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Kitchen-Klatter Magazine

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LEANNA FIELD DRIFTMIER

Kitchen-Klatter

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

MAGAZINE

"More Than Just Paper And Ink"

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LETTER FROM LUCILE

Dear Good Friends:

This is a bright and unusually warm February day, the kind that leads to the hesitant hope that we will have an early and dependable spring. Alas, we Midwesterners know only too well how false these hopes can be . . . on occasion!

Well, this winter has brought a major change to my home. After four and a half years together Eula felt that it was most necessary for her to go to Kansas City and make her home with her older sister, Hazel Woods. Hazel's husband died two years ago and it has been a rough time for her. Eula is also alone and it certainly made only common sense that they should establish a home together.

When Eula left she took Abe with her at my earnest insistence. He was really Eula's dog for she was the one who fed him and looked after him and he adored her. I had the strong feeling that he would literally grieve himself to death if he were permanently separated from her, and thus I insisted that she take him.

In case you think I exaggerate I can only say that on the few occasions when we put him in the kennels for one reason or another we got the report that he didn't drink a drop of water or eat a mouthful of food. And when Eula appeared to claim him he nearly went into hysterical convulsions. All in all, Abe had to go with Eula to live in Kansas City.

I enjoy the companionship of dogs and I've enjoyed Jakey-Boy and Abe very, very much, but I doubt that I ever get another dog. Of course I can always change my mind, but at this point I feel that from here on out there won't be another dog at my house.

It is impossible for me to live alone for a variety of good reasons, and so I must tell you about the friend who has come to be with me. A good many years ago Russell and I met her at the home of old friends in St. Paul, and last sum-

mer these old friends, plus Betty Tilsen whom we had met so long ago, all had dinner at Juliana's home in Albuquerque. When I knew that Eula had to leave me, Juliana suggested that I contact Betty and see if something could be worked out.

Well, I did exactly that and so we are now together in our home in Shenandoah. Betty loves to cook and test recipes, and since this is such an important part of our daily life it works out very well indeed. And then, too, she drives and this means we can run to town for this and that, and consequently I don't have to bother Marge (she has enough running to do on her own) or someone at the plant. It means too that I can get back and forth to Albuquerque without making complicated plans far in advance. Eula said repeatedly that I should be living with someone who drove a car and I guess she was right for I feel a new sense of freedom.

Mother's 88th birthday is coming up on April 3rd and I want to have a family dinner for her to celebrate the occasion. She has astounding vigor for a woman of her years, and her interest in the world about her has never diminished in the least. All of her children keep in constant touch with her, of course, but her grandchildren take time to write to her frequently and this gives her great pleasure.

I have referred to the immense complications of trying to run any kind of a business in these times, and conditions don't seem to be improving at all as far as I can see. I toss many a night trying to figure out how to manage with all of the road blocks that are thrown up.

We've always tried to give very fast service, as you long-time friends know, and it worries me when things completely beyond our control happen and slow us down at our end. I said to Hallie (our office manager) the other day that I could only hope people understood when there were long delays.

We've added many, many new names to our *Kitchen-Klatter* magazine files, and when renewals are due we sometimes get plaintive letters with such statements as these:

"I've been reading the magazine for a year now and enjoying it very much but I STILL haven't figured out who everyone is!"

"How did your magazine get started? I wonder about this every time a new issue arrives."

Well, in an attempt to help clarify just a little bit of the whole story we decided to reprint the article about Mother that appeared in the Omaha World-Herald last April. We ran this off on a sheet of paper and if you give a gift subscription and want a copy of it sent to the person who is receiving the gift, all you have to do is to enclose a stamped, addressed envelope and we'll tuck in the reprint and fire it on its way.

We've been in such commotion trying to get the cookbook out promptly that we haven't had a chance to put our minds to reprinting *The Story of an American Family*, but when we can get around to it we plan to add a complete record of the family, a family tree, in short, that accounts for births, marriages and deaths.

We don't often account for the cover picture in one of our letters, but this time I want to say something about it for it is the first time we have ever had a picture of Juliana, James and Katharine.

The picture was taken in color and at such times I do wish we were equipped to use color rather than black and white. Juliana has on an aqua blue dress and the Southwestern Indian silver and turquoise necklace she is wearing was a Christmas gift from Jed last year. Katharine is wearing a red and white striped dress with a white pinafore, something her Granny Wheels saw in a catalog and simply couldn't resist. After all, I have only one granddaughter! It was a Christmas gift, as was the white turtleneck sweater and pants and bright red cardigan that James is wearing.

James has a capacity for intense concentration and he always has that expression on his face when he is thinking hard. This has been true since he was six months old. If you didn't know this you might think that he was unhappy about something.

Incidentally, while they were here over the holidays something happened that made a great impression on me. Katharine is the most observant child I have ever known, and I'll give you just one example. When I spent Christmas with them two years ago she was 18 months old, and my main gift from Juli-

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MARGERY IS TIRED OF WINTER AND ANXIOUS FOR SPRING

Dear Friends:

The winds are howling outside for all the world like March, but we still have some days left in February before the page on the calendar is turned.

I'm wondering if spring will really come in March this year. Remember what unsettled weather we had last spring? Winter just didn't want to give up and we even had some snow in April. Recalling that freaky weather the other day, Ruby said she notes unusual weather in her diary and called our attention to a snowstorm in May one year. I hope we don't have any of that *this* year. I for one am ready for spring and it can't come soon enough to suit me!

The best way to hurry winter along is to have some good projects going to make the time skip along faster. We've been working on one at our house that has kept us busy and interested for several weeks. It is one that I've discussed from time to time as wanting to get going and now it is an accomplished fact.

In this rambling old house we have a room that we've tried to call an office for a number of years, but it just never quite made it. It contained a desk and some bookshelves, but had become a "catch all" for all the things we just didn't know what to do with. Only on rare occasions did I feel that I could have the door open! It looked *that* bad. One January day I was looking through a big mail-order catalog and noticed some inexpensive wall units with lots of drawers, cupboards and shelves and decided then and there that this might be the answer to the problem room. Oliver got out the yardstick and we measured wall space between doors and windows. To our great delight we saw how we could revamp the room with a reasonable outlay in cash. It was as if our room had been used as a model when the dimensions of the units were planned by the manufacturer.

While we were waiting for the furniture to arrive, we packed the contents of the desk drawers, shelves, etc., in boxes and stacked them in an out-of-the-way place so we could take our time to go through the accumulation. The old furniture presented a problem, for our son has pleaded with us not to discard *anything* until he has a chance to look it over. We decided to carry those things to the basement and hope he will have use for them before too long. We now have quite an accumulation of old furniture he thinks might come in handy *someday*.

It took many hours to sort through those boxes of papers. I've saved all



Not a very good picture, but this gives you an idea as to what the new furniture is like in Margery's office at home.

the pictures and folders we've collected in our travels, letters from members of the family written while on trips, articles I've run across in magazines and newspapers of interesting things to see and places to visit, etc., and believe me! it was a real challenge to my "pack rat instincts" to throw any of it away! Oliver is amazed that I did as good a job of weeding out as I did.

What a joy this room is to us now. My old desk still stands in front of the east window, but on each side of it are units with shelves above drop leaf desks, and drawers below. Across the room are three units side by side with shelves above and drawers and cupboards below. This gives us ample storage for all kinds of papers, records and the many things that must be saved. Oliver says it looks now like a combination office-library should look.

Another couple joined us in giving a dinner party recently, and that evening I said to our friends, "We have a great surprise for you." As I walked toward the office and started to open the door, one of them said, "You don't mean you're going to let us see what's behind those doors, do you?" I said, "Yes, it is no longer our JUNK ROOM!"

We were so pleased that our son Martin could drive home to share that evening with us too. It hasn't been easy for him to come home for visits because of his work at the hospital. He has to work many weekends for there must be chaplains on duty at all times. When he has a free weekend he drives home in time for a late dinner, but must return early on Sunday afternoon in order to make calls on patients scheduled for surgery on Monday morning. The surgery schedule comes out about the middle of the afternoon and he likes to be there by then.

Like so many communities, Shenandoah was hit hard by the flu epidemic. It was advisable to listen to the radio for the list of cancellations, for many activities had to be called off. I know in one instance a friend went to a

meeting that might as well have been cancelled as only three others turned up. I seemed to have been the one hardest hit in our family. I was ill for almost a week, and when I did finally start stirring about I hadn't an ounce of energy. I guess there were several different strains of virus in our area, and I happened to have the kind that left me with a bad cough that bothered me for some time. Oliver asked Mother one morning if she was *sure* I'd had the whooping cough as a child!

I was grateful during this illness for the wonderful new blender Oliver gave me for my birthday. Eggnogs and milkshakes tasted very good when nothing else appealed to me. Since then I've been having fun experimenting with other foods, but it got its first workout while I was sick.

This year I signed up for an adult education class in gourmet foods held at the high school. The first lesson was on Lebanese cooking and was very interesting. The instructor, the wife of a local surgeon, prepared some of her native dishes of which we had samples at the end of the lesson, making it a real party. I missed the second class because of the flu, but hope to make the remaining ones.

There is an old movie of Shenandoah that has been making the rounds of clubs as a program, and it has never failed to be entertaining. It was made in 1939 by a local businessman and covers all the places of business and pictures many of the residents. I saw it at a dinner meeting recently where I was a guest. We were fairly rolling out of our seats with laughter! There is no sound with the movie, so all the viewers were making their own comments. We laughed at the clothes, the hair styles, the cars, and my! how we did laugh most of all when we saw people we knew. Everyone and everything looked so different 35 years ago. Mother and Dad were in the movie. Mother was just my age at that time. She said she remembered the movie was made but has never seen it. Maybe someday soon we can arrange for her to see it too. It is kept at the local library so groups can have ready access to it. I think it is about time someone makes another such film of our town so in 30 or 35 years another generation can have their laughs.

When I started this letter, I thought that the wind might be going to "blow up something", but it is quite calm outside now and has turned into a gorgeous afternoon — just the kind of day that makes you want to get outside. Soon we'll be launching into yard work and thinking about planting gardens, glad that another winter is behind us.

Sincerely,
Margery



A Family Night Shenanigan

by
Mabel Nair Brown

This is the time of year to plan an evening of fun, to be shared by the whole family, for your church members or club group. (This might prove one of the advantages of the energy crisis — getting to know our families better.)

St. Patrick's Day offers just the right theme for such an affair. Be sure to ask everyone to come "wearin' the green" — even the baby! Prizes might be awarded to various age groups for the best response to this request.

Be lavish in the use of green paper streamers and shamrocks, and leprechauns and Irish folk figure cutouts. Fasten a huge shamrock at the entrance door, perhaps with a smiling face poster above it.

Invitations or posters — depending on which you decide to use to get the word around — can be made, using brown wrapping paper or paper bags to which you paste some kernels of corn in hit and miss fashion across the top. Use a green marking pen to write "It'll be corny, but fun! Shure and that will be our family night shenanigan we're a-holdin' (date, place and time). It's the whole family from Granny to the wee one that we will be expectin', with everyone a-wearin' the green, of course. Faith, and don't be disappointin' us now. We will be lookin' for all your smilin' faces to be a-brightenin' our party." (Note: if you decide on a potluck supper, be sure to make note of this on the invitation or poster.)

Table Centerpieces: What could be easier than to collect the plastic containers in which tiny tomatoes, berries, etc., are packed at the market, white ones or the green ones? If green, run white paper ribbon around the top and tie in a bow. For white baskets use green ribbon. Fill these with green and

white candies to be passed around instead of having individual nut cups. Or you might make arrangements in them, using shamrocks on chenille stems, Irish pipes, small potatoes, etc. If it's a potluck supper, place two or three of these baskets on each long table, with a sprinkling of green paper shamrocks strewn between them.

If you are setting up a tea table for refreshments at the close of the evening, cut a huge shamrock for the center of the table. Then use the white baskets, say three of them, upon it in a pretty arrangement, each filled with something different as suggested above.

For a *Shamrock Punch Bowl*, cut four large shamrocks of green posterboard (or use white posterboard and cover with green foil paper). With white ribbon, fasten these together to form a square frame to set down over the punch bowl. You can judge the size of the shamrocks by the size of the bowl.

If yours is a church affair, perhaps you will arrange to have nursery care for the babies, but do try to include every age in the fun in some way. Babies who "wear something green" might receive an inexpensive rattle, and a prize might be given to the youngest girl and the youngest boy. Prizes might also be awarded to the youngster with the most front teeth missing, the one with most freckles, the reddest hair, the widest grin. Also recognize the largest family present, the oldest man and woman, the couple married the longest, the most recently wed, and the family who came the greatest distance.

Perhaps you will decide to have some of the entertainment enjoyed by everyone together and then divide into groups, with leaders responsible for

games for elementary age, high school age, and adults. Movie cartoons might be used for part of entertainment for smaller youngsters, but I think you will be surprised at how much fun all ages can have together, especially if the crowd is divided into teams who cheer and root for their team's participants in various games and stunts. Older youngsters delight in explaining "the ropes" to the smaller ones — even to Grandpa or Grandma, and "egging" them on to win. Humorous and inexpensive prizes add to the fun.

GAMES FOR EVERYONE

Ice Breaker Spelldown: As each person arrives, the initial of his last name is printed on a card which is then pinned to the coat or dress. Later, divide the group into two or more teams. Provide each team with paper and pencils (for a small group let each player keep an individual score). At the leader's signal the teams spell themselves into words, writing down each word they form correctly. The words are spelled by the players grouping together according to initials they wear. Miss T and Mr. O stand together to spell "to", then perhaps little A and small D run up to stand beside them and form the word "toad", etc. The team with the longest list when the leaders calls time wins.

