

TX1
K57X
C. 2

Kitchen-Klatter Magazine

SHENANDOAH, IOWA

25 CENTS

VOL. 38

JUNE, 1974

NUMBER 6



74

NOV

NOV 74
302 HAMBURG AVE
J. JOSEPH MO 64506



LEANNA FIELD DRIFTMIER

Kitchen-Klatter

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

MAGAZINE

"More Than Just Paper And Ink"

EDITORIAL STAFF

Leanna Field Driftmier,
Lucile Driftmier Verness,
Margery Driftmier Strom

Subscription Price \$2.50 per year (12 issues) in the U.S.A.
Foreign Countries \$3.00 per year.

Advertising rates made known on application.

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

Published monthly by
THE DRIFTMIER COMPANY
Shenandoah, Iowa 51601
Copyright 1974 by The Driftmier Company

LETTER FROM LUCILE

Dear Good Friends:

I came in here to my desk somewhat reluctantly this afternoon for I realized suddenly today that in no time at all I can't look out the kitchen windows and watch the children going home from school.

This is one thing I most definitely miss during the summer: not seeing children go by headed for school or going home from school. Our long block is occupied by people getting on in years, so there aren't children to watch when school isn't in session.

It just now occurred to me that probably most people would refer to looking out the living room windows rather than the kitchen windows, but in my case it is the kitchen windows. So many, many out-of-town people drive by during the summer that perhaps I should explain that the large window on the front next to the driveway is in the kitchen, and I certainly spend more time there than in the living room . . . until night falls.

Sometime this week we'll get up the hanging baskets out in front, and hopefully we'll get the window boxes filled with caladiums. We tried to start our own caladiums this year, but for one reason or another they failed to do a thing. It's the third time we've tried this with no success whatsoever and I'm willing to call it quits. I guess we're just lucky to have May's Garden Center conveniently at hand so the window boxes won't have to stand empty all summer.

It was a real pleasure to see Emily and Alison this last month even though their visit was far too brief. They borrowed their father's car to drive through from Denver and arrived at Mother's house right on schedule. Most of their time was spent there visiting with her about everything under the sun, and since both girls never sit down without handwork they made some progress on their pieces.

From here they drove on to Dorothy's farm for lunch and to say "hello" to

their Uncle Frank. (Dorothy had been in Shenandoah while they were here, so they'd had a good chance to visit with her.) After this stop they went on to Des Moines to see Martin, and then at 5:30 Emily boarded a plane and headed East on the first lap of her trip to Brazil.

Alison had planned to return to the farm for two or three days with her Aunt Dorothy and Uncle Frank, but after only one night she started back to Denver since a phone call brought the news that she was badly needed at her father's nursery. They were rushed to death and banked on her to help out, so she'll spend about a month there before she returns to her home in Beaumont, Texas.

All in all, it was quite a hasty trip but at least we got to see them!

Here on my desk are some beautiful birthday cards from you friends and I only wish I could acknowledge them with a return note, but since that is out of the question I must ask you, by way of this letter, to understand how much I appreciated all of them. The same thing is true of the many, many clippings you folks are good enough to send. They bring to me pieces of information that I'd never have otherwise.

Also on this desk are some letters that fill me with a sense of what might be called self-reproach since they were written with great intimacy and warmth. What I'd like to do is write a letter in return, but by the time I get through wrestling with demanding business details there just isn't the time or the strength to write personal letters. I used to be at my typewriter every night until midnight or 1:00 o'clock and then get up at 4:30 or 5:00 every morning, but alas! those days are gone. I have to admit that I'm slowing down!

A phone call from Juliana the other morning brought the news that her dear friends, Steve and Chris Crouse, had had their second child — and second son. My! how much they had anticipated a daughter, but Kenneth is a healthy baby and nothing else matters. Steve

had to go to Chicago to take his Boards in neurology and was fearful he'd be gone when the baby arrived, but he made it back to El Paso with a couple of days to spare.

Incidentally, something happened in connection with Chris that I think is funny. Four years ago before Keith was born Juliana went out to San Francisco to spend a week with Chris and Steve before the baby arrived. A full schedule had been drawn up for that week with worlds of sight-seeing, etc., so it was quite a surprise when Keith arrived on the third day of that week.

Well, this time Juliana took the children and drove down to El Paso for a weekend figuring that the new baby wouldn't arrive for several days. She hadn't been in the house for an hour when Chris came back into the living room with a funny look on her face and said that she thought the baby would arrive that day! As it turned out, Juliana was home for 24 hours before the phone call came, but I told her that in the future she should plan to go and see her friends who were tired of waiting for baby to arrive and just wanted to get it all over with!

If all goes well the next issue of *Kitchen-Klatter* will be printed on a brand-new press. Since the magazine will look the same you wouldn't know this unless I told you, but believe me WE know it!

I'd known for the last two or three years that we were running on borrowed time with the old press, but we're a family accustomed to making do and so we just made do until the main gear broke down. No replacement parts were available anywhere, so we took a deep breath (and tightened our belts) and ordered a new press. I just hope it gets here on schedule and gives us good service without endless grief.

This last month I've read a book that I found extremely interesting and I'd like to recommend it to you. The title is *Working* by Studs Terkel, and it is a fascinating collection of interviews with all kinds of people about what they do for a living and how they feel about what they do. It's a sad fact that very, very few people get any genuine satisfaction from the hours that produce the pay check, and this is true of the executives at the top and the men who haul trash for a living. I gave Mother a copy of it because it's the kind of a book you can pick up and put down without losing any sense of continuity.

Juliana says that come September James will be a first grader with lunch at school since his school has a closed lunch policy. She knows someone who works in the kitchen and reports that the food is unusually good

(Continued on page 22)

THE STROMS ARE BACK FROM VISIT IN ALBUQUERQUE

Dear Friends:

Today I brought in what must be the very last of the late tulips. My! how huge and bright they were this year. Now, if our June flowers produce as well as our May ones, we'll be able to have cut flowers in the house daily.

Oliver and I enjoyed two springs this year because of our trip to Albuquerque. Our vacation followed on the heels of Lucile's and Betty's two weeks' visit. By the time Oliver and I arrived, the flowering crabs and almonds were a sight to behold! On drives around the city we were "ohing and ahing" at their beauty. Juliana and Jed can hardly wait until their trees attain good size.

There are just a couple of things I would like to mention about the trip to New Mexico before I tell some of the highlights of our visit there. This was the first time Oliver and I had taken the route that has become Lucile's favorite, so we were seeing a part of Kansas we hadn't seen before.

We thought the Cheyenne Bottoms was very interesting. This is a stretch of land that is what the name implies — low land, and very swampy. I was driving at this point and had just mentioned to Oliver that it would make a terrific game refuge, and just then he saw the sign that it was just that.

Although I've mentioned this next bit of observation in the past, I must mention it again, and that is the enormous cattle-feeding operations. The lots seem to go on forever on some of the big corporation ranches around Dalhart, Texas. I never cease to be amazed at sight of thousands and thousands of cattle!

I telephoned my niece and her husband when we reached Tucumcari. We figured they would know how long it would take us to drive that distance, so if they wanted to leave the house to run errands, take the children to the zoo or whatever, they'd know about when to expect us.

When we pulled up to the house Juliana came bounding out to greet us. Jed had taken the children with him on an errand and they were expected back momentarily. As we walked to the house Juliana said she was in one of the biggest messes we'd ever see — the washing machine had just broken down and the large bathroom, which houses the washer and dryer, was flooded with an inch of water! (You can be sure the first thing she did the next morning was call the plumber before we headed for the nearest laundromat to tackle her mountain of laundry.)

Jed's errand had been to the store to get the makings for goulash. This is



Emily Driftmier and her sister, Mrs. Mike Walstad, had a good chance to visit members of the family on their recent trip to Shenandoah.

one of his specialties in the kitchen, and whenever Juliana is up against some disastrous situation he says, "Relax! I'll make goulash!"

Oliver and I planned a little jaunt to Gallup the middle of the week and invited Juliana and the children to go with us. It was to be an overnight trip. James and Katharine had heard their Granny Wheels talk about staying in motels as she came and went but they had never stayed in one. All of their trips to Iowa and Massachusetts have been made by plane. I never saw two more excited children when we told them we were going to stay all night in a motel! Although we stopped to see several things on our roundabout drive to Gallup, about all we heard all day was "When do we get to the motel?"

Our stops were at El Morro, commonly called "Inscription Rock", and the Zuni Pueblo. El Morro is south of Grants, New Mexico, and the pueblo is just south of Gallup, in case you are interested in looking them up in your atlas. Juliana had never seen these two places, so was very pleased that we could drop south of the interstate and visit them. We did so enjoy the drive between the two. Well, I don't think one could find an uninteresting stretch of road anywhere in the state — it is all so beautiful.

I wish you could have seen the children come to life when we reached Gallup and started looking for the motel. I wish I'd had my tape recorder when we walked into the rooms. Their eyes were as big as saucers! James walked into the bathroom area, stopped dead still and said, "Oh, Mother! I know something we forgot — towels!" Juliana

pointed high above his eye level, and said "Here they are. All we had to bring was clothes." Then Katharine practically screamed with delight "And they even have little tiny soaps!" We had gotten adjoining rooms, and how the children enjoyed going back and forth between the two. There isn't space to tell you all the funny things they said, but no two children ever had more fun their first stay in a motel.

We enjoyed our time in Gallup looking through the various shops that specialize in Indian jewelry and other crafts and going through the museum. On the return to Albuquerque we drove south on the road that took us to the Acoma Pueblo, often referred to as the "Sky City". If you ever make this stop, do try to take the road that comes in from the west instead of the north and you will have the most spectacular view of the valley and the high mesa on which you see the pueblo. We almost went back a few miles so we could see this breathtaking view a second time!

We had some wonderful days with the Lowrys, visiting James' school, going to Old Town, driving around the mountains, visiting the university and the zoo (which is the children's favorite place of all places), having dinner with very dear old friends, and enjoyed our vacation thoroughly until . . .

I got up one morning with a very, very sore spot at the base of my spine. It became increasingly more painful so from that point on I stayed pretty close to the house. I suffered through a few days and then decided perhaps we had better think of heading for home. We had intended to make many more trips out of the city — up to see Mary Leanna and her husband, whom we hadn't yet met, for one thing. But Mary Lea and Tony drove down to Albuquerque so we did get to see them and have a good visit before we left.

As soon as Oliver and I arrived back in Shenandoah I saw the doctor, had treatment for the cyst (which had, by then, abscessed) for about a week, and then went into the hospital for surgery to remove the miserable thing. After a week in the hospital and a week recuperating at home, I was back in business again and am fine now.

Sincerely,

Margery

P.S. I've just been looking at page 18 in the printing room and caught a very funny mistake! It has to do with the caption under the picture of Emily, Dorothy and Alison. I called Alison by her maiden name, Driftmier. This is a common mistake for me to make, and I suppose it is because Lucile, Dorothy and I are *still* often referred to as "the Driftmier girls", even though we've been married many years!

COVER PICTURE

This lovely picture of Kristin and Art Brase was among the many Dorothy brought back from Livingston, Mont. We thought it would be nice to share it with you on the cover of this issue as it is exceptionally good of both of them.



On the "Detekative" Trail

A FATHER-SON BANQUET

by
Mabel Nair Brown

Oftentimes it is difficult to choose a theme for a father-and-son party which will appeal to all ages, but a take-off on the many popular "private eye" type of television shows should prove fun for everyone.

Invitation: Decorate the cover with sketches of footprints. The invitation reads: You are hereby notified to appear at the headquarters at (place) at (address) at (time) on (date) at which time you will receive your instructions for the next job. Your password will be "I am all O.K." and the countersign will be "So's your old man." If unable to keep this appointment, call this number. (Number of a member of committee if you need R.S.V.P.'s.)

As each guest arrives have greeters request them to give the password, then giving back the correct reply. Someone else pins on their "detekative" badges (large cardboard stars covered with silver paper) with the letters "FSF" marked on with a marking pen. The letters stand for their organization for the evening — the Father-Son Frolic.

Decorations: Make a huge official-looking emblem to place on the entrance door by cutting a large circle of poster board which is covered with gold paper. Make the letters "FSF" from black paper and glue to the center of the emblem. Paste on a small smiling face, and some red, white and blue trim.

Footprints cut from colored paper, humorous "wanted" posters, and newspaper clippings of supposedly "wanted" persons can be used as wall decorations.

One large area might be given over to "mug shots" (baby pictures and snapshots of the guests).

Table Decorations: Toy police badges or sheriff stars, handcuffs, newspaper mystery stories cut up like jigsaw puzzles (these can prove real entertainment during the dinner), and some boys' books of mystery fiction are some of the items one might use on the tables. One might use "clue trees" as

centerpieces. These are simply small tree branches firmly anchored in small flowerpots or to board bases. On the trees hang keys of various sizes and shapes, eyeglasses, buttons, a piece torn from a letter, strip key from canned pop — anything which might be thought of as clues to solving a mystery.

Nut Cups: Fashion these to resemble small briefcases. Use brown construction paper with darker brown paper for the straps and a gold paper snap. Place a large mint patty in each one.

Program Booklets: Cut sheets of manila paper to make miniature file folders as the cover for small sheets of paper upon which the menu and the program and perhaps song sheets are written. Decorate the front of the folder with thumbprints and a large black question mark, or use a small "FSF" emblem and thumbprints.

For the Song Sheets:

(Tune: "There's a Long, Long Trail")
There's a long, long trail a-winding
For every daddy and his boy,
And if they mind their "P's and Q's",
They can find a lot of joy.
They must ever be a-watchin',
Alert to every little clue,
For ways to share together
Daily things they like to do.

(Tune: "How Do You Do, Everybody"
sung to fathers by sons)
How do you do, all you dads, how d'ya do?

We are all so proud to be here just with you.

We may not see eye to eye,
Still you're each an all-right guy,
So here's three cheers for Dad,
Rah! Rah! Rah!

(Answer sung to sons by fathers)
Well, howdy there, fellas, to you, too.
We may lack the volume that you do,
But if buttons start a-poppin'
As it very well might happen,
It'll be cuz we're bustin' out with pride
Over you.

PROGRAM

Welcome: Fathers and sons, you're on the *most wanted* list tonight. If you

think you've been tracked down and brought in — then I guess you have "thunk" right! But rest assured. You're in good hands; *your rights* will be considered according to due process, never fear. The clues to a good time together? Well, we think we have them all right here. Join us on the "detekative" trail. Welcome, everyone! Let's follow the clues wherever they lead; we know they'll lead to fun.

Invocation: Father, we thank Thee for this occasion which brings us together. May the bonds of fellowship and friendship be strengthened as we are drawn closer together and to Thee in a spirit of love and understanding. For the blessing of family we thank Thee. Amen.

Salute to Fathers: Has anybody here seen a guy answering this description?

He's tall and broad shouldered, or he might be short and on the stocky side; then again he seems sorta in between, if you get what I mean. His hair — well, it may be black, or brown, or red, even blonde, and sometimes he has what one might call that wind-swept pate. His hands may be callused, or smooth, but they are strong enough to whack a fellow on the seat if he's strayed too far off base, yet gentle enough to bind up the broken leg of a pet cat. They feel awfully good on your shoulder if you've had a big disappointment, or you aren't just too sure you're ready to tackle riding that new pony. He can get powerful angry (reaches the explodin' point sometimes) if he thinks someone is being treated unfairly, or if he catches a fella not telling the truth. But mostly he just grumbles if it's little things like Mother's wanting help with the wallpapering when he already has his fishing gear in the car, or Sister's wanting a new dress for the prom, or when the tractor won't start, or when I misplace his favorite pair of pliers. He's awfully particular about his tool box, and gosh, does he sputter if it isn't right where he always keeps it on the workbench, or if a drill bit or chisel isn't in its right slot!

