to the next victim on the list. The last victim please return the list to the hostess. The hostess sends this to the first name on the list. If the guest list is large, you might send out two or three summonses with a different list of names on each. Allow plenty of time for the list to go the rounds.

The "convention hall" is a room in semi-darkness as the guests arrive (all sheeted ghostly figures, we hope!). Chairs are all placed with backs to the door with, if possible, a little space between them. Heavy white paper is cut to fit the chair backs, rounding the top of the paper to give a tombstone effect. One of these is fastened to the back of each chair, thus hiding the chairs as guests arrive, giving the appearance of a graveyard. Humorous inscriptions may be written on these paper tombstones, if desired, but do have the name of a guest on each one. The "Evil-Eyed" ghost may greet each guest at the door and instruct him to go find his own grave, where he is seated.

When all have arrived, someone who stands behind a screen placed beside the door, holds a large lighted jack-o'-lantern over the top of the screen so that the voice seems to come from it. This voice announces that Ghost (name one of hosts) will act as chairman for the convention. This person then takes

charge of the meeting, calling the convention to order by rapping on a small table with a large bone.

He then announces that all present have something in common as each of them is the skeleton in the family closet, and that this night they are to come out of the closets and rise, as called upon, to tell why their families have kept them in the closet. This should lead to some wildly imaginative ghost stories.

The chairman then announces that there must be absolute silence for ten minutes (or any set length of time) so that all might hear the spirits. When all are quiet the ghostly noises begin: the sound of a heavy body falling downstairs, a chain rattling, a blood-curdling scream, vacuum cleaner turned on in another room, a pitcher of water held high to drip, drip, drip to a tin pan on the floor, a fan blowing air across the room where guests are seated, first from one direction, then another, someone gargling, and a voice crying "Help! Help!" Use your imagination to think up all sorts of weird sounds.

Next someone costumed as the Evil-Eyed Ghost approaches the chairman and appears to hold a whispered consultation, after which the chairman announces that all are to follow the Evil Eye to another assembly room. The guests are advised to cling to the guide rope to avoid falling into the witches' cauldron. (This is a long clothesline which has been strung out in a circuitous, long, unlighted route out of doors, down to the basement, around and up — with various ghostly obstacles to walk on or over, if desired, and finally into a room where there are thirteen chairs, all draped in old sheets.) A bowl of salt is placed just inside the door.

The Evil Eye tells each guest to throw some salt over the left shoulder to avoid disaster, and then tells them to read the sign on the wall beside the door. The room is dark except for a dim light over this sign, which reads: In this room are thirteen chairs, bow three times before you sit in a chair. Sit in any of the chairs, but beware of number thirteen. When all are seated and

there is complete silence, a chair will slowly sway from side to side and then walk out. (An accomplice is bent over under the chair to do this stunt, of course.) As the chair walks out, the light suddenly goes out.

Guests are then instructed to line up single file and follow the Evil Eye back to convention hall. It is time now for some games.

Punkin' Head: This stunt is not as simple as it sounds. A string is drawn tightly across the floor the length of the room. The guests take turns trying to walk the string to the end of the room and back, carrying small round pumpkins on their heads. The elbows must be held tightly to the sides for this, and the players must walk the straight and narrow (string). The smaller and lighter the pumpkin, the more difficult this will be.

Fortunes: Ahead of time obtain large gummed labels. On each draw a symbol of fortune, such as a heart, umbrella, traveling bag, brief case, nurse's cap, money bag, garbage can, racing car, etc. These labels are spread out, gummed side up, on a large tray. When fortune-finding time comes, the guests are led into the witch's tent, which is in semi-darkness. The witch moistens the fortune seeker's palm with a piece of ice. He is then commanded to lay his palm down on to the tray, so when he lifts it he will have the marks of his fortune on his hand. The witch then elaborates upon the symbol of the gummed label on his palm, all according to her flights of imagination.

Tombstone Territory Quiz: Find the name of a well-known stone which fits the description.

1. Undertaker (Tombstone), 2. Coward (Yellowstone), 3. Surgeon (Bloodstone), 4. Dairyman (Milkstone), 5. German fisherman (Rhinstone), 6. Architect (Cornerstone), 7. Motorist (Milestone), 8. Demanding boss (Grindstone), 9. Standard bearer (Flagstone), 10. Coolie (Lodestone), 11. Locksmith (Keystone), 12. Shoemaker (Cobblestone), 13. Politician (Blarney stone), 14. Laundryman (Soapstone), 15. Citrus grower (Limestone).

Jelly Bean Trade: Players are given small sacks with the same number of multicolor jelly beans in them. Each player then decides upon a certain color of jelly bean, and at the leader's signal begins to trade with other players — bean for bean, trying to get as many of one color as possible before the leader calls "Halt." Award a prize to the one with the most jelly beans of one color. The SURPRISE is a prize to the one who has the most black jelly beans. A prize might also be awarded to the one having the most orange, or to all of those choosing orange as their color.

THE MONTHS WHIZ BY FOR WISCONSIN DRIFTMIERS

Dear Friends:

As I sit at the desk this afternoon and look down past the neighbors' yards, I count us fortunate that we do not have any terrible storm damage. Three yards away there are two enormous trees down, which fell as the winds whipped through here on the fringes of two tornadoes that touched down in our area. By the time the people get these trees cut up, they will have enough cords of wood to last them through many long winters. Paul and Adrienne spent several hours picking up large pieces of tree limbs which dropped into the yard from our trees, but fortunately we had nothing worse. I can say fortunately, because Adrienne and a friend were away visiting on their bicycles when the sudden grey clouds slid across the sunny skies. We have cautioned the children about what to do in the event they are caught out when a storm turns suddenly dangerous, but as children will forget, our Adrienne and her friend had gone for cover under a tree. I was relieved when driving out in the car I found the girls safe, but nevertheless I was thoroughly unnerved to think that after all we had said they were in as dangerous a place as anyone who was totally uninformed could have been. I am reminded of the cool head Kristin Brase kept when she was caught out on the road when a tornado whipped through Frank's and Dorothy's area, and how she undoubtedly saved her life by having the sense to drop into a ditch when she saw the severity of the storm.

Adrienne is beginning to do evening baby sitting and I keep thinking of things she should be conscious of. She had a comfortable opportunity this summer of getting her feet wet, so to speak, by sitting for two little girls in the neighborhood in the afternoons. This way she was acquainted with the house and the light switches and the noise of their dogs and the numerous little events which could make a child nervous. I have not encouraged her to sit for anyone out of our immediate neighborhood. We allowed Katharine to begin earning extra spending money by baby sitting in this same manner, and there were two times when we were glad to be able to get to her aid quickly. We are never away from home when Adrienne is sitting. There are a multitude of puzzlements that arise when young girls begin sitting that are easily solved by an adult, but that can be insoluble to a young person.

As a result of the storm Paul managed to pick up a little extra jingling money by picking up the debris in the



Rosa Jaeckel assembles pages of the magazine in our printing room.

neighbors' yards. One of the ladies was entertaining with a yard party when her beautifully kept yard was suddenly littered with sticks and leaves and blown rubbish. He had been squirreling away his money for a much anticipated trip to the State Fair. He has learned this past summer the joy of having a wallet full of money, and we are glad to see that he is not inclined to fritter it away. He put aside what he considered the bare minimum he would need for rides and corn roasts and cotton candy. He actually took less than Don and I had feared he would. Adrienne, who had less money than he but had earned it by her own labors, was even less inclined to spend her money at the fair. She satisfied herself with the animal barns and watched her brother and his friend turn themselves upside down and inside out on the twirly rides and only once gave in to the temptation. Don and I were pleased to see their thrift, and at the same time amused to see the difference it makes the way children spend money depending upon whether it is Dad's money or their own hard-earned money!

The summer surely whizzed away. We wrapped up our vacation time by driving to Chicago for the wedding dinner and celebration of my cousin's son, David. We have a picture of him and his sister at Don's and my wedding when I suppose he was no more than five years old. So if I get the feeling that the summer has flashed by, I seriously wonder where the past 18 years have gone since this little boy grew old enough to get married.

