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LEANNA FIELD DRIFTMIER

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

MAGAZINE

"More Than Just Paper And Ink"

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Margery Driftmier Strom

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LETTER FROM LUCILE

Dear Good Friends:

Well! And again, WELL!!

It seems to me like an eternity since I've written to you folks, and in a way it has been because I don't believe I've missed two letters running except in the terrible period immediately following Russell's death, and then at other periods when I was hospitalized and didn't have access to my typewriter.

In any event, it seems very good to be back here in my old room at home with my old typewriter and feeling good enough to be in touch with you once again.

When Mother and I were visiting on the phone the other day I told her that these last two months or so had shocked me into a reality that should have come to me years ago. I'll be 65 this coming May and I surely should have known by this time that it pays to heed your strong premonitions, and never to build up all of your hopes and expectations for something coming up in the future. I was certainly late in the day discovering this.

I'll be perfectly frank and say that 1974 was a perfectly horrible year for me, and every time things got particularly bad I'd comfort myself by looking ahead to Christmas when I could go out to New Mexico and spend the holidays with Juliana, Jed, James and Katharine. These plans kept me going on many and many a day.

However, in the last week before we departed (Betty and I) I had three overpowering hunches or premonitions that I should never attempt the trip — just didn't have enough physical strength for that long drive. (When I told Mother this she said: "You mean the kind of a hunch that sounds like a very heavy rapping at the door?" And I said: "That's the kind I mean.")

In that last week I put my hand on the telephone three separate times to call Juliana and to tell her that I just

couldn't make it. And all three times I stopped: she had made great plans for our visit and I just couldn't ruin them. You know how you can't bear to disappoint your children if it can be humanly avoided.

Well, I should have heeded the heavy rapping at the door. And henceforth I will. It surely doesn't pay to ignore it.

At least we had good weather — I'll say that for the drive out to New Mexico. For the first time in a coon's age we took the Kansas Topeka-to-Wichita turnpike because our intention was to swing across Oklahoma and the Texas Panhandle up to New Mexico and then in to Albuquerque. I hadn't been over that particular highway since Mae, Eula and I covered it about three years ago and were snowbound in Oklahoma City or Amarillo — I've forgotten which.

At any rate, it struck me as funny that shortly after we crossed the Kansas-Oklahoma state line we stopped at their elaborate tourist welcoming center and when we got ready to start again the car was as dead as the proverbial door nail. It had been completely gone over just before we left Shenandoah and we couldn't imagine what ailed it, but there it was . . . dead.

The nearest town was Blackwell, Oklahoma, so they came out from there and tinkered with it (dirty cables to the battery they reported) and an hour later we were on the road. Betty knows something about cars since she's driven for years and years, but you could put a dozen washing machines under the hood and I wouldn't know the difference. When the car won't start it just won't start and that's that.

With this hour's delay we had to revise our plans, so we stopped at Weatherford, Oklahoma, in a quiet, comfortable and not fancy motel and had a good night's rest.

The next morning we were on the road again with every hope of making it to Albuquerque by nightfall. Now, those of you who may be heading west

will probably be interested to know that I-40 has been virtually completed — probably only about 40 miles of road still under construction after years of work. It takes you directly into Albuquerque from Oklahoma City; no doubt it runs east of Oklahoma City also, but we picked it up in Oklahoma City. This highway is a vast improvement over the way it used to be. Of course, you don't see any of the towns, etc., but then, you don't see them from a plane either, so what's the difference?

We made it to Juliana's house just about dusk, and my! what a wonderful welcome awaited us! The house looked perfectly beautiful with a huge tree stunningly decorated and candles, greens, tinsel, ornaments, etc., in every direction. It was the first thing that really made me feel like Christmas since we hadn't done anything here at home knowing that we wouldn't be here over the holidays.

I noticed instantly, of course, how very much the children had changed in only the six months since I'd last seen them. James is now sufficiently grown up to be very reserved — extended his hand to shake hands in greeting rather than embracing us warmly. Katharine at four is still a little girl thrilled to death to see Granny Wheels and generous with her hugs and kisses. They were both happy to see Betty too since she was here when they last visited us in Shenandoah. (They knew, of course, that Abe now lived in Kansas City with Aunt Eula, but were still sort of surprised not to see him since he'd always been with us before.)

The few short days before Christmas were really a hectic jumble of activity. Juliana had done a lot of entertaining before we arrived and had baked constantly, but there were still the cookies to be baked and decorated for Katharine's and James' classmates and this was time-consuming because they had to be right there in the kitchen at every step of the game.

By this time we were a family of seven because Betty's two daughters, Hanna and Naomi, arrived to spend the holidays with us. Hanna lives here in Shenandoah with us and Naomi lives in Northfield, Minnesota, where she is winding up her senior year in high school. They had never been in New Mexico before and were thrilled to death to find themselves in the Southwest.

Christmas morning was delightful. I had told Jed to call us at the guest house when the children were up and ready to go, so at about 6:30 he knocked at the door and said that everything was set. We were set too, and a few minutes later we were down in the

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MARGERY CATCHES UP ON FAMILY NEWS

Dear Friends:

When I wrote to you in January, I concluded my letter with the promise to tell you more about Martin's church and the parsonage in the February issue. Then letters arrived from both Juliana and Alison, so I turned available space over to them. It isn't often that we have letters from the younger generation and I knew you'd be interested in what they had to report on their activities. Now I'll have to go back considerably to bring you up to date on the Stroms.

Mother gave her nurse-companion, Ruby Treese, several days off around Christmas to entertain some of her family who came from out of town, so I packed my overnight bag and went down the street to keep her company during Ruby's absence. Oliver packed a suitcase, too, and flew to Minnesota to visit our son. Martin saved his Christmas gifts to open when his father arrived, then they joined friends in Minneapolis for a holiday visit.

One of Martin's gifts was a new camera and the first roll of film was used to photograph the church and parsonage. There was so much snow that he worried about their turning out well, but I was so anxious to see pictures of his new home and the church that I would have been thrilled with *anything*. Luckily, he got some good ones with his first try.

The church is a white stucco building, very typical in style of many small-town churches. The white frame parsonage next door has been sold and a new one is under construction on the other side of the church. It is not likely that it will be completed before possession is given on the old one, so Martin says he may have to "camp out" in the church basement for a few weeks before he can move into the new house. With so many of our "cast offs" furnishing the parsonage, Oliver said he felt right at home!

We put up with the empty spaces here at our house until furniture went on sale. While waiting we had a chance to look around and decide what styles interested us. We wanted furniture different from what we had given to Martin, but things that would blend with the rest of our furnishings. We hoped to take care of the dining room first so we could get back to entertaining, but that seemed to be the hardest decision to make. It was less difficult to replace bedroom furniture. We chose a Spanish style in what I consider a rather conservative form of it.

The dining room furniture was finally selected after much looking and we're wildly anticipating its delivery. All the



Martin Strom's first pastorate is Bethlehem UCC in Maple Lake, Minn.

contents from the old hutch are packed in boxes and standing in the middle of the little office room, and we're weary of wading through them. It will be a happy day when everything is back to normal. We expect to have a dinner party as soon as the new things arrive.

We had been saving some old living room furniture for the time Martin would be needing it. It had been used in the television room after it had seen its better days in the living room, then was moved to the upstairs hall room. (Do any of you live in one of these old houses with an open stairway and this problem room at the top of the stairs sided by a railing?) When those cast offs went into the truck to be hauled to Minnesota, we were left with that empty room too. I kept trying to ignore that space, but one day when I was wandering around a furniture store, I noticed a sofa and chair that had been drastically reduced in price. I ran home to take measurements and decided the pieces would fit. It was too good a deal to ignore, so I plunged ahead. This was more purchasing than

we intended, certainly, but now that the room is fixed up, we're delighted that we went ahead with it. It was encouraging to have Oliver say "Go ahead. This will take care of furniture for the next twenty years!" Having just had a birthday, I hope I can celebrate twenty more!

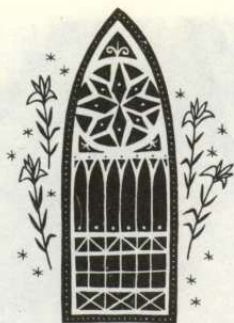
Speaking of my birthday, for it's not being one of the "big ones" — those are the ones divisible by five! — there certainly was a lot of celebrating. The girls at the office had a party with cake and ice cream on the Friday before my big day. On Saturday we were entertained for afternoon coffee and again in the evening for dinner. Then on Sunday — the day — Oliver took me out to dinner after church. That evening we were invited to another dinner. We were not the honored guests at that one, for the dinner was special for friends who were moving away, but it coincided with my birthday.

Recently a friend asked what we did for exercise since Oliver and I spend a good part of our days at desks. I have to move around so fast to keep up with housework and business that I don't think she was really so concerned about my lack of exercise, but more thinking of Oliver's situation. Because we both work, we do many of the household chores together. I have had a little outside help from time to time when my back was giving me problems, but now Oliver and I have a pretty good schedule of dividing up some of the chores. He looks after anything that pertains to the outside, plus doing most of the vacuuming. He also takes over with window washing

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COVER PICTURE

All of us dearly love this picture of Frederick and his first grandchild, Isabel Garcia. Betty reports that they had a marvelous time together rolling around on the floor (something that we don't exactly associate with Frederick!) and just having a generally great time. She also reported that he had tears in his eyes when he kissed the baby goodbye at the airport and complained for a week that their house felt like a tomb!



EASTER -- A Time for Remembering, A Time for Joy

AN EASTER WORSHIP

by
Mabel Nair Brown

Setting: Place a purple cloth that is draped in ever-widening semi-circles on the left side of the worship table. Drape a white cloth in the same manner on the right. On the purple cloth arrange a loaf of homemade bread, a cross, and a fish symbol. (If you have available one of the lovely Chrismons in a fish symbol — such as used in many churches at Christmas — this would be perfect. If not, make the symbol from cork, metal, or plastic foam. On the white cloth place a large white candle in a gold or brass base. This candle is lighted before the service begins. Perhaps your church has a beautiful candelabrum which you might place to the right of the table in place of using the candle.

Speakers may wear choir robes, perhaps dark robes for all, except the one who gives the fourth meditation, who wears white or possibly gold.

Run off copies of the closing part of the service in which the audience takes part, or assign that part for two readers if additional copies are impossible to have.

Quiet Music: A medley of "Are Ye Able" and "Were You There When They Crucified My Lord?"

Call to Worship: *Where two or three are gathered together in my name, saith the Lord Jesus, there am I in the midst of them.*

Hymn: "Were You There?"

Prayer: Our Creator and our God, we thank Thee for the life and ministry of Jesus, Thy Son and our Redeemer. We thank Thee that He loved us so much He was willing to suffer and die on the cross that we might have eternal life. It is hard for us to understand such love. It is so great it overwhelms us, but we thank Thee for revealing Your love to us through Jesus. Guide our thoughts and our prayers as we spend these few moments in devotion here this day, that it may deepen our understanding of Thy love and strengthen our desire and will to serve Thee. Amen.

Leader: Dorothy Sayers, in the preface of one of her plays, wrote, "It is curious that people who are filled with horrified indignation whenever a cat kills a sparrow can hear the story of the killing of God's Son, told Sunday

after Sunday, and not experience any shock at all. The question is, are we at this time of day sufficiently wondering and impressed? Above all, are we sufficiently disturbed by this disturbing story?"

As we approach Easter we would do well to ponder these questions.

As Christians, we go through the weeks of Lent to Easter by way of Good Friday. This is as it should be, for we need this time for remembering, to ponder for a time in our hearts the unfolding of events that led up to the tragedy of Good Friday, else we miss the real significance and joy of Easter morning.

In the quietness of this hour, surrounded by the all-prevailing Presence of God, let us *Take Time to Remember*.

First Meditation: Let us think about the life of Jesus here on earth. Let us remember how simply He lived, beginning with His life at home, where He was nurtured in the worship of God, trained in His father's carpenter shop, surrounded by the love of family, "growing in wisdom and stature and in favor with God and man."

I think there was a lamp in Mary's home,

And when the shadowy evening time was come

She lit the lamp with very careful hand
So there was light for all within the room.

Her Son looked on; He loved this pleasant place.

He loved the light upon His mother's face

As with a smile she gathered up the broom

And quickly tidied up the lamplit room,
Then on the table placed the evening meal.

With gentle voice she said, "I've made good bread.

Our Heavenly Father sent the sun and shower

To ripen all the golden grain, and I
Have made our bread from yeast and flour.

Let's thank our God for He is good."

So, in the after years when Jesus taught

Great truths of God and love and faith
and heaven

He talked of very simple, homely things,

Like salt and lamps and brooms and leaven.

And listeners understood.