Checker Tournament: Draw on the floor with chalk a large checkerboard, large enough to place chairs on the squares (or "checkers" might stand), and seat a person on each chair for the checker "men". Select two of the best checker players in the crowd to play a game. They move the people just as in real checkers, jumping a "man" to remove him from the board, crowning kings, etc. This will be great fun as onlookers cheer for their favorite.

Believe It or Not: Players are given pencils and paper. The leader, assuming the role of teacher, then gives a "test", the players writing down the answers as teacher directs, numbering each one. The teacher then asks for following information: 1. The name of a person of the opposite sex from yourself. 2. Name of a country. 3. A number. 4. A color. 5. A measurement of length. 6. A color. 7. Another measurement of length. 8. An area in square inches. 9. A number. 10. A weight in pounds. 11. A sum of money. 12. A date. 13. A number. 14. Another number. 15. A short saying.

The players exchange papers and then are asked to read their answers (from their papers) to the following questions: 1. Who is your lover? 2. Where does he (or she) live? 3. What is his (or her) age? 4. What color eyes does he have? 5. How long is his nose? 6. What color hair does he have? 7. How

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FREDERICK WRITES FROM FLORIDA

Dear Friends:

I am writing this to you as I sit on a lovely balcony twelve stories above one of the longest and finest beaches in all Florida. We have been here eight days, and every day has been just like the nicest day of the summer. I simply cannot believe it. How can it be bright and sunny and warm day after day — not too hot, and never cool??

From this balcony I am watching the big ships go sailing by on their way to New York or to Miami. This very minute I see a big aircraft carrier and about a dozen smaller ships. In addition I can look out and see several sailboats with their brightly colored sails. By looking straight down, I can see at least a thousand people swimming in the surf or lying on the beach in the sun. This is too lovely to be real, and I must pinch myself to make sure I am not dreaming.

As in the past three years, we are taking two weeks of vacation to visit Betty's parents at Pompano Beach. We came here very tired from all the work at the church in Springfield, but we are feeling wonderfully fit now. Each morning we go across the street to the beach. Betty swims while I doze in the sun. I have been in a few times, but I don't care for it. Today I am a bit sore from too much sun! Imagine! Too much sun in the first few days of February.

You should have seen the kites that were sailing over the beach today. They were being flown, not by little boys, but by young college men. Some of the kites were 500 feet up in the air posing something of a hazard for the many little airplanes taking off from the nearby airfield. The beach is a perfect place for kites because of the steady, strong breeze that comes in off the water all day long.

We have been entertained by many good friends while here. Last night we ate in a beautiful club overlooking a little lagoon off the ocean. For the main course we had roast beef, a small, stuffed lobster, some fresh deviled crab, beans with almonds, and French-fried potatoes. How does that sound? It really was a bit lavish, but everything in Florida is lavish!

Each year we have seen more and more high-rise condominiums going up all over the place. Last year several of the builders told me that all of the apartments were sold out even before the condominium was built, but this year it is a different story. There are thousands of empty apartments down here this year, and the real estate men are screaming for help. Isn't that the way with things? Just as soon as a good thing gets going, everyone tries to get in on the act, and then the bot-



Frederick and Betty are enjoying a well-earned rest in sunny Florida.

tom drops out. I am glad we did not rush to buy a place. Things are going to change before we retire in a few years.

We enjoy visiting the many model apartments that are available for sale or rent. I am sure you understand that a condominium differs from ordinary apartment houses in the fact that people who live in condominiums own their apartment. They buy apartments just like they buy a house, and then they pay a monthly maintenance fee. It is most interesting to observe how one apartment differs from another. I sometimes wonder if one day they won't run out of ideas. There are so many. From this balcony where I am seated right now I can count fourteen condominium apartment houses, all of them ten or fifteen stories high, and all of them overlooking the ocean.

Looking down to the left of this balcony I can see another way people live in Florida. I am looking at a marina where dozens of beautiful yachts are tied up. Hundreds of boat owners live on their boats all winter long. Some of them even have several servants living aboard. You know how much I love boats, and so you can guess how much time I spend down there on the pier just drooling over those boats. I know I never can afford to own one, but I can dream, can't I?

We enjoy going to church here in Florida. To see so many men in church dressed in such bright colors is quite a novelty. In New England, even in the summer months, the men do not wear such bright colors!

Another interesting thing is the large amount of tropical foliage used in decorating the churches. In one church they had about a dozen large palm trees growing inside the church building.

Of course we are impressed by the church attendance. I fully realize that

more than half of the people in church are visitors from the North, but that is all right. I just wish I could have as many visitors in South Church back in Springfield.

Tonight we are going to have a delicious fish chowder for supper. I think I could eat fish chowder at least once a day every day of my life. In this particular chowder we are going to have shrimp, crab, lobster, and tropical rock bass, along with celery, onions, potatoes and a little salt pork. Sound good?? You should smell it cooking right now.

Because we all love fish, we eat much of it, particularly when we are with Betty's parents. Her father goes fishing every week, and he considers the fishing poor if he cannot bring home thirty-five or forty fish.

Yesterday we had good, old-fashioned *bullheads*, or what some of you call *harpnont*. We did not eat them hot. They were skinned and then boiled along with onions, celery, and a little salt pork. They were boiled for just a few minutes and then put in the refrigerator to cool. They were served cold with mayonnaise, and how good they were.

It was the first time I had ever eaten them fixed like that, but when we get home I am going to try them that way again. At home we have some Kitchen-Klatter Country Style Dressing, and I know the cold bullheads would be good with that as a dressing.

I had a long telephone call to London, England, just before coming down here to Florida. I had called to see if we could lease a small motor yacht to use next summer on the Thames River. Just today there was forwarded to me a letter saying we could get one that will sleep eight. It looks like we shall have to take some guests along. I shall keep you informed.

Sincerely,
Frederick



Part-time Parole from the Kitchen

by
Mary Feese

Busy, busy, busy! Yet that hungry family must be fed. Something has got to give, and if things don't change you're fairly certain it's going to be you. But whatever your reasons for being so busy — shopping to do, farm chores, club meetings, gardening, an outside job, or maybe you're just not all that crazy about cooking — take heart. There are lots of ways to cut down on your kitchen time; some of them you're familiar with, others you probably are not.

Planning ahead helps a great deal. But, just as Grandmother used to maintain an emergency shelf, you find that you accumulate an assortment of personal "quick tricks" for speedy meals, using the groceries you're apt to have on hand at any given time. (As you very well know, women with families learn flexibility fast, or they'd never survive!)

The question is, then, what sort of time-saving meals can be planned ahead? Well, you can use scads of the simple foods that everyone likes, such as quick green salads, twenty-four hour slaw, gelatin salads or desserts that are ready at a moment's notice in your refrigerator, and such quick items as cottage cheese, sliced tomatoes, ice cream, and fruit canned or fresh.

For years, busy cooks have depended on oven meals, choosing foods that bake happily for the same time and temperature. Casserole dishes, squash, sweet potatoes, baked potatoes — there must be "about a million" variations on this theme, and you'll find it well covered in most any big fat cookbook you happen to have. Some creative cooks, fortunate enough to own freezers, squeeze out a day now and then, and fill that freezer with prepared-ahead foods such as casseroles, stews,

and baked goods. Then, when rushed, they come up with a frozen-food variation of the oven meal.

Let's give three cheers and a special halo to the inventor of the pressure pan, while we're at it. That's speed-up cooking, short-cutting time needed for potatoes or vegetables, many meats, and by now you've learned some assorted quickies of your own with it.

The food packagers have gotten thoroughly into the spirit of the thing, and the store shelves are sprinkled with such items as 15-minute stuffing that needs no oven, one-skillet whole meals, and every sort of ready-mix you can dream up. Some are expensive, some not. They're handy things to have in the house, and the more economical ones you can use with a free hand, fancying up with some quick frills.

One of my favorite cooky recipes is simple enough for 8-year-olds to bake (it's been often tested by my kids, from that age on up). Varieties are limited only by your own imagination, or possibly by the ingredients available on your shelves. Anyway, into a large mixing bowl put one regular-size package of layer cake mix; add two tablespoonfuls of cooking oil and two eggs. Now's the time to add a teaspoonful of flavoring, too, if you wish — black walnut or banana, or whatever intensifies the flavor of the mix you've chosen. Mix well, and add nuts or fruits as desired — raisins or chopped dates or chocolate chips or — well, you get the idea. Drop on greased cooky sheets and bake at 375 degrees until just done. Don't overbake; they're better moist. This basic recipe can be inexpensive, or about as elaborate as you choose. Always, though, it's turned out fresh, mouth-watering cookies with little time and effort involved.

Other desserts need not be elaborate — bar cookies or fruit "crisp" are far, far quicker than most other cookies, or pie, or any frosted cake. In many cases, bar cookies can be planned to include painless extra nourishment; add wheat germ, cereal flakes, dried fruit, nuts, coconut, and other such nutritious and delicious ingredients as boosters.

An old cookbook of mine yields this anonymous bit of rhyme:

"Oh weary mothers rolling dough,
Don't you wish that food would grow?
How happy then we all would be,
With a cookie bush and a doughnut tree."

Well, lacking those particular kitchen conveniences (fortunately for my figure!) I'd like to introduce you to the new love of my life, known locally as crock-pot cookery — too new to be in your big, fat cookbook. Or too old, maybe. For we remember with nostalgia Grandma's most flavorful cooking — the baked beans from the shiny brown bean pot, stews and meats and casseroles cooked in crockery, covered or uncovered, in the oven. The long, slow cooking at low temperatures created an ambrosial mingling of flavors impossible to duplicate by speed-up methods. Nowadays, folks, the process has been modernized; the added feature is electricity for the heat. Several companies have gotten into the swing with their appliances that feature the old/new combination of crockery and electricity.

Rival Electric Crock-Pot (from hence the name) introduced the all-purpose cooker-server that slow cooks in stoneware for 3¢ a day, which sounds unbelievable, but it's true. Sears Roebuck has an Electric Crockery Cooker that has a separate base and removable stoneware pot, and I'm sure there are other styles and brands available, if you go shopping for one. (These, by the way, make a very thoughtful gift, for they make the woman who loves to cook love it all the more, and the one who's in a rush or doesn't really enjoy cooking will cherish this appliance beyond belief. And please don't ask me how I know!)

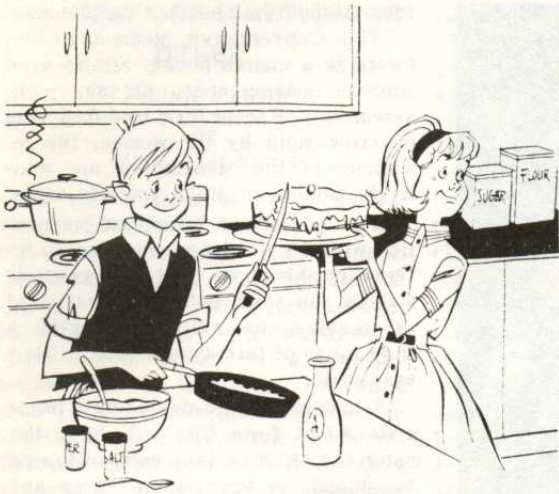
This isn't a hasty method of cooking, but it certainly does allow you to get out of the kitchen. One definite advantage is that it's nearly impossible to overcook the food — you can leave beef roast and potatoes, for instance, for eight hours or for twelve, and not have the meat withered and weary from the waiting. What other method of cooking offers that much time differential, answer me that? None that I know, of for sure.

I've found that it's so handy when you plan to be gone all day (shopping, at work, or whatever) to layer in the

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"Papa's Cake"

by
Eleanor E. Engstrom



I awoke to the insistent buzzing of the alarm, reminding me we were having company for dinner. The rainy season had hampered farm work and we were observing our son Daryl's birthday on Sunday, instead of the previous Friday.

I had taken full-time employment to supplement our income. My busy schedule left little time for housekeeping and I was constantly "on the run" trying to "catch up". I had baked a birthday cake late Saturday evening, hoping to find time to decorate it before our guests arrived. I hurriedly washed the dishes, only to discover my husband had forgotten to buy the cake decorations. There were only a few odds and ends of decorations left from other birthdays.

While musing how they could be used, I was abruptly brought back to reality by the arrival of my mother and our son and his family. Amid the hugs and kisses of our grandchildren, I listened to their repeated queries. (If only I had found time to decorate the cake.) "Hi Grandma! Did you know it was Papa's birthday Friday? Do you know how old he is now? Do you remember when he was your little boy? Did you bake a birthday cake for him? Did you decorate it?" I showed them the plain white frosted cake, sensing as I did so their unspoken disappointment on seeing the cake void of decorations.

After dinner I was ably assisted by two eager helpers, sitting on stools so they could reach the countertop and help decorate "Papa's cake". As they kneaded and rolled the fluffy pink frosting they decided on the decorations. "Papa doesn't have a swimming pool so I think he should have one," explained six-year-old Emmaly, "and he doesn't get to go swimming like Anthony and I do because he has to stay home and work in the fields." It did not occur to her that most farmers don't have swimming pools.

Four-year-old Anthony, not to be surpassed by his sister, decided to make

a swimming pool too — surely if one swimming pool is nice to have, two pools are better. Soon a pink swimming pool rested on each side of the cake. Who would dare to suggest they vaguely resembled pink bird nests?