One of the things we did not do this summer was put Katharine in the hospital for corrective surgery on her mouth. It came as a surprise to our ears early last spring that with every bite Katharine took there was an accompanying snap which was loud enough to be heard clear across the table. I finally felt the necessity to see a dentist to get an opinion as to what on earth this could be, and he

sent us to an oral surgeon for X-rays of her jaw hinge. This proved to be no revelation but the surgeon did say this was common among people and it was corrected by surgery on the temporal-mandibular joint. I was stunned, to say the least, to consider such a drastic move for such a simple noise. So we considered his advice and sat tight a while before we did anything at all. Suddenly the popping and snapping of her jaws disappeared as quickly as it had come. I questioned her about what she was doing differently, and she said that she was just holding her jaw a little differently when she ate. So until anything more develops as a result of this new position of her jaw, we shall wait and consider ourselves lucky that we did not put her through the discomfort of spending her precious summer vacation in the hospital.

As I flipped through my calendar I noticed a reminder to begin laying in my stock of fruitcake ingredients. Which reminds me of the comic tragedy that occurred at our house last November when I was making fruitcake for the Christmas season. With my obligations at school and the monthly report cards, it takes a well-planned schedule to get things done. Buying fruit for fruitcake and laying in the proper nuts is done according to my calendar, and then I work it so the cake is done four to six weeks before the holiday season. My mother always allowed hers to rest and mellow and I, too, have found this to be a wise procedure. As a result one school evening I had everything ready to go, having cut up and diced the fruit the evening before. It takes four to five hours to bake the cake at the low, low temperature that is required, so when the cake did not get in the oven until 8 o'clock in the evening I knew it would be at least midnight before it would be done. I eventually gave out, and since Don was still studying his mathematics for the next day I asked him to take the cake out of the oven when the timer announced the hour for removal. He gave me a willing answer and I remember telling him to just take the cake out and put it on a wire stand so the air could circulate around it. Sometime during the wee hours of the night I vaguely remember his coming to bed and saying that the cake surely was done, in fact he suspected it was too short because it was "kinda crumbly". Since the children are more or less grown I don't attempt much genuine thinking during the night, so I thought nothing more about it until morning.

When I walked into the kitchen to get breakfast before our dash for school, I found my beautiful fruitcake sitting in a pitiful mound in a more or less cir-

(Continued on page 23)

Recipes

Tested by the Kitchen - Klatter Family

CHOCOLATE-COATED CANDIED APPLES

- 1 cup sugar
- 1 cup honey
- 1/2 cup water
- 1/4 tsp. salt
- 1/4 tsp. Kitchen-Klatter almond flavoring
- 3 tart, firm apples
- 6 oz. chocolate

Combine sugar, honey and water in a saucepan. Boil for 3 minutes to dissolve sugar and blend ingredients well. Add salt and flavoring. Peel apples and cut into wedges about 1/2 inch thick. Drop into syrup and cook, gently stirring occasionally to keep from sticking, until the apples are transparent and practically *all* the syrup is absorbed. Lift onto waxed paper. Let dry, turning after one side is dry so other side can be exposed to the air.

When apples are dry to the touch, melt *semisweet chocolate* or *dipping chocolate* in top of double boiler over hot, but not boiling, water. Dip each candied apple in chocolate and place on waxed paper to dry in cool place. To store, pack between sheets of waxed paper.

This is an old recipe passed down for generations as a family favorite. It is an unusual and delicious confection.

—Evelyn

SPICY GLAZE FOR HAM

- 1/2 cup firmly packed light brown sugar
- 1/3 cup light corn syrup
- 1 Tbls. prepared mustard
- 1 Tbls. vinegar
- 1/4 tsp. allspice
- 1/8 tsp. cloves

Combine all of these ingredients and bring just to the boiling point. About 30 minutes before ham is to come out of the oven, pour glaze over it, spooning it up once or twice. This can be put together in a twinkling and adds a good flavor (plus attractive glaze) to the ham. If you want to decorate the ham, this glaze anchors fruit very nicely.

—Lucile

MISSISSIPPI MUD

- 2 cups sugar
- 1 cup butter or margarine
- 2 Tbls. cocoa
- 4 eggs
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 1/2 cups flour
- 1 1/3 cups coconut
- 1/4 tsp. Kitchen-Klatter coconut flavoring
- 1 1/2 cups chopped nuts (preferably pecans)
- 1 large jar marshmallow creme
- 1 1-lb. box powdered sugar (about 4 3/4 cups after sifting)
- 1/2 cup butter or margarine
- 1/2 cup evaporated milk
- 1/3 cup cocoa
- 1 tsp. Kitchen-Klatter vanilla flavoring

Cream together the sugar, 1 cup butter or margarine and 2 Tbls. cocoa. Then add well-beaten eggs to which the vanilla flavoring has been added. Stir in flour and beat well. Add coconut, coconut flavoring and chopped nuts. Spread in a greased 9- by 13-inch pan and bake at 350 degrees for 30 to 40 minutes. Immediately after taking it out of the oven spread the marshmallow creme on top and let cool.

When completely cool cover with frosting made by combining the remaining ingredients. Let this stand several hours before cutting into bars and serving.

The friend who sent this recipe said: "It's rich, calorie laden, expensive and yummy!" We agree.

—Lucile

HOT POTATO SALAD

- Enough boiled potatoes to serve 6
- 5 or 6 slices bacon
- 1 medium-sized onion, chopped fine
- 2 Tbls. flour
- 2/3 cup white or cider vinegar
- 1 1/3 cups water
- 1/4 cup sugar
- 1 tsp. salt
- Dash of pepper

Chop boiled potatoes into bite-sized pieces. Chop bacon into small pieces and fry until crisp. Reserve 3 Tbls. bacon drippings and in it cook the onion. Remove onion from skillet and blend in the flour. Now add remaining ingredients and cook, stirring until smooth. Combine with potatoes, bacon and onions and keep hot until ready to serve. (The top part of your double boiler is the easiest way to do this.)

As with all recipes calling for both vinegar and sugar you may wish to increase or decrease the amounts to suit your own taste. I like to make this at least three hours before serving to give it a chance to "ripen" in flavor. Excellent with a plate of cold cuts or sliced ham.

—Lucile

SAUCEPAN GINGERBREAD

- 1 cup molasses
- 1/2 cup butter or margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1/2 tsp. Kitchen-Klatter burnt sugar flavoring
- 1 cup sour cream
- 2 1/3 cups flour
- 1/8 tsp. salt
- 3/4 tsp. soda
- 1 tsp. ginger
- 1 tsp. cinnamon
- 1/4 tsp. ground cloves

Combine molasses and butter or margarine in saucepan. Heat just to boiling. Remove from fire. Add flavorings. Cool slightly; add sour cream. Sift dry ingredients together. Stir into molasses mixture. Pour into well-greased 8-inch square pan. Bake about 40 minutes in 350-degree oven.

1/4 cup honey and 3/4 cup molasses may be used for an interesting variety in the sweetening of this delicious gingerbread. For a gingerbread cooky, simply add enough flour to make of drop cooky consistency, refrigerating an hour or two before baking into cookies. Bake 10 to 12 minutes depending on size of cooky.

—Evelyn

ORIENTAL CHICKEN

- 2 whole boned chicken breasts
- 2 Tbls. vegetable oil
- 1/2 cup slivered almonds
- 1 medium green pepper, cut into thin strips
- 1 small onion, thinly sliced
- 1 cup celery, thinly sliced
- 1 5-oz. can water chestnuts, drained and thinly sliced

- 1 4-oz. can sliced mushrooms
- 1/2 cup water
- 1 tsp. salt
- 1/4 tsp. ground ginger
- 4 tsp. cornstarch
- 2 Tbls. soy sauce

1 16-oz. can bean sprouts, drained
Cooked rice or Chinese fried noodles
Remove skin and cut chicken breasts into thin strips. (This is easier to do if they are partially frozen.) Heat oil in a large skillet, saute almonds and remove from oil. Add chicken to oil and cook over moderate heat 4 or 5 minutes, or until meat turns white. Add green pepper, onion, celery, water chestnuts, mushrooms, water, salt and ginger; cover and cook over moderate heat 5 more minutes.

Blend cornstarch and soy sauce together; stir into chicken mixture, then add bean sprouts and cook about 2 minutes more, or until thickened, stirring constantly. Serve over cooked rice or Chinese fried noodles. Top with the sauteed almonds. Serves 4 to 6.

This is also good served over plain boiled noodles.

—Mae Driftmier

JEFFY BANANA BREAD

3 cups biscuit mix
 3/4 cup brown sugar, firmly packed
 1/4 cup flour
 1 tsp. instant coffee powder
 1/2 cup milk
 1/4 tsp. Kitchen-Klatter banana flavoring
 1/4 tsp. Kitchen-Klatter butter flavoring
 2 bananas, mashed
 1 beaten egg
 1 cup chopped dates
 1/2 cup chopped nuts

Combine the biscuit mix, brown sugar and flour. Dissolve the coffee powder in the milk, and also stir in the flavorings. Add all at once to the dry ingredients, along with the mashed bananas and beaten egg. Beat until well blended. Stir in the dates and nuts. Pour into a well-greased 3- x 5- x 9-inch loaf pan and bake in a 350-degree oven for approximately 50 minutes. Cool 10 minutes before removing from pan.