This guy I'm looking for is real smart, but sometimes he's sorta dumb, too. He can fix up a broken-down bike in no time, or figure out the toughest problem in your math book, or build a doghouse, or fix up Mom's toaster or iron when they bust down; but honestly, he can't find his tie clasp when it's right out in plain sight on his dresser, or a can of vegetables on the basement shelf, or his dress gloves in the hall closet right where he put 'em, and he can never seem to figure out what Mom is mad at him about.

This man acts tough, but he's a softy, too, only he won't admit it, and you'd better not say anything about it,
(Continued on page 21)



With This Ring

FOR A BRIDAL SHOWER

by
Mabel Nair Brown

There are many ways to use the wedding ring theme in planning a bridal shower, and bridal showers are such happy occasions that no one minds a little extra work providing the frills. At novelty shops one can purchase packages of silver- or gold-colored wedding rings inexpensively to use in the decorations.

INVITATION: Sketch a wedding ring in one corner of a white correspondence card, or fasten one of the rings mentioned above to the card, tying it on with a knot of ribbon in the bride's colors. The invitation reads: "Come to my house on (date) to help us 'ring' (name of bride to be) in on a miscellaneous bridal shower at (time). (Hostess's name)"

NUT CUPS: Cover small nut cups with crepe paper in the bride's colors and attach a handle of matching chenille, or cover the handle with paper. Cut very small squares of white nylon net. Using lengths of narrow ribbon in the bride's colors, tie the square of net tightly, gathering it to the center so you can pull it out and fluff it on either side. Then tie the bow to the nut cup handle, tying one of the imitation wedding rings into the bow. You can add a tiny spray of artificial lily of the valley to the bow.

PLACE CARDS: Use plain white cards, using ribbon to tie a spray of lily of the valley at one corner for decoration. Here again one of the wedding rings might be tied into the bow if you have not used it for the invitations as suggested above.

CENTERPIECE: One suggestion would be to make a "kissing ring" type decoration of white chenille-covered wires, fastening them together at top and bottom with fluffy bows of white satin ribbon (or bridal colors) and a wisp of net. Suspend two rings (representing the bride's and groom's rings) inside the kissing ring at the top. The kissing ring could be placed in the center of a base, made by ruffling lengths of four-inch-wide net and

gathering it into a fluffy circle. The net could be in a color so the white kissing ring would show off effectively. Another idea would be to suspend a kissing ring in mobile fashion from a wire bent in a graceful curve, the wire fastened to a firm base which is concealed in flowers. A coat hanger would work well for this. Paint the wire white. Third, a double wedding ring cake would make a lovely centerpiece, especially for a luncheon. Simply bake large sheet cakes. Then make paper patterns to cut the large rings. Carefully cut a section out of one ring so that you can put the rings side by side in an interlocking effect. Ice in white, flute the edges of "rings" with a decorator tube in white icing, and use silver dragees to make "sets" in the bride's ring.

WEDDING RING COOKIES — pretty edible favors. Use your favorite sugar cookie dough. Cut the cookies with a doughnut cutter; then interlock two cookies (do this right on the cookie sheet) as described for the cake above. Bake, and when cool, ice as suggested for the cake.

PUNCH BOWL: Have ready in your freezer ice which has been frozen in individual salad ring molds. Tiny plastic flowers could be frozen into these ice molds so that they look like the "engraving" on the bride's rings. Encircle the punch bowl with a ring of greenery and flowers.

ENTERTAINMENT: *What's in the Bag?* The bride is given a small suitcase which is packed full of as many different articles as possible — compact, lipstick, hose, needle, thread, nightgown, hair net, etc. To play the game, the bride opens the suitcase and takes out each item, telling what it is as she does so. When empty she packs it all back and closes the suitcase. Then the guests are given paper and pencil to see who can write down the longest list of items in the suitcase.

Ring Quiz:

1. When does a ring reply to a

question? When it is answering.

2. When does a ring bloom? When it is spring.

3. When is a ring in pain? When it is suffering.

4. When does a ring seem annoyed? When it is bothering.

5. When does a ring get dishonest? When it is pilfering.

6. When does a ring get damp? When it is showering.

7. When does a ring bring good news? When it is cheering.

8. When is a ring steadfast? When it is persevering.

9. When does a ring get something? When it is procuring.

10. When is a ring showing its feelings? When it is registering.

Wedding Ring Fortunes: At gift-opening time, as the first gift is opened, tie one of its ribbons to a wedding ring. As the unwrapping of gifts continue, more ribbon is knotted to the last length and rolled around the ring. When the gifts have all been opened, the guests sit in a circle and hold their hands out in front. The honoree unwinds the ribbons on the ring and walks around the circle from guest to guest, passing the ribbon through the outstretched hands. If a guest gets a ribbon knot in the left hand, she will someday come into wealth; if she gets a knot in her right hand she will soon take a long trip. The one who gets the ring will be the next to be married.

Magazine Romance: (The hostess may read the story, pausing to allow the guests time to fill in the names of the magazines after they have numbered their papers up to 18; or the story might be run off on a copying machine, leaving blanks for the names.)

"This is a (*Romance*) and a (*True Story*) about our hero and heroine. The bride was a chic little (*Mademoiselle*) just past (*Seventeen*) years of age. The groom was no (*Playboy*), but had first worked in a garage where he proved its most (*Popular Mechanic*), until he decided to leave the city after weighing the advantages of (*Town and Country*). So he moved to the country and became a most (*Successful Farmer*).

He chose his wife because he knew she was interested in (*Good Housekeeping*) and knew his home, if kept by her, would be a (*House Beautiful*).

She was willing to become a (*Farmer's Wife*) because she had visited his place and thought he had one of the (*Better Homes and Gardens*) in the area. She visioned how they would make a fine (*American Home*) together and in (*Time*) become (*Parents*).

Their home together was truly a happy (*Household*) and he especially loved to be wakened in the morning by her (*Kitchen-Klatter*) as she began her (*Womans Day*)."

ANOTHER EUROPEAN ADVENTURE ON THE WAY

Dear Friends:

It is Sunday night, and I am tired, but I don't want to go to bed before writing to you. As usual, we were up at 5:30 this morning, and after an hour in my study and a leisurely breakfast of chipped beef on toast, I was off to the church. After the early service in the Memorial Chapel, I buried myself in my study desperately learning the next sermon for the eleven o'clock service. I was pleased with the way the services went. We had a good attendance, and there was much friendly hand-shaking and chatting when all was done. But then I dashed off to another church out in the suburbs where I was to be the main speaker for a special luncheon that church was giving for a pastor who was soon to leave.

Knowing that I had to be back at our church for a three-thirty appointment, I was somewhat concerned to discover that there were to be twelve speakers at the luncheon, and I was to be number twelve! You can well believe that my speech was a short one, but it was long enough to be dignified and appropriate. I dashed back to the church, spent one hour in a committee meeting, and then I drove out to the parsonage to get Betty. The two of us then went to a big reception in a private home where an eightieth birthday was being celebrated. There were many distinguished citizens there, and of course we had to shake hands and speak to each one.

It was six o'clock by the time we were able to get away for supper, and then I left directly for the hospital to do my usual Sunday calling. We had only three church members in the hospital, and so I was able to get back to the parsonage by eight o'clock, but then I had to go to the church to rehearse a special program we are soon to present. Now it is ten-thirty at night, a busy Sabbath is almost over, and I am writing this letter to you so that it will be sure to get into the mail tomorrow morning. A busy day? Quite! A rewarding one? Very! Am I happy? Indeed! Am I tired? I'll give you three guesses!

People sometimes ask Betty and me how many hours of sleep we get a night, and the answer is five and one-half to six hours on the average. We are usually in by midnight or shortly after, and we always are up by six o'clock except on Sunday when we get up at five or five-thirty. We were pleased to hear a noted physician say the other day that many people thrive on only four hours of sleep per night. This doctor said that a study of very elderly people disclosed that most of



Everyone keeps busy in Frederick's church. These ladies were leaving to deliver lunches to the elderly.

them were persons who all their adult lives had had considerably fewer than eight hours of sleep a night. Now how about that? That made us feel somewhat superior, because even in the summertime when we are on vacation we still get much less sleep than most other persons.

As I write you this letter, my colleague in the ministry of our church, the Rev. John Willard Ames, is in Europe with thirty-two of our church members. This is the sixth consecutive time he has taken a tour group to Europe, and whenever he is gone, I am up to my neck in detail work that I normally do not have to do. How grateful I am that our church has such well-organized volunteer services by our laymen and laywomen. Not long ago we made a count of the number of church members who at some time during the year do some volunteer job for the church, and we were amazed at the number. Six hundred and forty-two persons did something for the church besides attend the services and give it money. We have no problem finding people willing to serve. Our problem is one of finding enough for people to do. Not a week goes by that some member doesn't call up and ask: "Isn't there some job I could do at the church?"

By the time you get this letter, we shall be packing our suitcases for our European adventure. When the church tour returns, we start getting ready to leave. Our party of five will include Betty and me, David and his cousin, Clark Driftmier from Denver, and

David's friend Allen Appleton. You will recall that Allen was the boy who was with us at Mary Lea's wedding in New Mexico last summer. He and David have been chums since they were five years old. The boys are to be members of our crew on the large cabin cruiser we are going to use to explore the Thames River in England.

We plan to stop in Iceland long enough to get some good charter airplane flights over the glaciers and then out over that island off the coast of Iceland where the volcano was so destructive. From there we go on to Scotland for a tour of the northern part of Scotland and the Isle of Skye. After eight days in Scotland we shall journey on to London where we shall pick up the cruiser. Two very exciting events for me will be some hot air balloon flights, one in Windsor, England, and the other in Dublin, Ireland. I have my balloon flight reservations, but of course, it all depends on the weather. The boys will leave us after two weeks on the Thames River, and Betty and I will have a week in Ireland alone before returning in early August.

Mary Lea is going to present us with our first grandchild this summer, and just as soon as we get back from Europe we are going to make a trip to New Mexico. We shall return from that happy adventure via Shenandoah and then on home to Springfield just in time to welcome a guest from Norway. A young lad coming to America for the first time with plans to study in one of our local colleges is going to be our house guest for several days. What fun, and what a busy summer ahead.

One of you wrote to me the other day and asked me if I continue to feed the wild birds after the winter season is past. The answer is yes. I feed them right up until we go away for the summer holiday because we love to see the baby birds come to our feeders with their parents. There is no need for concern about making the birds too dependent on the feeders. As a matter of fact, the birds themselves prefer many kinds of food that they cannot get in anyone's feeder. The other day I watched some song sparrows which had been at my feeders regularly for months eating grass seed out in our back lawn. They wanted a change in diet, and they knew where to go to get it.

I do love to watch all kinds of wild life, and I feel so much closer to God when I do. I am sure that God loves his other creatures just as much as he loves you and me. How tragic it is that we have killed off so many different species, and I shudder to think what God's feelings are about it. I hope you agree.

Sincerely,
Frederick

ADVICE TO THE GRADUATE

Keep your good habits and make new ones.

Cultivate your mind.

Know your strengths and weaknesses and play up your strong points.

Be optimistic. Tomorrow is also another day, another chance.

Keep learning! In a sense, you have just begun to learn.

DOROTHY WRITES FROM THE FARM

Dear Friends:

I said in my letter last month that before time to write my next letter I hoped to make a trip to Livingston, Montana, to see our daughter Kristin and her family. This is a trip I have been dreaming about for almost a year, ever since Kristin's husband Art was transferred to this city when school was out a year ago. Early April was probably not the best time in the year to see Montana, since all the mountains were still snow-covered and most of the roads to beautiful spots were still closed, but my trips have to be scheduled when it is most convenient for me to get away, and this seemed to be the only time.

If I can't drive, my first choice of transportation is the train. The Amtrak goes through Livingston, but the closest point where I could board it was Minneapolis, a distance of several hundred miles from my home. Nevertheless I did try to get a reservation, but couldn't. I decided to take the bus all the way.

Frank and Bernie took me to Osceola where I got on the bus at 7:45 one morning. My seatmate was a lady from Texas who was going to change buses in Des Moines and go on to another city in Iowa to make an extended visit with her parents, who weren't well. In Des Moines her seat was taken by a woman who had been visiting her mother in Des Moines and was on her way back to her farm home near Albert Lea, Minnesota. We had a lot of things in common, so the time passed quickly. When she got off in Albert Lea, the seat was occupied from there to Minneapolis by a young college student from Brown University in Rhode Island.

I had to change buses in Minneapolis, with just half an hour to wait, time enough to get a cup of coffee, and we left right on schedule. We weren't supposed to have to change buses again, but when we pulled into the station at Fargo, North Dakota, at midnight, the driver told us he was having mechanical difficulties and we would all have to get off and board another bus. This was my first time in North Dakota, but I didn't get to see anything except the inside of the bus stops because we crossed the entire state at night. We had an unexpected coffee break of thirty minutes at Dickinson at 4:30 in



Pictured with Andrew and Aaron is their other grandmother, Mary Brase.

the morning because we were that much too early and couldn't leave until the scheduled time. Shortly after we left there around 5:00, we rode through quite heavy snow, but it didn't last long. Our scheduled breakfast stop was Miles City, Montana, where we had a very good breakfast. I will say that the service and food in the cafes where we stopped for meals were good. They have to be fast to serve that many people in a short space of time, and I have nothing but praise for the help in the places we stopped.

After an hour for lunch in Billings we started on to Livingston. We had gone about 20 or 25 miles when the bus broke down — broken fan belts. The driver said there was another bus about five minutes behind us, and when it came along those of us who didn't want to wait for a mechanic to come out from Billings transferred to this bus and went merrily on our way. Strangely enough we were only about 15 minutes late into Livingston. Kristin, Andy, Aaron, and one of Andy's friends were there to meet me.

We went right to the house and had fresh banana-nut bread and coffee. Art was at work, but came home for supper, and after a short rest went back to work again. He is in charge of the inhalation therapy department at the hospital, and right now is short of help, so he has to work very long hours. He has been training Kristin so she can help him when they get swamped with treatments, and it just happened they had more emergencies and the busiest week they had ever had the week I was there, so I didn't get to see much of Art except at mealtime and late in the evening. In fact, Kristin had to help him more than ever, but I really didn't mind because it gave me a chance to spend more time with the boys. They have a lot of games they like to play and were

tickled to death to have someone at hand who had time to play with them.

Art's mother, Mary Brase, also lives in Livingston, several blocks from Kristin and Art, but within walking distance in nice weather. Her sister, Mrs. Frank Wroblewski, of Ravenna, Nebr., was visiting her while I was there, and it was good to see Sally again. She had been in our home at the time of Kristin's wedding and I hadn't seen her since. Mary and Sally had us for dinner once at their house, and Kristin had them over for a couple of meals with us. We all ate out together a couple of times, and on the last day I was there the weather was so beautiful and warm that Kristin took us all for a drive around the countryside, so we had several good visits.

It was nice to be able to meet so many of Kristin's friends. I went with her to a P.E.O. luncheon and met several there, and I also attended a meeting of the Writer's Group. Kristin had friends in for coffee and we had coffee in their homes. One of the first good friends Kristin made after moving to Livingston was Irene Hedrick, and after having coffee at her home I can certainly see why Kristin is so fond of her. She is a warm and interesting person, with many talents and hobbies. Irene is English, and has a beautiful speaking voice, and one of the many "good" things she does is record textbooks on tape for blind students.

