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Kitchen-Klatter

Magazine

SHENANDOAH, IOWA

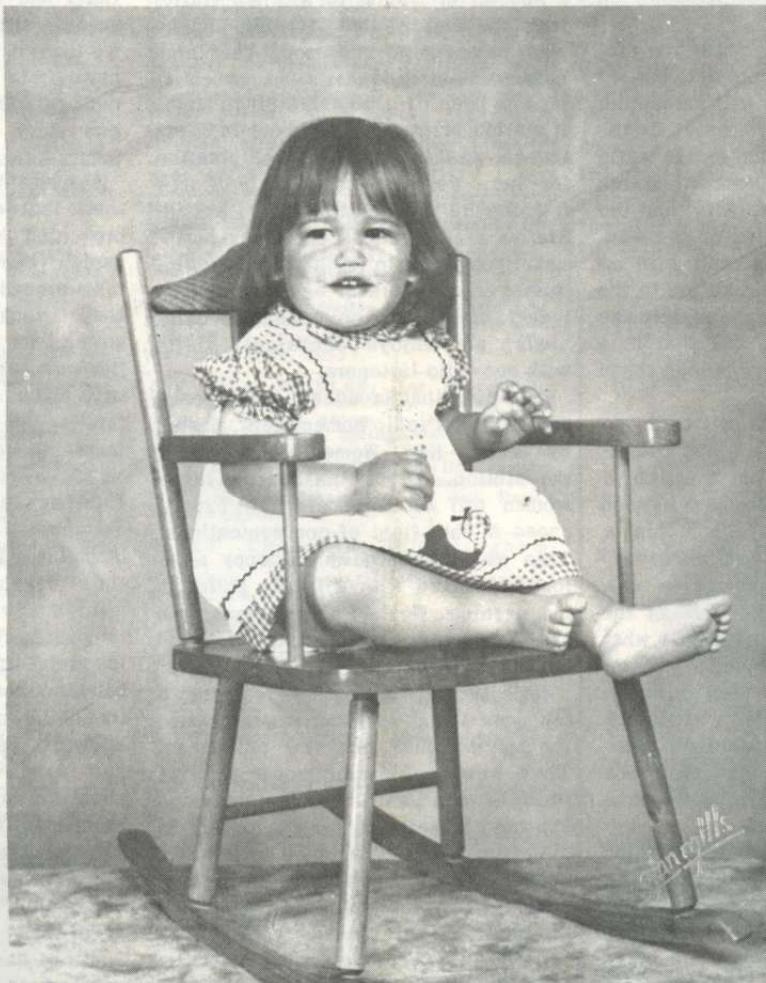
25 CENTS

VOL. 39

OCTOBER, 1975

NUMBER 10

75



-Photo by Mills



LEANNA FIELD DRIFTMIER

Kitchen-Klatter

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

MAGAZINE

"More Than Just Paper And Ink"

EDITORIAL STAFF

Leanna Field Driftmier,
Lucile Driftmier Verness,
Margery Driftmier Strom

Subscription Price \$2.50 per year (12 issues) in the U.S.A.
Foreign Countries \$3.00 per year.
Advertising rates made known on application.
Entered as second class matter May 21, 1937, at the post office at Shenandoah, Iowa, under the Act of March 3, 1879.

Published monthly by
THE DRIFTMIER COMPANY
Shenandoah, Iowa 51601
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LETTER FROM MARGERY

Dear Friends:

How pleasant it has been having breakfast in the new addition to the kitchen, watching the children running off to school. In years past our table was against a solid wall so I'm truly enjoying looking out the windows on these lovely mornings.

I hoped I'd be able to show you pictures of the completed project, but we aren't quite finished. It will be another month before our name comes up on the painter's list, but as soon as the walls are painted and the new woodwork stained to match the cabinets, and the carpet laid, that will wind up the work on the inside and I can start with interior shots on this new addition to the house. At least I can get out into the kitchen and cook now, and that is a great blessing after being torn up these past months.

There are a few things left to do on the outside. The house has been painted, and the new sidewalk is in, but a great deal of dirt will be hauled in soon to fill in the low areas. When this is done we can see about the necessary landscaping and putting up the new white fence on the west side of the property. We haven't decided just what we will do with the areas that require new plantings and we aren't certain just what type of fence we want to put up, so these evenings when we drive around town, we make it a point to look around at the various ways others have handled similar situations.

There are some very happy occasions to tell you about this month. I told you last month that we were expecting Martin. This was his first visit home since he left last fall to serve the church in Maple Lake, Minnesota, and he brought a friend with him. He timed his visit to coincide with the date for the 10th anniversary of his high school graduation. Incidentally, this was the largest class reunion ever held in Shenandoah, for Martin's class was the largest ever

graduated from our local schools. There was such a crowd it wasn't possible to visit with all his classmates, but he did have a chance to chat with a number of them.

Equally interesting to him was attending the 50th anniversary of radio station KMA. Mother, Dorothy and I had a special broadcast of Kitchen-Klatter from the armory that morning and he was pleased to be among the large numbers in attendance.

It has been over 50 years since Mother started her radio visits here in Shenandoah, so this was quite a celebration for her. Perhaps some of you new friends are not aware that Kitchen-Klatter is the oldest sustained homemaker's program in the history of radio. Mother is 89 years of age now and no longer broadcasts on a regular daily basis, but enjoys occasional visits with our radio listeners.

Following that broadcast there was a panel of past radio homemakers, hosted by Brenda Kay, Women's Director at the station. It was fun hearing these women tell of some of their experiences in this field of communications. This was a great day of happy reunions, climaxed with a lovely buffet in the evening. We had a marvelous time the entire day reminiscing with old friends.

While Martin was home he gathered a few more things together in preparation for moving into his new parsonage. They were completing some painting while he was gone those few days and expected to be ready for his moving on his return. He had planned to move in sooner, but decided to wait until every last bit of work was finished. No doubt this made it easier for everyone.

Oliver and I hope very much to fly up some weekend this fall for we're eager to see this new home, but we'll just have to wait and see how things go here at home. Lucile has been in poor health, as you know, and I wouldn't want to leave for even a few days if she needed me.

A few days after Martin's visit, Frederick and Betty arrived. This was the final stop on their way back to Massachusetts after their lovely trip west. Howard and Mae drove to the airport in Omaha to meet them and had quite a lengthy wait, for Frederick's and Betty's plane developed problems and they had to return to the airport and wait for a later flight. Not knowing for certain when they would appear, Mother and her nurse-companion Ruby prepared a dinner that could be held indefinitely.

When we invited Frederick and Betty to stay at our house we hoped that our remodeling would be completed. It wasn't quite, but close enough to completion that we weren't inconvenienced. They ate their breakfasts with us and visited around with other members of the family for other meals. I believe they had only one other meal at our house and that was the evening before they left for home.

My! what a good time we enjoyed while they were here. Frederick and Betty had just spent a week in Albuquerque and several days in Denver, so we had a good report on the latest news from the New Mexico and Colorado relatives. Frederick is a marvelous story teller and we enjoyed the family news as he related it.

It seems that just before leaving on their last camping trip, Juliana was presented with a friend's surplus of garden vegetables, so again she had to rush around and get it put up before they struck out. But, oh, she'll be grateful for those extra jars this winter. Her own garden produced a great quantity, and along with the gifts of vegetables, she has quite a collection of home-canned goods.

That brings to mind her houseplants. Frederick and Betty "house sat" for Juliana and Jed when they were in Albuquerque. It was in close proximity to their daughter Mary Leanna's apartment, so it was a very convenient arrangement for it not only gave Frederick and Betty a roomy house to stay in, but also meant Juli and Jed could take the children on a camping-fishing trip knowing that the house would be in safe hands during their absence. But about the houseplants — Frederick had agreed to water the plants when the scheduled day rolled around. He had the surprise of his life when he found that it took an entire half day to water all of them!

Juliana has a great knack with plants and has dozens and dozens scattered all over the house. She waters them once a week, and I recall when we were visiting them last fall that she got up one morning and said "This is the morning I devote to my houseplants." And believe you me, it did

take her all morning to water, check for insects or disease, trim a little, cut a little, and what have you!

From Frederick's and Betty's stop in Denver with Wayne and Abigail we learned that our nephew Clark would probably be stopping by to see us one of these days. Sure enough a phone call came that he was on his way to his new studies at Oberlin College in Ohio and would stop to stay overnight with his grandmother. His trip across Nebraska was made on what must have been one of the hottest days of the year. It was well over 100 degrees! His little car was not air-conditioned and it was a miserable trip. How he did appreciate a cool house when he pulled in that night.

Clark's sister Emily, who finally returned to Denver from her long round about way home from her Peace Corps work in Brazil, is nicely settled in an apartment close to the University of New Mexico in Albuquerque. She received a fellowship in the graduate school and is studying Urban Administration. After Emily's three years in far-away Brazil, Wayne and Abigail feel fortunate to have her as close as a day's drive from home. And closer to home still is Alison, who with her husband Mike lives only across the city from them — perhaps a half hour's drive. Alison is still as enthusiastic as ever with her studies to become a veterinarian's assistant and started her internship this fall. Mike is busy with his work with a medical laboratory.

We didn't know if the neighborhood would get around to having their annual picnic or not for families were coming and going all summer. Finally, just before school started, it looked as if everyone was at home base so word was spread around to gather for a covered dish supper. I'm sure this was the largest crowd we've ever had. I didn't hear an actual head count, but there must have been at least 50. And so many little ones! It's been quite a while since there have been babies in the group. There also seemed to be more teenagers. Maybe they've been around but we just haven't seen them.

It used to be that all the children played games out in the yards on summer evenings, and, sitting on front porches watching, we readily recognized all the children and knew them by name. Nowadays we don't see the youngsters playing outside — they're inside watching television. Grownups aren't sitting on their porches like they used to — they're inside their air-conditioned homes. If the energy shortage continues on the increase, we may all be back on the porches trying to catch a cool breeze, and the televisions may be turned off, sending the



The tuba is a very large instrument, but it accompanies Clark Field Driftmier wherever he goes.



The cold mountain stream near the campgrounds tickled the toes of James and Katharine Lowey.

children back outside to play during the evening hours. Now that's for summertime. In the fall we ALWAYS played outside for at least an hour or so after suppertime. My memory may be a bit faulty, but I don't remember that we had the amount of homework children have today. It could be that we weren't as studious as some, but we weren't poring over our books all evening.

Since Lucile isn't feeling well enough to write a letter this month, and since I know you miss her chat about her grandchildren, I'll mention a few incidents for her. If I don't get the telling straight, she can correct me in her letter next month!

The Lowneys have recently discovered the pleasures of fishing. This started when they acquired a tent and the paraphernalia for camping trips. The trout fishing in the mountain streams has been very good so they decided to try their luck — and remarkable luck it's turned out to be. Even the children have no difficulty catching fish.

When Juliana and the children were here this summer, James picked out a fishing knife to take to his daddy for a gift. You never saw a boy so thrilled with a purchase! He was terribly excited and couldn't wait to get home and give it to Jed. The first camping trip after they were home again, the knife was to get its first use. Well, dear James couldn't wait for his daddy to clean the fish he had caught, and while Jed was up the stream a ways, James

COVER PICTURE

Betty and Frederick arrived in Shenandoah with this lovely new portrait of their granddaughter Isabel. Mary Leanna had it taken as a surprise for her parents for Christmas but couldn't resist giving it to them when they arrived in Albuquerque for their visit. We think the doting grandparents were very generous to loan it to us long enough to share it with you on our cover this month.

decided to try to use the knife himself and surprise his dad. You might guess what happened! Poor James cut himself quite badly. As a matter of fact, it was necessary to load the family into the car immediately and tear down the mountain to the nearest doctor for stitches in his finger. The knife had been too much of a temptation and James was a bit over confident. I'm certain after that experience he'll be willing to wait until he is a little older to clean his catch, and until then will "follow the rules".

Now that the youngsters in your families and ours are back into the schoolroom, I thought you might enjoy this lovely poem written long ago by our Aunt Helen Fischer. It has been many years since we've shared it with you and I felt it would be nice to repeat it this month.

LIFE'S SCHOOLROOM

I am not looking your way
So curl up your feet, little boy,
Look away from your books to the
grove,
Where the birds are half mad with joy.
I know I am tiresome and slow
And the schoolroom ceiling is gray,
Look out where the ceiling is blue,
Let God be your teacher today.
He will teach you in heart throbs alone
Without a hard word or a rule,
Lessons I might work for years
And still not teach you in school.
Lessons that only come
With their rollicking, tender tune
To hearts that are six years old
And truant from books in June.
Lessons that never fade.
In a single tender thrill
Till the school of life is done
And the tired pupil is still.
So hear the bobwhite when he calls,
Watch the clouds in the blue, little boy,
Feel the rapture it brings to your heart
When it catches the music mad joy.