APPLE CIDER SALAD

3 3-oz. pkgs. orange gelatin
 5 3/4 cups apple cider
 1/2 tsp. Kitchen-Klatter orange flavoring
 1/2 cup seedless white raisins
 1/2 cup additional apple cider
 2 large apples, diced
 1/2 cup chopped nuts

Dissolve the gelatin in 2 cups of boiling cider. Add 3 3/4 cups cold cider and the orange flavoring. Chill until slightly jelled. While the gelatin is chilling, soak the raisins in the 1/2 cup of cider for a half hour. Drain the raisins and discard this cider. Add the raisins, apples and walnuts to the gelatin and pour into a mold. Chill until firm.

—Dorothy

SAVORY BEETS

2/3 cup sugar
 1 1/2 Tbls. cornstarch
 1 tsp. salt
 1/2 tsp. curry powder
 2/3 cup cider vinegar
 2 Tbls. butter or margarine
 1 Tbls. prepared horseradish
 1/2 tsp. Kitchen-Klatter orange flavoring
 1/2 cup sliced pimiento-stuffed olives
 2 1-lb. cans cut beets, drained

In a medium saucepan combine sugar, cornstarch, salt and curry powder. Stir in cider vinegar until sugar and cornstarch are dissolved. Cook over medium heat, stirring constantly, until sauce thickens and comes to a boil. Reduce heat and stir in butter or margarine, drained horseradish and orange flavoring. Then add olives and the beets. Heat until beets are hot, 5 to 10 minutes. Serves 6.

—Mae Driftmier

DELICIOUS APPLE PIE

Unbaked pie crust for 2-crust, 9-inch pie
 6 cups apples, sliced
 3/4 cup sugar
 2 Tbls. flour
 1/2 to 1 tsp. cinnamon
 2 Tbls. butter or margarine
 3 Tbls. cream (or milk)
 1/4 tsp. Kitchen-Klatter butter flavoring

Peel and slice apples. Combine sugar, flour and cinnamon. Cut butter or margarine into dry mixture. Stir cream (or milk) and butter flavoring together and add to flour mixture. Combine apples with the other combination of ingredients and spoon into unbaked pie shell. Top with remaining crust. Brush milk over top of crust and sprinkle with sugar. Bake at 350 degrees until apples are done and crust is a golden brown.

This apple pie *freezes* beautifully. Make up all ready for oven. Wrap tightly in aluminum foil or other freezer-type covering. Freeze. When ready to bake, remove from freezer, unwrap and place immediately into a hot oven, 425 degrees. At the end of 15 minutes turn oven to 350 to 375 and continue baking until pie is done.

—Evelyn

YOUTH FELLOWSHIP LASAGNE

(Simple Lasagne)

1 lb. ground beef
 1 onion, diced
 1/2 tsp. garlic salt
 Salt and pepper to taste
 1 tsp. oregano
 1 Tbls. parsley flakes
 1 Tbls. basil
 1 6-oz. can tomato paste
 1 8-oz. can tomato sauce
 1 1-lb. can tomatoes
 1 8-oz. pkg. lasagne noodles
 Parmesan cheese as desired
 1 6-oz. pkg. mozzarella cheese

Brown ground beef and onion. Stir in seasonings, tomato paste, sauce and canned tomatoes. Cook enough lasagne noodles for servings desired — about 2 per person — by dropping in hot salted water. Do not cook too many at a time. Lift from water when just tender, rinse in cold water. Make a layer of cooked noodles in bottom of an 8- by 8-inch greased baking pan. Spoon over the noodles a layer of meat sauce. Sprinkle on Parmesan cheese and make a layer of mozzarella cheese. Repeat until dish is full, ending with a noodle layer on top, then a little sauce and a little cheese. Bake at 325 degrees for 25 to 30 minutes.

A very delicious and simple way to prepare lasagne. We used it for a high school Youth Fellowship meal in our church increasing this recipe times five! It proved very successful.

—Evelyn

TURKEY (OR CHICKEN) RICE CASSEROLE

1 6-oz. pkg. long grain and wild rice mix
 1 10 1/2-oz. can cream of chicken soup
 3 cups cubed cooked turkey, or chicken
 1 cup chopped celery
 1/4 cup chopped onion
 1 5-oz. can water chestnuts, drained and sliced
 3 Tbls. soy sauce
 1 cup water
 1 1/2 cups buttered soft bread crumbs

Cook rice mix according to package directions. Stir in soup. Add next 6 ingredients; mix well. Turn into 3-qt. casserole. Sprinkle buttered crumbs on top. Bake in 350-degree oven about 1 hour.

—Mae Driftmier

APPLESAUCE CAKE

1 cup granulated sugar
 1 stick margarine or butter
 2 tsp. baking soda
 1 1/2 cups sweet applesauce
 2 cups sifted flour
 1 tsp. each nutmeg, cinnamon, allspice
 1/2 cup nuts
 1/2 cup raisins

Cream sugar and margarine or butter. Add soda to applesauce, mix well, add this to creamed mixture. Do not beat after this! Stir in, just until blended, flour sifted with spices. Add nuts and raisins which have been dredged with a bit of flour. Pour into a greased and floured 9- x 13-inch pan and bake 30 to 35 minutes. Cake will only be about one and a quarter inches high. Top with dusting of powdered sugar, or whipped cream to which 2 or 3 Tbls. apple butter have been added. This keeps well several days.

—Mary Beth

SAVORY GREEN BEANS

1 1/2 lbs. green beans
 1/4 cup oil
 1 clove garlic, crushed
 1 Tbls. chopped onion
 3/4 cup diced green pepper
 1/4 cup boiling water
 1 tsp. salt
 1 tsp. dried basil
 1/2 cup grated Parmesan cheese

You may leave the beans whole or cut them into 1-inch pieces. Heat the oil and garlic in a heavy pan. Add the onion and green pepper and cook slowly for 3 minutes. Add the beans, water, salt and basil, cover and simmer until the beans are tender. Stir in half the cheese, turn into a serving dish and sprinkle with the remaining cheese. These may be made ahead of time but the cheese must be added after they are hot and just before you are ready to serve.

—Mae Driftmier

PUMPKIN PIE DESSERT SQUARES**Crust**

1 regular-sized pkg. yellow cake mix
1/2 cup butter or margarine, melted
1 egg

Filling

2 eggs
2/3 cup evaporated milk
1 1-lb. can pumpkin
3/4 cup sugar
1/2 tsp. Kitchen-Klatter vanilla
flavoring
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1/8 tsp. cloves

Topping

1 cup reserved cake mix
1/4 cup sugar
1 tsp. cinnamon
1/4 cup butter or margarine



After cooking comes cleaning up the kitchen, and that is just what Betty Driftmier was doing when Frederick snapped this.

Grease bottom only of a 9- by 13-inch pan. Empty cake mix into bowl and measure out 1 cup and put aside for topping. Add melted butter or margarine and beaten egg to cake mix in bowl. When thoroughly mixed, press firmly into pan.

Prepare filling by beating 2 eggs slightly, adding milk and then the remaining ingredients. When smooth, pour over crust.

Prepare topping by cutting together the listed ingredients and then sprinkle over filling. If using heavy glass baking dish, bake at 325 degrees for 45 to 50 minutes — or until knife blade inserted near the center comes out clean. (If another kind of pan is used, bake at 350 degrees.) Cut into squares and serve with whipped cream or topping.

This is a perfectly delicious dessert that tastes good at any time of the year. It will serve 18 or 20 people, depending upon the size of the square, but if you make it for your own family use you can keep it nicely for three or four days in the refrigerator. —Lucile

APPLESAUCE DROP COOKIES

1/2 cup shortening
1 cup sugar
1 egg
1 tsp. soda
1 cup sweetened applesauce
2 cups sifted flour
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
1 cup raisins
1 cup all-bran or oatmeal

Cream shortening and sugar. Add egg. Mix soda with applesauce and add alternately with the sifted dry ingredients. Lastly, add the raisins and all-bran or oatmeal. Drop on greased cookie sheet and bake for 15 to 20 minutes in a 350-degree oven.

