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Kitchen-Klatter

REG. U. S. PAT. OFF.

Magazine

SHENANDOAH, IOWA

20 CENTS

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NUMBER 12



—Photo by Strom

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WE PLANNED
TO VISIT AVE
JOHN AND JOE



LEANNA FIELD DRIFTMIER

Kitchen-Klatter

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

MAGAZINE

"More Than Just Paper And Ink"

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LETTER FROM LEANNA

My Dear Friends:

Surprise! It has been many months since I've written a letter to you. I thought this would be an especially nice time to write one, so I could wish you all a "Merry Christmas".

The older I get, the faster time rolls by — undoubtedly true for a good many of you. Since I am 86 years of age, each new day is another "bonus" day and I try to make the most of each one. I read something the other day that had sound advice everyone.

"Today is yours. Enjoy it! If you think of the good old days long gone and wish you could relive those happy times, you lose the possible joys of today. And if you dream of those bright tomorrows when all will be perfect, once again you lose the possible joys of today. So remember your yesterdays; plan your tomorrows; but live and enjoy the here-and-now today."

One of the things I enjoy the most is getting into the kitchen and stirring up something. Saturday is my special day in the kitchen, baking something for Sunday. Ruby, my nurse-companion, puts everything I might need on the kitchen table before she starts her work in the front part of the house. While she is busy with the cleaning, I take care of the baking. This last Saturday I made apple pies. We have a good supply of fresh lard from the last butchering on the farm and a bushel of Jonathan apples on the back porch, so I made several pies while I was about it.

Speaking about farms, I know many of you lost your crops from floods this year. I know what a disappointment that was. Our land is what they call "second bottom" so it doesn't flood, but we had so much rain this fall it took a long time for the beans and corn to dry out. A farmer never knows what he can count on until the harvest is safely in.

It has been some time since I've taken any long trips, but I do try to

take a few short ones during the year. My favorite times to visit Frank and Dorothy are spring and fall. On my fall trip to the farm the timber was turning red and gold. The drives along the hill roads are delightful.

While I can't ride the many, many miles to visit the other children and their families, I am fortunate that they can come to Shenandoah once in a while. You know, of course, that Frederick and Betty were here a short while ago, and we just recently had a visit from Wayne. He brought a huge box of tulip bulbs and planted them on the east side of the house where I will be able to see them from the dining room windows. I'll be anxiously watching for them to poke their heads out of the ground next spring.

Wayne and Abigail are going to take a very special winter vacation. December and January are the least busy months of the year in their nursery business so they are taking a longer vacation than usual and flying to South America! As you'll recall, Emily is in the Peace Corps in Brazil, and Clark is a Rotary Exchange Student in Brazil, so they figured the nicest Christmas present the family could have would be to spend Christmas together. In order that Emily and Clark could see more of South America, they are meeting in Peru and will do some sight-seeing together. What a wonderful time they will have! Their other daughter, Alison, and her husband, Mike, will spend Christmas with Mike's family in Hobbs, New Mexico, not far from Santa Fe, where Mike and Alison live now.

How fortunate I am that I also have visits from my grandchildren. Grandparents have a special love for their grandchildren. I know my life is made much richer by mine, sharing their interests, enthusiasm, optimism, honesty of expressions and belief in the fundamentals of life. I'm always happy when they come to "Granny" to talk things over. In between visits I have their lovely letters to keep me abreast of

their activities. How interesting it is to watch them change from youngsters to mature young adults!

Now that I've reached my "shut in" days of the winter months, I have been working on some new projects to keep my hands busy. One of my Thursday Club friends makes exquisitely beautiful Christmas decorations. She brought a box of finished items for me to see and I was so enthused to try this type of work that I got the necessary materials and have been "beading" and "sequinning" ever since! So far I've finished a door hanging, some little doorknob decorations, and have on hand a Christmas tree skirt and some stockings to make before Christmas. I had intended to make the skirt first, but decided to do some more practicing on the smaller items. I'm so blessed to have good eyesight.

Hearing is what bothers me most in these later years. I hate to ask people to repeat something, but know that I should because sometimes I *guess* what they've said and have made a very funny reply! We've had some good laughs as a result. The members of my family are all quite soft-speaking people, so they've had to learn in recent years to raise their voices.

This reminds me of "The Beatitudes for Friends of the Aged", and I think I'll include it for those of my generation, who, like me, appreciate the thoughtfulness of those around us.

BEATITUDES FOR FRIENDS OF THE AGED

Blessed are they who understand my faltering step and palsied hand.
Blessed are they who know that my ears today must strain to catch the things they say.

Blessed are they who seem to know that my eyes are dim and my wits are slow.

Blessed are they who looked away when coffee spilled at the table today.

Blessed are they with a cheery smile who stop to chat for a little while.

Blessed are they who never say "You've told that story twice today."

Blessed are they who know the ways to bring back memories of yesterdays.

Blessed are they who make it known that I'm loved, respected, and not alone.

Blessed are they who know I'm at a loss to find the strength to carry the Cross.

Blessed are those who ease the days on my journey Home in loving ways.

May you all have a very joyous Christmas!

Sincerely,
Leanna

FREDERICK IS BUSY WITH CHRISTMAS PLANS

Dear Friends:

In a few minutes I shall be going down to our church to hear the first of what we hope will be a grand series of organ recitals. This will be the dedication recital of our beautiful new Austin organ, and we expect that there will be several hundred persons in attendance. One of the unique features about this new organ is the way its console (the keyboard section) can be reversed. For worship service the organist is out of sight of the congregation, but for a recital he will be in full view. All we do is turn the organ around!

It is such a relief to have the organ fully installed and all "the bugs" taken out. Like a new car, a new organ has many little details that have to be put right before it is running perfectly, and we think that our organ is all set for this big occasion. I hope that the visiting public likes the organ as much as we do. Never in my life have I heard a sweeter organ, and I honestly lack the words to describe it. After our people had paid for it, they made a "thank offering" of several more thousands of dollars to another church to assist with its purchase of a new organ.

Believing that beautiful music helps people to worship God, our church spends a great deal of money for its music. Several times a year we have guest musicians to play duets with our organist for fifteen minutes before the opening of the service. One Sunday we may have a harpist, another Sunday we may have a cornetist, or a violinist, or a celloist, or a flutist, etc., etc. The children particularly like this kind of variety, and we intend to have more of it this year than in any year past.

Our city is blessed with good music. Many of the large churches have fine concert choirs and magnificent organs, and the city itself has a splendid symphony orchestra. People come from miles around to listen to our symphony orchestra, and at the last concert there were more than 3,000 persons present at our Symphony Hall.

My own story of musicianship is a rather sad one. As a boy I played the cornet after having given up on piano lessons. Some of our neighbors back in the old hometown of Shenandoah tell me that they still can remember how I used to stick my cornet out the upstairs bedroom window and play "Nearer My God to Thee" on Sunday mornings! Bless my soul! How long-suffering those neighbors must have been. After the cornet I took up the base viol, but that lasted even less than the piano episode. Then came my years



We don't know how Betty and Frederick manage to include so many extra activities into the month of December, but they always follow through with their plans. They experience a great sense of joy from sharing with others.

with the E-flat alto horn, and I didn't do too badly with that. Now at last in my later years I have taken to the auto-harp! Well, at least I can say that I do play some instrument! But oh how I do envy a good musician.

As always, our Christmas will be a busy one and a beautiful one. How I do love the Christmas season of the year. It is a great time of the year for the children in the church, and we go all out to make each church Christmas a little better than the one of the year just past. This year we are going to be putting more emphasis on what the children can do for others. Of course our church always does a great deal for the poor at Christmas time, and this year we shall involve all of our children more. Using our Sunday school facilities five days a week is a little school to teach Puerto Rican children how to speak English before they begin public school, and our Sunday school will do much for these little newcomers to Springfield. Only yesterday I was in one of our large toy shops finding out how much tricycles cost when they are bought by the dozen! The merchants looked bewildered. Never before had they been asked such a question.

I wish that you could have been with me a few days ago when I gave two young boys their Christmas present in advance. I had promised them their first airplane ride in the same manner that I have given many boys and girls their first airplane ride, and I decided to carry out my promise before the bad winter weather settled in. We all went up last Saturday, and the boys had the fun of leaning out the plane window to wave to their parents. We circled their

homes several times, and then we gave them the fun of flying over the homes of their friends and schoolhouses.

This season of the year is such a busy one, but I hope Betty and I will have a chance to go to New York City to see the holiday decorations. Each year for years and years we have talked about going down to see the gorgeous shops, and each year something happens to keep us from it. Surely we shall go this year, and I know it will be a treat. To walk up and down Fifth Avenue looking into the shop windows during the month of December is something that all of us Easterners love to do. I have done it but once in my life.

We have a mystery here at our house — a real, genuine mystery. For some reason that the electronic engineers do not understand, my stereo phonograph is playing radio broadcasts from Russia. We hear the Russian conversation between every piece of music on a record, and in those dead silences between records. It really is a most amazing thing. We had an expert come here from New York to look into the matter, but he could not solve the problem. When I first heard these broadcasts a few months ago, I thought that someone was playing a joke on me, but now that it has gone on and on, and now that it has ruined hour after hour of music, I am disgusted. There is no radio connected with the stereo when this Russian business is taking place, and there are no radio wires of any kind anywhere around, but still the broadcasts pour in. Representatives of the factory which made the stereo equipment have been here to try to correct the problem but they have had no

(Continued on page 22)



A "Kneel-in" at the Manger

by
Mabel Nair Brown

Setting: There are at least two possibilities for the setting for this worship service. A simple one would be to set up a creche on a small table, one in which the shepherds and wise men are kneeling. But if you want a very special and lovely setting (and your group is large enough) then may I suggest you use a live "kneel-in" as a tableau background for this service?

For this, set up the manger in center backstage. A concealed flashlight can be placed in the manger to provide a halo of light coming from the manger. (The person playing the part of Mary can turn this light on when she enters to bend over the manger.) Those taking the part of Mary, Joseph, shepherds and wise men should wear Biblical costumes. They take their places quietly, as indicated, the shepherds and wise men kneeling with bowed heads. A low stool draped with a dark cloth might be provided for Mary. (A bale of straw would be more realistic, if you can have it.)

The musical numbers may be sung by a seated chorus or soloist, or a record player might be used, with the whole audience joining in at the close as suggested.

Choir robes might be worn by the narrator and those who give meditations or take other parts.

Prelude (quiet music): "What Child Is This".

Leader:
Christmas!
The season settles

Like a benediction.
Distressed souls
Succumb to its mood,
Scarcely aware of its influence.

Christmas summons a meditation
Of a baby, born
In a long-ago stable.
Soft noises
Of sheep and cattle
Permeated the hay-scented air,
Welcoming the divine Guest
To the City of David,
Where the innkeeper
Found no room
For his comfort.

And we remember
And commemorate
This night
As we come for a "kneel-in"
At the manger —
To meditate, to remember,
To go forth rejoicing,
Proclaiming.
Christmas!

—Adapted from church paper

Hymn: "O Little Town of Bethlehem".

Scripture: Luke 2:8-20 may be read by one reader, but it is suggested here as a choral reading, alternating light and dark voices. (These might be same people as used in the chorus, reading from where they are seated.)

Light voices: *And in that region there were shepherds out in a field, keeping watch over their flocks by night.*

Dark voices: (Building up stronger and faster toward the end.) *And an angel of the Lord appeared to them, and*

the glory of the Lord shone around them, and they were filled with fear.

Light voices: (Slowly) *And the angel said to them,*

Dark solo voice: *Be not afraid; for behold, I bring you good news of a great joy which will come to all people;*

Two dark voices: *For to you is born this day in the City of David a Savior, who is Christ the Lord.*

Dark solo voice: *And this shall be a sign for you: you will find a babe wrapped in swaddling clothes and lying in a manger.*

Light voices: *And suddenly there was with the angel a multitude of the heavenly host praising God and saying,*

All: *Glory to God in the highest, and on earth peace among men with whom He is pleased!*

Dark voices: *When the angels went away from them into heaven, the shepherds said to one another,*

Dark solo voice: (Speed up tempo.) *Let us go over to Bethlehem,*

Second solo v.: *And see this thing that has happened,*

Third solo v.: *Which the Lord has made known to us.*

Light v.: *And they went with haste, and found Mary and Joseph, and the babe lying in a manger. And they made known the saying which had been told them concerning this child:*

Dark v.: *And all who heard it wondered at what the shepherds told them.*

Light v.: *Mary kept all these things, pondering them in her heart.*

All: *And the shepherds returned glorifying and praising God for all they had heard and seen, as it had been told them.*

Hymn: "Rise Up, Shepherd", or "While Shepherds Watched Their Flocks". (Shepherds enter and kneel at the manger.)

Narrator: Will we, too, kneel-in at the manger remembering that: Angels are still the choristers, But we the shepherds are, To bear the message which they bring, To those both near and far; "Glory to God in the highest," the angels' song resounds; yea, glory to God in the highest, let's repeat that glorious sound!

Special Music: "Go Tell It on the Mountain".