Mr. and Mrs. Hedrick have three children, and when the last boy left to go to college he gave them a St. Bernard puppy to keep them company. Her name is Clarissa and she is now almost two years old and the biggest dog I have ever seen, and a beautiful one. She loves children; the smaller they are the more she loves them.

One other friend I want to mention is
(Continued on page 18)

TWAIN MARKED HANNIBAL FOR HISTORY

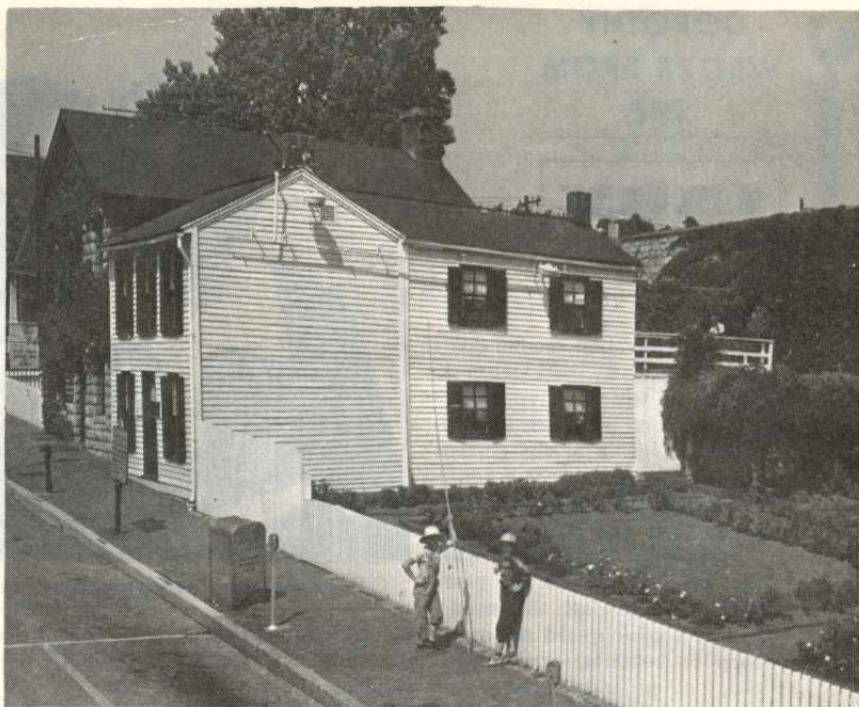
by
Mildred Grenier

On the banks of the colorful Mississippi River, on U.S. 61 and U.S. 36, about two hours north of St. Louis, sits Hannibal, Missouri, the town that never grew up and remains a boy at heart. Tourists by the thousands stop by here each year to shed the cloaks of adulthood and magically step back into childhood's carefree country again. Samuel Clemens, alias Mark Twain, who spent his childhood and teen-age years here, truly "marked" Hannibal for history.

And the people of Hannibal have been busy in recent years helping to put a further "mark of distinction" on the city of youth by restoring the Mark Twain Historical Area. This sloping half-block on Hill Street re-creates and bring back alive the days of Tom Sawyer's youth. Tom Sawyer was, according to Clemens, a combination of several boys he had known in his youth, including himself. Huckleberry Finn, Becky Thatcher, Aunt Polly, Sid and Mary were playmates and relatives of Clemens. Becky Thatcher in real life was Laura Hawkins who lived across the street from Sam Clemens.

In the center of the Historical Area, 208 Hill Street, is Mark Twain's boyhood home, also the home of Tom Sawyer. The plain, two-story white frame house with green shutters and trims — and the famous white board fence — was built in 1844. It is furnished with authentic pieces from 19th century Tom Sawyer days. Tourists are allowed to climb the back stairs and view the rear back bedroom in which the prankish Tom slept — or didn't sleep — while he was out curing warts, finding pirate's treasure, or roaming with his friend, Huck. Next door to the Mark Twain home is the Mark Twain Museum, filled with memos of Mark Twain's lifetime. Here may be seen rare books, original manuscripts, furniture, clothing and photographs owned and used by Mark Twain or his relatives and friends. Across the street from the Museum and Boyhood Home is the home of Laura Hawkins, the Becky Thatcher and first love of the irrepressible Tom. It is furnished with furniture of the era and is inhabited by life-like figures of the lovely Becky and her family.

The law office of Sam Clemens' father, John Marshall Clemens, is on the street with the Thatcher house. In it are a coal stove, the father's chair and desk, books open. In it also is the couch. Young Mark slipped in to sleep on the couch one night — and discovered the body of a murdered man.



Mark Twain Boyhood Home and Mark Twain Free Museum in Hannibal, Mo.

Mark went out the window. "I took the sash with me," he wrote. "I didn't need it, but it was handier to take it so I took it."

On the southwest corner of Main and Hill Streets sits the house which authorities say is the most interesting house, architecturally, in Hannibal. It is called Pilaster House and gets its name from the wooden Greek columns that adorn the walls. The building was erected in the 1830's, and was brought to Hannibal in a knocked-down condition on a steamboat from Cincinnati. The Clemens family lived here for a brief period. Today it contains a restored drug store, kitchen, doctor's office and living quarters.

Admission to all the buildings in the Historical Area is free. The Home and Museum are open daily throughout the year, except Thanksgiving, Christmas and New Year's. Hours are 8 a.m. to 8 p.m. — June 1 to September 1. 8 a.m. to 5 p.m. — September 1 to May 30.

One block east of the Historical Area, one can attend the Ice House Theatre for nightly entertainment. The 120-year-old structure is thus named because it was the first ice house west of the Mississippi. Professional actors join a student cast from Northeast Missouri State College to produce five plays each season. One of the plays is traditionally a play by Mark Twain. The theatre is open only in summer months and admission is charged.

"Green with vegetation, just far enough away to seem a Delectable Land, dreamy, reposeful and inviting," Cardiff Hill, scene of many of Tom and Huck's exciting adventures, reigns regally over the town. Topping the Hill is

the Mark Twain Memorial Lighthouse, built by the city in 1935 on the occasion of the 100th anniversary of Mark Twain's birth, as a "monument to undimmed youth". At the foot of Cardiff Hill stands a statue of the fun-loving Tom Sawyer and Huck Finn. The hill is often spoken of in Twain's writings as "Holliday's Hill".

There are other "markedly" interesting places to visit in Hannibal, also. High on the river bluffs, with winding drives and picturesque views of the Mississippi River, is the 240-acre Riverview Park. Here is located the well-known statue of Mark Twain overlooking his beloved river. Mark Twain Cave is located two miles south of the city on Missouri Route 79. Guided tours every half-hour are given through the "crevices which they call streets", where buried treasure was found, where Injun Joe died, where Tom and Becky were lost. Actually, the passageways are spacious and free from mud, the entire trip may be made in absolute comfort. Miles of passages carved out of limestone ages ago by an underground stream can be enjoyed in safety. The entire visitor's circuit is electrically lighted, so the rocks cut by erosion into fantastic shapes — the grand piano, the alligator, devil's backbone, hanging shoe, post office — can be easily seen. The cave is open to visitors during the entire year and the temperature is practically the same at all times — fifty-two degrees. A light wrap is comfortable even in hottest weather.

There are also excursions available on the authentic "Stern-Wheeler Lady D" down the romantic Mississippi (Continued on page 20)

ONCE UPON A SUMMERTIME ---

by
Leta Fulmer

Ah, June once more. And time for our annual pilgrimage. Our vacations were unique, a hit-and-miss combination of business and pleasure, for Dad was an old-time evangelist. Through most of the year he traveled alone, with only short stopovers at home. Mom ironed shirts in a steamy laundry to help with finances, and I fought a never-ending battle with fractions and verbs. But with the coming of summer — ah, that was the bonus that paid off for those lonely months without Dad. In other years, my older brothers and sisters had made similar safaris in jolting wagons and creaking buggies. But to me, our little Model T (Little Henry) was every bit as glamorous — a chugging magic carpet whizzing me along to adventure and a wondrous renewal of loving companionship.

Mom's boss was never happy to grant her leave to travel in meetings. But his grudging consent marred her enthusiasm only until she rushed in with the good news. Then the flight of the gypsies possessed us, and we were off. Little Henry seemed almost a living part of the family as he sped along. His rear end piled high with luggage, his one seat firmly packed with the three of us — we were indeed royalty on the road! We sang as we traveled, church songs mostly. When I switched to pop music, it was a solo, unless it happened to be an old, old ballad. If I chanced to intercept an amused glance between Mom and Dad, I might simmer down for a fleeting moment. But I'd soon be right back into the swing of it, in the utter enjoyment of being together and going someplace.

The sand hills of Nebraska, the wide open plains of Kansas, the lakes of Minnesota — these were usually our destinations, the out-of-the-way places that had neither money nor facilities for a regular minister. They'd pounce on us with cries of joy and the news would spread like wildfire — Brother John and Sister Annie are here! No need to plead with these people for togetherness. It was here in their hearts. No church available, a schoolhouse served just as well. Or the humblest home could become the house of God in a jiffy.

After the services, there was no frantic rushing away. These were moments to be treasured. And we circled the off-key piano or creaking organ and lifted our voices in pure delight. The free-will offerings were meager. But somehow we always managed to have enough to get us to the next place on the list. Some very small towns hold a big spot in my heart. Badger, S. Dak.,



This treasured picture of Leta with her parents and the old car, "Little Henry", was taken at a camp meeting in Indiana in the mid-twenties. Looking at this snapshot and other similar ones bring a flood of memories of happy summers to the author.

where homemade root beer and crisp sugar cookies delighted my young heart. Where one moment the entire congregation posed for a snapshot, then darted frantically into shelter from an approaching cyclone! Palco, Kans., where we routinely waited on the sandy road for herds of cattle to move leisurely across our path.

Along with his burden of suitcases, Little Henry tooted a small tent on his rear. Occasionally we found ourselves in strange surroundings without friendly voices or smiles to greet us. Then the three of us, with hysterical giggles and fumbling hands, would fight to raise the tiny bit of canvas for a night-time shelter. Though the wind might tug at the flaps, and pelting rain streak a river beneath the sagging cots, the touch of love helped to keep us warm and safe and happy.

There were the more prosperous times too, when Dad was chief evangelist at one of the big camp meetings — Sioux Falls, S. Dak., Grand Forks, N. Dak. And finally the ultimate — Anderson, Ind., the headquarters for our church. Sitting in the huge tabernacle, watching Dad fill the pulpit with his vibrant personality was an experience I'll never forget. How proud I felt as his Irish humor illustrated a point, brought laughter to the congregation. Mom would squeeze my hand and we'd smile into each other's eyes in deep appreciation.

Unexpected things highlighted our vacations — some good, some bad. Near St. Paul, Minn., a huge Greyhound bus skidded on a rain-slick hilltop and knocked our small car close to disaster on the brink of a rocky ledge. The resulting repair resulted in my first encounter with a motel. And though I sympathized with the poor little Ford as his fender was replaced and his dents ironed out — I had to admit I

reveled in the unaccustomed luxury that the bus company picked up the tab for. Dad was proficient at throwing in spur-of-the-moment bits of fun that threw all routine to the winds. One time we bought fresh-caught fish from farm boys who trudged down the road. In the next town, the cafe cooked them to mouth-watering perfection. We ventured cautiously into the treacherous Badlands of South Dakota, at that time great unexplored caverns and peaks of crumbling grey soil. We took time out to wind up into the Black Hills and stare in amazement at the rough drafts of the faces which are now so well known. They were wonderful days. Going to church was no chore. There was an enthusiasm and joy that made it downright fun. And sandwiched in between were the outings that gave me a speaking acquaintance with the very heart of Nature.

But summer always ended, as all things do. And when Little Henry stood before our modest little home, and we began to unload our gear, the lump that filled my throat was an actual hurting thing. Dad's sharp grey eyes would soften with compassion as he patted my head and spoke my pet name that was reserved for very special occasions.

"Now Geatie, cheer up. The time will pass. Before you know it, it will be another spring, and who knows where we'll go this time? And just think of all those snapshots you've got to put in your album. When you look at them, you'll remember all the good times we've had — you and me and Mama."

He was so right. Many of the pictures have faded. And I often have to rack my brain to figure out just where we were at a given time. But the glowing memories remain as bright and glowing as the summer sun, on a clear June morning!

A BUSY SPRING FOR MARY BETH AND FAMILY

Dear Friends:

This poor typewriter is warm to the touch. That is how much use it has had today. I shouldn't be surprised if it decided to stop for the day. Goodness knows my body would welcome a respite from this chair. I would enjoy some time outdoors as the weather has taken a turn for the better after an extraordinary series of spring storms. My mother has had a terrible number of tornadoes whip through the central belt of Indiana, and Katharine has had two occasions when they had tornadoes in Hillsdale, Michigan. We have an enormous shellbark hickory in the back yard which has taken two years of violent windstorms. Right now it is held together by a pair of bolts through the two main sections, with a connecting steel cable, but, nevertheless, on evenings when the winds are at their worst, that tree positively snaps and pops as the separated sections of the trunk rub and groan under the force of the wind.

Spring has really been terribly delayed in arriving this year. We get one day that is a portent of things to come, and then we get four that revert back to mid-March. We're even having a play of the flu germs which closed down our school in January. Once again I'm crossing my fingers that I don't get sick. Adrienne and I are the only two in the house who are well — and that counts Katherine Harris who is our boarding student.

The reason my typewriter is so warm and exhausted is that I have been typing grammar worksheets for my little class of mostly 8-year-olds. They have all had birthdays during this year and they have grown so tall they hardly resemble the little folk who came into my classroom in September. I told you several months ago about a charming grammar book for children, but unfortunately this dear book did not have any exercises accompanying it which I could use. Children of this age, especially, need worksheets from which to practice finding verbs and adjectives or adverbs. So by considerable hunting I found a fine grammar book published in 1899 by the president of Kansas Normal College, and from this I am able to use the lessons which she had prepared for each student. The only problem was that every student had a copy of this book when it was written. Now I have the only copy in the school, and probably in the entire city of Milwaukee if the truth be known, and as a result I must copy onto a duplicating master anything that I want the children to do in class. It takes time, but there is simply nothing to beat the



Another Katharine, Juliana and Jed Lowey's daughter, was busy with spring planting also. She helped carry out the little plants her mother started in containers in the house.

grand way in which these old-fashioned teachers taught their subjects.

All the time I am tied inside the house with my school work Don has managed to make some preliminary preparation of the ground in the minimal area of sun-exposed earth in the back yard. He has mulched into this rectangle tons of leaves from this spring's contribution of late-dropping leaves. Katharine has worked up a plan for what she wants to plant where, and was ever so concerned lest her father would jump the gun and plant before she gets home. However, her school dismissed the second week in May, so she had considerable opportunity to plant her flowers and vegetables. While living in sunny Michigan she forgot how cold the west side of Lake Michigan remains throughout the spring — almost up to the Fourth of July — and there was little chance that we could have planted anything outside that would not have been nipped by the late April freezing weather.

Katharine was also full of anticipation about coming home because I described a beautiful new dress which had arrived at our house. It has a full circle story that accompanies it which concerns all of the Kitchen-Klatter family, so I must share it with you. I received a letter from a lovely lady in Newton, Iowa, who was inquiring about the lady next door to me who formerly operated the antique shop in our little town. She read in one of my *Kitchen-Klatter* letters that the antique shop sold old dresses — and I mean antique dresses as opposed to early-old dresses — and she was attempting to get rid of an antique dress. She was moving into an apartment and needed to get rid of some of her possessions. I hastily

wrote back to her that the antique shop was closed but that if the dress would fit my girls I would like to buy it from her. Before I could believe my eyes along came a tiny box from Newton, Iowa. I just knew it couldn't be such a stroke of good luck as the antique dress, because the box was too small. However, as I carefully turned back the white tissue paper, there lay an exquisite dress packed, because of its sheer fabric, into a tiny parcel.