—Margery

OATMEAL MUFFIN MIX

5 1/2 cups sifted all-purpose flour
6 Tbls. baking powder
1 Tbls. salt
1 1/2 cups sugar
1 1/4 cups vegetable shortening
5 1/2 cups quick rolled oats, uncooked

Sift together the flour, baking powder, salt and sugar. Cut in shortening until particles are the size of rice grains. Add rolled oats and mix well. Store in covered container; it does not need to be refrigerated. This amount makes about 72 muffins.

To Use the Mix

Combine 2/3 cup of milk with 1 egg and beat well. Stir in 2 cups muffin mix until just moistened — don't beat. Fill greased pans 2/3 full and bake in 425-degree oven for 15 to 20 minutes. This amount makes 8 large or 12 small muffins.

The friend in Salina, Kansas, who sent the recipe said: "This is so handy to have on hand and goes together in a hurry. The oatmeal gives it a rich taste. I am allergic to all berries but sometimes I add some Kitchen-Klatter blueberry flavoring."

We tried this (it's delicious) with 1/4 cup of drained blueberries added, and with another batch added some chopped dates just for variety. It's mighty handy to have this mix on the shelf. —Lucile

RAW APPLE CAKE

1 cup margarine
2 cups sugar
4 eggs
3 cups diced raw apples (pared)
1 cup cold coffee (liquid)
1 cup chopped dates
1 cup chopped nuts
1/2 tsp. Kitchen-Klatter lemon
flavoring
1 tsp. Kitchen-Klatter butter
flavoring
1 tsp. Kitchen-Klatter vanilla
flavoring

3 cups sifted flour
1 tsp. ground cloves
1 tsp. nutmeg
2 tsp. cinnamon
2 tsp. soda
1/2 tsp. salt
Cream the margarine, gradually adding the sugar until it is well blended. Add the eggs, apples, coffee, dates, nuts and flavorings and mix well. Sift the dry ingredients together and add to the creamed mixture. Pour into a greased 10-inch tube pan. Bake for one hour and fifteen minutes in a 350-degree oven. Cool completely on a rack before removing from the pan. This can be served plain, with sweetened whipped cream or whipped topping mix. It is a delicious cake served any way.

—Dorothy



**OF COURSE
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These days, we hear lots of complaining about food prices. We tend to forget that our friend the grocer is doing all he can to hold prices down. He finds specials every week, and passes the saving on to us. And some things have stayed at the same low prices they have been at for years. Like **Kitchen-Klatter Flavorings**. They're still the biggest bargain on your shopping list. A few drops add great flavor and aroma, which never cook or steam away. 16 versatile kinds:

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Andy and Aaron couldn't wait for Halloween to make a jack-o'-lantern when they saw a pumpkin in the grocery store. With the help of their mother, Kristin Brase, they made a good scary one before their daddy got home.

MODERN WONDERS - UNLIMITED

In the second century B.C., Antipater of Sidon listed the Seven Wonders of the ancient world as follows:

1. The pyramids of Egypt
2. The hanging gardens of Babylon
3. The temple of Diana at Ephesus
4. The statue of Jupiter at Olympia by Phidias
5. The mausoleum at Halicarnassus
6. The Colossus of Rhodes
7. The lighthouse Spharos in the bay of Alexandria

These seven — the magic number seven again — are of things and places. Seven wonders of the modern world could also list almost miraculous things and places: Victoria Falls, the Lincoln Memorial, Grand Canyon, Hoover Dam, New York's World Trade Center, and so on.

But such place and thing wonders are hardly representative of the great wonders in the 20th century.

Were you a modern day Antipater, listing the wonders of today, which would you include? Would you note the miracles of medicine or those in energy? And think of computer science, transportation and communication, synthetic fibers. All miraculous.

Then, think of the miracles created by thought: the Declaration of Independence, Lincoln's Gettysburg Address, the Bill of Rights, the theory of relativity.

And there is so much more.

The inventions and ideas of modern man to make life more meaningful in terms of personal comfort and personal freedom are as long as an endless imagination.

Indeed, the wonders of the modern world must be indicated as seven times some infinite number in comparison to the wonders of the ancient world. They are truly unlimited.

COTTON-PICKIN' DOLLAR

I wonder how many people remember the first dollar they ever earned. I do — very vividly, and it was about fifty years ago.

I was about ten years old (maybe a little younger), when my grandfather let me pick cotton for him one afternoon. I don't know why he waited that long — maybe I just pestered Grandpa till he finally gave in. I remember how grown-up I felt.

The adults had long cotton canvas bags with a strap that swung over one shoulder. They dragged the bags behind them down the middle of the cotton rows, as they picked each fluffy ball and stuffed it into the top of the bag. Grandpa had a small bag — just right for a ten-year-old.

I picked all afternoon and when I went to have my cotton weighed in, it came to exactly 99¢. (I suppose we were paid by the pound.) My grandfather gave me a new, shiny silver dollar. How proud I was!

I carried that dollar around with me for days, shining it and looking at it, before my father persuaded me to put it in the bank (before I lost it) to start a "savings account". He explained about the interest it would draw. (In those days banks accepted small amounts, so that children could have savings accounts, too.) I must have earned about three cents a year on that dollar! But that was the basis of a fund that helped a great deal toward a college education.

—Gladise Kelly

WORDS OF WISDOM

There is a time in every man's education when he arrives at the conviction that envy is ignorance; that imitation is suicide; that he must take himself for better, for worse, as his portion; that though the wide universe is full of good, no kernel of nourishing corn can come to him but through his toil bestowed on that plot of ground which is given to him to till.

—Ralph Waldo Emerson

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Autumn Is Here!

We know you're very busy with fall housecleaning, putting the garden to bed, and tackling all the special jobs that fall due in October. Listen to *Kitchen-Klatter* every day for good menus and recipes for those busy days, as well as some helpful hints to make your housework easier.

Our radio visits can be heard each weekday over the following stations:

- | | |
|-------------|---|
| KWOA | Worthington, Minn., 730 on your dial — 1:30 P.M. |
| KOAM | Pittsburg, Kans., 860 on your dial — 9:00 A.M. |
| KVSH | Valentine, Nebr., 940 on your dial — 10:15 A.M. |
| WJAG | Norfolk, Nebr., 780 on your dial — 10:05 A.M. |
| KHAS | Hastings, Nebr., 1230 on your dial — 10:30 A.M. |
| KMA | Shenandoah, Iowa, 960 on your dial — 9:00 A.M. |
| KWBG | Boone, Iowa, 1590 on your dial — 9:00 A.M. |
| KWPC | Muscataine, Iowa, 860 on your dial — 9:00 A.M. |
| KSMN | Mason City, Iowa, 1010 on your dial — 9:30 A.M. |
| KCOB | Newton, Iowa, 1280 on your dial — 9:30 A.M. |
| KSCJ | Sioux City, Iowa, 1360 on your dial — 10:30 A.M. |
| KSIS | Sedalia, Mo., 1050 on your dial — 10:00 A.M. |
| KLIK | Jefferson City, Mo., 950 on your dial — 9:30 A.M. |

ON MY WAY

On my way
to Yorkville the other day
I saw a most remarkable fellow.
He was holding his head in his hands
and it was yellow!
Well, kinda orange and green
but that's the way heads are
on Halloween!

—Lois Drew

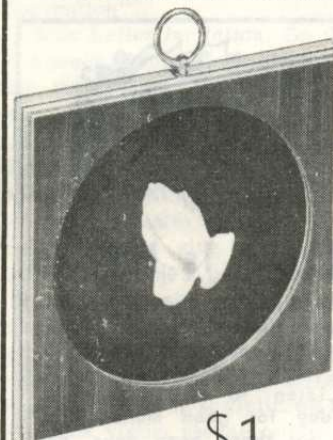
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PS

"SEW-AND-SAVE"

by
Evelyn Birkby

The use of my name as the originator of the ideas in this article is really an error, for the suggestions were gleaned from a sewing class called, appropriately enough, "Sew-and-Save" which was held at the 21st National Square Dance Convention held recently in Des Moines, Iowa. But non-square dancers read on, for the ideas are just as practical for you as for those who are making up the full, frilly dance dresses. After all, the peasant and country look is still with us. Hopefully it will continue as a basic style for years to come.

Bandanas have been stitched together for skirts, blouses and ponchos for some time, but have you ever tried dressing them up with rickrack or ball fringe? Just add the trim along the seam lines which hold the bandana handkerchieves together, and along the bottom for a gay, decorative look.