Sincerely,
Margery



Salute to International Women's Year

FOR UNITED NATIONS DAY by Mabel Nair Brown

The United Nations declared that 1975 should be proclaimed International Women's Year centered around the triple themes of "Equality - Development - Peace", with an official emblem which is a stylized dove designed so that there appears to be an orb above the cross which forms the wings. What better way to honor United Nations Day this Bicentennial year than to pay tribute to the women of the world, and to think seriously of our own part as women in that world?

Setting: Display the United Nations flag and the official emblem of International Women's Year on a table. Have ready large letters cut from poster board to spell out "W-O-M-E-N'S Y-E-A-R". Make half of the letters of a bright, light blue, and half of them white. Place greenery upon the table in front of the flag and emblem to conceal the holders for the letters, which are placed in a slight semicircle.

Music: Try to choose some music of other lands, such as "Kumbaya" from Africa, or use such numbers as "The Impossible Dream", "I Believe", "He's Got the Whole World in His Hands" or "Love Makes the World Go Round".

Candlelighting: As each person arrives give her a small, unlighted candle which has been inserted through a protective circle of stiff paper. Provide a large candle on a pedestal, which is placed at the right front of the stage, to be lighted by the leader at the close of the program.

Leader: "The full and complete de-

velopment of a country, the welfare of the world and the cause of peace require the maximum participation of women as well as men in all fields." This is a part of the Declaration on the Elimination of Discrimination against Women made by the United Nations. Think about these words as I repeat them. (Repeats.) Because the United Nations feels so strongly the truth of this declaration, they have declared this to be International Women's Year. MAXIMUM PARTICIPATION, note, is *required* to bring about that "Equality - Development - Peace" of this Women's Year themes.

We all know that tremendous changes have taken place in our world in these recent years. On the global front we face hunger and overpopulation. Here in America, so long called the land of opportunity, the land of freedom, we find ourselves in the midst of recession, unemployment, inflation, great social unrest, and the aftermath of Watergate. Many changes have come about that have had a particular impact on the status of women all over the world - changes in family life styles, in the size of families, economic needs forcing women to work outside the home, the communications media - changes which some women see as a door opening while others see them as a threat to their life style.

It all adds up, this International Women's Year, to the big question facing each woman today: Just where do I fit into my world?

The *National Business Woman* maga-

zine says each of us must answer first "Who Am I?" by doing a thorough job of self-evaluation and deciding what role we will play in the light of the world changes. The writer goes on to say that down through the years certain individuals have been leaders who left their marks on the pages of history. They had ideas and were willing to speak out. But leaders do not make changes. They point out grievances and suggest remedies. IT TAKES INDIVIDUALS WITH COMMITMENTS TO BRING ABOUT CHANGE. As individuals, with a commitment then, what will you and I do as women of the world for "Equality - Development - Peace"?

I have asked some helpers to bring some thoughts on this Women's Year themes, and how they think we can make them ours.

First Speaker: As the changes have come to release women to use their full potentials, we are just beginning to see the possibilities if they use their talents and their intelligence equally with men in trying to solve some of the world's problems.

In the International Women's Year Conference held in Mexico this past summer, one could not help but be impressed with the fact that women from all over the world were seeking the same thing. Their "Bill of Rights" sounded very much like that in our own constitution. But their concern went on from the rights of individuals to show a deep concern for peoples everywhere - seeking to let the United Nations know that they felt it of the most importance that peoples of all countries have access to education and health care, and that solutions be found for the world food problem.

Women of the world are demanding equality, yes, not just to correct what has long been an injustice - not just to be man's equal - but to go one step farther and be given the responsibilities which they are willing to assume, and the right to develop as whole human beings.

Women have long been noted for teaching peace in the home, but now has come the time for them to use their abilities to reach out and help to shape the world for peace. Jessama Blockwick, a church executive in Washington, D.C., sums it all up so well. She says, "International Women's Year is for men as well as women. It asks men to take seriously the needs and abilities of women, and to join with them in the movement for human liberation."

Second Speaker: (Use the letters of "Women's Year" as an acrostic, placing a letter in a holder on the table as you give the meditation on that particular letter.) WOMEN'S YEAR - What

does it mean to you and to me?

W — This letter "W" must surely be for the WIDENING horizons that are opening up to us as we read, listen, study, and work to become informed, active citizens of a world-wide community. How wonderful to be a true "woman of the world"!

There's a beautiful view at the top of the hill

If the will be yours to climb.

There's always a lift, and a rift in the clouds

To disclose the peaks sublime.

The road may be rough;

You may huff and puff;

But never you mind, you'll be scaling the bluff;

Then yours is the view at the top of the hill

If you've but the will to climb.

—Thanks to unknown author

O — OFFERING — how important that is: Offering our time, our talents, and our knowledge gladly for the benefit of our families, our community, and the world. Among some skaters was a small boy who fell down so often that a tenderhearted spectator finally said, "Why, Sonny, you are getting all bruised and sore. I wouldn't stay on the ice and keep falling down. Just come off the ice and watch the others." The tears were still falling down the rosy cheeks as the boy looked down at the shiny skates, then back at the spectator, and said indignantly, "I didn't get these new skates to give up with. I got them to learn how with!" How do you use your talents and time?

M — "M" must stand for the MAXIMUM, the adjective that should be a motto with us — to give our maximum in tolerance, and understanding, and strive for the maximum in education, and brotherly love. Someone has said we must master the eleven great verbs of life before we can say we have really lived and grown: I AM — the power of self-knowledge. I THINK — the power to investigate. I KNOW — the power to master facts. I FEEL — the power to appreciate. I WONDER — the power of curiosity. I SEE — the power of insight. I BELIEVE — the power of adventurous faith. I CAN — the power to act. I OUGHT — the power of conscience. I WILL — the power of consecration. I SERVE — the power to be useful. Yes, "M" surely stands for MAXIMUM effort in all we do.

E — ENTHUSIASM — what a sparkle it puts to living! It is "a contagion that laughs at quarantine and inoculates all who come in contact with it. It is the leaping lightning that blasts obstacles from its path. Enthusiasm — it transmits the dullest tasks into delightful deeds." As women of the world, let us light the world with ENTHUSIASM.



—Photo by Mary Williams
This picture of Mother (Leanna Driftmier) and her daughter Dorothy (Mrs. Frank Johnson) was taken on the day Radio Station KMA celebrated its 50th anniversary. We think it is good of both of them, don't you?

N — The letter "N" I place for NOW. Now — today — is the time to do. "Life is a series of todays which so quickly turn into yesterdays that some of us spend our time looking regretfully backward. Still others, through worry and procrastination, are always waiting for tomorrow." How wonderful to be a woman in today's world — NOW! Let us each resolve to live each day abundantly and beautifully while it is here.

S — With this letter let us firmly resolve as women, to STEP OUT INTO SERVICE. There is SO much that needs doing, SO many who need our love and our help. Can we say with the poet —

I live for those who love me,
For those who know me true . . .
For the cause that lacks assistance,
For the wrong that needs resistance,
For the future in the distance,

And the good that I may do.

Y — And what does the "Y" stand for? Why, YOU, of course! You are the core of this women's year. It is you who must think and act, you who must offer your time and talents enthusiastically. We need to keep that our theme song. When there is something to be done, remember, as a once-popular song went, "It is YOU, YOU, YOU."

E — This "E", I believe, says to us that we must EXERCISE our right to vote, and to speak out. Think of how many years so many great women, and men, too, worked hard to win for us the right to vote. Do we value this great privilege to let our wishes be known? Do we exercise our right to speak out for the good things we know are right, to speak out against a wrong? Some of us are content to shrug our shoulders and say, "Oh, let someone else do it." But suppose we were to have this right taken away. I venture to say most of

you would be up in arms then! Only by exercising our rights can we preserve them.

A — This letter "A" stands for AFFIRMATION. This year of our Bicentennial is a good time to reread our Declaration of Independence and our Constitution, and to review the lives of some of the great men and women who have helped to make our country great. It is a time to evaluate our own ideals and values. Do we truly believe that every person has "the right to life, liberty and the pursuit of happiness"? Then let us affirm these high ideals as our goals for the future, for certainly these goals must be reached before there can be peace and good will among all peoples.

R — We will let "R" stand for REVERENCE — reverence for the Creator and reverence for humans around the world. It is a time to remember that our own country was founded on a belief in this Great Creator. The motto on our coins reads "In God We Trust." An unknown author said: "The path we travel is narrow and long, beset with many dangers. Each day we must ask that Almighty God will set and keep his protecting hand over us so that we may pass on to those who come after us the heritage of a free people, secure in their God-given rights and in full control of a government dedicated to the preservation of those rights . . . thus the Founding Fathers saw it; and thus, with God's help, it will continue to be."

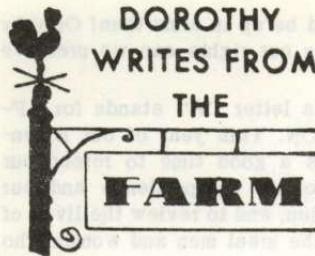
Leader: "The full and complete development of a country, the welfare of the world, and the cause of peace REQUIRE the maximum participation of women as well as men in all fields." Now I will light my candle from this large one which is lighted as a symbol of the light of service which we women can offer to our home, our community and our world. Let (name person and office) light her candle from mine, and offer it to another, and so it will continue around our group until all of our candles are lighted. (Pause for lighting of candles.) Let us all hold our candles high as our silent affirmation of hope and promise, and our salute to International Women's Year. The world awaits. Will we pledge our service to its tasks?



KNOW ME?

I am a little thing with a big meaning . . . I help everybody . . . I unlock doors, open hearts, dispel prejudice . . . I create friendship and good will . . . I inspire respect and admiration . . . I bore nobody . . . I violate no law . . . I cost nothing . . . I am pleasing to those in high and low position . . . I am useful every moment of the day . . . Many have praised me, none have condemned me . . .

I am courtesy!



Dear Friends:

We had a nice shower the latter part of August which not only broke the long drouth for us, but also the terrific heat wave we had had for days. I think everyone felt peppier and more like themselves after that. I know I did. Along with the terrible heat we also had strong winds, and this not only took the sap out of the ground, but also out of people. To me there is nothing more exhausting than days with hot winds. I know there are a lot of areas in our country where people live with this kind of condition a great deal of the time, but I don't think I would ever get used to it.

Since I last wrote to you we had a wonderful visit from our brother-in-law Raymond Halls of Roswell, New Mexico. When he drove through Kansas City en route, he stopped to pick up Frank's sister Ruth McDermott, and she spent a week of her vacation with us. I say "with us", but actually Raymond made his headquarters with his sister and husband in Lucas, and Ruth stayed with Bernie, but the girls were out here every day for a meal with us, and Raymond spent quite a bit of time with us too. We are always happy to see Raymond, but sad because Edna can't come with him. Because of her health she isn't able to make the trip to Iowa.

Raymond and Ruth came at that particular time so they could attend the annual Lucas homecoming. This is a day when everyone who has ever lived in and attended school in Lucas comes back to the home town to enjoy a picnic dinner at noon and a day of visiting old friends. This is traditionally held on Sunday, but this year the Lucas Booster Club decided to make the Saturday before a special day, also, to try to raise some money for a few things the town needed. They had a parade, special contests for the children, a program, a flea market, and the women served food all day in the community hall.

Bernie, Belvah Baker, and another friend, Wilma Baker, had charge of a Country Store they had set up in one of the vacant buildings. They sold everything imaginable that anyone wanted to donate. They had baked goods, canned goods, eggs, garden produce, electrical appliances, cloth-



The home of the Johnsons' daughter and son-in-law, Kristin and Art Brase.

ing, jewelry, dishes, cooking utensils — you name it, they had it for sale. Since Bernie was busy in her beauty shop during the week, Ruth helped the other girls get things sorted, priced, and ready for Saturday. They had a table set up where they sold coffee and cookies, and I went in to help with that. The money they made on this particular project is to be used to help finance the building of a rest room for the community hall. At the time the joint fire house and community hall was built, Lucas didn't have city water, but now that they do, this is something that is really needed. When the girls called people to ask for their donations for the store and told what the money they took in would be used for, the response was terrific.

When we first moved to the farm in 1946, rural electrification had not yet gone through to our area; in fact, we didn't get electricity at our house or Frank's parents' home, where we now live, until 1950. Before that time Frank's father had his own Delco plant. He had innumerable big batteries along one side of the wash house, and about every other day he started up the gas engine which charged those batteries. Frank says he was about two years old when his folks put in the plant.