Hopefully I opened the sack of decorations while remembering there were not enough letters to spell "Happy Birthday" or Daryl's name. They found a "D" and an "F" and we improvised by adding a bar of pink frosting across the bottom of the "F" converting it to an "E" for Daryl's initials "D. E."

"Grandma, I just know Papa would like to have a pink garter snake," Anthony shouted in glee, as Emmaly quietly added several large pink cabbage roses she had molded on a teaspoon. They found a pair of angel climbers for candles — each with a broken wing. As a crowning touch they were lovingly placed on each side of the cake to watch over Papa all through the year. What parent could ask for more?

They were so intent on their task, they did not look up when my husband was about to take their picture. When he said, "Smile, I'm taking your picture," they obeyed. "Now, can you hear me smile Grandpa?" Anthony asked. I remember how sorry I had felt earlier because I had not decorated the cake, and I was so thankful now that I had not had time to do it. What a wonderful time of sharing it had been to help and watch them. I wouldn't have missed the experience for anything!

We found some small candles and I helped them carry the cake to their parents as their mother assisted them in singing "Happy birthday, dear Papa!" Their gift was unique — a memory to treasure through the years. Surely there will never be another cake decorated like this one, nor will Daryl have many gifts as precious as Emmaly's and Anthony's gift of love for his birthday.



SOME THOUGHTS FOR LENT

by
Virginia Thomas

"Lent is a thinking time,
A praying time,
A singing time.
A time to remember Jesus and the forty
days He spent
Alone, trying to decide the kind of a
life
He would live."

Lent is a time to think about the kind of a life Jesus lived, to ponder why that life was not understood by the religious leaders, the scholars, of His day.

Lent is a time to pray that our own hearts and minds may not be closed to Him, that we may find forgiveness for our many wrongs and the courage to follow through on renewal in our lives.

Lent is a time to sing the praises of our Redeemer and to note the rebirth and renewal of nature in the springtime — the song of the birds, the fragrance and beauty of the flowers — and a time to "Sing His praises and be glad!"

Lent can be a challenging, glorious experience if you will observe it by doing these things:

1. Start your day with prayer, a purpose and a smile.
2. Share that smile with someone in your home, someone on your way to work, or to school, or with a neighbor. You can even put a "smile in your voice" when you're at the telephone!
3. Make love the greatest force in your daily life. You'll find it a powerful one, an inspiring one!
4. Take a special time each day for "quiet time" and prayer, when you think about Lent and what it means to you.
5. Remember that every step you take through Lent, and through life, you are walking with Jesus. He is waiting to guide your footsteps, to put skill and tenderness in your hands, and to put love and hope in your heart. With Him you can do all things, whatever Life may demand of you. Undertake great things for Him.
6. Remember you are the only Bible some people will ever know. How will they "read" you? Will they see in you "The Good Book" in action?

Make a *Cross Bookmark* to use in your Bible during Lent. Cut the cross from a section of one of the plastic berry boxes (six sections in length with one section on either side of the second section from the top of the six sections). Use wool, or any heavy crochet cotton and "overwhip" the edges, leaving a loop at the top. Make a tassel on the end of the loop if you like.

LETTER FROM THE FARM

Dear Friends:

Today almost feels like spring, but I know it is just a reprieve from our last big cold spell. We can still have a lot of winter weather before spring actually arrives. I vividly recall our biggest storm of 1973, in fact one of the worst storms of any year, which began so innocently on April 8th and continued all night and all day the 9th. The 8th was on a Sunday, and we still tease Bernie about something she said when I called to ask her if she was afraid to come out for dinner since it had started to snow. She said, "Oh no. I'll be out. I don't think this is going to amount to anything." We will hope that April weather doesn't repeat itself this year.

Last fall our Birthday Club took an interesting short excursion I have never told you about. We drove to Kalona, Iowa, and had a guided tour of some interesting things in this town and the Amish community a few miles north of the town. I wish to thank Marge Gingerich, one of our faithful friends in Kalona, who wrote to tell us that these tours were available, and started the "ball to rolling" for our club. They are sponsored by the Kalona Historical Society, and reservations can be made for any group of 15 or more by writing two weeks in advance of when you want to go. The tour also includes a delicious dinner cooked and served in an Amish farm home.

Since there were only 12 of us, they had combined our group with another group of women from Keswick, so there were 34 of us altogether. We were to meet in the social room in the basement of one of the banks in Kalona at 9:00 o'clock, so this meant we had to leave Lucas at 7:00. We started out in heavy fog, and I was afraid we would never make it in time, but before we had gone too far it began to clear off, and it turned out to be a nice day. Our two guides, Sally Kern and Ellen Reber, had coffee and donuts ready for us, and while we ate, Sally gave us a resume of the things we were going to see, the order in which we would see them, and also a little about the history of Kalona. It is located just 18 miles from Iowa City, and in a brochure of the town, which was given to each of us, the descriptions are much better than I could give, so I want to quote what they say about the history of the Amish.

"The Amish, a conservative and friendly people, occupy most of the farm land in a six-mile radius north of the town, where a drive through its gravel roads will bring several views of these 'plain people' at their daily work. The first Amish migrating to America at the beginning of the 18th Century moved west to Iowa in 1846.



Dorothy and Frank just received this new picture of grandson Andy.

Evolving from the 16th Century Protestant Reformation, the Amish origins lie with the Anabaptist Swiss Brethren movement. During these times, the people later known as the Mennonites followed the teaching of Menno Simons of Holland and North Germany. Between 1693-97, the Amish dissented from the Swiss Brethren and, following years of persecution in Europe, finally found refuge in William Penn's colony.

"Further divisions occurred within the group and today four distinct groups of Amish and Mennonites live in the Kalona area. The Old Order Amish, named for their founder, Jacob Ammann, hold fast to conservatism, make every attempt to avoid 'worldliness', and follow a strict, plain way of life. The horse and buggy is both transportation and mainstay of their way of life: tilling the soil.

"Farming for the Old Order Amish is as horse- or hand-powered as possible: when a tractor is used, it must have steel wheels rather than rubber tires. Worship services are in individual homes, held on a rotating basis from Sunday to Sunday. Their dress is simple: frock coats, broad full trousers and simple shirts with no neckties for the men; a plain dress, sometimes pastel, but more often black, with an overall woolen shawl and a head covering under a black bonnet for the women. They use three languages: High German for worship services, the Pennsylvania Dutch dialect among themselves, and English among non-Amish neighbors.

"The Beachy Amish, also called the 'Rubber Dutch', resemble the Old Order Amish, but differ in that automobiles are accepted along with some modern conveniences. Their dress, however, is the same 'old-fashioned' attire of the Old Order. For this group, Sunday serv-

ices are held in a simple Church House.

"The Conservative Mennonite sect meets in a church house, allows most modern conveniences, dresses conservatively. Except for a modified head covering worn by the women, the remainder of the Mennonites are relatively modern in dress and life style.

"This mixture of Amish and Mennonites within Kalona has produced an interesting blend of past and present, making the town both traditional and progressive, as well as allowing a wide range of tolerance in many different levels.

"A simple 20-mile detour from Interstate 80 at Iowa City will bring the motorist to Kalona, the center of Iowa's Amishland. A town where horse and buggy share the road with the high-powered automobile, Kalona stands with one foot firmly in the 20th Century and the other rooted in the 19th."

When we left the bank, our first stop was the bakery where we bought some of their delicious baked goods. From there we drove out into the country past a lot of the Amish farm homes, all neat and beautifully kept up. Sally, our guide, pointed out that practically every farmstead had two houses, a large one and a smaller one, sometimes attached, but often separate. These small houses are called the "Grandpa House", where the elderly members of the family live and are taken care of by their own family. At one farm we stopped to go to the Country Store which serves this community. Although this was the day they are usually closed, arrangements had been made with them to be open for our group, but the two sisters who operate the store had been called away unexpectedly, so we were disappointed not to see it.

Our next stop was a business place called "The Hen House". A group of ten men have gone into the egg business in a big way, and if my memory is right, I think they have three large henhouses in operation and were building a fourth. We were taken into one of them. Each henhouse houses 50,000 hens, which are put in there when they are 20 weeks old and are kept there for 12 to 14 months. Everything is handled by automation — food and water are in front of them at all times; the eggs drop onto a belt and the belt carries them to another building where they are put in cases. When we left there we were taken to the "Egg House", where we were shown how the eggs are washed, oiled (cracked eggs thrown out), graded, boxed, and crated. The whole procedure takes just 5½ minutes.

From here we went to the Kalona Cheese Factory, where we were shown how cheese is made, and the huge, spotlessly clean stainless steel vats

(Continued on page 22)



Last month I introduced you to some of the newcomers in the sewing world. This month, I'd like to continue with the same subject, as there are many more to share with you.

New patterns are going far afield. A fast rundown shows relatively new items available, such as patterns for men's and boys' briefs (to make up in cotton knit or in tricot), snowmobile suits, and sleeping bags. For the latter, some quilted fabrics are available from seemingly unlikely sources. If you look around a bit, you'll discover some of these, yourself. But by mail, I'll list two sources: first, the mostly knitwear patterns (but with exciting sideline supplies) that you get in the Complete Home Sewing Catalog, 50¢ from Fabrics Plus, Box G, 480 No. Robert St., St. Paul, Minnesota 55101. The second is the outdoor catalog from the Ski Hut of 1615 University Ave., Berkeley, Calif. 94703.

Page 7 of this catalog offers fabric and findings of which to make, they say, "sleeping bags, garments . . . packs . . . raingear, tent floors, ponchos, ground sheets, tents . . . tarps." Well! The Ski Hut also has assorted waterproofed materials, downproof fabrics, goose down, webbing, seam sealant, special zippers, special stitchers for these super-heavy goods, and so on. It's nice to know that these things are available, should we be seized with the desire to complete such a project.

Along a different line of thought, have you seen "Flash-On", manufactured by the Curless Corporation? This product is a specially treated material, to be ironed onto your favorite paper patterns, converting them into permanent patterns of the sort that you can pin and try on, to fit your figure. "Flash-On" enables you to get the professional fit; at the same time, it protects your favorite patterns for use over and over. To date, I haven't found this excellent new product available by mail, nor at many sewing supply outlets, but feel sure it will be soon. It deserves wide distribution, as it meets a definite sewing need, and I urge you to watch for it.

Have you tried the invisible zippers?

And are you as "sold" on them as I am? It's pretty nearly impossible to get one in crooked or with untidy appearance; furthermore, any slight mistakes in placement are easily corrected. The Unique Zipper Company now has perfected a welcome thing, the "any length" zipper that's accomplished with their special patented zipper stop. This stop is adjustable, rides over the coils of the zipper to your preferred length, where you clamp it into place. Below the stop, snip off the excess zipper length. They offer this in four basic lengths, for you to custom-alter to suit your own needs. Watch for this one when you shop.

Then, have you seen the exciting home-sewing catalog from Kady Industries, Inc.? Totally new, I believe; at least I've never seen it advertised before. To get it, send 25¢ to cover postage and handling. The address is Kady Industries, Inc., P.O. Box 430, Flushing, N.Y. 11351. Many of the items are similar to those you've seen elsewhere, but several stand out as being (at least to me, and I cover the field pretty thoroughly) as new, different, and definitely useful.

For those of you who are designers at heart, I'll mention two items that I consider tops. First is a boutique offering of covering materials (to use for buttons, belts, and buckles) that come in 25 colors and in such diverse materials as suede, lizard, giraffe, python, and the (only slightly) more prosaic velvet, suede, leather, and metallic. Each package contains a strip of the covering material three inches wide and 54 inches long, enough for most fashion-accent uses you'll think of. It truly is a challenge to the imagination, and helps you turn the "dress of your dreams" into reality.

The second specialty-design idea is called Button-Clasps, the concept of which originated with European fashion designers. These come in sets of four, which sew on and fasten similarly to frogs, but are made of metal. Presently available in heart shaped and filagree designs, in both gold-toned and silver-toned metal, the idea is such an excellent one that it's to be hoped they extend the line of designs to offer more extensive choice. Added "plus": for those who hate making buttonholes, or for use on fake furs or heavy coating where buttonhole construction is tedious and difficult, they add a sturdy closing combined with distinctive design. What more can you ask? Reasonable price? The card of four is listed at 85¢; for such a style-oriented item, lifting your outfits far above the ordinary, you can hardly get more reasonable than that. Do try them.

For years, we've been told not to cut out our garments using the pinking shears, since cutting through the paper

patterns with conventional pinking shears almost always resulted in distortion of garment pieces, or in messy edges at best. Now, the extra sharpness and power offered by electric models has reversed the immutability of this rule. Dritz-Scovill has electric pinking shears (at about \$20) that pink and cut in one fast operation, with superb results. Again, if you do a great deal of sewing on the better fabrics, this may be a special item you'll want to try out, and to own.

The most complete home-sewing catalog of notions that I have costs 25¢ from Newark Dressmaker Supply Co., Dept. N, 140 Halsey St., Newark, N.J. 07101. Be certain to get this one. And if you get only one, this is IT. Some items are especially enticing and practical; one is the new tape measure on page 25, marked in inches and fractions on one side; the other side has centimeters and millimeters. A good way to make that coming conversion we spoke of earlier.

Several companies are making magnetic pin caddies, that dispense pins almost like magic. These sell for something like \$1.75, and are a marvelous convenience — much handier for me to use than a conventional pin cushion. Do try one, for I think you'll agree as to the convenience. (I have a similar gadget on my desk to dispense paper clips, and would hate to be without that, too. Both are great!)

