

TX1
K57x
C.2

Kitchen-Klatter Magazine

SHENANDOAH, IOWA

20 CENTS

VOL. 37

OCTOBER, 1973

NUMBER 10



—Photo by Strom

Mrs. Martin H. Driftmier, her daughter Mrs. Frank Johnson, granddaughter Mrs. Arthur Brase, and great-grandsons Aaron and Andrew make up the four generations in this picture.

Kitchen-Klatter

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

MAGAZINE

"More Than Just Paper And Ink"

EDITORIAL STAFF

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

Subscription Price \$2.00 per year (12 issues) in the U.S.A.

Foreign Countries \$3.00 per year.

Advertising rates made known on application.

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

Published monthly by
THE DRIFTMIER COMPANY
Shenandoah, Iowa 51601

Copyright 1973 by The Driftmier Company.



LEANNA FIELD DRIFTMIER

A LETTER FROM MARGERY

Dear Good Friends:

Now that fall is here, I expect many of you have settled into a routine that is vastly different from that a few weeks ago. The last of the canning and freezing is over; children are back in school, well settled into their schedule; clubs have resumed their meetings; fall housecleaning is under way. The list could go on and on. I, for one, prefer autumn to any other season of the year. For that reason, I have a sudden burst of energy when the leaves start changing color. It is a good thing, as I lose some of my pep toward the end of summer!

There is one thing that is bound to make those last days pass more quickly when I'm impatient for fall to arrive, and that is to take a trip to see something I've never seen before. Oliver and I didn't take a real summer vacation this year, but took short weekend jaunts instead. I've told you about those in my letters these past months. We decided to wind up our series by adding two days to the weekend and drive to northeastern Oklahoma, an area we'd never been in. Thanks to a Kitchen-Klatter friend in Miami, Oklahoma, we learned of some sights that whet our interest in this area at just the right time. Sitting down with the atlas, we outlined our trip to include several things we could see in four days. What we couldn't take in on this occasion, we'll try to see another time.

Enroute to Joplin, Missouri, we stopped to see President Truman's birthplace in Lamar, and the George Washington Carver National Monument in Diamond. The latter we had seen many years ago, but it was good to see it again to refresh our memories. The overnight stop in Joplin gave us an opportunity to spend a couple of interesting hours in the new city hall to study the fascinating mural by Thomas Hart Benton. Oliver and I have always been admirers of this famous artist so it was a special pleasure to see this mural, painted for Joplin's centennial

observance last year.

Har-ber Village at Grove, Oklahoma, was only a short morning's drive from Joplin. The friend who wrote to us about seeing it said that we would be impressed, and indeed we were! Situated on the Grand Lake of the Cherokees, it is a complete little village looking like something that had existed in the long ago. The buildings were furnished as they would have been in their day, and such a fabulous collection of antiques this meant, for there were many buildings in which to display them. And some of the buildings themselves were the original old structures. I might mention also that there are some that were constructed just to house special collections—dolls, crystal, dishes, etc. If you are interested in antiques, you must visit this village. It has no admission, but was planned, built, and is maintained for the enjoyment of the public by Harvey and Bernice Jones. What a wonderful thing for them to do!

We stayed overnight at the Shangri-La Resort, a lovely place recommended by my brother Wayne and his wife. They happened on to it when they were in this area early in the summer. It was a great place to relax after the busy day.

There are countless things to see in this part of the state and we wish we could have lingered on the rest of the weekend, but we decided to stick to our schedule and move along to Claremore, Oklahoma, to see the Will Rogers Memorial and the J. M. Davis Gun Museum. I'm glad that we did for we found both tremendously interesting and if we had changed our plans we would have missed out on two unexpected pleasures! The first took place at the Gun Museum. Oliver and I were just about to leave the building when a lady came up to me and asked, "Aren't you Margery?" They were tourists from Worthington, Minnesota, who were in Oklahoma to visit a daughter. They had noticed the Iowa license plate in the parking lot, and while they were looking around at the exhibits in the building they were quite sure they recog-

nized Oliver from having seen his pictures in the magazine. When I turned up beside him, they were positive we were the Stroms. It is always fun to meet our radio friends in faraway places for it reminds us that this really is a small world!

Now I hardly know a popgun from a pistol, but I was fascinated with this tremendous collection on display. Actually, the Davis collection is the largest private gun collection in existence. I believe there are over 20,000 in all—so many that only about 5,000 or so are on display at the present time. The new addition to the building will house about 7,000 more. Eventually perhaps every one can be on display. Mr. Davis also collects swords, knives, Indian artifacts and steins. The stein collection must be one of the largest also, for there were hundreds of them from all over the world. They were simply beautiful!

Many of you, I'm sure, have visited the Will Rogers Memorial. If you haven't, I hope that you can include it on a vacation trip for it is very interesting. We spent quite a while there for we feel he made a tremendous contribution to our country. He gave us something to laugh about during hard times when we needed to be reminded to laugh.

When we left the memorial we stopped at the Hammett House for lunch. After eating I complimented the owner, James Hammett, on the food, mentioning particularly the lemon-pecan pie and how I wish I had his recipe since I had a special interest in recipes. He gave me a copy and when I asked if I could share it with our radio listeners on Kitchen-Klatter, he was very, very surprised! He listens to the program along with his wife and they are subscribers to the magazine. This was my unexpected pleasure number two! We sat down and had a good chat. They are now packaging for sale two of their special seasonings under their own name, so we felt that we had a great deal in common.

From Claremore we headed north for home, going through Coffeyville, Chanute, Humboldt, Ottawa and Lawrence, Kansas, where we spent Saturday night. We stopped before six o'clock to fill the gas tank, figuring that most stations would close by then for the weekend. A full tank there would get us back to Shenandoah. Oliver and I both agreed that we had seen a great deal in four days, so we'll see if we can make some more trips before cold weather catches us.

You'll read in Frederick's letter about Mary Leanna's wedding. Although we couldn't go down for it, Martin represented Shenandoah relatives for us. Mary Lea and Tony hope to get to Iowa

(Continued on page 22)

FREDERICK INTRODUCES HIS SON-IN-LAW

Dear Friends:

What big news I have for you this month! We have been to a wedding! Yes, Mary Leanna is now Mrs. Jesus Antonio García. Her husband is a member of the faculty of New Mexico Highlands University in Las Vegas, New Mexico, where he teaches in the Department of Philosophy. We are very proud of our new son-in-law, for we have found him to be a brilliant scholar and a devoutly religious man. He and Mary Lea make a handsome couple, and of course we believe their marriage will be a blessed one in every way.

When Tony (this is the name by which most of his friends and members of his family use to address him) called us last spring and very formally asked for my "daughter's hand in marriage", I knew at once what my reply would be. So few young people today ask for parents' consent, and Betty and I were so pleased. Last month the senior Garcías invited us to visit them in El Paso, Texas, and while we were there we were royally entertained by all the family. Tony's uncle and aunt on his mother's side gave a big party and wedding shower in their lovely suburban home, and it warmed our hearts to see how graciously Mary Lea was accepted into their close family circle.

Because of the heavy teaching load that Tony is now carrying at the university, it was impossible for him to come to Springfield for the wedding and all of the festivities that would be involved prior to and after the event, and so we readily agreed to have the wedding in New Mexico. It was held in the beautiful little Chapel of San Antonio de los Pinos set deep in the woods at 7,500 feet altitude in the little village of El Porvenir. The chapel was just a three-minute walk from the ranch cottage where Mary Lea has been living for the past year while she studied for her Master's Degree at the university. When Betty and I first saw the chapel, we gasped in wonder at the beauty of the setting. High mountain peaks were on all sides, and a rushing mountain stream was only a stone's throw away.

Words fail me when I try to describe the sentimental loveliness of the service. Mary Lea looked so nice in her Spanish wedding dress with its long train and gorgeous mantilla, and her groom was so proud and handsome. All of the wedding attendants were beautifully attired. Since I was performing the service along with the local pastor and close friend of the bridal couple, our son David escorted Mary Lea down the aisle. In answer to the traditional question of: "Who gives this woman in marriage?", David proudly said: "On



There are countless "firsts" in our lives, and this is the first picture of the Frederick Driftmier family with new son-in-law, Tony García. From left to right are David, Mary Leanna, Tony, Betty and Frederick.

behalf of her family, I do!" One of our close family friends from Springfield, Mr. Allen Appleton, read one of the Scripture Lessons in the wedding service, and our own Martin Strom was the Head Usher.

My brother and his wife, Mr. and Mrs. Wayne Driftmier, came down from their home in Denver, Colorado, for the wedding. Martin had driven down from Des Moines to be there, and Mary Lea's cousin (Christopher Preston, Betty's sister's son from Hamilton, Massachusetts), arrived just in time to help Betty and me decorate the chapel. Of course Juliana, Mary Lea's cousin from Albuquerque, and her family had a big part to play in all the festivities. Juliana and Jed entertained many of the out-of-town guests in their spacious home both before and after the wedding, and then they brought the wedding cake with them all the way from Albuquerque, Martin holding the big box on his lap for the entire 160 miles.

I don't think there ever was a more beautiful setting for a wedding reception. It was held out under the trees in back of the cottage where Mary Lea lived all of the past school year. There were wild flowers in abundance, and always in the background those magnificent forests and mountains. How did we provide a luncheon for sixty guests seven thousand five hundred feet up a narrow, winding, treacherous mountain road? It was simple! We contracted with a caterer one hundred and sixty miles away who advertised: "We Cater to All New Mexico". The luncheon was a very good one with both American and Spanish foods, and I observed that some of the guests went back to the buffet table again and again. Music was pro-

vided by some of the university people, close friends of Mary and Tony, and it was a perfectly delightful affair. All of the young people and many of the older ones joined in the singing and folk dancing under the trees, and the party continued from luncheon until after Betty and I served a light supper snack just as the moon came up over the mountain and the first stars shone with a brilliance never before noticed by some of the guests from other climates. The party finally ended when Juliana and Jed escorted the bridal couple away. As they left, Juliana's little three year old, Katherine, called out: "This is the first party I ever knew to go on forever!" As Betty and I stood there watching our only daughter drive away with our new son-in-law, our one thought was: "We never dreamed her wedding would be like this, but aren't we glad that it was!"

Mary Lea and Tony will be living in a cute little mountain cottage fifteen miles from the university. After we visited the place, we could understand why they need a car with four-wheel drive to get there. When they want to go to the post office, they have to drive down eleven miles of winding canyon road where every turn presents a more beautiful view than the last one. There was so much beautiful scenery that I simply could not stop taking pictures. Their new home is just as far to the north of the university as Mary's home of last year was west of the university, and when on one occasion I drove to both houses in the same day, I knew that I had become an expert in rugged mountain driving. What a dramatic change of living conditions that is for

(Continued on page 22)



NO MAN IS AN ISLAND

A UNITED NATIONS DAY PROGRAM

by

Mabel Nair Brown

Setting: For the backdrop make a huge banner, using burlap or poster-board. On the banner glue these words which you have cut from bright-colored paper or felt, using several colors: Give, Pray, Read, Help, Lead, Work, Dare, Lift, Talk, Sing, Love. Arrange the words in a striking, eye-catching pattern. On a small table immediately in front of and below banner, place an unlighted taper in a candleholder. (The leader lights this as given in the program.)

Quiet Music: "I'd Like to Teach the World to Sing".

Opening:

Make your world beautiful —
Begin with just the simple things,
A word to speak, a song to sing,
A prayer to say, a note to write,
A friend to help, a lamp to light
To lend some pilgrim through the night.
Someone to lead, to right a wrong,
A voice to speak out, let yours be strong!

Someone to help, someone to pray —
That someone is *you* — what do *you* say? —Paraphrased from poem by unknown author

Hymn: "This Is My Song" (tune "Finlandia") or "O Young and Fearless Prophet".

Scriptures: (By two readers. One reads the word from the banner; the other the appropriate Scripture).

Give: *If thine enemy be hungry, give him bread to eat, and if he be thirsty, give him water to drink. (Prov. 25:21) Inasmuch as ye have done it unto the least of these my brethren, ye have done it unto me. (Matt. 25:40)*

Love: *Thou shalt love thy neighbor as thyself. (Lev. 19:18)*

Work: *As we therefore have opportunity, let us do good unto all men. (Gal. 6:10) Whatsoever a man soweth, that shall he also reap. (Gal. 6:7) Ye shall know them by their fruits. (Matt. 7:16)*

Pray: *Pray for one another. (James 5:16) Ask, and it shall be given unto you; seek, and ye shall find; knock, and it shall be opened unto you. (Matt. 7:7)*

Lift: *Bear ye one another's burdens, and so fulfil the law of Christ. (Gal. 6:2)*

Help: *Love your enemies, bless them that curse you, do good to them that hate you and pray for them which despitefully use you, and persecute you. (Matt. 5:44) Be ye kind to one another,*

other, tenderhearted. (Eph. 4:32)

Read: *Folly is joy to him that is destitute of wisdom; but a man of understanding walketh uprightly. (Prov. 15:21)*

Sing: *The Lord is my strength and my shield; my heart trusted in Him, and I am helped; therefore my heart greatly rejoiceth; and with my song I will praise Him. (Psa. 28:7)*

Lead: *Let your light so shine before men, that they may see your good works, and glorify your Father which is in heaven. (Matt. 5:16)*

Dare: *If ye have faith as a grain of mustard seed . . . nothing shall be impossible unto you. (Matt. 17:20)*

Talk: *In all things show yourself a model of good deeds, and in your teaching show integrity, gravity, and sound speech that cannot be censured, so that an opponent may be put to shame. (Titus 2:7-8)*

Leader: "He who lives unto himself alone does not live at all. It is only by losing ourselves in service of others that we come into the glorious fullness of life by becoming one with it."

"True living consists of true giving, and the highest form of giving is the giving of ourselves for the good of others."

I quote from the writings of Harry Halsey Starrett because I think his words speak something special to us as we observe United Nations Day.

This is indeed an amazing, complicated world we live in today! It is a world that is changing every day in many ways. With each new discovery made by the scientists, our ideas and minds have to stretch to keep up. Communication grows more necessary as people from every spot in the world are drawn closer and closer together through the miracle of transportation and all forms of communication — TV, radio, books, magazines, and newspapers.

As we are drawn to living closer together, we need more knowledge in understanding and helping one another.

The words "No man is an island" put it all very aptly. The words of the song go on to say, "Each man's joy is joy to me; each man's grief is my own." If we think about our own family circle, it is easy to see how true this is, but the United Nations' programs are the means by which we can extend

this care and concern beyond our own immediate circle to reach around the world to our brothers everywhere. Will you bow your head with me now for a few moments of guided prayer as we pray for the United Nations and try to find our part in it?

Prayer: (The dots indicate a pause before the next statement.)

Let us think of those who have no food to put on the table this day, and pray that they may somehow be given nourishment . . .

Think of those who have no roof over their heads, but who must set up their house on the streets, or by a roadside, or in an alley. Like the Christ Child, for them there is "no room". Pray that doors may be opened; that shelter might be found . . .