Our friends, Glenn and Peggy Dyer, who bought a piece of timber which joins our land, have their own light plant, but Glenn has just put up a big wind charger on a 65-foot tower to keep his batteries charged. They will eventually build a retirement home here, and plan to have a set-up which will be sufficient to furnish them with

all the electricity they need. I keep thinking how much my father would have enjoyed visiting with Glenn about this and watching him put up the tower. I don't know enough about it to go into detail, but maybe I can get Glenn to write it up for me because I know a lot of the men who read this letter would be interested.

Frank kept busy in late summer mowing weeds in the pastures and cleaning out the tool shed and the wash house, two buildings which sort of become "catch-alls" and have to have a good thorough cleaning out about once a year. We also tore out an old fence that was no longer needed. With steel posts and barbed wire so expensive, we decided we should see what we could salvage to be used in another place that needed it more. The posts were so solid in the ground it looked to me as if it were going to be a terrible job to dig them out one by one. Frank said, "You come and help me take a wheel off the old corn planter that we haven't used for years, and I'll show you how to get them out the simple way." The hard part was getting the wheel off. After that, with the wheel, a strong log chain, and the tractor, it didn't take any time at all to get them out without even bending them. I learn something new every day.

Since Frank and I have been married it seems as if we have lived here in this one house for all of the 37 years, when actually it is the sixth house (or apartment) we have lived in. The reason I have been thinking about this is that it seems to me our daughter Kristin and her family are always moving.

(Continued on page 20)

FREDERICK AND BETTY HAD GRAND TRIP WEST

Dear Friends:

For at least fifteen years Betty has been trying to persuade me to visit Alaska, and now she does not need to try any longer. We have been there. Mind you, it was quite by accident, and we were just there for a few minutes in the dark of the night but, nevertheless, we can now say that we have been to Alaska. After flying to the Queen Charlotte Islands in the Pacific Ocean one thousand miles north of Vancouver, British Columbia, we took passage on an old freighter that called on the little towns and villages along the border of Alaska and down the coast of British Columbia. When we bought our tickets for the freighter ride back to Vancouver, we did not know that we would actually stop at the small town of Hyder, Alaska, and when we arrived there at midnight in a driving rain storm, we were both surprised and pleased. Rain or no rain, we just had to set foot in Alaska — Betty, because she always wanted to go to Alaska, and I because now when she asks me to take her to Alaska I can say: "We were just there!"

I think that we were among the very first tourists to stay at the new hotel in the little Indian town of Masset on the Queen Charlotte Islands. We saw much wild beauty, but I do not think that we can recommend the place to our friends. Our hotel room was comfortable, but the environment was poor. We got the impression that the Indians did not really want us there, and the food they fed us was enough to make us wish that we were eating somewhere else. Can you imagine that the so-called "Crab and salmon capital of the world!" did not serve either of those delicacies in either of the two eating places in town? Our cook was an Indian boy who would be a lot better off if he had a copy of the Kitchen-Klatter Cookbook and could read it!

The weather on the Queen Charlotte Islands and along the west coast of British Columbia was wet and cold. Our guide for exploring the islands wore a heavy winter parka open at the front. He told us that the only difference in the weather between summer and winter was that in the winter he zipped up the front of his parka and wore gloves, and in the summer he unzipped the jacket and did not wear the gloves. It was so cold and wet while we were on the freighter that we seldom went out on the deck. We did explore a couple of small towns in the rain, and there was one afternoon when the sun came out and we could enjoy the deck of the ship.



Frederick took many pictures in Albuquerque. We like this one of Betty with their little granddaughter Isabel.

We had a great time on this summer's adventure in spite of the bad weather. Our son David was with us for the two weeks in British Columbia, and of course he took much pride in showing us Simon Fraser University in Vancouver where he teaches English. Each day that we were in the metropolitan area he took us to some superb restaurant for dinner, and one night we ate in a native Indian restaurant where we sat on the floor around a low table and ate some of the finest smoked salmon and smoked oysters we ever had eaten. Actually, I was skeptical of that restaurant, but now I praise it to the sky. Really! If I live to be one hundred years old, I know that I shall never eat better food than was prepared for us by those young Indian cooks. Along with the fish we ate wild fern sprouts, dilled cucumbers, and tender boiled onions. For the soup course we were served a most interesting fish chowder different from any chowder I ever before had eaten.

One night when we were on Vancouver Island, we were dinner guests of some former members of our church. We ate in their home three years ago, and this year when we were driving up the rugged coastal highway, I said: "I do hope that Mrs. Todd serves us some of her delicious baking powder biscuits!" Well, I smelled the biscuits the moment we drove up their steep driveway. Oh! but they were good! She put a big bowl of creamed chicken in front of each place and told us to help ourselves. She remembered that my favorite dessert is fresh lemon pie, and she brought one to the table only minutes after it came out of the oven. We ate

that marvelous meal while looking out a picture window at many small islands in the ocean where big ocean ships sailed in and out of view behind one island or another.

Later that evening after driving another fifty miles, we stayed in a small town motel where our accommodations were so gracious that we could not believe how little they cost. If you have been travelling this summer, you know that it is not uncommon to have to pay as much as forty or fifty dollars for a room with two twin beds, but at that particular motel we had two large rooms plus a kitchen and bathroom for just \$23.00. The rooms were so clean and so comfortable that I made it a special point to stop in there on the way down the coast a few days later to thank the owner and tell him how pleased we were.

After stopping in Oregon for four days so that we could see the Oregon coast with all of its fabulous beaches, we flew down to Albuquerque to visit Mary Leanna and our little granddaughter, Isabel. How excited we were when Isabel took her first steps alone. Mary Lea knew that this would happen at any moment, for she had been at the point of walking for several weeks. We were sitting around the living room of Mary Lea's apartment, when suddenly Isabel came tottering towards us. By the time our visit was over, our little granddaughter was quite confident and acting very pleased with herself as she walked to us from some nearby point in the room.

I told you that I wanted to do some hot air ballooning while in Albuquerque, and that I got to do. It is no wonder that Albuquerque is called "The hot air balloon capital of the world!" There are so many balloonists in that area, and they have such a safe place to practice the sport. In New England we have great difficulty finding a safe place to land a balloon because of all the trees, lakes, and villages, but in Albuquerque they have miles and miles of desert or ranch land without a tree or a lake or a village in sight.

I could not get Betty to go up in a balloon with me, but she did have the fun of riding in the chase truck that followed us across the desert. In the balloon we had a radio broadcasting unit so that we could talk to the truck even when our ground crew had lost sight of us. While up in the balloon, I could get a wonderful view of the desert country for many miles in every direction, but as we neared the ground I saw a very amusing sight. I saw hundreds of jack rabbits running in all directions with their big ears flopping in the wind. They did not know what to

(Continued on page 20)

IS THERE A FORTUNE IN YOUR ATTIC?

by
Joseph Arkin

The October 22, 1974, issue of *National Enquirer* contained the story of a woman who purchased a ring at a garage sale, later having her twenty-five cent bargain appraised at \$900. To her credit she very thoughtfully did the exemplary thing of tracking down the owner and returning the ring which contained a real diamond.

Valuable possessions are not always recognized as such:

A Maine housewife, spring-cleaning her attic, ran across a first edition of Edgar Allan Poe's "Tamerlane" and sold it for \$25,000. At a recent sale a first edition sold for \$123,000!

A curious Brooklynite brought a handful of handwritten maps and notes to a local museum and discovered that he was in possession of original handwritings of Commander Robert E. Peary's North Pole expedition. A tidy sum was realized at an auction sale.

A pastel by French painter, Paul Gaughin, was brought to an art restorer. Sketches were found on the back of the painting when the backing was removed — shedding new light on the master and bringing riches to the owner.

Can these lucky events ever happen to you? Yes! It can happen to you . . . right now you may have a fortune in your attic, and if you don't have an attic, the "treasures" could be in your closets.

Missing art treasures, antiques, old letters and rare books worth millions of dollars await discovery. A perceptive eye . . . a cluttered attic or basement . . . is all it takes.

Dealers estimate that twice the value of present art collections have been discovered — then, mistakenly discarded as "junk".

For instance, a couple in Pennsylvania spied an old letter jammed between the furnace gratings in their newly purchased home. They were amazed to find out that the letter was worth \$15,000, but more amazing was the fact that the former occupants had burned several cartons of seemingly "useless" letters. Who knows if any of these too contained rare signatures or were of such magnitude as to be worth each in the thousands.

Fortunes can be found almost anywhere — in dust-covered volumes in the attic — in old trunks — on the back of oil paintings thrust into a corner and forgotten. All it takes is a little "digging".

But you must know the difference between valuable "objects d'art" and worthless trivia. People are becoming



This is a unique collection of glassware. One or two items are exceedingly rare and are much sought after by antique collectors. Rarity of glassware is attributed to manufacturer, date of manufacture, quality, and state of preservation.

more aware of the fact that there may be value in some of their old possessions. A famous New York auction gallery wanting to "dig" out material for future sales offered to appraise items free of charge — no strings attached. There was only a small newspaper advertisement but thousands turned out and the police had to be called to establish lines and keep the event from turning into a riot.

No real treasures were uncovered, but a lesson was learned by both the gallery and the public.

Most first editions have considerable value. So do American editions of British works. Mutilated copies bring less than perfect volumes of course. But the works of Poe, Emerson, Mark Twain are always "finds" — especially when they're true first editions.

Americans mistakenly feel that only European art can command large sums of money. Dr. Harold McCracken, Director of the Whitney Gallery of Western Art, in Cody, Wyoming, a leading authority on American art, said: "It's time that we recognize the American artists for what they're worth."

Some American painter's lost works will bring the finder much more than any European counterpart. One such work — by Frederic Remington, the master artist of the old West, will earn the finder close to \$100,000. The missing masterpiece is a ten foot by six foot canvas, depicting a U.S. Cavalry charge.

Looking for this or any lost work can be made easier with these pointers. Paintings are most likely found in attics or basements, trunks or warehouses, even hanging on a wall. Valuable American paintings won't be more than 250 years old.

Many American artists were not recognized for their genius during their lifetimes and their paintings were sold

in art stores for small sums. Later these painters (most times long after their deaths) were recognized as being "masters" and their works in the hands of dealers and auction galleries brought amazing prices. But so many owners of original works of art of these painters do not follow the art pages of newspapers and magazines and do not know the value of paintings they have hanging in their homes. And as said before, they have been relegated to storage because the owners didn't care for the paintings.

If you have old paintings, check the signature of the artist. Take out a book from your local library and find out whose paintings are commanding very high prices. Or purchase price lists of "obtained" prices from leading art auctioneers.

You have to make sure you have an oil painting, not a skillful color print. Years ago many business firms used copies of paintings as "advertising give-aways". Prints do have value but you have to really check to find out if you have a mass-produced print, or a limited-edition print.

If you are going to start hunting for paintings, these are the names to look for in older paintings. *Gilbert Stuart*, famed for portraits of the statesmen of his era. At least five of his known works are missing. Also, *Thomas Sully* and *John Singleton Copley*, both contemporaries of Stuart. *George Caleb Bingham*, early 19th century artist whose recently discovered canvases are selling for tens of thousands of dollars. *James McNeill Whistler* and *Winslow Homer* — two of our most famous artists — command sums in five figures. Any of their missing oils will bring a lifetime of luxury to the finder.

In addition, autographs, diaries and letters bring extra income. For example, the signature of *Button Guinnett* — on paper or letter — sells for several thousand dollars.

With the nostalgia craze sweeping the country you don't even have to find items of the last century. Early copies of comic books, baseball playing cards, Mickey Mouse watches, old bitters and medicine bottles, etc., are bringing top prices.

If you find any of these items and want to find out their worth, the best way is to track down a collector's magazine in the field and read the buying and selling ads. You'll be amazed to find that the "magic", "secret code", "official insignia", "official badges" given away by the cereal and candy companies of the 1930-40 period are worth \$25, \$50 and even \$100 each.

Well, what are you waiting for! Start digging into your closets, drawers, attics and old trunks right now!



DECORATIONS

Let skeletons of all sizes and descriptions be used lavishly in this Halloween party. Jointed ones of heavy poster board can be arranged in various weird postures, and some can be suspended from doorways, light fixtures, and pole or hanging lamps. Place fans in concealed places to set some of them in motion.

Ask the butcher at a local market for some rib bones, which you can clean up, dry out, and use as a part of the decorations. Rubber dog bones found at pet shops and variety stores may also be used. With the skeleton and bone decorations you will want a few pumpkin and autumn leaf decorations to add color.

The "family crest" for invitations or place card decoration can be the skull and crossbones.