Narrator: *How beautiful upon the mountains are the feet of him who brings good tidings, who publishes peace . . . (Isaiah 52:7). As we kneel-in at the manger, let us be reminded that ours is not just to hear, and know, but to tell, to do, to act the "good news" that came to earth that first Christmas — to worship, yes, but also to praise and glorify after the 25th of December has come and gone!*

Scripture: Matthew 2:1-12 (Wise men
(Continued on page 21)

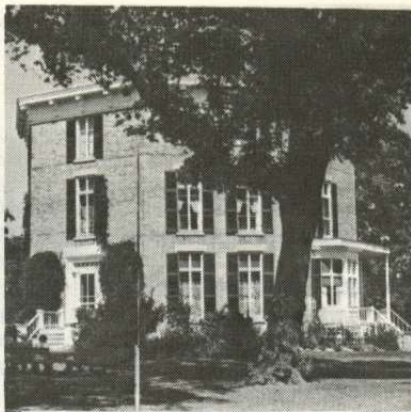
SELDOM A DULL MOMENT FOR MARY BETH'S FAMILY

Dear Friends:

The family is all settled down for a quiet Sunday afternoon as I begin this letter. We went to early church today because Paul is enrolled in the ninth-grade communicants' class preparatory to joining the church in 1974. We have a two-year program arranged in our church, and this year the class meets on Sunday mornings. Next year they will meet on a week night, which will prove to be interesting since our spare driver will probably be away at college. I was simply stunned at the service in church today because we took into our membership forty-two new adults. This was not the high school class joining, but was those from outside the church who were uniting with our church as new members. I am renewed in my faith in people when I see this kind of interest in the Christain movement. We tend to get a little disheartened with all the bad things we hear about, but I'm encouraged to see people joining a church.

Even Adrienne is home this afternoon. She has finally finished her stint with the Historical Society as a Junior Guide. They rewarded the girls with a trip to Watertown, with a guided tour through their Octagon House, which is so famous. We have not been there for fully five years, and after working at Hawks Inn here in Delafield, Adrienne is much more aware of antiques and has, in fact, learned how they were made and the years which date certain methods of craftsmanship. She came home from the Octagon House with a miniature turn top table with a separate candle to set upon it, which she informed me dated about 1846. She has now decided to refurnish the doll house, which she has more or less laid claim to since Katharine has no interest in it, in entirely 1850 furniture. One of the ways the ladies in Watertown earn money for their Historical Society's needs is to sell this miniature furniture, and Adrienne was enthusiastic about the things she can get to redecorate her doll house. Fortunately Watertown is not too far from where we live, so perhaps before Christmas gets any closer we can pick up some additional pieces for her.

Almost forgot to tell you that she was also awarded a beautiful bell in recognition of 69 hours of volunteer work at the Inn. She learned the entire manuscript that concerned the second floor of the Inn, and during her period of service they opened yet another bedroom which is furnished in mahogany, and she had the information about this room fully learned. They called her a "Bell Ringer" and carried a picture of



This is one of Wisconsin's most interesting historic homes. There are not many octagonal houses in the country, but what are left standing are being well preserved. If you ever drive through Watertown, Wis., do stop to see this one.

her in their monthly magazine. She truly enjoyed the hostessing, and I'm sure she gained more in her ability to meet the public than anything else except the satisfaction of knowing she had done a good job for a worthy cause. I was delighted with it because she could get on her bicycle and ride over the few miles to the Inn on the days she was expected to guide the guests. And even more, I was proud of her grit to stick to it on those hot summer days when she would have loved to go swimming, but went where the ladies were counting on her. It's good for young people to have someone depend upon them in a genuine manner. So until next summer Hawks Inn is closed, but I'm sure Adrienne will be there when it is time to reopen.

Katharine has been off visiting colleges again before she settles down to her final choice. So far she has taken her college visits on the bus, and it has taken considerable time away from her class studies, but just to show what can be done, she has managed to pull herself up to fourth place in her class — all this in spite of the lost hours on the trips.

Adrienne and Paul had to have new glasses in the fall. I don't know, really, what people do who have six or seven children, because with just three I find it difficult to keep them scheduled for those yearly checks on teeth and eyes, and the dog and cat on rabies and distemper, and Donald on his yearly physical appointment . . . and apparently I have failed dismally, because the ophthalmologist scolded me soundly when I got Adrienne in for her examination. Her eyes were terrible. After several weeks of waiting for the new glasses to arrive, they finally came, and she was almost sick to her stomach from the power of her new spectacles. She has not begun to talk about or agitate

for contact lenses, and I'm just as happy, because she has a penchant for losing things, and after the simply awful time Katharine experienced getting accustomed to her contacts, I am not too eager to jump into that can of worms again soon, thank you.

I will say this for Katharine's eyes now that the contact lenses are part of her person, they have stopped the rapid deterioration of her vision. I had been told this would happen, and it surely has. She has not needed a change in her prescription since 1969.

Did I tell you Paul is wearing shoes that are one size smaller than his father's? His father, by the way, wears an impossibly difficult size to find — a 13! (Narrow, too.) And while I'm speaking of the size of the children, it comes as a shock to stand beside my older daughter, Katharine, and have her shoulder level higher than mine. We were measuring panty-hose the other day to see if we could determine whose were whose, and we discovered that she has the most unbelievably long legs that ever happened. Her hip bone is fully two inches higher than mine and I am a long-legged woman. I stand five feet nine inches and this makes her about five feet ten or eleven. When we three tall members of the family drive one car we all adjust the seat to suit each of us, and if that doesn't make for weird sensations! Donald gets into the car and can't drive in the position Katharine has left it in, and I cannot drive in the position he leaves it in. Fortunately we have an automobile with six-way adjustable electric seat control. I hope the car and the electric seat adjuster hold up until Paul is driving, because I am sure he is going to pass his father in height, and he will probably run true to form and require yet another seat position.

I have found a wonderful set of recordings which I must pass along to those of you with little children who are looking for a special gift. The recording company is English. The name is ARGO, The Decca Record Company, Limited, and the record I am delighted with is *The Wind in the Willows*. This is so fully recorded on two records in the set with four sides to listen to that almost all of the book is narrated. The narrators are all English, and speak the most beautiful Oxford English imaginable. I bought it for our children and have taken it to school for my class to listen to and enjoy. I recommend it. (You would have to order it I would guess. I did.) They also have *Alice in Wonderland* and T. S. Eliot's *Old Possum's Book of Practical Cats*, and *Through the Looking-Glass*.

Have a happy holiday,
Mary Beth



Fiction and Facts About Cookies

by
Vivian Dickerson

There has been a lot written about cookies. Stories handed down through the years may be either fiction or fact, but are cherished partly because of their background.

One of the older customs is that of hanging cookies on the Christmas tree. The German publication, *Alsatra Chronical*, in 1605, told of fir trees set in rooms in Strasbourg. These had flat cakes, apples, gilded candies and paper roses on the branches. It is believed that the flat cakes were a form of cooky.

Some present-day cookies are associated with German cities. Nuremberg was known as the gingerbread capitol of the world, and was also famous for its spice and honey cookies for a very good reason. Sugar was rather scarce in Europe until the 17th century, so considerable amounts of dried fruit and honey were utilized. There is a recipe titled Nuremberger that naturally contains spice and honey. Oftentimes seven spices were put into some of their baked goods in memory of the seven days in which God created the world. A lovely reminder of the Scripture!

The making of spicy cooky dough into what is now called Gingerbread Men began about the 13th century. The dough was made into many fancy shapes — animals, birds, men, and even letters of the alphabet. Gifts of this baked product were considered a great honor. The word gingerbread, meaning ornate decoration, is thought to have derived from those fanciful shapes.

There are many pastry shops in the Scandinavian countries since they are fond of cookies and other sweets. Many of their recipes are mild flavored, but rich in shortening and containing lots of almonds. They are past masters at cooky baking, and scores of American recipes are of Scandinavian origin. Christmas is truly welcomed there because the nights are the longest at that time, and most of the winter lies ahead, as in America. The biggest meal is eaten on Christmas Eve instead of Christmas Day. One tradition is passing cookies after the dessert is eaten.

The Swedish people are as well known for their butter cookies as for their smorgasbord. The kringla, which is shaped similar to a pretzel, has been the symbol of the Swedish baker for centuries. This cooky recipe contains butter, whipping cream, and flour.

After the dough is mixed, it is chilled and formed into a kringla, then baked on a cooky sheet. Needless to say this is not a standard butter cooky recipe. During the Christmas festivities ginger cookies called pepparkakor with coffee is a traditional breakfast combination in Swedish homes.

The Dutch are given the credit for starting the delightful custom of "open house" during the Christmas season. Friends and neighbors dropped in for a warming drink and cookies or small cakes.

English people visiting in this country may have difficulty understanding Americans, but remember that if an American orders a biscuit for breakfast in an English restaurant he will be served a cooky or a hard, flat cracker.

Before 1850, or before baking powder was used, sour milk and soda was a familiar combination for leavening. With any recipe, follow directions because an excess of baking powder tends to produce coarse texture, dryness, and an undesirable flavor in cookies or other baked product. Soda is sometimes specified in cooky recipes. Besides acting as the leavening agent, flavor is added and it keeps the dough from spreading. Again, measure carefully.

Simple shapes of cutters such as heart, square, triangle, oval and others can be made of tin cans. Cut the top and bottom out and then with tin snips make a ring about one inch wide from either end. Form into shape desired with pliers.

For advice to "cooky cooks" — put two filled cooky sheets in the oven at the same time, dividing the baking time of each on the lower shelf. This saves fuel and produces more uniform baking. Store different flavors of cookies in separate containers so vanilla will stay as such and lemon cookies will stay "lemony" and not mingle. Crisp and soft cookies should be stored separately to keep their texture. Otherwise all may be "softies". Try the oatmeal packaged especially for infants in recipes calling for dry quick oatmeal. The flavor is more palatable since cookies are usually in the oven for a short time. For the younger set, no-bake cookies are fun and easy, and usually contain ingredients homemakers keep on the shelf.

Try using a powdered sugar-flour mixture instead of all flour when making rolled cookies. It adds a little sweetness and prevents toughness. For a

simple but attractive and tasty Christmas cooky cut round, square or rectangular shaped dough and bake. When cool, apply a white glaze and let dry. Cut out lightweight cardboard of the same size and mark a figure in the center to be cut out for a stencil. Some of the simpler symbols that are suitable are the star, cane, drum, bell, tree, and poinsettia. These openings can be "painted" with colored frosting or a small artist's brush dampened with water and then sprinkled with colored sugar. For a pretty contrast, put a white snowman on a light blue background. These suggestions can provide fun for little or big kids.

A "Night Before Christmas" carousel can be made for the dining table. Cooky shapes to be cut out are: a house, stockings, chimney, bed, moon, Santa, reindeer, and toys. These are to be made from a thicker than usual dough for best results. Before the cookies are baked, make an opening through the bottom similar to a lollipop. When the cookies are cool, decorate as desired. Lots of red makes an attractive centerpiece. When the frosting is dry, carefully insert stems in the bottom of cookies, anchored with royal icing. Small dowel sticks can be used, but artificial flower stems are more economical and already finished. These stems of short lengths are to be stuck in a round of styrofoam. For a touch of reality, place the moon the highest in the circle.



RECIPE FOR HAPPIER HOLIDAY

Take 1 full cup of blessings.
Beat in a full measure of joy.
Add a pinch of human kindness.
Sprinkle a bit of care along with a few ounces of gladness.
Stir together a handful of pleasure and two of delight.
Cover with friendship.
Heat to a merry degree and serve.

MY FAVORITE CHRISTMAS RECIPE

Take the sound of childish laughter
And of whispers add a few;
Stir in rustlings of wrapping paper
And of ribbons add one or two;
Cover with a cloud of mystery
Mixed with tramping on the stair
And smell of spices from the kitchen
And some holly here and there;
Sprinkle with a bit of stardust,
Garnish with a Christmas tree,
And with this, my friends, I give you
my favorite Christmas recipe!

—Georgia Ellen Miller

DOROTHY WRITES FROM THE FARM

Dear Friends:

As I write this we are having another beautiful fall day and we hope this weather will hang on a while longer so we can get our beans combined (the few we had left after the flood), and the corn picked. We have been late getting started because of all the rain we had, but we were happy to get the ensilage chopped. We don't have a silo and Frank has found it works very satisfactorily to pile it where it has good drainage.

Our sister Bernie and her friend Belvah Baker have returned from their annual trip to Roswell, New Mexico, to visit Edna and Raymond. Aunt Delia Johnson has usually accompanied the girls on this trip, but this year she wasn't able to go because of severe back pain. While they were gone she finally gave up and went into the hospital for a few weeks where they would keep her in bed until the pain subsided, and also could give her physical therapy. I am happy to report she is feeling much better now.

Bernie's car was really loaded down when she left. All summer Bernie has been canning garden things to take to Edna, and had also made lots of jellies and preserves she knew they would enjoy. Edna and I had a set of dishes alike at one time, but several of her pieces got broken and so had mine. I decided one of us might as well have a complete set. Since I have a new set, I thought this would be a good chance to send the rest of my dishes to Edna. It took a large carton by the time each piece had been wrapped in paper. When Frank saw Bernie and me getting our boxes ready to go, he wanted to have some fun, too, so he fixed up a carton of all kinds of goodies like popcorn, candy, nuts, and items from the grocery store that people don't usually buy every day to keep on their shelves. We had fun getting all the stuff ready, and Edna said it was just like Christmas when Bernie arrived and they began unwrapping everything.