Think of little children as well as adults who are dying by the hundreds because they have no drugs, no hospitals, no doctors, no clinics — only misery and a sense of hopelessness. Pray that for them may come hope and help, mercy and love . . .

Think of those who have been, or are being, torn by the ravages of war, and pray that they may know peace and understanding . . .

Think of the leaders of nations and pray that they may rule and guide in understanding, with courage, and with love and brotherhood in their hearts . . .

Think of our own community. What is it doing for others less fortunate? What can it do? What can you and I, as a part of this community, do? Pray that you and I may be enlightened and inspired to do our part . . .

Let us pray now that we may be a part of a better world, a closer brotherhood, praying, "O Lord, begin with ME." Let each person pray silently that she may find new ways of listening to God's directions . . .

Dear God, hear our prayers, we pray, and teach us to live as You would have us to live, giving full measure to Thy service. Forgive us our withholdings, our begrudgings, and our secret grumblings, and fill us with the joy of serving others and Thee. Amen

Meditation: Today we joke about the "sixty-four dollar question" and the "million-dollar words". Remember how we chuckled and learned to say "supercalifragilisticexpialidocious" right along with our youngsters? Today, also, we read and hear much about "four-letter words". FOUR-LETTER WORDS? That is what I want us to consider for a bit — four-letter words that are key words to making the United Nations work in each of our lives. These are the powerful action words, the verbs of real living.

You see them on our banner. You heard them with our Scriptures. GIVE,
(Continued on page 21)



Back in grade school we read that on October 12, 1492, Columbus first saw the shores of America. Probably what caught our interest most was the fact that he had a theory that the earth was round, while the rest of the world thought it was flat, and he was so eager to prove himself right that he persuaded Queen Isabella to finance his expedition out into the vast unknown to prove it. We liked the great adventure it all seemed to our childish minds.

As we grew older we discovered that it took imagination, but it took more. It took great courage, great determination, and the "grit and gumption" to undergo great hardships. But all of the fears and misgivings, the hardships were forgotten in his great joy at the discovery of the New World, and the proving of his theory that the world was round.

All great discoveries were once only an idea in someone's mind, but through faith, determination and hard work they were brought to fruition.

You can make October "discovery month" for you, or your favorite organization. You can be a Columbus as you try to discover what are some of the things you really want out of life (or narrow it down to a day!). Then set to work to bring about the necessary changes, to take the necessary steps to make your ideas, your vision possible. Who knows, perhaps in the thinking and study, you may find yourself sprouting new changes, new values in how to use the hours, the days, the year!

As the member of an organization, how about a campaign to discover heretofore hidden talents in other members and encouraging them to be used to benefit the whole group? Search out prospective members and "sell" them on your organization, and when they join, discover ways to help them find their particular area to use their tal-

ents in the group.

Examine your own resources to see in what ways you can better serve the organization. Discover new ways to make the meetings more interesting and entertaining to both new and old members, and work to carry your new ideas through to completion.

Columbus didn't know just what he was going to find when he started his journey, but he believed in his idea and let it prompt him into action. He had the courage to stick to it to its fulfillment. Make October *your* discovery month!

SHIMMER OF FROST

Fall is the fire-tipped shimmer of frost,
The fragrance of fruit, rebel of summer.
Fall is crimson edged with gold,
Wild and peaceful, hot and cold.
Fall is a changeling, but never lost,
A whistle, a song, a continuous murmur.

Fall is mystery; fall is surprise.
You capture it only with love in your eyes.
—Helen Sue Isely

THE WINDS OF AUTUMN

The winds of Autumn came whispering
down the valley —
Sweet with the scent of wood smoke
and burning leaves.
Gentle, the winds of Autumn, gentle
and mild.
Dancing here, dancing there,
Visiting each bush,
Bowing to the trees that now are un-
robing.

Softly, the little breezes tell us
That Winter follows.
Winter, with its wild gales, its cold,
Winter that sings a dismal song.
But Autumn winds,
Filled with the last remnants of Sum-
mer
Remind us that Spring is waiting.

—Mary E. Javens

OCTOBER IS MANY THINGS

Mention the word October and probably your first thought is Halloween with its spooks and witches, jack-o'-lanterns, and black cats. But October is more than that, it is Columbus Day and flags flying, and United Nations Day and Indian Summer.

Nearly a century ago, Henry Wadsworth Longfellow, wrote of this colorful month of October:

"It is the Indian Summer. The rising sun blazes through the misty air like a conflagration. A yellowish, smoky haze fills the atmosphere, and a filmy mist lies like a silver lining on the sky. The wind is soft and low. It wafts to us the odor of forest leaves that hang wilted on the dripping branches, or drop into the stream. Their gorgeous tints are gone, as if the autumnal rains had washed them out. Orange, yellow and scarlet, all are changed to one melancholy russet hue.

"The birds, too, have taken wing, and left their roofless dwellings. Not the whistle of a robin, not the twitter of an eavesdropping swallow, not the carol of one sweet, familiar voice. All gone. Only the dismal cawing of a crow as he sits and curses that the harvest is over, or the chitchat of an idle squirrel, the noisy denizen of a hollow tree, the mendicant friar of a large parish, the absolute monarch of the acorns."

October, coming as it does between summer and winter, is a variety month which seems to remind us of the glory of the weeks just past as it also foretells a bit of the gray days of winter that is to come. It is an invigorating month of brilliant color, swirling, rustling leaves, and crisp, frosty air. It is a time of harvesting and for evaluation.

October claims many important and historical days. October 9 marks the anniversary date for the Great Chicago Fire in 1871. The Gregorian Calendar was introduced on October 15, 1582, and October 19, 1781, saw the end of the Revolutionary War with Cornwallis' surrender at Yorktown. The month also recognizes a Girl Scout week and World Wide Communion Sunday, among its many other special days.

This is the month to unfurl your flag, make a larger-than-ever contribution of time and talents to the causes of the United Nations, bring out your collection of paper spooks and cats, take a walk in the golden woods and enjoy this wonderful, exciting month.

DO MORE

Do more than exist; live.
Do more than touch; feel.
Do more than look; observe.
Do more than hear; listen.
Do more than think; ponder.
Do more than talk; say something.

DOROTHY WRITES FROM THE FARM

Dear Friends:

What a quiet and lonely house ours has been for the past few days! After having two lively boys around for almost three weeks, you can imagine what it has been like since Kristin, Andy, and Aaron went home. This was the longest visit we have had with Kristin for almost ten years, and Frank and I both made the most of every minute.

Kristin and the boys left Livingston, Montana, early one morning and drove to Laramie, where they spent two days visiting with old friends. Andy considers Laramie his home town since this is where he was born and lived his first seven years, so he was excited about returning there for a visit. Kristin had thought they would have to go on to Denver to get on the Amtrak for the remainder of the trip, but found they could get on right there in Laramie, so this was a happy surprise. I was anxious for them to come by train, because I thought it would be a wonderful experience for the boys. It was also an easier way to travel since they could sleep all night, and we could meet them just twenty miles from home the next morning.

The train is supposed to reach Osceola at 4:30 A.M. Having been brought up by my father always to allow plenty of time for car trouble if you are going to meet or take a train, Frank and I were at the station a good half hour ahead of schedule. To top it off, the train was two hours late, so we really did have a long wait. In the excitement of greeting them and going to the car, we almost drove away without the luggage. We had put Andy's duffel bag, Aaron's little suitcase of toys, a couple of shopping bags, and some pillows into the trunk, and I asked if she didn't bring any suitcases. The train was pulling out and we were all scared for a minute, but fortunately they were still sitting on the platform.

We ate practically all meals on the front porch while they were with us. It made a little extra work to carry everything back and forth from the kitchen, but with Kristin there to help it was well worth it. We all enjoy eating outside when the weather permits.

They were anxious to go fishing, but our cane poles were no good, so the boys went with me in search of new poles. All we wanted was a couple of



Raymond Halls, Frank's brother-in-law from New Mexico, and his nephews, Andy and Aaron Brase, who now live in Montana, stepped out of the Johnsons' screened-in porch to have their picture taken.

old-fashioned cane poles, but at our bait and tackle shop, where we usually go for fishing supplies, they told us they hadn't been able to get any, so we ended up with some fancy jointed ones you take apart and put together. Kristin was afraid that the first time a big turtle grabbed the bait he would swim away with half the pole, but they didn't catch any turtles (much to Andy's disgust), and they did stay together for the nice bullheads Andy caught.

On the same trip to get the fishing poles we got some training wheels to put on Aaron's bicycle. He had never ridden a two-wheeler, but by the time he left I think he could have gotten along fine on one. There isn't much traffic on our road now that it has been closed beyond our house, at least temporarily, so this made a safe place for him to ride. We all enjoyed the bicycles and I was glad I had rounded them up.

The big event of the day was going on the tractor with Grandpa to the Andybear (our other place) to do the chores twice a day. We have just a few hens, enough to furnish eggs for our own use, so there weren't many eggs to gather, but they loved this job. When the competition became too heated over who had picked up the most eggs, Kristin decided the best way to solve this was to have them take turns by days.

A few days after Kristin came we had a lovely surprise. Our brother-in-law, Raymond Halls, came to spend a few days. His home is in Roswell, New Mexico, and he came at this particular time to attend the Lucas homecoming. He hadn't been back for quite some time, and he thought if he came now he would probably get to see many old friends who might be coming from a distance. Also he wanted to see Kristin and the boys. We were sorry sister

Edna couldn't come with him because of her health, but one night, when the family was all out at the farm for supper, we called her, and everyone had a chance to talk with her a few minutes.

During the homecoming celebration there were several races scheduled for boys and girls, so I took Andy and Aaron in to join the fun. They didn't win any prizes, but they had a lot of fun competing and meeting some of the other children. There was also a small parade to watch, and we ate dinner at the community hall.

Kristin was a big help to her dad while she was home. She wanted to be outside all the time anyway, so she spent her time piling up dead limbs and logs to burn. Sometimes the boys would help, and they enjoyed the big bonfires. One night we had a wiener roast, and some evenings we just went down late and toasted a few marshmallows. They got rid of a good many branches in three weeks, but there is still a long way to go. Kristin spent a lot of time riding around on the fender of the tractor with her dad while he went ahead with his work. This way she got to have some good visits with him. We had our visits at night after everyone was in bed. We consumed much hot tea and talked until the wee small hours.

It had been several years since Frank's sister Ruth had seen Kristin and the boys, so we spent one day in Kansas City with her. Bernie and Raymond went with us. We arrived in time for dinner, spent several hours visiting, and returned late in the afternoon. We saw much more of the city this trip than I had ever seen before, and all because we got lost trying to get out of town. We always come into town and leave via the Paseo Bridge, and although they were doing some construction work on this bridge, we got into town without any trouble. When we tried to go home the same way there was no marked detour, the street we usually use was blocked off, and we ended up driving through a lovely park, which we found out later was marked as a bicycle route, and were so mixed up and turned around by the time we got through this park we didn't know where we were. After a couple of inquiries and two different sets of directions, we finally got onto a new highway that took us back to the interstate.

Our friend Larry Allen has finished law school and has moved to Colorado to make his home. Before he left, since he knew Kristin and the boys were here, he brought out his kayak to leave with us. Andy was crazy to use this boat, but since he can't swim he definitely couldn't take it out by himself on the bayou. This was completely out

(Continued on page 22)

ALISON WRITES ABOUT A HOBBY AND HOW IT STARTED

Dear Friends:

With the busyness of summertime slowly fading and the hint of fall in the air, I thought this might be the ideal time to share with you some of my favorite endeavors, needlecrafts.

My first introduction to embroidery was given to me by my grandmother, Leanna Driftmier. I can remember as a young girl watching in awe as Granny's nimble fingers worked for hours back and forth through her embroidery hoop. She had a huge bag filled with all the pieces of leftover embroidery floss, and would always seem to find an extra dish towel and transfer pattern to keep her granddaughter occupied! Shortly after I was married, Granny gave me her old embroidery handbag, and I still use it to store my embroidery floss leftover from previous projects. And how handy it has been! I'm able to do repair work on my needlework by matching the thread, and occasionally when I need just a little for a certain piece, it seems I can always find just the right color shade handy.

For a while I was interested only in embroidery, but in the last few years all phases of needlework and other handcrafts have become very exciting. If there were *only time enough* to do all of them justice—especially needlework, which is so time consuming.

Last year, however, I had the opportunity to spend unlimited time studying and learning about several different crafts for my husband Mike and I attended the Instituto Allende in San Miguel de Allende, Mexico, for some short courses. This is an institution specializing in art and is under the direction of the University of Guanajuato, Guanajuato, Mexico.

Before I get involved in describing our classes, I think it best to give you some background of the school and the lovely town of San Miguel. The "Instituto", although run under the auspices of a Mexican university, is actually aimed at American students. All classes are taught in English. The majority of professors are North American, and the remaining Mexican professors speak English very well. There is a large American colony living in San Miguel, a town which has always held great appeal for the "turistas" from the United States. And it is easy to understand why! One would be hard pressed to find a town as charming and quaint as San Miguel. It is one of the towns which the Mexican government has preserved as "colonial". This means that in San Miguel, and all such other towns, every effort is made to preserve its colonial appearance. All the streets are still constructed of



Although Alison hasn't taken up crocheting, she's always interested in the afghans her grandmother, Leanna Driftmier, makes.

stone — a tedious process, I can tell you from firsthand knowledge, for they were changing the road in front of our residence from dirt to cobblestone, and from observing their progress, I could see that they never completed more than a few feet of length in a long hard day's work.

The architecture, likewise, must remain colonial in nature. The town contains countless old cathedrals as well, and all in all, it is an absolute artist's paradise. At any given time the streets are filled with interesting people: men with burros delivering firewood, ladies selling flowers, ice cream vendors, and, of course, some tourists trying to capture it all on film!

If the town of San Miguel is the perfect setting for an art school, then the school itself must have the perfect location. The Instituto is absolutely gorgeous! The grounds are beautifully landscaped with fountains, courtyards, and gardens that receive immaculate care.

San Miguel has a dry, warm climate — the entire year's sunshine only marred by a rainy season during the summer. It never freezes, and rarely gets above 90-95 degrees year around. It is really a gardener's paradise, too!

Surrounded by walled courtyards, there is a quiet atmosphere that makes it hard to believe that the hustle and bustle (and ever-present horn honking!) of the city is only a block away. So with this setting, what an ideal place to relax, sightsee, and spend a couple of months working on projects, and that is just what we did.

It was difficult to make a choice as to what classes to take for they offered many and they were all so appealing. My final choices were ceramics, silverwork, and textiles — batik. Mike's classes were bronze casting, photography, and also silverwork. I was im-

pressed with them all and only sorry that the weaving class had already been filled. (One of my friends not only weaves on her own loom, but spins and dyes her own yarn as well! A goal of mine has always been to learn to weave, and I hope one of these days I'll be fortunate enough to get the chance.)