If you are using candles on a table, make pretty candleholder decorations by cutting pumpkins from heavy orange paper, cutting a pair for each candleholder. Use a black marking pen to mark the jack-o'-lantern face, and a green pen to outline the stem of the pumpkin. Let a large red apple be the candleholder, by using an apple corer to make a hole in the top into which a candle can be inserted. Fasten a pumpkin face to opposite sides of the apple — you can use four faces if the apple is very large. Arrange a few autumn leaves around the base.

For *gruesome hands* decorations, fill some old white cotton gloves with damp sand. Do not use too much sand, so that you can place these hands in various "poses" (bend fingers this way that) on sheets of black construction paper or black material. How about covering a small occasional table with a black cloth and posing some of these "skeletal" hands on it?

The "butler" who greets the guests at the door for this affair might wear an all-black costume which has a skeleton painted on it in a white phosphorescent paint. He should stand in a darkened entrance area and bow with great dignity as guests are ushered on to party area. The "butler" might announce each guest's name in a spectral voice.

ENTERTAINMENT

Skeletons in the Closet: 1. Underhanded (skullduggery) 2. Thrust aside

A Halloween Affair

by
Virginia Thomas

(elbow) 3. Very poor (needy — knee) 4. Sometimes called the river horse (hippopotamus) 5. Reverse (back) 6. Do nothing (idle — eye) 7. Not conforming (irregular — ear) 8. Great freedom (foot-loose) 9. To avoid on flight (nose dive) 10. An appropriate remark we say (mouthful) 11. An Irish game (shinny) 12. The leader (head) 13. Deafening (earsplitting) 14. A bouquet (nosegay) 15. Up a tree (shinny)

To Choose Partners: Cut up old plastic flowers so that you have two of each kind or color. Pass around one set to the ladies and one set to the men, allowing each guest to choose one. The men are to conceal what they draw (or they might be in a separate room). Fasten a horseshoe (this can be of poster board) up over a doorway so the bottom hangs down to make a loop. Each lady in turn tosses her flower through the loop. The man having the matching flower is her partner for games, for refreshments, or however the hostess wishes.

Superstitions: Divide up in couples. Each couple is provided pencil and paper. See which couple can write down the most superstitions in ten minutes time. Have them read aloud.

Place pumpkin seeds (or you may use beans or some other such article) inside a jack-o'-lantern which has a carved-out mouth and eyes. Each guest is allowed a second to look inside the pumpkin openings, then writes a guess as to the number of seeds inside and signs his or her name. The winner who guesses nearest the correct number might be crowned the "punkin head" of the evening.

Pumpkin Relay: Form two sides as for any relay. They line up, one behind the other, in each line. A small pumpkin is handed to each team captain (first in line) who must take it in the right hand. At the leader's "go" signal, each captain passes the pumpkin back over the right shoulder, using his right hand only, and the person behind takes it with his right hand only, and proceeds to hand it to next in line in same manner. When it reaches the end of the line the players right-about-face and pass it back up the line to the captain, this time using the left hand and over the left shoulder. If the pumpkin is dropped, it must go back to captain and be started over. The group to finish first wins.

REFRESHMENT IDEAS

Ice Cream Witches: Ahead of the party day, scoop ice cream into balls, placing each ball on a round sugar cookie base. Use a cake decorator and chocolate icing to decorate the ball "head" with witch face features, and to put a frosting "ruffle" around the neck. Freeze these witch heads until serving time, then place a pointed ice cream cone on each head for the hat.

Goblin Lollipops: Before baking cookies, insert wooden sticks (such as used for taffy apples) into large round sugar cookies. When the cookies are cool, decorate them as goblin faces. Or you might bake thinner sugar cookies and put them together sandwich fashion (with the stick in the middle) with orange icing and then add the faces.

Pumpkin sandwiches that are tasty and pretty can be made by cutting a round loaf of rye bread into thin slices and spreading with a soft cheese spread. Make the jack-o'-lantern features with bits of pepper and pimiento.

Serving doughnuts? Slip them over the witch's broom handle to serve, using a child's toy broom.



ABC'S FOR DAILY SUCCESS

Arrive a little early for every meeting or appointment.

Be enthusiastic in everything you do. Complete every assigned task.

Do a little bit more than is required. Express yourself after you know the facts.

Feel comfortable in every situation by acting yourself.

Go all out to please your friends.

Help your enemies.

Identify yourself by deeds rather than words.

Join in and help when you are needed. Keep your head; it may save your hide. Listen with your ears, not your mouth. Make do with what you have.

Never say never.

Open your heart to those less fortunate than you.

Please yourself by pleasing others.

Quickly respond to an emergency.

Remember the spirit of Christmas — especially in October.

Study, study, study to excel.

Take advantage of opportunity.

Use spare time intelligently.

Value your health.

Work at your work.

X-out any qualities that could lead to failure.

You are your most important asset.

Treat it well physically and emotionally.

Zestfully meet any challenge.

LETTING DOWN

by
Evelyn Birkby

Today is a let down day, a spiraling down, down, down until there is no more down and the bottom is reached.

How does one know when the bottom of a let down mood has finally been reached? I definitely know it has arrived for me when I just sit looking at four walls, not wanting to move, not talking, not getting up for anything—not food, not water, not a cup of coffee, not even to answer the telephone!

Now that is the bottom, the very bottom of a let down!

Miraculously, I realized this morning that I had nothing I *had* to do. Joyously I took this day and set it apart as a very special time in which to do *nothing*. Not one twinge of conscience has interfered to make me feel guilty. Not one idea of a task demanding my attention has crossed my mind. It is good to unwind and I am taking advantage of these few free precious hours.

As I sit quietly my mind moves back to the months leading up to this moment and I realize that it was inevitable that this time would arrive. Summer was unusually busy and active. Now the last of our guests is gone, the last of our sons is off to college, the last tomato is safely in the jar with the last jar lid in my possession carefully screwed into place, and the very last melon has been brought in from the garden for today's lunch.

The bulletin board, which is really the divider between the kitchen and dining room, is directly in my line of vision. It holds pictures, maps and clippings to remind me of the happy experiences of the past months. The picture of Ed and Eleanor Maynard of Chicago goes back to the month of April when they stopped by for a happy visit. They took us on a quick tour of Alaska and England via slides taken when they traveled in those countries. Later in the summer I had another good visit with Ed when I attended a United Methodist communications round table in Los Angeles. Ed is editorial director for United Methodist publications, so he was one of the staff who attended the California meeting.

It is fun to linger mentally on the places I visited in the Los Angeles area during the three days' sightseeing following the meeting: Disneyland, Hollywood, Universal Studios, Olivera Street with its Spanish and Mexican shops, Farmers' Market and one of the large television studios, to name a few. So many snapshots crowd the bulletin board from this trip I realize that soon it needs to be cleared away for something more current—but not



Robert Birkby grows many varieties of melons. When he brought this large cantaloupe in from the garden, Evelyn took the kitchen scales out to the picnic table so she could get a picture of it for her bulletin board. The scales read ten pounds!

today!

My sister Ruth and her husband, Dr. Paul Gerhardt, arrived from Mesa, Ariz., for a week and they took us on a long trip to Australia with their fine slide presentation. Paul's six months as an exchange professor of entomology at the Queensland Agricultural College gave them ample time to travel through much of the northeastern part of the country. After seeing their pictures we felt as if we had traveled right along with them. Now I have several prints of beauty spots from their journey posted where I can see them each day to remind me of the good time we had together this summer.

Oh, yes, and my needlepoint reminds me of the Gerhardt visit, also. Both Ruth and Paul are doing exciting needlepoint. Ruth's is varied—quick point with a large canvas and bulky yarn, and very fine work done in a variety of stitches on a canvas marked off with tiny squares. Paul's is a very special design of an Indian kachina which a friend of his developed for him. He is working the central figure in very carefully shaded stitches and is going to have a spectacular piece when it is completed. Many men are using needlepoint as a creative medium and it is a great method of relaxing frazzled nerves.

In fact, Ruth started me on a needlepoint piece while she was here. I am doing the Continental stitch as background as the central design is already on the canvas. It is a fine way to unwind, only at the moment I am so unwound I have not picked up the needle and yarn to fill in even one row.

While Ruth and Paul were here we had unexpected guests when three foreign Scouts and two American boys came to visit Sidney. One of the Scouts was from England, another from Japan

and the third from Sweden. Our picnic table really had to stretch to accommodate these interesting guests. With fresh food from the garden and a huge pot of "Roundup Casserole" (which is my favorite emergency dish) we enjoyed expanding our horizons into several new directions.

Just before the boys left they obligingly posed for a picture by the rose bed. It is in a treasured place on the bulletin board to remind us that we have new friends in far places.

Jeff brought home a number of pictures from his work at Nebraska Wesleyan this summer. The 31 high school juniors from across the nation, and one from Samoa, were enrolled in a summer science teaching project. Jeff was one of the counsellors who also assisted with field trips and science projects developed by the students.

After a brief camping and hiking trip to New Mexico, Jeff is now back in Lincoln and deep into his senior year at Nebraska Wesleyan.

Bob completed his two months of study here in Sidney (a marvelous bonus of time spent with our oldest son) and went west to visit friends and look over the job opportunities. At this writing he is in Colorado Springs and writes back glowing reports of the mountains, the pleasant people in the city and some of the work he is sampling. Pictures of his hike up Pikes Peak show how much he is enjoying life.

Craig's bulletin board snapshot is one he calls his "Hero Shot". It shows Craig in his full Philmont Ranger uniform, heavy pack on his back. It is taken high on top of a New Mexican mountain with a sunset glowing in the background. I'm sure Craig will think about his summer as a Kit Carson Ranger many times as the school year continues for him. He is now back at Morningside College in Sioux City for his sophomore year of studies.

For a summer that started with a hail storm and ended with a drought, we put up a surprising amount of food. The freezer has many packages of good produce, and the storage shelves hold jars of vegetables and fruits for winter use. It is not as much as normal, but more than we imagined possible. Just so we'll remember how it was, the final picture on the bulletin board is of Robert and his largest melon.

It has really been a busy, fun time. But now it is great to just stop, let the world go by and

let
down.

I want to win!

But if I don't win, let them know I tried...

MARY BETH LOOKS AHEAD TO ANOTHER SCHOOL YEAR

Dear Friends:

The neighborhood is alive this Saturday afternoon. The gentleman to the south of us is chasing his escaped dachshund, all the while shouting commands to him in German. The squirrels are scolding our yellow cat Morris as he lazes away the hour under one of the trees in the backyard. Poor Morris, who earns his keep by ridding the yards of gophers and chipmunks, considers it his moral obligation to harass the squirrels. The bluejays are probably the noisiest of the entire lot. They took up residence in the lilac bush not six feet from our bedroom window, and I speak with considerable experience when I say they are awake at the crack of dawn.

Adrienne and I went to buy her eggs from the farm near Watertown this morning at 7 o'clock. Watertown is about 16 miles north of Delafield. I go there once a week to a dairy, so including the purchase of her eggs is not the extravagance in driving it might sound. She has had good fortune with her sales. She managed to secure the coffee shop in town as a customer, and the owner requires an average of 40 dozen eggs a week, which is small compared to what a large grocery store would need, but for a 15-year-old girl to have one place to deliver 40 dozen eggs is quite exciting. She's learning about the changing price of eggs and how to pass these changes on to her customers.

We've enjoyed these early morning trips together and the quiet countryside is especially beautiful. One week in June we noticed a tiny foal sweetly sleeping in the grass by the turn in a beautiful creek within easy sight of the road. The mare was slowly cropping the grass nearby, keeping careful watch of us and equally attentive eyes upon her new baby. Part of the land around here is very, very rolling, and in fact one of the neighboring towns is named Wales because the contouring of the land so resembles the Welsh country. When school begins we'll have to budget our time carefully to accommodate Adrienne's new job.

Thinking in terms of a school-time schedule reminds me that we have almost no time left until school is upon us again. Katharine leaves soon for her studies at Rice University, and won't be home again until Christmas. More stunning to me is the fact that we'll be back in school here one week later than Katharine is.

This year I'll be teaching fifth grade instead of second grade. Next Monday I am going into our school for a three-



With so many activities going on for the Wisconsin Driftmiers, it wasn't an easy matter getting everyone together for a picture, but Donald managed it when the family was on an outing. From left to right are Mary Beth and the children, Adrienne, Katharine and Paul.

hour-a-day refresher course with the head of the high school before school resumes. I have not really thought about grammar to any degree since I left college. I taught little except the very fundamental parts of speech and the kinds of sentences in second grade for five years. As with any skill, once it is left dormant it becomes very, very rusty from lack of exercise, so I felt I would be more at ease if I availed myself of some refresher hours.