This dress is all done with the tiniest hand stitches. The French embroidery is hand rolled and attached to the sheerest batiste cotton I ever touched. There are also generous inserts of delicate lace which fit together into a floor-length gown which, as Mrs. Laird explained in yet another letter, was fitting for a spring or summer wedding. The dress was made in 1912 and was not a bit yellowed. Mrs. Laird went on to explain that she had bleached it with Kitchen-Klatter bleach before she sent it to me. She has delighted my Adrienne, who can barely squeeze her waist into it, and Katharine will be ecstatic and will have no trouble wearing it, I am sure, because she is reed slim. The dress is too short to be full length on my 5-foot 10-inch girls, but I am going to keep my eyes open for some sheer, gauzy batiste and add a little to the bottom. I shall have Don take a picture of one of the girls in this heirloom dress we have become the proud owners of. How can one ever say thank you for such a precious gift. Mrs. Laird has been a *Kitchen-Klatter* reader and radio listener for years, and weren't we fortunate to have been the recipient of such a generous gift!

I have been working on an 1847 cos-
(Continued on page 18)

CANNING COMMENTS AND FREEZER TIPS

by
Evelyn Birkby

As sure as June is coming up on the calendar, the seeds planted are coming up in the garden. Standing with ladle poised, canning and freezing equipment checked, and storage shelves cleared, I'm ready to process any and all foods which my favorite gardener is providing for his family.

Our canned food storage room is not very large, but it is organized with the empty jars standing in neat rows or collected into boxes according to size. As usual, the jar lids are helter-skelter in a box. To be really efficient, these lids should be kept in plastic bags as soon as they are washed and dried. Perhaps I can do better next year.

Even the cave has been cleaned out in preparation for storage of the root vegetables and apples. Hopefully, this will be a good growing year so the canned, frozen and stored foods will help us through most of the winter months, just as our grandparents used to try to raise most of their food in the "olden days".

From some of the new materials distributed by the Iowa State Extension Service, from your fine letters, and from my own experiences, the following suggestions and reminders for care of this year's garden produce have been gleaned.

1. Plan early. Check equipment. If possible, have the steam pressure gauge on the pressure canner tested to be sure it is working properly. Water bath canners and jelly kettles should be in good condition. Discard and replace unusable supplies. Check each jar by running your finger around the top. If it has any imperfection at all, even a hairline crack or flaw, it will not seal properly. If you decide to use such jars for jelly and jam storage, mark with an X on the bottom of each jar with fingernail polish so the imperfections can be easily identified.

2. Make a list of the amount you hope to store. Consider the number in your family and their personal likes and dislikes. This is only a goal, but it does help during the busy days when the green beans or tomatoes seem to come in such an overabundance it is hard to know how much to can.

3. Get a new UP-TO-DATE book on home canning and freezing from a reliable source. (Check your extension office for recommendation.) A ten-year-old food processing book may have some recipes you want to continue to use, but do get a recent book and use the processing, canning and freezing time charts and techniques suggested.

4. Be sure all jars and lids are



How would you like to have this huge kettle to use during canning season? This one is part of the kitchen equipment at the bakery of Lynn and Al's food market in Norfolk, Nebr. Evelyn enjoyed visiting the food preparation areas of this fine store.

clean when ready to use. Sterilizing before pressure or hot water processing is done *is not needed*. The jars and lids sterilize right along with the food during the cooking time.

5. It is recommended by food specialists that nothing be canned by the open kettle method. The reason given is that in this case the jars and lids must be sterilized and the food product boiling to insure proper sealing. When transferring food from the kettle to the jars it may cool slightly or dust and mold may get into the product from the air and cause food spoilage. The boiling water bath is recommended for acid foods — pickles, tomatoes, fruit, etc., and the pressure canner processing for non-acid foods such as meat, corn, green beans and soup products.

6. NEVER put jars into the oven for processing. This is very dangerous as they can explode. It is also difficult to get the internal temperature of the food in the jars high enough in oven processing to prevent spoilage.

7. If possible, use soft water for canning. This gives the best color and flavor to the finished product. Minerals in hard water can change both the color and flavor of the canned food, although they do not change the safety in eating them.

8. It is important to remove air bubbles from the jars before screwing on the lids. Slip a knife around the edge and down into the bottom of each jar. Remember to leave 1/2 inch air space at the top of each jar filled with acid foods and 1 inch air space at the top of each filled with non-acid foods.

9. Turn freezer to 10 below zero some 24 hours before time to start a big freezing job. No more than 5 per cent of the capacity of the freezer should be used at one time to fast freeze newly prepared food.

10. Freezer tape and wax crayon should be kept handy to mark the date, number of servings and contents of package. Keep a record of everything that is stored so menu planning will be

facilitated. Keep a check of foods as they are used, also. This gives a running inventory of available foods.

11. Choose the best fruits and vegetables possible for processing. Using anything which is too old or imperfect may have to be done in a season where food does not grow well and every bit must be utilized, but try to be choosy. Pick the product at its peak and process it as quickly as possible. Peas, for example, *must* go rapidly from the garden to the freezer. Corn is much better if handled quickly and at its peak, or just a bit under full maturity.

12. Gooseberries and rhubarb are two of the easiest fruits to freeze. Just clean, wash, place in plastic bags and freeze. Rhubarb is best cut into stalks the length of the container. When ready to use, thaw slightly and then cut into smaller sections if desired. The fewer cut surfaces the better the rhubarb will store. Cooked sweetened rhubarb may be either frozen or canned very satisfactorily also.

13. Experiment with some new foods each year to give variety to meals and excitement to the canning/freezing routine. Have you tried okra, salsify, leeks, garlic, scallions, kohlrabi, herbs or broccoli for example? Try canning tiny potatoes, little white onions, cubed or mashed pumpkin and/or winter squash. Melons cut into cubes or balls are great frozen in mint-flavored sugar syrup or in orange juice. Tomato juice can be frozen: simmer cleaned tomatoes until soft, strain and add 1 tsp. salt per quart. Ladle into jars or plastic bags, leaving head space, seal and freeze quickly.

14. Try different techniques of canning and freezing to find your favorite. Personally, I like to use a brine solution over vegetables when ready for the freezer. Blanch according to directions in freezing book, chill quickly, put into a plastic bag or freezer jar and then cover with a brine made of 1 Tbls. pickling salt dissolved in 1 quart water. Leave head space for expansion. Our favorite manner of preparing fruit is similar, only most fruits need only to be washed and stemmed or pitted as needed. Then make a medium syrup by boiling 3 cups sugar in 4 cups water. Cool and pour over prepared fruit in plastic bag or freezer jar. Seal and freeze.

One recommendation I read recently was to do a little canning or freezing each day rather than tackling a huge all-day processing job. If you can figure out some way to explain that technique to the garden, the suggestion would make sense. Otherwise we'll just be thankful if we have a large crop of growing foods coming our way.

Recipes

Tested by the Kitchen - Klatter Family

BROCCOLI-CHEESE CUSTARD

- 1 10-oz. pkg. frozen chopped broccoli
- 1 1/2 Tbls. flour
- 1/2 cup milk
- 1/8 tsp. ground nutmeg
- 1 tsp. instant minced onion
- 1 10 1/2-oz. can condensed Cheddar cheese soup
- 3 eggs

Cook broccoli as package directs; drain thoroughly. Place broccoli in a shallow 1 1/2-quart baking dish. Blend flour with a small amount of the milk until smooth. Add remaining milk, nutmeg, onion and soup. Beat until smooth. Add eggs and beat until well blended. Pour over broccoli in baking dish and place in a larger dish, then add boiling water to outer dish to a depth of about 1 1/2 inches. Bake in a 350-degree oven for about 50 minutes, or until it tests done in the manner custard is tested with the knife. Serves four.

—Mae Driftmier

FOUR-VEGETABLE CASSEROLE

- 1 10-oz. pkg. frozen peas, cooked & drained
- 1 10-oz. pkg. frozen green beans, cooked and drained
- 3 large carrots, sliced, cooked & drained
- 1 8-oz. can small onions, drained
- 1/2 stick margarine
- 4 Tbls. flour
- 1/2 tsp. dry mustard
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 1/2 tsp. Worcestershire sauce
- 2 cups milk
- 1/2 cup grated Cheddar cheese
- 1 cup buttered bread crumbs

Combine all of the cooked and well-drained vegetables. Melt the margarine in a saucepan over low heat. Blend in the flour and seasonings. Slowly stir in the milk until well blended and thickened. Mix the vegetables and cheese in the sauce. Turn into a buttered casserole, top with the bread crumbs, and bake about 30 minutes in a 350-degree oven.

—Dorothy

ROSY SALAD

- 1/2 cup sugar
- 1 1/2 cups water
- 4 cups diced raw rhubarb
- 2 3-oz. pkgs. strawberry gelatin
- 1 cup orange juice
- 1/4 tsp. Kitchen-Klatter orange flavoring
- 1 cup strawberries (fresh or frozen)

Combine sugar, water and rhubarb in saucepan. Cook gently until tender. Add gelatin. Stir until dissolved. Add orange juice and flavoring. Chill until thick and syrupy. Stir in strawberries. Spoon into mold. Chill until firm. Serves eight to ten.

This is an excellent salad to use fresh rhubarb or the frozen rhubarb which has been cut into sections and frozen plain. The strawberries may be either fresh or frozen, but be careful not to add too much strawberry juice if the frozen are used. As the rhubarb cooks, more liquid is created to that called for in the recipe, so drain the strawberries and then judge by the amount of juice on the cooked rhubarb before adding the strawberry juice to the mixture. Be sure to use the orange juice and flavoring called for; it turns this into a delightfully fresh combination of fruit flavors.

—Evelyn

TASTY COCONUT COOKIES

- 2 eggs
- 1 cup granulated sugar
- 2 cups flakes coconut (packed)
- 1/2 tsp. salt
- 1/4 cup sifted white flour
- 1/2 tsp. Kitchen-Klatter almond flavoring

Preheat oven to 300 degrees. Grease and flour several cookie sheets.

Beat eggs and sugar until smooth. Add remaining ingredients and blend well. Drop a rounded teaspoon of dough two inches apart on a cookie sheet. Bake 12 to 15 minutes or until edges are brown. Remove immediately and cool. Makes about 20 cookies.

—Mary Beth

LIME SUMMER SALAD

- 1 3-oz. pkg. lime gelatin
- 1 cup boiling water
- 2 Tbls. lemon juice
- Pinch of salt
- 3/4 cup cold water
- 1/2 tsp. Kitchen-Klatter lemon flavoring
- 1/2 cup shredded cucumber
- 1/2 cup diced celery
- 1/2 cup shredded Cheddar cheese
- Sliced radishes, optional

Dissolve gelatin in boiling water and add lemon juice. Add salt, cold water and flavoring. Chill until partially set; and then fold in remaining ingredients. Pour into mold and chill until firm. Serves six.

—Margery

SPRING PEAS

- 1/2 cup mushrooms, chopped
- 1/4 cup onion, diced
- 2 Tbls. butter or margarine, melted
- 1 lettuce leaf, torn
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 cup peas (canned or cooked)
- 1/2 cup water
- 1/2 tsp. beef bouillon granules (or one cube)

Brown mushrooms and onion in melted shortening. Stir in lettuce leaf, torn into small pieces, and butter flavoring. Add remaining ingredients. Cover and simmer over medium heat about 5 minutes. Add more water if needed.

This is an excellent way to use leftover cooked peas. It is great for fresh peas. They do not need to be pre-cooked, just add with the water when the remaining ingredients are added, cook, covered, until just tender. A bit more water may need to be added. Do not overcook peas; they should be crispy cooked, not mushy.

Canned mushrooms are fine for this, or the fresh or frozen morels which are found in many Midwestern wooded areas.

—Evelyn

SPECIAL CHERRY PIE

- 1 cup sugar
- 4 Tbls. flour
- 2 tsp. cornstarch
- 1 1/2 cups cherry juice
- 1/2 tsp. Kitchen-Klatter cherry flavoring
- 2 cups fresh pitted cherries
- 1/4 tsp. red food coloring
- 1 9-inch unbaked pie shell

Mix the sugar, flour, cornstarch, cherry juice, and flavoring together and cook until thick. Fold in the cherries and food coloring and pour into the pie shell. Cover with the following topping:

- 1/2 cup flour
- 1 cup sugar
- 1/2 stick of butter or margarine

Mix together until it feels and looks like cornmeal. Pour over the top of the pie, and bake in a 425-degree oven for 30 minutes.

—Dorothy

COMPANY CHICKEN

- 1 small jar dried beef (or small pkg.)
- 3 chicken breasts, boned and halved
- 3 strips bacon
- 1 10 1/2-oz. cream of mushroom soup
- 1 cup sour cream

In bottom of casserole, layer the dried beef. Put chicken breasts on top of beef. Lay 1/2 strip bacon on top of chicken breasts. Bake in 350-degree oven for 30 minutes. Remove from oven. Combine soup and sour cream and pour over chicken. Return to oven to bake for about 30 minutes longer. Our company enjoyed this very much. —Margery

STIR FRIED CHICKEN

- 2 large whole chicken breasts,
boned and skinned
- 2 Tbls. salad oil
- 1 cup thinly sliced celery
- 1 medium green pepper, cut into
thin strips
- 1 small onion, sliced
- 1 tsp. salt
- 1/4 tsp. ground ginger
- 1 4-oz. can sliced mushrooms,
drained
- 1 16-oz. can bean sprouts, drained
- 1 6-oz. can water chestnuts,
drained and sliced
- 1 chicken bouillon cube
- 1/2 cup water
- 2 Tbls. soy sauce
- 2 tsp. cornstarch
- Hot buttered rice

Cut each chicken breast in half and slice crosswise into 1/4-inch strips. This will be easy if the chicken is partially frozen before you try to slice it. Put the 2 Tbls. salad oil in a large skillet over high heat and cook the celery, pepper, onion, salt and ginger, stirring until the vegetables are tender but still crisp. This takes about 3 or 4 minutes. Remove vegetables with a slotted spoon to a warm platter and keep warm. Cook chicken in the hot oil left in the skillet and fry it in the same manner until it turns white, about 4 or 5 minutes. Return cooked vegetables to the skillet with the chicken and add the mushrooms, bean sprouts and water chestnuts; then add the chicken bouillon cube and the 1/2 cup water. In a small bowl blend soy sauce and cornstarch until it is smooth, gradually add this to the hot mixture in the skillet and cook, stirring constantly until it is thickened. Serve over hot buttered rice. Serves four.

—Mae Driftmier

FROSTY ORANGE DRINK

(A Blender Recipe)

- 1 6-oz. can frozen orange juice
- 1 cup water
- 1 cup milk
- 1/3 cup sugar
- 1 tsp. Kitchen-Klatter vanilla
flavoring
- 1/4 tsp. Kitchen-Klatter orange
flavoring
- 12 ice cubes

Combine all ingredients in blender. (Some blenders can take ice cubes, but many of them can handle only crushed ice, so prepare the ice as needed for your own make of blender.) Whip mixture until light and frothy. Very good served with sandwiches or an after-school snack.