All of my courses were stimulating, but I enjoyed the textile class most of all, for I'd never done any work in the batik medium. For those of you who are not familiar with this craft, it is a process involving lengths of material, cold water dyes, and wax. The process is as follows:

The wax (a mixture of paraffin and beeswax) is melted to the ideal temperature and is applied by brush to a piece of untreated white cotton, such as poplin. Then the piece is dipped in a cold water dye as opposed to a hot water dye which would melt the wax. The piece is allowed to dry, and the process then repeated until the desired effect is achieved. Every place the wax has penetrated the fabric, the dye will not take. The overall effect is a mixture of dye colors with the designs maintained by the wax. At the completion of the various rinsings, the whole piece is covered with newspapers and ironed. This melts the wax and it is absorbed by the newspapers. The final result is a soft piece of material with, hopefully, an artistic quality created by the process of "batik". Batiks may be used as wall hangings, curtains, bedspreads, or even cut with a pattern to make garments. The only problem in using the process for clothing is that although the dyes are supposedly colorfast, they oftentimes are not, and it is best to have the items dry cleaned.

If my description makes the process
(Continued on page 23)

Maple Leaf Luncheon

by
Mabel Nair Brown



What could be more enjoyable than to share a crisp, fall day, with all its lovely autumn beauty, at a Maple Leaf Luncheon with some of your favorite people?

The *Invitation* will give a hint that the guests can expect something delightful and unusual at this luncheon. In each envelope place several tiny fall leaves (cut from tissue paper in autumn colors) so that they flutter out when the envelope is opened. The accompanying invitation is written upon a larger paper leaf and reads:

Maple leaves are falling fast,
Red and brown in golden weather;
Ere their beauty all is past
Let us lunch and chat together.
(Give date, time, and sign name.)
P.S. Wear casual clothes and an easy shoe.

You'll be more comfy if you do.

If the hostess has a back lawn and garden, perhaps the guests could be invited there as they arrive, to enjoy that final glory of autumn out-of-doors while they await the call to the dining room.

Decorate the dining room so that when the guests enter they seem to have stepped into a wooden glen in all its autumn beauty. Branches of maple leaves can be used lavishly on the walls and to frame windows. Perhaps your floor is covered with a vinyl covering, or the rug can be taken up so that you can strew autumn leaves on the floor for a real feeling of walking in the woods. Or paper leaves might be used for this and are easily gathered up afterward. If there is a fireplace, by all means have a cheerful fire going. If no fireplace, improvise a campfire in one area of the room, using small logs to conceal flame-colored electric light bulbs. Table arrangements might be of nuts, bright leaves and colorful mums — or terrariums would work well in the scene. Add a frisky ceramic squirrel here and there.

Plate Doilies may be cut in maple leaf shape from construction paper. Use smaller leaf doilies under the glasses.

Leaf Lady Centerpieces are certain to be conversation pieces and are easily made. Make the "body" by using a small 2½" square of wood as the base, with a 10" length of very small dowel (or a child's Tinker Toystick)

fastened in the center of the block. Have ready a large supply of maple leaves, all sizes, which you gather up after they have fallen from the trees, being sure to keep the stems on the leaves. You can dampen them before using so they aren't so brittle to handle, but I like to soak them for a few hours in a solution of one pint of water to three or four tablespoons of glycerine. When ready to make the leaf ladies, sort the leaves by sizes and spread out on old newspapers to dry. You will have about three sizes. Using the largest size for the bottom part of the skirt, hold stem ends to the dowel as you wrap them tightly with heavy cord until you have a complete circle of leaves, the bottom edge coming to the table top as the "lady" stands. Keep on winding on rows of leaves, each one a little higher up the dowel stick, using the largest leaves for the bottom two or three rows, then middle-sized leaves, and finally the smallest at the top and "neck". After anchoring the last row firmly, cut off the last row of stems above the knot. Tape the end with a bit of transparent tape. Use a foam ball (I use a pale pink or flesh color) for the head, pushing it down over the cellophaned end of the stick. Add felt features. Use a corsage pin to fasten a small leaf on the head for the hat, tilting it at a perky angle. The leaves flare out to make darling skirts, curling slightly at the bottom to give a ruffled effect. Tie narrow ribbon streamers of two-tone combination in contrasting autumn colors at the neck, if you like, making the bow small, and the streamers falling to bottom of skirt. These directions sound lengthy, but really they are quite simple to make and go together fast, once you've assembled the materials. And they're so cute!

Nutcups and *Favors* might be small trees with the trunk hollow to hold nuts and candies. Make these tree "trunks" of brown construction paper so that they sit down over a nutcup. Use a darker brown crayon to draw on the "knots" along the trunk. Make slits in the trunk and insert small twigs with leaves from real trees or shrubs to become the branches of the nutcup trees.

The *Menu* should be in keeping with the brilliant colors of autumn. Fruit cocktails might be served in orange

cups, but of course orange juice, cranberry juice, or grape juice would be beautiful for color. Other food suggestions might be stuffed whole tomatoes for the salad, served on crisp lettuce. With this serve a chicken or tuna casserole, the kind to which red pimiento and chopped parsley are added to give color. A relish plate is also a wonderful way to add color. Pumpkin pie is an appropriate fall dessert.

Entertainment: If your age group is such that they would enjoy it, I can think of nothing better after the luncheon than to go on a leisurely walk in a nearby woods or park; or perhaps you can arrange to go on a nutting expedition if you have friends in the woods who would grant permission for this. Perhaps yours is a group that would enjoy searching for dried pods, weeds, and leaves for making a winter bouquet, possibly getting together as a group at a later date to make up the arrangements, sharing materials.

Know Your Nut:

1. What nut is a sandy shore? Beechnut
2. What nut is a girl's name? Hazel-nut
3. What nut is a stone fence? Walnut
4. What nut is a large, strong box? Chestnut
5. What nut is one group on another continent? Brazilnut
6. What nut makes a hit served with cider? Doughnut
7. What nut is a vegetable? Peanut
8. What nut is good for bad boys? Hickory nut
9. What nut is an old tale? Chestnut
10. What nut goes Oriental? Almond
11. What nut would you serve with a biscuit? Butternut
12. What nut nicknames a state? Buckeye

Clue in the Tree:

1. At the control of the ship. (H)elm
2. A favorite vacation spot. Beech
3. So photogenic with a southern belle. Magnolia
4. Often in the limelight. Poplar (Popular)
5. Part of a campfire. Ash
6. With a rural accent. Hickory
7. An enclosure. Walnut
8. Often a family pet. Pussy willow
9. Provides income in spring in certain areas. Maple
10. Official in the church. Box elder

Identifying Leaves: Perhaps you'd prefer something other than a quiz on trees, as above. In that case, collect a dozen or more tree leaves of different kinds. Pin to a large sheet of paper. Number them and see who can identify the most correctly.





INVITATIONS

Cut white ghost figures from construction paper and glue to the front cover of black paper invitation folders. With white ink, just below the ghost figure, write "WHOoooo?". Glue a white sheet to the inside of the folder and on it write this invitation: YOUoooo are invited to a Spooktacular Affair in my spooky parlor on October (date) at (time). Only spooks will be allowed entrance, so dress accordingly or you will "spook out" on a ghostly good time. (signed)

DECORATIONS

As you plan decorations for this party, of course you will try for a setting as spooky as possible. A good place to start is at the house entrance. Cut a huge cat or witch from heavy cardboard. Paint the cutout with luminous paint, being sure to make the features especially fierce — green eyes, big orange mouth, long, ugly teeth. Fasten the finished cutout to a heavy stake or wire which can be driven into the ground near the entrance. The cutout might also be wired to the porch railing.

Weird lighting effects can do much to set the mood for this Halloween party. Use blue, red, green, and yellow lights concealed in darkened areas to pick up the outlines of goblins, black cats, witches, bats, and owls which you have cut from heavy paper and suspended on black thread to swing mysteriously in the breeze created by a gentle fan concealed nearby. Use revolving lights in strategic spots to cast dancing spook shadows on the walls. (Hang a cardboard skeleton between the light and wall.) Some red flare emergency lights would be good to use to cast flickering shadows, also.

Ask each guest, upon arrival, to shake hands with "Sir Grab'em Spook". This can be a friend in costume who stretches forth a clammy hand (an old

glove partly filled with wet sand) for the handshake; or you can dress up a broomstick, or a hall tree, using a goblin mask for the head and an old sheet draped over pillows which have been tied to the stick for the body. Use old nylon hose for the arms, filling the toe end with wet sand for the hand. If not wet sand, use a handful of grapes from which the skins have been removed — really slippery and clammy! Arrange the sheet to form a sleeve with just the hand hanging out. It is really chilling to have to take hold of this limp, wet hand and shake it.

Place or tray favors: Make a prune cat, using the prune for the body and black chenille to make the long legs, the long, arching tail, and the pointed ears. Cut the eyes from green cherries and mouths from red cherries. Use pieces of toothpick for the whiskers.

Nut cups: Imagine the guests' surprise to find an empty nut cup under the black paper witch's hat where they expect to find a filled cup! Upon investigation they will find that a false bottom has been carefully cut of white paper to fit inside the nut cup and that beneath it is a large mint patty. If preferred, the mint can be fastened to the outside bottom of the cup and the whole covered with orange paper. By the weight of the empty cup, the guest will soon discover the mint.

A good-bye kiss is what the hostess tells each guest she is going to give him, or her, as they leave, and then hands each a candy kiss. When the kiss is unwrapped, the guest will find a fortune written on a slip of paper that has been tucked inside the wrapper.

ENTERTAINMENT

Find the Witch's Cat: Announce that Mother Witch is looking for her lost cat, and that since she is blind she must test to find her cat. Guests are provided with pencils and paper to take the test.

1. Of what are Halloween candlesticks made? (Broomsticks)
2. What does a witch do best in school? (Spells)
3. What part of the cat does the flower judge like best? (Cattail)
4. What part of Halloween is used in a popular sport? (Bat)
5. What relatives are always present at Halloween? (Pump- "kin")
6. Who is the most illuminating personality at Halloween? (Jack-o'-lantern)
7. What food is Satan's delight? (Sandwich)
8. What does the cat have the most of? (Nine lives)
9. How does the church observe Halloween? (Bats in the belfry)
10. If a cat is put out in a baseball

game, you would probably say he was put out on a ———. (Caldron — called run)

11. A meal eaten in a hurry is called? (Goblin)

12. What must you give up to expire? (The ghost)

13. To let on the loose. (Prowl)-ing, the cats call it.

14. What you do not give, if you do not care, is a ———. (Hoot)

15. What does the little hoot say to Mama Hoot when she pulls his ear? (Ow-l)

The person having the most correct answers is declared Mrs. Witch's cat, and a big orange crepe paper bow is tied around that person's neck for the rest of the evening.

FORTUNE STUNTS: Hide a ring, a thimble, and a penny in the party room before the guests arrive. To the person finding the ring, a speedy marriage is assured; the one finding the thimble will have a life of single blessedness; the penny promises the finder great wealth.

Ring and Goblet Trick: Tie a wedding ring to a very fine thread. The player holds the ring suspended within a glass, then says the alphabet slowly. Whenever the ring strikes the glass someone writes down the letter said at time the ring strikes. When through the alphabet, the letters spell the name of the mate-to-be of the player.

Apple Seed Fortune: (This is a good one to follow apple-dunking time.) The player cuts an apple open to see how many seeds it contains. Two seeds indicate a very early marriage; three show land will be inherited; four show great wealth to be expected; five, will live overseas; six, will be very famous; seven, a large family of children.

An old superstition is called the *Needles' Test*. Twenty-five new needles are placed on a shallow plate or platter. The player pours water over them. Those needles which cross denote how many enemies the person has.

Circle Cat Walk: Cut large circle rings from cardboard. Wrap half of them in orange paper and half in black, and number them. You'll need six or eight rings. Suspend the rings from ceiling, doorways, or light fixtures about the room. (This can be done before the party.) To play the game, divide the group into couples. Then tell them that couples are to lock arms and wander about the room, visiting with anyone they wish, but the subject must be "Cats". When the leader rings a bell, every couple stops where they are. The couple nearest circle No. 1 must act out a favorite song. The couple nearest circle No. 2 must do their imitation of a Spanish dance. No. 3 couple pantomimes their favorite TV show. No. 4

(Continued on page 20)

A SMALL-TOWN HOMECOMING

by
Evelyn Birkby

Fall and homecoming go together just like pancakes and syrup! It is fitting and proper that they should, for what better time could be chosen for the burning of huge bonfires, the winding of noisy snake dances or the crushing of a rival football team?

With banners flying, drums beating and floats creeping ponderously along the street, the parades are an inevitable and colorful part of the celebration. The excitement and noise and bright decorations add glamour to the day. A tremendous amount of work goes into each of the entries.

Even the simplest of floats takes a committee, an idea, material, a platform upon which to build it and a vehicle with which to move it! Most difficult, however, is to find a place in which the float can be assembled. Only so many garages, sheds, or barns are available for float-building use. Crepe paper is extremely vulnerable to wind and weather. It takes days to create an elaborate design and hours and hours to complete the most simple, so a barn or shed is a necessity.

Competition runs high, especially among the school groups which have entries in the competition. The judges have the unenviable task of deciding which design is most imaginative, attractive and/or clever. It would be difficult to guess which entry appeals to any particular set of judges.

Just prior to parade time emotions soar high, anticipation of a prize is in every heart and close pursuit of the competition as it moves into view is critical.

"Our float is better than THAT! We just gotta win!" One girl was near tears as she watched the parade form in the school yard and trundle along the street at the Sidney, Iowa, Community School homecoming festivities.

"The kids worked so hard, I do hope their float wins something," the girl's mother commented to a friend. The thoughts and words were echoed by many a mother as she watched her daughter's or son's handiwork.

Another group of mothers assisted as the Sidney band lined up into even ranks in preparation for the parade. They watched with especially critical eyes as the band moved along the street, aware that soon the State Marching Contest will be held and time is short if any problems arise. For twenty-five years the Sidney marching band has received a number 1 rating in state competition. The director, the young people, the community and the Band Mothers are all aware of the tremendous effort needed to make this another



Coming around the south side of the Sidney, Iowa, town square is the Sidney Community School marching band. It is easy to see why they are consistent winners in state competition. The snappy drum majorette is Debbie Schaaf, a good friend of the Birkby family.

successful presentation.

"The homecoming parade work really helps us get ready for contest," one of the girls in the band commented as she struggled into her uniform. "If we don't get a 1 this year I'll just die!"

"We aren't very good," a young cornet player lamented. "We lost some good cornet players when the seniors graduated last spring."

"Every year we go through this," a helping Band Mother assured the concerned players. "New members enter each summer and the older members of the band are *always* sure they'll never catch up in time for contest. They'll shape up fine."

As the band members move out of the building the silent hope of each is that the short time between homecoming and the contest will, indeed, be used to help them all "shape up fine".

The entire area around the school buildings is used for the parade organization area. Here the big buses drive in from neighboring towns to disgorge their helping bands. Handsome drum majors and pretty majorettes assist in lining up the members of the fancifully uniformed players: blue and white, gold and black, red and white, white and navy, flashy as the uniforms of the honor guard of any king.

Shouts, drums, whistles, called directions and the confusion created by people and equipment somehow begin to shape into some semblance of order.