I feel good about the history course that I have planned for the class. One of the parents sent, as a gift, a lovely, hard-cover history book which he had found at Knotts Berry Farm in California. It is an unabridged and unedited photographic reproduction of *The Leading Facts of American History* by D.D. Montgomery as published in 1891. The book begins with the Northmen and ends with the period around November 1889 just after the Johnstown flood.

I was extremely impressed with this book as I read it, so I asked the Headmaster of the lower schools if it would be possible to use this book as a text for the classroom. He looked at the book and agreed that it was a rare find, so he turned to the telephone and called California to determine if the book were still available. And as luck would have it, within the next two weeks, I believe, the order of 50 of these splendid books was delivered.

If any of you readers are seeking a reasonably accurate record of American history for what is today a reasonable price, be sure to look into this book. It is extraordinary. There is a copy of the Constitution and the Declaration of Independence, a section of the principal dates in American history, a section of prepared questions from each chapter, and a topical analysis for

slate (?) and blackboard.

When I made the comment about this book's being a reasonably accurate record of history, in all good faith I find it hard to understand the lack of mention of the cruelties inflicted on the Indians. This book does credit Roger Williams and Anne Hutchinson with their principles of freedom of religion, but it treats very lightly the fact that they insisted that lands be bought from the Indians, not just stolen. However, this book is so superior to any other history books I have seen for the 5th or 6th grade student that I have to excuse the one major oversight I have found.

The size of my class is double that which I have had heretofore. As a result I have to have a larger room, but unfortunately I have lost my mile-high view of Waukesha County. But even so I have to perform some major surgery on this room so it will be a place these children will find enjoyable, rather than just tolerable.

I will be teaching in a room which is closed on one wall from the neighboring room by a bifold door which, when opened, will make one large room with that of the 4th grade teacher. He is a new teacher to our school this year, having taught several years in Germany. Our school has made really enormous gains in student enrollment. For the last three years we have had three empty classrooms in this private school, but this year there will be no empty classrooms at all. Considering the economic conditions of the city, it speaks well for our reputation as a fine educational institution.

Katharine is home from the bank now, and Donald will be coming in the driveway soon. I have had some meat slowly

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**Tested
by the
Kitchen - Klatter
Family**

RED HOT APPLE SALAD

1/2 cup red hots candy
2 1/4 cups water
1 3-oz. pkg. lemon gelatin
1/4 tsp. Kitchen-Klatter lemon flavoring
Few drops red food coloring
2 to 4 grated apples
1 3-oz. pkg. cream cheese
1/4 cup cream
1/4 tsp. salt

Boil the red hots in the water until dissolved. This should make 2 cups of syrup. Add this to the lemon gelatin. Add the lemon flavoring and the red food coloring. Cool, and when slightly jelled add the grated apples. Pour half of the mixture into an 8-inch square pan and chill until well set. Combine the cream cheese, cream and salt and beat until smooth. Spread this on the firm gelatin; then pour the rest of the gelatin over the top and chill. —Dorothy

SPICY CAKE DOUGHNUTS

3 1/4 cups sifted all-purpose flour
2 tsp. baking powder
1 tsp. cinnamon
1/4 tsp. nutmeg
Dash of salt
2 eggs
2/3 cup sugar
1 tsp. Kitchen-Klatter vanilla flavoring
1 tsp. Kitchen-Klatter burnt sugar flavoring
2/3 cup light cream

4 Tbls. butter or margarine, melted
Sift together flour, baking powder, spices, and salt. Beat together eggs, sugar and flavorings till thick and lemon colored. Combine cream and butter or margarine. Alternately add dry ingredients and cream mixture, half at a time, to egg mixture. Beat just until blended after each addition. Chill dough 2 hours. Roll dough 3/8 inch thick on floured surface; cut with floured doughnut cutter. Fry in deep hot fat (375 degrees), turning once. (Allow about 1 minute for each side.) Drain on paper toweling. While warm, shake in a mixture of 1/2 cup sugar and 1/2 tsp. cinnamon. Makes about 20 doughnuts.

—Dorothy

ALMOND BUTTER BALL COOKIES

3/4 cup butter or margarine (or part vegetable shortening)
1 cup brown sugar, firmly packed
1/4 tsp. Kitchen-Klatter butter flavoring
1 tsp. Kitchen-Klatter vanilla flavoring
1 tsp. Kitchen-Klatter almond flavoring
1 egg
2 cups flour
1 tsp. baking powder

Cream the shortening, brown sugar and flavorings until light and fluffy. Beat in egg. Sift together the flour and baking powder and add to creamed mixture and mix in well. Roll in balls, place on cooky sheet and press down with a fork dipped in sugar. Bake at 375 degrees until edges turn brown.

VERY DIFFERENT AND EXTRA DELICIOUS CHICKEN CASSEROLE

1 4- to 5-lb. chicken
1/3 cup shortening
1/3 cup flour
6 cups broth
6 eggs
2 Tbls. minced onion
2 Tbls. butter
3 to 4 cups soft bread crumbs
1 tsp. salt
1/4 tsp. sage

Dash of pepper
1/2 to 1 cup fine dry bread crumbs
Cook chicken in salted water until tender. Cool and remove meat from bones; save broth.

Make custard by melting shortening and blending in the flour. Gradually add broth, stirring continuously until thick — about 5 minutes. Cool slightly and add well-beaten eggs quickly — a whisk is ideal for this step. Cook slowly, stirring constantly, for 3 minutes longer.

Make dressing by browning onions lightly in butter. Add to soft bread crumbs with seasonings; toss lightly to mix. Lightly pack dressing in the bottom of a 9- by 13-inch pan, well greased, and arrange a layer of chicken on top. Pour custard over the top and sprinkle with dry bread crumbs. Bake in a 350-degree oven for 45 minutes to one hour. Will serve 12.

NOTE: The friend in Jamesport, Mo., who sent this recipe said: "I have my own chickens so I used a fat hen and used some of the rendered fat for part of the shortening. This is not highly seasoned, so for those of us who cannot have or do not care for highly seasoned food it is just right. More sage could be added if desired."

Lucile says: "We found this an extra special casserole, and can report that it reheats very successfully (covered with foil) if any is left over."

PECAN PIE SURPRISE BARS

1 regular size pkg. yellow cake mix
1/2 cup butter or margarine, melted
1/4 tsp. Kitchen-Klatter butter flavoring
1 egg
1 cup chopped pecans
Reserve 2/3 cup of the cake mix. Combine the rest of the above ingredients and blend well. Put in 9- by 13-inch greased pan. Bake in 350-degree oven for 15 to 20 minutes or until light golden brown.

Filling

2/3 cup reserved cake mix
1/2 cup brown sugar, packed
1/2 tsp. Kitchen-Klatter burnt sugar flavoring
1 tsp. Kitchen-Klatter vanilla flavoring
1 1/2 cups dark corn syrup
3 eggs

Additional chopped pecans
Combine all ingredients except pecans. Mix for one or two minutes at medium speed. Pour over partially baked crust. Sprinkle with additional chopped pecans. Return to oven for 40 to 50 minutes and bake until filling is set. Cool. Cut into bars.

—Lucile

EVELYN'S FAVORITE BROWN SUGAR (OR MAPLE) SYRUP

1 cup brown sugar
1 cup white syrup
1 cup water
1 tsp. Kitchen-Klatter maple flavoring
1 tsp. Kitchen-Klatter burnt sugar flavoring

Combine all ingredients and boil 3 minutes.

GRANOLA RIPPLE CAKE

1 regular size pkg. white cake mix
1 regular size pkg. instant butter-scotch pudding mix

1 cup water
1/2 cup cooking oil
1/2 tsp. Kitchen-Klatter burnt sugar flavoring

4 eggs
2 cups homemade granola
In large mixer bowl combine cake mix, pudding mix, water, oil and flavoring. Beat for 2 minutes on medium speed or until mixture is smooth. Add eggs one at a time, beating well after each. Pour 3/4 of batter into a well-greased and floured bundt cake pan. (A Teflon-lined pan may be lightly greased.) Sprinkle granola over the batter. Carefully spoon remaining batter over granola. Bake at 350 degrees for 50 to 55 minutes, or until cake tests done. Cool 15 minutes in pan. Remove cake from pan, cool. Sprinkle with powdered sugar.

A very delicious cake! It probably could be made with commercial granola, but with homemade it is excellent.

GLAZED APPLE RINGS

1 cup honey or white corn syrup
 1/2 cup mild vinegar
 1/2 tsp. cinnamon
 1/4 tsp. Kitchen-Klatter butter flavoring
 A dash of salt
 1/4 tsp. Kitchen-Klatter mint flavoring
 4 apples, sliced

Combine all the ingredients with the exception of the apples in a skillet. Bring to a boil, stirring. Gently add unpeeled, cored apples which have been sliced into 1/2-inch thick rings or sections. Let cook gently until transparent. (Use Jonathans or an apple that will not lose its shape.) Turn as needed. Remove from heat and pour glaze over apples. Excellent warm or cold. Any leftover syrup is fine on toast or pancakes. A fine garnish for a meat platter.

—Evelyn

HOMINY CASSEROLE

4 Tbls. butter
 1 29-oz. can hominy, well drained
 1 1-lb. can tomatoes, drained and chopped
 1/2 lb. Cheddar cheese, grated
 1 1/2 tsp. chili powder
 Salt and pepper to taste
 Melt butter in a 10-inch skillet; add hominy and cook over medium heat for a few minutes; add the tomatoes, cheese and seasonings. Stir until well blended and the cheese has melted. Add more salt and pepper if needed. You can, if you wish, add about 1/2 tsp. of Worcestershire sauce at this time. Pour into a shallow 1 1/2-quart casserole and bake at 325 degrees for half an hour. Serves 4 generously. —Mae Driftmier

"ALMOST" FRANK'S FAVORITE MEATLOAF

2 Tbls. light molasses
 2 Tbls. prepared mustard
 2 Tbls. vinegar
 1/4 cup catsup
 1 cup milk
 2 eggs, unbeaten
 1 pkg. bread stuffing mix
 1/4 tsp. hot pepper sauce
 2 1/2 lbs. lean ground beef
 1 cup finely chopped tart apples (or rehydrated dried apples. Follow packaged directions for rehydrating dried apples. Drain well before using.)

Blend molasses and mustard in large bowl. Stir in vinegar. Add all remaining ingredients. Mix thoroughly. Pack firmly into greased loaf pan, 5 by 9 inches, mounding high (or use 2 smaller loaf pans, cutting baking time accordingly). Bake at 350 degrees 1 1/2 hours. Garnish with sliced, unpeeled red apples.

Moist enough to be a little difficult to slice. —Dorothy

CHEDDAR CRISPS

2 cups shredded Cheddar cheese
 1/4 lb. soft butter or margarine
 1/4 tsp. Kitchen-Klatter butter flavoring
 1/2 tsp. salt
 Dash of cayenne
 1 1/2 cups sifted flour
 Combine cheese, butter or margarine, flavoring, salt and cayenne. Sift flour, measure, and add to cheese mixture and blend until smooth dough forms. Shape into two rolls about an inch in diameter. Wrap in waxed paper and chill. Slice off like making refrigerator cookies. Bake on lightly greased cookie sheet at 350 degrees for about 10 minutes or until lightly browned. Makes around 48 or 50. —Margery

APPLE-CHEESE BREAD

1/2 cup butter or margarine
 1/2 tsp. Kitchen-Klatter butter flavoring
 3/4 cup sugar
 2 eggs
 1 tsp. baking powder
 1/2 tsp. soda
 1/2 tsp. salt
 1/4 tsp. ground ginger
 1 3/4 cups flour
 1 cup unpeeled apples, grated
 1/2 cup sharp Cheddar cheese, grated
 1 tsp. Kitchen-Klatter burnt sugar flavoring
 1/3 cup pecans, chopped
 Cream butter or margarine, butter flavoring, sugar and eggs together until light and fluffy. Sift dry ingredients together. Fold grated apples and cheese into dry ingredients. Stir into creamed mixture. Fold in burnt sugar flavoring and nuts. Pour into well-greased loaf pan. Bake at 350 degrees for about 1 hour or until done.

This is a delicious quick bread. It keeps well and makes a fine addition to a tea table. Do use sharp Cheddar cheese so the cheese flavor will come through along with the other flavors of the ingredients. Excellent with a little butter or a mild cheese spread.