Gored skirts are among the simplest to make. Stitch all seams except the one where the zipper will go. With the skirt flat, sew on the trim desired—rickrack, lace, embroidered braid, etc., may be added along each gored seam, or ruffles and lace may be sewn around the skirt. When all the trim is on, sew the last side seam, attach to the waistband or top of dress, add zipper and complete.

This method of sewing on trim before the final side seam is stitched and the zipper inserted is excellent for gathered and circular skirts as well. Working with the material flat is much easier.

Hemmer and ruffler attachments for your sewing machine are great conveniences. Hemming ruffles before gathering is a great timesaver. Lace may be added at the same time the hem is stitched in, either on a ruffle or any edge of a garment. Simply hold the lace over the top of the hemmer as you sew. Don't pull on the lace, hold gently in place right under the needle.

Mrs. Dave (Cheryl) Johnson of Stratford, Iowa, (a long-time Kitchen-Klatter friend) was one of the specialists demonstrating sewing ideas. She wore a beautiful pink and white checkered dress she had made with rows and rows of ruffles across the front of the bodice. Then rows of ruffles stitched in scallops around the full skirt. Each ruffle was topped with a narrow, daintily embroidered braid. She looked like a doll! In fact, she had dressed a doll in the same style and plans to give it to her daughter for Christmas.

Several clever ideas for making matching purses were given. One was a simple drawstring purse made just

like a pillowcase. The trim could be varied with gay rickrack, dainty ruffled lace, bright embroidered ribbon or braid, macrame trim and/or yarn fringe. One of the square dance girls made hers large enough to hold slippers and a folded sweater or shawl.

Another unusual idea for a matching fabric purse begins with a plastic bottle. The one used for the demonstration was a large, round bottle or jug. The top had been cut away smoothly. A paper pattern was made by first laying the jug on its side. A mark was made on the paper at the top and bottom to denote the width for the pattern. For the length, the jug was measured around with a tape measure. This information was marked on the paper and a line drawn around the measurements. A seam allowance of 1/4 inch was added all around. Using this rectangular pattern, the material was cut.

The bottom is simply a circle, so our instructor drew around the bottom of the jug, then added the 1/4 inch allowance and cut the material. She stitched the circular bottom piece to the straight side piece by laying the circle on top of the straight piece as she stitched. Lastly, she stitched up the side seam.

To complete the top, our instructor cut a strip 4 1/2 inches wide and 1 1/2 the length of the top circular measurement. (The sample jug was 6 inches around the top, so the strip cut was 9 inches long.) Gathering this strip, it was stitched to the top of the jug cover and the side seam stitched. Then a hem, wide enough to accommodate a drawstring, was put in. A cord or ribbon could be used. The jug goes inside the cover, the drawstring is pulled tight and a pretty matching purse-bag results at practically no cost.

Many covers can be made for the same jug. Smaller bottles or jugs make sweet little girl purses. Tiny pill bottles can be the base for delightful doll purses.

Shawls and circular capes were shown at the sewing clinic. Lined with bright prints, they became reversible and each formed an interesting addition to several costumes.

For a circular cape, use 1 2/3 yards of 54-inch material for the top and the same amount for the lining or reverse side. With a string and marking pencil, mark a circle on the fabric. Cut. Lay first circle on material for second, matching grain of the two fabrics. Cut out second circle. To stitch on a fringe or ruffle edge, stitch trim to right side edge of one circle, trim in. Then lay second circle onto first, right sides together with grains of fabric matching. Stitch, leaving enough of an opening to turn right side out. Top stitch if desired.

(Continued on page 20)



This is the front entrance of the Verness home on East Clarinda Avenue in Shenandoah. The window boxes that you see (plus several others that aren't visible here) are filled with caladiums of various colors, and after a faltering start this spring they grew with amazing rapidity. The hanging baskets get only reflected light, but they've thrived beautifully too. Russell planted the white and purple hostas many years ago — they were a gift from Aunt Helen Fischer and have proved to be the one perfect flower for that heavily shaded area.

—Lucile

THE JOY OF GARDENING

by

Eva M. Schroeder

October is the month when vegetable harvest is completed and when all tender bulbs are dug and stored for the winter. When you dig carrots, beets, rutabagas, and parsnips for winter storage, be sure to cut the shoulders off a bit so that none can grow. Last fall some of our carrots were dug and stored in haste; we didn't cut the tops deep enough. Within a few weeks new growth appeared and the carrots shriveled. We had to discard these as they were not tasty.

Parsnips are better if left in the ground over winter. Harvest before new growth appears in early spring. Several times readers have written to ask if parsnips are poisonous after they had made some top growth. No, they are not, but they are not as good eating after their nutrients are expended on new growth.

Do you save the net vegetable bags such as onions come in from the grocery? These are fine for storing glads (and even onion bulbs again) as they need free air circulation. Dahlia tubers are best placed in bushel baskets and covered with sawdust or builders' vermiculite. They will shrivel if exposed to the air. Carrots and beets keep best if placed in stone jars, old cream cans or pails, and covered with slightly moist sand.

Don't forget to carry in enough soil for your houseplant needs and to pot up early seedlings next spring. It is a good idea to sterilize the soil by heating to 180 degrees for about three hours. This will destroy weed seeds and kill insect pests that may be in the soil.

Mary F., Iowa, writes, "Did you ever try to grow date palms from seed? Last spring I sent for 15 seeds of mixed palms and planted them in moist vermiculite. Not a single seed germinated and I'm disappointed. Should I have given them bottom heat? How long does it take a date palm to germinate?"

Bottom heat would have been helpful as date palm seeds germinate best at 70-degree temperature and the planting medium must be kept evenly moist for a long period of time — it takes from two to six months for the seed to sprout. If the planting medium is too wet, the seeds will rot. If you try starting these seeds again, place the container in a plastic bag and set in a warm place. Check moisture content at regular intervals.

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And don't stop with salads! Try them both as marinades, on fruits and seafoods, too.



COME READ WITH ME

by
Armada Swanson

Crisp October days remind me of the harvest of crops as well as garden produce. Beatrice Vaughan in her book *Jams Jellies and Marmalades* (Stephen Greene Press, Brattleboro, Vermont 05301, \$1) says that unexpected guests need be no problem to the woman whose shelves boast an assortment of jellies, jams and marmalades. She writes, "A cup of coffee or tea becomes a feast when jewel-toned jelly accompanies the hot bread."

In Grandmother's day, Beatrice Vaughan writes, "The woman whose shelves were arrayed with a large and varied assortment of good things could await with serenity the minister's unexpected visit, the distant relatives who dropped by just at mealtime or any of many other hospitable emergencies."

"Today as well as yesterday, a sparkling glass of some ruby-tinted jam or jelly is the perfect gift for the shut-in, for the invalid with capricious appetite, or to serve as a mark of affection for some old friend."

The recipes in *Jams Jellies and Marmalades* are streamlined and adjusted to utilize modern ingredients that produce



Illustration from an old and treasured volume in the library of the Stephen Greene Press and used in *Jams Jellies and Marmalades* by Beatrice Vaughan.

superior results.

Thinking ahead to Christmas, you may want to try "Christmas Marmalade" to give to that special friend.

Christmas Marmalade

- 1 lb. dried apricots
- 4 cups sugar
- 3 cups water
- Grated rind and juice of 2 medium lemons
- 1 20-oz. can crushed pineapple, undrained
- 1 8-oz. bottle maraschino cherries, drained and chopped

Put apricots through food grinder, using coarse knife. Combine with remaining ingredients. Place over moderate heat and bring to boiling, stirring frequently. Reduce heat and simmer until thick, about 1 hour, stirring frequently. Seal in hot sterilized jars. Makes about 3 pints.

Old-time illustrations, plus interesting sayings from cookbooks of another day, as well as over 50 recipes for jams, jellies and marmalades make this recipe book a cook's delight.

Herb and Spice Cooking for Food with Flair (Stephen Greene Press, Brattleboro, Vermont, \$1) by Jean Shepard gives definitions of spices and herbs, as well as the foods that are good companions to them. A few rules of thumb are mentioned:

1. Use sparingly so as not to destroy the natural flavors of the basic ingredients. A good general rule is: Use only 1/4 teaspoon dried herb or spice for every 4 servings.

2. Most herbs and spices have low sodium content, and therefore are useful for restricted diets.

3. Add herbs during the last hour of long-cooked dishes like soups, stews, sauces.

4. To uncooked foods, salad dressings, fruits, juices, etc. — add herbs at least several hours before serving, to allow the flavors to mingle and set.