—Caroline Kellogg in church paper

And when He came to that Last Supper with his disciples and wanted to impress certain ideas to them again He used the everyday tasks, the simple things of home, to remind them of what they should remember. Hear then the Scriptures:

Scriptures: (Reader one) *Jesus, knowing that the Father had given all things into His hands, and that He had come from God and was going to God, rose from the supper, laid aside His garments, and girded himself with a towel. Then He poured water into a basin, and began to wash the disciples' feet, and to wipe them with the towel with which He was girded . . . Simon Peter said to him "Lord, not my feet only but also my hands and my head!" Jesus said to him, "He who has bathed does not need to wash, except his feet, but he is clean all over; and you are clean, but not all of you." For He knew who was to betray him . . . If I then, your Lord and Teacher, have washed your feet, you ought also to wash one another's feet . . . Truly, truly I say to you, a servant is not greater than his master; nor is he who is sent greater than he who sent him. (From John 13)*

(Reader two) *Now as they were eating, Jesus took bread, and blessed, and broke it and said, "Take, eat; this is my body," and He took a cup, and when He had given thanks He gave it to them, saying, "Drink of it, all of you, for this is my blood of the covenant, which is poured out for many for the forgiveness of sins. (From Matt. 26)*

Hymn: "Break Thou the Bread of Life".

Second Meditation: Returning after His baptism and His temptation in the wilderness, Jesus began His ministry, bringing the good news of the Kingdom of God. Of His teaching the Gospel record states: *The great throng heard Him gladly . . . saying, "No man ever spoke like this man!"* Of His ministry of love and mercy we read, *He saw the multitudes as sheep without a shepherd and He had compassion on them.* Again we read, *He went everywhere doing good.*

Let us remember His eagerness, not to be ministered unto, but to minister; His sympathy with suffering of every kind; His bravery when He faced His own suffering; His meekness; His steadfastness of purpose to the task God had given Him; His self-discipline in all things; His great serenity of spirit; His complete reliance on God, His Heavenly Father.

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EASTER'S TRADITIONAL FOODS

by
Erma Reynolds

Yes, times have changed since Easter's traditions originated, but in our modern world we still follow some of these ancient customs when we serve special foods during the Lenten season.

An old English custom, for example, was the serving of "simnel cake" (a variety of rich plum cake) on "Mothering Sunday", which was observed on the fourth Sunday in Lent. At this time, every child was supposed to dine with its mother, with the grown children, who had left home, expected to return to the family circle for this special day.

Many churches in our country, those of the Episcopalian faith, in particular, have revived this charming old custom of Mothering Sunday. The simnel cake is baked by women in the congregation, and on Mothering Sunday the confection is blessed and served at a communion breakfast, or distributed to the congregation during the morning service.

Maundy Thursday, the day before Good Friday, was also called Green Thursday in Central Europe, and on this day it was the custom to dine on a variety of greens, with spinach and eggs being the featured food.

The custom was introduced to this country by the Pennsylvania Dutch, and today it is the tradition of many folks to eat green vegetables and fresh herbs on Maundy Thursday.

Czechoslovakians brought another traditional Lenten food to our country in the form of "beranek" or "Easter lamb cake". Baked in a lamb shape mold, the cake has frosting features, raisins for eyes, and a candied cherry for a mouth.

On Maunday Thursday the Czechoslovakians also eat breakfast cakes called "Judases". These are made of dough, twisted to look like rope, symbolizing the fate of Judas who "hanged himself" after his betrayal of Jesus.

Today the pretzel is a favorite snack food, so it may come as a surprise to learn that this crisp biscuit got its start as a Lenten food. Early Christians, living in the time of the Roman Empire, were very strict about fasting during Lent, and banned all dairy products during this period. This meant the usual bread could not be baked, so for a substitute, cooks made a special dough of flour, salt, and water, shaping it in the form of two arms crossed in prayer. These little biscuits, called "bracellae", or "little arms", remained an item of Lenten food through the passing centuries.

In Germany, Austria, and Poland, the "little arms" were a featured food of



—Photo by James Soucie
Howard and Mae Driftmier feel very fortunate that their daughter and her husband, Donna and Tom Nenneman, and their two children, Natalie and Lisa, live only 60 miles from Shenandoah for they can see them often. This group picture was taken in the Nenneman family room.

Ash Wednesday. It was the Germans who turned the Latin term "bracellae" into "brezel" or "prezel", which eventually evolved into our present-day terminology of "pretzel".

Of all the special Easter foods, hot cross buns, eaten on Good Friday, are probably the most famous. About 1250, a form of hot cross bun was sold to Christian celebrants as they left the church after taking Easter communion.

But, it was not until the 14th century that hot cross buns, as we know them, became part of the Easter tradition. Each year, on Good Friday, a group of English monks made up a batch of small round yeast buns with a cross imprinted on top, and distributed these to the poor. After a while housewives began to copy the monks' bun recipe for home consumption, and the custom of eating hot cross buns on Good Friday spread throughout the British Isles.

The buns supposedly were good luck charms, to be used as insurance against sickness, misfortune, and danger. According to superstition, they could be stored for 12 months without becoming moldy, and were hung up in homes to ward off bad luck, or to be nibbled on should a member of the family fall ill.

Dinner on Easter Sunday nowadays usually features ham or lamb, and boiled eggs as traditional foods.

The ham custom originated in Merrie Olde England, when the lower end of a side of bacon was always served on Easter Sunday.

Records show that lamb has been an Easter tradition since the 7th century, when Italian Benedictine monks would

offer a prayer to bless lambs at Easter time. Some 200 years later lamb was served as the featured food at the Pope's Easter Sunday dinner, and continued as a custom for centuries thereafter.

During the passing years, different nationalities have introduced traditions and quaint superstitions for the use of the egg as an Easter food. In Ireland, for example, folks rose at dawn on Easter Sunday and ate eggs as a ceremonial way to break Lent's fasting. On Easter, Italians took eggs to church to be blessed by the priests, then carried the eggs home and served them as the pièce de résistance at the festival feast.

According to an old French superstition, if one neglected to eat eggs on Easter he ran the chance of being bitten by a snake during the ensuing year. Other credulous folk believed that by eating three hard-boiled eggs on Good Friday they would be immune from fever for a year.

It really does not matter if our choice of the traditional food is ham, lamb, eggs, or hot cross buns, if we enjoy Easter as a day of joy and happiness.

EASTER

How fitting that Easter should be in spring; For, as it is the time of earth's awakening, So, our Lord awakened from the awful gloom Of death's night. He arose triumphant from the tomb To give us life. "He is risen. He is not here." The angel's joyful words now dispel our fear Of death. As spring brings life to trees and flowers, New life, since that first Easter can be ours.
—Erma Stuenkel

FREDERICK WRITES FROM FLORIDA

Dear Friends:

The other day I said to Betty, "I am surprised that you are taking the situation so calmly! Of course you are aware that I have fallen in love with another woman!!" She laughed, for she knew I had lost my heart to my little granddaughter, Isabel Maria. Until Isabel came into our lives, I think Betty and I had forgotten how intense one's love of a baby can be. For the two weeks she was in our home, I could not go to work in the morning until I had held my granddaughter, and I found myself rushing home at the end of the day with the happy anticipation of getting to play with her before she went to bed.

It is doubtful if any little seven-month-old child ever had more pictures taken of her in a two weeks' period, than the pictures I took of Isabel Maria. Every time she turned around, I snapped the camera. My Associate tells me that he is going to put a bumper sticker on my car that says: "Please Ask Me About My Granddaughter."

This entire experience of becoming a grandfather has amazed me. For years I have smiled at the proud boasting of grandfathers as they told how intelligent, how handsome, and how unusually mature their grandchildren were, but never did I think it would happen to me. But it has happened, and I am utterly helpless to change it. What a beautiful feeling it is. I know people are joking about it behind my back, for I am proving to be the most doting of all doting grandfathers. Betty laughingly told a friend. "He carries so many pictures of Isabel in his pockets that his jacket weighs a ton!"

This letter is being written just before leaving Florida after a fine mid-winter vacation. We left Massachusetts in the middle of January and stayed here with Betty's parents at Pompano Beach well into February. We both needed this vacation very much, for we have had a strenuous several months since church opened in the fall.

People who came to visit us in our Springfield home repeatedly speak of their inability to understand how two persons can be as busy as we are day after day and night after night. Not long ago someone called to invite us to dinner and an evening at the theater, and we had to say that our first open date was in early April. Sometimes Betty and I start laughing when we sit down to look at our date books in an effort to find an open date for anything. We both have so many church and community responsibilities that it is actually humorous the way we have to search for opportunities to do things



We doubt there is anyone more enthusiastic about his role of grandfather than Frederick! He adores his little granddaughter Isabel Maria and can scarcely wait until summer to see her again.

together. That is all changed when we get away on vacation. Here in Florida, we do spend hours of time together on the beach, and we even eat together three meals a day. Back in Springfield we go for days when we have only breakfast together!

When we go on vacation, we do something that few ministers and their wives do. We write an average of 50 postcards a day. On this Florida vacation we have sent 700 personally written cards to our South Church people. How do we do it? There is discipline involved! Each morning right after breakfast we write cards for one hour, and then again in the late afternoon we write cards for another hour. Writing for two hours a day, every day we are away, makes it possible for us to share our vacation with many appreciative people at home.

Have you heard the good news about our David? He has been awarded a teaching fellowship at Simon Frazier University in Vancouver, British Columbia. He teaches four seminars a week on the subject of the American novel, and then spends the rest of his time studying in the graduate school for his own advanced degree. He loves the teaching, and enjoys having his little office where his freshman students may come to consult with him. "Like father, like son," as the saying goes. He is following in my footsteps up to a point. You recall that right out of college I began teaching English in the American College in Assiut, Egypt. I was an English teacher for several years after the Egyptian experience, but eventually entered the pastoral ministry. I doubt if David follows me all of the way, for while he has many religious interests, becoming a clergy-

man is not one of them.

Since I am writing to you from Florida, perhaps I should say something about the situation down here. Except for the high price of food, one would little know there were anything wrong with the economy. There are more tourists here than for the past several winters, and they are all spending much money. Betty and I never cease to be amazed at the wealth we see here in Florida. There are so many luxurious condominium apartment houses where the lowest priced apartments sell for as much as \$75,000. Then after one has purchased an apartment at that price, one still must pay four or five hundred dollars a month maintenance. Beautiful yachts and automobiles are everywhere, and the expensive restaurants and theaters are crowded. Not a day goes by that we do not find ourselves saying: "Where oh where do all these people get so much wealth?" It is an unreal world, and yet for us it is an exciting and entertaining world to visit, and we are grateful that we can be here as guests in very nice but comparatively modest accommodations.

We enjoy going to church while in Florida, for all the churches are crowded with good hymn-singing Christians. Like other tourists, we always look for friends from home when we go to church here. One Sunday we were in a church where there were 1,200 persons in the congregation for the eleven o'clock service. At one point, the pastor asked all those persons who were members of the church to stand, and exactly 99 persons stood. Just think of it — 1,100 visitors in church, and just 99 church members! In my own church on a Sunday morning we may have 700

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ST. PATRICK'S DAY GREETINGS

by
Evelyn Witter

Long before the beginnings of the American greeting card and for some time after cards for other occasions were in constant use, the only "greetings" available for Saint Patrick's Day were comic or semi-comic post cards.

It was not until about 1912 that the first real greeting cards for this important day appeared. Saint Patrick's Day greetings became more dignified and fitting and thereby more appealing and popular.

Americans of Irish descent, and of many other national origins, celebrate St. Patrick's Day on March 17. They march in parades, gather for big dinners, dance Irish jigs, and Irish songs fill the airways on radio and television.

The love and reverence that the Irish people feel for their patron saint is shown in the old saying: "St. Patrick found Ireland all heathen and left it all Christian."

St. Patrick was born in Scotland in about the year 387. Pirates captured him when he was sixteen years old and took him to Ireland, where the people worshipped idols. He was sold as a slave, and escaped after six years. He went to Europe to study religion and to become a priest and a bishop, and returned to Ireland to teach.

There are many wonderful stories about St. Patrick, and the most famous is that he drove the snakes out of Ireland. This is only a legend, but the Irish will tell you that you can't find a snake in the whole of Ireland.

Because of this legend and other stories, greeting cards for St. Patrick's Day have become more and more popular.

In 1912, M. T. Sheahan of Boston was successful with a St. Patrick's Day card entitled "The Irish Welcome". This was the beautiful sentiment on this now-famous card;

"Come in the evening, come in the morning,

Come when you're looked for, come without warning,

A thousand welcomes you'll find here before you

And the oftener you come, the more I'll adore you."

On a St. Patrick's Day card published about 1915, on which there appeared a picture of Blarney Castle colored by hand, there was this verse:

"Sure an Irish potato has many an eye
And the front of my head has but two,

But wouldn't my spirits this Saint's Day be high

Could I be but gazing at you!"