This time of year seems to be the best for Edna as far as her respiratory problem is concerned, and while the girls were there she was able to go with them on some side trips they had planned. The scenery is beautiful up around Ruidoso, so they drove up there for a day.



Mrs. Frank (Dorothy) Johnson

Edna and Raymond had never been to the Big Bend country in Texas, which I believe is a National Park, so they planned a trip to this beautiful part of the country since Bernie and Belvah hadn't been there either. They were gone from Roswell three days and had a wonderful time. The rest of their trip was spent in daily excursions around Roswell, rock hunting, and seeing the sights.

I did something recently I have been wanting to do for a long time, and that was to attend the International Food Fair in Des Moines. This is an annual event, presented by the Des Moines Area Council for International Understanding, and is called The Best of Two Worlds - The World of People and The World of Food. This was the thirteenth time this event has been held at the large Veteran's Auditorium, and the attendance is getting larger every year. There were 36 gayly decorated booths set up around three sides of the auditorium, each one representing a different foreign country, where people in native costumes sold their exotic food cafeteria-style. Each booth was sponsored by an organization or company.

Three of my friends went with me, and since they were going to serve from 11:30 to 3:30, we thought if we were there by noon or a little after we would have plenty of time. We were there by 12:30, but the attendance was such that a lot of the dishes we wanted to sample were sold out by the time we reached these booths. However, we did have some delicious dishes from Syria, France, Nigeria, Canada, Belgium, England and Kuwait. We probably could have covered more of the booths if we hadn't stopped to eat what we had already collected on our trays. Next year we can visit the booths we

missed this year.

Long tables were set up in the center of the room, and also a large platform where they had continual entertainment going on. A radio personality from one of the local radio stations was master of ceremonies. He introduced the parade of native fashions, and musical numbers from Hawaii, Italy, Japan, Liberia, Mexico and Sweden.

On the program sheet that was handed to us as we entered the room, I read about some of the activities of this very active Council. Through their efforts they have eliminated many misconceptions and bridged the gaps between cultures by bringing peoples from other countries and from the Des Moines area closer together through a friendly welcome, and a warm, genuine interest. Many international guests have been programmed through the Council. Sixty countries have been represented. There are 32 languages deposited in their Language Bank by linguists willing to share their talents, and the Council functions as a referral service. Counseling foreign students, arranging home hospitality when dormitories are closed, helping them understand U.S. immigration regulations, or just lending a patient and friendly ear are all a part of the Council's work.

Of course I am writing this letter quite a while before Christmas and I can't tell you anything about our plans for this year except that Frank and I will be right at home. It is doubtful that Kristin and her family will be with us; in fact, we haven't made any plans along this line at all because trips at this time of year are almost an impossibility because of the weather. Anyway Frank and I both feel so strongly about family traditions for holidays that we want Kristin and Art to build their own traditions for Andrew and Aaron to carry on.

I have been thinking about some of the past Christmases when Kristin was still at home that stand out in my mind. I think the memory I am most fond of is our first Christmas on the farm. Kristin was three years old, and when I mentioned that we would have to go to town and buy a big beautiful tree for her this year, Frank said, "Oh, no." It was a tradition in their family to find a lovely cedar in the timber, and he had one all picked out. It was too far from the house for a little girl to walk, so he went out and chopped it down and brought it closer to home and stuck in a big snowdrift. The morning they went to get the tree the sun was shining brightly on the fresh snow, and I will never forget the picture they made as they walked hand in hand down through the timber, pulling the sled and Frank carrying his axe. He made a pre-

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Giving Successful Gifts

by
Mary Feese

A lively discussion swirled among the three women. Christmas just around the corner, and all those gifts to choose! One asked, just what guidelines could be used for giving successful gifts. The answers came in rapid-fire succession.

"I always say, the best way to pick out a present is to give something you'd simply love to receive yourself." The speaker, a slim, dark woman, reflected a moment. "It always seems to work out fine." Hmmm, I thought, that might depend upon the diversity of one's tastes. But if some ultra-feminine wife takes on the responsibility of shopping for all the family's gifts to others, can she rely only on her personal preferences to choose for aged Grandpa and bachelor Uncle Bert? Perhaps, by translating "perfume" to shave lotion, and "frilly hankies" to men's handkerchiefs — perhaps the gifts might be acceptable. But thrilling? I wonder.

"It's more fun to give or receive something that's impressive to open at the gift exchange," said the second woman. Well, yes, it might make some difference at a big gathering, to see the thrill on the recipient's face, and to see the admiration of the others in the group. Gift certificates and magazine subscriptions lend themselves better to individual gifts, or to those sent through the mail. But I've seen

some mighty impressive gifts that didn't offer much in the way of lasting satisfaction. Again I wondered, where to draw the line?

Choosing gifts requires a special sort of sensitivity. A recognition of the other man's luxury. A dash of imagination. A modicum of thought, to perceive what it might be like to "walk a moon in the other man's moccasins." To sum up: determine the other person's real desire, and try to fill it. How? Well, what can you think of that they'd really love to have, but just won't (or can't) buy for themselves? Absolute necessities seem to get managed somehow, while pure luxury may not even be the luxury it looks to be. (Most of us actually enjoy the practical dream more than the ephemeral one. As, a huge set of melamine dishes rather than one exquisite silver tray. Or a warm brushed nylon nightgown for all winter, rather than a gossamer pegoir to be worn only on super-special occasions. A smart all-weather coat, rather than a slinky little fur neckpiece. Or the "luxury" of dainty evening sandals, when what the young mother desperately needs is some warm slippers to wear when she gets up with the baby at night?)

Let's get back to the practical side of things, you protest, for there are still all those gifts to be chosen. Any helpful suggestions? Well, yes. First,

think of all you know of the person's life and preferences. Does she use, and need, towels? "Towels sound so ordinary," you comment. But try carrying the concept to extremes — give a whole stack of fingertip towels or those little terry dish towels. Or, go to the other extreme of one huge, magnificent, deeply sculptured and jewel-tones bath towel, thick as a rug and soft as cloud nine. Or bowls: a whole set of mixing bowls, or one cut glass antique bowl whose beauty enhances the fruit within, and also feeds the soul.

"... Buy hyacinths to feed thy soul," said the poet. For years, my dream of a special Christmas gift would have been two or three hyacinth bulbs, to force for early bloom, yet I never would buy them for myself. Nor did anyone get them for my Christmas present. Last spring, my husband said he had a present for me, and led me out into the yard of the new farm we'd bought shortly before. Hyacinths were popping up along the garage like mad, by the dozens, almost by the hundreds. "I finally bought your hyacinths," he said with a cheerful grin, "— if you don't mind 120 acres of dirt attached to their roots!" Mind? Well, no — but it was the earliest beginnings of spring, surely an odd time of the year to be overwhelmed by a sudden surge of Christmas spirit!

But back to choosing gifts. The friend that has about "a million mirrors" possibly doesn't want more, unless she's a collector. And some men possess enough shave lotion to swim in. So, remember to use that vital sense of imagination. Some random suggestions I know for "wanted" gifts include such a variety as a set of binoculars, a rock-polishing set, an alarm clock, a red climbing rosebush, a spinner for a car wheel, a subscription to a special magazine, a pink sweater rather than a drab, elderly navy blue one, even a generous supply of writing paper and greeting cards (complete with postage stamps). Myriad choices, indeed!

Is there a key word, a secret, to this business of successful gift giving? I think that there is. The key word is individuality; each person is different, and "successful presents" don't come as easily as dozens of cookies stamped with the same cutter.

And that individuality works two ways, a sort of interaction. You think of the other's personality, and then, (by whim? by instinct? call it what you will) you settle upon a gift that is your individual choice. Like rippling circles on the surface of a pond, the choices aren't apt to coincide in the same way twice. So goes it with gifts. From year to year, other folks' preferences and

(Continued on page 20)



Way of the Candle

by
Marjorie A. Lundell

One of my earliest recollections of Christmas at home was the candle in the window. And richness abounds when we can dip into a brimming treasury of cherished memories.

It was a small village, but from hill-top to valley the symbolic wreath, centered with one brilliant candle, could be seen in the window of almost every home. This was the fashion of the time; a simple tradition; yet it brought added warmth to a little community already endowed with the generous cloak of brotherhood.

This delightful custom, it is said, was brought to our country by the Irish in the early 1800's. They believed that a light placed in the window served as a beacon for weary travelers who were unable to find shelter on the Blessed Eve, or, as legend tells it, to welcome the Holy Family should they pass that way in the dark of night. It was also customary on Christmas Eve for the head of the house to light a large candle decked with holly, and as it steadily burned the family prayed reverently for those they loved, whether living or dead.

Candles go back to earliest time when man worshiped the sun, moon and stars. Whatever the happy occasion, it was celebrated by light and flame, symbols of rejoicing.

In the Middle Ages a large candle, symbolic of the Lord, was centered in a laurel wreath. It was lit each night during the Christmas season and on through the Holy Night. Later, smaller candles were placed within the home in honor of Christ's feast. This may possibly have been the origin of the Advent Wreath, in which a fresh candle is lit each week of Advent. Accompanied by prayers, hymns, or quotes from the Bible, the lighted wreath joyously anticipates the coming of our Lord. Some say our cherished Christmas carols originated around the traditional Advent Wreath.

Centuries ago in Germany the Christmas candle was set up on a wooden pole and decorated with boughs of evergreen. Years later smaller candles were placed on a "light stand", or

pyramid, surrounded by shelves of varied widths. Adorned with greens and draped with silvered strands, this may have been the earliest beginning of our modern Christmas tree. Family members were expected to attend simple church services, in which each worshiper carried a lighted candle. Afterwards there was an exchange of hearty holiday greetings.

In Czechoslovakia a large Christmas candle is placed on the family table, then solemnly blessed by the village priest. A loaf of bread serves as a meaningful and sturdy base for the holiday candle in Ukraine. In South America, however, there is a uniquely different kind of custom in which a lantern, enfolding the Holy Light, is decorated with scenes of the Nativity and other holy symbols of this blessed season.

For the Swedish people the ceremony of Lucia, Queen of Light, symbolizes the end of winter's darkness. Dressed in white, with crown of candles, she enters offices and factories bearing coffee and Lucia-buns. In the home the eldest daughter, wearing a crown of pine boughs and lights, rouses her family early and serves them the traditional hot coffee with buns on a tray.

In churches today, soft, flickering candlelight, symbolizes Christ as the "Light of the World". It is also symbolic of the Star of Bethlehem which served to guide startled shepherds to the lowly stable.

Traditions are the memories of tomorrow, and in what better way can we light future paths than by "Way of the Candle".

CANDLE GLOW

O Lord,
Let every man light
A Christmas candle in his heart —
To melt greed and let goodness
Drop like manna
So that in this season
Of love reborn
He may look up and see the Star
Reflect in the candle glow.

—Church paper

SOME CANDLE SUGGESTIONS

by
Marjorie A. Lundell

If you depend heavily on decorative candles for much of your holiday entertaining, these few suggestions may help use your chosen favorites to the fullest extent. And, who has not wished for a dripless candle when preparing for an extra-special occasion! For "less drip", say experts, cover candles with a thin coat of white shellac; or, if you find it simpler, chill them in the refrigerator several hours (up to 12), before using; they will burn evenly and with little drip. Soaking in salt water, it's said, is also effective, using 2 tablespoons of salt for each candle, with just enough water to cover. Soaking candles in soapsuds also makes for less smoke and drip. And, if your decorative candles have become soiled-looking from storage or handling, clean them by sponging with a piece of cotton dampened in a bit of alcohol.

What can you do with candles that have burned down? Cut them into ½-inch pieces and use them under your chafing dish, casserole, or any container that uses a warming light. Or, have you tried using old candle stubs for starting a fire in the fireplace? Place the candle stub so that the tallow drips over the kindling. One stub is usually sufficient to start a fire, even if the kindling is somewhat damp. Save your old dinner table candle stubs just for this purpose!

Do you often find your candles too loose for their holders? Melt a little paraffin and pour into holder. Press candle on the paraffin while hot, and candles will not wobble. If the candle is too large, however, do not begin to whittle it away; instead, hold the candle base in a cup of hot water long enough to soften the wax, then press candle firmly into the holder.



A smile costs nothing, but it gives much. It enriches those who receive, without impoverishing those who give it. It takes but a moment but the memory of it may last forever. None is so wealthy that he can get along without it, and none so poor but he can be made rich by it.

A smile is nature's best antidote for trouble. It cannot be bought, begged, borrowed, or stolen for a smile is of no value until it is given away. When you meet a person who has no smile, give him one of yours. No one needs a smile so much as he who has none to give.

SMILE: "Something that adds to your face value."

Sing the Ancient Yuletide Carol

by
Mabel Nair Brown

If there is a time when music is closer and dearer to the heart and home, then that time must surely be Christmas. Have you ever thought how there is no music more universally loved, more impressive to young and old alike, than Christmas music? There is something about "Silent Night", "O Come All Ye Faithful" and "It Came Upon a Midnight Clear" (and so many others) that gets us into the spirit of Christmas like nothing else.