An egg could be added if you would like a more nutritious drink. A few scoops of ice cream or sherbet would make another variation for a very fine frosty drink.

—Evelyn

MARSHMALLOW-STRAWBERRY PIE

- 1/2 lb. marshmallows
- 1/4 cup milk
- 1/4 cup sugar
- 1 quart fresh berries, sliced
- 1/2 pint whipping cream, whipped
- 1/2 tsp. Kitchen-Klatter strawberry
flavoring
- 1 9-inch baked pie shell

Place marshmallows and milk in top of double boiler and melt over hot water. Cool. Sprinkle sugar over berries and mix. Pour marshmallow mixture over berries. Whip cream; add flavoring and fold into strawberry-marshmallow mixture. Pour into shell and refrigerate. Garnish with whole fresh berries.

—Margery

SUMMER PUNCH

- 1 12-oz. can frozen lemonade concen-
trate (or 2 6-oz. cans)
- 1 6-oz. can frozen orange juice
concentrate
- 1 cup sugar (some might prefer less)
- 1 16-oz. bottle of a lemon-lime type
pop (7-Up, Fresca or such)

Put the above ingredients into a one-gallon container. Finish filling gallon container with cold water.

Store, tightly covered, in refrigerator.

—Margery

BEAN SOUP BREAD

- 2 pkgs. yeast
- 2 cups lukewarm water
- 2 large shredded wheat biscuits
- 1 egg, beaten
- 1 10 1/2-oz. can bean and bacon soup
- 3 Tbls. brown sugar
- 1/4 cup molasses
- 2 tsp. salt
- 1/2 tsp. Kitchen-Klatter burnt sugar
flavoring
- 1/4 cup salad oil or melted shorten-
ing
- 7 cups flour (about)

Combine yeast, water and shredded wheat biscuits. Let stand 5 minutes. Beat in egg and soup. Add sugar, molasses, salt, flavoring and shortening. Mix until smooth. Beat in 2 cups flour. Add enough remaining flour to form soft ball. Turn out on floured breadboard. Knead, adding a little more flour if needed, until smooth and elastic. Place in greased bowl, turning on all sides to grease complete surface. Let rise one hour. Punch down in bowl. Let rise 1/2 hour longer. Turn out on breadboard. Knead well. Cut into three portions. Let rest 10 minutes. Knead each section, pat flat and then shape into loaf. Place into three well-greased loaf pans. Let rise until dough is almost level with top of pan. Bake at 350 degrees for 45 to 50 minutes. Turn out onto cooling rack. Excellent hot, very good cold, makes excellent toast and freezes very well. A fine, tasty bread.

—Evelyn

CHEESE-CARROT CASSEROLE

- 12 carrots, sliced
- 1/4 cup butter or margarine
- 1/4 tsp. Kitchen-Klatter butter
flavoring
- 1 medium onion, diced
- 1 Tbls. flour
- 1/4 tsp. dry mustard
- 1/4 tsp. celery salt
- Salt and pepper to taste
- 2 cups milk
- 1/4 lb. Cheddar cheese

Cook carrots in salted boiling water until tender. Drain. Melt butter or margarine and butter flavoring. Stir in onion and cook 2 or 3 minutes, until transparent. Stir in flour, mustard, celery salt, and salt and pepper to taste. When smooth, gradually stir in milk. Layer carrots and cheese in casserole, ending with carrots. Pour sauce over all. Top with buttered bread crumbs if desired, or sprinkle a little cheese over the top. Bake at 350 degrees for 35 to 40 minutes.

—Evelyn

WALNUT BALLS

- 1 cup chopped walnuts
- 1/4 chopped onion (or more)
- 1/2 cup grated cheese
- 1 Tbls. chopped parsley
- 1 egg
- 1 cup bread crumbs
- 1/4 cup milk

Mix together; form into small to medium balls. Brown in butter in a skillet. Serves four.

—Mary Beth

STRAWBERRY PIE

- 1 cup sugar
- 1 cup water
- 3 Tbls. cornstarch
- 3 Tbls. strawberry gelatin
- 1 quart unsweetened strawberries,
washed and sliced
- 1 graham cracker crust
- Whipped cream

Combine sugar, water and cornstarch and cook until thick and clear. Add gelatin and let cool. Pour over strawberries; then pour into crust.

Top with whipped cream or whipped topping.

—Margery

DRIED BEEF AND CABBAGE

- 3 Tbls. butter or margarine
- 3 Tbls. flour
- 1 1/2 cups milk
- 3/4 tsp. salt
- Dash of pepper
- 4 oz. dried beef
- 3 cups cooked chopped cabbage
- 1 cup soft buttered bread crumbs

Make a white sauce using the first five ingredients.

Shred the beef and cover with hot water. Drain. Combine the beef, cabbage and white sauce. Pour into a greased baking dish, top with the buttered crumbs, and bake in a 350-degree oven 20 to 30 minutes.

—Dorothy

CELERY SEED SALAD DRESSING

- 2 1/4 cups powdered sugar
- 1 Tbls. mustard
- 1 Tbls. salt
- 1/4 cup, plus 1 Tbls. vinegar
- 3 cups oil
- 1 Tbls. paprika
- 1 Tbls. celery seed

Mix together sugar, mustard, salt and vinegar; soak three hours. Stir about every 30 minutes until sugar forms a honey consistency. Heat part of oil and add paprika. Strain and cool. Add paprika-oil to remaining oil. When cool add to sugar mixture slowly. Add celery seed and let stand 24 hours before using.

—Mary Beth



WHAT DO KIDS LIKE BEST?

Of course it depends on the kids; some would rather have snakes than bubble gum, and some little girls who couldn't care less about dolls will go ape over a tree house. But one thing is certain: all kids love desserts. Here again, personal preference makes a big difference. Some go for cake, others yearn for pudding. But they won't turn anything down.

Whatever one you decide to serve up next, you can be sure it will get a bigger reception than ever if you use your imagination and a **Kitchen-Klatter Flavoring** to spice it up. The taste is true-to-nature, the aroma is mouth-watering. And because a few drops go such a long way (and never cook or steam out) **Kitchen-Klatter Flavorings** are economical, too. There are 16:

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

Kitchen-Klatter Flavorings

If you can't yet buy them at your store, send us \$1.50 for any three 3-oz. bottles. Vanilla comes in a jumbo 8-oz. bottle, too, at \$1.00. We'll pay the postage. Kitchen-Klatter, Shenandoah, Iowa 51601.

DELICIOUS PINEAPPLE CAKE

- 2 eggs
- 2 cups sugar
- 2 Tbls. cooking oil
- 2 cups sifted flour
- 2 tsp. soda
- 1 tsp. salt
- 2 1/4 cups crushed pineapple, juice and all
- 1 1/2 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter pineapple flavoring
- 1/2 cup chopped pecans

In a bowl put the eggs, sugar and cooking oil and beat well. Sift the flour, soda and salt together and add this alternately with the pineapple to the creamed mixture, starting and stopping with the flour, and beating well after each addition. Beat in the flavorings and nuts. Pour batter into a greased and floured 9- by 13-inch pan. Bake in a 350-degree oven about 30 minutes. This is about the texture of a date cake and is good served with whipped cream or the following frosting:

Frosting

- 1 8-oz. pkg. cream cheese, softened
- 1/2 cup butter or margarine
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 1-lb. box of powdered sugar

Blend the cream cheese and butter or margarine. Add the vanilla flavoring. Gradually beat in the powdered sugar until smooth. This really made more frosting than I care for on a cake, so I put some away and frosted some banana bars with it a couple of days later.

—Dorothy

EVELYN'S COMPANY BUTTERSCOTCH PIE

- 1/3 cup butter or margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 9.9-oz. pkg. Choco-Pecan frosting mix
- 3/4 cup flour
- 1/2 tsp. baking soda
- 1 3/4-oz. pkg. butterscotch pudding and pie mix
- 2 cups milk
- 1 tsp. Kitchen-Klatter burnt sugar flavoring

Melt butter or margarine in saucepan. Stir in butter flavoring and 1 cup of dry frosting mix. Bring to boil. With a fork, stir in flour and soda. Cool slightly. Press into bottom and sides of 8-inch pie pan to form a crust. Bake at 425 degrees 4 to 6 minutes, or until light golden brown. Cool.

For the filling, prepare pudding mix with milk as directed on package for pie filling. Cool 5 minutes. Stir in flavoring and remaining frosting mix. When well blended, spoon into cooled

crust. Refrigerate several hours, or until time to serve. If desired, top with whipped cream or whipped topping and pecan halves.

This is very rich, very delicious and a simple company or club dessert. I am keeping the ingredients on my emergency shelf, for it can be made quickly.

—Evelyn

CHERRY CREAM FREEZE

- 1 1/3 cups sweetened condensed milk
- 1/4 cup lemon juice
- 2 1/2 cups cherry pie filling
- 1 8 1/2-oz. can crushed pineapple, well drained
- 1 tsp. Kitchen-Klatter cherry flavoring
- 1/2 tsp. Kitchen-Klatter almond flavoring
- 1 pint whipped cream

Combine first 6 ingredients into large bowl. Fold in whipped cream gently until evenly blended. Turn mixture into 3- by 5- by 9-inch loaf pan. Cover tightly with foil. Freeze for 24 hours or until thoroughly firm. Unmold on serving tray. Yields 12 servings. —Margery

CABBAGE-APPLE SALAD

- 1 3-oz. pkg. lemon (or lime) gelatin
- 1 cup boiling water
- 3/4 cup cold water
- 1/2 tsp. Kitchen-Klatter lemon flavoring
- 4 tsp. vinegar
- 1/2 tsp. salt
- 1 Tbls. sugar
- 1/2 cup shredded cabbage
- 1 diced red apple (Do not peel.)
- Nutmeats, optional

Dissolve gelatin in the boiling water. Add the cold water along with the flavoring, vinegar, salt and sugar. Stir to dissolve sugar. Chill until it begins to thicken; then fold in cabbage, apple and nutmeats.

—Margery

LIVER BAKE

- 1 1/2 lbs. beef liver
- 1/2 tsp. paprika
- 1/2 cup flour
- Bacon drippings
- 1 large onion, sliced thin
- 1 1/2 cups water
- 2 beef bouillon cubes
- 1/2 cup ketchup
- 2 tsp. Worcestershire sauce

Wipe liver with damp cloth and trim carefully. Shake paprika into the flour and dredge liver pieces. Brown quickly in bacon drippings. Arrange liver and sliced onion in greased casserole that can be covered. Make gravy in dripping pan with the 1 1/2 cups water. Stir in bouillon cubes, ketchup and Worcestershire sauce. Pour gravy over liver pieces and onion rings. Cover and bake at 350 degrees for one hour. Garnish with bacon strips.

—Margery

FLAG DAY - JUNE 14

Editor's Note: The following words have been excerpted from an address delivered on Flag Day, 1940, in Washington, D.C., by Franklin K. Lane, then Secretary of the Interior. The flag, personified, speaks to the people:

I am not the flag; not at all. I am but its shadow.

I am whatever you make me; nothing more.

I am your belief in yourself, your dream of what a people may become ...

I am song and fear, struggle and panic, and ennobling hope.

I am the day's work of the weakest man and the largest dream of the most daring.

I am the Constitution and the courts, statutes and the statute-makers, soldier and dreadnought, drayman and street sweep, cook, counselor, and clerk.

I am the battle of yesterday and the mistake of tomorrow.

I am the mystery of the men who do without knowing why.

I am the clutch of an idea and the reasoned purpose of resolution.

I am no more than what you believe me to be and I am all that you believe I can be.

I am what you make me; nothing more.

TO A FRIEND

Kindness shining in your eyes,
Friendship in your smile
Add interest, luster to my life,
Make every day worthwhile.
True companionship is rare ...
Ours a blessed blend;
I thank God daily that you chose
To count me as your friend.

—Inez Baker

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.

LAHLS OT FILE KESE TI VERPSERE
SAVE SIH REVEOOSWH LLSAH SOLE
DNA SLALH ISH FEIL HLLAS TI
OOSVWEERH OSLE.

One reason we have fewer women after-dinner speakers is that women just can't wait until after dinner to say what they have to say.

If there is someone in your family who, because of age or a handicap, cannot bend and stoop to tend a garden but who still enjoys gardens and gardening, "portable gardens" will an-



The spotlight was on Andrew when he celebrated his 10th birthday, but his brother Aaron was at his side when it came time to cut the cake. The boys, sons of Kristin and Art Brase of Livingston, Mont., are grandsons of the Frank Johnsons.

swer the problem. Make the boxes any size that you desire, but they should be at least twelve inches wide and nine inches deep. It will take this much soil for the correct root depth and water retention. Set the boxes table high, on a porch or in the yard, with a southern exposure. Fill with good soil and plant radishes, lettuce, set onion plants and even a tomato plant or two. The handicapped gardener will reap the benefits of such a garden in fresh garden products, in addition to the joy he will receive in watching and tending it.

A homeowner is very easy to spot. He's the one you're always seeing coming out of a hardware store.

When storing hats, or packing dresses, blouses, coats, or shirts in a suitcase for travel, place the hat or garment in a large plastic bag. Blow the bag to partly full with air, and tie tightly. Your garment will travel wrinkle-free.

Speaking of plastic bags, don't forget to take plenty of them along when you go on that camping trip. You will find yourself using them many times a day for table covers, mattress covers, protecting benches and tents. Even for a make-shift raincoat for yourself when caught out in a sudden summer shower!

One more thought on recycling the large plastic bags — this time the dry cleaner bags. Save them to use as containers when raking leaves this fall. The full-length ones, when tied at the bottom, will hold several bushels of leaves and will cost you absolutely nothing.

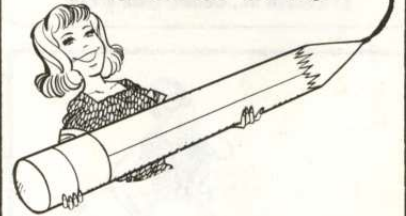
ANSWER TO SCRAMBLED BIBLE VERSE: St. Luke: 17:33. Whosoever shall seek to save his life, shall lose it; and whosoever shall lose his life shall preserve it.

KITCHEN-KLATTER COOKBOOK

Mail your order now for this wonderful 464-page cookbook of choice Kitchen-Klatter recipes. Only \$5.00 per copy. (Iowa residents, please add sales tax.) Make checks payable to:

Kitchen-Klatter Cookbook
Shenandoah, Iowa 51601

dressin' lesson



When the women get to talking
Of the great foods we have
eaten,
Of the lamb chops we have grilled,
And the souffles we have
beaten,

The conversation often
Turns away from steaks and
chops

From gourmet-like successes
And (all too often) flops.

And it's then we start discussing
Any dinner's greatest part:

The meat may be the backbone,
But the salad is the heart!

Within my group of buddies,
There's one place we agree:

That's **Kitchen-Klatter Dressings**—
We like 'em . . . yes, all three.

Oh, some folks like the "French"
one best,

And some want "Country Style",
And some swear by "Italian"

. . . say it's better by a mile.
But anyway, the quality is

Right there in all three.
If they're from **Kitchen-Klatter**

They're good enough for me!

Kitchen-Klatter Salad Dressings

Buy them at your grocery store, or send us \$1.25 for an 8-oz. bottle of either Country Style, French or Italian. We pay postage. Kitchen-Klatter, Shenandoah, Iowa 51601.

HANDEE BURGER MAKER

WHAT A CHORE SAVER! Packs and stacks patties...hands never touch them...all ready for use or put in freezer for future use. Excellent for other patties such as fish, potatoes, etc. Complete Burger Maker ONLY \$1.98 POSTPAID! ORDER TODAY!