Another interesting St. Patrick's Day card had a picture of a little pot of



A frequent visitor in Mother's home is Amy Nicholas, one of Ruby's granddaughters. Amy adores "Granny Driftmier" and can't wait to see her. She likes to bring her things and help push her wheelchair. Amy's parents are Mr. & Mrs. Jim Nicholas of Shenandoah.

green shamrocks and the hearty greeting, "The Top o' the Morning to You". This was the verse:

"Across the surf, on the Irish turf

This little green shamrock grew,
And 'twill help me say on St. Patrick's Day

"The top o' the mornin' to you!" "

Several other popular verses read:

"A BIT OF BLARNEY FOR YOU ON
ST. PATRICK'S DAY -

If you'd parade St. Patrick's Day

You'd really get a hand . . .

Sure, it's shamrocks they'd be tossin'

As you passed the judges' stand!"

"A HAPPY ST. PATRICK'S BIRTH-
DAY TO YOU BEGORRAH!

When the stork delivered you,

All wrapped up nice and tidy,

How awful cute you must have been ...

With shamrocks on your didy!"

No one is surprised any more that one of our American holidays is in honor of the patron saint of another country, for Saint Patrick travels in the heart of every Irishman, and this fever has caught on all over the world!

EASTER VOICE

Easter morn

quivers under a parchment sun.

A leaf trembles

in the wake of

an earth-shaking

phenomenon.

Softly across

two thousand years,

the breath of Jesus.

I whirl,

gasping with joy

as I hear . . .

the gentle whisper

of my name.

—Marcia Schwartz

EASTER EXTRAS

by
Virginia Thomas

Bible Nut Cup: Paint small pill boxes a shiny black. When dry, paint a gold cross on the front and mark gold lines to resemble edges of pages on top, right and bottom of the box.

Tray Favors for Nursing Homes or Hospitals: Cut a cross from heavy white cardboard paper using pinking shears. Staple a tiny artificial flower, or cluster of small flowers to the cross at point where cross arms join. Print an Easter Scripture verse on the lower cross upright. Use a large gumdrop or a tiny square of styrofoam as a base, slipping the cross into a slit.

Another idea is to decorate empty eggshells (which have been blown out and dried). Write an Easter Scripture on a slip of paper, roll it up and insert in the hole at the end of the egg. This might be described as an "Easter Fortune Egg" as the recipient breaks the shell and discovers the Scripture verse.

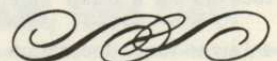
Gingerbread Rabbits: Any nice-sized rabbit cookie cutter will do for these cookie rabbits, but if you have one with a rabbit standing upright on his hind legs, so much the better.

After baking the gingerbread rabbits, use white icing to mark the nose and eyes and use pink icing on the ears. Use icing to attach a miniature white marshmallow for the fluffy tail. Whole, or parts of jelly beans can be fastened on as feet for extra color. If you want the rabbit to stand up as a place favor, use more icing to anchor it to a round flat cookie, or cardboard.

Bunny Face Treat: Make small popcorn balls for bunny's head. Bend two pink, or white, pipe cleaners into long ovals and insert them in the ball for ears. Fasten on round slices from small gumdrops for the eyes and nose, and cut an elongated piece of gumdrop for the mouth. Use colored toothpicks, stuck into the ball at each side of the nose, for bunny's whiskers.

Easter Hat Mints: For these use the large flat mint patties in pastel colors and colored miniature marshmallows. Choose a matching marshmallow and fasten to the mint (brim) as the crown of the hat, using icing as the glue. Use a cake decorator and colored icings to add a ribbon band, tiny feathers, flowers, or other trim.

Easter Baskets: Save oatmeal boxes, large coffee cans, etc. Decorate them with crepe paper ruffles or cutouts from Easter cards. Attach fancy handles and fill with Easter treats. Children love to make these to give to friends.





March Merrymakers

FOR A ST. PATRICK'S PARTY

by

Mabel Nair Brown

Invitations: Decorate white invitation cards with a shamrock posy made by cutting small hearts from green foil paper. Glue three of these to the card to form a shamrock. Add a green stem. With green ink write the following invitation: A Shamrock Party | it is that we're a-havin', and we're invitin' you. Please be a-wearin' something green, or else expect what's due. Also come a-wearin' your biggest Irish smile. (Date) is the date. Be here when the fun begins that evenin', the time to arrive is eight. (Signed)

Decorations: Use shamrocks generously, pinning to curtains, to the tablecloth overhang, and tape to lamp shades and mirrors. Suspend from doorways and lamp fixtures by white thread. Also use green paper streamers and balloons to add to the festive atmosphere.

Irish Piglets make fun decorations. Use a large potato for the pig's body and attach a small potato for the head. Curl a green pipe cleaner around a pencil to make a curly tail to insert in Mr. Pig, and also cut short lengths of the pipecleaner for the legs. Legs may also be the round toothpicks. Glue on ears cut from green paper. Use whole cloves for the eyes.

You might place one of these pigs on a large shamrock cut from green foil for a table centerpiece.

A **Potato-Shamrock Centerpiece** is easily made. Slice a bit off one side of a large potato so that it will stand firmly on the table. Make shamrock flowers by gluing green pipe cleaner stems to the flowers which are more shamrocks cut from green foil paper. Insert the stems into the potato to form a pretty shamrock "bouquet". For contrast you might make some of the shamrock flowers from white paper. Two large potatoes might be used as candleholders for green candles. Place each potato holder on a large green foil shamrock. Place an Irish pipe (from the five and ten) beside the centerpiece pig and beside each candleholder.

For **Place Favor** or tray favor use a cake decorator to make a smiling face on a large white mint patty. Place each patty face up on a small green shamrock.

For a larger room decoration that is

sure to be a conversation piece, make an **Irish Cart** pulled by a large pig. This will take a little more time. For the pig's body mold some chicken wire mesh, or use papier-mâché if you prefer. Cover the pig with light brown crepe paper. Cut legs from styrofoam, cover with brown paper, and attach to the body. Glue on paper ears (line brown ears with green paper) and a red mouth, eyes, and nose. For the cart use a cardboard box covered with green paper. Use very stiff cardboard to cut out wheels, cover with green, and glue on black "wheel hub". Use a dowel stick for the wheel axles which will help to support the cart. Fill the cart with small potatoes, or you might fill the cart with little leprechauns, or you might fill it with small, inexpensive favors — pipes, shamrocks, etc., to which you have attached a fortune which is written on a slip of paper. Each guest is allowed to choose one fortune favor just prior to refreshment time. The fortunes are then read aloud.

Entertainment: Pat & Mike Quiz: [1. A ruler (Patriarch) 2. Famous statesman (Patrick Henry) 3. Very small (Microscopic) 4. Famous general (Patton) 5. For keeping records (Microfilm) 6. For measuring (Micrometer) 7. Some needlework (Patchwork) 8. From one place to another (Path) 9. Exclusive right (Patent) 10. To make visible (Microscope) 11. Small animal (Microbe) 12. A relationship (Paternal) 13. A form of sound (Patter) 14. A model (Pattern) 15. Admired on antiques (Patina)]

Shamrock Handicap: This is an old but ever-popular game with a different twist. Before the guests arrive have hidden about the room dozens of tiny shamrocks cut from both green and white paper. At a signal all guests try to find the shamrocks, BUT designate who can claim the white, who the green (boys green, girls white; or married women over fifty white and those under fifty the green, etc.). Or you might number off the guests and then direct that number one group may pick up only those shamrocks they find hidden at below-knee level while number two group picks up those hidden in higher places.

Irish Song Charades: Divide into small groups. Have the names of such

Irish songs as "When Irish Eyes Are Smiling", "Where the River Shannon Flows", "MacNamara's Band", etc., written on slips of paper. Pass the papers out, one to each group. Each group must act out the title for others to guess. The one who guesses must not only guess the title but hum the tune.

The Patty-Grab: Cut up an old March calendar and put the numbers in a green-covered box. As the group sings some lively Irish song (or as it is played on the piano) the box is passed around the circle, each person taking one number each time until all numbers are drawn. Now players add up the numbers drawn to see who had largest score for a prize. Then the lucky person holding the number 17 wins a special prize. Woe to the one who holds the number 15, the unlucky Ides of March, for that person must perform a stunt for the amusement of the crowd.

Catch a Clue: This is a game of guessing conundrums from objects. The hostess has objects, pictures, etc., placed in a prominent place in the room — on the table and pinned to curtains — these objects being the clues to provide answers to the conundrums. To play the game each guest is given a piece of paper on which a question is written. At a signal, the hunt is on. As the guests look over the objects about the room, if one is found which seems to answer his or her riddle, that person says, "I have it", and picks up the object and reads the riddle to the rest of the group. If they agree the correct clue has been found, that player may be seated while the rest try to find their clues. Here are some possible conundrums and clues:

1. What is a sure sign of a cold winter? (thermometer)
2. Where can one always find happiness? (dictionary)
3. What is higher and prettier with the head off? (a cushion)
4. What did a blind man take at breakfast that restored his sight? (a cup and saw, sir — saucer)
5. What confection did they have in the ark? (preserved pears — pairs)
6. What does a stone become in the water? (whetstone)
7. What city is a stopper? (Cork)
8. What women are said to reign in society? (bells)
9. What is the difference between a glass of water and a glass of soda? (a few cents)
10. What is the difference between here and there? (letter "T")
11. What's a mother-in-law's greatest asset? (tack — tact)
12. Where does one take medicine? (cider — in side her)
13. For what would you use banana

(Continued on page 20)



Most Useful Tool

by
Mollie Dowdle

Looking around my old-fashioned house at the assortment of necessary (lots more unnecessary) items that I must have to keep it in running order, I've come to the conclusion that my most versatile piece of paraphernalia is the broom. It isn't a fancy nylon one, but just an old 98¢ one that has been doing duty for about a year now.

It's lop-sided and leans so badly to the right that it comes out to a point, because I keep sweeping away with only one side. I'm a stickler when it comes to being economical but I can't see any money saved in changing sides with an old broom just so it will be nice and even when it's worn out. I use my saving ideas for things that cost \$1.98 and more.

As long as I'm on the subject of brooms I'll go right ahead and say it's one of the hardest things to keep track of that I own. Confidentially, I don't chase it down every day either.

Jean's kids love to get the hose, squirt water on the cement walks, paddle in it with their feet and then swish it off with the broom. And it's no fault of the kids, because they've seen me lay things down right where I use it last so long that the poor little tikes have copied the idea. So, the broom gets mislaid out in the yard occasionally.

Wal sweeps and cleans the car with the one and only or sometimes he even cleans the chicken house. After a three-day search I found it out there last week. Or the woodshed — or the cement block down at the barn.

Just give me a broom in my hands, tightly gripped of course, and without fear, I can tackle anything. You know, like a bat sailing around in the house at night; a mouse in the corner; a dog fight; chickens on the back steps; cows in the garden or even an insistent salesman with his foot in the back door. Just reach for the broom girls,

he'll back out in a hurry.

There isn't anything as good to beat the daylights out of a rug that has been hung outside for cleaning as a broom. My mother even whales the pillows with her broom when she annually hangs them outside to air and sun.

Here is another real good idea; wrap an old towel or soft cloth around the broom to clean your walls and ceiling. It's even better than a brush.

Measure how much the kids have grown and put notches along the handle. You'll find yourself later tucking it away in the attic as a precious keepsake. I've got one that is 30 or so years old now.

I can still see two little tow-headed boys standing so straight for me while I made marks with the paring knife on the broom handle. If I don't have a yardstick and most of the time I don't, then I measure everything with the broom. It's exactly three feet and two inches long which isn't too hard to remember. Just lately I figured out that I would need 25 yards of material to make new living room curtains and I did every bit of my measuring with the broom handle.

This idea I think will be a good one for all the men to remember; you can move the biggest piece of equipment in the house on the broom. No kidding, just try it. I've actually moved things that were unbelievable. Slide your object securely on the broom, then start heaving because it will move. Once I moved a stove that weighed a ton, oh almost, and I did it on my old broom.

I've circled around the most important use of my broom and that, of course, is to scratch together the loose dirt off the kitchen and back porch floor.

An old-fashioned tried and true way to test and see if your cake is done is to pull out a broom straw and shove it down through the middle.

The broom handle can serve many

purposes after the straw part is worn to shreds. Mother used one to go outside and take care of her chickens and it's just as good or better than a cane.

I've saved three or four old broom handles for a long time and use them to stake up clumps of my tallest flowers. I have a hoe handle that was once stuck on a broom.

See what I mean??? How would the world ever keep itself swept and clean if it wasn't for brooms? Not to speak of all the uses of the lowly handle which never wears out.

HOUSEHOLD HINTS

by Evelyn Witter

LEATHER — Leather upholstery can be given a periodic conditioning against the destructive influences of heat, dampness or dryness by using expensive commercial preparations or by rubbing on as much white vaseline or neat's-foot oil as the leather will absorb. Wipe off the excess with a soft, clean cloth.