In recent years there has been a revival of some of the very beautiful old ancient carols—the traditional music. The wonderful thing about it all is that we do not have to be professional musicians or educated in music appreciation to enjoy the Christmas carols. They are so simple, so understandable, so lovely, that anyone can enjoy them; and yet there is something about them that choirs of great voices find no better music than these to use during the yuletide.

It is thrilling to sing the familiar carols in church, and grand to hear them sung by choirs, but is there any time more precious for enjoying them than in the home?

Perhaps you'd like to share a bit of the history of our Christmas music heritage with your family as they sing carols around the tree or listen to Christmas recordings.

Carols have sometimes been spoken of as "spiritual folk songs", and, like the folk songs of every land, they were inspired by vividly portrayed scenes of events of long ago, in this case the scenes of the nativity.

Many of the carols date back to the Crusades; others originated during pilgrimages to shrines when groups of people got together and passed away the time by telling stories in song.

The Middle Ages saw the origin of many more sacred folk songs, or carols, when the people of that age particularly enjoyed stories of the past retold in song, and when the presentations of great religious plays helped them appreciate the life of Christ.

To St. Francis of Assisi is given the credit for inspiring a wider use of the carols in services centered around the creche.

Only a few of the old Latin carols have come down to us, but one of them "Adeste Fideles" (O Come All Ye Faithful) is sung all over the world and is perhaps the best loved of all Christmas hymns. It is interesting to note that church organists in the past were



prone to "drag" the tempo of this carol, but in recent years many have speeded it up to a faster tempo and we find it even more majestic and glorious than ever!

In the early days of England it was the custom to sing carols around the tree out of doors. This tree was one brought in to furnish the yule log. The first early colonists from England brought this tradition to Virginia, where it was said that Christmas would last as long as the yule log. But did you know that the Puritans banned all Christmas carols and customs in their colony, charging it was a heathenish celebration and also because of their hatred for England where they had been persecuted?

"Deck the Halls with Boughs of Holly" and "God Rest You Merry Gentlemen" came to us from Wales.

As German settlers came to America they brought their traditions and carols and others soon picked up their lovely custom of the Christmas tree and the singing of "Tannenbaum" (O Christmas Tree) and Luther's "Away in the Manger". "Silent Night" originated high up in the Austrian Alps in the region known as Tyrol. Here, in 1818, lived a devout young Austrian priest, Joseph Mohr, and his friend, the village schoolmaster and church organist, Franz Gruber. As Mohr sat in his church study meditating one night he gazed out on the hushed stillness of the snow mountain peaks and somehow the words of "Silent Night" seemed to flow from his pen. Next day he rushed to his friend, who, thrilled with the words, immediately set them to the music we sing today.

The French call Christmas "Noel" and their carols are always spoken of as Noels, but the English spelling is "Nowell" so in many of our song books

we still find it written "The First Nowell". England gave us many other lovely carols: "While Shepherds Watched Their Flocks", set to music written by Handel: "Hark, The Herald Angels Sing", by Charles Wesley to music written by Mendelssohn.

Two of our favorite carols were written by Americans. "It Came Upon a Midnight Clear" dates back to 1849 and was written by Edmund Sears of Massachusetts, with Richard Willis writing the lyrics.

The great Philips Brooks, famous American preacher in the late 1880's, wrote "O Little Town of Bethlehem" in 1868. He had visited Bethlehem on Christmas Eve in 1865 and the beautiful scenes of the place remained in his memory. When he wanted a song for his Sunday school children to sing at Christmas, he decided to write his memories out in verses, and asked a friend to compose a simple tune for them, one that the children could sing easily. Now, no Christmas here in America would be complete without singing "O Little Town of Bethlehem".



QUIZ-MAS CAROLS

If you like to sing Christmas carols this quiz will be easy. "Let earth receive her King." This is the second line of the carol, "Joy to the World". Can you identify the carols of which the following also are the second lines? 10-12 correct answers — perfect harmony; 7-9 — close harmony; 5-6 — slightly off key; less than 4 — you're out of tune, but Merry Christmas anyhow.

1. How still we see Thee lie.
2. That glorious song of old.
3. Glory to the newborn King.
4. All seated on the ground.
5. All is calm, all is bright.
6. O come ye, O come ye to Bethlehem.
7. Bearing gifts we traverse afar.
8. Was to certain poor shepherds in fields as they lay.
9. Their old familiar carols play.
10. The little Lord Jesus laid down His sweet head.
11. Wing your flight o'er all the earth.
12. Let nothing you dismay.

Answers: 1. O Little Town of Bethlehem; 2. It Came Upon a Midnight Clear; 3. Hark! The Herald Angels Sing; 4. While Shepherds Watched Their Flocks; 5. Silent Night; 6. Oh Come All Ye Faithful; 7. We Three Kings; 8. The First Noel; 9. I Heard the Bells on Christmas Day; 10. Away in a Manger; 11. Angels From the Realms of Glory; 12. God Rest You Merry, Gentlemen.

—Erma Reynolds

CHRISTMAS IS FOR REMEMBERING, FOR LOVING AND FORGIVING

by
Virginia Thomas

It is a Polish custom to put a wafer on every plate at the Christmas meal. When all guests are assembled these are offered one to the other to be broken into tiny pieces and eaten together as a token that there is no barrier among participants, and if any quarrels or differences have existed in the past, these are now forgiven in the light of Christmas and friendship restored.

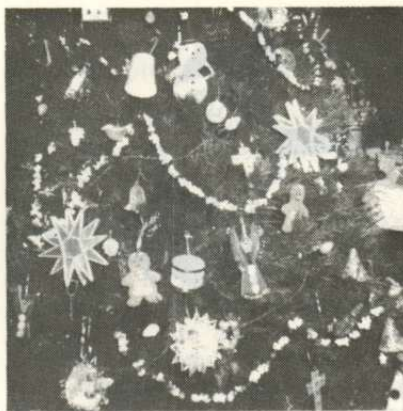
(Note: Wouldn't it be a lovely tradition to start in your own family circle? It might be a most inspiring way to end a Christmas worship service.)

Shepherds in Palestine led a life of hardship. Wild beasts, extremes of temperature, attacks by bands of robbers, and a meager supply of food were among the things that made their lives difficult. A shepherd carried a scrip (bag or roll) containing a small amount of food, a sling, and a staff. He also carried a sheepskin mantle and a light tent if he were far from home. In the morning he led his flock to pasturage. He had to be ever on the lookout, guarding his flock and himself from wolves and other vicious animals. His duty was to hunt for a lost sheep until it was recovered. At nightfall he returned to his fold with his flock, and there his duty was to watch the entrance to the fold throughout the night. It was to such a company of humble men that the angels sang that first Christmas carol.

Have you ever thought how most of the traditions of Christmas have to do with immortality? Some of them originated long before the birth of Christ, but were taken over by Christians as symbols relating to His birth and His life here on earth. For example, the evergreen tree or branches, the long-burning yule log, the lighted candles and other lights, and the star are all symbols to reassure us that through the birth of the Babe in the manger came hope and life eternal for mankind.

"This feeling of continuity and good will, this unbroken chain of hand clasping hand from the event in the stable at Bethlehem down through the years to the huge tree in Rockefeller Plaza, is the gift our children unconsciously desire and will keep for a lifetime." That is why it is so important for a family to make traditions a very real part of their Christmas together. The first Christmas was a family experience, and Christianity has always been a family faith.

We spend so much of the Christmas preparation time in worrying and plan-



This tree was decorated with hand-made ornaments from scrap materials made by handicapped children.

ning about the gifts we will give. Peter Marshall wrote about our shopping for others: "You can't think of anything they need. Maybe there is nothing in the store they need. But what about some token of love . . . what about love itself . . . and friendship and understanding and consideration and a helping hand and a smile and a prayer? Christmas is not in the stores . . . but in the hearts of people."

So in a universe infinitely more immense than the wise men ever surmised, or the shepherds ever dreamed, we look once more to the small One in the tiny town in the little country. And our souls are flooded with joy and expectation. "The hope of tomorrow's world always rests in some small beginning God is making today, in some small obscure place amidst humble people who are receptive to God and make room for his gift."

Christmas is the love that knits a family together across distance and time; above all Christmas is the shining hope of peace that can unite a world, a faith that has endured since Christianity began. Christmas is remembrance of the Child of Bethlehem.



STABLE SECURITY

It's queer somehow, that barns reassure,

Hold comfort and calm and peace;
For once within you feel secure,
Though storm without increase.

The gentle horses at manger tied,
The cattle, contented, chew;
The woolly sheep with their lambs beside,
Security, all imbue.

Perhaps it may be, that long ago
When Christ in a manger lay,
That ever since there has been a glow
Of love, which the barns convey.

—Sunshine

CHRISTMAS

Intellectually, we gather facts for such is stuff for knowing.

But Christmas does not bend to knowledge through logic.

How measure the bonds to brotherhood, the joy of love, the hopes for peace?

Who can weigh the sparkle of tinsel, the scrunch of fallen snow, the unsinkable stars, the simple soft of silence?

How determine the laughter of a child, a poet's imagination, a mother's love, the loyalty of a friend?

Sweet shivers of jingling bells and hot food smells and "Silent Night" by candlelight are not for minds alone.

Such is the stuff of Christmas — the magic beyond one's mind.

Delight, then, with full hearts full fed and sense life's mysteries of heavenly promise.



CHRISTMAS PUZZLER

Find the words concealed in the following list, and you'll be sure to have a happy holiday:

1. edutliet
2. hasiscrtm
3. larsco
4. tnaas
5. hertwa
6. glnae
7. burche
8. hcruhc
9. speersn
10. kraucfiet
11. cissgotkn
12. trnmeaon
13. broinb
14. eeslv
15. dclena
16. eisotetml
17. raeyybrb
18. iglhes
19. esinlt
20. cymhnie

Answers: 1. Yuletide. 2. Christmas. 3. Carols. 4. Santa. 5. Wreath. 6. Angel. 7. Cherub. 8. Church. 9. Presents. 10. Fruitcake. 11. Stockings. 12. Ornament. 13. Ribbon. 14. Elves. 15. Candle. 16. Mistletoe. 17. Bayberry. 18. Sleigh. 19. Tinsel. 20. Chimney. —Marjorie D. James

Holiday Recipes

Tested

by the

**Kitchen - Klatter
Family**



HOLIDAY MINCEMEAT SQUARES

- 2 cups quick-cooking rolled oats
- 2 cups sifted flour
- 1 3/4 cups firmly packed brown sugar
- 1 1/2 tsp. salt
- 1 tsp. cinnamon
- 1 cup butter or margarine
- 3 cups prepared mincemeat
- 1/2 cup chopped nuts

Combine in a large bowl the rolled oats, flour, brown sugar, salt and cinnamon. To this well-stirred mixture add the butter or margarine and cut in until the texture is like fine crumbs.

Grease a 13x9x2-inch baking dish and spoon two-thirds of the mixture into it, patting down firmly. Over this spread the mincemeat and lastly mix the nuts with remaining crumb mixture and scatter over the mincemeat.

Bake at 350 degrees for about 1 hour. Let cool in pan and cut into squares when ready to serve.

This is an unusually tasty cooky that goes together quickly and stays moist.

—Lucile

APPLE DROP COOKY

- 1 1/4 cups brown sugar
- 1/2 cup margarine
- 2 eggs
- 1/2 tsp. Kitchen-Klatter butter flavoring
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/4 cup milk
- 2 cups flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. cloves
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1 1/2 cups finely chopped apples
- 1 cup chopped nuts
- 1 cup raisins
- 1 6-oz. pkg. butterscotch chips

Cream brown sugar and margarine. Add eggs, flavorings and milk and mix until well blended. Sift dry ingredients together and stir in creamed mixture. Stir in apples, nuts, raisins and chips. Drop by teaspoon on well-greased cooky sheet. Bake in 400-degree oven for 10-12 minutes. Remove from pan at once and cool on rack. Makes about four dozen.

—Margery

BUTTERSCOTCHERS

- 1/3 cup butter or margarine
- 1 1/2 cups sugar
- 1/2 cup light cream
- 2 eggs
- 1 tsp. Kitchen-Klatter lemon flavoring
- 1 1/2 cups flour
- 2 tsp. baking powder
- 1/2 tsp. salt

In a saucepan melt the butter or margarine. Remove from heat and add the sugar and cream, blending well. Beat in the eggs and flavoring. Sift the dry ingredients together and add to the other mixture, beating well. Pour into a greased and floured 10- x 15-inch jelly roll pan. Bake approximately 30 minutes in a 350-degree oven. Before they are completely cool, spread the following topping over the top.

Topping

Melt 1 6-oz. pkg. of butterscotch chips in the top of the double boiler. Stir in 3/4 cup of peanut butter, and 2 cups of cornflakes.