Several of my friends swear by the new plastic-headed dressmaker pins, claiming they're handier for them to use, quicker to remove, and (added bonus) the heads aren't so apt to "scar" touchy fabrics such as satin and taffeta. I see these in stores for about 50¢ a package, so they aren't expensive to try out, and see what your personal response is.

How about it? Are you up to date on all the marvelous new developments in the home-sewing field? If not, get adventurous and try some of them. It's time well spent, to earmark a couple of hours to browse through those new catalogs, and make out an order for the things you think will please you. Or, if you prefer to shop in person, spend some time roaming through the best-stocked sewing department you know of, and take home a few new items to try. For a small investment, you can add interest to your coming projects and stretch your sewing horizons. Come on, let's try it together: be a triumphant, modern Alice in Sewingland!



That "life begins at forty"

I have read in book and verse,
But does it then begin to get

Much better, or much worse?

—Anonymous



AND THEN THERE IS MARCH!

by
Mabel Nair Brown

"If I can just get you all safely through March without someone's catching his death of pneumonia, then I can breathe easier and put my mind to spring cleaning," my mother was often heard to say on a blustery March day, as she wound a piece of wool flannel around a child's sore throat or eased frostbitten fingers in a washbasin filled with snow.

Although March is my birth month, to this day (in spite of central heating, heated cars, and paved roads) I come to March with some apprehension and a sort of "What are you up to?" attitude — and memories of Marches now long past.

March always meant moving day for us, or new neighbors moving into our farm neighborhood, or perhaps helping relatives or friends move. Whatever the situation, it meant crawling out from under the blankets and heavy comforters at the crack of dawn, dressing hastily in a cold bedroom where often the frost was half an inch thick on the window panes, then hastening downstairs to the kitchen to get the fire going in the big kitchen range. If we were moving, there would be no fire built that morning in the coal-burning heater in the living room, for the stove must be cool enough to load onto one of the first moving wagons to go to the new home.

For breakfast there were steaming bowls of oatmeal and a huge platter of pancakes and many cups of coffee poured from the big granite coffee pot. The children needed no second call to breakfast that morning. Eager and excited over the adventures of the day ahead, they tumbled down the stairs, fastening the last buttons as they came. Hastily finishing their meal, they were off to round up Tabby and her kittens and get them into the ventilated cardboard carton they'd gotten ready the evening before.

Neighbors' wagons were already rolling into the yard, ready to be loaded, as I finished packing the dishes and pans used for breakfast into the boxes

with the rest of the packed kitchen things. I checked the hamper of food that would be set out for our noon meal at the new place, and called directions to friends who had come to help out and were upstairs getting the beds torn down and bedding tied into bed rolls for the move. There! Everything was packed and ready to be loaded at last, and, yes, the fire in the range had gone out so the range was cooling down.

Hours later, at the new home, all was "organized confusion" as stoves were set up, dinner set out on newspapers, picnic fashion, then the rush to get the beds set up and made, and a few dishes and utensils unpacked to get us by until we had more time in the days ahead. Outside, the men would be getting the livestock bedded down before nightfall, so that the helpful neighbors could get home to their own evening chores.

At last the children were corralled from their exploring of the new homestead, given a hasty supper, and sent off to bed. My, what a long day it had been! Moving Day on March 1st; who can forget it?

Memories of the hardships of those "good old days"? Yes, but memories, too, of the wonderful friendships, the good neighbors, and the great sharing times we had together — work sharing, but fun times to remember, and the sharing of sorrows and discouragements, too — all a part of our farm neighborhood sharing; togetherness in those days.

March is different now in the activities it brings. Now I find it just the time to sort and file family snapshots and records, to try a new crochet pattern, to break the monotony of a snow-bound winter with a neighborhood coffee, to work on my reading course from the state university, to get some spring sewing done. Greatest thrill of all are the days when the mail brings the packages of new garden seeds and spring plantings which I've ordered. I finger them and dream of sunny, happy days ahead.

Yes, there's March! I get out and read this clipping, and offer my thanks to an unknown author who has said it all so well:

"March is a temperamental filly, filled with vinegar and spice. She flings up her heels and goes cavorting along country roads, whirling leaves and dust behind her. Just when one feels the third month has worked the cantankerousness from her system, she takes the bit in her teeth for a headlong run. Though skies be blue and pussy willows are testing the air along meadow's brooks, one can be certain that windy conspiracy is brewing over the hills.

"This is the period of blusters and blows. Day begins as if spring were



PAINTING HINTS

Painting stairs? Keep the stairway open for family traffic by painting even numbered steps the first day and odd number steps the second day.

Stepladder safety: Paint bright-colored stripes on the top and bottom steps and you'll make fewer missteps.

Never try to paint over a waxed surface. Remove wax and wipe surface with clean cloth before applying paint.

Rubber base cement floor paint is recommended for basement floors. Apply with long handled roller to save aching back.

Old nylon stockings are perfect paint stainers. Stretch one over open paint can and pour.

Painting the handles of your garden tools the same bright color achieves two main purposes: tools will be easier to identify at your borrowing neighbor's place.

Never shake a can of varnish before using or you'll end up with tiny bubbles in the finished job.

A paper plate under the open paint can will catch the drips and save the floor.

Rub away light scratches on furniture with a mixture of equal parts of boiled linseed oil, turpentine, and white vinegar.

Your paint brush will be easier to clean when the job is done if you use only the bottom third of the bristles when dipping into the paint can.

Painting a linoleum floor? Use porch and floor enamel, but make sure the linoleum is absolutely clean and dry before you begin.

really here. Mellow warmth blesses the brown countryside . . . Suddenly, gray clouds swirl; advance scouts lift dust from last fall's plowing. Then the swirling wind moves down from the northwest, tree branches whip and toss, loose shutters slam on the house, and washing on the line snaps out hollow, muffled reports. Snow begins to swoop and swirl across the yard. Soon it is piled high along the fences, in front of the barn doors. Bluster and blow, March. Get it out of your system. Each day the sun climbs higher; each day April is one day nearer!"

A WINTER VACATION

by

Evelyn Birkby

A plunge from a hot steam room into an icy cold pool may be startling and exhilarating, but the experience came in reverse for me recently. An unexpected opportunity to go visit my sister Ruth and my brother-in-law, Paul Gerhardt, in Mesa, Arizona, took me from 19 below zero temperature into 70 degrees above in two and one-half short days. It was great!

Driving down gave an opportunity to make the transition gradually from cold and snow to the warm desert terrain of Arizona. By the time we reached Oklahoma the extreme cold had lessened. The warming winds of New Mexico eased my winter-weary nerves, and Mesa greeted us with sunshine and the type of atmosphere associated with early summer in Iowa.

Many interesting activities took up the short week I stayed. An Indian Arts and Crafts show was held at the new Phoenix Civic Plaza and Conference Center. The building itself was fascinating with several great fountains located in the large courtyard. Some had movable sections, each had a different color, shape and pool design. A great ancient cathedral of Spanish design stands across the street from the modern Civic Plaza and adds the proper touch of old and new which is truly Phoenix.

The show itself was made up of booths of various dealers in Indian jewelry and other craft items. A number of Indian craftsmen displayed their talents for those who like to watch an artist at work. A sand painter created delicate designs from the varied colored sands, a silversmith made delicate tracery on belt buckles, beadwork, basket making and rug weaving were demonstrated.

Turquoise jewelry of all grades, quality and style of workmanship was displayed — and for sale. Various tribal work was shown, even some from the Canadian Indian and Eskimo areas.

Later that evening Ruth and Paul took me to the Celebrity Theatre to attend a performance by Glen Campbell. He is a fine musician and presented a tremendously interesting evening of entertainment. Being a "people watcher", I much enjoyed the *theatre in the round* with its revolving center stage, and the audience made up of beautifully costumed people.

Eating out is a fun part of a vacation and this winter trip was no exception. Ruth and Paul took me to a delightful Oriental restaurant, The Jade Empress, for delicious almond chicken, sweet and sour shrimp and an especially fine fried rice. These were served in silver



Larry and Jacquie Bricker much enjoy riding their horses in the desert near their Mesa, Ariz., home. Evelyn visited this nephew and niece on her recent trip to Arizona.

bowls and washed down with piping hot Oriental tea. The hanging lanterns, beaded curtains and native music added to the atmosphere.

Another evening Ruth and Paul took me, along with Mr. and Mrs. Dale Brooks (the couple with whom I had driven to Arizona), to dinner at Mountain Shadows. This beautiful inn and dining facilities nestle right at the base of Camelback Mountain. Salmon steaks, tiny green peas and carrots, baked potatoes with sour cream, chives and bacon bits, a fine tossed salad, hot rolls and strawberry tarts were served by an impeccable staff. An excellent band and an unusual vocalist provided entertainment for our meal.

Before we left we walked out through the garden and around the pool where flaming torches lighted the warm evening air. It was a modern Shangri-la!

My nephew and his wife, Larry and Jacquie Bricker, live in the eastern part of Mesa in the Velda Rose area. They invited the Iowa visitors, Ruth and Paul out for a delightful Sunday evening dinner. The evening was spent watching pictures of Ruth's and Paul's recent trip to Hong Kong and Lynn's slides of a hike down into the Grand Canyon. Later I went out to spend the night with Larry and Jacquie, an experience that combined meeting with a number of their Arizona friends, a stop at a fruit orchard and, eventually, a jaunt into Scottsdale to visit the glamorous shops in that unusual town.

Time went all too fast, and before we knew it we had loaded up a supply of freshly picked oranges, grapefruit, lemons, cauliflower and broccoli. Going south of Phoenix, we spent some time at the unusual remains of the ancient Hohokum Indian civilization. Known as Case Grande, this National Monument contains the ruins of a tower, or big house, built by Indians who irrigated the Gila Valley some 600 years ago. Parts of the walls of their homes still

stand along with the strange central building of their village. A fitting monument to an unusual people.

An exciting time awaited me in Tucson. A cousin, Helen Buswell, took me first to a beautiful courtyard restaurant filled with growing plants and trees, fountains and cheerfully singing birds. King crab in a delicious sauce was the specialty of the house, providing us with a great meal.

The afternoon drive took us past Old Tucson, the well-known movie studio and location for many TV westerns, along a winding mountain road through the Saguaro National Monument and up to the Arizona-Sonora Desert Museum. Almost every animal, insect, fish, bird and plant known in the Sonora Desert area are shown in natural settings. The large walk-in enclosure for birds was fascinating. I met my first real live road runner when one came charging along the sidewalk to meet me! Tunnel areas showed the homes of underground desert dwellers. As we pushed a button these burrows were lighted. A kit fox, ring-tailed cat, rattlesnake and skunk were shown in their snug homes. One scene that came to life under our fingertips was a cave with natural-looking stalactites and real live bat inhabitants. Few animals appear repulsive to me, but those vampire bats really did. One meeting was enough!

The road back to Tucson took us through the Gates Pass and then dropped south to the San Xavier Indian Reservation. It was almost dusk as we drove up to the door of the beautifully preserved, snowy white San Xavier Mission built in 1797. It contains strikingly beautiful painted designs and woodcarvings. It was too dark to see the high domed ceilings, but the altar and statuary areas were well lighted and striking in the sense of history and ancient dignity portrayed.

Aunt Mary and Uncle Frank Corrie were waiting with a delicious chicken dinner when Helen and I returned from our sightseeing. The evening was spent visiting with these very special relatives, and others who lived nearby.

With reluctance we left these loving people, and turned the car east and north toward the cold country. Surprisingly, we had our first snow just north of Alamogordo, New Mexico. Turning east at Vaughn, Oklahoma greeted us with fog. Oklahoma City was dark and foggy when we left the following morning. I still cannot say I've ever seen Oklahoma City!

Driving north through fog all the way, we safely arrived in Sidney about 4:30 in the afternoon. Robert and Craig had a fine dinner in preparation for my arrival and seemed delighted to have me back. It was good to be home.



Recipes

Tested by the Kitchen - Klatter Family

GRANNY FLUKES' GINGER COOKIES

- 1 cup sugar
- 1 cup molasses
- 3 eggs
- 1/4 cup cold water
- 1 cup lard, softened
- 1 Tbls. soda
- 1 Tbls. ginger
- 1/2 tsp. salt
- 4 cups flour

In a large bowl, beat thoroughly the sugar, molasses, eggs, water and shortening. Sift the dry ingredients and add to mixture in the bowl. Stir. Add enough more flour to make a soft dough that you can roll out on a well-floured pastry cloth. Cut and bake in a 350-degree oven about 10 minutes. Baking time may depend on thickness of cookies.

—Margery

PORK NECK BONE STEW

- 2 lbs. pork neck bones
- 1 Tbls. salt
- 1 garlic clove, crushed
- 1 bay leaf
- 3 cups dry navy beans
- 4 onions
- 1/2 lb. carrots, diced
- 1 Tbls. lemon juice

Combine neck bones, salt, garlic clove, and bay leaf. Cover with water. Cover and simmer. While this is cooking, wash navy beans. Cover with water and let soak at least 30 minutes. Add beans to simmering neck bones and continue cooking until beans are almost done. Add onions and carrots. Cook until tender. Stir in lemon juice. Remove meat from bones and return meat to stew mixture. Taste and add more salt if needed. Remove bay leaf and garlic clove from stew.

More liquid makes this into a fine soup. To reduce cooking time, prepare in pressure pan. Pressure neck bones 10 minutes at 10 lbs. pressure. Cook beans for 30 minutes at 10 lbs. pressure. Combine all ingredients (bones may be removed at this time if desired) and cook under pressure another 10 minutes or as needed to complete cooking process.