If there is a rip in leather upholstery it can be easily mended without professional help. First, clip off the fuzz around the edges. Then cut a piece of leather or some other strong fabric longer and wider than the rip itself. Coat it with furniture glue. Place it underneath the tear. Gently pull the edges of the tear together. They'll adhere to the patch beneath.

CEMENT FLOORS — An unfinished cement floor should be swept every few days with a fiber broom. But occasionally it needs a more thorough cleaning. In this case wet the whole floor with warm water before beginning to wash. Scrub with a stiff brush dipped in warm water and household cleaner. Rinse with clear water until all the grime has disappeared.

STORING SHARP KNIVES — Pack a sharp knife safely before you place it in a kitchen drawer. Make a holder from two strips of cardboard, the width of the blade, and seal edges together with masking tape. This storing not only protects you from accidental cuts, but keeps the knife in mint condition.

PLANT SUPPORTS — It is not necessary to buy commercially made plant props. An extension-type curtain rod can serve as a support for a large house plant. It can also "grow" with the plant.

HEADBOARD ILLUSION — As the prices of furniture soar some substitutions can be made. An effective headboard can be made for a frame and mattress by the use of moulding. A moulding is tacked into place above the bed on the wall. The area inside the moulding is filled in with pasted-on-the-wall fabric or wallpaper.

MARY LEANNA REPORTS ON HER DAILY LIFE

Dear Friends:

It is another beautiful morning as I sit here enjoying my second cup of coffee. One of the things I really appreciate about living in New Mexico is that the sun shines most of the time, and this can do wonders for your outlook on life. The sunshine coming in over the mountains makes my kitchen bright and cheerful. I have time for a second cup of coffee because my daughter Isabel is taking her morning nap.

We had a good chance to visit with Aunt Lucile when she was in Albuquerque not too long ago, and she was very interested in everything we were doing. She said, "You know, taking care of babies has changed so much even since James and Katharine were born that I'll bet some of our readers would be very interested in how you and Isabel are getting on." So while Isabel is still asleep I'll tell those of you between generations what's new in the baby world.

To begin with, I am still nursing Isabel. There has been a renewed interest in nursing lately, and I think many new mothers have decided that sterilizing bottles is an unnecessary waste of time. I enjoy nursing and find it does not disrupt my schedule, since I have the baby with me most of the time anyway.

She has been eating baby food for quite a while and is now started on table food. She has a marvelous time feeding herself and making a mess — with soup vegetables, for instance. They have plastic cups now with two handles, a lid, and a heavy bottom so that they right themselves when dropped. This prevents some spills, but Isabel has fun leaning out of her high chair and pouring juice out of the lip onto the floor. She is able to drink her juice from the cup by herself however.

Disposable diapers are wonderful. I used them when Isabel was smaller and still use them for traveling, but we have a diaper service here at home. Diapers and plastic pants seem to contain things better. I don't have a washing machine, and the pump on our well is not set up for extensive laundry, so the diaper service works well for us. There are also all kinds of disposable products to clean up babies with, several of them treated with creams to prevent diaper rash. I always have a package in the baby bag that I carry everywhere.

In the line of equipment, I got a great deal of use out of something called the "swingomatic". This is a swing that you can set the baby in, wind it up, and the baby will swing contented-



Isabel reaches for everything now, and what isn't fastened down goes right into her mouth.

ly while Mother does her housework. Isabel was bored with hers by about 4 1/2 months, but I loaned it to a friend whose granddaughter is still happy in it at 7 months. Isabel spends most of her time right now on the floor or sitting on the sofa playing with her toys. She does have a seat/table combination given to her by Granny Driftmier that we keep at Juliana's house. (You have seen pictures of it in *Kitchen-Klatter*.) This has wheels and a circular base making it impossible to fall out of.

The way to carry a baby is in a pack. I have seen very clever front packs made from the top and seat of a pair of overalls. Small babies love to curl up in these. I have a commercial back pack that Isabel enjoys being in. She has made countless trips through the zoo in it, and it is great for errands that require me to have my hands free.

Isabel has always loved her bath. The YMCA here has mother-tot swimming classes for babies over 6 months. I am anxious to take advantage of this soon. I think Isabel will love it and it is one aspect of her safety over which I'll have less concern.

There is one more item I should mention, and this is in the area of clothes. The baby clothes you can buy now are darling. I am sewing and knitting to supplement the supply, but there is one thing I can't make that is really helpful. You can buy one size of tights for babies from 0 to 18 months. They come in various colors and Isabel has several pairs. They keep her little legs warm all winter long. Aunt Lucile thought they were an excellent idea.

I doubt that this is all very different from the way it was when your children or grandchildren were young, but I do think that new developments make

some of the chores involved in baby care less time-consuming. And this gives you more time to watch the fascinating process of development.

Isabel changes constantly. She is very clever with her hands and can manipulate things well, all in the direction of her mouth, of course. She has an ever-increasing vocabulary of sounds, and when I make the sounds back to her it rates a big grin.

I feel very fortunate to have found the apartment where we are presently living. It is off the road in Albuquerque's North Valley, an area of old adobe homes with more land around them than you usually find in a city. My landlord, Ray Weaver, is a retired rancher who now spends his time painting (his studio is connected to our apartment) and generally taking care of things at home. His wife Halene is an expert in early childhood development and teaches in one of the public schools. She helps me understand all the changes children go through, and they both enjoy being foster grandparents to Isabel since they live right next door.

Juliana and her family live just two miles away so we spend a lot of time together. She takes care of Isabel while I go to my classes at the University of New Mexico. I drive Katharine to nursery school and do occasional babysitting for her and James. James and Katharine are Isabel's two favorite people. The adults in her life are appreciated, but there's a special communication between little people. She gives great belly laughs when the kids do something that amuses her (which is everything they do!).

I am still driving the pickup I bought when I moved to New Mexico, and will be driving it indefinitely if James and Katharine have anything to say about it. They are allowed to ride in the back (a great treat) only in their driveway or on my street where there is little traffic. They know that you have to be a little older before you can ride in the back anywhere else. Isabel has the car seat both James and Katharine used, and is still happy to ride in front with me, thank goodness!

We're all looking forward to warmer weather so that we can get back up into the mountains. The Lowys are already planning camping trips to make use of the tent they bought last summer. Winter here does have its good points. One is that many northern birds stop in New Mexico for the winter, and we have a large bird sanctuary south of Albuquerque. Last weekend we saw over a hundred snow geese and some golden eagles.

I don't want you to think things are too perfect here, so I will confess that

(Continued on page 23)

BUSY BIRKBY BEES

by
Evelyn Birkby

If you visited in our home it would not take long for you to discover that the Birkby family has a *thing* about bees and honey. Take some of the knickknacks around the house, for example. A silver beehive bank stands on the dining room hutch. A short white rope with a hive-shaped base hangs on the frame of the living room door. Fastened to this interesting conversation piece are several artificial bees and cheerful white daisies. Robert has a beehive candle on his dresser with a few amber bees clinging to it. Craig has a brightly colored pottery hive bank in his room.

Another pottery hive stands in the kitchen. Craig made this one about five years ago in ceramics class at high school. Lovingly coiled and topped with a dainty molded bee, it is glazed yellow and fired to a firm finish. All these years the hive has held the supply of honey we use on the table.

One can find patches and appliques of bees on some of our clothing. Pins, tie tacks and cuff links add jeweled bees to our collection. On the bookshelves in the kitchen and in my study are cookbooks specializing in the uses of honey. The American Honey Institute, Madison, Wisconsin, and the U.S. Department of Agriculture have excellent recipe booklets available using the natural sweetener.

One of my favorite cookbooks is *The Pooh Cookbook*, inspired by the Winnie-the-Pooh stories. Written by Virginia H. Ellison, and published by E. P. Dutton and Co., New York, it has many honey recipes. What else would a bear with very little brain enjoy any more? In fact, in *The House at Pooh Corner*, Winnie is asked what he likes best in all the world and he answers that it might be eating honey, or maybe the moment just before you begin to eat it!

Anyone who had known Robert long would have guessed that sooner or later he would get into the beekeeping business. Back when he was a small boy he had a neighbor who raised bees. Fascinated by the useful insects, he watched and learned. Later as a Scout leader he continued to develop his knowledge.

A friend at Farragut, Iowa, was an extensive beekeeper and began counselling with the Scouts, even to loaning exhibition frames full of bees to Robert's troop for demonstration purposes at Scout circuses and fairs. About this time another neighbor gave Robert an empty hive which the Scouts used for their exhibitions.

One June evening Robert received a phone call from an aunt who lives here



Robert Birkby was fascinated by this beehive made of woven straw, called a "skep". This one is housed in the Decorah Stone Mill which is part of the fine Norwegian American Museum at Decorah, Ia.

in Sidney. She wanted him to know that a large swarm of bees was fastened to one of her small fruit trees. What should she do?

Robert told his aunt to do nothing, he would be right over. With Craig as a willing helper, Robert carted his empty hive across town. The heavy grape-shaped cluster of bees was hanging quietly from a low branch. Robert placed the empty hive on the ground, put newspapers around the entrance to form a ramp, and gently shook the branch so many of the bees dropped onto the newspapers. He brushed the bees into the hive with a leafy twig, being careful to see that the queen went inside. In the mysterious way bees communicate, the bees in the hive sent out a message to the swarm above that they had found a fine, spacious home and the queen was in residence. The remaining bees began to move in. By morning all the bees were in the hive and Robert brought it back to a new location by the apple trees.

Thus began the Honey Hill bee colony, and the origin of the name for our small acreage.

The story of bees and honey is fascinating and goes back much farther than I had imagined. Honey is the oldest sweetener known to man. According to the *ABC and XYZ of Bee Culture*, published by A. I. Root Co., Medina, Ohio, the oldest record of beekeeping is 15,000 B.C. A painting of the Paleolithic Era was found on a rock in Valencia, Spain. It shows two men on long ropes climbing to a small hole in a cliff, evidently the dwelling place of bees. One man is placing a honeycomb into a basket. Bees are flying around in the scene.

Records made in 3,000 B.C. mention beekeeping along the Nile River. Many references to honey are in the Bible, spanning the entire volume from Genesis to Revelation!

Some kinds of bees were in the new world because records made by the Inca Indians referred to bees and beeswax. It is thought that bees were brought to America between 800 and 900 A.D. by the Irish and Norwegians who established a colony and mission as far south as Narragansett Bay. The common honey bee which we enjoy in our country today was seemingly brought over from Europe soon after Columbus arrived in this part of the world.

Honey was first gathered by simply "robbing" wild honey from the spaces in caves and trees which bees used for their homes. (Even Winnie-the-Pooh had to get his honey in this difficult manner.) Gradually men learned to create hives, first by using hollow logs with a board for a cover and another for the bottom. Woven straw hives called *skeps* were used (and are still being used in some areas) in many parts of Europe and the southeastern United States.

Various shaped hives were developed through the centuries, as was the variety of materials from which they were made. The "beehive shape" with which we are so familiar, came from the straw skeps. The hives on Honey Hill, now numbering six, are the standard Langstroth frame. (How the Rev. L. L. Langstroth developed the modern hive in 1851 is a story in itself.)

Our fascination and appreciation of bees continue. On a warm spring day I can stand at the kitchen window and watch our busy bees as they make a "beeline" from the hives to the bird-bath which provides them with water. If we go outside we can spot other "beelines" as the workers go to collect nectar from nearby blossoms. Robert credits his fine garden pollination to the bees which are hived nearby. They help put more than honey on our table!

In this day of high sugar prices it is no surprise that many people are using more and more of nature's most perfect sweetener. It adds more than flavor and sweetness to many foods, for it helps the keeping quality, especially of baked goods. It is a great energy food. Some think it has healing qualities and it is still added to some medicines today.

The longer Robert works with his bees the more he appreciates and understands them. It takes time and effort, but it has been an interesting hobby and helps with the food budget.

I asked Robert the other day how many bees he thinks he has. With a twinkle in his eye and a big grin he answered, "The last time I counted we had 17 million, 200 thousand and six. The six are the queens!"

We are thankful for every one.