"Over here — pull the tractor over here — back — forward — back up — STOP!" "Get those decorated bikes in line behind the square dance float." "Where is that kid going?" "Get back with the others!" "Now children, stay in line, you are all third graders and you know how to act in a parade." "Comeon. Comeon." "Let's go." "Get into position." "Make a band."

The beauty queen candidates come self-consciously through the gym doors and climb up to precarious seats on the back of shining, brightly colored convertibles. The parade director smiles and waves them into place. The color guard moves forward. Another parade begins.

The spirit of our small-town homecoming observance undoubtedly reaches its climax during the football game. Such a crowd lines both sides of our football field! Many an old grad, or a more recent one, tries to come to the homecoming game. Probably the most delighted are last year's seniors who meet many of their classmates for the first time since graduation.

The pep band plays, the cheerleaders prance and jump and wave their pom-poms as the teams clash and the crowd yells. During half-time intermission the winners of the parade competition are announced. For another breathless moment the lovely queen candidates are presented and the final votes of the football boys are tabulated. The queen is announced. Amid squeals and tears, the queen's escort gives her a kiss and the captain of the team presents her with a bouquet of flowers.

Hopefully, the Sidney team wins the football game!

With the bruised and battered heroes leading the way, the students, the alumni and the townspeople finally leave their appointed places and go up the hill to their homes or to the school gymnasium.

The final event of the day is the alumni dance at the school. Fluttering crepe paper streamers, cooling punch, homemade cookies and the sharp notes of the band add color, flavor and noise to the concluding hours of another traditional small-town fall homecoming.

❖ ❖ ❖

DONALD AND MARY BETH HAVE TWO NEW BOARDERS

Dear Friends:

This is a quiet corner of the house I have found from which to write you today. Don and I did some major furniture moving before school started in September, and the big heavy-duty desk that had formerly lived in the front room, and which was in the center of every distraction in the house, has now moved into a secluded corner of our bedroom, which is at the westward end of our long, strung-out ranch-style house. I have a hunch that I may compose my letters more rapidly now; however, because this end of the house is a long way from the furnace, and it's not noted for its warmth in the winter months. It is also far from the fireplace, and our entire family is keen on the burning fireplace scene all winter, so I might miss the family if I don't keep the typewriter keys busy.

The big push on moving the furniture came about as the result of a phone call during the summer from the Head Master of our school. He was seeking out our family as the best suited to board a new student who was coming to our school from Woodstock, Illinois. A young man exactly Paul's age, and in his sophomore class at the Academy, was in need of a place to stay during the school year. Although his home is not too far from the Milwaukee-Brookfield area, it is too great a distance to drive every day. The Headmaster further stated that this boy was interested in science and this is, of course, Paul's great love.

Anyway, we mulled over this idea of taking in a new member of the family. I must say it was a mind teaser. I had been mentally preparing myself for the exodus of our first child from the nest. I had decided that it was a good thing I had my teaching job to keep me busy over the first year she was gone. Time goes far too swiftly for a mother to be mentally prepared for her chick to step out and away, and I admit to being a foot dragger on having Katharine leave, although I am delighted we are able to send her to college, and even more delighted with her final choice of schools. But, regardless, I was thinking of four for dinner. Four to do laundry for. How would we get to Parents' Weekend at Hillsdale? Adrienne and Paul aren't quite old enough to leave alone for a weekend! Thoughts of that nature were drifting in and out of my mind — certainly a far cry from simply would we open up an extra bed in Paul's room and take in a new boy. One of the considerations had to be how the boys would get along. Going to summer camp and having a roommate is a different story from having a room-



Mary Leanna was very anxious for her parents and brother to see where she and Tony would be living so they drove over to see the house. Tony took this picture as they were sitting at the picnic table on the patio.

mate for nine months. It would have to be a special boy who would fit into our family.

We had many family conversations on the subject and finally decided that the only way to settle the question was to have the boys meet one another, and if they took a liking to each other, then we would give it a try. Young Dan and his mother drove up to our home from Woodstock one Saturday in August, and we had a chicken salad lunch, gave the boys the opportunity to head out on bicycles to see the countryside, while we mothers had a chance to get acquainted. I'm not too sure how much conversation was exchanged between the boys, but Dan's mother and I never lacked for things to talk about.

Both boys talked to us mothers, and it was a unanimous decision that Paul wanted him to come and share his room and Dan thought Paul was the neatest kind of guy to share his school year with. So it was decided!

But things took on an interesting twist. Another student popped up on the horizon; this time from Duluth, Minnesota, who was also in search of a room to put her head for the school year. The only difference this time was that we knew this girl, because she is a friend of Katharine's. She is a senior this year and I couldn't help but think, "How much more trouble could one more guest be?" Come to think of it, a girl boarder might very well be more help than trouble . . . girls have been known to cook and come up with an occasional batch of cookies and other little domestic talents. To make a long story short, we have two new members of the family — Dan from Illinois and Kay from Minnesota. We emptied out a little room off the living room where the piano was. Donald was a good sport about moving the studio grand piano from this room *again*, and moved into it a bed frame on wheels. Upon this we put a king-size mattress and springs, which by next summer, when Kay is gone, Paul will need desperately, be-

cause he is now over six feet tall and doesn't show any signs of stopping his growing.

We all go to the same school — our children, and the new children, and Donald and I teach there. We all come home together, and after dinner we study! I do my classroom preparation for the next day, Don does math, and the students do their homework — and just for good measure their math teacher is available for pretty swift help if any of the children needs assistance. On Sundays we go to church together, because Kay's father is a Congregational minister and they were delighted that she would have a way to church.

My new little class at school is moving along well now. The first few weeks were uncomfortably warm, and the new little students were not eager to give up their summer freedom. They didn't know quite what to expect from me, and I need several weeks to determine into which spot they belong in the class. I always have three reading levels, which sometimes takes weeks to set up, because these little people get very rusty in the reading department over a summer's vacation.

One of the new books I am most excited about starting is a selection I brought with me from Plymouth, Massachusetts, when our family was there last June. The first book in the series is *The Pilgrim Story*, which is a reading book with pictures to color. I've wanted to find a good story for little folks, telling the authentic beginning of our country, and this book, copyrighted in 1963 at Plimoth Plantation, Inc., is exactly what I've searched for. After they have finished this book we will move on to *If You Lived in Colonial Times*, by Ann McGovern, and published by Scholastic Book Services.

Doesn't this sound like an interesting year coming up in the second grade?

Until next month,

Mary Beth

Recipes

Tested by the Kitchen - Klatter Family

MORNING GLORY PIE

Crust

- 3/4 cup sifted flour
- 1/4 tsp. salt
- 1/3 cup butter or margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1/2 cup uncooked rolled oats
- 3 Tbls. cold milk

Sift flour and salt together. Cut in butter or margarine. Stir in butter flavoring and rolled oats. Sprinkle milk over mixture. Stir lightly with fork. Roll dough to 13-inch circle. Place in 9- or 10-inch pie plate. Bake at 450 degrees for 10 minutes. Remove from oven and reduce oven heat to 350 degrees.

Filling

- 2 cups creamed cottage cheese
- 3 eggs, beaten
- 2/3 cup sugar
- 2 Tbls. flour
- 2 Tbls. orange juice
- 1 tsp. Kitchen-Klatter orange flavoring

Fruit

Beat cottage cheese at high speed in mixer. Stir in remaining ingredients except fruit. Spoon into crust. Bake at 350 degrees, 45 to 50 minutes. (Test for doneness by slipping a silver knife into center. When it comes out clean, the pie is done — similar to a custard pie.) Cool. Garnish with fresh fruit or very well-drained frozen or canned fruit. May be topped with whipped topping if desired.

—Evelyn

CORNCOB BREAD

- 8 frankfurters
- 1 10-oz. pkg. cornbread mix

Heat frankfurters in water for about five minutes. Remove from water, pat dry and slash at one-inch intervals. Lay four franks in a greased loaf pan. Prepare cornbread mix according to package directions. Pour a layer of batter over the franks. Place the remaining four franks on top of batter and add remaining batter. Bake at 375 degrees about 35 minutes. Slice and serve hot.

—Margery

ACORN COOKIES

- 2 1/2 cups sifted flour
- 1/2 tsp. baking powder
- 1 cup butter or margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 3/4 cup brown sugar, firmly packed
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/4 tsp. Kitchen-Klatter burnt sugar flavoring
- 1/3 cup nuts, finely chopped

Topping

- 1/2 lb. candy caramels
- 1/4 cup water
- 1/4 tsp. Kitchen-Klatter burnt sugar flavoring
- 3/4 cup nuts, finely chopped

Sift flour and baking powder together. Melt butter or margarine in saucepan over low heat. Remove from heat and add butter flavoring, sugar, remaining flavorings and nuts. Stir in flour mixture. Blend well. Shape dough into balls using a rounded teaspoonful of dough for each. Press on ungreased cookie sheet to flatten one end. Pinch top to a point to resemble an acorn. Bake in 350-degree oven 15 minutes or until light golden brown. Cool.

Melt caramels in water in top of double boiler placed over hot water. Stir in burnt sugar flavoring. Dip flat end of each cookie into melted caramel mixture; then dip into finely chopped nuts. Set on waxed paper until firm.

This makes a delightful cookie with a different appearance.

—Evelyn

MOIST APPLE CAKE

- 1 cup salad oil
- 2 eggs
- 2 cups sugar
- 2 1/2 cups flour
- 1 tsp. soda
- 1 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. baking powder
- 1 tsp. Kitchen-Klatter maple flavoring

3 cups chopped tart apples

1 cup nuts, chopped (optional)

Beat salad oil, eggs and sugar together until light and fluffy. Sift dry ingredients together and add to first mixture. Stir in flavoring and apples. Add nuts if desired. Spoon into greased 9- by 13-inch pan. Bake at 350 degrees about 55 minutes or until it tests done. It is a very moist cake, one that keeps well. Making it with salad oil creates a fine low-cholesterol cake. Kitchen-Klatter black walnut flavoring may be used in addition to the maple to give a nutty flavor.

When baked, dust with powdered sugar or ice with a thin glaze. A bake-on icing may be made by sprinkling butter-scotch chips on top before baking.

—Evelyn

CHICKEN IN WALNUT SAUCE

This recipe is authentically Mexican, given to me by a good friend who lives in San Miguel, Mexico.

—Alison

- 1 chicken, cut in pieces
- 2 Tbls. lard
- 1/2 oz. bread
- 2 oz. peanuts
- 2 oz. walnuts
- 1 stick cinnamon
- 3 black peppercorns
- 2 cloves
- Salt and pepper
- 2 cloves garlic
- 2 onions
- 6 dried red chiles
- 3 cups chicken broth

Boil chicken. In the lard, fry the bread, peanuts and walnuts. Grind together all the spices, seasonings, garlic, onions and chiles. Add the bread and nuts and grind together. Thin this mixture with the chicken broth, and add the pieces of cooked chicken. Continue cooking until the sauce is thickened.

EASY MOLDED SALAD

- 1 tall can (12 1/2 ozs.) crushed pineapple
- 1/2 tsp. Kitchen-Klatter strawberry flavoring
- 1/2 tsp. Kitchen-Klatter pineapple flavoring
- 1 3-oz. pkg. wild strawberry gelatin
- 1 16-oz. carton small curd cottage cheese
- 1 small carton Cool Whip

Drain pineapple and heat juice which has been combined with the flavorings. Add to gelatin and cool until it congeals. Add cottage cheese and fold in Cool Whip. Put in 8-inch square pan or a mold. Refrigerate until set.

—Margery

DELICIOUS COOKIES

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup margarine
- 1 cup oil
- 1 egg
- 2 tsp. Kitchen-Klatter vanilla flavoring
- 1 tsp. Kitchen-Klatter coconut flavoring
- 1/2 tsp. Kitchen-Klatter butter flavoring
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. cream of tartar
- 1 cup coconut
- 1 cup rolled oats
- 3 1/2 cups flour
- 1 cup Rice Krispies
- 1 6-oz. pkg. chocolate chips

Mix in usual way. Drop by spoonful on cookie sheet. May press down with a fork, if desired. Bake at 350 degrees for 12-15 minutes. Makes about six dozen. They freeze very well.

—Margery

**COTTAGE CHEESE CHOCOLATE
COOKIES**

Cream together:

- 2 cups shortening
- 1 1/2 cups brown sugar, firmly packed
- 2 cups white sugar
- 4 eggs
- 1 pint small-curd cottage cheese
- 3 tsp. Kitchen-Klatter vanilla flavoring
- 1 tsp. Kitchen-Klatter burnt sugar flavoring
- 1/2 tsp. Kitchen-Klatter butter flavoring

Sift together:

- 5 1/2 cups sifted flour
- 2 tsp. baking powder
- 1 tsp. soda
- 1 cup cocoa

Stir in:

- 1 cup nuts

Add the flour mixture to the creamed ingredients and chill overnight. Roll into balls and roll in powdered sugar. Place on a greased baking sheet and flatten with a fork dipped in powdered sugar. Bake 10 minutes in a 350-degree oven. This makes at least 10 dozen cookies. —Dorothy

DELICIOUS MEAT LOAF

- 1 1/2 lbs. hamburger
 - 1 cup seasoned stuffing mix
 - 1 8-oz. can tomato sauce
 - 1 egg
 - 1 tsp. salt
 - 1 Tbls. Worcestershire sauce
- Combine and shape into loaf. Place in baking dish. Top with the following:
- 3 Tbls. brown sugar
 - 1 tsp. prepared mustard
 - 1/4 cup catsup
- Combine and spread over loaf. Bake one hour at 350 degrees. —Margery

TUNA-NOODLE CASSEROLE

- 4 Tbls. butter or margarine
 - 4 Tbls. flour
 - 2 cups milk
 - Salt and pepper to taste
 - 1/2 cup sharp cheese, shredded (I like strong Cheddar cheese.)
 - 2 cups cooked noodles
 - 1 7-oz. can tuna, drained
 - 3 hard-cooked eggs, sliced
 - 1/2 cup sliced mushrooms
 - Few bread crumbs
- Melt butter or margarine; add flour and blend till smooth. Gradually add milk. Stir in salt and pepper. Bring to boil and cook 2 minutes. Stir in cheese and stir until melted and well blended. Place layers of noodles, tuna, eggs and mushrooms in casserole. Pour cheese sauce over all. Separate with fork so sauce seeps into ingredients. Sprinkle bread crumbs over top. Dot with butter if you wish. Bake at 375 degrees about 25 minutes or until bubbly. —Margery

CHEESE BREAD

- 1 1/2 cups biscuit mix
 - 1/2 cup milk
 - 1 egg
 - 1/2 tsp. Kitchen-Klatter butter flavoring
 - 1 cup grated sharp Cheddar cheese
 - Softened butter or margarine
 - 1 tsp. poppy seeds
- Mix biscuit mix, milk, egg, flavoring and 1/2 cup of the cheese. Spread dough in greased 8- by 10-inch pan and spread with softened butter or margarine. Cover top of dough with remaining 1/2 cup cheese. Sprinkle with poppy seeds. Bake at 375 degrees for 20-25 minutes. —Margery