WILFRED MAIL ORDER HOUSE

5225 SANSOM ST., PHILADELPHIA, PA. 19139



**NEED
TABLES?
Chairs?
Trucks?**

Send Today For
**FREE
Catalog**

**ORDER
DIRECT
from**



MONROE

THE MONROE COMPANY

51 Church St., Colfax, Iowa 50054

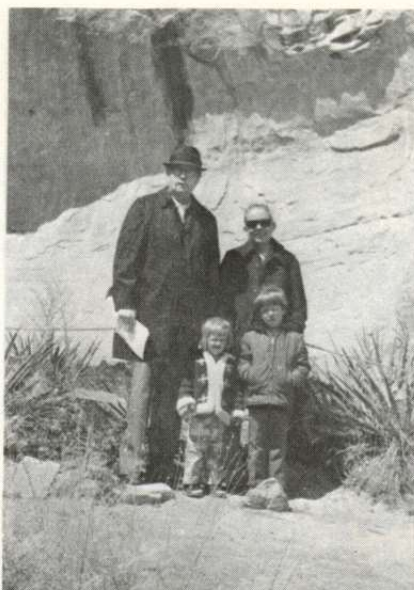


"The idea for the bridal shower? Oh, the girls read it from a letter on the *Kitchen-Klatter* program."

You, too, can gain inspiration from the letters we read from our listeners.

Be with us each weekday over one of the following radio stations:

KMA	Shenandoah, Ia., 960 on your dial - 9:00 A.M.
KWBG	Boone, Iowa, 1590 on your dial - 9:00 A.M.
KWPC	Muscatine, Iowa, 860 on your dial - 9:00 A.M.
KSMN	Mason City, Iowa, 1010 on your dial - 9:30 A.M.
KCOB	Newton, Iowa, 1280 on your dial - 9:30 A.M.
KTAV-FM	Knoxville, Iowa, 92.1 mc. on your dial - 11:15 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.
KWOA	Worthington, Minn., 730 on your dial - 1:30 P.M.
KOAM	Pittsburg, Kans., 860 on your dial - 9:00 A.M.
WJAG	Norfolk, Nebr., 780 on your dial - 10:05 A.M.
KHAS	Hastings, Nebr., 1230 on your dial - 11:00 A.M.
KVSH	Valentine, Nebr., 940 on your dial - 10:15 A.M.



Oliver Strom, niece Juliana Lowey and her children, James and Katharine, delayed viewing the inscriptions carved on historic El Morro in New Mexico long enough for Margery to take this picture.

FLEA MARKETS - THE BARGAIN HUNTER'S BONANZA

by

Marjorie Spiller Neagle

Flea markets are not a United States innovation, as many people believe. They actually started in Paris about a hundred years ago. There, on the outskirts of the city, junk dealers and rag pickers got together to sort out their wares . . . often infested with fleas. Hence the name "flea market".

It didn't take long to discover that this "junk" often hid priceless treasures. Soon collectors and the public came to these markets to find valuable items.

One intrepid seeker told me that she bought a bag of odd buttons of various types and sizes, and found among them an exact replica of the buttons (real jet) that had trimmed her grandmother's suit jacket when she went away on her honeymoon.

And now in the USA flea markets are a common occurrence. On almost any weekend or holiday you're sure to see a flea market (as well as garage and porch sales) with bargains too good to pass up.

No matter what your interests you'll find something you want. Another person told me that he had bought an old postcard album and found in it the picture of a summer hotel where he had gone for a vacation with his parents when he was a small boy. He recognized the place immediately. (The postcard in now in a frame above his desk.)

You can always go to a flea market with a particular purchase in mind. But it's more exciting to go expecting to find the unexpected. You'll find books, housewares, prints, pewter, silver, picture frames . . . I found a super fire-place grate for 45 cents.

Once you've bought an item on an impulse you'll have fun trying to figure out what to do with it. If it appears to be of value have an expert appraise it. In my daughter's home there are three perfect peacock feathers arranged on a velvet setting and framed. She had kept them for several months after buying them, figuring what to do with them. And all at once she knew. The picture is a real conversation piece.

On your next holiday go visit a flea market. It's more fun than anything!

KNOW YOUR TREASURES

by

Evelyn Witter

I was one of those brides who was bored when my mother said: "I want you to have this double wedding ring quilt your grandma made. Someday I'll give you the silver service your great-aunt left me."

"Who wants that old stuff," I said to myself.

But now that I've kept house for a quarter of a century I feel differently. I realize that it is the old things that mellow a home.

When I wash the chocolate set my dad brought back from his trip to Europe when I was a little girl, I think of the stucco home I grew up in. When I spread the bed with the crocheted bedspread my mother-in-law made I think of those early days in our farming career when she'd come out and we'd sit on the porch watching the men working in the fields below. Her hands were never idle. I enjoy finding the materials in the braided rug I made when the children were small. I like to pick out a bit of the pajamas the children wore and a piece of Bill's favorite work shirt.

We really never wanted antiques. But I like to gaze at the pencil sketch Bill's grandma did when she was a girl on the farm. The sketch is of the thrashing crew resting among the bundles of shocked grain. I wonder about her fine talent and how perceptive she must have been. In my dining room I love serving from the ironstone platter that crossed the prairies from Connecticut four generations ago.

All these products are like loving glances from our families. They tell us of happy, full productive lives . . . encouraging us to go on.

These threads of the past are part of the fabric of today. Now I know what treasures they are!



COME READ WITH ME

by
Armada Swanson

Longtime readers of books by Gladys Taber will want to add her latest to their treasured collection. *Country Chronicle* (J. B. Lippincott Co., P.O. Box 8340, Philadelphia, Pa. 19101, \$6.95) is like a letter from home.

In *Country Chronicle* Gladys Taber again takes you back to Stillmeadow, the 1690 Connecticut farmhouse which she and her closest friend, Jill, discovered during a blinding snowstorm some years ago and subsequently bought and refurbished. In its lovely surroundings, she finds something unique each day to observe and feel and share with her readers.

Whether she is setting out a warm dinner for raccoons and barn cats, or making potpourri from the petals of summer roses, Mrs. Taber's life is a constant celebration of nature. She invites you to share her pleasure in the wondrous silence of a cold winter morning when the temperature is zero or below, in the masses of wild irises that grace the fields in May, the music of cicadas and the ripe smell of August, the beauty of wild geese in autumn, their flight a dark V against the sapphire early-morning sky or the white light of the moon.

"Nobody really knows when winter begins in New England," writes Mrs. Taber. "There will be mild days in November, and there will be bitter ones . . . Then there comes a day without wind and with a flat sky the color of pewter. Amber, my Abyssinian kitten, sits on the windowsill overlooking the swamp, and when the first big spangles of snow fall against the old bubbly-glass panes, she switches her tail wildly and tries to catch them, although she really knows they are outside. The flakes fall casually, circling in the darkening air, but by midnight the yard is spread with lace, the swamp crested with foam. Inside, the ancient floors begin to creak with the cold, and I like to imagine the ghosts of long-gone folk walking about, just checking to be sure everything is snug."

Country Chronicle is a delightfully informal record of the seasonal happenings at Stillmeadow, interspersed with the author's thoughts on a broad variety of subjects and with a number of mouth-watering recipes culled from her country kitchen (you'll want to try them



Mr. and Mrs. Dale Brown of Ogden, Iowa, celebrated their 40th wedding anniversary last summer. Mabel has been a regular contributor of helpful articles for *Kitchen-Klatter* for over 27 years.

all—especially Sausage Cheese Balls). Of course, this book is filled with tales of Mrs. Taber's household and wildlife pets.

In *Country Chronicle*, Mrs. Taber's family, dear friends and neighbors are here, too, as well as strangers. The author relates her surprising and upsetting session with the lady agent from the Federal Census Bureau—Mrs. Taber was chosen as one of 17,000 out of 63 million to be specially investigated. "Now the information wanted by the bureau is about clothing and linens, auto expenses and repairs, trips and vacations, utilities, TV's, repairs to appliances, insurance . . ." she notes. "Books are evidently of no interest to the Census Bureau . . . Never mind. I had not bought a new coat this year. Or new shoes."

Through all of *Country Chronicle* you feel Gladys Taber's closeness to the land and her special qualities of warmth and caring. It is a refreshing book, a book that gives you release from the tensions of the world.

After *Country Chronicle*, you may wish to read again her other popular books, including *My Own Cook Book*, *Stillmeadow Album*, *Another Path*, and *The Stillmeadow Road*.

You think you are not important? "Everytime we add to the joy of one person, we add to the joy of the world; every time we add to the peace of one person, we add to the peace of the world; every time we add to the faith of one person, we add faith to the world." What have you added to the world today?

SAVE TO 50% ON SEWING SUPPLIES

FLEXI-LACE SEAMBINDING



S-T-R-E-T-C-H-A-B-L-E!! A nylon $\frac{3}{4}$ " wide stretch lace used as a seambinding, also as a contrasting color trim on any garment where a narrow attractive trim may be used. In all colors.
3 yard pkg. is 39c.

SALE
10 yard piece
(worth \$1.30)
only
49¢

ELASTIC, BEST QUALITY. White, Black.

Rayon, boifast. Will not stretch out! SAVE by getting a 12 yard piece.

$\frac{1}{4}$ "-85c	$\frac{3}{8}$ "-\$1.10	$\frac{1}{2}$ "-\$1.44
$\frac{5}{8}$ "-\$1.80	$\frac{3}{4}$ "-\$2	1"-\$2.70

(Prices are for 12 yard pieces.)



1,200 YD. SPOOL MERCERIZED THREAD

All colors available. For hand or machine sewing. (Same quantity of thread as \$2.50 worth of 125 yard spools.)

Size 60 thread. only 55c

BOBBINS for your sewing machine

Save \$1.00 on a dozen bobbins.

Our price is only **\$1.44** for 12

Fine quality metal. Send sample. It will be returned with your order. (touch & sew type not included in offer)



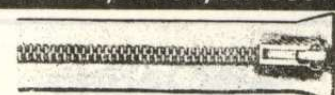
NEEDLES for your sewing machine



**SAVE
OVER
50%**

These best quality, hard German steel needles fit most machines. 15X1, sizes 11, 14, 16, 18. Size #14 most frequently used. 25 of 1 size \$1.10

ZIPPERS, NYLON, SAVE 50%!!!



Finest quality. All colors available. Will last the life of your garment. Almost invisible closure. 18", 20", 22". Any of these sizes, (70c-85c value) 40c

WISS SHEARS

for polyester fabrics

Price
\$7.75



Supershar, knife edge, for greater ease in cutting double knits, polyesters, acrylics, all tough & thick fabrics — and medium and sheer goods. Extra sharp.

THREAD, polyester dual duty

Mercerized, cotton covered polyester. For added strength. Sews ALL fabrics—All knits. Permanent press, cottons, silks, woolsens, synthetics, etc. LARGE 300 yard spool 60c.

By the dozen 55c ea. All colors.



**SEWING
SUPPLY
CATALOG**

**SAVE
TO 50%**

Wholesale prices on zippers, threads, needles, shears, buttons, fabrics, interfacing, belting, laces. On hundreds of items used by every home sewer and dressmaker.

Catalog 35c Or send 50c for faster 1st. class delivery of catalog.

NEWARK DRESSMAKER SUPPLY CO.
DEPT. K, 140 HALSEY ST., NEWARK, N.J. 07102

OLD FASHION CHINA DOLL



KIT: Hand painted china head; arms, legs; basic pattern for body and clothes, 16" tall \$7.95 P.P. Assembled, Undressed: with patterns for clothes 16" \$14.95 P.P. Dressed: in small print cotton, old fashioned style, 16" \$18.95 P.P. Catalogue 35¢

EVA MAE

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



Many pictures were taken when Emily and Alison Driftmier visited in Shenandoah this spring. We like this one of the two with their Aunt Dorothy.



50 YARDS LACE 98¢

LACE — LACE — LACE . . . 50 yards of Lace in delightful patterns. Edgings, braids, insertions, etc. All beautiful colors, full widths. Pieces at least 10 yards in length. Marvelous for dresses, pillow cases, etc. Terrific as hem facing on new double knit fabrics. Only 98¢ plus 37¢ pstg., double order \$1.89 plus 59¢ pstg.

FREE with lace 100 BUTTONS!

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

LACE LADY
808 Washington

DEPT. NL-856
St. Louis, Mo. 63101

DOROTHY'S LETTER — Concluded

the elderly lady next door, Mrs. Georgia McCutcheon. She loves Kristin and the children and they love her. When I told her how much it meant to me to know Kristin had someone like her next door to turn to in a crisis if she needed help immediately, she said this worked both ways. It has meant a great deal to her to have them living next door.

One day toward the end of my visit Art was able to get away from the hospital a little early for supper, so I took them down town to eat. It didn't take long to finish our meal, and with a lot daylight left Art took us for a drive over to Bozeman. This is a beautiful drive through the mountains all the way. Montana State University is lo-

cated here, and we drove all around the campus.

My trip home was also pleasant. Kristin and Andy were the brave ones to get up and see me off on the bus at 5:30 A.M. I got to see a lot more of North Dakota going home, since we were as far as Bismarck before dark. It was a beautiful, cloudless, and warm day for travel, and I had my first look at Dakota Badlands at Medora in the Theodore Roosevelt National Park.

It is good to be home again and back into the swing of my daily routine. I loved every minute of my visit with Kristin and family, and now when she writes letters to us I can visualize every bit of it, but it is always good to get back home after a trip.

Until next month . . . *Dorothy*



See that the bride gets off to a good start in homemaking with a subscription to KITCHEN-KLATTER MAGAZINE.

\$2.50 per year, 12 issues \$3.00, foreign subscriptions
(Iowa residents, please add Sales Tax.)

KITCHEN-KLATTER, Shenandoah, Iowa 51601

MARY BETH'S LETTER — Concluded
tume dress for Adrienne this spring. She will begin her guide duties at Hawks Inn in late May, and this year she determined to have her own costume. Usually she wears one of the dresses that the auxiliary ladies have at the Inn for special occasions, but now — or someday soon — she will have her own.

I learned today that next year I am going to begin teaching out of the Laura Ingalls Wilder *Little House* books. I have always had as my primary books all of Beatrix Potter's beautiful stories, but next year I shall begin to teach the more advanced students from these wonderful historical tales. I can hardly wait. I intend to begin this summer laying out a series of comprehension sheets from their chapters, and then pulling in the development of our country as Laura Ingalls lived it.

Until next month,
Mary Beth



THE JOY OF GARDENING

by
Eva M. Schroeder

A garden club member stopped in at the floral shop last week with a problem that confused her. "Recently," she said, "a speaker talked to our club about planting bulbs in the fall. She said, 'Daffodils are fine for naturalizing.' I wondered what she really meant. When it came time to ask questions at the end of her lecture, I couldn't bring myself to ask exactly what was meant by the term."

The term "naturalizing" simply means making a planting that looks as though Mother Nature did it for you. It is letting plants follow their own natural instincts. You never see wild trilliums or other bulb flowers come up in exact rows, but gardeners have the tendency to plant their bulb flowers in exact rows so many inches apart. A good way to achieve a natural effect when planting daffodils and other spring flowering bulbs is to take a handful and toss them out much like old-timers sowed their grain. Then dig holes where the bulbs landed and plant them.

Most homeowners today strive for the "natural look" in their yards. They want their surroundings to appear as though Mother Nature set out the trees, shrubs and flowers. The best way to accomplish this is to draw plans on paper first. It is much easier to change the location of a tree or shrub with a pencil than with a spade. Check with your State Horticulture Society for all the bulletins and pamphlets available to help you plan before you plant.