Creative cooks may want to try confetti chicken salad, meat loaf medley, sage squash, and hot green bean salad. *Herb and Spice Cooking* contains recipes that are delectable and different. They demonstrate how herbs and spices can be applied throughout the full range of cooking for family and for hospitality.



A HOMEMAKER IS A WOMAN WHO . . .

- H — Has the knack of being any age with her children.
 - O — Overworks herself, but never complains.
 - M — Makes a house into a haven of peace.
 - E — Enjoys being with her family.
 - M — Manages somehow to always have enough money for the little extra needed things.
 - A — Answers all questions of children, no matter how silly they seem to her.
 - K — Knows exactly what makes each member of the family the happiest.
 - E — Ever ready to lend a helping hand where needed.
 - R — Relies on the Lord for the strength and know-how to do all the above things.
- . . . In other words, a homemaker is a woman who can turn a house into a home.
- Dorothy Van Gundy

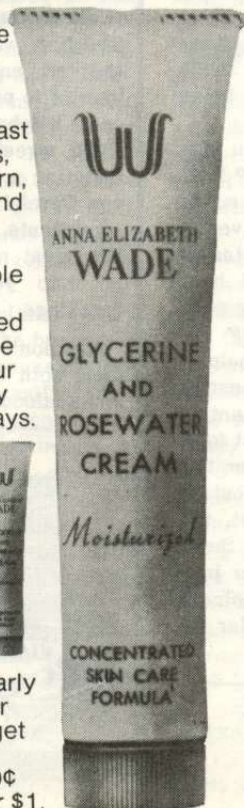
Your group can raise \$40 to \$200 easily, quickly, with Wade's Glycerine and Rosewater Cream.

Raise \$40, \$200 or more with more-popular-than-ever Glycerine and Rosewater Cream. Our exclusive formula sells fast because it softens hands, soothes sun and windburn, serves as a pre-shave, and is so tender to baby's delicate skin.

No wonder more people than ever are asking for this wonderful moisturized skin cream. And, because they are, it's easy for your group to raise the money you need in just a few days.

**SPECIAL
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HELPS
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Your group would regularly sell this cream for \$1 per tube. Now, to help you get started, you can offer 2 tubes for \$1. You pay 60¢ for 2 tubes, sell them for \$1.



You earn \$40 profit on just 100 sales.

For complete information, rush the coupon below. This season try a proven fund raiser, created by Chap Stick Company, the skin care specialists.

"Our group raised more than \$1,000 this year with Wade proven fund raisers."
Jim Hatfield, Kansas

Raise Money the Wade Way

Anna Elizabeth Wade,
Dept. 420MW
Lynchburg, Va. 24505

Anna Elizabeth Wade
Dept. 420MW
Lynchburg, Va. 24505

Rush details on how our group can raise money with your Glycerine and Rosewater Cream.

Name _____
Address _____
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State _____ Zip _____
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STRANGE CREATURES DUE ON HALLOWEEN, OCTOBER 31

There they are . . . hidden by the dark and spooky streets. Turn around slowly and look. **WATCH OUT!** It's a witch! She's coming at you on a broom. And what's that behind you? It's white . . . it looks like it's floating . . . it looks like a . . . it is . . . a ghost! And, ye gads, it's holding hands with a skeleton, a talking skeleton. Look! There's a black cat, bats, and even pirates. Get off the street! It's no place for you!

Now that you're safe, maybe you would like to take another peek at these strange creatures. Want to? Sure, go ahead. Be brave.

Well, what do you know. They're counterfeit goblins and ghosts. The witch just took off her ugly face and the skeleton is giggling. Why not? The last night of October is Halloween and trick-or-treat time! They will be at your door soon, so be prepared with some goodies as offerings.

Halloween is a much more carefully regulated and less destructive holiday than it was a few generations ago, but it is still not completely free of hazards. Most of these dangers can be curbed with a little forethought on the part of adults.

Safe practices are not intended to take the fun out of Halloween. Youngsters get enormous pleasure out of dressing up in horrifying costumes and prowling the neighborhood in an innocent quest of trick-or-treat. There's no need to discourage these excursions. But — the parents who launch the children forth, the motorists who encounter them on the streets, and the homeowners at whose houses they call should be aware that high-spirited children are rarely cautious.

Adults, accordingly, should exercise an extra measure of precaution. Here are some helpful suggestions:

If your children insist on wearing costumes and masks, use cosmetics and burnt cork to paint the masks right on their faces. Cloth masks or entire head masks are dangerous; they may slip and block a child's vision.

Don't allow your child to carry a

JEEPERS!

We had an angel at our door tonite
With a long-tailed cat!
And a little bitty rabbit
With the skeleton of a bat!
And a huffy-puffy ghost
With a loaded pillowcase
And a boy with girl's hair
And an old man's face!
The weirdest thing we've ever seen
But we weren't scared — it was Halloween!
—Lois Drew

knife or other sharp instrument, nor should youngsters have access to lighted torches or candles. If they must have light, make sure it is battery-powered.

Don't make or buy loose-fitting costumes that may catch on fences, bushes, and other obstacles. Check that the costumes are not so long that the youngsters run the risk of tripping on them.

Remind youngsters to say "thank you" for treats and *not* to gulp down everything given them. Some sweets carried home are far better than an overloaded and consequently upset stomach!

Avoid dark costumes — they are difficult for motorists to see. If the children insist on them, use reflecting tape or liquid "paint" that shines in the dark or reflects light.

If you give a party at home, use flame-proof or fire-resistant materials for costumes, caps, and party decorations.

ALTERATIONS — Concluded

waistline marking, leaving 5/8" seam allowance there. Open side seam far enough to replace zipper correctly, then replace waistband neatly. This is a good alteration for a short, stout woman to use when it is difficult to get specially-sized shorter length skirts, incidentally.

On all alterations, of course, remember to work carefully. Don't slash the fabric when ripping seams. Be sure to press neatly as you go, and remember that haste makes waste. Alterations should never be obvious to the casual eye, however necessary you find it that they be done.

"But you haven't touched on my alteration problem!" I hear you wail. Well, after all, every alteration is an individual case, and it's hardly possible to cover every potential situation in an article of this scope. Hopefully, you've gained some pointers here to help you begin. Perhaps you can also consult a big fat sewing book, ask a professional, beg some assistance from your best friend, or simply put your brain to work to solve your own puzzle, a step at a time. However you go about it, remember that if you work with patience, you can wear the results with pride!



Better to correct one fault than to promise you will eliminate a hundred others.

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Shenandoah, Iowa
51601**





Pictured with Leanna Driftmier are granddaughter, Kristin Brase, and Kristin's sons, Aaron and Andy.

A LITTLE VISIT — Concluded

from people who wish to buy a copy of *The Story Of An American Family*, a history of our Driftmier-Field families that I wrote — it was published in 1950. There hasn't been a single copy available for many, many years.

Now we are turning over in our minds the possibility of reprinting it exactly as it was originally. However, we would add to it a record of what has happened to our family since 1950 — just a brief accounting of the members who have left us and an explanation of where everyone is living today, what he or she is doing, etc. After all, another generation has come along since

the original book was published in 1950.

Does this idea appeal to you? Please let us know since we simply cannot afford to go to the expense involved unless we have assurance that the idea interests you.

KITCHEN-KLATTER MAGAZINE

Recently I read a series of articles about the fate of small magazines now that the 127% mail increase is going into effect. It left me shaking for a week!

Small magazines (and certainly this magazine falls into that bracket) positively cannot survive, the articles said. They're doomed. There's no way to make it.

Those of us who've lived and breathed our *Kitchen-Klatter* magazine for many, many years cannot imagine a time when we wouldn't be getting it out to you friends. Countless magazines have already succumbed — and believe me, we miss some of them.

If you'd like to see *Kitchen-Klatter* in your mailbox every month, if it makes a real difference to you, it will help us very much if you send in your own renewal without waiting for us to notify you; and if you will send as many gift subscriptions as you can manage.

Surely if all of us pull together we can outlast the prophets of doom and disaster who say that it is completely impossible to survive today with these tremendously increased postal charges.

SEW-AND-SAVE — Concluded

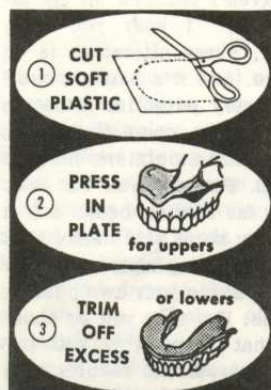
To make armholes, fold at center. Measure 18 inches down from this center line and 18 inches in from outer edge on each side. Slash about 10 inches vertically. Bind with double-edged tape. (It might be wise to try the armhole spacing on an old sheet before cutting into cape fabric. The spacing can be adjusted to your own size and preference.)