—Dorothy

DATE ROLL

- 4 cups sugar
- 1 cup milk
- 2 Tbls. corn syrup
- 1 Tbls. butter or margarine
- Pinch of salt
- 1 lb. dates, chopped
- 2 cups nuts, chopped
- 1 tsp. Kitchen-Klatter burnt sugar flavoring

Combine sugar, milk, corn syrup, butter or margarine and salt in heavy saucepan. Stir until sugar is dissolved and mixture is at boiling. Add dates and cook over moderate heat until softball stage is reached. Stir occasionally to keep from sticking. Remove from heat. Stir in nuts and flavoring. Beat until cool enough to handle. Roll out on breadboard covered with waxed paper. Knead smooth and shape into several rolls (I like this about 1 inch or a little more in diameter). Wrap in waxed paper and chill. Slice into rounds of thickness desired. A great addition to a candy or cooky tray. A good keeper — especially nice to add to a gift candy box.

—Evelyn

CRANBERRY SHERBET

- 4 cups cranberries
- 2 1/2 cups water
- 1 envelope unflavored gelatin
- 1/2 cup cold water
- 2 cups sugar
- 1/3 cup lemon juice
- 1/2 tsp. Kitchen-Klatter lemon flavoring

Cook cranberries and water until skins pop. Put cranberries and liquid through a sieve; then heat. Soften gelatin in the 1/2 cup cold water and add to the hot cranberry mixture. Add sugar, stir until dissolved. Cool and add lemon juice and flavoring. Freeze until firm. Makes 2 quarts.

CREAM CANDY

- 1 cup cream (the richer the better)
- 1 cup white syrup
- 3 cups white sugar

Cook to firm-ball stage (244 degrees). Remove from fire and beat. When it has cooled add:

- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 cup walnut meats

Beat as long as you can. Mold in a buttered pan and let harden. Slice it as you want to use it.

—Margery

CHOCOLATE-MINT BARS

- 2 ozs. unsweetened chocolate
- 1/2 cup butter or margarine
- 2 eggs
- 1 cup sugar
- 1/2 tsp. Kitchen-Klatter mint flavoring
- 1/2 cup flour
- 2 cups powdered sugar
- 2 Tbls. softened butter or margarine
- 3/4 tsp. Kitchen-Klatter mint flavoring

- Cream
- 1 6-oz. pkg. sweet chocolate bits
- 1 Tbls. butter

Melt chocolate and 1/2 cup butter or margarine. Beat the eggs until foamy and add 1 cup sugar, 1/2 tsp. mint flavoring and flour. Add the chocolate mixture and mix until thoroughly combined. Turn into a prepared 9-inch square pan and bake at 375 degrees for 20 minutes. Cool.

Blend together the 2 cups of powdered sugar, 2 Tbls. softened butter or margarine and the 3/4 tsp. Kitchen-Klatter mint flavoring. Then add cream until the mixture is of spreading consistency. Spread over the baked mixture and let set.

Melt package of sweet chocolate bits and 1 Tbls. butter over hot, not boiling, water and stir until well blended. Spread this mixture over the frosting. Cut into bars for serving. This recipe can be doubled for a 9- x 13-inch pan or a 10- x 15-inch pan. It is an extremely delicious bar cooky. —Mae Driftmier

KRISPY CONFECTIONS

- 1/2 cup butter or margarine
- 1/2 cup peanut butter
- 3 1/2 cups miniature marshmallows
- 1 6-oz. pkg. butterscotch chips
- 2 tsp. Kitchen-Klatter burnt sugar flavoring
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 5 1/2 cups Rice Krispies

Place butter or margarine, peanut butter, marshmallows, and butterscotch chips in top part of double boiler. Cook over boiling water until completely melted, stirring occasionally. Beat thoroughly, add flavoring, and then pour over the Rice Krispies. (Be sure you use a very large bowl to mix this.) Press into a buttered 9- by 13-inch baking dish and chill until firm. Of course, nuts could be added to this, but it's very good without them. Really a delicious new twist to an old favorite.

—Lucile

CARAMEL NUT CRUNCH

- 1 1/3 cups sugar
- 1 cup butter or margarine
- 1/2 cup light corn syrup
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 8 cups popped corn
- 1 cup toasted pecan halves
- 1 cup toasted, whole unblanched almonds

Combine the sugar, butter or margarine and corn syrup in a saucepan and cook over medium heat, stirring constantly, until the mixture turns a rich caramel color. Remove from the heat and stir in the vanilla. Pour the syrup over the popped corn and nuts on a buttered cookie sheet and while still hot, separate into small clusters with two forks. This will keep nice and crisp a long time in a tightly closed container or plastic bag.

—Dorothy

DISAPPEARING MARSHMALLOW BROWNIES

- 1 cup butterscotch chips
- 1/2 cup butter or margarine
- 2 eggs
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter burnt sugar flavoring
- 2/3 cup firmly packed brown sugar
- 1 1/2 cups flour
- 1/2 tsp. salt
- 2 tsp. baking powder
- 2 cups miniature marshmallows
- 2 cups semisweet chocolate bits
- 1/2 cup chopped nuts

Combine butterscotch chips and butter or margarine in your heaviest saucepan and melt over low heat, stirring frequently. Then cool to lukewarm.

Beat eggs to which the flavorings have been added and then add brown

sugar, and flour that has been sifted with the salt and baking powder. Add to lukewarm butterscotch mixture and stir well.

Finally combine marshmallows, chocolate bits and chopped nuts and fold into butterscotch batter just until mixed.

Spread in a well-greased 9- by 13-inch pan and bake at 350 degrees for 20 to 25 minutes. *Do not overbake.* The center will be jiggly but becomes firm on cooling. Cut into squares when cold.

These wonderful confections are much, much better on the second day. Be sure you make it to have on hand during the holidays.

We thank Mabel Nair Brown for this recipe.

PEANUT BLOSSOMS

- 1 cup sugar
- 1 cup brown sugar
- 1 cup butter or margarine
- 1 cup creamy peanut butter
- 2 eggs
- 1/2 cup milk
- 2 tsp. Kitchen-Klatter vanilla flavoring
- 3 1/2 cups sifted flour
- 1 tsp. baking soda
- 1 tsp. salt
- 2 10-oz. pkgs. chocolate stars

Cream together the two sugars, butter or margarine and peanut butter. Beat in the eggs, milk and Kitchen-Klatter vanilla. Sift together the flour, soda and salt. Stir into the egg mixture.

Shape into walnut-sized balls and roll in additional sugar. Place on ungreased cookie sheet. Bake at 375 degrees for 10 to 12 minutes. Immediately press a chocolate star into the top of each cookie, remove from cookie sheet and cool. Makes about 7 dozen cookies.

—Mae Driftmier

CATHEDRAL WINDOWS

- 1 6-oz. pkg. chocolate chips
- 2 Tbls. butter or margarine
- 1 egg, beaten
- 3 cups miniature marshmallows
- 1/2 cup nuts, chopped
- 1 cup flaked coconut
- 1/8 tsp. Kitchen-Klatter coconut flavoring
- 1/4 tsp. Kitchen-Klatter butter flavoring

Melt chocolate chips and butter or margarine in top of a double boiler over hot water. Slowly add egg and let cool to lukewarm. Fold in remaining ingredients. Turn out on waxed paper covered with additional coconut and form into roll. Wrap roll in waxed paper or foil. Chill until time to slice and serve. May be frozen if desired. This is one of those recipes which could be classified as either a candy or a very sweet little cookie. The colored marshmallows could be used.

—Evelyn

CHRISTMAS STRAWBERRIES

- 3/4 cup condensed milk
- 2 3-oz. pkgs. strawberry gelatin
- Dash of salt
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 cup coconut
- 1 cup pecans

Grind coconut and pecans together, using fine blade of grinder. Combine all ingredients until thoroughly mixed together. Chill well; then form into small balls, pressing one side together until they resemble strawberries in shape. Roll flattened bottom and sides in red sugar and the top in green sugar.

—Mae Driftmier

EASY BUT DELICIOUS FRUITCAKE

- 2 1/2 cups sifted flour
- 1 tsp. baking soda
- 2 eggs, lightly beaten
- 2 2/3 cups mincemeat
- 1 14-oz. can sweetened condensed milk
- 2 cups mixed candied fruit
- 1 cup walnuts, coarsely chopped

Sift together the flour and soda. In another bowl combine eggs, mincemeat, condensed milk (be sure you use this, and not canned, evaporated milk), fruit and nuts. When thoroughly mixed add the flour. Pour into a very well-greased and floured 9-inch tube pan — your angel food cake pan will do just right.

Bake in a 300-degree oven for 2 hours, or until the center of the cake springs back when touched and the top is golden. Cool. Then turn out and leave it "as is" or decorate it by bringing white or dark corn syrup to a boil and then dribbling it over the cake to produce a glaze.

This cake has eager eaters by people who say that they've never enjoyed fruitcake because it is so dry. It freezes well and stays wonderfully moist.

—Lucile

QUICK FROZEN CHRISTMAS DESSERT

- 1 21-oz. can cherry pie filling
- 1 13-oz. can pineapple chunks, drained
- 1 14-oz. can sweetened condensed milk
- 1/2 tsp. Kitchen-Klatter cherry flavoring
- 1/2 tsp. Kitchen-Klatter pineapple flavoring
- 1 1-quart size container prepared topping mix

Combine pie filling, pineapple, condensed milk and flavorings; then fold in topping mix.

To give this more color for Christmas, you can cut up a few green cherries and add to the mixture.

Spoon into crinkle cups and place on a cookie sheet to freeze.

—Dorothy

BANANA SPLIT DESSERT

Your favorite graham cracker crust
patted into a 9- by 13-inch pan

1 cup chocolate chips

1/2 cup butter or margarine

2 cups powdered sugar, firmly packed

1 1/2 cups evaporated milk

1 tsp. Kitchen-Klatter vanilla
flavoring

1/2 tsp. Kitchen-Klatter burnt sugar
flavoring

3 large bananas or 2 large and 2
small

1/2 gallon Neapolitan ice cream

Put pan with graham cracker crust
into refrigerator to get firm.

In top part of double boiler combine
chocolate chips, butter or margarine,
powdered sugar, milk and Kitchen-Klat-
ter flavorings. Cook, stirring very fre-
quently, for 8 minutes after chips are
melted. Remove from heat and cool.

Slice bananas and make a solid layer
on top of graham cracker crust. Over
them spread ice cream that has been
cut into slices of even thickness — fill
in all corners or empty spaces. (You

will probably have a little ice cream
left over.)

Over the ice cream pour the cold
chocolate sauce. Keep frozen until
ready to cut into squares and serve.

This recipe from a friend in Everly,
Iowa, was more successful than any-
thing else I've sent to the plant for
afternoon coffee break. It is rich and
absolutely scrumptious — don't cut too
large servings. —Lucile

DELIGHTFUL CRANBERRY MOLD

2 3-oz. pkgs. raspberry gelatin

2 cups boiling water

1 cup commercial sour cream

1 1-lb. can cranberry sauce

Dissolve gelatin in hot water. Cool
slightly. Fold in sour cream and cran-
berry sauce which has been broken up
with a fork. This may be either whole
or strained cranberry sauce as desired.

1/2 tsp. Kitchen-Klatter flavoring may
be added; the raspberry is good, also
orange or lemon for a fine variation.
Pour into a pretty mold. Chill until set.
Unmold on green lettuce leaves.

PECAN PIE BARS

1 regular-sized pkg. yellow cake mix

1/2 cup butter or margarine, melted

1 egg

1 cup brown sugar, firmly packed

1 1/2 cups dark corn syrup

3 eggs

1 tsp. Kitchen-Klatter vanilla
flavoring

1 cup chopped pecans

Grease bottom and sides of a 9- by
13-inch baking pan.

Reserve 2/3 cup of the dry cake mix
for the filling.

In a large mixing bowl, combine re-
maining cake mix, butter or margarine
and the 1 egg. Mix until crumbly. Press
into the prepared pan and bake at 350
degrees for 15 to 20 minutes or until a
golden brown.

Prepare filling by combining the re-
served 2/3 cup cake mix, brown sugar,
corn syrup, 3 eggs and Kitchen-Klatter
vanilla flavoring in a large bowl and
beating at medium speed for a minute or
two. Pour filling over the partially
baked crust, sprinkle with the pecans
and return to the oven for 30 to 35 min-
utes or until filling is set. Cool and
cut into 36 bars. —Mae Driftmier

**ANGEL PINEAPPLE-CHERRY
DESSERT**

1 9- or 10-inch angel food cake, sliced
into three sections

1/4 cup sugar

1/4 tsp. salt

3 Tbls. cornstarch

1 13½-oz. can crushed pineapple

1/4 cup orange juice

2 Tbls. lemon juice

1 egg, slightly beaten

1/2 cup cream

1/4 tsp. Kitchen-Klatter pineapple
flavoring

1 tsp. Kitchen-Klatter lemon
flavoring

1/2 cup maraschino cherries, drained
and chopped

1 pint heavy cream, whipped

3 Tbls. sugar

1/4 tsp. Kitchen-Klatter cherry
flavoring

Combine 1/4 cup sugar, salt and corn-
starch in heavy pan. Add pineapple,
orange juice, lemon juice and beaten
egg. Cook over medium heat, stirring
constantly, until thick. Add cream. Re-
move from heat and add pineapple and
lemon flavorings and chopped cherries.
Cool.