—Evelyn

GERMAN PRESERVE CAKE

- 3/4 cup margarine
- 2 cups sugar
- 4 eggs
- 3 cups plus 6 Tbls. unsifted cake flour
- 1/2 tsp. allspice
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1 cup buttermilk
- 1 tsp. soda
- 2/3 cup cherry preserves
- 2/3 cup apricot preserves
- 2/3 cup pineapple preserves
- 1/8 tsp. Kitchen-Klatter pineapple flavoring
- 1/8 tsp. Kitchen-Klatter cherry flavoring
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 cup chopped nuts

Cream together the margarine and sugar. Add the eggs, one at a time, beating well after each addition. Sift the flour and spices together and add alternately with the buttermilk and soda. Fold in the preserves, flavorings and nuts. Pour into a large greased tube pan and bake about one hour and thirty minutes in a 325-degree oven. Can be served plain or with whipped cream.

—Dorothy

STAR SALAD

1st Layer

- 1 cup apricot or orange juice
- 1 3-oz. pkg. lemon gelatin
- 1/2 tsp. Kitchen-Klatter lemon flavoring

- 2 cups vanilla ice cream

Heat fruit juice. Dissolve gelatin in hot juice. Add remaining ingredients. When well blended, turn into star-shaped mold. Refrigerate until firm. Then top with the following layer.

2nd Layer

- 1 can mandarin oranges
- 1 small can crushed pineapple
- 1 3-oz. pkg. orange gelatin
- 1/2 tsp. Kitchen-Klatter pineapple flavoring

- 3 bananas, sliced

Drain juice from fruit. Add water if needed to make 2 cups liquid. Heat 1 cup of this liquid. Stir in gelatin until dissolved. Add remaining ingredients, including oranges and crushed pineapple. Spoon over 1st layer of salad. Refrigerate until firm. Turn out on lettuce leaves if served as a salad. May also be served with cookies for a dessert. This is delicious with crispy crackers or a sweet for a club or church refreshment. It may be made in other shapes besides the star, but the yellow color makes it especially appropriate to use in the five-cornered mold.

—Evelyn

BIG AND HEARTY LASAGNE

- 1 1/2 lbs. ground beef
- 3 cloves garlic
- 1 tsp. sweet basil
- 1/2 tsp. oregano
- 1 1/2 tsp. salt
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 1-lb. can tomatoes (or 2 cups fresh)
- 2 6-oz. cans tomato paste
- 1/2 lb. lasagne noodles
- 1 lb. cottage cheese
- 1/2 cup grated Parmesan cheese
- 1/2 lb. mozzarella cheese
- 1 Tbls. parsley flakes

Brown meat in a little hot shortening. Add seasonings, flavoring, tomatoes and tomato paste. Simmer, covered, about 30 minutes. Cook lasagne noodles in boiling salted water until tender. Drain. Cover with cold water until ready to put ingredients together. Combine cheeses and parsley flakes. In greased casserole layer noodles, meat sauce, and cheeses. Top with a little of the cheese if desired. Bake in 350-degree oven for 40 minutes. Serve with tossed salad and French bread for a delicious, hearty meal.

—Evelyn

SLICED PORK TENDERLOIN

- 1 lb. pork tenderloin, sliced thin
- 1 tsp. salt
- 1/4 tsp. pepper
- 6 Tbls. flour
- 1/4 cup shortening or salad oil
- 1 onion, chopped
- 1 4-oz. can mushroom pieces

Season pork with the salt and pepper and dredge with the flour. Brown on both sides in the shortening. Add the onion and mushroom pieces, including mushroom liquid. Simmer until pork is tender, about 20 minutes. Four servings.

—Lucile

LENTIL SOUP

- 1 14-oz. pkg. lentils
- 1 cured ham bone or hock
- 1 grated carrot
- 1 grated onion
- 1 Tbls. monosodium glutamate
- Salt and pepper to taste

Soak lentils overnight in water which covers them. In the morning place a ham hock or bone into the water and bring it to a boil. Let the lentils and the ham cook for about two hours or until the lentils are tender. Add finely grated carrot and onion, monosodium glutamate, salt and freshly ground black pepper to taste. Continue to cook until the carrot and onion practically disappear. Drain the hock from the soup, leaving flecks of the meat throughout. Serve piping hot.

If desired, cut thin rings of small sausages and put them into the soup five minutes before removing from fire.

—Mary Beth

BLUEBERRY DESSERT SALAD

- 2 3-oz. pkgs. black raspberry gelatin
- 3 cups boiling water
- 1 can blueberry pie filling
- 1 tsp. Kitchen-Klatter blueberry flavoring
- 1 envelope whipped topping mix
- 1 3-oz. pkg. cream cheese, room temperature

Dissolve the gelatin in the boiling water. Chill until just syrupy. Combine flavoring with blueberry pie filling and blend into gelatin and pour into 8-inch square pan. Chill until firm. Whip topping mix according to directions. Whip the softened cream cheese into topping and spread over firm gelatin layer. Return to refrigerator to chill before cutting into squares to serve.—Margery

CUPCAKE FILLING AND FROSTING

- 1/2 cup homogenized shortening
- 1/2 cup sugar
- 2 Tbls. flour
- 1/2 cup milk
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/4 tsp. Kitchen-Klatter almond flavoring

Use a fine quality homogenized shortening. Cream with sugar and then beat well. Combine flour and milk. Cook over low heat, stirring constantly, until thick. Cool. Add to creamed mixture. Beat in flavorings. Continue beating until very light and fluffy.

Use as cake frosting, to put together cake layers, but most of all, to fill cupcakes. Split the baked cupcakes, scoop out some of the center and fill with frosting. Top with other half of cupcake. A delicious treat for any member of the family, but especially enjoyed by youngsters. This frosting will keep in a covered jar in the refrigerator; it also freezes well.—Evelyn

NEIGHBOR DOROTHY'S MACAROONS

- 2 egg whites
- 1 tsp. vinegar
- 1/2 tsp. Kitchen-Klatter lemon flavoring
- 2 cups powdered sugar
- 1/2 cup nuts

Combine egg whites and vinegar. Beat until frothy. Add flavoring and powdered sugar. Continue beating until thick, like whipped cream. Fold in nuts. Drop on brown paper placed on a cookie sheet. Bake at 325 degrees for 10 to 12 minutes. Cool 5 minutes on paper and then peel paper from each macaroon.

These are the most delicious macaroons I've ever tasted. They are moist and chewy on the inside, hold a nice shape on the outside and are attractive additions to a cookie tray. Other flavorings may be used instead of the lemon if desired.—Evelyn

CRESCENT BISCUITS*(Fine for biscuit mix)*

- 16 cups flour
- 3/4 cup baking powder
- 1/2 cup sugar
- 2 Tbls. cream of tartar
- 2 Tbls. salt
- 1/2 cup dry powdered milk
- 4 cups homogenized shortening
- Water
- Kitchen-Klatter butter flavoring

Combine dry ingredients. Cut in shortening. If used as a mix, store in tightly cover jar or can.

To prepare, add enough water to make an easily handled dough. 1 1/2 tsp. of Kitchen-Klatter butter flavoring is excellent to add to entire amount. Knead lightly on floured board. Pat to desired thickness. Cut into biscuits. Place on greased baking sheet and bake at 425 degrees about 12 minutes or until golden brown. Makes 48 light, flaky biscuits.

For 6 biscuits: Combine 1 cup biscuit mix, 1/4 cup water and 1/4 tsp. Kitchen-Klatter butter flavoring. Proceed as directed for larger amount.

Since homogenized shortening is used, the dry mix does not need to be refrigerated. It is great to have on hand and use for the many recipes where a fine biscuit mix can be used. It saves on the food budget to prepare your own mixes!—Evelyn

CORN CASSEROLE

- 3 eggs, separated
- 1 scant cup milk
- 1/2 cup melted butter
- 1 1-lb. can cream-style corn
- 1/2 cup cracker crumbs

Beat egg yolks; beat in milk and 2 Tbls. of the melted butter. Stir in corn and cracker crumbs. Beat egg whites and fold in last. Pour the remaining butter in bottom of a flat casserole. Pour mixture into casserole and bake at 350 degrees until done. Top will be lightly brown and knife inserted will come out clean.—Margery

HAM-CHEESE BAKE

- 8 slices bread
- 2 cups ground cooked ham
- 2 Tbls. prepared mustard
- 2 cups grated American cheese
- 3 slightly beaten eggs
- 2 cups milk
- 1/4 tsp. salt
- Pepper

Remove crusts from bread. Spread with butter or margarine. Cut diagonally. Arrange 4 slices in greased 8-inch square pan. Mix ham and mustard. Spread over bread. Sprinkle with cheese. Cover with remaining 4 slices. Combine eggs, milk and seasonings. Pour over. Chill one hour. Bake in slow oven, 325 degrees, for one hour.—Margery

GRAHAM CRACKER PUDDING

- 1/2 cup butter or margarine
- 1 cup sugar
- 1 egg
- 3 Tbls. cream
- 1 cup crushed pineapple, drained (save juice)
- 2 1/4 cups graham cracker crumbs
- 1 cup walnuts, chopped
- 1 cup whipping cream
- 1/2 tsp. Kitchen-Klatter vanilla flavoring

Cream butter or margarine and sugar. Then add beaten egg and 3 Tbls. cream and pineapple. Line oblong bread pan with waxed paper. Place layer of crumbs about 1/2 inch deep on bottom. Over this pour 3 or 4 Tbls. of reserved pineapple juice and about one-third of the pineapple mixture. Sprinkle with one-third of the nuts. Add second layer of crumbs, juice, pineapple mixture and nuts. Then repeat for third layer. Cover with waxed paper and let stand in refrigerator for 24 hours. Remove from pan by lifting waxed paper and cut in slices. Serve with sweetened whipped cream to which vanilla flavoring has been added.—Lucile

LARGE-SIZE MEAT LOAF

- 2 1/2 lbs. ground beef
- 1 1/2 cups canned tomatoes
- 1 cup bread crumbs
- 1 green pepper, chopped
- 1 medium-sized onion, chopped
- 1 Tbls. salt
- 1/2 tsp. pepper
- 2 well-beaten eggs

Combine all ingredients and mix well. Bake 1 1/2 hours at 350 degrees.—Margery

FRENCH DESSERT

- 2 cups vanilla wafer crumbs
- 1/2 cup butter
- 1 cup powdered sugar
- 3 eggs
- 1/2 tsp. Kitchen-Klatter vanilla flavoring
- 1 cup heavy cream, whipped
- 1/2 cup diced maraschino cherries, drained (a small bottle)
- 1/4 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter pineapple flavoring
- 1 cup crushed pineapple, drained
- 2 bananas, sliced

Butter 8-inch square pan. Layer 1 cup of the crumbs. Cream butter and sugar. Beat in eggs one at a time; beating till thick and creamy each time. Add 1/2 tsp. vanilla flavoring. Pour over crumb layer. Whip cream and add cherries and remaining flavorings. Pour over butter-sugar layer. Then slice bananas in a layer over cream, followed by a layer of crushed pineapple. Top with remaining crumbs. Must chill 24 hours.—Margery

KAY HARRIS'S KRAZY CAKE

- 3 cups flour
- 2 tsp. soda
- 2 cups sugar
- 1/3 cup cocoa
- 1 tsp. salt
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 2 tsp. vinegar
- 3/4 cup salad oil
- 2 cups water (room temperature)

Sift first five ingredients together three times. Put into a 9- by 13-inch ungreased pan. Make three wells. In first well put flavoring, in second well

the vinegar and in third well the oil. Pour water over mixture. Stir lengthwise with fork until well blended. Bake at 350 degrees for 30 minutes. Cool.

1st Icing

- 1/2 cup milk
 - 2 1/2 Tbls. flour
 - 1/2 cup butter or margarine
 - 1/2 cup sugar
- Blend milk and flour. Stir and cook to a thick paste. Cool. Cream butter or margarine and sugar. Add to paste. Beat until fluffy. Spread on cake.

2nd Icing

- 2 Tbls. cocoa
 - 1/4 cup milk
 - 2 Tbls. light corn syrup
 - 1/2 cup butter or margarine
 - 1 cup sugar
 - 1 tsp. Kitchen-Klatter vanilla flavoring
- Blend all but flavoring. Cook. Bring to boil, cook one minute. Remove from heat, add flavoring, beat until thick. Pour over 1st icing. —Mary Beth

HEALTHFUL CARROT COOKIES

- 3/4 cup raisins
- 1/3 cup oil
- 1/3 cup brown sugar, firmly packed
- 1/3 cup molasses
- 1 egg
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 cup flour (unsifted)
- 1/2 tsp. baking powder
- 1/2 tsp. soda
- 1/4 cup dry milk powder
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 1 cup grated carrots
- 1 1/2 cups granola

Plump the raisins in boiling water while you mix the batter. Beat together the oil, sugar, molasses, egg, and flavoring. Sift the dry ingredients together and add, beating well. Blend in the carrots, plumped raisins (drained) and granola. Drop by heaping teaspoon onto greased cookie sheets and bake in a 400-degree oven for 8 minutes.

—Dorothy

SHRIMP DIP

- 1 3-oz. pkg. cream cheese
- 1 to 2 Tbls. milk
- 1/2 cup shrimp, cooked (or use canned)
- 3 Tbls. pimiento, diced
- 2 Tbls. Kitchen-Klatter French dressing
- Mayonnaise

Soften cream cheese to room temperature. Stir in milk. Clean shrimp if needed. Chop. Stir in pimiento and Kitchen-Klatter French dressing. Add a little mayonnaise if needed to make of desired consistency for dip. Serve with chips, crackers, etc.