Recipes

Tested by the Kitchen - Klatter Family

CROWN JEWEL DESSERT

- 1 3-oz. pkg. lime gelatin
- 1 3-oz. pkg. orange gelatin
- 1 3-oz. pkg. cherry gelatin
- 3 cups boiling water
- 1 1/2 cups cold water
- 1 cup pineapple juice
- 1/4 cup sugar (optional)
- 1 3-oz. pkg. lemon gelatin
- 1/2 cup cold water
- 1/4 tsp. Kitchen-Klatter pineapple flavoring
- 2 envelopes whipped topping
- 1 cup cold milk
- 1 tsp. Kitchen-Klatter vanilla flavoring

Prepare lime, orange and cherry gelatin separately using 1 cup boiling water and 1/2 cup cold water for each. Pour into separate 8-inch square pans and chill until firm. Cut into one-inch squares or cubes. Heat pineapple juice to boiling. Remove from heat. Stir in sugar and lemon gelatin. Stir until dissolved. Add the 1/2 cup cold water and pineapple flavoring. Chill until spongy. Prepare whipped topping with the milk and the vanilla flavoring according to directions on package. Fold into spongy lemon gelatin. Fold in gelatin cubes. Spoon into 9- by 13-inch pan and let chill several hours or overnight. (Will also keep in freezer for at least two weeks.) Cut into squares to serve. Different colors of gelatin may be used if a particular color scheme is desired. Especially nice for a shower or club refreshment. —Evelyn

RUSSIAN SAUERKRAUT

- 1 lb. fresh ground pork
 - 1 lb. ground beef
 - 2 Tbls. shortening
 - Salt and pepper to taste
 - 1 large onion, chopped
 - 1 green pepper, chopped
 - 2 cups tomatoes
 - 1 1 1/2-lb. can sauerkraut, drained
 - 1 pint commercial sour cream
- Brown the pork and beef in the shortening and season with salt and pepper to taste. Add the onion and pepper. Add the remainder of the ingredients and simmer slowly about one hour. —Dorothy

DUBLIN POTATO SALAD

- 2 Tbls. vinegar
- 1 tsp. celery seed
- 1 tsp. mustard seed
- 2 tsp. sugar
- 1/2 tsp. salt
- 3 medium potatoes, peeled and diced
- 2 cups cabbage, shredded
- 4 hard-cooked eggs, diced
- 1/4 cup onion, chopped
- 1 cup chopped ham or luncheon meat (optional)
- 1/2 cup mayonnaise
- 1/2 cup Kitchen-Klatter Country Style dressing

Combine first five ingredients. Cook potatoes and drain. While hot, drizzle vinegar mixture over the potatoes. Chill until time to serve. Toss with remaining ingredients. A fresh, crisp variation for the well-known potato salad. —Evelyn

SELF-FROSTING CHOCOLATE CUPCAKES

- 4 1-oz. squares semisweet chocolate
- 1 cup margarine
- 1 1/2 cups broken pecans
- 1 3/4 cups sugar
- 1 cup flour
- 4 eggs
- 1/2 tsp. Kitchen-Klatter butter flavoring
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter burnt sugar flavoring

Melt the chocolate and margarine in a pan. Stir in the nuts.

In a bowl, combine the sugar, flour, eggs and flavorings but *do not beat*. Stir in the chocolate and nut mixture until it is all well blended, but *do not beat*. Fill paper-lined muffin tins two-thirds full, and bake in a 325-degree oven 30 to 35 minutes. This should make 24 cupcakes. —Dorothy

RICE STUFFING

- 1 cup sliced celery
- 3/4 cup chopped onion
- 1/3 cup butter or margarine
- 1/2 tsp. Kitchen-Klatter butter flavoring
- 3 cups cooked rice
- 1 4 1/2-oz. jar mushroom pieces, drained
- 1 tsp. salt
- Dash of pepper
- 1/4 tsp. rosemary, crumbled

Cook celery and onion in butter or margarine and butter flavoring until tender. Add rice, mushrooms and seasonings. Place in an oven casserole and cover. Bake at 400 degrees about 20 minutes.

Excellent as stuffing for Cornish hens; but equally good as stuffing with other poultry. —Ester Mae Cox

MARGERY'S UPSIDE-DOWN CAKE

- 1/2 cup butter or margarine
- 1 cup sugar
- 3 eggs
- 2 cups sifted cake flour
- 1/2 tsp. salt
- 3 tsp. baking powder
- 2/3 cup milk
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/4 cup butter or margarine
- 1 cup brown sugar
- 8 slices pineapple
- 8 maraschino cherries
- 1 cup walnut meats

Cream 1/2 cup butter or margarine and sugar. Add well-beaten eggs. Sift flour, salt and baking powder and add alternately with milk to which flavorings have been added. Beat well.

Melt 1/4 cup butter or margarine in a heavy skillet (no wooden handles for this!), and then add brown sugar. (If margarine is used, add a few drops of Kitchen-Klatter butter flavoring.) Turn fire very low and stir until sugar is dissolved. Place rings of well-drained pineapple on top of the brown sugar mixture, put a cherry in each ring, and scatter nutmeats over the top. Pour cake batter over the mixture and bake in a 350-degree oven for about 55 minutes.

When cake is done turn upside down on a large chop plate. Serve warm with whipped cream.

CHOCOLATE-WALNUT KISSES

- 1 cup butter
- 1/2 cup powdered sugar
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 2 cups flour
- 3/4 cup finely chopped English walnuts
- 1 5 1/2-oz. pkg. milk chocolate candy kisses

Additional powdered sugar for rolling. Bring butter to room temperature. Cream well at medium speed on mixer or with a spoon. Add 1/2 cup powdered sugar and flavorings and continue beating until light and fluffy. At low speed, beat in flour which has been stirred and measured. Add nuts. Chill dough enough to make it easy to handle. Unwrap foil from candy kisses. Take a ball of dough in hand and wrap each candy kiss completely with the dough. Place on ungreased cookie sheet and bake at 375 degrees for about 12 minutes or until set but not brown. Let stand one minute. Remove to cooling rack. Cool slightly. Roll in powdered sugar. These freeze very nicely but need to be rolled again in powdered sugar when taken from freezer.

EVELYN'S FAVORITE LASAGNE

1 lb. ground beef
 1 clove garlic
 1 Tbls. sweet basil leaves
 1 tsp. salt
 2 cups canned tomatoes
 1 6-oz. can tomato paste
 1 8-oz. can tomato sauce
 1 8-oz. pkg. lasagne noodles
 3 cups creamy cottage cheese
 1/4 cup Parmesan cheese
 1/4 cup Romano cheese, grated
 2 Tbls. parsley flakes
 2 eggs, slightly beaten
 1 tsp. salt
 1/2 lb. mozzarella cheese

Brown ground beef in a small amount of shortening. Drain off excess fat. Add garlic, basil leaves, 1 tsp. salt, canned tomatoes, tomato paste and tomato sauce. Simmer, uncovered, 30 minutes. Stir occasionally. Cook lasagne noodles in salted water until tender. (Be sure to use a large kettle so noodles will not stick together. 1 Tbls. salad oil added to water keeps noodles separate.) Drain. Combine cottage cheese, Parmesan cheese, Romano cheese, parsley flakes, eggs and 1 tsp. salt. Place layer of noodles in greased 9- by 13-inch pan. Spoon on a layer of cheese mixture, a layer of meat mixture and a sprinkling of shredded mozzarella cheese. Repeat. Make last layer one of noodles with just a thin layer of meat sauce and a bit of cheese on top. Bake at 375 degrees for 30 to 40 minutes. Cool 10 minutes to set before cutting into squares to serve.

This may be made ahead and refrigerated or frozen until time to bake. Thaw before baking, or extend baking time to allow for frozen ingredients. A truly great recipe which came from an Italian friend who adapted it for easy preparation.

—Evelyn

PEANUT BUTTER-CHOCOLATE BARS

1 cup margarine
 1/2 cup white sugar
 1 cup brown sugar, firmly packed
 1 tsp. Kitchen-Klatter butter flavoring
 4 cups rolled oats

Mix this with your hands until well blended and crumbly. Press onto a large jelly roll pan. Bake 10 to 12 minutes in a 350-degree oven. Set aside to cool thoroughly.

Frosting

1 6-oz. pkg. chocolate bits
 3/4 cup peanut butter
 1 tsp. Kitchen-Klatter burnt sugar flavoring

Melt this in a double boiler until it is well blended. Spread over the cooled mixture. Cut into bars. This makes a large batch and is almost like a candy.

—Dorothy

PECAN-TOPPED SWEET POTATOES

2 1/2 lbs. sweet potatoes or yams, cooked and peeled
 2 eggs
 3/4 cup brown sugar
 1/2 cup butter or margarine, melted
 1 tsp. salt
 1 tsp. cinnamon
 Orange juice (Up to 1 cup depending on how much is needed)
 1/2 tsp. Kitchen-Klatter orange flavoring
 1 cup pecan halves

Mash sweet potatoes. Beat in eggs, 1/4 cup of the brown sugar, 1/4 cup of the melted butter or margarine, salt and cinnamon. (If potatoes seem dry, beat in orange juice until moist and fluffy. I added about 1/2 cup.) Add flavoring. Put in a 2-quart casserole. (Refrigerate if you wish.) Before baking, arrange pecan halves on top; sprinkle with remaining 1/2 cup brown sugar and drizzle with remaining 1/4 cup melted butter. Bake, uncovered, in 375-degree oven for 20-25 minutes, or until heated through. Makes 8 to 10 servings.

—Margery

BEAR CLAWS*(A sweet yeast roll recipe)***Sweet Dough**

1/2 cup milk, scalded
 1/2 cup sugar
 1 1/2 tsp. salt
 1/4 cup butter or margarine
 1/4 tsp. Kitchen-Klatter butter flavoring
 1/2 cup warm water
 2 pkgs. yeast
 1 tsp. sugar
 2 eggs, beaten
 4 1/2 cups flour

Scald milk. Add 1/2 cup sugar, salt, butter or margarine and butter flavoring. Cool to lukewarm. Combine warm water, yeast and 1 tsp. sugar. Let dissolve about 5 minutes. Add to lukewarm milk mixture. Add beaten eggs and half the flour. Beat well. Add remaining flour — enough to make a slightly stiff dough. Turn out on lightly floured board. Knead until smooth and elastic, about 8 minutes. Place dough in greased bowl. Turn to grease top. Cover and let rise until double. Punch down. Divide into two parts. Roll each section into 9- by 18-inch rectangle. Brush with melted butter. Combine the following:

Bear Claw Filling

1 1/2 cups dates, chopped
 3/4 cup raisins
 1/2 cup nuts
 3 Tbls. sugar
 1/8 tsp. Kitchen-Klatter lemon flavoring

Place this mixture on 2/3 of rectangles. Fold uncovered 1/3 of dough over 1/3 of dough covered with the filling.

Then turn this again over remainder of the covered dough. This gives you three layers of dough with two layers of the date filling. Pat down quite flat. Cut each strip of filled dough into at least 9 2-inch sections. On open side of each section make four small cuts. Place on a greased cookie sheet. Spread the cut sections out somewhat to make the rolls look like the bear claws.

For a pretty golden top, combine 1 egg yolk with 2 Tbls. water. Brush this over the top of each sweet roll. Sugar and nuts may be sprinkled over the top if desired. Let rise until almost double in bulk. Bake in 400-degree oven for about 12 minutes or until the top is golden brown. A powdered sugar frosting or a caramel icing may be used on top to make a truly fine sweet roll.

—Evelyn

PARTY LIME SALAD

1 3-oz. pkg. lime gelatin
 2 cups hot water
 18 large marshmallows, cut up
 1 8-oz. pkg. cream cheese, softened
 1 cup crushed pineapple
 1/2 tsp. Kitchen-Klatter pineapple flavoring
 1 cup cream, whipped

Dissolve lime gelatin in the hot water. Add marshmallows that have been cut up. Cool, and add softened cream cheese. When partially set, beat with a rotary beater. Add pineapple and pineapple flavoring. Fold in whipped cream. Pour into mold and set until firm. Variation is to use orange gelatin and peaches instead of lime and pineapple.

—Ester Mae Cox

BUTTERSCOTCH-COCONUT BARS
(Unbaked cooky)

1 cup sugar
 2 eggs, beaten
 3/4 cup butter or margarine
 1/4 tsp. Kitchen-Klatter butter flavoring
 2 1/2 cups graham cracker crumbs
 2 cups miniature marshmallows
 1 cup coconut
 1/4 tsp. Kitchen-Klatter coconut flavoring
 1/2 cup nuts
 1 6-oz. pkg. butterscotch chips
 1/2 cup peanut butter

Combine sugar, eggs and margarine or butter. Cook over low heat, stirring, for 5 minutes. Cool. Stir in butter flavoring and graham cracker crumbs. Add marshmallows, coconut, coconut flavoring and nuts. Press into a buttered 9- by 13-inch pan. Melt butterscotch chips and peanut butter together over low heat or in top of double boiler over simmering water. Stir until smooth and blended. Spread over first layer. Refrigerate. When firm, cut into squares.

—Evelyn



Oh, good!

Guests for dinner!

Chances are, this happy couple won't be much trouble. They look like peanut butter fanciers.

But if honest-to-goodness drop-in guests put you on the spot, remember your 16 friends on the pantry shelf. **Kitchen-Klatter Flavorings**, all full-strength, all fragrant, all delicious. And all ready to help you turn any recipe into an experience. They even make leftovers a delight. Used with imagination, they're guaranteed to help. Economical, too.