CINNAMON APPLE ROSETTES

- 1 1/2 cups sugar
 - 1 1/2 cups water
 - 1/3 cup red hot cinnamon candies
 - 2 cups sifted flour
 - 2 tsp. baking powder
 - 1/2 tsp. salt
 - 1/4 cup sugar
 - 1/3 cup shortening
 - 1 egg, plus enough milk to measure 2/3 cup
 - 1/4 tsp. Kitchen-Klatter butter flavoring
 - 1 Tbls. softened butter or margarine
 - 3 cups finely chopped pared apples
- Combine the 1 1/2 cups sugar, water and candies in a saucepan. Bring to a boil and simmer for 5 minutes. Pour all but 1/2 cup into an 8- by 12-inch pan. Sift together the flour, baking powder, salt and 1/4 cup sugar. Cut in the shortening. Beat the egg, milk and butter flavoring with a fork to combine; then add it to the dry ingredients. Stir until the dough clings together in a ball. Knead lightly on a floured cloth and roll into a 12-inch square. Brush with the softened butter or margarine. Cover with the chopped apples and roll as for a jelly roll. Cut into 8 slices and place on syrup in the pan. Bake 30 minutes in a 425-degree oven. Spoon the reserved syrup over biscuits and continue baking about 10 minutes longer, or until golden. Brown. Serve warm with cream or ice cream. —Dorothy

CELERY SEED SALAD DRESSING

- 1 cup sour cream
 - 2 Tbls. lemon juice
 - 2 tsp. celery seed
 - 1 tsp. dry mustard
 - 1 garlic clove, crushed
 - 1/2 tsp. salt
 - White pepper to taste
- In a bowl blend sour cream, lemon juice, celery seed, mustard, garlic clove, salt and pepper. Stir these until the ingredients are smooth. Let stand for 30 minutes before using. Makes one cup. This is a good way to use up cream that turns sour. —Mary Beth

PORK CHOP DINNER

- 6 pork chops
 - Salt and pepper to taste
 - 3 cups sliced potatoes
 - 2 cups sliced carrots
 - 1/2 cup chopped celery
 - 1 onion, sliced
 - 1 10 1/2-oz. can cream of celery soup
 - 1/2 cup water
 - 1/4 tsp. thyme
- Brown seasoned pork chops on both sides in a skillet with a small amount of shortening. Layer the potatoes, carrots, celery and onion in a large casserole. Pour the soup over the vegetables. Remove all but two tablespoons of fat from the skillet. Add the water to the fat so as to loosen all the meat particles from the bottom of the skillet, and then pour this over the vegetables. Sprinkle with the thyme. Place the pork chops on top and bake in a 325-degree oven for one hour. If the chops seem to be getting too brown, lay a piece of foil loosely over the top. —Dorothy

APPLE-OATMEAL DESSERT

- 4 cups chopped apples
 - 1 cup white sugar
 - 1 Tbls. flour
 - Cinnamon
- Spread apples in cake pan. Combine sugar, flour and cinnamon. Sprinkle over apples. Prepare following topping:
- 3/4 cup oatmeal
 - 3/4 cup flour
 - 3/4 cup brown sugar
 - 1/4 tsp. baking powder
 - 1/4 tsp. soda
 - 1/2 cup butter or margarine
- Combine all ingredients. Sprinkle over apple mixture. Bake 30-45 minutes at 350 degrees. —Margery

**DIFFERENT GREEN BEAN
CASSEROLE**

- 2 pkgs. French-style green beans
 - 3 Tbls. butter or margarine, melted (reserve 1 Tbls.)
 - 2 Tbls. flour
 - 1 Tbls. salt
 - 1/4 tsp. pepper
 - 1 tsp. sugar
 - 1/2 tsp. grated onion or instant dry onion
 - 1 cup commercial sour cream
 - 1/2 cup grated cheese
 - 1/3 cup cornflake crumbs
- Cook the green beans until just barely tender. Combine 2 Tbls. of the melted butter with the flour. Cook gently, remove from heat, stir in seasonings, sugar and sour cream. Fold in the drained green beans. Place in a shallow 2-quart casserole. Sprinkle with grated cheese, then with the cornflake crumbs which have been combined with the remaining melted butter. Bake in a 350-degree oven for about 25 to 30 minutes. Serves 6-8. —Margery

CINNAMON-HONEY BUTTER

1/2 cup softened butter or margarine
 1 cup honey
 1/2 cup powdered sugar
 1 1/2 tsp. cinnamon (approximately)
 Beat all together until creamy. Store in refrigerator.
 —Margery

APPLE DELIGHT

Apples, peeled and sliced
 Cinnamon
 1/2 cup sugar
 Using a 9- by 12-inch pan or a medium-sized rectangular pan fill to 3/4 full with apples. Sprinkle with cinnamon and the sugar. Cover tightly with foil and bake 25 minutes at 375 degrees. Prepare the following:

2 eggs, beaten
 1 cup sugar
 1/4 cup softened shortening
 1/4 tsp. Kitchen-Klatter butter flavoring
 2 tsp. Kitchen-Klatter vanilla flavoring
 1 cup flour
 1 tsp. baking powder

Mix all together and pour over apples. Bake uncovered for 20 to 25 minutes at 375 degrees. Serve with whipped topping, ice cream or plain country cream.

I prefer Jonathan apples for this recipe.
 —Margery

HAMMETT HOUSE LEMON-PECAN PIE

3 whole eggs, unbeaten
 1/3 cup margarine, melted (do not use "whipped" margarine)
 1 1/2 cups white sugar
 3/4 cup pecan pieces or halves
 1 tsp. Kitchen-Klatter lemon flavoring
 Juice of 1/2 lemon
 1 8-inch unbaked pie shell
 Mix egg yolks and whites well, but do not use a mixer nor beat until foamy. Add margarine, sugar, pecans, flavoring and lemon juice. Pour into unbaked pie shell. Bake at 300 degrees for about 45 minutes, taking care not to brown too quickly.
 —Margery

MAPLE SYRUP

4 cups white sugar
 2 cups water
 1/4 tsp. vinegar
 3 tsp. Kitchen-Klatter maple flavoring
 Put sugar in large, heavy saucepan. In another pan heat water to boiling and pour it over the sugar. Stir until all is dissolved. Heat just enough to bring to a rolling boil. Immediately take from heat and stir in vinegar and flavoring. Let cool and skim off top. Pour into a quart jar and seal.
 —Margery

M & M COOKIES

1 cup vegetable shortening
 1 cup firmly packed brown sugar
 1/2 cup granulated sugar
 2 tsp. Kitchen-Klatter vanilla flavoring
 1 tsp. Kitchen-Klatter burnt sugar flavoring
 1/2 tsp. Kitchen-Klatter butter flavoring
 2 eggs
 2 1/4 cups sifted flour
 1 tsp. soda
 1 tsp. salt
 1 1/2 cups M & M's
 Cream together the shortening and sugars. Beat in the flavorings and the eggs. Add the flour, soda and salt and mix well. Stir in one cup of the M & M's. Drop by teaspoon onto a greased cookie sheet and top each one with one of the candies. Bake in a 375-degree oven for ten minutes.
 —Dorothy

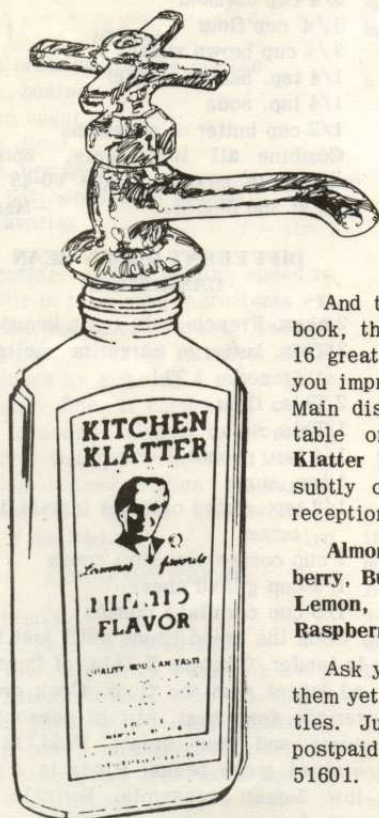
ORANGE-GLAZED CHICKEN

Meaty pieces of 2 frying chickens
 Salt and pepper
 2 11-oz. cans mandarin orange-pineapple sections
 1/4 cup frozen orange juice concentrate
 1 tsp. Worcestershire sauce
 Place meaty pieces of chicken in 9- by 13-inch pan. Season with salt and pepper. Put orange-pineapple sections, with juice, orange juice concentrate and Worcestershire sauce in blender and blend for a few seconds. Spoon over chicken, using about a third of the liquid. Place in 350-degree oven and bake, basting 3 or 4 times with remaining liquid, until done, about 1 1/4 to 1 1/2 hours. Remove chicken to platter. Thicken liquid with a bit of flour or cornstarch blended with small amount of liquid and serve over steaming rice.

BEEF & CHEESE PIE

1 lb. ground beef
 2/3 cup undiluted evaporated milk
 1/4 cup fine dry bread crumbs
 1 tsp. garlic salt
 1/4 cup catsup
 1 can (2 or 3 ozs.) sliced mushrooms, drained
 1 cup (1/4 lb.) shredded Cheddar cheese
 1/4 tsp. oregano
 3 Tbls. grated Parmesan cheese
 Combine meat, milk, bread crumbs, and garlic salt in a 9-inch pie pan; pat mixture against sides and bottom of pie pan. Spread catsup over the meat mixture; sprinkle with mushrooms, Cheddar cheese, oregano, and Parmesan cheese.

Bake in a 450-degree oven for 20 minutes or until meat is done to your taste. Cut into wedges to serve. Makes 4 servings.
 —Margery



TURN ON A FLAVOR

And turn on the family! Open the cookbook, then open the cupboard. Scan those 16 great Kitchen-Klatter Flavors. Couldn't you improve that recipe with one of them? Main dish, salad, dessert, dressing, vegetable or cold drink, there's a Kitchen-Klatter Flavoring just right to enhance or subtly change the flavor and improve its reception. Here they are:

Almond, Banana, Black Walnut, Blueberry, Burnt Sugar, Butter, Cherry, Coconut, Lemon, Maple, Mint, Orange, Pineapple, Raspberry, Strawberry, Vanilla.

Ask your grocer first. If he doesn't carry them yet, send \$1.50 for any three 3-oz. bottles. Jumbo 8-oz. Vanilla is \$1.00. All postpaid. Kitchen-Klatter, Shenandoah, Iowa 51601.

Kitchen-Klatter Flavorings



The Blue Basket Caper

by
Carole Hefley Reese

When I redecorated my kitchen in blue several years ago I didn't realize I was ahead of my time. As I shopped for small accessories I learned that the "in" colors were green and gold. Things were available in only those two colors and if you didn't like green or gold you did without.

One of the things I did without was a basket to hold the garbage. Like most people I used grocery sacks lined with newspapers. Once every day or two I got down on my knees and begged our young son to carry the sack of garbage outside to the larger cans for future pick-up.

I continued using the sacks of course, but without a basket the sack just sat there on the floor in all its bare ugliness. If I was fortunate enough to see company approaching I ran and hid the sack.

I kept searching for the right basket. I knew exactly what I wanted. I wanted it tall enough to accommodate the sacks and I wanted it to be blue. The ultimate in luxury would be a swinging lid on the top. But every store in every city yielded only the green and gold outfits.

Finally one day we wandered into a hardware store which we had not been in before. I froze on the spot. There, high on the shelf, was the basket I had desired! I stared at it with glassy-eyed fascination. It was tall! It had a *swinging lid!* And it was *blue!*

"Look! Look!" I squealed to my husband. A clerk came hurrying over to me.

"Are you alright?" she asked. I regained my cool and replied that I was "considering" the blue basket.

"How much?" I inquired.

"Four dollars." I paled at that, and my husband, noting my Capricornian thriftiness, promptly showered his Cancerian generosity upon me.

"You need that basket. Buy it," he commanded.

So it was with great pride that I took the blue basket to its new home in my kitchen. I enjoyed using it and I enjoyed looking at it. Friends and relatives who had known about my awful

secret admired it and congratulated me on my find. (I suspected they had whispered about me many times . . . "Isn't it terrible about her; she doesn't own a garbage basket!!!!")

Even our son enjoyed the new basket. Now he took out the garbage after being reminded only seven times each day. He enjoyed it so much that he insisted on carrying the basket outside too! It nearly tore me up to see that basket being lugged around. I tried unsuccessfully to explain to him what would happen to it. But he had a phobia about the sack bursting its contents before he could get it deposited in the trash can.

During cold weather I put my foot down. "The plastic will crack if it is exposed to the cold temperatures," I explained to him. And so Son relented and took it only as far as the door.

The blue basket has been a proud possession for nearly three years now. But recently I noticed a small crack on the top edge of it. My heart panicked. Once more I was on my knees. "Please, please, don't carry the basket even to the door," I begged my son. He reluctantly agreed.

The other day a friend was visiting me. As I talked to her my eyes wandered to the spot where the basket sat. It wasn't there!

"My basket! It's gone!" I screeched and jumped up. I'm sure my friend didn't know whether to call someone in a white coat or just quietly run away.

"What's the matter? Please try to calm yourself," she pleaded.

Just then I noticed the basket beside the door. "Oh, there it is. He's done it again."

I explained to her about the basket. "You should be thankful you can get your son to take out the garbage under any condition," she told me.

"I know. And I know it's wrong to place such importance on just an object. But I have this great fear — if the basket wears out and I go shopping for another one, maybe the manufacturers will have decided by then that *purple* is the only color I should want in my

A GIFT TO MY DAUGHTER

In this day of specialization, we try to see that our children acquire training for a specific vocation, but I wonder how many mothers are preparing their young daughters to be homemakers!

Many brides do not have any idea how to manage a home, cook, wash, iron, etc. I realize that schools have courses in home economics to help teach our daughters, but we can't expect them to learn all these things in a few semesters. We all know that "experience is the best teacher", so why not start them out while they are very young and teach them the "basics" in their own home.

I was so grateful that my mother took time and spent the effort to prepare me for homemaking, that I vowed that I, too, would teach my daughter. After the first "mess" in the kitchen and the "wreck" she made of my nerves, I admit I was pretty discouraged. But then I remembered that patience on my part was my own first step to happy experiences, so I "bit my tongue" and showed her how to clean up the working area. There have been many times when it would have been much, much easier and quicker for me to do it myself, but I knew she would never learn anything that way.

Today I can see that my teaching has paid off, and I have an excellent helper. Although she is only six years old, she is always in the kitchen waiting to help. She sets the table, dries and puts away the dishes, blends pie crust with a pastry blender, rolls out and cuts biscuits, placing them neatly in the pan. Her latest accomplishment is fixing grilled cheese sandwiches for lunch.

After shopping expeditions, her job is to help put away the groceries.

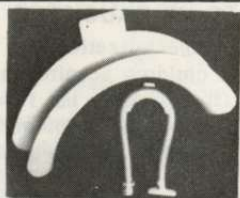
A few months ago, when an illness had me flat on my back, she was a marvelous help to my husband, showing him where everything was, and lending a hand where she could.