—Evelyn

SWEET-SOUR HAM LOAF

- 1/2 cup brown sugar
- 1/4 cup vinegar
- 2 Tbls. prepared mustard
- 2 beaten eggs
- 1/2 cup milk
- 1/2 cup coarsely crushed saltine cracker crumbs (11 crackers)
- Dash of pepper
- 1 3/4 lbs. ground fully cooked ham
- 1/2 lb. ground pork

Blend brown sugar, vinegar and mustard; set aside. Combine eggs, milk, cracker crumbs, and pepper. Add ham and pork; mix well. Add half the brown sugar mixture; mix well. Shape into a loaf in 1 1/2- by 6- by 10-inch baking dish. Pour remaining brown sugar mixture over loaf. Bake at 350 degrees for 1 1/4 hours. Serves 6 to 8. —Lucile

DELICIOUS RAISIN PUDDING

- 1 cup brown sugar, firmly packed
- 2 Tbls. butter or margarine
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 2 cups boiling water

Combine these ingredients and pour into an 8-inch square baking dish and let set until the following batter is mixed:

- 1/4 cup butter or margarine
- 1/2 cup white sugar
- 1 cup sifted flour
- 1 tsp. baking powder
- 1/2 cup milk
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 cup cooked raisins

Combine all the ingredients and pour into the middle of the sauce in the baking dish, *but do not stir*. Bake in a 375-degree oven for 40 minutes. This is delicious served warm with cream.

—Dorothy

RAISIN-BRAN BREAD

- 2 cups flour
- 2 cups bran (buds, All-Bran or flake)
- 1 cup sugar
- 2 tsp. cinnamon
- 2 tsp. salt
- 2 cups buttermilk
- 2 tsp. soda
- 2 Tbls. dark syrup or molasses
- 2 tsp. Kitchen-Klatter burnt sugar flavoring
- 2 cups raisins (soak in hot water to plump and drain)

Combine flour, bran, sugar, cinnamon and salt. In another bowl mix buttermilk, soda, syrup or molasses and flavoring. Combine dry ingredients with liquid and mix well. Add raisins. Turn into greased and floured tube pan. Bake 50 to 60 minutes at 350 degrees. A loaf pan may be used but baking time may be longer.

Note: This uses no eggs or shortening. It stays moist and keeps well.

—Margery



Handiest Appliance In My Kitchen

It isn't my range. It isn't my blender. No, not even my can opener (joke). It's the little shelf under the cabinet where I keep **Kitchen-Klatter Flavorings**. All 16 of them.

No matter what the recipe, brand-new or one of my grandmother's, I can help it with a little imagination and one of those 16 dependables. Even "unlikelies" like soups and stuffings . . . not just desserts and drinks. A little bit goes a long way, so there isn't anything expensive about my secret. Here's the list:

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MARY BETH HAS SOME ADVICE FOR MOTHERS

Dear Friends:

I clipped an ad out of one of the magazines that comes to our house and have hung it over my bedroom desk. I cannot get over how it fits the mood of these winter days — for me at least. It reads: The future always arrives a little before you're ready to give up the present. Isn't this true for you, too? I found myself enjoying the vacation time when the college kids were home, but it seemed like such a long time since our Katharine was here. It was a long time, too, almost four weeks. But suddenly my insides began to act a little weird. I was not even aware of what was wrong until I caught myself up short, realizing that I had the back-to-college-blahs. If I may offer a bit of advice to you young mothers who are readers of this magazine, send your children to camp as often as possible. The only one of our children to have enjoyed the luxury of a summer session at camp is Paul. Katharine never went and Adrienne has been to the brink of going but always declined because she "wasn't ready yet". I never got around to the real business of doing the summer camp bit because I thought they could have as much fun at home, and I think they did. But what they did not have at home was the get-Momma-used-to-having-us-gone routine.

I am truly happy that Katharine has a fine college to attend and that she loves it and is doing handsomely academically, but I wish I were not so slow to get accustomed to having her gone. I'm just not ready for the future.

And then I look at Paul who is completing his sophomore year at high school, and I know he'll be gone in two more years, while Adrienne is getting ready for 8th grade graduation in June. Now 8th grade is four years away from senior in high school, but Katharine was graduating from 8th grade just a whisper ago, so I know how fast time goes by. I feel like running an advertisement in the newspaper for student boarders for 1976 and 1978. This business of having student boarders is quite an effective balm against the empty chair at the supper table. It keeps the body and the mind too busy to think about who ought to be sitting in that chair.

One more bit of advice from one who was a little hesitant about trying something radical and being glad she did. When we were asked to board the students who are living with us, I was frankly cool to the idea. But Don said that it was always his experience that you gained more than you gave when you tried something new. He's a very smart fellow, because this year has been a lovely experience. We have met



Adrienne's school picture was taken just before she had her hair cut. We're anxious to see how she looks with short hair, so hope for another picture soon.

the fine parents of our student boarders. They have in turn broadened our horizons in a multitude of areas, and it is we, our family, who have benefited from having these youngsters living with us. If you ever have the chance to invite someone to share your home, don't be afraid to give it a try. It might be the best thing that could happen to you.

Katharine was home about ten days after our school term began, and she also had her job at the bank between school terms. She was most fortunate in this respect, because most college students do not have a chance to pick up their jobs during vacation times. Katharine had grown so accustomed to walking at college that she walked to town, and with her long legs it took her only 15 minutes. She renewed her acquaintance with the townspeople that she knew during the summer. Bankers get off work before other folk, so by the time we got home from school she always had a beautiful supper ready for all of us. There were a noisy seven of us for supper and breakfast every day, and it was great fun. We lingered a little too long over our supper coffee, discussing our day at work, and perhaps we didn't get all the homework done we might have, but it made for beautiful memories.

We got a phone call from Katharine after her new term at Hillsdale College began, and she was excited over her new classes, especially her piano lessons. Last term she had a one-hour credit class in modern dance, which was really a three times a week gymnastics class. This term she decided to take music lessons as her elective course. She hasn't given any serious attention to her piano since 8th grade,

so I know it will be a source of considerable fun for her. She was pleased with Adrienne's progress on the piano since she had left for school in August. She reports that her practice time is set for 8 o'clock in the morning, which will be a great way to start the day.

Over the past few months I've begun to get ever so weary of the seemingly relentless growth of my hair. My teaching schedule keeps me busy with necessary jobs, and going to a beauty shop to have my hair kept chic isn't one of the musts! However, I did squeeze in a hair cut, and was quite delighted with the improvement it gave my spirits. I was so pleased with the results and especially the time I didn't have to spend winding my hair up in curlers after I washed it that I was sure I had made a wise move. However, my hair soon wilted and it appeared that an every night wind-up job was upon me. So I resolutely drove myself back to the beauty parlor, had more hair cut off and a body permanent put in to give me lasting curls. Well, I've had rave notices from the little children in my class and from such unexpected numbers of other people that I begin to wonder if I have been running around looking much like a Salem witch.

It was a contagious move, having my hair cut. Adrienne decided to cut hers off, too, and she looks so dear. Her hair is now about ear length on the sides with the top feathered into a soft bang over her forehead. All of a sudden she has beautiful waves that have been freed to do their own thing, and she doesn't look like the same girl. In addition, she is about 15 pounds slimmer than she was when school started. She religiously counts her calories and goes downstairs to work out with Paul's weights. She is now worried that she is going to be too tall, which I told her isn't possible, because tall people are exceedingly fortunate in all respects. She may have trouble for a few more years finding simple shoe styles, but that is all that will be difficult. So many dress manufacturers are tooled up for the big woman that I suspect tiny women must have some difficulty finding clothes in the stores. The entire world seems to be getting taller.

This is an exceedingly foggy winter day. Adrienne is happily mixing her second batch of cookies in the kitchen. Her father is hanging around for all the world as though he had not had a home-baked cookie for months, when in fact he ate up most of the cookies she made yesterday.

The family is expecting to drive to Brookfield to the school for a fine movie made in England of Shakespeare's *Hamlet*. Thus far we have felt little bind from the gasoline shortage.

(Continued on page 23)

PURPLE MARTIN - MAN'S BEST SUMMER FRIEND

by
Mildred Grenier

Even the Indians recognized the purple martin as being one of their best friends and tried to lure the desirable birds to their dwellings. Observing that these birds liked to nest together in great numbers, the Indians hollowed out gourds and calabash and hung them from the limbs of trees around their camps for the convenience of the martins. The martins, they found, drove away the crows that stole corn from their corn patches, and also kept the air free of mosquitoes. People of Colonial times began setting out birdhouses with a large number of compartments.

Today, men are making martin houses more and more interesting and original. In Monticello, Indiana, there is one looks like the Seattle Space Needle. In Griggsville, Indiana, "The Purple Martin Capital of the World", there is the world-famous Martin Tower - a modern-day Jack's Beanstalk that stands 40 feet tall and has 31 houses with a total of 504 compartments definitely "for the birds".

The purple martin feeds almost entirely on flying insects - it is reported to be able to gobble down as many as 2000 mosquitoes per day. Thus, it gets the reputation as being "man's best summer friend".

"The martins fly into a swarm of mosquitoes, and their mouths have a sticky substance. They fill their



Young purple martins getting ready for their first flying lesson.

mouths full of mosquitoes, compress it into a pellet, and either swallow it or bring it back up to feed to their young. Mosquitoes are the peskiest just before dusk, and that is when martins are the busiest," explains J.L. Wade of Griggsville, Illinois. Also, when in the yard of a farm home, martins protect the chickens by attacking hawks and crows the moment they appear in the vicinity.

These beautiful, dark purplish-blue birds are about eight inches long, somewhat larger than a sparrow. When not perched on their houses singing and chattering, they are on the wing, clearing the air of insects. The martin's flight is easy, swift and graceful.

These birds even drink on the wing. The martin glides low over the surface of a body of water and nicks the surface with its beak to obtain a few drops of water for a drink.

These birds winter in Central and South America. In early spring they send several birds, or "scouts", ahead to look for suitable summer housing in the United States. When the scouts find housing that comes up to their specifications, they send the word back and the rest of the flock comes to take up residence. The scouts arrive in Shenandoah, Iowa, on March 17th.

What kind of houses do the martins prefer? They like houses that are cool, clean, free of mites - and free of sparrows and starlings! When they find a house that pleases them, they will come back to it year after year.

The martin lays from three to eight glossy white eggs. Nest-building is shared by both sexes, and occupies several days. When the young birds are hatched, both parents care for them and feed them. Day-long, both the mother and father bird are kept busy supplying their young with insects.

At the end of 24 to 28 days, the young birds are ready to leave the nest. The young birds fly quite readily from the very first try, but they return to the nest each night for about ten days. Soon they learn to roost on tree limbs.

In the latter part of August or early September, purple martins begin to plan their southward migration. The old males are usually the first to go. Large groups begin assembling and roosting together at nights in trees with dense foliage. There is much chattering, gossiping and comparing routes. Then comes a daybreak when there is much excitement. There is a great ado as noisy flocks circle and soar to great heights, heading southwest. The younger birds follow a little later in the season.



LAVENDER IS FOR SMELLING

Try a pot of lavender among your houseplants and you will be in for an aromatic delight.

This shrubby plant with grayish leaves flowers through the summer in lavender, purple or white. In the off season the leaves come forth with their own perfume.

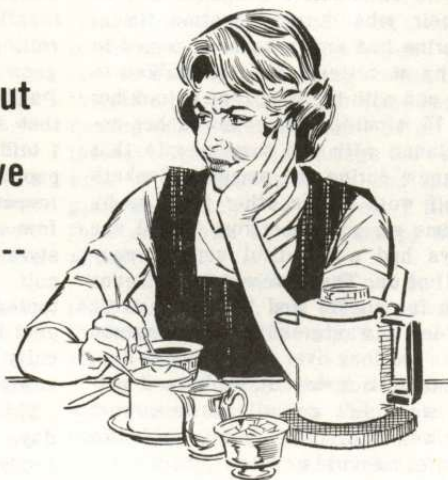
Growth is somewhat slow and flowering may take several years, though the plant itself will prove distinctive.

A sprig as well as the flower makes a welcome addition to a potpourri or any linen shelf or clothes drawer.

I'm going to try it for a gift plant for the ill. I believe the scent will compensate for the more showy blossoms of another type.

—Marjorie Fuller

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THE HEIGHT OF SOMETHING OR OTHER

FASHION SHOW

by
Mabel Nair Brown

Whenever a group of women get together, sometime, somewhere in the conversation the talk usually turns to the latest fashions. For this reason, perhaps, fashion shows are popular, and when you make it a comedy-style show, it never fails to bring down the house. It's one time when "anything goes", and the more ludicrous the costumes, the more successful the show. The one given here is written as a spring show, but with a little change in wording you can make it fit any season of the year.

The more elaborate and beautiful the stage setting, the music, etc., the more ridiculous the fashions (?) will appear, so be lavish with flowers and frills, perhaps with even a white garden trellis, a garden bench, or a miniature fountain to set the stage for your show.

A good organizer with a sense of humor can play an important part in making this the laugh riot of the year. (Many organ dealers are glad to loan an organ for such an occasion as a part of their advertising.)

The narrator is important, too, so choose someone with a strong, clear voice (if the audience cannot hear the description the whole idea of the show will be lost) and a sense of humor. Many times a narrator who can ad lib readily can literally make the show.

Narrator: How wonderful to have such a delightful audience. I'm sure you are going to be charmed with our show. The fashions we bring you are absolutely *exclusive*. One glance and you will see that each is an *original*, not to be duplicated at any price. We are sure, however, that you will want several for yourself or to give as gifts to your favorite friend (?), and your budget need never know it. So, on with the show!