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CORN CASSEROLE WITH MUSHROOMS

- 3 Tbls. chopped onion
- 1 4-oz. can mushroom stems and pieces, drained
- 2 Tbls. butter or margarine
- 2 cups drained canned or cooked frozen whole kernel corn
- 1/2 cup light cream
- Salt and pepper to taste

Lightly saute the onion and mushrooms in the butter or margarine. Stir in the corn, cream and seasonings. Place in a casserole, cover, and bake in a 325-degree oven about 30 minutes. Remove the cover for the last 5 or 10 minutes of baking time. This is absolutely delicious.

—Dorothy

BEST EVER DATE PUDDING

- 1 cup white sugar
- 1 cup flour
- 1 tsp. baking powder
- 1/8 tsp. salt
- 1/2 cup sweet milk
- 1 cup chopped dates
- 1 cup nutmeats

Combine white sugar, flour, baking powder and salt. Stir in milk, dates and nutmeats. Put in baking dish. Mix:

- 1 Tbls. butter
- 1 cup brown sugar
- 2 cups boiling water

Pour over first mixture. Bake at 350 degrees for 25 minutes or until done.

Serve with cream or whipped topping if desired.

—Margery

OVEN-FRIED FISH

- 2 lbs. fish fillets, any kind of fish your family likes will do
- 1 tsp. salt
- 1 cup milk
- 1 cup fine bread crumbs
- 4 Tbls. butter or margarine, melted

Cut fillet into serving pieces. Add the salt to the milk and mix well. Dip fish in the milk and roll in the bread crumbs, place in a well-greased shallow pan in a single layer. Pour melted butter or margarine over the fish. Place pan near the top of a very hot oven, 500 degrees. Bake for 10 to 12 minutes, or until fish flakes easily with a fork. Serve immediately. Serves six.

—Mae Driftmier

SPECIAL FRENCH TOAST

- 1 cup milk
- 1 egg
- 1 cup, plus 2 Tbls. flour
- 1 1/2 tsp. baking powder
- 1 1/2 tsp. sugar
- 1/2 tsp. salt
- 1/4 tsp. cinnamon
- Bread slices

Combine all ingredients except bread. Dip each slice of bread into batter to cover. Fry in small amount of shortening until brown on each side. Serve with syrup and butter. An unusual way to prepare an old favorite.

—Evelyn

COTTAGE HAMBURGER BAKE

- 1 7-oz. pkg. macaroni, cooked and well drained
- 2 cups creamed cottage cheese
- 1 medium onion, chopped
- 2 Tbls. butter or margarine
- 1 lb. ground beef (lean)
- 1 tsp. salt
- 1 Tbls. flour
- 2 tsp. Italian seasoning
- 1 8-oz. can tomato sauce
- 2 cups shredded process American cheese

Buttered bread crumbs

Combine the macaroni and cottage cheese, set aside. Saute the onion in butter or margarine until just transparent. Add ground beef and cook until slightly browned. Add the salt, flour, Italian seasoning and tomato sauce, cook for about a minute.

Pour one-third of the meat mixture into a buttered 2-quart casserole. Put one-half of the macaroni mixture on top of the meat and sprinkle one-half of the cheese on the macaroni mixture. Repeat layers ending with the last third of the meat mixture. Sprinkle the buttered crumbs on top and bake uncovered in a 325-degree oven for 45 minutes. Let stand a few minutes before serving. Six to eight servings.

—Mae Driftmier

SWEET AND SOUR CHICKEN

- 3 Tbls. cooking oil
- 1/2 tsp. Kitchen-Klatter butter flavoring
- 3 chicken breasts (or meat from fryer), cut in strips
- 1 13 1/2-oz. can pineapple chunks
- 1 cup chicken broth
- 2 Tbls. soy sauce
- 2 Tbls. brown sugar
- 1/2 cup mild vinegar (more or less may be used according to your taste)
- 3 Tbls. cornstarch
- 2 Tbls. water
- 1 green pepper, sliced
- 2 cups tomatoes, diced or quartered

Heat oil and butter flavoring in heavy skillet or electric skillet. Cut meat from chicken (three breasts or meaty pieces of fryer) and slice into strips about 2 inches long. Add to hot shortening. Cook, stirring, until just cooked through. Add juice from pineapple, chicken broth, soy sauce and brown sugar. Gradually add vinegar to taste. Combine cornstarch and water. Stir into mixture and continue cooking, stirring, until broth thickens slightly. Add pineapple, pepper and tomatoes. Just heat through. Serve over hot cooked rice or chow mein noodles.

This is a fine dish to prepare at the table. An electric skillet or the buffet-type cookers all work very nicely.

—Evelyn



HELP SAVE THE WILDFLOWERS

by
Fern Christian Miller

Building a wildflower garden with our native flowering trees and plants is a real pleasure. The plants are free. They like our climate and growing conditions if we are careful to plant them properly in a similar habitat. They have a relaxed charm quite different from a tame garden. Once well started, they come up again year after year with ever-increasing beauty. They are insect- and disease-resistant and take flood or drought. Actually you don't have to build a wildflower garden. Find a place just right in your regular flower borders and set the plants in irregular groups as if they came up quite naturally there. Many of our very best hardy perennial flowers are actually native plants which have been planted and cultivated for ages.

Wild blue timber phlox, *phlox divaricate*, grows happily among the daffodils under my apple trees. The redbud tree, a native itself and state tree of Oklahoma, has a ground cover of violets and spring beauties and small ferns. I never mow under these trees. The few rank weeds that come up are pulled when tiny. Solomon's seal grows happily among the tall ferns north of my house. These and the jack-in-the-pulpit and violets there all came from a woods that was going to be ruined by a dam. Under an elder shrub is a wake-robin, some wild ginger, May apples, and green dragon which came from a slope soon to be leveled for a new highway.

If a wildflower field is to be plowed and terraced, ask permission of the owner to take up what you want. Never spoil natural beauty that is not going to be disturbed. Leave it alone for others to enjoy, but never hesitate if a new building development is going to spoil a wildflower woods or field. Try to get permission, but if you can't, try to save what you can for your yard or a friend's. You can pick a few ripened seeds of rare plants almost anywhere lawfully. Really plentiful flowers can always be transplanted or seeds gathered. Such things as wild daisies, black-eyed Susans, Queen Anne's lace, violets, spring beauties, etc., can always be found.

If you are a real wildflower hunter

and collector you will keep spade, trowel, baskets and boxes, plastic jugs of water handy in the trunk of your car or station wagon or pick-up truck. Then if you hear of a place where the bulldozers are going to ruin, for any reason, get moving. This is one way you can help to save our wildflowers — not destroy them.

Just remember, never try to take up a big blooming clump of butterfly weed, or false indigo (*Baptisia Australis*), or rose mallow, or thermopsis, or any other deep-rooted perennial wilding because it is sure to die. If possible, mark the plant and gather ripened seed before they shatter. Label and sow in late fall in a nursery bed, then transplant the seedlings before they form deep roots. This is the only safe way to get them. Monarda and spiderwort can be dug in early spring with success. Many things spread from the roots so rapidly that you may not wish to introduce them to your planting. Use common sense.

When you are out driving or on a picnic or walking, keep a sharp watch for beautiful wildflowers. Often a tiny root will start a beautiful clump. Always keep state conservation laws in mind. Often an owner will give you permission to dig a few clumps of some desired plant if you explain to him what you are doing, and use reason. Never spoil the natural beauty of a spot that is not going to be ruined by building or roadways, or a pond, lake, or dam.

Be very sure you know poison ivy and oak at all stages of growth. Poison ivy can be so pretty and so deceptive when young! Get a simple, well-illustrated plant guide, and learn all the poisonous plants in your region. Learn the noxious weeds that are considered harmful to crops in your state. Don't plant them, no matter how pretty the blooms, and learn to cut most of the blossoms of things that spread from seed too much before they ripen their seeds. I do this with coreopsis, oxeye daisies, evening primroses, and several others.

If you are building a shade garden of early woods' flowers, gather baskets of woods' soil and humus each fall to add to your garden. Some of the wildings which will appreciate extra humus and moisture in a dry time are *Dicentra exima*, our wild bleeding heart, bird's foot violets, Dutchman's breeches, galax trout lilies, bellwort, bluebells, marsh marigolds, anemone, shooting star, and hepatica. These wildflowers like the well-drained humusy soil of a partly shaded location under deciduous trees or bushes. When collecting plants, be sure to dig them with a root ball. Slip in a plastic sack and wet tops well. Keep in a cool shaded place until you can set them properly in the soil of their new home — the sooner the better.

Keep shaded and watered until established. Woods' ferns are one of the most delightful plants you can grow. Plant according to height, and use all your judgment in placing them for best effect. Observe how and where these things grow and do best in nature. Always let nature be your guide. Never use commercial fertilizer or animal manure near them.

If you want a wildflower garden and it is impossible for you to collect in the wild, don't despair. There are wildflower nurseries and seedsmen in almost every region. Many of my plants were grown from seeds, some from letter friends in other states, others ordered from a little seed bulletin I take, and still others from a seed house. Some I have marked, and gathered seeds myself. Plants can be grown from seed, cuttings, small divisions, and divisions from a friend's garden.

Once you start growing, building beauty, collecting wildflowers and ferns your interest will intensify with the years. You will read, study, observe, experiment, and take real creative joy in helping to save our wildflowers!



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March winds calling
For kites
And boys and girls.
An open field,
A hill,
And box kites and gay kites,
How they soar and fly!
Bird kites,
Dreams and spirits wind-bourne!

—Mabel Nair Brown

A Salute to Girl Scouts

by
Mabel Nair Brown



March brings Girl Scout Week, so perhaps you would like to plan something a little special to recognize your Scouts, and use this candlelighting program.

Setting: On the wall behind a small table place a banner or large poster displaying the Girl Scout symbol. On the table place three candles in holders. The candles are to be lighted as indicated in the program.

Song: "America".

Leader: We are observing Girl Scout Week. "We believe that the motivating force in Girl Scouting is a spiritual one," says the Girl Scout constitution. The three leaves of the Girl Scout symbol, the trefoil, symbolizes the three parts of the Girl Scout promise: "On my honor, I will try: To do my duty to God and my country, To help other people at all times, To obey the Girl Scout laws."

Girl Scouts do more than just have meetings and recite the Scout laws. They do more than sell cookies and have camp-outs. Girl Scouting is where the action is. Programs offered for Scouting change to meet the needs of the times, so that the girls may play an important part in recognizing human needs and in doing something about it, in seeing problems of the day — helping to fight the ecology battle for example. In other words, Girl Scouts are always striving to really practice their laws and promises in the present age. They do this through LOVING, LOYALTY, and LIVING.

First Candlelighter: I light our first candle for LOVING. We begin by loving God Who in turn teaches us to love others — not just our family and friends — but people everywhere. When we love people we want to help them in any way they need. So we may show our love by helping out about the home, by doing a kind deed for a neighbor or a shut-in, or we may collect warm clothing to send to someone in a far country who has lost his belongings in a flood or earthquake. As Girl Scouts we know that loving is sharing our friendship and talents with who ever is in need.

Second Candlelighter: The second candle I light for LOYALTY. Loyalty means being faithful to our friends, to our ideals of what is right, to our Scout laws, and of course to our country. In our promise we pledge our duty to our country. That means we loyally try to help our country live up to the great

ideals upon which it is founded — equality and justice for all. We must try to do all we can to keep our country beautiful, to conserve her resources.

This is our land, a great land. This is our country — all fifty states of it. Its great beauties, its great stores of minerals, its great fields, its lakes and rivers are all ours. So are its churches, its schools, hospitals, and other great institutions.

This is my heritage and your heritage, but with it comes our responsibility, our loyalty, to care for it, to keep it beautiful, strong, and great.

Third Candlelighter: Our third candle is lighted for LIVING. This doesn't mean just being alive and taking things for granted, or thinking everything good is due to us. Living means practicing each one of our Scout laws every day. I like this little poem about living:

Whatsoever things are lovely
Live them in your heart;
Whatsoever things are just
Is man's noblest art;
Whatsoever things are honest
Let every man embrace;
Whatsoever things are pure
Lend beauty to your face.
If there be any virtue,
If there be any praise,
Think on these things —
Let them design your days.

—Author unknown

Living means being kind, helpful, cheerful, obedient, thrifty, useful, friendly, courteous, trustworthy, clean-minded every day, at home, at school and at play.

Leader:
There are mountains yet to climb
Which ne'er were climbed before,
And new frontiers invite
Brave pioneers to explore.

This means each Girl Scout today can be a pioneer in always trying to show new ways of LOVING, LOYALTY, and LIVING.

Song: (Tune, "Onward Christian Soldiers".)

Onward, upward, Girl Scouts,
Let this be our cry,
Living up to Scout laws,
Raise our banner high!
Loving God and country,
A friend to all we'll be,
Helping as we we're needed,
Living love, you see.

Chorus:

Onward then, O Girl Scouts,
This our loyal cry,
"All for one and one for all",
Lift our banner high!