HAMBURGER PIE

1 small onion, chopped
 1 lb. ground beef, more or less
 1 tsp. salt
 1/2 tsp. pepper
 1 1-lb. 4-oz. can (2/3 cup) green beans, drained
 1 10 1/2-oz. can tomato soup
 2 cups mashed potatoes
 Heat oven to 350 degrees. Cook onion in hot fat until yellow; add meat and cook until brown. Add seasonings, drained beans, and soup. Pour into 1 1/2-quart baking dish. Spoon mashed potatoes over mixture. Bake 30 minutes. Six hearty servings. —Ester Mae Cox

POOR MAN'S RICE PUDDING

1/2 cup rice (uncooked)
 1/3 cup sugar
 1/8 tsp. salt
 1/2 tsp. cinnamon
 Pinch of nutmeg
 1/2 tsp. Kitchen-Klatter vanilla flavoring

1/3 cup raisins
 3 cups skim milk
 1 Tbls. oil
 Oil 1-quart casserole. Add rice, sugar, salt, cinnamon, nutmeg, flavoring, raisins and milk. Bake in 325-degree oven 2 hours. Stir from time to time. After first hour add the 1 Tbls. oil and mix well. Last half hour, don't stir. Don't let it dry out! Should be soft and creamy. —Margery

VERLENE'S PEANUT BUTTER CAKE

3/4 cup smooth peanut butter
 1/2 cup vegetable shortening
 1 1/2 tsp. Kitchen-Klatter vanilla flavoring
 2 1/4 cups firmly packed light brown sugar
 3 eggs
 3 cups all-purpose flour
 3 tsp. baking powder
 1/2 tsp. salt
 1 1/4 cups milk
 Cream peanut butter, shortening and vanilla flavoring. Beat in sugar. Add eggs one at a time, beating after each addition. Mix flour, baking powder and salt. Alternately add dry ingredients and milk beginning and ending with dry ingredients. Bake in three greased and floured 9-inch layer cake pans. Bake in a preheated 350-degree oven for 30 to 35 minutes or until cake shrinks from sides of pan. Cool layers on a rack and then frost with Crunchy Topping Frosting.

Crunchy Topping Frosting

1/2 cup flaked coconut
 6 Tbls. butter or margarine
 2 egg yolks
 1/3 cup light cream
 2 tsp. Kitchen-Klatter vanilla flavoring
 1/2 tsp. Kitchen-Klatter coconut flavoring

1 lb. sifted powdered sugar
 1/2 cup finely chopped peanuts
 Stir coconut in skillet over low heat until golden brown. Cool. Cream butter or margarine until soft and fluffy. Beat in egg yolks, cream and flavorings. Gradually beat in enough powdered sugar to make the frosting the right spreading consistency. Mix coconut and peanuts. Spread some of the frosting between cake layers, sprinkling some of the peanut-coconut mixture over frosting. Frost sides and top of cake and sprinkle with remaining peanut-coconut mixture.

BREAD CRUMB PANCAKES

1 cup flour
 1/2 tsp. salt
 3 tsp. baking powder
 1 tsp. sugar
 4 slices white bread or 3 slices whole wheat bread
 1 1/3 cups milk
 2 eggs, separated
 3 Tbs. margarine or butter, melted
 1/4 tsp. Kitchen-Klatter butter flavoring

Sift dry ingredients together. Combine bread and milk and let stand until softened. Stir in lightly beaten egg yolks. Add dry ingredients, butter and butter flavoring. Lastly, fold in stiffly beaten egg whites. Bake on preheated, lightly greased pancake griddle. Makes about 15 4-inch pancakes light of texture and delicious in flavor.

CHEESECAKE PIE WITH GLAZED-FRUIT TOPPING

Graham Cracker Crust
 2 8-oz. pkgs. cream cheese
 1 1/2 tsp. grated lemon rind
 1/4 tsp. Kitchen-Klatter lemon flavoring
 2/3 cup sugar
 1/8 tsp. salt
 3 eggs
 Fresh or canned fruit, well drained (reserve syrup for Glaze)
 Glaze
 Mint sprig (optional)

Prepare crust and chill. Let cheese soften at room temperature in large bowl of electric mixer about 1 1/2 hours, then beat with lemon rind until very creamy. Add next four ingredients and beat at medium speed until blended, then beat 5 minutes, or until smooth

and creamy. Pour into crust and bake in preheated, 350-degree oven about 30 minutes; cool. Arrange fresh or canned fruits over top of cheesecake pie. Spoon glaze carefully over fruit, using just enough to cover. Add mint sprig, if desired.

Graham Cracker Crust

Mix well 1 1/2 cups fine graham cracker crumbs, 1/2 cup powdered sugar, 6 Tbs. melted butter or margarine, 1/4 tsp. Kitchen-Klatter butter flavoring and 1 tsp. cinnamon. With back of spoon, press firmly on bottom and sides of 9-inch pie pan.

Glaze

In small saucepan, blend 1/2 Tbs. cornstarch and 1/2 cup mixed fruit syrup. Add 1/2 tsp. lemon juice and cook, stirring, over low heat until clear and thickened. Cool slightly.

—Mary Leanna Garcia

BRAN-DATE MUFFINS

1 1/4 cups sifted flour
 3 tsp. baking powder
 1/2 tsp. salt
 1/3 cup sugar
 1 cup chopped dates
 1 cup All-Bran cereal
 1 cup milk
 1 egg
 1/4 cup salad oil
 1 tsp. Kitchen-Klatter maple flavoring

Sift flour, baking powder, salt and sugar together. Dredge chopped dates in mixture. Add milk to All-Bran and let soak for 2 or 3 minutes. Beat in egg, oil and flavoring. Combine all ingredients. Bake in greased muffin tin at 400 degrees for 20-25 minutes.

CABBAGE-APPLE AU GRATIN

1/4 cup butter
 8 cups shredded cabbage
 2 large, peeled and thinly sliced cooking apples
 1 egg
 2 cups (or more) shredded Cheddar cheese
 1/4 cup dairy sour cream
 1 tsp. salt
 1 tsp. prepared mustard
 Paprika
 Sesame seed, optional

Melt butter in a large skillet; add cabbage and apples and saute until just tender. Turn into a 1 1/2-quart baking dish. Beat egg; stir in the cheese, sour cream, salt and mustard. Pour over the cabbage-apple mixture. Sprinkle paprika over the top and, if you like, the sesame seed. Bake in a preheated oven at 350 degrees for about ten minutes. Place under the broiler until the top is very lightly browned. You must watch this very closely so it will not get too brown. Serves 6 to 8. —Mae Driftmier



trick AND treat

Treating the family with new and different taste surprises is easy when you combine two ingredients: **Kitchen-Klatter Flavoring** and imagination. Every recipe, new or old favorite, can be sparked up by one of these full-bodied, fragrant flavors. Think for a minute how a coconut pie or cake could be tricked up: with banana flavoring, maybe, or pineapple? How about blueberry or raspberry in the waffle batter? Think of all the places maple or burnt sugar or black walnut would be welcome!

See how easy it is? Just line up those sixteen delicious flavors and let your imagination go! Here's the whole list:

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

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SUDDENLY IT'S FALL

by

Virginia Thomas

The first hard freeze has nipped the last of the late-blooming flowers in the border. The last of the squashes have been piled in the basement bin. Leaves skitter, swirl, and rustle across the lawn, and your old chore sweater feels welcome as you try to beat the squirrels at gathering walnuts. Then the wind whips to the northwest, skies darken and become more gray than blue, and suddenly, "bouncing, rolling, tumbling, shrieking, here comes fall".

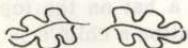
These hazy, lazy days of summer seem long gone. The grand rush of school opening is over. Now it is committee meetings, membership drives, a program to plan, and the teachers' reception.

Time to haul out the warmer clothing from storage and put away the summer things. There are hems to let down and hems to take up and new material to sew. Appetites are heartier.

There are football games, after-game coffees, and food sales.

It is time to sew for the bazaar, to make Thanksgiving plans, to bring out the knitting bag and finish up that sweater as you watch your favorite TV program, perhaps stopping to pop a popper full of corn to munch as you watch. You begin to think of those put-off-till winter jobs — the writing of the family history, catching up on the family photograph albums, piecing a quilt, crocheting a rug.

A hurry time, a busy time, a planning time, a snug-as-a-bug-in-a-rug time when suddenly it is fall. And I love every moment of it!



MAKE YOUR FALL ARRANGEMENT NOW

The fall of the year is a perfect time for making dried arrangements.

Collect grasses, weeds, seed pods, cattails, milkweed pods, and other attractive growing things that appeal to you.

After plant materials are gathered buy some bronze powder at a paint store or make your own color powder by powdering colored chalk (roll colored chalk with a rolling pin until it is a fine powder) and put this powder in a paper bag.

Put the plants in the paper bag and shake lightly until enough of the color clings to the plants.

The plants can be arranged in bowls or bean pots or any other containers your imagination and artistic sense tells you would look pretty with fall's dried and colored plants.

—Evelyn Witter



One thing our father, Martin H. Driftmier, enjoyed at the Johnson farm was seeing corn shocks. Dorothy and Frank always put up a few in his memory.

HOSPITAL VISITING

Hospital patients generally appreciate the visitors who come to see them and wish them a speedy recovery. That is, they do unless they're so sick that it's an effort to look alert and make conversation, or the effort is possibly harmful to their condition.

There is an easy way to avoid barging in on a hospitalized friend when you're not wanted or when your presence can be harmful. Simply stop at the information desk that's always located in or near the main lobby of the hospital. Inquire about the patient and ask whether you may go in as a visitor. If you get a refusal, don't argue and don't feel hurt. There's sure to be a good reason.

Hospital rules are carefully planned for the benefit and protection of the patients. It is only common courtesy to abide by them.

Other pointers on hospital visiting: Keep visits brief, unless you're knowingly keeping company with a lonely person.

Don't expect a sick person to keep the conversation going.

If you're sick yourself, stay away. Keep your voice down. Walk quietly.

Be calm and quietly cheerful.

Don't show shock at the sick person's appearance.

Don't smoke unless you are certain it won't be offensive to anyone in the room. Even a person who normally smokes may find smoking disagreeable when he is sick.

Alcohol is always out of order.

A good general rule is not to visit a sick person unless you are a close relative or a close friend. People are gratified to know that their associates are interested in their welfare, but this can be shown by a get-well card or a bouquet of flowers. That way there is

no danger of retarding the person's recovery. If the doctor thinks lots of visitors would be beneficial, he'll pass the word around.

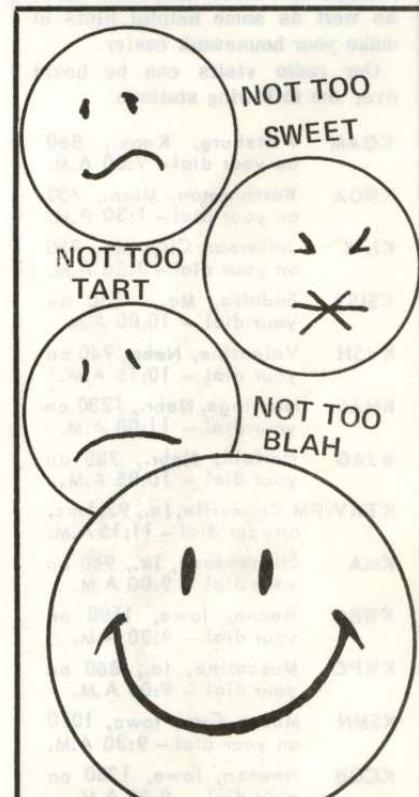
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Our radio visits can be heard over the following stations:

KOAM Pittsburg, Kans., 860 on your dial - 9:00 A.M.
KWOA Worthington, Minn., 730 on your dial - 1:30 P.M.
KLIK Jefferson City, Mo., 950 on your dial - 9:30 A.M.
KSIS Sedalia, Mo., 1050 on your dial - 10:00 A.M.
KVSH Valentine, Nebr., 940 on your dial - 10:15 A.M.
KHAS Hastings, Nebr., 1230 on your dial - 11:00 A.M.
WJAG Norfolk, Nebr., 780 on your dial - 10:05 A.M.
KTAV-FM Knoxville, Ia., 92.1 mc. on your dial - 11:15 A.M.
KMA Shenandoah, Ia., 960 on your dial - 9:00 A.M.
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 - 9:35 A.M.



Two sisters, Katharine and Adrienne Driftmier, stroll the beach on a late summer day.

I KNOW SOMETHING GOOD ABOUT YOU

Wouldn't this old world be better,
 If the folks we meet would say
 I know something good about you,
 And then treat you just that way?

Wouldn't it be fine and dandy
 If each hand clasp, warm and true,
 Carried with it this assurance,
 I know something good about you?

Wouldn't things here be pleasant,
 If the good that's in us all,
 Were the only thing about us
 That folks bothered to recall?