The next time your little daughter wants to help, let her. I guarantee she'll "mess up" your kitchen and "wreck" your nerves, but remember, "messers" of today are the "housewives of tomorrow"! —Charlotte Roach

kitchen. Then I will once again be haunted by a bare brown sack of garbage sitting on the floor."

She pondered my problem a moment and then said, "Have you ever considered buying two or three more blue baskets just like you have and storing them away for future use? By the time all of those wear out you might be ready to decorate your kitchen in the going color."

You know, I just might do that.



Amazing
New
Vacuum
Hose
Hanger!

Contoured cradle for vacuum cleaner hose saves wear and tear. Installs in a jiffy, keeps closets neat and orderly. Molded of unbreakable plastic. Bone white for any decor. Hoses cost plenty. Here is a neat way to protect them. The ideal gift. \$1.00 each plus 25¢ for postage and handling. Satisfaction guaranteed. MASON'S, Department 10A 200 Second St., Jackson, Minn. 56143.

HOUSE, NOT A HOME

The stuff that builds a house is made of brick and stones and mortar.

The stuff that builds a home is made of understanding and loyalty and love.

Hopefully, you live in a home.

KITCHEN CHATTER

by
Mildred Grenier

The words, and the letters of each word, of this Bible verse are scrambled. The punctuation is also left out. See if you can read the verse. (Answer at the end of this column.)

EETH UTP MORF YAWA RFA UPT
MRFO SPIL WDRARFO VRPESERE A
ETEH DNA THMUO.

Sign seen at a church: You can't take it with you, but you *can* send it on ahead!

October is the month for ghosts, witches, jack-o'-lanterns, and all other eerie, spine-tingling things! The following directions for making "Home-made Spooks" came to my desk from

the New York State Cooperative Extension Service:

Pour three or four cups of packaged soap or detergent into a mixing bowl with two or three teaspoons of water (add more if necessary). You may add orange food coloring, if you wish. Beat with the electric mixer until the suds are stiff; then stir in more soap until the mixture reaches a clay-like texture. Now the mixture is ready to be molded into ghosts or jack-o'-lanterns.

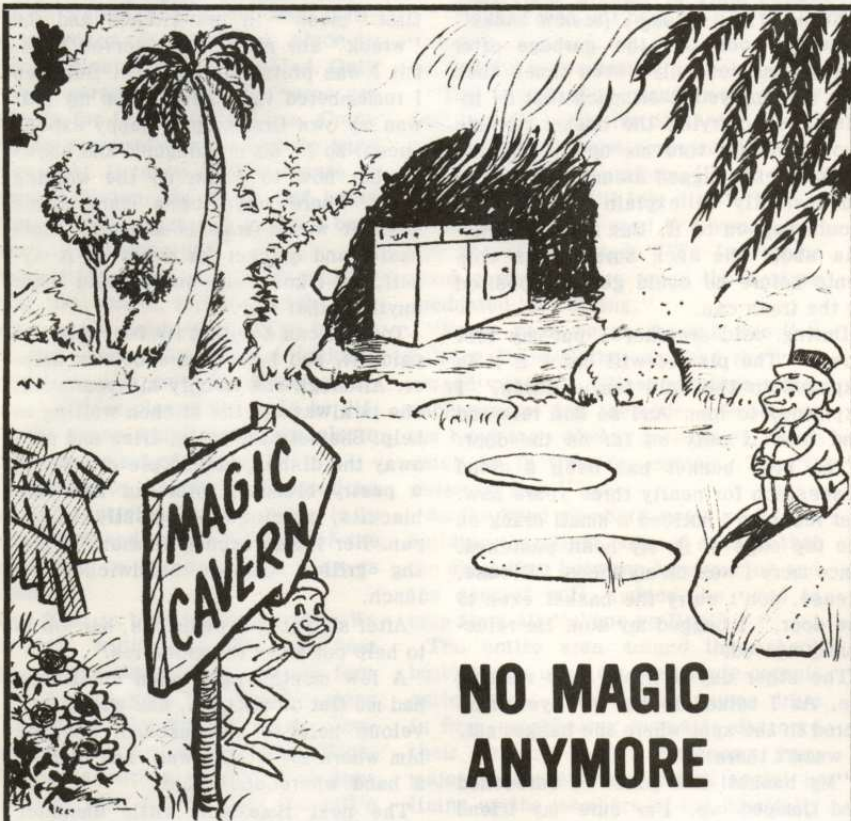
Cut round cardboard bases for each figure; mold the figures on them so they may be moved about easily. To make the ghosts, begin by making a mound of suds on the cardboard base, with your hands. Then build up a flowing figure with short, rounded arms and a rounded head. Use cloves, raisins, or black beads or licorice imbedded in the suds for eyes, and use peppercorns, candy, or cut paper for the nose and mouth.

Use the orange-colored suds to make the jack-o'-lanterns. Mold small pumpkins with the hands on the cardboard base; make a short, rounded stem at the top and make ridges with fingernails or a knife. Make the features in the pumpkin with cloves, raisins, black beads or candy licorice.

While we are on the subject of Halloween, here is another way to make "ghostly favors" for that Halloween party — or just to place on mantel or end table. You will need a burned-out light bulb to make the favor (don't throw away those burned-out bulbs — they also make clever Christmas ornaments). Cut a round or square base of cardboard for each favor that you wish to make. Glue the light bulb — the larger end down — in the middle of the cardboard base (or you may use adhesive tape to secure it to the base). Cover the light bulb with glue; smooth a white facial tissue, a white paper napkin, or a square of white tissue paper or muslin over the inverted light bulb. Paste on features and hands cut from black construction paper. If you wish to use these favors as placecards at each plate, write the person's name on a small white card and glue in the ghost's hands. Or if the ghost's robe is of paper, you may wish to write the person's name directly on the ghost's robe.

Sign seen at a reducing salon: Walk in hippy; walk out happy.

ANSWER TO SCRAMBLED BIBLE VERSE: Proverbs 4, 24: Put away from thee a forward mouth, and perverse lips put far from thee.



NO MAGIC
ANYMORE

Not too many years ago, ladies would have suspected witchcraft if you had predicted that they could wash and dry every day of the week, without even going outside. No clotheslines, no soap, very little ironing.

Modern washday miracles like **Kitchen-Klatter Blue Drops** and **Kitchen-Klatter Safety Bleach** would have astonished them. Especially when you told them about low suds, and how **Blue Drops** works in every kind of washer, on every kind of washable fabric. And how they'd marvel about **Kitchen-Klatter Safety Bleach**: the no-chlorine bleach that's *safe* . . . even on synthetics.

Ah, it's still magic, but magic you can buy when you grocery-shop.

Kitchen-Klatter Blue Drops
Kitchen-Klatter Safety Bleach



COME READ WITH ME

by
Armada Swanson

Reflections on the Human Condition (Harper & Row, Publishers, \$4.95) by Eric Hoffer is a book of philosophical comment with insights that strike home with startling frequency. Some of his statements invite argument; questioning is stimulating.

Eric Hoffer was born in New York City of immigrant parents. Blindness in his youth prevented him from attending school, but he educated himself by reading after his sight returned. At twenty he went to California; he spent two years on skid row, then became a migrant farm worker and, in 1943, a longshoreman. Every spare minute was spent reading, thinking and writing. Here are some of his comments:

A plant needs roots in order to grow. With man it is the other way around; only when he grows does he have roots and feels at home in the world.

The hardest arithmetic to master is that which enables us to count our blessings.

The remarkable thing is that it is the crowded life that is most easily remembered. A life full of turns, achievements, disappointments, surprises, and crises is a life full of landmarks. The empty life has even its few details blurred, and cannot be remembered with certainty.

Eric Hoffer is quoted as having said, "The purpose of philosophers is to show people what is right under their noses." Much of what he has written, especially in this new book *Reflections on the Human Condition*, serves this purpose.

The Golden Guide to American Antiques (Golden Press, Western Publishing Co., \$1.25) by Ann Killborn Cole is a paperback that tells of favorite American antiques, large and small, how to know them, when to buy, and what to pay.

This little book gives ideas regarding what collectible to choose:

What am I naturally attracted to? It is suggested that you acquaint yourself with the range of available antiques and then follow the leanings of your taste and pocketbook.

What place in my life and home can I give to a collection? It should be suited to the time available and the place where it will be housed.

How much can I spend? On a limited antique budget a person could consider

souvenir spoons, bells, pressed glass, or many other items.

The beginner learns to respect antiques and to accept the fact that it takes years of study and experience to become an expert in any particular field.

Contained in the book is concise information about furniture, glass, pottery and china, metalware, primitives, clocks and lighting, and collectors' choice.

The Golden Guide to American Antiques reminds us there are many styles and variations in furniture. Materials, finish, workmanship, and grace of shape and proportion add up to quality and worth in a piece. It is good to educate the eye before you buy.

Some favorites in glass are milk glass, coin glass, spatter, cranberry glass, Mary Gregory, and carnival glass. Mary Gregory glass was named for the artist, a worker in the Sandwich factory. The pieces were handpainted with white enamel figures, usually of children at play. Carnival glass was a give-away at carnivals during the 1900's. It is also called the Poor Man's Tiffany.

Of the collectors' items in metalware, silver is in a class by itself. Pewter is becoming increasingly popular. It has a simple grace about it. Tinware became important when the cookstove replaced the open hearth. Punched tinware was popular with the Pennsylvania Dutch.

The category of "primitives" was born out of the artistic expressions of people who lacked formal training in the arts. This includes samplers, which

were considered good practice in the art of embroidery. These were usually signed with the name of the maker, her age, and the date.

The first important contribution of colonial clockmaking was the tall grandfather clock. They required the skill of both a watchmaker and cabinet-maker. In the home they stood as pieces of beautiful furniture.

Antiques are fascinating. *The Golden Guide to American Antiques* is just one of many books on the subject. You say you're not interested? My friend, who loves to haunt shops, shows, and auctions, finds her husband has been bitten by the bug and now knows the joy of restoring a lovely old piece of furniture.



An Omaha World-Herald photographer took this of Juliana and her family.

OLD FASHION CHINA DOLL



KIT: Hand painted china head; arms, legs; basic pattern for body and clothes, 16" tall \$7.99 P.P. Assembled. Undressed: with patterns for clothes 16" \$14.95 P.P. Dressed: in small print cotton, old fashioned style. 16" \$18.95 P.P.

Catalogue 25¢

EVA MAE Doll Co., Box 331K
San Pablo, Calif. 94806



Listen to **KITCHEN-KLATTER** every weekday for good menus and recipes for these busy fall days, as well as some helpful hints to make your housework easier.

Our radio visits can be heard over the following stations:

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



Lisa and Natalie Nenneman were visiting their grandparents (Howard and Mae Driftmier) when Aaron and Andy were in Shenandoah, so they had a good time playing together.

THE LESSON FROM THE SPARROWS

by Mollie Dowdle

There's a forsaken, obsolete sparrow's nest clinging on the sheer wall at the very peak of my old-fashioned, two-story farmhouse. Soon the wintry winds and rain will lash against it, and one day it will fall to the front walk. I'll sweep up the dried mud particles and downy lining with a nostalgic remembrance for what an exact nest and its little feathered tenants once meant to me.

It was the year of 1953, and one of those times when I titled myself "Job". My husband of 27 years had died of leukemia following a hospitalization of 18 months. Our son was very ill in the Veterans Hospital. I had only God on whom to lean, and I was weary in both body and soul.

The little grey-brown sparrows had flown back from a warmer climate and were beginning to build their nests in preparation for the anticipated families.

Coming up the walk from the mailbox one day, I noticed an unusual activity in the air. Birds would dip gracefully at sharp angles, gather a bit of mud or straw in their beaks, and fly with it to the wall of my house. It was definitely "work day" for my birds, and I watched them until the falling of dusk. Their neighbors and kinsmen were busy in other areas and the air was filled with the twittering of master masons and architects.

I watched, fascinated with the wall project, and I pondered. What would hold that small nest on a high, straight wall? Gravity? Some unknown mortar that would grip and weld, or simply the hand of God? There was only one answer.

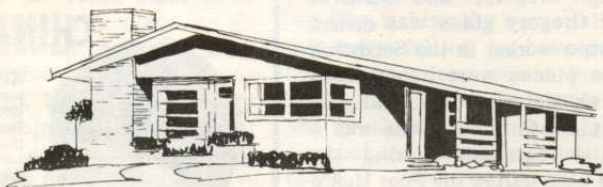
Suddenly, the flickering candle of my faith was fanned into flame again. "Behold the fowls of the air: are ye not better than they? Take therefore no thought of tomorrow." As much as possible, I watched the little birds build their nest, and a shaft of bright sunlight began to illuminate the dark night in which I had been traveling.

The nest was finally finished. Then came the time when early each morning the female would sit complacently in the nest to lay her eggs. The male bird flew a protective patrol until she joined him, then they flew away together, seemingly never very far because they were usually in the air around the yard.

Soon, I noticed the little hen bird begin to sit in the nest all day and I knew her time of confinement and waiting for the blessed event would be three weeks. Her considerate spouse shared all the responsibilities of motherhood, and I suspected he brought her food in his small beak. One day I knew the babies had emerged from the shell because the mother began to leave the nest, foraging the yard for food for her demanding family. Papa helped, but he was only a father — mothers are always the ones most concerned.

The children grew in wisdom and stature. Soon I could see their homely, long necks and fuzzy heads craning ecstatically over the edge of the precarious nest. The same force that held their cradle to the wall was holding them inside as they became more boisterous and leaned dangerously out with open, greedy mouths. Time went by, and they became too demanding for their mother. I watched as she patiently coaxed them from her apron strings and taught them a sense of security on their own. With tender wings, they joined the myriads of sparrows around my house.

I desperately needed the lesson from the sparrows. Just as surely as their nest was held, secure from all danger, and they could raise their babies to



Does **KITCHEN-KLATTER** come to your home, or are you reading someone else's copy?

Or perhaps it's a reverse situation! Maybe you are the one who is constantly being asked to loan your magazines!

Take action today! Send for a subscription, either for yourself, or for the friend who enjoys it so much!

\$2.00 per year - 12 issues

\$3.00, foreign subscriptions

(Iowa residents, please add Sales Tax.)

KITCHEN-KLATTER MAGAZINE, Shenandoah, Iowa 51601

(Continued on page 23)

THE JOY OF GARDENING

by
Eva M. Schroeder



Gardening truly brings joy in many ways and one of them is that in which folks share seeds, plants, and gardening tips so freely with one another. A reader wrote to ask if I knew anything about an old garden favorite called "Kiss-me-over-the-garden-fence". She said her grandmother grew it near her garden gate and the heavy, flowering heads used to brush the top of her head when she was a small girl and swung on the gate. She remembered the flowers as being a rosy pink in color. "If you can give me the botanical name of the plant or know of a source of seeds or plants, I will be most appreciative."

After searching through innumerable seed catalogs with no luck, I am appealing to you for a source of seed of "Kiss-me-Kate", or "Kiss-me-over-the-garden-fence" or whatever this old gardening subject was called. I, too, remember it as a child and believe it had the weedy tendency of seeding itself all over the garden and that is no doubt why it has been replaced by flowers with better manners. I could not find its botanical name either in my reference book, although I'm sure it is listed.