"There is no such thing on this earth as something for nothing. Whatever we inherit of wealth, knowledge, or institutions from the past has been paid for by the labor and sacrifice of preceding generations." —William G. Sumner



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- KVSH Valentine, Nebr., 940 on your dial — 10:15 A.M.
- KHAS Hastings, Nebr., 1230 on your dial — 11:00 A.M.
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- KWBG Boone, Iowa, 1590 on your dial — 9:00 A.M.
- KWPC Muscatine, Ia., 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.



COME READ WITH ME

by
Armada Swanson

Ah-One, Ah-Two! (Prentice-Hall, Inc., Englewood Cliffs, New Jersey, \$7.95) by Lawrence Welk is the heartwarming story of his triumphant return to television and his wonderful relationship with his "Musical Family". When ABC cancelled his show, he felt "just about as bad as a man can feel." He wasn't alone, because loyal fans across the country began writing letters of protest. When they totaled up the count months later, they discovered that they had received over one million pieces of mail! This helped Mr. Welk and his people to have a syndicated show, the Lawrence Welk Network. This reminds me of Auntie remarking at different times, "When one door closes, another door opens." If we look at our own lives, so often this is true.

In the forward of his book, Mr. Welk writes, "This book is about my Musical Family. When the thought first came to me to do a book about our orchestra and how it operates, I decided to tell the whole story, the bad as well as the good; to take you backstage and let you see exactly the kind of people we are. In my first book *Wunnerful, Wunnerful!* I talked about my own life. This second book is about the people who make up the 'family' which has become such a big part of my life."

He says he is often asked by fans, "Are the people on your show as happy as they appear to be? Or is it all part of an act?" He answers by mentioning three basic points they use in their musical family: Vocational Training on the Job; Personality and Character Development; Sharing (of themselves as well as their profits). Holding this growth plan together is love.

Mr. Welk says the Plan works, "Because we have recognized that, underlying every other need in life — the need for food, for warmth, for human love, for a dream to follow — is the most pressing need of all: The need for God."

Ah-One, Ah-Two! by Lawrence Welk in collaboration with Bernice McGeehan, has all the drama and humor of his first bestseller book *Wunnerful, Wunnerful!*

Creative Decorating on a Budget (Meredith Publishers, Des Moines, Iowa, \$2.95) is one of the helpful books put out by *Better Homes and Gardens*. This



The parsonage, next door to the church Martin Strom is serving in Minnesota, has many built-ins which accommodate his growing library. He hopes the new parsonage under construction will have the same fine feature.

particular book will help you get the most value from your decorating dollar. It is a practical book. It will teach you the how, what, and why of interior decorating — what color is, why it's important, and how to apply it to your home. The book is primarily composed of inexpensive do-it-yourself projects. Each idea is adaptable and can be al-

tered to fit your particular decorating budget. Color photos add to the beauty of *Creative Decorating on a Budget*.

The History and Folklore of American Country Tinware 1700-1900 by Margaret Coffin (Galahad Books, \$12.50) is a fascinating book from the library shelves. One of the most interesting aspects of the history of tinware in America is the importance of the peddler. A vital contribution to the economy of rural areas, the peddler has become a legend as well. The folklore of the tin peddler will fascinate every collector.

The simple beauty of country tinware has a charm that appeals to all lovers of antiques. In the eighteenth and nineteenth centuries the use of tin was so widespread that it is sometimes called "poor man's silver". All of the early tinware was unpainted, and the bright and inexpensive kitchen utensils enjoyed a popularity easy to understand as households could replace their heavy iron pots and unwieldy wooden trenchers. Later, decorated tinware came into vogue to add color to the kitchen. Today the bright designs appeal to collectors and add signifi-

(Continued on page 20)



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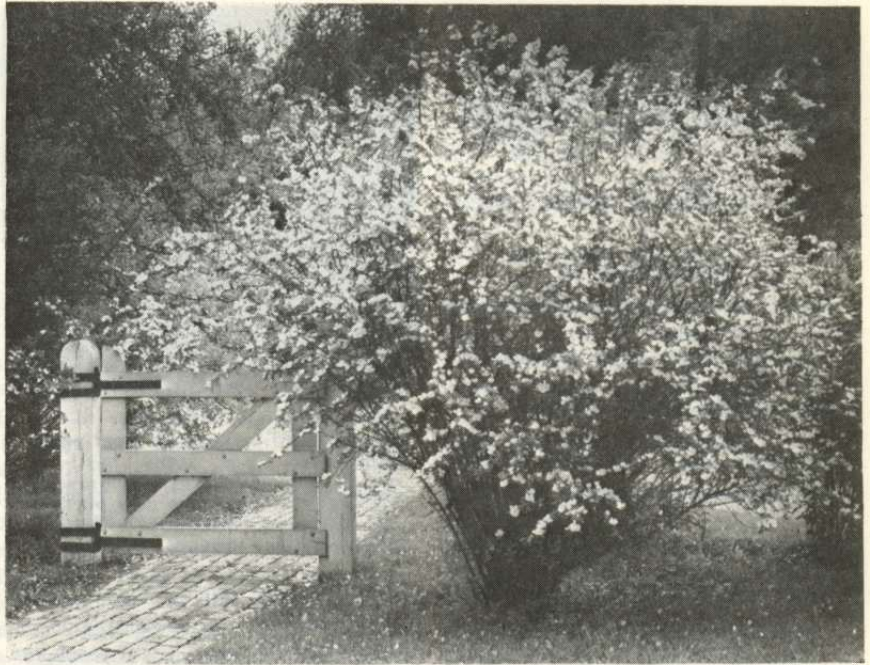
THE JOY OF GARDENING

by
Eva M. Schroeder

"This spring," writes Mrs. Ken H., Iowa, "I intend to plant a rose bed. I do not want any of the new varieties but rather the hardy old-fashioned shrub and landscape roses that I remember growing in my grandfather's yard on his farm. He never mounded soil over the canes nor mulched them with messy straw or hay, yet the plants came back year after year. He had a single yellow rose by the garden gate that bloomed early in the spring and continued for several weeks. By the back porch two rosebushes had clusters of pink blooms and I believe they bloomed all summer long. Can you tell me the names of these old roses and possibly where they could be obtained? I would also like a red rose of this type. Any help you give me will be appreciated."

Probably the single yellow rose was Hugonis, the Golden Rose of China. It has long arching branches that are covered with single yellow roses for a period of time in the spring. The roses by the back porch were probably Pink Grotendorsts. It bears clusters of small carnation-like blooms all summer long. You might like Grotendorst Supreme for your old-fashioned hardy red rose that will bloom all season too.

Frau Karl Druschki is a robust hardy white bloomer that blooms in the spring and again in the fall. These are very old roses and not easy to locate. I found them listed in the catalog issued by Melvin E. Wyant, Rose Specialist, Inc., Johnny Cake Ridge, Rte. 84, Mentor, Ohio 44060. You might find them listed by other nurseries, so check your catalogues.



There is something friendly about an old-fashioned rose by a garden gate.

Many people think that because miniature roses are so small they will not persist over winter, but I have found that merely mounding soil over the canes in late fall brings them through our severe winters beautifully.

One of the sweetest yellow miniatures is Yellow Doll. The little plants are very vigorous and bushy and produce myriads of little yellow blooms. Another love is Red Imp with bright, unfading rich crimson blooms that pack as many as fifty petals to each double bloom.

Miniature roses make fine house plants if one can keep them from being infested with red spider, and if a high humidity around the plants can be maintained. Most growers ship young

plants in full leaf and growing in little plastic pots. If you have never grown miniature roses, do put some on your list for spring planting.

FREDERICK'S LETTER - Concluded
members and just 50 visitors. I suppose that is the major difference between a Florida congregation and a New England one.

Betty and I hope you have a beautiful Easter in your church. There is a special grace which comes to all the faithful at Easter time, and we pray that you may have it in rich abundance. God bless you.

Sincerely,

Frederick

SWING INTO SPRING

Spring cleaning can be a breeze, you know, if you let Kitchen-Klatter Kleaner do the heavy work for you. It takes the dirt out, off and away the first time over. No hard scrubbing, no rinsing. Fast and easy, and economical, too. Swing over to Kitchen-Klatter Kleaner... now in a bright, new box.



LUCILE'S LETTER - Continued

living room at the main house getting ready to watch the excitement.

I thought at first that James' most successful gift was a large Tonka toy of some kind - I can never remember the names of those different toys. But on later reflection I decided that the biggest hit under the tree with his name on it was a lunch box, one very handsomely decorated on the outside with ships (his current passion) and complete to a real thermos on the inside.

Incidentally, I misunderstood an earlier piece of information. I thought that because of rules and regulations he had to ride the school bus this year and regretted it since he'd always enjoyed that walk with his friends, but the friends still come by right on the dot at 8:30 and he's waiting for them at the gate.

At first he was excited about the lunch served in the school cafeteria and gave glowing reports, but then he tired of it and wanted to take his own lunch with his mother's good cooking! I'll bet this happens very frequently. At any rate, that accounts for the lunch box and every morning Juliana sees that it is properly packed.

About 11:00 we had a delicious brunch with Juliana's Christmas specialty: a Santa Lucia wreath. Dinner wasn't set until 7:00, and since they'd just wound up a 24-pound turkey from Thanksgiving she had a beautiful standing rib roast with a Yorkshire pudding, I don't remember what else we had, but I surely remember that roast and the pudding.

But with Christmas night the curtain pretty much came down on all of the plans that had been made. One by one we went down like dominoes with the flu - only Juliana, Naomi and the kids were left on their feet. Jed has to be almost at death's door not to make it to the office, but even he was out for the count.

Every year, of course, there is an epidemic of flu - you feel ghastly for two or three days and then drag back up on your feet again and this is the kind everyone had with one exception: I didn't have the usual variety. I had what has now been defined as Port Chalmers flu, and believe me, it's a bearcat.

I just can't remember when I've ever been that sick and with such a high fever and I was delirious for three days and three nights. (When I was growing up we never heard the word delirious - you were "out of your head".) Well, I was surely out of my head. And it left me so weak that I couldn't do anything at all, not a single thing that I'd planned on and hoped to do. It's always given me so much



Katharine and James are about to enter the front door of their home. Mexican hand-carved doors are very popular in New Mexico and the Loweyes have a very lovely one. The arrangement on it is Indian com.

pleasure to help Juliana in the kitchen when dinner is under preparation but the night I offered to peel the potatoes and it took me five minutes to peel ONE potato I knew that I wasn't worth my salt.

But that same evening since I was down in the main house I did get to see the really terrific slides and

movies that Juliana and Jed made on their camping trip last summer and it was a highlight of the holidays. After looking at those pictures I could see why they have great expectations of many camping trips in the future.

I *did* have a chance to see Mary Lea and Isabel the last two days of my stay and really, Isabel's pictures don't begin to do her justice. She is a perfectly beautiful baby and extremely alert and intelligent. I wanted to cuddle her since she's the kind of a baby who surely invites cuddling, but I was afraid to get too close to her with my flu situation, so I had to keep my distance.

It is wonderful for Juliana and Mary Lea to be so close together since they are of tremendous help to each other. It's the first time Juliana has ever had any of the family with her since she left home in 1961, and now that Mary Lea is alone with Isabel it is a comfort to her to have "family" near. All in all, that's a happy situation for everyone concerned.

When we pulled out of Juliana's driveway on the start back to Iowa, I had just one overpowering feeling: I felt so cheated and disappointed in (Concluded on page 22)

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COME READ WITH ME — Concluded
cance to the tinware collection.

The author writes of the popularity of tinware today: "During the twentieth century, American tinware, neglected by early antiquarians who cherished wrought iron, copper, brass, pewter, and silver, has come into its own. Today folks collect it, reproduce it, paint it, investigate its history, and start family feuds over who will inherit Aunt Jennifer's painted sugar bowl."

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Mother, Leanna Driftmier, keeps a sharp eye out for the postman, and wheels out to the front porch to bring in the mail. It is a "good day" when there are family letters.

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.

CEEEENNVLBO HET HET HET HET
UDBHASN TLE DREERN SKEEILW
OUNT FIWE DNA UDE SOAL EIWF
NOUT SANDUHB

You can make pretty Easter baskets out of the brightly colored foam egg cartons that our eggs come in today. Cut the lid off the carton; cut the bottom part of the carton into three sections of four cups each. You will have three baskets — each basket containing four cups. The strips along the sides of the carton may be cut and stapled on for handles for the basket. Tie a pretty ribbon at the top of the handle. Fill the basket with cellophane grass, candy Easter eggs, small chicks and rabbits, etc.

For very tiny Easter basket party favors, cut individual cups from the egg carton. Punch a small hole in each side of the basket and press in pipe cleaners to form handles for the baskets. Tie a tiny ribbon bow on the handle, and fill the "mini" basket with cellophane grass and small brightly colored jelly beans.