Whip cream; add 3 Tbls. sugar and
cherry flavoring. Combine half of it
with cold fruit mixture and spread be-
tween two layers of the angel food
cake. Use balance of whipped cream to
cover the top and sides. Refrigerate
until ready to cut and serve.

This variation of the layered angel
food cake dessert is very tasty.

—Lucile

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FREDERICK'S SON DAVID WRITES ABOUT ALASKA

Dear Friends:

Last summer I had the greatest adventure of my life. I made my own discovery of Alaska, America's last frontier. Aunt Margery thought you might like to hear about my experiences.

Like most people, I knew very little about Alaska until I got there. I did not expect to find there a vast pristine wilderness of countless mountains and lakes. In fact, although I love camping and fishing in the outdoors, I never somehow really felt that Alaska offered all of these. Vaguely in the back of my mind there was the idea that Alaska was a cold wasteland, an "icebox", the kind of notion that Americans have had ever since we bought it from Russia in 1867 and labeled it "Seward's Folly". So I did not go north to see Alaska, but rather to get a job.

Being a New Englander, I was brought up near the sea and always had a desire to work on and around fishing boats. Because I am a college student, I needed a summer job, but there were few openings for maritime work near my home. A cousin of mine who had been to Alaska told me that there would probably be openings for cannery employees in Kodiak, a large island just off the Aleutian chain. The cost of living is high in Alaska, he told me, but so are the wages. A student, he suggested, could go there for work and, if he (or she) cut down on unnecessary expenses, could pay for his transportation home and still have plenty of money left for school. That was all I needed to hear. I wrote to some companies to assure myself of a job and was soon on my way.

When my flight landed in Anchorage at 11 P.M. that May night, I found myself gazing at the great snow-covered Cugach Mountains, still glistening in the eerie beauty of the midnight sun. The next thing I noticed was all of the small aircraft around the airport. Alaska is a modern frontier which depends a great deal on its air transport to carry people and goods across the wide spans of wilderness. The services of the famed northern bush pilots are very much in demand. You can imagine how interested I was when I found out that the first Alaskan I fell into conversation with was a bush pilot! Because I needed a place to stay that night, he offered to give me a ride into the city to the YMCA. As we drove along in his pickup truck he told me a few stories about his flying adventures and a few hints on how to go about catching some of the local salmon. Just in my short encounter with this fellow I began to sense what is Alaska — a large, beautiful (yet demanding) wilderness which



Some of the most beautiful scenery in all the world is found in Alaska.

has created within its people a great depth of personality and a genuine friendliness.

By the time I reached Kodiak, I knew how wrong I had been to think of Alaska as a barren wasteland. Because the springtime comes later there than it does in most of the "lower 48" states, I arrived just in time to see the gorgeous display of Alaskan wildflowers. They grow there more abundantly and in greater varieties than anywhere else in North America. I was certainly surprised to see the thermometer go up to 75 degrees the next day. (The mercury hovered between 65 and 75 most of the summer.)

It did not take long to make the joyous discovery that, although Kodiak is a fairly large town by Alaskan standards (a little bit under 10,000 in population), all one had to do was walk a mile or so out of town to get into the wilderness. Without walking more than five miles out of town you could find summer snow on the hillsides, Alpine tundra fields, a deep spruce forest and lots of mountain streams and lakes, not to mention all of the miles of uncluttered seashore!

The greatest memories that a person takes with him from anywhere are those of the people he has been with. It is interesting that Anchorage calls itself an "All American City", not only because of its frontier nature, but also because it is made up of people who have come to settle from all the other 49 states. I found that my fellow cannery workers were not only Indians and descendants of the original "sourdough" settlers, but also people from Texas, Florida, New York, Kansas and California. There were also foreign students earning money to study in American universities.

We worked long, hard hours, but when we had time off we would enjoy the at-

mosphere of the small seaport teeming with its brightly colored ships bringing in their catches of shrimp, crab and salmon. When we had a day or two off, we liked to go hiking together to explore this new land and observe its wildlife. I am honestly not very sorry that we didn't see one of the huge Kodiak brown bears that can grow to over 1,500 pounds! However, we enjoyed watching Kodiak's magnificent bald eagles (the island is supposed to have the largest population of the species — close to 2,000 birds). One time three of us had fun holding a baby ptarmigan (mountain grouse) while its mother swooped over her mountainside nest giving us a severe scolding. After we put the baby down, we watched the mother nudge her infant back to its proper place.

Our explorations of the island made us understand why the Alaskans love and care for their home state so much and why they are so concerned about its future. About the biggest topic of conversation among Alaskans this summer was the proposed oil pipeline. Many people reason that, like the first Klondike gold rush, the pipeline will bring with it some desirable benefits of modern society. Yet they also know how lucky they are to have pure water and air along with an abundant wildlife population. They don't want to lose them. So the great debate as to how the state's resources should be handled still rages on. The development of a frontier is not easy and, let's face it, man has made mistakes in the past which must not be repeated again. The proud and rich heritage of the Alaskan Indian and Eskimo, which is so closely entwined with the natural world with its fish, caribou and seal, must not suffer as the Plains Indians and the buffalo. In this lies the great challenge

(Continued on page 20)

CHRISTMAS WILL BE DIFFERENT

by
Evelyn Birkby

"Christmas will be different this year," I stated as Robert handed me the box of holiday decorations. He completed his climb down the ladder from the attic before he spoke.

"Christmas is whatever you make it, you know." He reached down for a plastic snowball which had fallen from the overflowing carton. "But you are right. In some respects it will be very different."

As I began to take the musical angels and the glittering red birds from their boxes I thought of years past and also of the plans for the holidays ahead. Mother's Christmas will be a heavenly one this year, I smiled as the thought came to me. The musical angels went onto their familiar place on the hutch as if to reassure me as I said a thankful prayer for letting us have so many earthly Christmas celebrations with Mother. I added another thankful prayer for the many dear Kitchen-Klatter friends who so lovingly sent cards and letters to me at the time of Mother's death. Such concern continues to strengthen and encourage me.

Christmas will be different, also, in that Bob does not plan to be here this year. The picture with this article was taken the end of October when Bob came home for his Morningside College Homecoming in Sioux City. He had just completed over 1,100 miles of a bicycle trip when he parked his bike with a friendly church janitor near Nashville, Tennessee, and took the bus home for a visit. Jeff came over from Nebraska Wesleyan University to see Bob before he resumed his trip, so we took advantage of the opportunity to take a family picture. (Pete Hamilton of the Shenandoah Evening Sentinel took the pictures. One of them will be included in my Christmas column in that newspaper the 18th of December. We much appreciate his giving me permission to share this picture with you friends.)

If all of Bob's plans work out as he wishes, he will spend part of December in Florida and the rest in New Jersey. He is in the process of looking at graduate schools to consider for his continuing study in the field of English education. Since traveling on a bicycle provides a close view of the country and its people, he is gathering many experiences as he goes along. Later I hope to share more details of his exciting adventures.

Christmas will be much different for my sister Ruth and her husband, Dr. Paul Gerhardt, for they will be in far-off Tahiti come December 25th. Ruth has already been sending me exciting letters of the start of their trip, which be-



The Birkbys had on work clothes when the photographer came to take a family picture. Bob, Jeff and Craig hold Attu while Evelyn and Robert watch. —Sentinel Photo

gan with an entomology convention in Australia. Included in their six-week's trip will be a number of different countries and island stops with transportation provided by plane, train, bus, ship, car and ferry!

A new member of the family arrived in time to fill up some of the empty spaces left by those who will not be around our Christmas tree this year. Our niece and her husband, Luanne and Duane Mannon of Omaha, have a brand-new baby girl. Two other daughters, Kelley and Mollie, complete the family to add much to this holiday for all of us. When I heard that Luanne had her third girl I reminded her that "three of a kind" is a delightful experience!

Last year I began the process of simplifying our holiday dinner and it was so successful I jotted down notes to share with you friends this year. Since I, too, wanted to visit with the family and not spend long hours in the kitchen, the following menu and method of preparation proved very helpful.

EASY CHRISTMAS DINNER

Roast turkey
Dressing
Mashed potatoes
Gravy
Sweet potato casserole
Brown-and-serve rolls
Cooked cranberry sauce
Creamed corn
Cranberry gelatin salad
Date pudding
Coffee, tea, milk
Jelly, pickles, butter

1. At least two weeks before Christmas, purchase the turkey, stuff with dressing and bake to glorious, juicy perfection. Make the drippings into as much gravy as possible. Chill. Take a

large, flat baking pan and spoon the chilled dressing into the pan. Slice the meat from the turkey and place on top of dressing. Spoon a generous amount of dressing over the top. Cover pan with foil and place in freezer. Spoon remaining gravy into container and store in freezer. (Individual portions of turkey, dressing and gravy may be packaged in squares of foil and frozen for ease in heating and serving, or if you want to buy a large turkey and use it for a number of meals.)

2. Stew turkey bones and use broth for turkey and noodles, along with scraps of meat not frozen, or use the broth for more gravy, if needed.

3. Next, make up your favorite roll recipe. (I like the Hay Hand Rolls from August 1962 *Kitchen-Klatter* because it makes so many — and they are delicious!) After the first rising is completed, shape into rolls as desired. Let rise until 3/4 as high as usual. Do not let double in bulk because they will continue to rise some in the slow oven. Bake at 270 degrees for 40 minutes. This sets the dough but does not completely bake it. Remove from oven. Cool. Wrap in plastic. May be refrigerated for several days, or stored in the freezer for several weeks. When time to bake, thaw and bake at 425 degrees for about 8 minutes, or until golden brown.

4. The sweet potato casserole was made up the morning of the 24th and refrigerated until time to pop in the oven on Christmas Day. I made up a big bowl of fluffy mashed potatoes at the same time, combined with generous amounts of rich milk and Kitchen-Klatter butter flavoring. This was spooned into a covered casserole and refrigerated overnight.

5. The cranberry gelatin is easy to prepare several days early and the date pudding can be made anytime and frozen.

6. On Christmas morning I took the items from the freezer to thaw slightly before baking.

The oven was turned to 375 degrees and in went the turkey pan, the sweet potatoes and the pan of mashed potatoes (covered). A good 30 minutes was all it took to have everything hot through and bubbly. These items were removed to a warm place while the oven heat was turned higher and in went the brown-and-serve rolls to finish cooking while we gathered around the table for our blessing.

It is time, now, to get the creche from its box and arrange the candles on the mantel. Familiar decorations give continuity. Even though Christmas will be different it will also be very much the same. One fact I know: it will be happy for, as Robert said so well, "Christmas is whatever we make it."

✱ ✱ ✱



FOR GALA HOLIDAY PARTIES

by
Virginia Thomas

Choosing Partners: Have lacy snowflakes cut from white paper (1" x 1½") for the guests. Number flakes in pairs as two 1's, two 2's, etc. When ready to find partners, stand up on a stepladder and scatter the snowflakes. Each guest finds a snowflake and then seeks his partner. If you wish to match partners of opposite sex, keep pairs separate, with the girls picking up after one scattering of flakes, then the boys taking their turn.

An Original Version of "The Night Before Christmas": Before game time, copy the famous poem, leaving a blank for most of the nouns, and numbering each blank. Now cut strips of paper and number them, corresponding to the blanks in the poem, and write the following clue on each:

1. part of 24 hours
2. a holiday
3. a building
4. an animal
5. an animal
6. an article of clothing
7. part of a room
8. a famous person
9. group of people
10. piece of furniture
11. something to eat
12. part of the body
13. a family member
14. piece of clothing
15. part of the body
16. rest
17. part of house
18. noise
19. piece of furniture
20. part of the house
21. part of the house
22. house furnishing
23. celestial body
24. element of weather
25. time of day
26. part of the body

When ready for the game, give everyone a pencil and have them write out an answer to the clue on the slip of paper, having passed the slips out in numerical order. Now, as you begin reading the poem, have each person fill in the proper blank with what he has written down; thus you may be reading "It was before dawn on Labor Day when up on the corncrib", etc., etc.

Christmas Salesmanship: Choose as many objects around the house as you

have guests. Put each in a paper sack. When ready to play, allow each guest to choose a bag. Now allow five minutes for each guest to write down all the qualities or facts about the object in his sack, which he might use to sell it to a prospective customer as a Christmas gift. Have each in turn display their wares and try to "sell" their product. There'll be great fun as a man tries to sell a box of detergent, or a girl sells a mouse trap or a bottle of mouth wash.

Sock Pop: Fasten up a large Christmas sock, holding the top wide open with a wire coat hanger. Give each player five pennies. Each player steps to a marked line and tries to throw his pennies into the sock. A prize may be given to the one who has most pennies in the sock after a given number of tries.

Wrap Session: Have a pile of small boxes on a table along with all kinds of Christmas ribbons, gift wrap, seals, tags, etc. (These wrappings can be some you have saved from other years.) Allow guests ten minutes to wrap a package, choosing what they need from the table. Award prizes (candy canes or candy kisses) to the one with the prettiest package, the most unusual, the ugliest, the cleverest, etc.