1. Shall we begin Milady's day in the morning as she appears to prepare breakfast in this crisp *print* dress of *combed* cotton? The simple *Peter Pan* collar is always a favorite, and really puts this housedress in a class by itself. (Model wears a dress made of newspapers to which combs of all kinds and sizes are sewed. Around the neck are fastened several small aluminum foil pie pans.)

2. Our next pert little lady is ready to go to the market for the day's groceries. She has chosen a *shirt waist* in *checked* gingham, and please note the smart, roomy *bucket* bag in a contrast-color. (Wears man's long-tailed shirt on which check marks are made with a

marking pen, and carries a plastic pail.)

3. Comes lunch time and we see several of the young matrons getting together for a luncheon at the country club. Our first model wears matching *knife-pleated* skirt and *cardigan* sweater, and with it she wears the stylish *roller* hat and carries a *pouch* bag just the right size to carry her cosmetics. (Table knives are tied to a heavy belt so that they hang down all around the skirt. The sweater is covered with old greeting cards and the bag is a tobacco pouch. Her hair is in rollers.)

4. Just look — isn't she lovely? This is such a perfect little number for the luncheon. Don't you just love this *basket weave* linen sheath? And how about that darling *straw* hat and matching shoes? (Has strawberry baskets fastened all over the dress. Soda straws are fastened in a big pompon to make the hat and are fastened to the shoes to stick out in every direction.)

5. But just as fashion-wise for the luncheon, or for an afternoon down town, is this "go anywhere" suit-dress of a spring weight *shaker knit*, which may be worn with or without the boxy jacket. The *keyhole* neckline on the dress is flattering to almost any face. Another charming feature of the dress is the *cap* sleeves. (Salt and pepper shakers are fastened all over the dress and the jacket. The latter is a big carton which has a hole cut in the bottom so the head can be slipped through and arm holes cut out the side. Keys of various description are fastened to neck of dress. Bottle caps cover sleeves.)

6. This is the suit every woman dreams of wearing some day, like a breath of spring itself in the soft *brushed* orlon. The skirt has *box* pleats for walking ease, set off by the adorable cut-away jacket with its handsome *copper* buttons. With it our model wears a delicate pastel *shell* (blouse) with the soft *rolled* collar. Smart *sling* heels complete the costume. (Various kinds of brushes are fastened all over the costume, with boxes hanging from the waist all around the skirt. The jacket has been "cut away" around the bottom with pinking shears. Seashells cover the blouse except where dinner rolls are hung from the neckline. A boy's slingshot is fastened to the heel of the shoes. Copper pot cleaners are used for buttons on the jacket.)

7. For dinner out with your favorite guy, how about this eye-catching *coin* dot sheath with the newest *lantern* sleeves, and the flattering *scoop* neckline? The *cut-out* pumps and the chic *pillbox* create a vision of loveliness which will dazzle any male eye. (Pennies are taped to dress, with sugar scoops fastened to neckline and a lantern tied to each arm. Picture cut-

outs cover the shoes, and pillboxes are pasted to a paper band for the hat.)

8. Another late fashion hit is the *skimmer* frock of a soft spring pastel in a *bonded* fabric, worn with a *ribbed* faille coat which features a *snap* closing. *Stretch* gloves and elegant *spectator* pumps add the final touch of fashion. (Dress is covered with facsimiles of bonds interspersed with

(Continued on page 23)



IT'S EASY

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Fortunately, you don't have to worry about coming up with a perfect salad dressing. You need only shop for **Kitchen-Klatter Salad Dressing**. The new **Italian**, the old favorites **French** and **Country Style**, all three are superb. Each exciting and delicious in its own way. All three at your grocer's now.

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KMA	Shenandoah, Iowa, 960 on your dial - 9:00 A.M.
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KCOB	Newton, Iowa, 1280 on your dial - 9:30 A.M.
KSCJ	Sioux City, Iowa, 1360 on your dial - 10:30 A.M.
KOAM	Pittsburg, Kans., 860 on your dial - 9:00 A.M.
KWOA	Worthington, Minn., 730 on your dial - 1:30 P.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.
KLIK	Jefferson City, Mo., 950 on your dial - 9:30 A.M.
KSIS	Sedalia, Mo., 1050 on your dial - 10:00 A.M.



James and Katharine Lowey settle down in a big soft chair to look through a new book checked out of the library that very afternoon.

COME READ WITH ME

by
Armada Swanson

As I sit here at the typewriter, I can glance out the window and see birds feeding in the backyard. There are also big snowflakes wafting down, which makes the outdoors look clean and neat. Might as well take an optimistic outlook on the weather; nobody likes a complainer! Perhaps when you read this, it'll be a lovely day.

For those of you who are interested in books for children, *The New York Times Book Review* lists children's best sellers. The analysis is based on reports obtained from more than 250 bookstores in 110 communities in the United States.

1. *Charlotte's Web* by E. B. White. A wise fable of a spider and a pig. A best seller since 1952.

2. *Richard Scarry's Best Word Book Ever*. Pictures, carefully labeled. A big bright catalogue of everyday exotica. (1963)

3. *The Giving Tree* by Shel Silverstein. A parable on what it means to give with no expectation of return. (1964)

4. *Snow-White and the Seven Dwarfs*, translated by Randall Jarrell. The Grimms' classic with Nancy Ekholm Burkert's beautiful illustrations. (1972)

5. *Charlie and the Great Glass Elevator* by Roald Dahl. Fantastic adventures of Willie Wonka. (1972)

6. *The Velveteen Rabbit* by Margery Williams. A child's love helps a nursery toy live forever. (1958)

7. *Charlie and the Chocolate Factory* by Roald Dahl. Five children on a candy factory tour in a fantasy. (1964)

8. *The Little Prince* by Antoine de Saint-Exupéry. Parable, fairy tale. (1943)

9. *Winnie-the-Pooh* by A. A. Milne. Christopher Robin and his friends. First published 47 years ago.

10. *Goodnight Moon* by Margaret Wise Brown. Sleep comes slowly in lilting phrases. (1947)

To this list I'd like to add the *Little House* books by Laura Ingalls Wilder. These stories of pioneer life have become very popular. There will be more to report on that later.

Eric Sloan is an American our ancestors would be proud to claim as their own. Author, artist, meteorologist, and philosopher, he is one of the last of the true Jeffersonian men. His love for early Americana has resulted in more than twenty books, including *Do and Don't*, *I Remember America*, and *Age of Barns*.

When Eric Sloane's editor suggested that he write a book for the occasion of the bicentennial of the United States, the idea struck him that as we prepare to recapture the "spirit of '76" we should become aware of the difference between America two hundred years ago and now. The book is called *The Spirits of '76* (Walker and Co., Publishers, 720 Fifth Ave., N.Y., N.Y. 10019, \$5.95).

The spirits which he says have either weakened or vanished are: respect, hard work, frugality, thankfulness, pioneering, godliness, agronomy, time, independence and awareness. The chapter on frugality tells us that 200 years ago money did not have the importance it has now. Mr. Sloane has an early collection of wills, and he seldom reads any mention of money. He reminds us today's will involves mostly cash holdings, "but the old-timer's savings were in his woodpile, his root-cellar, his silo and bank barns, his haystacks, manure, livestock, carriages, buildings and land." Then he quotes from Thoreau: "Money is not necessary to buy one's necessities of the soul."

The author states about thankfulness
(Continued on page 20)

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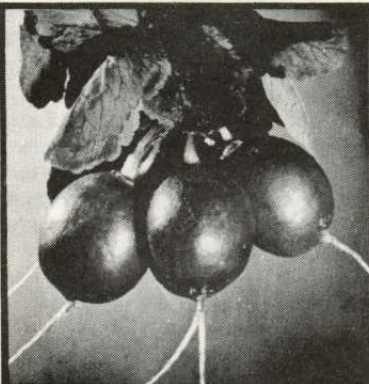
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Lucile has often mentioned her huge Monstera plant. With James and Katharine beside it, you can get an idea as to its size.

THE JOY OF GARDENING

by
Eva M. Schroeder

"Each spring," writes Grace T., "I read about new All-America Selection winners and I haven't even tried half of the old ones. Last summer I saw a lovely foxglove growing in a friend's garden. She said it was an All-America winner some years ago and that she grew the first plants from a packet of seeds. She did not know the name of this foxglove, but I want to grow it. Can you tell me what it is and a little bit about its culture?"

Your friend is growing a 1967 All-America winner called Foxy Foxglove. This digitalis blooms in five months from seed and, if planted this month, the plants should be in bloom in August. Foxy Foxglove comes in many delightful colors: white, cream, yellow, rose and red. Some are freckled in contrasting color. The plants grow about 4 feet tall and the spikes have as many as nine branches spreading to fifteen inches or more.

For best effect, plant in groups of four or five and use them in low backgrounds, between shrubs and in corners. You can sow the seed where it is to bloom in warm areas, but it is best to start some plants indoors in the north. We plant the seed on the surface of damp sphagnum moss and cover lightly. The seed flat is set where the temperature is about 72 degrees in daytime and 62 at night.

Foxglove seedlings are difficult to transplant so it is best to use peat pots or Jiffy 7's if you have never grown any before. "Foxy" needs more water than most seedlings and does best if the temperature is cool. Harden them off by gradual exposure to the

weather, placing the seedlings on a cool porch for a few days before placing in a permanent position.

Last summer a reader asked if one could grow hollyhocks successfully from seed and what is the best variety to grow. She asked that the reply appear in a spring issue and that she would be watching for it in *Kitchen-Klatter*.

If you want double blooms in hollyhocks, two fine varieties are Summer Carnival Mixed and Powderpuff Mixed. If the seed is started indoors by April 1, some of the plants are bound to bloom the first summer. We started two seeds to each Jiffy 7, or in peat pots, so there is no transplant shock when the seedlings are planted in a permanent position. Hollyhocks self sow, and once you have an established planting, you should always have a good show.

PAROLE FROM THE KITCHEN -

Concluded

food according to the instructions that come with your stoneware cooker, right after breakfast. Doublecheck that it's plugged in, and that it's turned to Low for the long stretch ahead. What a comfort to know you'll come home to a hearty hot meal, steaming and ready to eat at a moment's notice. Add salad, bread, and dessert, and you've got it made! One favorite of mine is roasted chicken, whole or cut up, with mushroom-onion gravy. It's so simple. Put in the chicken, add 2 cans undiluted mushroom soup and about half an onion, chopped. No additional salt is needed. Cook on Low, 8 to 10 hours (more won't hurt). Thicken gravy a bit if needed, following instructions that came with your crock pot. Mmmm, good!

Stoneware cookery is equally convenient for days that you're around the house, but far too busy to stand and stir. For such days, you can hurry things somewhat by using High setting a part of the time, if you wish; not too much attention is needed, even then.

I'm having a marvelous time, experimenting with mine, trying new recipes and adapting old favorites. Be sure the crock is at least half full for best results. Meat cut into stew size pieces should be stirred into the liquid, or covered with a topping of aluminum foil, I find, to prevent drying out of the cut edges. Whole roasts stay perfectly moist and delicious, and mine have been tender enough to cut with a fork — even the economy chuck roasts. Recently, Rock Cornish game hens from the frozen meat case have been a good buy around here, selling for about 69¢ a pound. Two of them, slow-cooked for ten hours, were delicious as the meat course for supper. With them I served 15-minute stuffing from a mix, slices of jellied cranberry sauce, and coleslaw. Coffee and crunchy-topped apple crisp completed the meal.

I keep making notes for new ideas to try in electric crock cookery. So far, no failures, just plenty of tempting food. At this point in my life, I've adopted a new motto (to paraphrase some familiar American poetry):

"Shoot if you must this old gray head—
But leave me my Crock Pot," Mary said.

And (as a poet from long, long ago said) "as I look into the future, far as human eye can see," I'll make a prediction. You, too, will be saying, "Whatever else, leave me my crock pot" — because it possesses the magical power of being able to grant you a part-time parole from your kitchen!

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Here is an exquisitely formed little lily that you can use almost anywhere you want a splash of bright crimson. Grows abundantly, too, with as many as 15 waxen recurved blooms, each the size of a half dollar, borne on stems 18"-24" tall. These flowers are especially useful as exciting bursts of color in perennial borders, rock gardens, pots, and for cut flowers. You can grow them easily, even in poor soil, but do give them plenty of sun. Plant bulbs this Spring (4" to 6" deep), then see them bloom this June or July. Having originated in Siberia, the Coral Lily is hardy even into northern Minnesota. We'll send you these fine bulbs at a special, low "get-acquainted" price, only 25¢ each, postpaid. Sorry, no more than 4 offers (\$1.00) per customer at this price. Order today!



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The breath of March is strong and cold
Harsh sounds to listening ear.
Signs of winter dissipate as
Final hours of March draw near.
Energetic April with thumb of green
Prepares for May a welcome scene.
Smiles and praises from one and all
For April's fine work and May's
Perfume at end of call.

—Sara Lee Skydell



Katharine & James Lowey, Lucile's grandchildren wait for breakfast.

COME READ WITH ME — Concluded

that no nation has done more for the spirit of man and given him the promise of independence than the United States of America. The debt of gratitude to America is worldwide.

The Spirits of '76 is a summary of Eric Sloane's observations and philosophy of the American scene. Many readers will disagree with some of his thoughts, but it is a novel piece of writing.