Wouldn't life be lots more happy
 If we'd praise the good we see?
 For there's such a lot of goodness
 In the worst of you and me.

Wouldn't it be nice to practice
 This fine way of thinking, too?
 You know something good about me,
 I know something good about you.

-Anonymous

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.

SSTTHLIE EY FO SNORTH RO GIFS
 FO YB LLHSA PRAGES NME OD
 WKON RUSTIF RATGHE HEMT REITH

If you have a gas or electric yard light in your yard, you can create a really spooky welcome for little trick-or-treaters or Halloween party guests! Tie a yardstick near the top of the post crosswise, to make the arms of the masquerader. Slip a long overcoat around the post, with the arms through the sleeves; pin gloves at the end of the sleeves and button up the overcoat. Put a mask over the light so the features will shine with an eerie look. Put an old hat on the head, set an old pair of boots or shoes at the foot of the post, and your spooky character is all ready to greet your guests. Or you may wish to make a ghost of your lamp post instead. Simply drape an old sheet over the light and secure around the post. Place a ghost mask over the light to make the head of the ghost with the weird shining face. A shock of corn stalks and pumpkins will help to add to the Halloween atmosphere.

If you do not have a yard light, you can set a lit electric lamp on a table near a window and create a lighted centerpiece. The lamp should have a transparent straight-up-and-down shade. Place a mask near the top of the lamp shade and a hat on the top. To make the body, button a child's jacket around the shade and pin gloves to the bottom of the sleeves. If you wish to make a witch centerpiece, use a witch mask, a pointed black witch hat on the head, and drape black cloth around the shade.

Are you cramped for space in playroom, rec room, or den? You can make extra shelves for books, toys, or knick-knacks with very little cash or time outlay. Simply round up a supply of bricks or cement cinder blocks and boards the length and width that you wish your shelves to be. Paint the boards to harmonize with the rest of the room. The bricks may be painted, too, if you wish.

ANSWER TO SCRAMBLED BIBLE VERSE: St. Matthew 7:16: Ye shall know them by their fruits. Do men gather grapes of thorns, or figs of thistles?



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The lovely spring flowers are a beautiful sight in the gardens of our cousin Gretchen Harshbarger.

THE JOY OF GARDENING

by
Eva M. Schroeder

Would you believe that occasionally a customer stops in at our floral shop and wants to buy tulip or daffodil bulbs in the spring? They are not aware that in order to get spring blooms, the bulbs must be planted in the fall. Now is the time to buy narcissus (daffodils and jonquils), tulips and hyacinths. If you can find none in your local stores, do send for a fall bulb catalog. Most seed and nurseries offer a fall supplement that lists bulbs, perennials and shrubs that may be planted in autumn.

Last fall I bought a bushel of mixed daffodils, intending to use them to naturalize a wooded area back of the little Chapel. Killing frost came early and disrupted our plans for planting at the moment. After many conferences it was decided to remove the row of old willows that were in front of the area to be planted to narcissus. By the time this was achieved, the ground had frozen and the bulbs could not be planted.

My husband potted them, three to each five-inch pot, and placed them on the ground under the greenhouse benches. That is, he started out to put them all in pots but a bushel of bulbs took too many pots. He finished by planting the remainder, spaced closely, in wood flats. The flats went under the benches too where the temperature stayed between 35-40 degrees — ideal for root formation.

Starting in February, pots were placed on the top of the benches where they made a fine display. We let plants bloom in the flats under the benches and used them for cut flowers.

If you buy fall bulbs and do not get

them all planted outdoors, do pot up a few and force for early indoor bloom in the spring. They make fine gift plants to take to a shut-in or to the hospital.

Question: Last spring I saw several pretty narcissus blooming in a friend's yard. Some were double, some had 3-4 flowers per stem, and still others had white outer petals with orange-red cups. I'd like to buy bulbs of this type but we do not know the varieties. Can you help?

Answer: You saw a mixture of narcissus called Poetaz. Named varieties are Cheerfulness, a sweet-scented Poetaz; Geranium, also sweet-scented and the one with the white perianth and orange-red cup; February Gold, miniature golden-yellow trumpet daffodils. You will find the Poetaz listed in all catalogs that offer the large-flowering trumpet narcissus.



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COME READ WITH ME

by
Armeda Swanson

Little neighbor Jo Lynn is a receptive audience when I have a new book for children. The other day we read about Tollush and her mother who lived at the edge of a village and were very poor. With love and imagination Tollush's mother made a party dress as beautiful as a rainbow. With no pennies to save for Christmas, Tollush transformed remnants of autumn and a forgotten photograph into a cherished gift



Probably everyone has a favorite chair in a favorite corner, and this is Margery Strom's — just right for reading or sewing.

for her mother. When there was little food to eat but a salt sandwich, Tollush said it tasted just heavenly. The stories in the book *The Rainbow Dress and Other Tollush Tales* (Harper & Row, Publishers, 10 East 53rd St., N.Y., N.Y. 10022, \$5.95) have a warmth and old-world flavor about them. The author, Ilse-Margret Vogel, was born in Breslau, Germany, and the book was inspired by the author's grandmother, who told her stories of the time when she was a little girl and was called Tollush. The book is for ages 5-9 but even grownups would enjoy the old-fashioned feeling of the stories, as well as the charming illustrations by the author. Ilse-Margret Vogel is the author-artist of a number of books for children. She lives in an old farmhouse in upstate New York with her husband and a dozen cats.

The heroine who charmed thousands of readers in *Mrs. 'Arris Goes to Paris* is at it again in *Mrs. 'Arris Goes to Moscow* (Delacorte Press, N.Y., \$6.95). Paul Gallico has set Mrs. 'Arris off on another escapade. The world's favorite charlady was cleaning Geoffrey Lockwood's flat when she noticed a photo of a beautiful girl in a fur hat. The girl

was Lisabeta, a Russian Intourist guide with whom he had fallen in love while he was in the Soviet Union doing research on a book. After he was expelled after interviewing a dissident writer, the situation seemed hopeless. Mrs. 'Arris rarely used that word. She could envision herself bringing Lisabeta to Mr. Lockwood's door and saying, "'Ere she is, Mr. Lockwood, I've been to Russia and brought 'er back for you.' An unusual set of circumstances did develop and soon Ada Harris and her friend Violet Butterfield were in Russia. You'll enjoy Mrs. 'Arris as she goes off "on a free 'oliday to enjoy ourselves."

In addition to Mrs. 'Arris books, Paul Gallico has written 22 novels, including *The Poseiden Adventure* and *The Snow Goose*.

When Gerald Ford became President of the United States, his first official appointment was that of Jerald F. ter Horst as White House Press Secretary. At that time, Mr. terHorst was in the process of writing an in-depth biography of Mr. Ford and a study of the Presidency.

Drawing on a knowledge of the President that spans a quarter of a century, terHorst tells the story of Ford's childhood and early life, his political beginnings, and the influential men around him. Covering Ford's long term in the House of Representatives and his vice presidency, the author captures the quality of Ford as a politician and Republican leader. The book presents the Ford family and spotlights the First Lady.

From the introduction to the book by Martha W. Griffiths, Member of Congress, she has written, "...despite obvious political and philosophical differences, I supported Gerald Ford's nomination because I never once had reason to doubt his honesty and integrity. His soft-spoken words, his fairness, his willingness to reason, and his ability to effect compromise between opposing factions, prompted the overwhelming bipartisan support he received for his nomination (vice presidency). In all the years I sat in the House, I never knew Mr. Ford to make a dishonest statement nor a statement part-true and part-false. He never attempted to shade a statement, and I never heard him utter an unkind word. These qualities, in my judgment, are desperately needed in government today, and if for no other reason, I supported him because of this."

Jerald terHorst has written an informative and interesting book about President Gerald Ford. Mr. terHorst now writes a syndicated column which appears in approximately 100 papers.



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KITCHEN-KLATTER
Shenandoah, Iowa 51601



XX XX

One Look .. Back

by

Eleanor C. Wood

The new kitchen has been installed. The girls are delighted, of course. The morning sun glances off shining chromium, glistening formica counters, cozy carpeting. Beautiful. I agree. But — I miss something. Lots of things, in fact.

I miss the scratch marks on the linoleum, etched by a suspicious and protesting dog due for a shot at the vet's; the chip on the gas range top where I dropped a skillet, hearing Rod's voice in the hall, home on leave from the army. I miss the little padded basket where Muffin had her last batch of kittens; the little notches in the door frame that measured my growing brood. I miss the chipped bowls set here and there to accommodate starting bulbs and seeds; the inglorious mess in the lower drawer with its accumulated bits of string, odd cutlery, untried recipes, discarded keys, and outgrown cat and dog collars. I miss the occasional thump and wheeze of the old refrigerator, its door still gay with the worn decals the girls had applied with youthful enthusiasm. Defrosting was a recurring nightmare, but the necessity kept things up to date. I miss the old bread box with the faulty hinge that disclosed the contents at the jar of a careless step. I miss the old toaster that gave over- and under-done slices with temperamental caprice.

I miss the tacky old radio that so often needed a smart slap to waken it to duty; the philodendron, years old, with its leggy trailers now too inelegant for the new surroundings. I miss the stained old tea cup where tea leaves told the fortunes of a circle of youngsters; the stopped-up hole in the baseboard that ended the incursions of an inquisitive mouse. I miss my loose-covered old recipe book, superseded by a card file that matches the decor.

I miss the busy little clock that the girls gave me eons ago. It had a funny face and chirped its defiance against all suggestions of an electric replacement. I miss its cheerful, bold countenance and clickety race with time. I miss the old wallpaper, once gay with roosters and garden produce, smudged around the bread box and near the window sill where views of the chickadees were best.

When the kitchen engineers scooped out the old and installed the new, they removed a lot of memories. Somehow, I feel that this spotless example of design and efficiency won't leave many memories worth recording. One wouldn't dare destroy the fearful symmetry of the new. But — I miss the old!



HALLOWEEN — OR TRICK-OR-TREAT

Hear my tick-tack!
Click-clack! Click-clack!
Tapping, rapping on the pane.
Bess and Billy,
Tom and Tillie
Chase me laughing down the lane.

CLAMMY AND COLLECTED

Nervous because I've promised to speak
At the P.T.A. on Tuesday night?
My goodness, no! When you figure all
The possible things that might befall.
Like maybe an earthquake or flood-size rains.
Or a big blizzard, or a tornado,
Plus the chance that I might break a leg before
I'm stuck with facing that speaking chore.
To worry so soon would be a dumb thing.
Why, the schoolhouse might burn down or something!! —Author unknown

DO YOU "JUST BELONG"?

Are you an active member, the kind that would be missed —
or are you quite content that your name is on the list?
Do you attend the meetings and mingle with the flock,
or do you stay at home to criticize and knock?
Do you take an active part to help the work along —
or are you quite well satisfied to only just belong?
Do you ever take a stand for things you think are right —
or leave the work to just a few and talk instead of fight?
Think it over, member; you know what's right and wrong —
are you an active member, or do you "just belong"?

BACK TO THE "GOOD OLD DAYS"

We're asked to put a stop to waste,
Reuse, repair, make do,
Wear those old clothes, if they still fit,
Instead of buying new.
To make your linens stretch a bit,
Try using thread and thimble.
Don't think good food in your garbage can
Is now a status symbol.
The limit to those family cars
May be cut down to one.
Now everyone must learn to save
The way I've always done.

—Gladise Kelly



THE SMOKE HOUSE

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AUTUMN'S ON THE WAY

It means golden days, and glowing leaves, and kids back to school. And it means fall house-cleaning; getting rid of summer's residue of blown-in dust and forgotten fingerprints left over from baseball games and fishing trips.

Like thousands of other midlands homemakers, you'll probably reach for a familiar house-cleaning helper: **Kitchen-Klatter Kleaner**. It's made its reputation over the years as a hard-working cleaner that goes into solution the instant it touches water . . . even hard water. And it deep-cleans quickly, too, with never a scum or froth to need rinsing away. Make your cleaning chores easier, this fall. Use

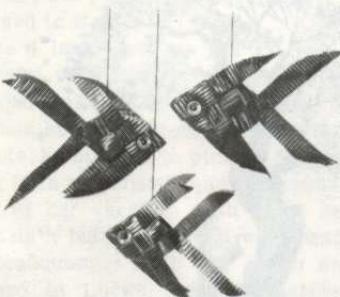
Kitchen-Klatter Kleaner

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Andy, son of Kristin and Art Brase of Billings, Mont., is the oldest of the Johnson's three grandsons.