To Exchange Gifts: Beforehand cut slips of paper—twice as many as there will be gifts to exchange. Write the name of a Christmas carol or popular song on each slip of paper, making duplicate slips of each, and keep two separate stacks of identical slips of paper. Using one stack, attach a slip to each package. Pass the other set of titles out to the guests. When it comes time to give out the packages, have half the guests stand beside a package (but not the one carrying her own title) and then at the leader's signal, all start humming the tune given on their package. The rest of the guests listen and try to find the woman humming the title on the slip she holds. That gift will be hers. Then reverse to let the other half find their gifts.

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Tables, Chairs, Trucks



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There are lots of Christmas secrets going on these days. We read about many of them in our radio mail. We might be able to share a few with Santa, and with you, too, if you're listening to KITCHEN-KLATTER each week-day over one of the following radio 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	Muscatine, Iowa, 860 on your dial — 9:00 A.M.
KSMN	Mason City, Iowa, 1010 on your dial — 9:30 A.M.
KCOB	Newton, Iowa, 1280 on your dial — 9:30 A.M.
KSCJ	Sioux City, Iowa, 1360 on your dial — 10:30 A.M.
KSIS	Sedalia, Mo., 1050 on your dial — 10:00 A.M.
KLIK	Jefferson City, Mo., 950 on your dial — 9:30 A.M.



COME READ WITH ME

by
Armada Swanson

One hushed Christmas Eve several years ago a woman sat in a darkened church. The greens, the carols, the beauty of the night — all contributed to the expectant stillness that filled the church. Suddenly she became aware of the strong sweet smell of the hay in the candle-lit manger.

"It actually happened," she thought in wonder. "It happened to real people in a real place with real smells and sound and sights. And that young mother was no older than my own daughter."

The impact of the discovery was overwhelming, and the woman left the church that night determined to tell the story of two real people whose lives were touched by God. The woman was Marjorie Holmes, and the story that was born in the scent of the hay was *Two from Galilee* (Fleming H. Revell Co., Old Tappan, New Jersey 07675 \$5.95).

The author's purpose of this novel is to "breathe some life" into participants of this great drama. "If the Bible story is not just a pretty myth but a reality, then they did live and dream and long and hope and suffer," she says.

Marjorie Holmes has carefully unfolded the story of a young love that matures and deepens as Mary and Joseph



Lisa Nenneman is very interested in dinosaurs, and received this book about them on her birthday.

face the difficulties created by the unexpected announcement that she is with child. As they come to know one another they are joined together by their love of God, their eagerness to do His will, and their mutual responsibility to the Child Mary carries.

Miss Holmes, who traveled to Israel in order to do research for the book, has written this novel for everyone who finds the Christmas story a source of timeless beauty and wonder. The human aspect of the Holy Family is beautifully depicted in *Two from Galilee*.

Clarissa Start, author of *When You're a Widow* and *Never Underestimate the Little Woman*, has a new book available called *Look Here, Lord* Meditations for Today's Woman (Augsburg Publishing House, 426 South Fifth St., Minneapolis, Minnesota 55415 \$3.50). These meditations speak to the everyday needs of the woman whose life is centered around the home. In a warm personal style, spiced with anecdotes from

her own life, the author shares her communications with God. "Look here, Lord," she says: in exasperation when someone near and dear has been wronged or hurt, in supplication, or in humility in seeking recognition as she performs the routine duties of an unspectacular life. She finds meaning in the simple things and shows how to live in the present and make the most of each moment.

She writes, "You can make your own Christmas because Christmas isn't something out there, spelled out in lights, dancing in tinsel. It's within, waiting to come out, in its original untinsed, untarnished form. And with it is the knowledge that God gives us dark days, gives us our share of suffering, but he also gave us his Son that we might have Christmas every year of our lives and life everlasting."

Those who have read previous books by Miss Start will know of her writing ability and sense of humor. Add *Look Here, Lord* to your collection.

Old Arthur (Harper & Row, 10 East 53rd St., N.Y., N.Y. 10022, \$3.95) by Liesel Moak Skorpens tells of a dog who was old, too old to help the farmer, too old to fetch a stick for the children, and too old to watch the farmer's hens. A little boy named William thought otherwise. Children will love this heartwarming story about the special friendship between an old dog and a young boy. For ages 4-8, there's a lesson here for dog lovers. I noticed our teenager gave her beagle an especially affectionate pat after leafing through the book!

Those of you who are interested in the paperback editions of the "Little House" books by Laura Ingalls Wilder will be pleased to hear that Harper & Row has published *The First Four Years*. This is the story of Laura and Almanzo Wilder and their first years together on a homestead and tree claim on the South Dakota prairie. With the making of a home and the birth of their daughter, Rose, came the joys and sorrows that every homesteader knew. *The First Four Years* (\$1.00, plus 10¢ mailing) may be ordered from: Laura Ingalls Wilder Home, Rocky Ridge Farm, Mansfield, Missouri 65704. The same book in the hard-cover edition is available for \$4.95, plus 50¢ mailing.

Rev. Handel Brown writes in *Keeping the Spirit of Christmas*, "At Christmas, we enjoy giving more than receiving. We experience a singular sense of happiness, peace and satisfaction. At Christmas, life is what it is intended to be three hundred sixty-five days a year." Can we keep that spirit of Christmas when we turn from the festive season to the business of everyday life?



"--- and Mommie wants KITCHEN-KLATTER."

Of course, she does! So do lots of other people! Give gift subscriptions to the *Kitchen-Klatter Magazine* this year. We send attractive gift cards.

\$2.00 per year — 12 issues

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(Iowa residents, please add 6¢ Sales Tax.)

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The Joy of Gardening

by Eva M. Schroeder

With the holiday season just around the corner, many of us are trying to get Christmas shopping done in record time. Few of us do but if you have gardeners on your list, you'll find it easy to please them with a wide choice of suitable gifts. Consider gardening books and magazine subscriptions, garden tools and equipment, bird feeders and bird food. For the flower arranger there are innumerable containers, flower holders, floral foam, tape and wire.

One of the most useful and deeply appreciated gifts I have received was a simple school notebook with a ball point pen clipped to the cover. Across the front a childish hand had printed in somewhat crooked block letters — "to Grandma with luv", on the bottom it said "for your garden notes". The gift was from an eight-year-old grandson. I still treasure this book filled with garden notes and observations made during the following year.

If you are selecting containers for a flower arranger look for neutral colors of gray, green, or plain white, brown or black. A decorated ceramic container is seldom suitable to hold flowers as the vase competes with the flowers that you are trying to display. Floral foam, a product used by florists, has replaced the needlepoint holder in many cases. This foam holds water much like a sponge and hugs the stems of flowers. Once you have used it, you won't be able to get along without a supply. Floral foam has been greatly improved so that it no longer crumbles when a stem is poked into it and you can use a piece several times.

Most stores offer a wide range of lovely plant containers that make appreciated gifts. Here, too, it is best to select neutral colors unless you know a bright-colored planter will fit the decor of the receiver's home. Florists offer dish gardens and terrariums that are delightful to give and to receive. And don't forget blooming plants such as poinsettias, kalanchoes, azaleas and cyclamen that abound in florists shops around holiday time.

Happy gift hunting and a Blessed Holiday Season to each of you.

GIFTS SMALL FINGERS CAN MAKE

If you're the leader of a Brownie troop, a Scout den mother, or a church school teacher, and are looking for ideas for gifts the children can make for parents or grandparents, perhaps these suggestions will help you.

Desk Christmas Tree: Take a small evergreen branch for each tree and anchor to small flowerpot with clay or plaster of Paris. Apply flour or wallpaper paste to one branch at a time, then roll in sequins, glitter, or candy cookie decorations and presto! a tiny decorated Christmas tree.

Personal Photo Frames: Use the small foil tins such as frozen pies come in. Enamel the inside, except the rim, in a dark color. Make a white cardboard, or heavy paper circle to fit the bottom on the inside and glue in place. Glue on a snapshot of the child (round the corners) to this white base. Perhaps you can take pictures of the child at a meeting so it will be a complete surprise to the recipient.

Pencil Holder: Select a tin can which has been washed thoroughly. Apply glue to top rim of can and wind yarn tightly around the can, pushing each round tightly against the previous one,



Andrew Brase, Dorothy and Frank's eldest grandson, is busy making things for Christmas gifts.

gluing the bottom rim after winding. If trim is desired, add a tiny plastic flower, a contrasting yarn flower or a bow of ribbon.

Paper Plate Christmas Tree Decorations: Use smallest size plates, in the square or round — four for each child. Spray, or paint plates in traditional Christmas colors. Sew or glue on beads around edges of some; on others glue or staple holly leaves, fancy braids, or other trim. Cut red tape to form the letters for the word N-O-E-L and glue one letter in center of each plate. Attach a hanger of fine wire or a loop of tape.



No need to argue, ladies — both should be your favorites! **Blue Drops** attained its popularity by being low-suds and economical while it cleans clothes clear through. Add spring-like fragrance, and you've got a washday detergent that belongs in every washer . . . including yours.

As for **Kitchen-Klatter Safety Bleach**, we all agree about its superiority. Keeps colors and whites crisp and new-looking. And, since it contains no chlorine, you need never worry about fabric damage or bleach rot. Saves you money, too (compare!).

There's room for two favorites in your laundry room. Better try 'em both.

GIVING SUCCESSFUL GIFTS - Concl. needs shift, and change, and grow, and so do yours. Children move from babyhood to young adulthood, and the gifts must change to suit. In a way, choosing gifts is a challenge to your ingenuity and perceptivity. "Nothing attempted, nothing gained." So what, if one gift turns out to be a dud, unloved and unappreciated? Few things in this life are always one hundred per cent successful.

So with gift giving. Many, perhaps, are adequate, but hardly earth shaking. Yet, now and then, comes the thrill of having chosen for a loved one that One Perfect Gift. You are elated, and so are they, and for years after the shimmering memory remains. Then, too, gifts given with love never miss the point entirely. For Christmas is (or should be) the Season of Love, and love itself is never lost. "The gift without the giver is bare." A present given from a sense of duty may be well suited to its new owner, but must stand starkly alone, "survive or per-



Mrs. Eula Blake (formerly of Kansas City) has been with Lucile for three years. Abe (a little Chihuahua) is devoted to Eula.

ish" on its own merits. While the gift chosen with love, however simple it may be, is softened by the radiance of that love, until gift and sentiment are irrevocably intermingled, forever inseparable.

What about the three comments we began with? Are they true, or untrue, or half-true? Like so many things in life, the answer lies in how we look at them. The first? If someone gives you a present they themselves would love to receive, you sense their enthusiasm and it warms your heart; after all, it's a sort of compliment, that they love you as themselves. The second? Un-

less the giver has no sentiment whatsoever, and is giving only to "keep up with the Joneses", a glamorous appearance shouldn't hurt, and might help. At the very least, the giver means well, that the recipient shouldn't have hurt feelings at receiving "any old thing". The third? Of all luxuries, there are none so strong as the luxury and utter necessity of love, one to another, without which we merely exist.

Pause for just a moment, and consider. If you knew with complete certainty that this year's gift would be the last you'd ever have opportunity to give, to each person on your list, would you choose the same, or differently? If you've been choosing only to *impress* (never mind whom) better change your ways, and choose with loving concern for a lasting and relevant remembrance. A gift chosen to remind the other of your concern for their well being, in a word "Mizpah", or "God keep watch 'tween thee and me," can only bless. Gift giving, you will agree, should really be done with love — or not done at all. So run my thoughts, as Christmas grows near. For God Himself is love, and I breathe a silent prayer, that God keep watch between you and me, and all of those whom we hold dear.

In return, there seems to come a silent answer, that He is near, and that He will bless us always with the greatest gift of all — His love, for which He sent us His son, the Christ Child for whom (lest we forget) Christmas is named.

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"Season of the Long Nights"

That's what the Indians called this time of year, when the brooks were frozen and the country still.

Maybe our life doesn't slow down all that much nowadays, but we are shut up inside more in the winter. The furnace smokes, the fireplace smokes, mirrors get grimy, fingerprints appear around door-knobs and wall switches, and the hall gets tracked up.

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KITCHEN-KLATTER KLEANER

DAVID'S LETTER - Concluded of Alaska today.

Oh, another thing. You certainly don't have to be young to enjoy Alaska! I know of one widowed lady, affectionately called Granny, who, when her children were on their own, sold her house in Oregon and moved to Kodiak to work in a cannery. Granny's plans for the future? She wants to be a cook for the workers on the pipeline because "all of those young men will need some good home cooking!"

Of course, the way that most people see Alaska is by bringing their families in campers, or simply staying in the fine hotels that are everywhere. To get home I took a ferry on the beautiful inland passageway, which has to be the most beautiful boat trip in the world. I had seen so little of Alaska, really, and it was interesting to hear some of my fellow travelers' adventures in the great interior. Everyone said that they were amazed at what they found in Alaska, and that they would have to return to see more. I know that I shall return.

Sincerely,
David

DECEMBER DEVOTIONS — Concluded
enter as last verses of Scripture are read.)

Poem:

Have you followed the star like the
men of old?

Have you hastened with love so true,
With faith that was fearless and heart
so bold?

For that star is a star for YOU!

Have you followed the pathway of mys-
tic light

As it guided the journey through —
Over desert and valley and mountain
height?