An eleventh American spirit which he added at the end of the book is the spirit of hope. He finds logic in the Bible's "There is hope of a tree, if cut down, that it will sprout again." He feels the old spirits of America will sprout up again and will endure the bombardment of modern change. He reminds us that in "living for Today, we can dream for Tomorrow and learn from Yesterday."

SPRING DUE, EARTH DAY TOO

Comes spring each March and many people celebrate it as Earth Day, the day set aside for spring cleaning projects.

Not a bad idea . . .

Our enjoyment of life would increase if people generally could be persuaded to pick up trash, paint buildings, plant and tend greenery, clean out lakes and streams, etc. Imagine if every community should undertake a process of removing eyesores and improving their air and water.

The first day of spring is a most appropriate date for the entire earth to observe. And it's up to all the people to preserve that earth.

Hopefully, each will do his part to spring clean his own little part of it.

KITCHEN CHATTER

by

Mildred Grenier

SCRAMBLED BIBLE VERSE: The words, and the letters of each word, of this Bible verse are scrambled. The punctuation is also left out. See if you can decipher, and read the verse.

NITGH EH SEVRRI TOU SERPCOIU
TEH HETTTUC DAN YVEER GOAMN
SIH SCOKR TESEH YEE.

Your tongue is only three inches long, but with only one small flick, it can cut down a man six feet tall.

CLOVERLEAF CENTERPIECES: For a very striking and unusual centerpiece, or decoration for a table, you will need to start this one two or three weeks in advance of the date it is to be used. Trace the outline of a large cloverleaf on a square of canvas or other sturdy material. Sprinkle a layer of about 1/2-inch of growing soil (a mixture of soil and sand is good) all over the cloverleaf. Sprinkle grass seed evenly all over the soil. Keep watered and in a sunny place, and before long you will have a "living" centerpiece in "live color"! If the grass gets too high, you may need to clip it evenly. If you wish, you can depict a farm scene on the centerpiece with the use of small plastic toy tractors, livestock, house, barn, etc., from the dime store. Or you can use the plastic figures to illustrate any special project that your club is working on at the time.

Here is another way that you can make a "living centerpiece" for your next meeting or dinner party. Save all the plastic tops that come on spray cans of deodorants, hair sprays, shaving creams, etc. Punch a small hole or two in the bottoms of these small "pots" (for drainage) then fill with a good garden soil. You may plant a small cactus in each pot, or plant the slip of a houseplant, as a begonia, geranium, etc. (These will need to be transplanted later). Arrange the small pots in the shape of a large cloverleaf in the center of the table. If you have enough of the potted plants, you can fill the inside of the cloverleaf with plants, too. At the end of the meeting, present each member with one of the potted plants.

Advertisement for Foam Cushioning: The Cushion That Knocked the Stuffing out of Furniture!

ANSWER TO SCRAMBLED BIBLE VERSE: Job 28:10. He cutteth out rivers among the rocks; and his eye seeth every precious thing.

Let's talk about economy

We all know there's more to economy than low price. Oh, I shop for the best prices, compare weights and package size. It wouldn't be fair to my family if I didn't.

But I look for quality, too. Poor performance wouldn't be a bargain if you got it free.

That's one reason I've settled on these **Kitchen-Klatter** laundry twins. They do the job they're hired to do: clean, really clean clothes that look, feel and smell great. And at a real bargain price, too.

The other reason? **Blue Drops** and **Kitchen-Klatter Safety Bleach** keep my clothes looking new and fresh longer, so we can wear them longer. And they don't hurt the fabrics, either. Now that's *real* economy!

KITCHEN-KLATTER

BLUE DROPS and **SAFETY BLEACH**



FAMILY NIGHT SHENANIGAN - Concl.

wide is his smile? 8. How large are his ears in square inches? 9. What size shoes does he wear? 10. How much does he weigh? 11. How much is he in debt? 12. When do you hope to marry? 13. How many times have you proposed? 14. How many times has he said "No"? 15. What did you say each time?

Long, Long Ago: Play this game in teams. Provide two blackboards, or give each pencil and paper. At a signal each team starts listing things that were unknown fifty years ago. Allow five or eight minutes and see who comes up with longest list. Of course some of the more obvious items, such as space ships, television, and home freezers, will be thought of quickly, but how about paper towels, paper cups, plastic bags, aluminum foil, and dozens of other commonplace items of today?

Stunt Time: How many things can be added to a full glass of water? Well, perhaps hundreds if it's toothpicks!

1. Fill a glass with water, right to the brim. Then, using a box of plastic toothpicks, carefully begin dropping them, one by one, into the glass, counting each one. Work slowly and no water will spill. Amazingly enough you can add and add, perhaps three, four, or more boxes of the toothpicks! (The reason: the molecules of water have an attraction for each other and will draw together and pile up in a bulge as toothpicks are dropped into the glass. Fascinating!)

2. Add eight 8's and make one thousand. Answer: 888, 88, 8, 8, 8 equals 1000.

3. **Cake Eating Contest:** Contestants must wear a pair of very heavy gloves. The pieces of cake are placed on a large tray. At a signal players must pick up a piece of cake and eat it. (It isn't easy!)

4. **Back to Back Contest:** This is played in couples. Bind each couple back to back with twine or clothesline. At a signal all couples start from a given line and run to the goal line and then back to the starting line to see which couple can be first. Children love this, but grown-ups will have a heyday at it, too.

Shoe Scramble: Divide into teams. Each team chooses a captain who must leave the room for a few moments. When the captains have left, players remove shoes and pile them in a heap in the center of each team's circle. The captains are called back and told they must get the shoes back on the owners' feet, but may ask no questions or be given any help, except if the captain gets shoes on the wrong person, that person may say "no", and the captain must try someone else. The



James and Katharine kept a watchful eye on Lucile's bird feeder, and helped their mother, Lucile's daughter Juliana, keep it filled.

first captain to get his team's shoes all back on correctly wins.

Quickie Artists: Slips of paper are passed out to players. On each slip the title of a familiar song is written. Without disclosing the song title, each player in turn goes quickly to the blackboard (or large sheets of paper) and draws something to suggest his song. The first person to guess the correct title gets a point. After all have taken their turns drawing their song, add points to see who is the winner.

"X" Makes It Right Quiz: What three-letter word ending with X is the answer to following clues?

1. Repair (Fix) 2. King (Rex) 3. Contagious (Pox) 4. Clever animal (Fox) 5. Loose (Lax) 6. Bewitch (Hex) 7. Levy (Tax) 8. Negative (Nix) 9. Evening wear (Tux) 10. Grow (Wax) 11. Annoy (Vex) 12. Container (Box) 13. Blend (Mix) 14. Cleanses (Lux).

Blarney Galore: The leader has a spool of thread. To start the game, the leader tosses the spool to a player who must catch it and immediately tell an Irish story or joke, or sing an Irish song. That player then tosses it to another player who must do likewise, until all have had a chance to spin their blarney.

The old *Suitcase Relay* is a sure laugh getter. Give it a new twist by calling it "Father Gets the Kids off to School". Have crazy items of clothing in the suitcases, of course; but instead of one player on each team, make it a father-son or father-daughter combination, with each father having to take the garments from the suitcase and dress his child, race with the child to a goal line, back to starting line, undress child, pack garments in the suitcase, then hand it to the next couple on his team, etc.

It is always nice to end a family night with a sing-along, and if this can be very informal with songs being suggested by the audience, so much the better.



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The photographer who took the cover picture also took some shots of James and Katharine alone. He told some amusing stories while the camera was clicking away, and the children were highly entertained, as you can see by the big smiles.

LUCILE'S LETTER - Concluded

ana and Jed was a lovely Indian necklace. I wore it exactly three times and then it broke and had to be taken in to be restrung. It was gone a long, long time, but when it came back and Juliana opened the box, Katharine said instantly: "Granny Wheels."

I am in a wheelchair because I had osteogenic sarcoma, the same affliction that hit Edward Kennedy's son.

The only hope of saving the life of someone who has fallen victim to this disease is amputation and that is what happened to me.

Well, Katharine was building something with blocks at the end of the living room and she called and asked me to come and see it. I told her that it was hard for me to get over there since I had only one leg, and she jumped up instantly and ran over and looked at me and then said in a voice of complete astonishment: "Why Granny Wheels I just never noticed that before!"

I told Juliana about this later and expressed surprise that, as observant as Katharine is she hadn't noticed it before, and Juliana said: "When children love someone they never notice anything that's wrong." And I guess she must be right.

Jed's mother, his younger sister Beth and her new husband have all been with Juliana, Jed and the children these past two weeks. They've done a great deal of sight-seeing and going hither and yon, and Juliana has fixed big meals that sound simply wonderful. It was a very happy visit on all sides.

Mary Lea Garcia, Frederick and Betty's daughter who was married in New Mexico last summer, plans to fly back to visit her grandmother Driftmier around the first of March. Then she will ride back with Betty and me when we go out to Albuquerque for two weeks. All of these plans depend upon the weather, of course. I'd hate to get stranded again for five days in Tucumcari or some such point.

It looks to me as if my space is gone, so until April I must say goodbye.

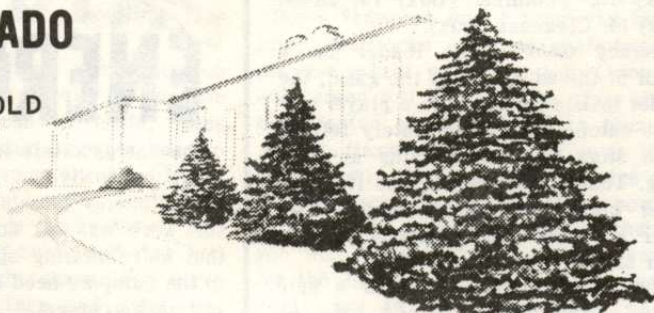
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P. White

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DOROTHY'S LETTER - Concluded

it is made in. In the lovely showroom and store we were given samples of all the different kinds of cheese.

Our dinner was served by Miss Lizzie Gingerich, who lives in the "Grandpa house" in the yard of the Elmer Schrock farm. She was assisted by several of her nieces. Places were set for 25 of us at one long table and eight were seated at a table in another room. We had a delicious meal, and I've never seen so much food. Everything was passed family style, and they never let a plate or bowl get empty. Before we went back to town Lizzie took us to the loom house and demonstrated rug weaving.

I have definitely used up more than my allotted space without covering all the things we saw on our trip, so I will continue more about this next month.

Until next month . . .

Dorothy

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MARY BETH'S LETTER - Concluded

We are watching the trips we make which are unnecessary. And we are combining a week's trips into one big excursion on Saturdays. It doesn't take much preplanning to make our trips wisely. The price of gasoline is a ready reminder of why we are being trip-thrifty, and the children are willing enough to walk to the local drug store and little grocery for little needs during the week. I am grateful that we are in such a small town that we can walk to almost everything we need. We're all still unaccustomed to driving to school in the pitch dark, but I for one am relieved to have Adrienne and Paul delivering their papers in daylight in the evenings. And a full moon on a winter's morning is breathtaking.

Until next month . . .

Mary Beth

FASHION SHOW - Concluded

skimmer ladles. Over it is worn a coat (model takes it off as she models) which is covered with rib bones sewed on hit and miss, and has snap clothespins to fasten it down the front. Tie eye glasses or binoculars to the toe of each shoe. Pieces of wide elastic are fastened around the hands for gloves.)

9. Now for a quick look at some casual sport wear and at-home fashions. First, here is the delightfully crisp sleeveless sport dress, suitable for that outdoor barbeque supper. We see it here in waffle pique with decorative patch pockets. (Waffle fastened to dress. Large scraps of material pinned on with safety pins for pockets.)

10. For that tennis game or a round of golf, how about this smart blazer and matching houndstooth check bermuda shorts? (Blazer covered with birthday candles and match folders. Shorts have toy or paraffin false teeth and bermuda onions fastened to them.)

11. When you are entertaining guests and want to put your best foot forward, do think of this elegant tea gown with the plunging neckline of tissue sheer. Matching T-strap shoes are charming, and if you are going to an afternoon tea party, add a sophisticated mesh bag. (As you might guess, toilet tissue and tea bags decorate this dress, and tea bags are attached to toe of each shoe. A plunger dangles from the front neckline. The bag is a mesh one such as vegetables are sold in.)

12. Ah, no fashion show is complete without a bride to climax it, so here is our breathtaking bit of loveliness in all her bridal finery. The beautiful gown is of parchment taffeta, fashioned with a bell skirt worn with hoops. Note the bateau neckline and the dainty matching mitts. (Make dress of tissue paper.

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Sew on tiny jingle bells. Use a barrel hoop around hips, tied to the waist with heavy cord. A toy baseball bat hangs at the neck, and she wears baseball mitts or boxing gloves.)

Perhaps you would prefer to have some lovely new outfits modeled as a climax to this show. If so, some of the comedy modeling could be eliminated to provide time.

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It's true! A beautiful climbing strawberry. A strawberry plant that produces delicious, honey-sweet red strawberries the whole way up! Read these facts and learn how you can grow these beautiful ornamental plants that produce berries that you can pick from the vine.

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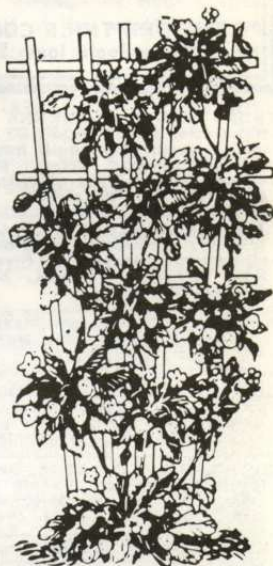
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