Question: Instructions that came with my flowering shrubs last spring at planting time stated that they must have good drainage in order to grow well. What is meant by "good drainage", and how can I tell if I am providing it?

Answer: Make the rain test — or if you can't wait for a good rain, use your garden hose and set it to sprinkle an area for an hour or more. If the water seeps into the soil and soaks down to 10-12 inches, the chances are you have good drainage. If the water stands in puddles or runs off at an alarming rate, you have a drainage problem. If this happens you can do much to correct the problem by digging the soil deeply and incorporating sand with clayey soil or humus with sandy soil.

✕ ✕ ✕

Compare our prices on NATURAL-ORGANIC VITAMINS and Supplements from NUTRITION HEADQUARTERS

All prices POSTPAID! Satisfaction guaranteed or money back.

100 mg. Rose Hips 100% Natural VITAMIN C TABLETS		
<input type="checkbox"/> 100 for .89	<input type="checkbox"/> 500 for 3.98	<input type="checkbox"/> 1,000 for 6.98
250 mg. Rose Hips 100% Natural VITAMIN C TABLETS		
<input type="checkbox"/> 100 for 1.89	<input type="checkbox"/> 500 for 7.98	<input type="checkbox"/> 1,000 for 12.95
500 mg. Rose Hips 100% Natural VITAMIN C TABLETS		
<input type="checkbox"/> 100 for 3.49	<input type="checkbox"/> 500 for 14.95	<input type="checkbox"/> 1,000 for 24.50
1,000 mg. Rose Hips 100% Natural VITAMIN C TABLETS		
<input type="checkbox"/> 100 for 5.95	<input type="checkbox"/> 500 for 24.50	<input type="checkbox"/> 1,000 for 39.95
Tiny Capsules VITAMIN E—100 INT. UNIT CAPSULES		
<input type="checkbox"/> 100 for 1.39	<input type="checkbox"/> 500 for 6.35	<input type="checkbox"/> 1,000 for 11.95
Double Potency VITAMIN E—200 INT. UNIT CAPSULES		
<input type="checkbox"/> 100 for 2.29	<input type="checkbox"/> 500 for 11.49	<input type="checkbox"/> 1,000 for 19.95
High Potency VITAMIN E—400 INT. UNIT CAPSULES		
<input type="checkbox"/> 100 for 3.98	<input type="checkbox"/> 500 for 18.95	<input type="checkbox"/> 1,000 for 36.50
Super Potency VITAMIN E—600 INT. UNIT CAPSULES		
<input type="checkbox"/> 100 for 5.75	<input type="checkbox"/> 500 for 26.95	<input type="checkbox"/> 1,000 for 52.50
Highest Potency VITAMIN E—1,000 INT. UNIT CAPSULES		
<input type="checkbox"/> 100 for 9.98	<input type="checkbox"/> 500 for 47.50	<input type="checkbox"/> 1,000 for 89.00
Natural VITAMIN A TABLETS 10,000 USP Units each		
<input type="checkbox"/> 100 for .75	<input type="checkbox"/> 500 for 3.30	<input type="checkbox"/> 1,000 for 5.95
IODINE RATION—Natural KELP TABLETS		
<input type="checkbox"/> 100 for .59	<input type="checkbox"/> 500 for 1.95	<input type="checkbox"/> 1,000 for 2.95
Cold Pressed WHEAT GERM OIL CAPSULES 3 minim.		
<input type="checkbox"/> 100 for .65	<input type="checkbox"/> 500 for 3.20	<input type="checkbox"/> 1,000 for 5.95
7½ grain Desiccated LIVER TABLETS low heat dried		
<input type="checkbox"/> 100 for .85	<input type="checkbox"/> 500 for 3.49	<input type="checkbox"/> 1,000 for 6.50
Red "Wonder" VITAMIN B-12 25 MCG TABLETS		
<input type="checkbox"/> 100 for .65	<input type="checkbox"/> 500 for 2.50	<input type="checkbox"/> 1,000 for 4.35
Natural VITAMIN A and D Tablets 5,000 units A; 400 D		
<input type="checkbox"/> 100 for .60	<input type="checkbox"/> 500 for 2.45	<input type="checkbox"/> 1,000 for 4.50
Natural BONE MEAL TABLETS—Regular 7½ grain		
<input type="checkbox"/> 100 for .69	<input type="checkbox"/> 500 for 2.75	<input type="checkbox"/> 1,000 for 4.95
Natural Soy LECITHIN—Compare this low price		
<input type="checkbox"/> 100 for .95	<input type="checkbox"/> 500 for 3.98	<input type="checkbox"/> 1,000 for 7.85
VITAMIN B6—10 MG TABLETS		
<input type="checkbox"/> 100 for .79	<input type="checkbox"/> 500 for 2.85	<input type="checkbox"/> 1,000 for 4.75
Highest Potency Food YEAST TABLETS. One tablet a day		
<input type="checkbox"/> 100 for .85	<input type="checkbox"/> 500 for 3.25	<input type="checkbox"/> 1,000 for 5.95
DOLOMITE Tablets—Rich in Calcium, Magnesium		
<input type="checkbox"/> 100 for .65	<input type="checkbox"/> 500 for 2.50	<input type="checkbox"/> 1,000 for 4.50
GARLIC and Parsley TABLETS. Order now and SAVE		
<input type="checkbox"/> 100 for .79	<input type="checkbox"/> 500 for 3.85	<input type="checkbox"/> 1,000 for 6.95
"Arecibo-C"—Tropical ACEROLA—100 mg. Vitamin C		
<input type="checkbox"/> 100 for .89	<input type="checkbox"/> 500 for 3.89	<input type="checkbox"/> 1,000 for 6.95

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

NUTRITION HEADQUARTERS
104 W. Jackson - Dept. N722
Carbondale, Illinois 62901

MAIL THIS AD

Indicate items desired and
mail with remittance.

Name _____
Address _____
City _____
State _____ Zip _____

Three essentials for happiness; something to do, something to love, and something to hope for.

Liberty is not license.
Liberty is the intelligent use of thoughts, words, and actions.

50 BRAND NEW TOWELS \$1²⁵!

Biggest Towel Bargain in U.S.

UNWOVEN COTTON AND RAYON—Assorted beautiful Patterns. Colors. BRAND NEW—NOT Seconds—50 Towels for \$1.25, or 100 for only \$2.35! Super Quality. Plus, include 25c extra for postage & handling with EACH set of 50 Towels you buy. Make good money selling these Towels. We've sold 70,000,000 already and include sure-fire MONEY-MAKING Plans with your order. Money-Back Guarantee. No C.O.D.'s. Order NOW!

50 TOWEL CO., Dept. to-22, Box 662, St. Louis, Mo. 63101



"Clean" doesn't mean a "Mountain of Suds" ... and vice versa!

Time was, when Mother was washing in her first wringer machine (or iron kettle), she figured the bigger the pile of suds the cleaner the wash. No matter that the rinse water didn't always get the soap out, or that drains clogged. Now we know better. Science has proved to us that low-suds laundry detergents not only get the dirt out, but they're ecologically sounder, too. We've added sweet scent and brightness, and that's why we can say, "You can't find a better laundry detergent than Kitchen-Klatter Blue Drops!"

(Added bonus: you'll find it's economical to use, too. Prove it to yourself. It's at your grocery store.)

**Kitchen-Klatter
Blue Drops**



—Massie-Missouri Commerce
Statue of Mark Twain in Riverview
Park, Hannibal, Missouri.

MARK TWAIN'S HANNIBAL — Concl.

where "you can see Hannibal from the river" — the waterfront, Mark Twain Bridge, Sloughs and Levees, Lovers Leap, River Boats and Barges, Jackson's Island, River Wildlife, 1871 Railroad Swing Bridge. The excursions are one and two hours long, are available from May 1st through Labor Day. There is also the Twainland Express, a trackless train, which tours points of interest through the town.

Hannibal has many stately Victorian homes lining its hilly streets. The majestic, turn-of-the-century mansion, Rockcliffe, after having been unoccupied for 42 years, has been restored and opened to the public. When Mark Twain made his last visit to Hannibal in 1902, he was received by Hannibal's society in a setting of grandeur and elegance at Rockcliffe. Twain addressed 300 select guests from the magnificent stairway in the mansion, then celebrated as one of the finest river estates in America. Rockcliffe was decorated in the latest style, the "art nouveau", a break away from the Victorian influence. All thirty of the spacious rooms are furnished with the original furnishings, wallpaper, brass door-knobs and candelabra. Tours are given daily May 30 to October 1; weekends only April, May and October. Admission is charged.

In contrast, and more modest in appearance, the birthplace of Margaret Tobin Brown, the "Unsinkable Molly Brown", is located on Denkler Alley, just off U.S. 36. The small brick and frame house was built in 1867. It was here that Molly lived when she worked as a waitress at a Hannibal Hotel where she heard Mark Twain boast of the wonders of the West as she served him dinner on one of his visits there.

Tourists spending a weekend in Hannibal can enjoy side trips to the Sky-

lift at Clarksville, at Thousands Hills State Park near Kirksville, and Wakonda State Park at LaGrange. There are facilities for many outdoor activities, camping and picnicking areas are available.

Or you may like to go 36 miles southwest to Florida, Missouri, to Samuel Clemens' birthplace. Clemens moved to Hannibal at the age of four with his parents because, his father said, Hannibal was a "growing" town. The family never regretted the move — and certainly neither has the town. Sam Clemens gave the world Tom Sawyer and Huck Finn, haunted houses and pirates' gold — and a legacy of writing all nations cherish. To Hannibal he left a "fountain of youth" of boyhood memories — the town's "mark of eminence" all over the globe.

THE PERFECT GIFT

As one prepares for the many special days through the months ahead, much thought is given to one's ability to prepare. While one is adept at knitting, another at baking or sewing, each has special ability at gift making.

Some shop all year, while traveling or vacationing, the locale may add to the interest in the gift — to the donor as well as the recipient. Many make their Christmas gifts during the summer months spent at their cabin or vacation home.

If one enjoys knitting, the perfect gift is available — busy fingers fashion beautiful sweater, scarf, cap sets for all ages, such gifts are easily handled while in the process of making; readily tucked in a bag and carried to group meetings.

Some cover their entire gift list with jelly made during the canning season; delicious as well as attractive. Pickles also have a place here.

One friend pots her geraniums (slips) in colorful containers (permanent) for each of her friends. While she uses novel ideas and much preparation it isn't necessary, if they are properly potted. Another friend who has quantities of nuts available makes attractive boxes of them, some are even shelled.

Family snapshots can be arranged in a homemade album. This is a project for the entire year of family snapshot pictures and they are treasured. This is a family project.

Collectors' items cover most every sort of object. The gift which "adds to" delights the recipient. Yes, even though he is well supplied.

It's a common expression "I never know what to give her." You just give something *you* enjoy and use, whether a basket of fruit or a plate of cookies ... something you enjoy giving.

All agree the simple gift pleases most.
—Gladys E. Templeton

FATHER-SON BANQUET - Concluded
 either, if you know what's good for you. But just between us, he is crazy about little lambs and puppies and he's always thinkin' up nice surprises for Mom and us kids, and he's often to be found helping out a neighbor or a friend. And if one of us kids wins a prize, or gives him a gift, or when Mom get's all gussied up to go someplace, he about blows a gasket, he's that proud.

And he sure knows how to have a good time, like at ball games, and goin' fishing and campin', and no one laughs harder at a good joke.

Are you sure you haven't seen him? Oh, I didn't give you the biggest clue. I didn't tell you his name. It's DAD.

Salute to Sons: (Might hold up large placard fastened to a standard with "Boy Wanted" printed in large letters.)

Boy wanted - to fill an important capacity in any position:

He must have a clean face, clean habits, and a clean heart. Need not know how to roll a cigarette or how beer tastes; and if he is not up-to-date on all the smutty jokes making the rounds, his ignorance will be gladly overlooked.

He must be a boy who treats his mother and his sister - and every other boy's mother and sister - with respect, and who does not refer to his father as "the old man".

He need not be especially brilliant at school, but he must be studious and persevering, never cheating in his examinations or passing a problem until he has mastered it.

He must be truthful, prompt, obedient, and industrious. He must make his employer's interest his interest, and never be afraid of earning more than his wages.

This boy is wanted at once in any number. Many positions open. Merchants want him to sweep out the store for a few years and eventually take charge of it. Newspapers want him to commence at the bottom - maybe as a delivery boy - and work to the top, gaining business experience and a knowledge of dealing fairly with the public as he goes up the ladder.

He is wanted everywhere - in law, in medical practice, in financial institutions, to run great public works, on the farm, on the school board, and on school faculties. Those who offer these jobs put great value on the old-fashioned values, such as honesty and integrity, and are willing to pay more for it. People are wanting him for judge in the court, for member of congress, for county office, for president, for mayor. The nicest girl in the world is wanting him for her husband, and any dad in the world would be proud to call him SON. (From old clipping)

It makes me very proud to say there are a lot of fine sons here tonight who could fit the bill exactly. Let's hear three cheers for our sons!

"Thoughts from a Sage": (Grandfather expresses some thoughts)

Having passed three score years and then some, and with each passing year seeing time pass by more quickly, I find myself often pausing to meditate and philosophize a bit. My life has been very rich and rewarding. But there have also been regrets, regrets you, too, will experience as time goes by. I have grouped a few of them together which I have labeled "things I wish I'd known before I was twenty-one." Perhaps they'll give some of you youngsters a few ideas. Anyway here they are:

I wish I'd known that my health after 30 was largely dependent on what I'd put into my stomach and how I treated my body before I was 21. I wish I'd known you cannot get something for nothing. I wish I'd known the folly of not taking the advice of older and wiser people - it's surprising to realize now how much those I called "old foggies" really knew! I wish I'd known my dad was really "neat", "cool", "with it" - not just a maker of rules and someone to "hand out the dough". I wish I'd known that there is no better exercise for the heart than reaching down to help people up. I wish I'd known that the "sweat of my brow" was going to earn my bread when I got on my own. I wish I'd known that everything my mother wanted me to do was really the right thing to do. I wish I'd known that the harvest depends so much on the seed sown. I wish I'd known the world would give me just about what I deserved. I wish I'd known that the joy of laughter strewn generously through each day is one of life's greatest blessings. (Adapted from Sunshine)

I wish I'd known before I started this speech that each generation must make its own mistakes, live with its own regrets, that most of Grandpa's "passed on" wisdom goes in one ear and out the other; then I'd have sat down before this. But any way you look at it, this one thing I know, being a grandpa is "wunnerful"!

Music: It would be fun, for the musical part of the program, to have a male quartette costumed in elaborate disguises and let the audience try to guess their identities.



UNCHARTED

The first few months of baby's life,
 Went strictly by the book;
 But, now that he's approaching two -
 He's raised by hook or crook.



Puts Pain To SLEEP

Now for the first time, overnight relief from painful arthritis, bursitis, rheumatism, soreness, stiffness. Just rub Icy Hot's creamy balm over the affected joints or muscles, and you can actually feel the pain start lessening. You regain lost movement, begin to sleep peacefully again. If you don't have relief in 24 hours we'll refund your money. Not available in stores.

SEND \$2 PER JAR

J. W. Gibson Co.,
 Dept. K-11
 2000 N. Illinois St.
 Indpls., Ind. 46202



Dingy stain?
 Greasy spot?

CUT IT OUT!

Or (almost as radical a solution) you can use harsh chlorine-based liquid bleach. And run the risk of ruining the fabric forever.