Cheryl had a triangular shawl she had made of a tricot material with fringe stitched in the same manner as given above, only along just the two bottom edges of the triangle.

At the style show given to the sewing class one skirt caught my eye. It was made of very lightweight silk squares and sewn into a patchwork quilt design. Underneath the seamstress had pressed on a washable non-woven iron-on innerfacing to give strength and body. A fine idea for any lightweight material.

Think kindly of your friend.
Speak kindly to your friend.
Act kindly with your friend.

For if you cannot do these three simple things, you will not have a friend.



NOW IT'S EASY TO MAKE FALSE TEETH FIT TIGHT

In a moment—with no fuss or mess—have the solid comfort that comes with good-fitting false teeth.

STIX—a brand-new, cushion-soft plastic liner—holds your plates tight for months. Eases sore gums. You'll eat anything—talk, laugh without embarrassment. STIX is clean, brushable—never hardens—easily removed. So easy to apply for uppers or lowers.

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Pack-O-Fun brings you ten lively issues a year, each with 60 pages of quick, easy to make gifts, toys, games, decorations, tray favors — plus crafts, skits, and stunts for children's groups.

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35

OCTOBER DEVOTIONS - Concluded

ments for refugees. WHO has trained local personnel in health techniques. It has trained midwives to cut the mortality rate of infants. It sends out informative books and pamphlets in many languages. It checks on drugs and medicines available in various countries, offers advice as to their proper use, and provides a standard of uniformity for them.

WHO works hand in hand with other U.N. agencies, the Children's Emergency Fund, and the Food and Agricultural Organization, trying to bring health to all peoples. Are you answering the call for help when pleas are made in any of these areas? Have you written to the U.N. to find out what you can do, or asked your church about these agencies through which they also work?

Second Speaker: Do you watch for the trick-or-treaters on Halloween, casually drop a few pennies in the can presented by youngsters identified as UNICEF collectors, think of them as "cute little tikes", and then forget about it until next year?

Do you know what UNICEF stands for, what it does? It is the United Nations International Children's Emergency Fund. (No wonder they shortened that to UNICEF!)

What marvelous help it brings to children all over the world! Perhaps it helps put blind children in Thailand into schools with sighted children in a new experiment to help them learn to lead useful, independent lives. UNICEF provides teachers and equipment in other countries.

It provides milk and other nourishing food to starving children in India, Korea, wherever needed. It provides medicine, life-giving vitamins, drugs, and vaccines to those who are ill. It means blankets and clothing to children in Africa, Hong Kong, Viet Nam — wherever children are cold and needy. Just think a bit. What does your own child need from day to day? Then think of the U.N. as a world-wide mother, helping to provide those necessities of life to youngsters around the world. They are *our brothers'* children. Their hunger, their illness, their lack of clothing and shelter is our business. UNICEF provides us with the hand through which we can help. Don't forget that in addition to the collections made at Halloween, the UNICEF raises funds for its work through the sale of beautiful UNICEF Christmas greeting cards. (Write UNICEF Greeting Cards, United Nations, N.Y., to be placed on the mailing list for the brochure about the cards.)

Among other programs carried out by various agencies under the U.N. are negotiations to prevent war situations,



How thankful we are for productive gardens and strong little bodies in our own country. (Yes, these two are Katharine and James Lowey.)

programs for teaching whole populations to read and write, technical assistance and equipment to farmers, as well as livestock and seed. Training of nurses and doctors, helping with cultural exchanges between countries, and providing an International Gift Shop where visitors can buy sculpture from Africa, ornamental brass pieces from Israel, tin masks from Mexico; in fact, curios and art work from all over the world. There is the Trustee Council which supervises "trust" territories until they can become self-governing.

No wonder the United Nations building in New York City outranks all other tourist attractions, with thousands of visitors daily! One can only marvel at all of the work that goes on there each day, work that can be carried out only because individual persons become motivated to join with others in doing the tasks which *together* they can do.

An elderly man bought a small farm and after two years his son visited him. They stood together on a small hill and looked over several acres of trees the older man had planted.

"Dad," asked the young man, "how did you ever plant all of those trees?" The father smiled and answered, "One at a time."

That is the way we must be willing to work for what we know must be done. Tackling a job that needs to be done, giving of our money, our time to work on a committee or to write letters to solicit the help of others or to our congressmen — whatever needs doing. By each one's pulling her share of the load, we can work miracles.

If you want to know some of the ways to help in the work of the U.N., write to Department of Public Information, United Nations, New York, N.Y. 10017, and ask for literature about those areas in which you are interested, or for general information about the U.N.

Are you, am I, in the rut of complacency or indifference today? Do we say, "Oh, no one would pay any attention to what I do", or "What could

little old me do about it?" Let's jar ourselves out of the rut. What happens to our fellow men, to all mankind, to our world IS our business!

Give me wide walls to build my house of Life —

The North to be of Love, against the winds of fate;

The South of Tolerance, that I may outreach hate;

The East of Faith, that rises each day;

The West of Hope, that dies a glorious way.

The threshold 'neath my feet shall be Humility;

The roof — the very sky itself — Infinity.

Give me wide walls to build my house of Life!

And may each day in every way I do what I can

To make this a better world, to help my fellow man.

Song: "I Would Be True", or "Spirit of Life in This New Dawn", or one of the contemporary brotherhood songs.



TAKE THE SHORTCUT

Goodness knows there's plenty to do. Shopping, chauffeuring. Cooking. Church work. Entertaining. Plus all the rest of the everyday chores.

Thank heaven for shortcuts like **Kitchen-Klatter Kleaner**! This is the one that starts to work the minute it touches water — even hardest water. Grease, grime and dirt all disappear like magic. And, since it leaves no suds and scum to rinse away, cleaning time is cut in half. For dishes, bathroom fixtures, floors, woodwork, walls, windows — everything that needs hard cleaning fast — depend on

Kitchen-Klatter Kleaner

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

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

These models are free, so we suggest you write for yours now. Again, we repeat, there is no cost, and certainly no obligation. Write to Dept. 4193, Beltone Electronics Corp., 4201 W. Victoria, Chicago, Ill. 60646.



The only picture we got of Louise and Gretchen when they were here was a color snap. We doubt that it will turn out well in black and white, but will take the risk and use it. With them are Mother (on the left) and Dorothy (standing).

LUCILE'S LETTER - Concluded

off and scales real heights to reach a dress on her closet rod.

Frederick and Betty will be here soon, and then I have two old friends from Albuquerque arriving. Following this I am hopeful that Jed's mother can come, so it stacks up to a busy autumn. And a happy autumn. I just love to have company!

Faithfully always . . .

Lucile

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Here it is! The fund-raising idea that's almost sure to raise \$40, \$400 or more for your church, club, or group—our exclusively designed Christmas Table Covers. Festively decorated in brilliant reds, golds, and greens on durable snowy white linen-look plastic, approximately 54" x 72"

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Jim Hatfield, Kansas

Anna Elizabeth Wade,
Dept. 420MW,
Lynchburg, Va. 24505

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Name of
Organization _____

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If you Sell	You Keep	Send Wade
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200	\$ 80	\$120
1000	\$400	\$600

Anna Elizabeth Wade, Dept. 420MW,
Lynchburg, Va. 24505

Little Ads

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

December ads due October 10.
January ads due November 10.
February ads due December 10.

THE DRIFTMIR COMPANY
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\$100.00 WEEKLY POSSIBLE! Cash sewing at home spare time. Unlimited need for handsewn items. "Guide to Home Sewing Profits". Details free. Enterprises, Box 8-K, East Rockaway, New York 11518.

\$6.00 DOZEN paid lacing baby boots! Cowboy, Warsaw 74, Indiana 46580.

FREE QUILT PATTERNS in Quilter's Newsletter Magazine. Magazine PLUS catalog illustrating over 200 patchwork and applique patterns, plastic quilting stencils - 50¢. Heirloom Plastics, Box 501-KK, Wheatridge, Colo. 80033.

WILL YOU TEST NEW ITEMS in your home? Surprisingly big pay. Latest conveniences for home, car. Send no money, just your name. KRISTEE 155, Akron, Ohio 44308.

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

UNUSUAL novelty lighters. Free literature. Lorusso-KK, 5430 Kamerling, Chicago, Ill. 60651.