DOROTHY'S LETTER — Concluded

They have moved not only because of changing jobs or being transferred, but because Kristin's husband Art is so good at redecorating the houses they move into, both inside and out, that they have been able to make a little money on the houses they buy and sell. I can see nothing wrong with this. I told Kristin one day that if I ever had to move from here it would take me six months to pack. She said this was one of the advantages of moving often—you don't accumulate a lot of unnecessary stuff. She said the house they bought in Billings needed a great deal of work done on it, and they had a lot of fun fixing it up. After all, it isn't the house that makes a home. A family living together happily makes a home, no matter where it is.

We talked to Kristin last night and she said she wished we could see the boys because they are changing so much. Andy is almost as tall as she is, and is in the sixth grade. Aaron is so tall that people think he is in third grade instead of first. And Julian is so cute and funny he keeps them all laughing all the time with his antics. He had four teeth at four-and-a-half months. I kept picking up material all summer to make the boys some shirts and sweaters for school.

We sent out a brand-new fancy stroller for Julian. Hopefully the boys can take him walking so Kristin can have a little free time.

I'm going to have a cup of coffee with Frank now, then head for town to mail this. Until next month

Sincerely,
Dorothy

BUDGET MANEUVERING

These tantalizing recipes
Can camouflage a dish
Beyond all recognition,
In moments when you wish
To hide the scraps of this and that
With crusts of golden fluff,
Or dunk the tasteless morsels
In sauces, oils, and stuff.

Regardless of your menu plan,
The day or time of year,
It's what you do with all those scraps,
That keeps the budget clear!

—Gladys Niece Templeton

MARY BETH'S LETTER — Concluded
cooking all morning in my crockery cooker, so without too much effort I shall have a meal on the table. One of the burners on our electric stove burned out this morning, and as a result I have no power to either the stove or oven. This is the first time in 21 years of marriage that this has happened. Of course, this is the longest time we have lived in one house, too, so I guess it might reasonably be expected that this could happen. I hope the other electrical conveniences don't decide to live up to their average life expectancy, or we'll have a rash of appliance failures.

Until next month,

Mary Beth

FREDERICK'S LETTER — Concluded
make of our big balloon. How I would love to return to Albuquerque for the International Balloon Races this October. The balloonists there are urging my attendance and have offered me the use of a good balloon, but I am sure that I cannot accept the invitation. Our church has more important things for me to do.

How grateful Betty and I are for the opportunity we had to visit my brother, Stephen Wayne Driftmier, and his family in Denver. Every time we stop in Denver, they put out the red carpet for us, but this year they really outdid themselves. They took us for a tour of the beautiful mountain country of central Colorado. We saw scenery too spectacular to describe. In Shenandoah we had the same warm and gracious hospitality with Mother and Ruby, Margery and Oliver, Howard and Mae, and my sister Lucile and her companion Betty doing so much for us. Even though I have not lived in Shenandoah, Iowa, for all these past thirty-six years, it still is home for me.

All in all, it was a splendid summer holiday. How kind God is.

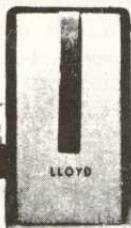
Sincerely,
Frederick

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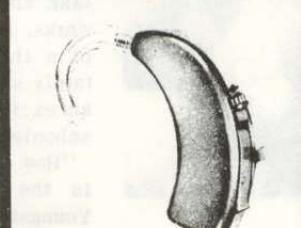
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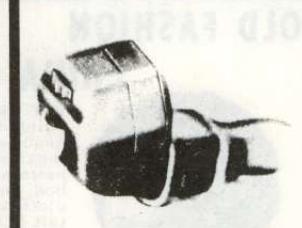
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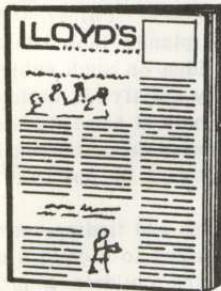


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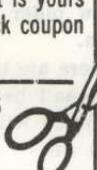
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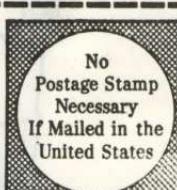
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Pigs make noises when they drink and eat,

They're messy all over right down to their feet.

On the ground they roll and play and dig.

Oh how I wish, I wish I was a pig.

—Mrs. Wm. Witter



WE WON! (so did Mom)

Mom couldn't do much about the black eye, except for ice pack and sympathy. But the dirt, and stains, and ground-in grime . . . she could handle them, all right, with her new laundry "team".

With **Kitchen-Klatter Blue Drops Laundry Detergent** and **Kitchen-Klatter All-Fabric Bleach** in the washer, she could be confident that that filthy uniform would be sparkly clean for the next big game.

And that goes for everything else in the family's laundry hamper, too: from baby's diapers to filmy, dainty underthings. Anything that's washable needs

KITCHEN-KLATTER
Blue Drops Detergent
&
All-Fabric Bleach

"HOW DOES IT WORK?"

by
Laurine Eden

My first thought was "Good grief!" But fortunately, my second was "Why not?" And in answer to my young son's question, I lifted the lid on the toilet's tank and proceeded to explain how it works. Looking in there is not my idea of a thrilling moment, but I can certainly see how watching it in action is an exciting new experience for a preschooler.

"How does it work?" "Why?" "Where is the sun when it's nighttime?" Youngsters' questions serve a number of purposes — to help them learn; to drive parents insane . . . well, of course that's not entirely true! But it does put a strain on patience!

At our house, we've survived the rugged months of the seventeen-step questions: that's the initial question followed by sixteen "Why's??". Now the tougher ones are starting. "How do they make glass? Steel? Paint?" "What did the first airplanes look like?" I have a general idea on such subjects, but can't entirely satisfy his curiosity. If we can't find help at home, questions like those are jotted down and we look for complete answers on our next trip to the library.

Asking questions and finding answers are so very important to a child's mental growth. Giving children a prompt reply, when possible, will help keep them eager to learn; where constantly putting them off may do the opposite. And by looking to other sources for answers you don't have yourself, you can help teach children that answers can be found most of the time, if they'll just keep looking. This should help establish a pattern they can follow as they grow older and seek answers on their own.

Then there are those questions whose answers can't be found in an encyclopedia. "When will we die?" "Are you afraid to die?" Some we can answer because we once asked the same questions and gradually found our own answers. Others we don't understand ourselves. Whatever the question, please try to answer it. If you have no answer, at least try to talk it over until you're both satisfied.

Please take time to listen to your children's questions, and do your best to help find the answers. You'll both be richer for it.

REMEMBER . . .

Money may be lost . . . Friends may vanish, die . . . Health may fail . . . But memories remain . . . For life.

Live, then, that your memories will provide more gladness than sadness.

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Columbus discovered a great country. Its citizens made it a great nation.

HAIL, COLUMBUS

Officially, Columbus Day is set for the second Monday in October, the date Americans celebrate the discovery of the New World in 1492.

Actually, however, the date is October 12, and it is that day that starts the observance of Patriotic Education Week, which is sponsored by the National Society of the Children of the American Revolution.

Although Christopher Columbus was not an American, he is honored as the man who discovered the Western Hemisphere. And although he might not have been the first European to have set foot on its soil, he is generally regarded to have been the man who discovered America. His courage in sailing into the unknown can be compared to the courage and spirit of the men of 1776 who risked their lives and fortunes to give us this great nation.

As we honor Columbus, we also honor those other Americans who have contributed to our heritage.

The Pledge of Allegiance to the U.S. Flag was written by Francis Bellamy of Rome, N.Y., of the staff of *The Youth's Companion*, Boston, at the suggestion of James B. Upham, one of the publishers.

It was first used in an observance of the 400th Anniversary of Columbus' Discovery of America, Oct. 21, 1892.

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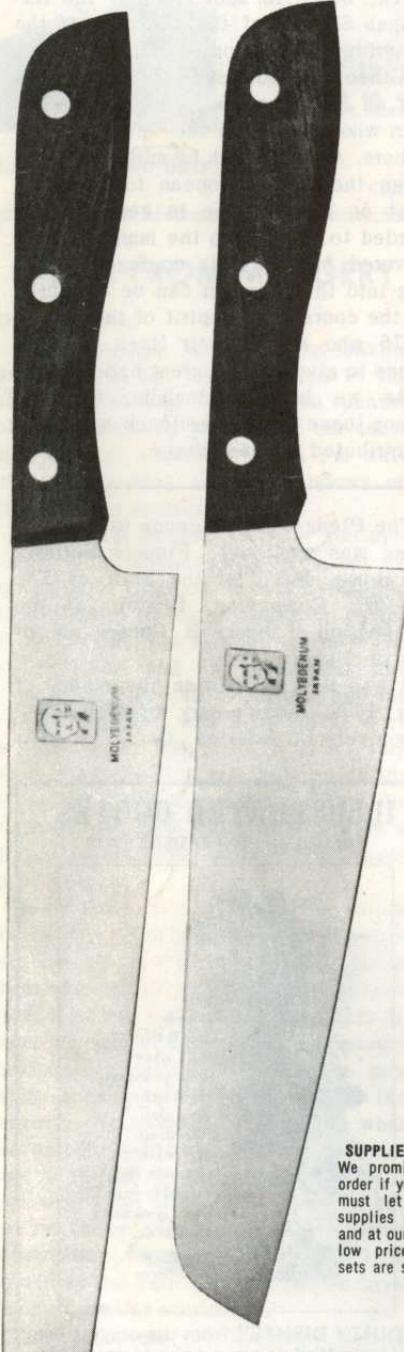
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KNIFE



SUPPLIES ARE LIMITED
We promise to rush your order if you order now. We must let you know that supplies are truly limited and at our truly remarkably low price these gourmet sets are sure to go fast.

SET OF 4 FOR THE
UNBELIEVABLE
PRICE OF

\$9.98

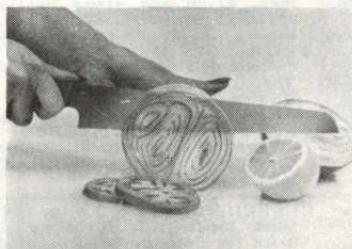
For Canadian Customers: Please send orders to
T. P. Products, Dept. VM, Box 1600 Station A
Toronto, Ontario M5W1Y1
(Ontario Residents Add Sales Tax)

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

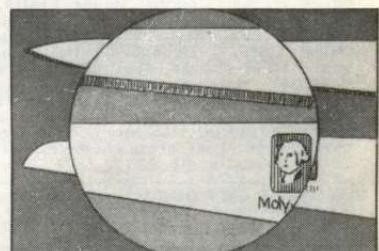
Simply here are the facts:

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.
2. MOLYBDENUM VANADIUM STEEL makes our gourmet knives virtually indestructible. Please, please don't sharpen our knives . . . Experts say our edges will Never Ever have to be sharpened the old way. Simply rub them over any china plate and the razor honed blades will be restored. It is reported that no other knife in the world whose edge is so perfect can be restored so easily. Metallurgists say they won't bend, dull, rust or lose their hardness ever.
3. MOLYBDENUM VANADIUM STEEL makes these knives durable and tough. Cut through big bones easily and effortlessly. No job too tough. Glide through big turkeys. Tough, but flexible, cuts slices close to bone and then cuts bone in half cleanly.
4. BEAUTIFULLY DESIGNED set of 4 with handsome rosewood handles. Magnificent in attractive design and practical in every way. 14 1/4" carver, 12 3/4" cleaver, 10 3/4" cook's knife, 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.



Razor sharp and precise, the Total Edge Knives cut meat, onions, luncheon meats, vegetables, cheese, anything—paper thin.



On ordinary knife, edge is just a fraction of total surface. On the Total Edge Knives, the entire blade is the cutting edge.

***MONEY BACK GUARANTEE**
OUR MOLYBDENUM VANADIUM KNIVES ARE unconditionally guaranteed to be your sharpest, toughest, longest lasting knives. Designed to last FOREVER. Guaranteed against manufacturer's defect, rusting, pitting, bending, staining. This will be the finest set of knives you've ever owned or return them and we will promptly replace or refund your full purchase price, postage and handling excluded, no questions asked.

AMERICAN CONSUMER, Dept. VM-175
Caroline Road, Philadelphia, PA 19176

Please rush me _____ (VM) Set(s) of 4 Molybdenum Steel Knives at only \$9.98. Please add \$1 to partially cover postage & handling, and add sales tax where applicable. If I am not completely satisfied, I may return them for money back. Check or money order. No C.O.D.s. Total enclosed \$_____

SAVE \$1.00 — Order 2 Sets for only \$18.96. "The Gift of the Year". Add \$1 postage.

CHARGE IT: (check one) Exp. Date _____

BankAmericard American Express

Master Charge BANK NUMBER

Credit Card # _____

Name _____

Address _____ Apt. _____

City _____ State _____ Zip _____

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