Another reader wants to know if she can set out strawberry plants this month and if it is a good time to plant shrubs. "We moved to a new home," she writes. "But I can leave the plants I want at our old home and move them in the spring if that is better."

Strawberry plants are best set out in very early spring. Fall planting is not recommended unless one has the runners started in berry boxes so there would be no root disturbance. Many dormant shrubs may be moved now successfully if soil is mounded up around the base or if they are protected from drying winds. I would not attempt to move hybrid tea roses in the northern sections in the fall.

If you haven't planted your fall bulbs yet, do get them in the ground as soon as possible. This is the only way you will get that lovely burst of color in the spring from tulips, hyacinths and narcissus. The wise gardener will add some tulip bulbs each fall to increase and enhance next spring's show. If your old plantings have "run out", now is a good time to renovate the beds. Dig all the bulbs, sort and replant in a well-prepared bed. You will be rewarded with a better production in the spring.

Compare our prices on

NATURAL-ORGANIC

VITAMINS

Supplements



All prices POSTPAID! Satisfaction guaranteed or money back.

100 mg. Rose Hips 100% Natural VITAMIN C TABLETS
☐ 100 for .49 ☐ 500 for 2.20 ☐ 1,000 for 3.95

250 mg Rose Hips 100% Natural VITAMIN C TABLETS
☐ 100 for .80 ☐ 500 for 3.50 ☐ 1,000 for 6.25

500 mg Rose Hips 100% Natural VITAMIN C TABLETS
☐ 100 for 1.25 ☐ 500 for 5.50 ☐ 1,000 for 9.25

Natural VITAMIN E—100 INT. UNIT CAPSULES
☐ 100 for 1.10 ☐ 500 for 4.85 ☐ 1,000 for 8.95

Natural VITAMIN E—200 INT. UNIT CAPSULES
☐ 100 for 1.95 ☐ 500 for 8.75 ☐ 1,000 for 16.50

Natural VITAMIN E—400 INT. UNIT CAPSULES
☐ 100 for 3.45 ☐ 500 for 15.95 ☐ 1,000 for 29.75

Natural VITAMIN E—600 INT. UNIT CAPSULES
☐ 100 for 4.89 ☐ 500 for 23.50 ☐ 1,000 for 43.50

Natural VITAMIN A TABLETS 25,000 USP Units each
☐ 100 for .65 ☐ 500 for 2.80 ☐ 1,000 for 4.95

IODINE RATION—Natural KELP TABLETS
☐ 100 for .35 ☐ 500 for 1.20 ☐ 1,000 for 1.95

Cold Pressed WHEAT GERM OIL CAPSULES 3 minim.
☐ 100 for .45 ☐ 500 for 2.20 ☐ 1,000 for 3.95

7 1/2 grain Desiccated LIVER TABLETS low heat dried
☐ 100 for .55 ☐ 500 for 2.35 ☐ 1,000 for 4.50

Red "Wonder" VITAMIN B-12 25 MCG TABLETS
☐ 100 for .65 ☐ 500 for 2.50 ☐ 1,000 for 4.35

Natural VITAMIN A and D Tablets 5,000 units A; 500 D
☐ 100 for .50 ☐ 500 for 1.95 ☐ 1,000 for 3.50

Natural BONE MEAL TABLETS—Regular 7 1/2 grain
☐ 100 for .50 ☐ 500 for 1.90 ☐ 1,000 for 2.95

Natural Soy LECITHIN Tablets. Compare this low price
☐ 100 for .65 ☐ 500 for 2.50 ☐ 1,000 for 4.25

Super LECITHIN Capsules Giant 19 grams, 1200 mg. each.
☐ 100 for 1.49 ☐ 300 for 3.95 ☐ 600 for 7.50

Highest Potency Food YEAST TABLETS. One tablet a day
☐ 100 for .75 ☐ 500 for 2.75 ☐ 1,000 for 4.95

DOLOMITE Tablets—Rich in Calcium, Magnesium
☐ 100 for .50 ☐ 500 for 1.50 ☐ 1,000 for 2.50

GARLIC and Parsley TABLETS. Order now and SAVE
☐ 100 for .50 ☐ 500 for 2.35 ☐ 1,000 for 3.95

These sale prices good for limited time. Mail your order to:

NUTRITION HEADQUARTERS
 104 W. Jackson - Dept. N 528
 Carbondale, Illinois 62901

MAIL THIS AD

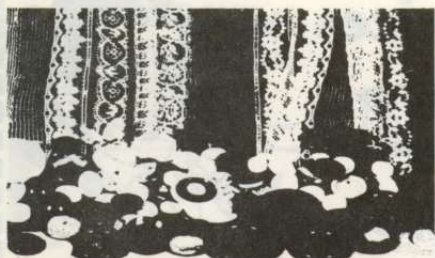
Just check items desired and
 mail entire ad with remittance.

Name

Address

City

State Zip



50 YARDS LACE 98¢

LACE — LACE — LACE . . . 50 yards of Lace in delightful patterns. Edgings, braids, insertions, etc. All beautiful colors, full widths. Pieces at least 10 yards in length. Marvelous for dresses, pillow cases, etc. Terrific as hem facing on new double knit fabrics. Only 98¢ plus 27¢ pstg., double order \$1.89 plus 49¢ pstg.

FREE with lace 100 BUTTONS!

100 New, High Quality Buttons. All colors, sizes, and shapes. Many complete sets. Free with each Lace Order. Order Now!

LACE LADY
808 Washington

DEPT. NL-565
St. Louis, Mo. 63101



Children need great-grandmothers, too — at least Aaron and Andrew Brase are sure they need their Great-grandmother Driftmier!

A Special Experience

An educator the other day stated flatly, "Grandparents are boring creatures and children should be kept as far away from them as possible. Old and young just do not talk the same language."

This is interesting. I bet a lot of grandparents wish they had known there was such a language barrier. Undoubtedly it could have saved them a lot of money in Girl Scout cookies, flower seeds, magazines, transparent tape, peanut brittle and whatever their grandchildren are peddling this week.

If they had been told they were boring, they could have saved a lot of evenings spent baby-sitting, popping corn, mending bicycles, playing ball and reading stories.

Had they been aware of their differences, they could have saved their pride, concern and love and have been treated like oldsters in the North who are put on ice floats and set adrift when they are no longer useful.

I prefer to think grandchildren regard their grandparents as a special experience that can never be duplicated by anyone else.

A third-grader in California said it better than anyone I have ever heard. It has been widely printed but is worth repeating again.

"A grandmother is a lady with no children of her own, so she likes other people's little girls. A grandfather is a man grandmother.

"Grandmothers don't have to do anything except to be there. They are old, so they shouldn't play hard or run. It is enough if they drive us to the market where 'the pretend horse' is and have lots of dinner ready for us. Or if

they take us for walks they should slow down past pretty leaves and catpillars. They should never say, 'Hurry up.' Usually they are fat, but not too fat to tie kids' shoes. They wear glasses and funny underwear. They can take their teeth and gums off.

"It is better if they don't typewrite or play cards except with us. They don't have to be smart, only answer questions like why dogs hate cats or why God isn't married. They don't talk baby talk like visitors do because it is hard to understand. When they read to us, they don't skip or mind if it is the same story again.

"Everybody should try to have a grandmother especially if they don't have television, because grandmas are the only grown-ups who have got time."

Anyone need an interpreter?

A SPOOKTACULAR AFFAIR — Concl.

will tell a ghost story, taking turns as they tell it. No. 5 must give a list of at least a dozen words that begin with "cat", as catalogue, etc. No. 6 must try their hands at carving a cat out of a large potato. Have a stunt ready for each circle used.

Bats in the Belfry Quiz:

1. Small boys often object. (Bath)
2. A quantity. (Batch)
3. To struggle. (Battle)
4. Cooks use it. (Batter)
5. Many lively young ladies have it. (Baton)
6. It might be called enlightening. (Battery)
7. To design. (Batik)
8. For the convenience of a certain sport. (Bathhouse)
9. A fabric. (Batiste)
10. Often part of a castle. (Battlement)

Skull Ball: Guests sit or stand in a circle. A large ball (or balloon) has been painted to look like a skull. To play the game, one player is the witch and stands in the center. Someone in the circle has the skull, and at the leader's signal the skull is passed around or across the circle as rapidly as possible. If the witch can catch the ball while it is in the air, the one who threw it last becomes the witch, or if the witch can touch the skull while it is in a player's hands, that player must become the witch in the center.

Ghost Writers: Each player is provided with pencil and paper. They write the words "A Spooktacular Halloween Party" across the top of the paper. Then each guest writes a ghost story, BUT only words beginning with one of the letters in the title at the top may be used in the story. Have the stories read aloud. Prizes might be awarded the most bloodcurdling, the funniest, the cleverest, etc.



TIFFANY
MINIATURE JEWELLED CROSS NECKLACE
ONLY \$3.95 EACH
Genuine sterling silver with beautifully faceted simulated diamond. Handsome gift box included.

Tiffany House Box 1835
Milwaukee, Wisconsin 53201

Cross Size
1/2" X 3/4"

Postage Paid • Money Back Guarantee

1000 GOLD STRIPE ZIP CODE LABELS LOW AS **50¢**



FREE LOVELY GIFT BOX
1000 Deluxe, Gold Stripe, 2-color, gummed, padded Labels printed with ANY Name, Address and Zip Code, 55¢ for EACH Set! No limit, but please include 10¢ extra for pstg. and pkg. or 65¢ in all. SPECIAL! 3 Sets for only \$1.50 plus 25¢ pstg. Extra! FREE Plastic Gift Box with each order for 1000 Labels! Write for FREE Money-Making Plans. FAST SERVICE! Money-back guarantee.

TWO BROS. INC. 808 Washington Ave.
Dept. N657 St. Louis, Mo. 63101

It Really Works!

OPEN 'N CLOZ®

DESIGN PATENT NO. 226,161

CAR DOOR LOCK OPERATOR

- Use the Flat Side to Lock Car Doors
- Turn it Over, and Use the Notched Side to Unlock Car Door.



- No More Stretching
- No More Ripped Clothing

MFG. U.S.A.

MONEY BACK GUARANTEE

98¢

Add 25¢ Each for

Postage, Handling

SEND CHECK OR MONEY ORDER

H & L SALES CO.

P. O. BOX 8413

KANSAS CITY, MISSOURI 64114

OCTOBER DEVOTIONS – Concluded
 PRAY, READ, HELP, LEAD, WORK,
 DARE, LIFT, TALK, SING, LOVE;
 eleven four-letter words that can
 change life and change the world!

The dictionary says "give" means to "bestow, supply, to enable". It describes so well one phase of what our part should be – to give of our time, our talents and our material possessions that we might supply the needs of those in dire necessity, but I like that word "enable", too. I think this means giving with understanding, giving so that the receiver may be then enabled to help himself. Thus it takes not only food for the hungry, or clothing for the cold, but also provides them with the means (knowledge, books, tools, etc.) to enable them to help themselves.

This is where our **READING**, our **TALKING**, can all come into good use. We need to study how best to help those in need so that it is a lasting aid and help, not just a temporary measure. This is where again we remind ourselves "No man is an island", isolated, shut off by himself. In our closely packed world today, what affects our neighbor affects us in so many ways. Each must strive to enable the other to the best for the common good. Someone has wisely said "Beware of trying so hard to swallow up the other fellow lest you be sucked down the drain yourself!"

To gain the wisdom to give, to help, to lead, and to talk wisely, it takes a good deal of praying. Whenever we think we are just one small person and the job **SO BIG**, just remember that God is "just a prayer away", and that Jesus promised that "with God all things are possible". Through prayer and faith we will be given the courage to dare, and to lift that which we have thought impossible. And then when we add the other powerful four-letter word, **LOVE**, what miracles can be wrought! Let us give up suspicion, jealousy, greed, and hatred and let love take over the heart, and dictate what we do.

So much can happen when we let those four-letter action words take over in our life.

As a family we will find that sharing our strength will make each family member stronger; we become a more closely knit unit.

As a neighborhood we can band together, not only to support Little League ball and a swimming pool, but to support fair housing practices, and to aid the underprivileged in our midst.

As a community, together, we can tackle such problems as an inner-city slum, drug addiction, provide free clinics for the needy, help with "Meals-on-Wheels" and such projects.

As a state, together, we can demand

that laws be updated. We can work and vote to elect responsible representatives who will work with vigor and integrity.

As a nation, together, we can work and talk actively and with constancy in a united effort to find a better way of life for all peoples of the world.

As the church, together, we can witness to the "way of love", that is God's way, as we sing His praises and show joy in living each day to the best that is in us.

Note that we are repeating again and again that word "together". "I" is such an unimportant word. It is "WE" who can change things, "No man is an island". Together we must share the bad and the good. Together we can bring about miracles – miracles of understanding, peace and brotherhood, miracles in improved housing, medical care, food for the hungry, education for the illiterate, skills for the unskilled. Let us resolve to begin today, **NOW**, to put those important four-letter words into action. Let our faith, our action, and our words be active, not passive, as we step out to take our place in today's world. "Let it begin with me" is our rallying cry to act.

Leader:

The red glow of the dawn ushers in the sun

To awaken man to his daily occupation;
 Like a chariot on high he crosses the sky

Giving warmth, life, and inspiration;
 He pierces the night with his beams of light

As the world turns in exultation.

Our world is one world, half day and half night,

But the half that is dark, and the half that is light

Are joined by the dawn and the evening's twilight

Making one world of day and night.

On this mundane sphere some hate and some jeer,

Others doubt and plan destruction;
 But many in love are inspired from above,

And strive to overcome desolation;
 We pray our God then that all races of men

May unite in love and federation.

—Our thanks to an unknown author

Leader: (Lighting candle) I light this candle now as a symbol of the light each of us can make in this world, if we but put our words into deeds:

Let your light shine, illuminating all Mankind, though it be lowly flame.

No beacon bright where dangers may befall

To save great ships and win you lasting fame,

But faint beams flick'ring over hostile wall

To help a stranger who may then become your friend.

And for that little candle's might
 All glory be to God, source of all light!

Hymn: "Eternal God Whose Power Upholds".

Benediction: And now may we keep our hearts filled with love, our heads actively engaged in thinking up ways to help others, and our hands busy performing many good deeds. Amen

HEARING AIDS
 UP TO **50% OFF** COMPARABLE AIDS ★

• **BUY DIRECT • 20 DAYS FREE TRIAL**
 Body Aids \$49.95 up. Tiny, inconspicuous All-in-the-Ear; Behind-the-Ear; Eye Glass Aids. One of the largest selections of fine quality aids. Very low battery prices. Write for **FREE** literature. No salesman will ever call. Good hearing is a wonderful gift. ★ **LLOYD CORP.** ★
 Dept. KT, 905 9th St., Rockford, Ill. 61108



**Instant
 Power**

Just Add Water

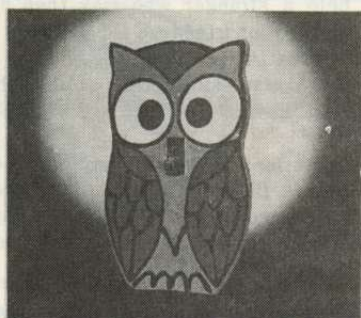
No, you'll never buy **Kitchen-Klatter Kleaner** in a bottle; we let you add the water yourself. But the instant you add the water, you've got real cleaning power!