A better solution: reach for **Kitchen-Klatter Safety Bleach**. Rough on stains, easy on the clothes. Keeps everything looking like new, and perfectly safe for all washables... even new synthetics and permanent press. You can trust it to do the job right - safely, quickly and economically.

Kitchen-Klatter Safety Bleach

HEARING AIDS

UP TO **50% OFF** COMPARABLE AIDS ★

• BUY DIRECT • 20 DAYS FREE TRIAL

Body Aids \$49.95 up. Tiny, inconspicuous All-in-the-Ear; Behind-the-Ear; Eye Glass Aids. One of the largest selections of fine quality aids.

Very low battery prices. Write for FREE literature. No salesman will ever call. Good hearing is a wonderful gift. ★ **LLOYD CORP.** ★ Dept. KT, 905 9th St., Rockford, Ill. 61108

1000 GOLD STRIPE ZIP CODE **LABELS** LOW AS **58¢**



FREE LOVELY GIFT BOX

1000 Deluxe, Gold Stripe, 2 Color gummed, padded Labels printed with ANY Name, Address & Zip Code, 65¢ for EACH Set! Please add 10¢ extra for post. **SPECIAL!** 3 Sets only \$1.85 plus 25¢ post. 6 Sets only \$3.50 plus 50¢ post. **EXTRA!** FREE Plastic Gift Box with ea. 1000 Labels. Write for FREE Money Making Plans. Fast Service. Money Back Guarantee.

TWO BROS. INC., Dept. n990, Box 662, St. Louis, Mo. 63101

One's work is a portrait of himself.



Jed Lowey and his son James flew to Massachusetts for the wedding of Jed's sister Elizabeth. They are pictured in the parental home just before leaving for the church where Beth became Mrs. Wm. Rowe.

LUCILE'S LETTER - Concluded

and surprisingly cheap. Well, James won't have any lunch problems since he eats just about everything with

great gusto.

Katharine has been enrolled in a nursery school just now being completed by the Episcopal church that is only a very short distance from home. This will save that long, long drive she had to make when James was in nursery school. Juliana said: "With James and Katharine both in school I'll have two hours to myself every morning and I can really make the fur fly."

The picture on this page was taken when Jed and James flew back to Woods Hole, Mass., for the wedding of Beth Lowey and William Rowe. James sat at the table of honor for almost four hours without moving a muscle, and when I said: "Why James, how could you sit still that long?" he replied with great nonchalance: "Oh, it was easy - I just used the old brain." This struck me as very funny.

Well, I see that my space is gone so this must be all until next month.

Faithfully always . . .

Lucile

PLANTRON, INC. Proudly Presents The "DIAMONITE" Cross

2.25 Carats of Simulated Diamonds
Perfectly Matched for Brilliance

Actual Size Shown

\$9.95 ea. 2 for \$16.95



The "Diamonite" Cross - an elegant imitation of a \$10,000 diamond and platinum cross. Shines with five perfectly matched Marquise "Diamonites" and four small, round "Diamonites" selected for their brilliance and beauty. And to enhance this lovely pendant, a 1/4 carat Baguette "Diamonite" dangles from a fine, 17 in. chain. This outstanding value can be yours for only \$9.95. Two are just \$16.95 postpaid. Makes a beautiful gift - shipped in its own gift box.

PLANTRON'S GUARANTEE

Our guarantee is simple - if for any reason you are not completely satisfied, return your Cross Pendant by **INSURED MAIL** within 30 days for a purchase price refund.

Order Here

**PLANTRON, INC., Dept. 1108-45, 2207 E. Oakland Ave.
Bloomington, Illinois 61701**

Send me _____ pendants (#9927) Total \$ _____

Name _____

Address _____

City _____ State _____ Zip _____

Illinois residents please add 5% sales tax.

Important Note:

All "Diamonites" are set in four-prong "Tiffany-type" settings with a platinum-like finish to insure a lifetime of wear.

"Little Ads"

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

August ads due June 10
September ads due July 10
October ads due August 10

THE DRIFTMIR COMPANY
Shenandoah, Iowa 51601

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

POLYESTER CUSHION COVERS — 14" tops sixteen assorted squares, back plain — \$1.60; 2 — \$3.00. Mrs. Louis Koester, Box 135, Earlring, Iowa 51530.

CATTLE CAPITAL OF NEBRASKA COOK-BOOK, compiled by Alliance Business & Professional Women's Club — \$2.25 postpaid. 520 Grand, Alliance, Ne. 69301.

15 BEAUTIFUL HYBRID IRIS. State inspected \$2.35 postpaid. Mrs. Signe Thomas, 306 North 10 Street, Norfolk, Ne. 68701.

LEARN HOW BOXTOPS BRING DOLLARS! 60¢ sample; \$5.00 — 12 issues. Treasure Chest, Box 1132-KK-6, New Brunswick, N. J. 08903.

\$35.00 DAILY POSSIBLE addressing-stuffing envelopes. Typewriter-longhand. Information 25¢. Send stamped addressed envelope. Ame-5, Box 310, LeMars, Iowa 51031.

CHURCH WOMEN: Will print 150-page Cookbook for organizations for \$1.25 each. Write for details. General Publishing and Binding, Iowa Falls, Iowa 50126.

CROSS STITCH or embroidered aprons — \$3.00. Verna Palmer, Elm Creek, Ne. 68836.

BARGAIN — 1,000 RETURN ADDRESS LABELS. Name-address imprinted. Only \$1.00. Save on 5000 — \$4.50. Fast Mail-ordering Service, L-57, P.O.B. 202, Paterson, N. J. 07513.

GROCERY COUPON ORGANIZER . . . attractive vinyl wallet indexed to help use "cents-off" coupons. With the rising cost of groceries you can't afford to be without it! Just \$2.50 postpaid. Money-back guarantee. Tall Corn Specialties, Dept. KK-74, Box 91, Waterloo, Iowa 50704.

FUND RAISING . . . All you do is Make Money! No investment. No returns. No risk. No losses. Even small groups earn \$200-\$300-\$400 with Wayne Candy. Wayne Candies, originators of the Wayne Bun, has cooked up 4 different top-quality candy items just for FUND RAISING. Send \$1 for sample box plus complete details. 4 varieties \$3.00 postpaid. SALES REPRESENTATIVES WANTED. Write: Action Fund Raising, Tilleda, Wis. 54978

BUYING OLD POST CARDS, before 1916. Amount & price in 1st letter please. Gladys Minnick, Norborne, Mo. 64668.

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

TRANSFER PENCIL: make any picture or design into a hot iron transfer. Pencil, with design sheet and instructions. \$1.00 postpaid. SUNFLOWER CRAFTS, Box 1212, Dept. K, Omaha, Nebr. 68112.

LOVELY CAMEO PENDANT NECKLACE. On fine 18" neckchain. Choice: amber cameo/gold setting or blue cameo/silver setting. \$2.95 boxed. The Gift Fair, Box 1125-K, Oak Park, Illinois 60394.

\$100 WEEKLY POSSIBLE! Sewing spare time. Unlimited need for handsewn items. Details — rush stamped envelope. Enterprises, Box 8-K, East Rockaway, N.Y. 11518.

\$100 WEEKLY POSSIBLE — Mailing circulars for advertisers. Details — rush stamped envelope. Service, Box 721-K, Lynbrook, N.Y. 11563.

HOUSEPLANTS ROOTED — 12 different \$5.00 postpaid. Margaret Winkler, 5700 14th Ave., R. 4, Hudsonville, Mich. 49426.

BOOKFINDER, Box 663-KK, Seaside, Calif. 93955. Catalog for stamp.

DOLL PIN CUSHION — \$1.50; peacock for refrigerator — \$1.50; owl to hang on wall with feathers — \$1.00. Mrs. Julius Bisek, 311 E. Main, New Prague, Minn. 56071.

COLLECTORS: The more you know, the luckier you get. Antiques, nostalgia, hobbies, collectibles. Read The American Collector's Journal, Box 1063, Three Bridges, N.J. 08887. Subscribe today. Only \$4.00 year.

REAL PERFUMES blended from imported oils, of the purest essence, 1/8 oz., spill proof bottle, gift boxed, \$4.50 to \$7.50 value Similar to the Worlds Greatest Perfumes.
E like Estee Lauder I like Joy
S like Shalimar A like Arpege
W like White Shoulders C like Chanel
\$1.00 or 6 for \$5.00. Send check or money order & 25¢ for postage. Royal Perfumes, P.O. Box 233, Dept. K3, Des Plaines, Ill. 60017.

Afraid You're Going Deaf?

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

This is not a real hearing aid, but it will show you how tiny hearing help can be. It's yours to keep, free. The actual aid weighs less than a third of an ounce, and it's all at ear level, in one unit. No wires lead from body to head.

These models are free, so write for yours now. Thousands have already been mailed, so write today to Dept. 4438, Beltone Electronics Corp., 4201 W. Victoria St., Chicago, Ill., 60646.

NOW IS THE TIME TO PLANT CREEPING RED SEDUM

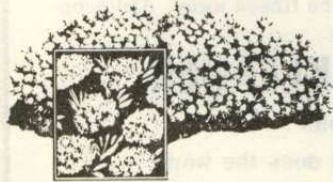
An extraordinary ground cover for masses of summer flowers -- evergreen winter foliage:

(Sedum Spurium, Dragon's Blood) Rock gardens, borders, edgings, under shady trees, and steep banks will be alive with carefree color when you plant this Creeping Red Sedum. Just place these hardy, northern nursery grown plants about one foot apart and watch them take over! Fill troublesome areas with a neat 3-4" tall cover that spreads fast, yet doesn't need pruning. Depend on it for bright red, star-like flowers from June through September — attractive, thick, semi-evergreen foliage the rest of the year, even in sub-zero weather!

4 for
\$1.00

(8 for \$1.75)
(12 for \$2.50)
(24 for \$4.75)

Send no money; on delivery pay postman \$1.00 for 4, \$1.75 for 8, \$2.50 for 12, or \$4.75 for 24, plus COD charges. We pay postage on prepaid orders. If not 100% satisfied, just return shipping label for refund of purchase price — you keep the plants.



● Grows and spreads without special care, in sun or shade, even in poor soil!

HOUSE OF WESLEY, NURSERY DIVISION
R.R. #1, Dept. 1244-45, Bloomington, Ill. 61701

Send me -- Sedum plants ☐ Prepaid ☐ COD

Name _____

Address _____

City _____ State _____ Zip _____

FREE GIFT

For your immediate order, an amazing Air Plant Leaf! Lives on air — just pin to a curtain — sends out 8 to 12 tiny new plants!



Read Me a Story

by
Laurine Eden



That little plea can crop up at all the wrong times, can't it? You know it's good to read to young children, but not while you're fixing dinner or mopping a floor! However, if you establish a regular story time, the question won't need to come up very often.

Whether the special time is at bedtime, or another part of the day, you can be sure your child will help you remember it and make it a habit! I'm very thankful that reading a story has become part of the bedtime routine in our home. If it wasn't, I'm afraid many days could go by without us ever looking at a book together.

Story time need not be limited to children's books, though they are excellent, of course. During a housecleaning session, my youngster found two books that had been stored away in a box and insisted on "reading" them that evening. What gold mines they are! One is an old geography book and the other a guide book from a zoo my husband and I visited some time ago. We don't actually "read" the books; we go through and talk about the pictures. Both of us really enjoy them and my son is getting a learning bonus at the same time! It's been fun talking about different countries and ways of life, and learning to recognize a wide variety of animals. I'm sure that our recent trip to a zoo was even more enjoyable than it might have been otherwise, because we'd been reading the zoo book.

Children can do much better in their school work if they enjoy reading. They certainly would have an advantage over those who dislike it! The preschool years provide wonderful opportunities for parents to help encourage a child's interest in books, simply by doing something the child already enjoys — reading to him or her.

Another benefit of story time is that it creates a special time for you and your child to be together. So many days it's hard to get all our work done, and nearly impossible to find time to spend with our children. Having a special story time can help start you in the right direction and provide your child several minutes of your undivided attention each day. If you have more than one young child, surely each would benefit from a separate story time if that is at all possible for you.

Do give the special story time a try. I think you'll find it habit-forming and most rewarding!

✦ ✦ ✦

TO GIVE AWAY

Food is an important thread in the fabric of any nation. Ancient man gave much thought to foods; they were necessarily simple and the preparation was not so complicated as we may prefer them today. When we make a study of any country we observe its food habits and customs because they indicate the type of "inner" man.

Explorers and travelers in far countries have made friendly contacts by showing an interest in native foods. As a matter of fact if one refused the food — often repugnant — presented by his host, he was considered unfriendly.

Outdoor cooking has always been common. Some cooking methods call for no utensils, the food being wrapped in a leaf or held over hot coals by means of a stick or grate. There seems to be no limit to our modern cooking methods.

Since America is the melting pot of all cultures, by the same token our recipe files include the favorite dishes of the world. One of the valued books on our kitchen shelf is *America Cooks*. The pioneer bride brought her family's traditional recipes on her long trek to

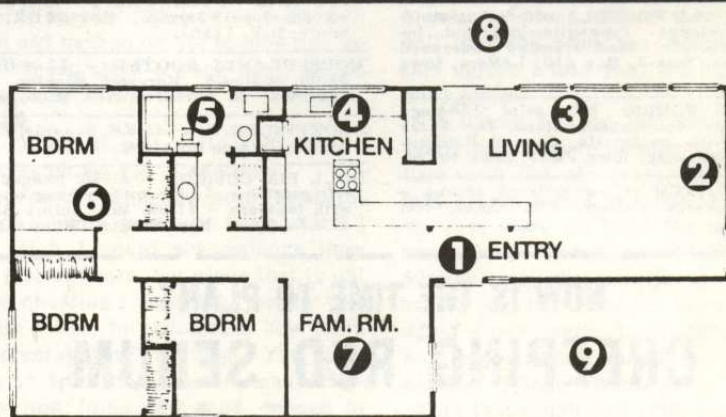
the West, thus transplanting much Eastern culture. A bit of the deep South or the rock-bound coast of New England was projected into the Plains States by way of recipes.

When one gives his recipe he is showing his friendliness through this simple method of sharing. Recall when your soldier-son was entertained to dinner in a foreign land, his hostess told him how she made a favorite dish that he might write the detailed recipe home to you? Alaska, Japan, Australia, Iceland, England, Germany — you cherish each one whether or not you have ever been able to use or translate it. It expressed friendliness.

Recipes! What homemaker's magazine is complete without them? What person doesn't brighten up at the mention of some old favorite recipe . . . corn pone, apple pandowdy, tortillas, pizza, clam pie, beaten biscuits. Each is ready to share in this world-wide subject.

Awaken an interest in another's recipes and you have made an approach to friendliness . . . you have something TO GIVE AWAY.

—Gladys Niece Templeton



MATCH THE NUMBERS

These are some of the places you can't do without

Kitchen-Klatter Kleaner:

- | | |
|-------------------------|-------------------------------|
| _____ sinks | _____ around wall switches |
| _____ tile floors | _____ chandeliers |
| _____ patio furniture | _____ windows |
| _____ bathroom fixtures | _____ picture glass and frame |
| _____ (name your own) | |

This little game emphasizes what we've been saying for years: every room in every home needs **Kitchen-Klatter Kleaner**. Because it goes into solution right away: deep-cleaning, fast-acting solution. Low suds, biodegradable, never leaves scum or froth to be rinsed away. And economical, too!

KITCHEN-KLATTER KLEANER

You go through the motions . . .

KITCHEN-KLATTER KLEANER does the work!