For that is the path for YOU!

Have YOU knelt at the manger, His
humble rest,

And offered your treasures, too?

For the Child of that manger is the
Lord so blest,

And that Christ is God's gift to YOU!

Narrator: We must be more than star
followers; we must also offer the gift
of self, the best that we have, to the
Christ Child, as we celebrate Christ-
mas and remember His birthday. That
brings us yet another Biblical story of
Jesus' coming. Let us listen to the
words found in the book of John.

Scripture: John 1:6-12.

Meditation: In the gospel of John we
do not find the same familiar story of
Jesus' birth as we have heard from
Matthew and Luke. Rather this story in
John tells us what it meant to have
Jesus come, speaking directly to our
hearts as grown followers of Christ. In
the words of John we are told that the
One who came would bring light, would
be the Light of the World, and that
some would believe in Him and some
would not, but that those who believed
and followed His Way of Light and
Truth would become children of God.

Nineteen hundred years ago some
people followed the Master. They didn't
know just why. They liked His para-
bles, His healing touch on those sick
in mind or in body. Little children
loved Him. They didn't quite under-
stand when He taught about a God of
love instead of a God of fear.

Finally a strange thing happened. He
came in conflict with the religious
leaders of that time. He was crucified
on a cross.

His words of forgiveness and sym-
pathy as He hung on the cross cast a
shadow down through the centuries.
People down through the ages became
strong in the shadow of His spirit, and
great things happened.

Printing was developed and thus
God's message to people was trans-
lated in tongues around the world. Edu-
cation spread. Hospitals were built and
slaves were freed — all in the shadow
of His spirit of love.

Today, over nineteen centuries later,



Lisa Nenneman is very excited with her new piano and taking music lessons. After her regular practicing is over, she stays at the piano and makes up little songs. Lisa, who was nine years old the day this picture was taken, is daughter of Mr. & Mrs. Tom Nenneman of Omaha. Howard and Mae Driftmier are her grandparents.

we still must walk in the shadow of His spirit, the Way He Himself taught us to walk, as we hear Him say, "Love one another. By this I know you are my disciples."

In this world of today with so much of bitterness, hate, unrest, greed, fear and conflict, we need to kneel-in once more at the manger, bending not only our knee, but our will, to God, and then take a new look at our world and our part in it.

Take another look at the cast of characters "on the set" at that first Christmas. Richard Kohler tells us, "The set includes a cast of characters who were more 'outs' than 'ins'. The angels descended from heaven to make the scene. The shepherds were country boys, not city folk; no social registers included their names. The sages who came following the Star were foreigners to those parts, real 'outsiders'. And even Mary and Joseph were transients; Nazareth, not Bethlehem, was their home . . . but there was one position assumed by all in that stable — except Mary and the Baby — that was the bended knee, God's own 'Kneel-In' scene for all ages!"

This year of 1972 will again see the outsiders and the insiders gathered around the manger, but that is the glorious love story of Christmas, that all may go away from the manger to praise and glorify Him, to do His work in the world.

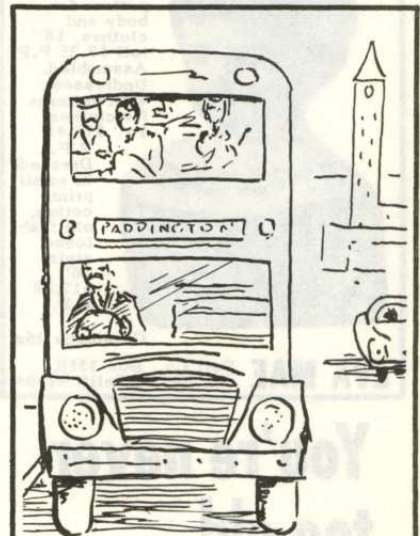
Hymn: "What Child Is This" as a solo, or all may sing "Joy to the World".

Prayer: May we bow our heads and open our hearts in prayer? Let each one think on these things and, like Mary, ponder them in the heart.

We thank Thee, O God, for the spirit

of love and kindness which surrounds us in increased measure this Christmas season; for the joys of Christmas, the gifts received, and even more for the privilege of giving and sharing; for Your blessed gift of Jesus who came as a Babe in a lowly manger to teach us by example His loving concern for all mankind. Grant, O Father, that we may kneel at the manger and receive Thy loving spirit and arise to take with us Thy spirit of love, concern, and consideration into the New Year, to live in the shadow of Thy spirit every day of the year; thus helping to do our part to bring peace on earth, good will to men. Amen

Closing Solo: (All remain with bowed heads. Those on stage quietly depart as the last verse is sung.) "O Holy Night".



" . . . The buses have two stories, they drive on the left side of the road, and they eat their salad at the end of the meal!"

Returning world travelers tell interesting stories of the sights and customs they've observed. Like serving the salad after the meat and vegetables, just before dessert.

But wherever they've been they haven't encountered salad dressings like **Kitchen-Klatter's**. Nobody makes dressings any smoother or tangier. Nobody takes more care in selecting quality ingredients, blended to perfection. Choose either one: **French** or **Country Style**.

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The first day James went to school, Katharine kept crying and saying, "Oh, I do miss my James."

FREDERICK'S LETTER – Concluded
thing? Did you ever hear of such a thing?

We get so much enjoyment out of our stereo music at this time of the year. There is so much lovely Christmas music available these days, and to sit in front of the fireplace on a cold winter evening listening to the music of the season is my idea of a happy time. Some Christmas music always will bring tears to my eyes, and I am sure that you know what I mean. Christmas is a strange combination of laughter and tears, of joy and sadness, and I guess that it always will be so. Each Christmas we are reminded of loved ones who did so much to make Christmas happy in years gone by and who can never be with us again on this earth.

There are years when it would be such an easy thing to let the sadness of Christmas overshadow the joy of it, but that is one thing we must never permit. Christmas is love incarnate, and God wants us to be happy in the memory of all the love that we have known in a lifetime. Always we must decorate, and share gifts, and sing carols, and feast on the best our purses can provide, for this is God's gift to us.

May all of you have a very blessed Christmas.

Sincerely,
Frederick

DOROTHY'S LETTER – Concluded
tense of chopping down the tree and they hauled it home on the sled.

I had never had a tree without lights on it, but we didn't have electricity yet, so I hung the colorful lights on the tree anyway as part of the decorations. Frank's parents had a Delco plant, and the next year, after some kind radio friends had graduated from Delco lights to REA, they sent us enough Delco tree lights to last us four years, when electric power lines finally came to us.

Another Christmas that stands out

was the Christmas of 1961, Kristin's first year away at college. Frank kept putting off and putting off getting the tree and had all kinds of excuses as to why he didn't get it, but I knew that the real reason was that he was waiting for Kristin to get home to go with him. She didn't arrive until the 23rd, and since we all three had last-minute shopping to do in town on the morning of the 24th, we went in just as soon as the chores were done. It started to snow on our way to town and by the time we started home it was so bad we were lucky to get home. They couldn't go after the tree, so it was the first and only time we haven't had a Christmas tree. We strung up the lights all over the house instead, and the three of us were alone because other family members couldn't get out to our house.

There have been many memories in between these years, but I have run out of space.

Have a very happy Christmas at your house!

Sincerely,
Dorothy

STATEMENT REQUIRED BY THE ACT OF AUGUST 24, 1912, AS AMENDED BY THE ACTS OF MARCH 3, 1933, JULY 2, 1946 AND JUNE 11, 1960 (STAT. 208) SHOWING THE OWNERSHIP, MANAGEMENT, AND CIRCULATION OF Kitchen-Klatter Magazine published monthly at Shenandoah, Iowa for October 1972.

1. The names and addresses of the publisher, editor, managing editor, and business managers are:
Publisher, Lucile Driftmier Verness, Shenandoah, Iowa.
Editor, Lucile Driftmier Verness, Shenandoah, Iowa.

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

2. The owner is: (If owned by a corporation, its name and address must be stated and also immediately thereunder the names and addresses of stockholders owning or holding 1 percent or more of total amount of stock.)
The Driftmier Company Shenandoah, Iowa
Lucile Driftmier Verness Shenandoah, Iowa
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4. Paragraphs 2 and 3 include, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting; also the statements in the two paragraphs show the affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner.

5. The average number of copies of each issue of this publication sold or distributed, through the mails or otherwise, to paid subscribers during the 12 months preceding the date shown above was: (This information is required by the act of June 11, 1960 to be included in all statements regardless of frequency of issue.)
85,429

Lucile Driftmier Verness, Business Manager
Sworn to and subscribed before me this 30th day of September, 1972.

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.

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KEEPSAKE CHRISTMAS GIFT! Beautiful Mother's-Grandmother's "remembrance" 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 birthmonths.) Free literature. The Gift Fair, Box 1125-K, Oak Park, Ill. 60304

PROUD GRANDMOTHER? Great-Grandmother? We also offer a "remembrance" pin to accommodate the larger family! Bow Wreath - up to 23 birthstones - gold or silver, \$6.00. Gift boxed. (Specify birthmonths.) The Gift Fair, Box 1125-K, Oak Park, Illinois 60304.

COOKBOOK "Tried and True Recipes" over 400, indexed. Christmas, shower, birthday gifts - \$2.85 to: E & I Enterprises, Box 63, Marion, Iowa 52302

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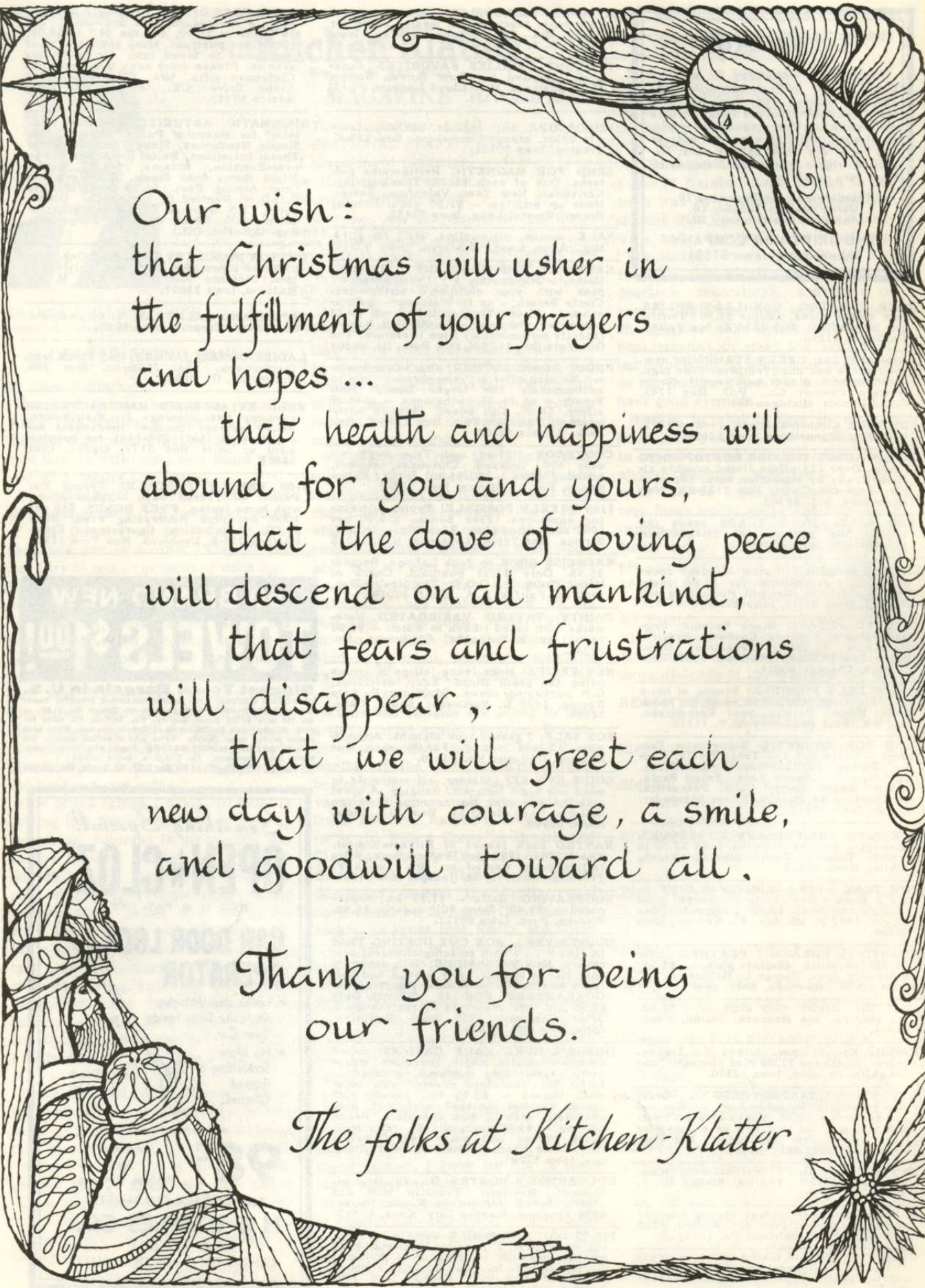
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that fears and frustrations
will disappear ,
that we will greet each
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and goodwill toward all .

Thank you for being
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