Power to cut grease, to lift out grime, to flush away ground-in dirt. Power that goes to work instantly, even in hard water. And cleaning power that does its job the first time over, without leaving froth or foam to be rinsed away.

You'll find it at the grocery.

**KITCHEN-KLATTER
 KLEANER**

You go through the motions . . .
Kitchen-Klatter Kleaner
 does the work!



NIGHT OWL

Great Idea for a switch plate — EYES GLOW in the dark — helps you find a light switch without groping or fumbling. Made of durable, colorful plastic. Raised design. 6 1/4" high 4" wide. Fits all standard size switch plates. Order one for every room. \$1.50. FlorEon Co., 103 N. Cedar St., N. Massapequa, N.Y. 11758.



Wayne and Abigail Driftmier (from Denver), visiting with niece Juliana and her husband, Jed Lowey (from Albuquerque) at the reception following Mary Leanna Driftmier's wedding in New Mexico.

we stopped in Shenandoah for several days. David was there with us, having driven back with Martin after the wedding. What a good visit we had with my mother and all of our Shenandoah relatives. They almost overwhelmed us with good food fresh from the farm! How precious every hour in the Midwest is to us as the years go by and life's shadows lengthen. What is more dear in life than strong family ties? I hope that you feel as close to all your relatives as Betty and I do to ours. It is in family love that God's grace is most tender. As the Bible says: "God Himself dwells in us if we love one another."

Sincerely,
Frederick

MARGERY'S LETTER — Concluded

sometime within the next few months so we'll be looking forward to their visit.

Martin drove down to New Mexico alone so he was very happy his cousin David decided to ride back with him. They don't have many opportunities to be together, so this gave them over 900 miles to visit. David stayed at our house the few days he was in Shenandoah before leaving for Victoria, British Columbia. And what a good time we had when Frederick and Betty arrived by plane for their visit with us. We had been hearing details of the wedding over the phone, but there is nothing like hearing a running account from beginning to end with so many of the family together.

Now we are alone again thinking about the next club meeting, the fall housecleaning and watching the leaves change color.

Sincerely,
Margery

DOROTHY'S LETTER — Concluded

of the question. The boys also begged to play in the creek, but this, too, was impossible, because the water was high most of the time. We have a little ditch that runs down out of the timber through the pasture near the house. At times it can be wild but most of the time it barely runs. Kristin suggested the boys put on their swim trunks and play in this ditch. She helped them get started building a dam, and before long the water was about knee-deep on them. I was positive the kayak would float in this much water, so Kristin and I carried it out to them. Sure enough it did, and I never saw two kids have so much fun with anything. The rest of the time they were with us they lived in the boat.

I have used up all my space and I still have more to tell about their visit, but I will have another letter next month, so until then . . .

Sincerely,
Dorothy

COOK YOUR OWN

FAIR SUGAR WAFFLES

Cost less than 1¢ ea. to make. Large 4" iron & recipe. Send only \$4.50 to:

Shaw Foundry, Rt. 1-KK
Johnstown, OH 43031



Kitchen-Klatter

COOKBOOK

YES! IT'S JUST ABOUT READY!

We're accepting advance orders now as we'll soon be prepared to start mailing this wonderful 464-page cookbook of choice Kitchen-Klatter recipes.

ALLOW SIX WEEKS FOR DELIVERY, PLEASE.

Please send me _____ copies of the Kitchen-Klatter Cookbook at \$5.00 per copy. Enclosed is my check or money order for _____.

Name _____

Address _____

City _____

State _____ Zip _____

Make checks payable to: Kitchen-Klatter Cookbook,
Shenandoah, Iowa 51601.

"Little Ads"

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

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

THE DRIFTMIR COMPANY
Shenandoah, Iowa 51601

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

FREE QUILT PATTERNS in Quilter's Newsletter Magazine, PLUS catalog illustrating hundreds of quilt patterns, plastic quilting stencils, pre-cut patterns, quilt books, kits. . . 50¢. Heirloom Plastics, Box 501-F40, Wheatridge, Colorado 80033.

CHRISTMAS PLATES: Danish, German, Hummel, Haviland, Franklin Mint and others. Stamp for prices. Maude House, 8009 Freeman, Kansas City, Kans. 66112.

KNITTED, stretch easy slippers — \$1.50. Iva Haynes, 868 Hancock, Salina, Kansas 67401.

EMBROIDERED PILLOWCASES, aprons, pieced quilttops, houseplants — 14 for \$4.50. Stamp for list. Order anytime. Mrs. Henry Scheffler, Rt. 4, Harlan, Iowa 51537

FREE ILLUSTRATED CATALOG! 88 Exciting self-improvement and inspirational books. All subjects. Imhof Self Betterment Publications, 146 McCallister St., San Francisco, Calif. 94102.

METHODIST COOKBOOK. Over 600 favorite recipes, Scandinavian included. Send \$2.25 to Mrs. Theodore Peterson, Lake Mills, Iowa 50450.

BEAUTIFUL PHEASANT FEATHER pins — \$1.08; Corn-cob dolls \$1.18. Make nice gifts. George L. Hohnstein, 137 East 4th, Hastings, Nebr. 68901.

\$42.00 DAILY POSSIBLE in a sewing business at home. Information: Send stamped addressed envelope. Ame-6, Box 310, LeMars, Iowa 51031.

GOSPEL PIANIST: Add chords, "runs", progressions. Twenty lessons, "Playing Evangelistic Style Piano", \$4.98. Evangelical Music, KK-1, Hawarden, Iowa 51023

BROOKSTICK lace hand purse, 12 inches long, \$4.50. All wool yarn. Mrs. Julius Bisek, 311 East Main, New Prague, Minn. 56071.

NEW ORGANIZATION FUND RAISER — Sell liquid ceramic tile cleaner. Make \$2.15 each sale. KEM Mfg. & Sales, Box 194, Norfolk, Nebr. 68701.

MAKE PARTY MINTS like a professional candy maker with these delightful rubber-like molds — rose leaf, bell, heart, star, wafer. A real treat for parties, receptions, showers. FREE no-cook recipe included. Entire set only \$2.98, plus 35¢ postage, handling. Aunt Maggie, Box 29339-KK, Denver, Colorado 80229.

LOVELY LINEN HANKIES, lovers knot edge white or variegated — 2 for \$1.85. Free gift with orders of four. Mrs. Carl Denner, 115 East Spring St., New Hampton, Iowa 50659.

FORTY SHEETS, 20 envelopes lovely Praying Hands stationery only 80¢. JKG-K, Vandalia, Ill. 62471.

COOKBOOKS PRINTED. Write for details. Starr Printing, Klemme, Iowa 50449.

RECIPE FOR "MIRACLE" homemade linament. Send 30¢ and stamped envelope. Mrs. L. O. B., 1024 E. Iron, Salina, Kans. 67401.

STARR HOMEMAKER . . . crafts, handwork, recipes. Sample 50¢. Klemme, Iowa 50449.

GOD'S EYE KIT. History, all materials to make one eight-inch wall hanging. A novel creation sweeping the country. Send two dollars. Casa de Ojos, Box 26, Cuba, Kansas 66940.

HOUSEPLANTS rooted (12) different \$4.50 postpaid. Winkler, 5700 14th Ave., R. 4, Hudsonville, Michigan 49426.

WANTED: Kitchen-Klatter Magazines 1927-1945. Will sell 1946-1972. Leone Thomas, 2020 S. Maple, Sioux City, Iowa 51106.

TATTED HANKIES — 50¢. Mary Langhorst, Dodge, Nebr. 68633.

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

LADIES — Just a dab a day keeps the gray away. Free details. WILFRED, 5225 Sansom St., Philadelphia, Pa. 19139.

\$25.00 DAILY POSSIBLE addressing-stuffing envelopes. Typewriter — longhand. \$500.00 MONTHLY POSSIBLE clipping news at home. No experience. Information: Send stamped addressed envelope. Ame-5, Box 310, LeMars, Iowa 51031.

THE LESSON FROM THE SPARROW —

Concluded
maturity, without fear of circumstances, so was I to live daily without being filled with anxious thoughts. For "Are not two sparrows sold for a farthing? And not one of them will fall to the ground without your Father's knowledge. Fear not, therefore, ye are of more value than many sparrows."

Early each spring, as the swallows return to the old mission in Capistrano, so my sparrows will fly back to my yard, and my faith will always be renewed.

ALISON'S LETTER — Concluded

seem difficult, fear not! It isn't! And for those of you who aren't fortunate enough to be able to learn this craft in such a stimulating art school as the Instituto Allende, there are numerous good books available in your local library which describe the process.

Although I'm sometimes accused of being an overly enthusiastic proponent of needle arts by my husband, I really do feel that working with textiles is a very feminine and practical way for the woman of today to express her creativity. So whether it be embroidery, needlepoint, quilting, rug making, knitting, crocheting, or batik, get busy and give it a try. And most of all, be patient!

Sincerely,
Alison

**NEED
TABLES?
Chairs?
Trucks?**

Send Today For
**FREE
Catalog**

**ORDER
DIRECT
from**



THE MONROE COMPANY
51 Church St., Colfax, Iowa 50054

How's Your Hearing?

Chicago, Ill. — A free offer of special interest to those who hear but do not understand words has been announced by Beltone. A non-operating model of the smallest Beltone aid ever made will be given absolutely free to anyone requesting it. Thousands have already been mailed, so write for yours today.

Try this non-operating model in the privacy of your own home to see how tiny hearing help can be. It's yours to keep, free. It weighs less than a third of an ounce, and it's all at ear level, in one unit. No wires lead from body to head.

These models are free, so write for yours now. Write Dept. 4634, Beltone Electronics, 4201 West Victoria, Chicago, Illinois 60646.

**Don't
throw
away
those
Plastic
Bottles!**



Turn them into clever, useful things like this colorful, "go-anywhere" Tote Bag.

Get Directions **FREE** when you subscribe to Pack-O-Fun, the scrapcraft magazine.

Making this Tote Bag is just a beginning. With Pack-O-Fun you'll create unusual gifts, striking jewelry, fun toys, lovable dolls, festive decorations and much more — all out of nothing more than everyday throwaways like foil pans, egg cartons and Christmas cards.

Pack-O-Fun is a must for mothers, leaders, teachers and craft enthusiasts. Kids love Pack-O-Fun, especially the skits, games and toys.

With Pack-O-Fun nobody is "all thumbs." Directions are so clear you can't help but be successful!

For less than 8¢ a week you get 10 big issues — nearly 1000 ideas.

FREE Bonus Book

with your Pack-O-Fun subscription.
"365 Easy Scrapcraft Ideas"
An idea a day for a whole year.

Try Pack-O-Fun. If you don't find instant fun and profit we'll refund your money — you keep the FREE Tote Bag Directions and FREE Bonus Book!

Pack-O-Fun, Dept. 2183, Park Ridge, Ill. 60068

Please enter my subscription to Pack-O-Fun and send my FREE Tote Bag Directions and FREE Bonus Book under separate cover.

☐ 3 years only \$8.95 (a \$15.00 value) ☐ 1 year only \$3.95 (reg. \$5.00)

☐ Payment enclosed (for which we'll add 1 issue) ☐ Bill me later

Name _____

Address _____

City, State, Zip _____



MAKING A JACK-O'-LANTERN

Just take a golden pumpkin
Of quite the largest size,
Cut all 'round the stem, just so,
Scrape out the inside below,
And cut two holes for eyes.
And now fix a nose beneath,
And such a great big mouth with teeth,
And you've a jack-o'-lantern!

Then fix a tallow candle,
Just big enough to light,
And when it flickers, see him blink,
And when it flares up, see him wink,
And smile so broad and bright.
This is the jolliest sort of fellow,
With cheery face so round and yellow,
This funny jack-o'-lantern.

A NIGHT CALLER

The moon is yellow,
The stars are bright
And ghostly shadows
Dance in the night.
From high in the treetop
Comes a "Whooo- Whooo-".
That's old Mister Owl,
Is he calling to you?

—Mabel Nair Brown

OCTOBER

What does October mean?
Goblins and Halloween,
Pumpkins with flaming eyes,
Owls whoo-ing who is wise.

What does October bring?
Jack Frost and everything,
Colorful leaves a-whirl,
Game time for boy and girl.

October's matchless blue
Blended with every hue,
Shouts in a whisper clear,
"Aren't you glad you're here?"
—Sunshine

ENTER OCTOBER

September makes her exit
Draws a curtain tinged with brown;
Leaves cover fallen grasses,
October's come to town!
October, robed in amber,
Russet, scarlet, gold;
Hills aflame with sumac
That flaunts its color bold;
Nests, long abandoned, cling
Precariously to swaying limb;
October makes her debut
With the ever-changing wind.

—Nona Ferrel

WHEN THE FROST IS ON THE "PUNKIN"

by
Virginia Thomas

Halloween Place Cards: Cut pumpkins from orange paper which you have folded to cut a double pumpkin, leaving a part of the top uncut; thus, the place card will stand up. Cut out tiny triangles for eyes and nose on the front half of the card, and cut a generous mouth. Cut a long tongue for each mouth from red paper. Write the guest's name on the tongue. Put wide end of tongue through jack-o'-lantern's mouth and glue on inside, thus he is "sticking his tongue out" at the guest.

"Punkin" Nut Cup: Cover the nut cups with brown, or green paper — or have colors alternated around the table. Make a "punkin" for each cup by covering a large marshmallow with orange

frosting. Add a dab of green icing at the top for the stem. Let icing set slightly; then slit marshmallow on bottom so it will sit on the edge of the nut cup. If you like, after the orange icing is set, you can make jack-o'-lantern features on each "punkin", using a toothpick dipped in melted chocolate.

Scarecrow Favors: Using lollipops for the heads, fashion scarecrow figures from each one — crepe paper clothes, and hats, etc. Stand each one in a square of styrofoam.

Goblin Sherbet: For each serving turn a scoop of nicely rounded orange sherbet into a dish. Use corn candy to make eyes and nose and chocolate chips to make a mouth.

Ghost Nut Cup: Drape a square of white cloth (or a piece of a soft white paper napkin) over a clothespin. Use marking pen to mark in features for face. Set one in each nut cup; the nuts and candy will support it upright.

WE INVITE YOUR COMPARISON

Please try a Kitchen-Klatter Salad Dressing: French, Country Style, or our new Italian. Sniff the aroma: no hint of old oils or sour vinegar. See how smoothly it pours on. Then taste it. We think you'll agree it's the perfect blend of vinegars, oils and expensive spices. Not too tart, not too sweet. They're very special, and they're at your grocer's now.



Kitchen-Klatter Salad Dressings

If you can't yet buy these at your store, send \$1.25 for an 8-oz. bottle. Specify Country Style, French or Italian. Kitchen-Klatter, Shenandoah, Iowa 51601.