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

COOK FAIR SUGAR WAFFLES less than one cent each. Four inch iron with recipe, send \$3.98 total. Shaw Foundries, Route 1-K, Johnstown, Ohio 43031.

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

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

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

HOUSEPLANTS: 12 different - \$4.50 postpaid. Aprons - \$1.35; 5 different - \$6.50; Towel at side - \$1.60. Winkler, 5700 14th Ave., Rt. 4, Hudsonville, Michigan 49426.

KEEPSAKE CHRISTMAS GIFT! Beautiful Mothers' Grandmothers' Pins with your children's birthstones. Circle Wreath - up to 9 stones - gold or silver - \$5.00. Tree of Life - up to 14 stones - gold only - \$5.00. Gift boxed. (Specify birth-months.) Literature free. The Gift Fair, Box 1125-K, Oak Park, Illinois 60304.

SEND LOTS OF GREETING CARDS? Send "Remembrance" greetings! Charming designs with thoughtful sentiments. Sample 10¢. The Gift Fair, Box 1125-K, Oak Park, Illinois 60304.

\$25.00 DAILY POSSIBLE addressing-stuffing envelopes. Typewriter-Longhand. \$500.00 MONTHLY possible clipping news at home. No experience. Information: Send stamped addressed envelope. Ame-5, Box310, LeMars, Iowa 51031.

BEAUTIFUL PHEASANT FEATHER PINS: \$1.08. Peacock feather pins \$1.58. Make nice gifts. George L. Hohnstein, 137 East 4th St., Hastings, Nebr. 68901.

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PEACOCK FOR REFRIGERATOR — \$1.50; embroidered dish towels — 65¢. Mrs. Julius Bisek, 311 East Main, New Prague, Minn. 56071.

HANDMADES FOR SALE: aprons, pillow cases, crochet, luncheon sets. Much more. Write for price list. Mrs. Louis Dudley, Cowgill, Mo. 64637.

STUFF ENVELOPES. Experience unnecessary. Average \$25.00 per hundred. Beginner's Kit — \$1.00 (refundable). Earl's, 121-KK Melrose, Findlay, Ohio 45840.

WANTED: Indian things; baskets, beadwork, quillwork, carvings. Immediate remittance. Byron Higbee, Halsey, Oregon 97348. 1-503-491-3856.

LOVELY LINEN HANKIES, Lover's knot edge, white or variegated. 2 for \$1.85 and stamp. Free gift with orders of four. Mrs. Carl Dinner, New Hampton, Iowa 50659.

AFGHANS, pillowslips, hankies, pieced quilt tops, black walnut meats. Stamp for prices. Mrs. Dale Brown, Harlan, Iowa, Rt. 4, 51537.

SHELLED PECANS, Black Walnuts, English Walnuts, Almonds, Cashews, Brazils, Hazelnuts \$2.25Lb. Sassafras, Dried Mushrooms \$6.00Lb. Peerless, 538B Centralpark, Chicago 60624.

PATTERN FOR RAGGEDY ANN boy and girl wall plaques 16x28 — \$2.50. Darling. Mrs. L. Barrett, 703 East Sixth, Hastings, Nebraska 68901.

RUGWEAVING: Balls — \$1.50 yd.; unprepared — \$2.40. SALE: 50" rugs — \$3.50. Rowena Winters, Peru, Iowa 50222.

LADIES TOWEL JACKET PATTERN with instructions 60¢. Huffman, Box 280, Hoopston, Ill. 60942.

COLLECTOR'S PLATES: Danish, German, Hummel, Haviland, Franklin Mint and others. Stamp for prices. Maude House, 8009 Freeman, Kansas City, Ks. 66112.

LARGE EMBROIDERED DISH TOWELS: Set of 6 — \$9.30; set of 7 — \$10.85. Postpaid. Makes lovely Christmas gifts. Mrs. Ed Crotty, Belmond, Iowa 50421.

MARY BETH'S LETTER — Concluded
cular shape where the man of the house had attempted to remove it from the pan. He thought he was supposed to take it out of the pan and put it on the wire rack so the air could circulate all around it! So last year we ate our fruitcake in ice cream scoop-shaped pieces. Its taste was unaffected but I didn't think it lent itself too well to guests. It took too much explanation about why it was served in crumbs both large and small instead of slices. This year I'll buy the same ingredients about the middle of October, cut them up early and dust them with flour and refrigerate them. Then one evening, a little earlier than last year, I shall blend everything and set it to bake slowly, and regardless of who takes it out, it will cool in its own pan until morning. After that I shall wrap it in heavy cheesecloth and close it tightly in a plastic container until it ages properly.

It's time to go to the kitchen to warm up some chicken and noodles, which I once again made too much of yesterday. Until next month,

Mary Beth

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UNWOVEN COTTON AND RAYON—Assorted beautiful Pastel Colors. BRAND NEW—NOT Seconds—50 Towels for \$1.00, or 100 for only \$1.89! Super Quality. Plus include 25¢ extra for postage & handling with EACH set of 50 Towels you buy. Make good money selling these Towels. We've sold 60,000,000 already and include sure-fire MONEY-MAKING Plans with your order. Money-Back Guarantee. No C.O.D.'s. Order NOW!
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THE PASSING CENTRAL

by
Hallie M. Barrow

At a recent meeting of the DeKalb County Historical Society held at Maysville, Mo., the program was about the first telephone systems in the county. Mrs. Calla Bassett, a resident of Sunset Home at Maysville for the past five years, was the "central girl" for some twenty-odd years at Clarksdale, Mo. She took the place of a daily paper and television or radio news service, none of which were available at that time.

Most of her patrons called regularly every morning to learn what had happened overnight; some of them called the last thing at night. There was no mayor, chief-of-police, or reporter to gather news, so Calla took their place. One of the most important news sources was the daily passenger train, which came morning and evening. Calla could not be at the depot, but Nosey Wilson, who claimed that no one ever got off or on the train without his knowledge, at once went to the telephone office and gave all the comings and goings to Calla, who, in turn, passed the information on over her switchboard. If there was a murder, wedding, dogfight, birth, or robbery, the telephone patrons knew of it within hours.

The telephone was on one corner and churches on the other two corners. All brides dressed for their church ceremony at Calla's. There were no modern electric church kitchens in those days, so for any activity at either of the churches, coffee was made at Calla's, and pies and rolls reheated.

There was no hotel or motor court, but if someone got stranded, he was directed to the central office. Calla started calling around to find someone who would take a roomer for the night. If she didn't find any accommodation, she would put up the stranger herself and give him meals until he could get off the next morning. Not often was it a stranger . . . usually the peddler who went through the country selling medicine and home remedies, or a teacher or preacher who had missed a train.

She filled many non-paying jobs. For instance, she was really Doc Perkins' ex-officio office girl. He always left word with Calla about his country trips or where he might be. Once Calla ran into trouble. The old men in the village built a roque court in the town park. Doc spent every free moment playing roque. Calla couldn't leave the board to call Doc, but some handyman fixed a rope which Calla could pull, which rang a bell on the roque court so Doc knew he was needed and to get in touch with Calla at once.

She was the town information office. If you needed to beg, buy, or borrow.

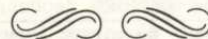
Calla knew whom you should call, whether it be for tomato plants, a recipe, (then called receipts), the right time, quilting frames, a black kettle to make soap, who was making sorghum this year, who would have honey to sell, an extra set of harness, a side saddle, who was making cider, where you could find a setting hen, a baby buggy and cradle, onion sets, garden seeds, cream to make homemade ice cream, where to take bags of rags to have them woven, old copies of magazines to read, apples to make apple butter, etc., etc.

When fire broke out, Calla was right at her board. Whoever saw a fire called Calla and then went back to carrying buckets of water. Calla called the nearest to the fire first and then called fast and furiously to those farther out. Bucket brigades were assembled and all fought that most dreaded calamity, a fire at night. Calla was the quarterback. She knew which cisterns were dry and she kept extra buckets hanging on

her back porch for just such occasions. If a family was involved, they came to the central office while Calla called out for shoes and clothes and bedding. Even after the fire was out, Calla was busy until dawn. No wonder she had one of those large coffeepots which she would send over full to those left watching to see that no new fire started.

Small villages in those days had no welfare board or school nurse. With Doc's help, she saw that the poor were taken care of and some of the ill-nourished children given hot breakfasts at the telephone office and started off to school with well-filled lunch boxes. Calla kept the Aid Societies informed about who needed blankets and comforts.

Yes, quite often the central girl was the cog of rural phone customers. She really had her finger on the pulse of the whole community.



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