The bad thing about the income tax is that it does.

Here is another eye-catching party favor that can be made using the foam egg cartons. Cut individual cups from the carton and make the top part saw-toothed to resemble a broken egg shell. Glue the bottom of the shell to a circular piece of cardboard which is covered with cellophane grass, small Easter eggs, candy corn, and so forth.

The most optimistic award of the year goes to the mother who bakes one batch of cookies for the Cub Scout meeting.

You might like to try making unusual molded Easter baskets this year. Soak a paper plate in warm water for a few minutes. Place under the bottom of a glass or bowl and press up around the sides. Hold in place with clothespins until entirely dry — this will take at least overnight. Remove from the glass or bowl and the basket will retain its shape. Staple a cardboard handle on the basket and leave as is or paint with water colors in bright hues. Tie a pretty bow at the top and fill with grass and eggs.

You can also dip paper lace doilies in starch or melted paraffin, mold around a glass or bowl and let dry. Staple on a handle, tie on a bow, and fill with grass and eggs.

ANSWER TO SCRAMBLED BIBLE VERSE: I Corinthians 7:3. Let the husband render unto the wife due benevolence; and likewise also the wife unto the husband.

MARCH MERRYMAKERS — Concluded
skins? (slippers)

14. What is most like a hen stealing? (cock robin)

15. A good understanding (pair of big shoes)

16. If I plant a history book, what will come up? (dates)

17. Where might I best go if I were angry? (Ireland — map of Ireland)

18. It might take me a while to get there. (China)

19. Why is a kiss in this room better than one over the telephone? (felt)

20. Of what are stage walls made? (shamrocks)

❖ ❖ ❖

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EASTER DEVOTIONS - Concluded

His ministry here on earth was to be but for three short years, and to carry on that ministry after He was gone as their earthly leader, and to spread His good news beyond the Palestine area, Jesus called His disciples, saying, "Follow me and I will make you become fishers of men." Fishermen, tax gatherers, men unlearned, of ill or good repute, and they left their work to follow Him.

They faltered; some denied Him; one betrayed Him; sometimes they doubted; but they learned; they listened; they watched. When their time came to carry on they did so with courage and determination, even unto death. What if they had turned a deaf ear when He called? What if they had not listened to His plans for them? What if they had quit?

But you shall receive power when the Holy Spirit has come upon you; and you shall be My witnesses in Jerusalem and in all Judea and Samaria and to the end of the earth. (Acts 1:8) Today, this Easter, these are the words that challenge us, too, to follow Him, to be "fishers of men".

Hymn: "Are Ye Able?"

Third Meditation: Before we can truly come to Easter, we must first remember that black Friday and the Crucifixion. (If possible dim the lights here.)

I remember Gethsemane.

I remember how Judas betrayed Him for thirty pieces of silver.

I remember how Peter denied Him — not once, but three times.

I remember how they slept when He asked them to watch, and how they all forsook Him and fled.

I remember how they spat upon Him, how they scourged Him.

I remember the crown of thorns.

I remember the weight of the cross He bore.

I remember how they pierced His hands, His feet, and His side.

I remember His thirst, and His agony; and His mother who stood near, her heart breaking.

I remember how, even in His agony, He had compassion to forgive the thief on the cross beside Him, and to say of those who crucified Him, "Father forgive them, for they know not what they do."

I remember how He said, "Father into Thy hands I commit my spirit!"

I remember now the centurion and those with him who were keeping watch over Jesus on the cross were filled with awe, and said, "Truly this was the Son of God!"

Solo: (Very softly from offstage) The first verse of "Were You There?"

Scripture: And when the Sabbath was past, Mary Magdalene, and Mary the mother of James, and Salome, brought

spices, so that they might go and anoint Him. And very early on the first day of the week they went to the tomb when the sun had risen. And they were saying to one another, "Who will roll the stone away for us from the door of the tomb?" And looking up, they saw that the stone was rolled back for it was very large. And entering the tomb, they saw a young man sitting on the right side, dressed in a white robe; and they were amazed. And he said to them, "Do not be amazed; you seek Jesus of Nazareth, who was crucified. Has risen, He is not here; see the place where they laid Him. But, go, tell His disciples and Peter that He is going before you to Galilee; there you will see Him, as He told you." (From Luke 16)

Fourth Meditation: (Lights turned on to full brightness.)

The day of resurrection! Earth, tell it out abroad;

The passover of gladness, the pass-over of God. . .

Let all things seen and unseen their notes of gladness blend,

For Christ the Lord has risen; our joy that hath no end.

There is no other day like Easter. It is a day of pure joy. It is a triumphal day, a day of bursting forth from bonds, a day of victory. How beautifully the flowers of the springtime visualize Easter for us as the buds burst forth into full flower, and the brown earth turns green.

These words penned by Patience Strong say it so well:

"Easter flowers! What thoughts they bring! Crowning glory of the spring, Easter bells! their chimes ring out, banishing our fears and doubt. Easter hymns of hope and praise — anthems of the Holy Days. Who dares to speak of death's dark power in this glad triumphant hour?

"Gone the sorrow and the gloom; Christ has risen from the tomb! No

more tears or grief or loss. He was nailed upon the cross, made to suffer hate and scorn, wounded, pierced by spear and thorn; thus He conquered death and pain. Thus He died to rise again.

"Do you mourn a dear one gone, That immortal soul lives on. This the Truth for which He died. This the JOY OF EASTERTIDE! Weep not o'er some earthly bed; God is Love — there are no dead!"

Leader: The Lord is risen, alleluia!

All: The Lord is risen, indeed.

Leader: Lift up your hearts!

All: We lift them, Lord, to Thee.

Leader: Sing praises, all people, the Lord is risen!

All: Alleluia, alleluia! The Lord is risen indeed! Alleluia!

Everyone: Alleluia! Christ lives, alleluia!

Closing: Let all be in an attitude of prayer as a recording of the "Alleluia Chorus" from the *Messiah* is played. (If this is not possible, let all join in singing "Christ the Lord Is Risen Today".)

Benediction: Jesus stand among us in Thy risen power that we might go forth to be Thy disciples, made stronger, wiser, by this hour. Amen.

**WORSHIPERS**

I saw where God had walked today
Along a morning woodland way.
Shy violets bowed as if in prayer
While woodbirds' hymning filled the air.

Spire-like, the tallest fir tree stood,
Making a temple of the wood.

And, touched by a baptismal dew,
I bowed my head and worshiped, too.

—C. Spitzer, in church paper



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If you fail to prepare, prepare to fail.

MARGERY'S LETTER - Concluded

and things that require reaching and stretching. We also do some walking—not nearly as much as we *should* do, but come spring we intend to do more.

The subject of recycling also came up in that conversation with my friend. More than ever before we're giving thought to re-using things that previously we have discarded without a thought, such as grocery sacks, plastic bread wrappers, string, and other such items.

We're more conservative in the use of gas, electricity and water also. When I do a load of laundry, I'm careful to see that the load is full and if it isn't, I remember to adjust the water level on the machine.

We grew up with a father who was careful about the excessive use of electricity. Woe be to the one who left a light burning when it wasn't necessary, for he'd ask "Who's paying the light bill this month?" It's never been too hard for any of us to remember to turn off lights, for it was instilled in us in childhood! But we have our careless moments, so we're being even more watchful these days and conserving where we can.

We've stuck pretty close to home these past two months. The only trip

out of town was to go to Des Moines to visit Frank in the hospital. We stayed overnight in a motel nearby and spent all our daytime hours in his hospital room. We were relieved to see him making progress toward recovery, and to find Dorothy holding up well under the strain of long hours of bedside sitting.

Mother has been keeping well this winter. She has her books and handwork to keep her occupied and, of course, enjoys going to the kitchen to mix up a batch of sugar cookies or pumpkin, apple and mincemeat pies. Recently, our brother Wayne dropped in for a few days. He flew to Omaha to speak at a meeting and came on to Shenandoah for a short visit before flying back to Denver. This gave us a chance to catch up on his family and their various activities.

The groundhog didn't see his shadow on February 2nd, so we're counting on an early spring! Isn't that the way it goes? I hope so!

Until next month,

Margery

LUCILE'S LETTER - Concluded

not having a genuine chance to spend time with James and Katharine. That's what I had *really* looked forward to so much.

Well, we retraced our steps back to Shenandoah with only one untoward incident: we were picked up on the Wichita-Topeka turnpike for speeding—the first time that had ever happened to me. There was no traffic that morning and somehow the car just got away from us—a powerful explanation to the highway patrolman!

I returned to the sad news about Frank and his terrible farm accident. We have decided to let Dorothy give you the details of this since she surely knows only too well what happened, and the rest of us are uncertain about various things. As I write this, Frank is still in the Des Moines hospital where he has been since December 23rd, and Dorothy has virtually lived right there with him all of this time. She'll fill you in on all details when she writes again.

I have the feeling that I've used more than my allotted space, but when you miss writing for two months there seems to be a lot to catch up on. I'm feeling much better now, have almost regained my usual hearing and eyesight (Port Chalmers flu left me practically deaf and impaired my vision) and feel ready to do battle once more!

Until we can visit again...

Lucile

Arthritis, Rheumatism Sufferers!!!

Please read this true story of how I almost made the mistake of my life!

When I took charge of the 50 year old J.W. Gibson Company, I reviewed its 275 pharmaceutical and household products and decided, in the name of economy, to eliminate nearly 1/2 of them. Some of them dated back to the beginning of the company itself. Among these "old timers" was a product called ICY-HOT and I was soon to learn that sometimes the "old" ways are the best!

Even though this product had never been advertised, the letters literally poured in by the hundreds when customers found they couldn't buy Icy-Hot anymore. I was really impressed. I had just finished reading some of the letters and was looking at a jar of Icy-Hot when a friend stopped in. "What's that?", he asked.

"Icy-Hot", I answered.

"What's it do?"

"Temporarily relieves the pain of arthritis, rheumatism and muscular soreness," I said, reading the label aloud. My friend frowned. "I've heard that before".

He sounded skeptical so I handed him the jar. "Here, try



it and tell me what you think".

The next morning I no more than entered my office, when the phone rang. "I don't know what's in that stuff", my friend said, "but it's the only thing I've ever used that helped, and believe me, I've tried them all".

On the basis of the letters, and my friend's enthusiasm,

I ran a small ad. Today the letters of praise pour in and that phrase, "... the only thing I ever used that helped", is in practically every one of them. Icy-Hot has become our run-away best seller. In fact, our re-orders are so high, I make this unusual guarantee:

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MARY LEANNA'S LETTER - Concl.

it is 24 hours since I had the cup of coffee I opened the letter with. Sentences got written here and there between diapers, meals, errands, etc. I am now on today's third cup of coffee, having had the second one at Juliana's after dropping Katharine off at school. And that is the end of the coffee breaks because I hear Isabel waking up.

Sincerely,
Mary Leanna

OUR GUARANTEE IS FANTASTIC OUR PRICE IS UNBEATABLE

14 $\frac{1}{4}$ "
CARVING KNIFE

12 $\frac{3}{4}$ "
CLEAVER

10 $\frac{3}{4}$ "
COOK'S KNIFE

8" PARING
KNIFE

BECAUSE WE PURCHASED THE ENTIRE FACTORY PRODUCTION ON FAMOUS MOLYBDENUM VANADIUM STEEL KNIVES WE HAVE REDUCED THE PRICE TO \$9.98.

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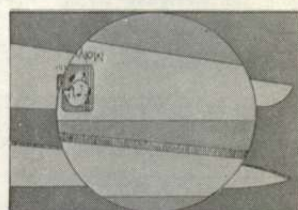
1. MOLYBDENUM VANADIUM STEEL (very expensive) makes our knives razor sharp. You will cut slices so thin you'll see through them. Carve a roast wafer thin. Cut a soft spongy tomato to perfection. Slice an onion so close that you'll read the small logo on the blade while in the onion.
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4. Beautifully designed set of 4 with handsome rosewood handles. Magnificent in attractive design and practical in every way. 14 $\frac{1}{4}$ " carver, 12 $\frac{3}{4}$ " cleaver, 10 $\frac{3}{4}$ " cook's knife and 8" parer. Stunning rosewood handles are impervious to grease and oil and safety bonded to the blades. You'll be proud to display these knives.
5. "OUR GUARANTEE. We have a super fantastic product at a great price and we are willing to guarantee these gourmet knives unconditionally. If you don't agree that our knives are the best cutlery offer anywhere return them for full purchase price anytime. Not ten days, not thirty days, not even ten years. Return them anytime for full refund. Save our unconditional guarantee and maybe your great grandchildren can refund your sets. We're not worried because even three or four generations from now these knives will be razor sharp, free of rust and as beautiful and practical as they are today.
6. OUR PRICE. Simply our price is \$9.98. Yes, you could pay up to forty dollars more to get gourmet knives of this quality.

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