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LEANNA FIELD DRIFTMIER

Kitchen-Klatter

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

MAGAZINE

"More Than Just Paper And Ink"

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LETTER FROM LUCILE

Dear Good Friends:

Although it's 5:00 o'clock on this bitterly cold January morning, it seems more like 2:00 o'clock since it is pitch black and there isn't a sound from any direction to indicate that there is anyone alive in our town.

Frankly, I hate these endlessly long winter nights! I'm sure that other poor sleepers (and there seems to be an army of us) share my feelings. I try to wrench some consolation from the fact that at least I'm in my own warm and comfortable bed and not in some big kitchen starting to prepare food for cafe customers, hospital patients, school cafeterias, and any other place where people are depending upon being fed. Now *THAT'S* something to be grateful for!

The holidays are over, of course, and the house looks as naked as the proverbial jay bird (I've never seen one but grew up hearing this phrase) with all of the decorations carefully wrapped in plastic sacks and stored away in the basement for another year.

As I told you in my letter last month we simply didn't know what to plan about Christmas since there were so many complications involved, but it turned out that five of us sat down at the table in Margery's and Oliver's house. She had a delicious dinner and no one had to dash through it to get anywhere else. No one could call us a noisy bunch, so a number of times we were all struck at the same time by how quiet it was without kids tearing around and Dad looking up apprehensively at the ceiling to see if the chandeliers were shaking. More than once in the old days we thought that the second floor was coming down on us what with the children having races all over the halls and bedrooms.

It was my first opportunity to see Margery's and Oliver's completed house and frankly, I was bowled over! I have a fairly good capacity to envision

something, but I wasn't prepared for what they have accomplished with that old house. (I don't know exactly the year it was built, but it was before 1900.) I won't say that I envy Marge her new kitchen, solarium, den and garage because she put up with a lot of inconveniences for many years, and she was certainly deserving of this massive overhaul. BUT . . . if I had to leave my own home I'd be mighty glad to move in up there!

It's a crying shame that we just cannot have color in this little magazine, for part of the charm of their overhaul is the beautiful color scheme involved. I'm positive that no professional decorator could have come up with a better job.

Mother and I are both happy, of course, that they built a heavy and wide ramp from the garage into a small entry that leads to the kitchen. They had a ramp before, but it was not really satisfactory for a variety of reasons, so this new ramp now gives us a chance to come and go in our respective wheelchairs without making a big production of it.

Well, I guess it's clear to be seen that I'm tremendously enthusiastic about their wonderfully successful remodeling job.

This morning I'm hoping that the carpenters will turn up at my house and I'll tell you what for — a very small job in the kitchen that is badly needed.

I believe it was 15 to 16 years ago that Russell designed our kitchen and at that time he had the washing machine and dryer installed in one area of the kitchen, and immediately adjoining them was what we called "the drip-dry stall". This whole laundry set-up was concealed behind louvered doors.

You know how it is when you do a big remodeling job or build a new house — people are interested and want to come and see it. Well, that drip-dry stall created more conversation that anything else in the kitchen. It has a

series of chrome rods to hang things on, a floor drain for articles that dripped, and an outside fan for lively circulation of air.

I don't know where Russell ever got the idea for that drip-dry stall, but it surely was extremely successful and seemed to me just about as important as the washing machine and dryer.

Well, in the years that have passed since then there has been such a revolutionary change in textiles and fabrics that as time went by I realized that it had outgrown its original usefulness. Everything went from the dryer directly where it belonged in drawers, closets, etc., and there was no longer a need for a stop in between.

For at least two years I've looked at that drip-dry stall and marveled at what it had become: a genuine catch-all for brooms, vacuum cleaner parts, buckets, cleaning rags, and everything else along this line. Then we took to keeping our potatoes, onions, squash, etc., in boxes in there, so we truly had a hodgepodge in what had once been a sensational innovation.

SO . . . the carpenters are coming to take out the chrome rods and to install desperately needed shelves. Through the years we seem to have accumulated an astounding collection of pots and pans and equipment and appliances of all kinds. Half of this stuff is on shelves in the garage and it's a great inconvenience to be going back and forth out there when you need those things right by the sink and the stove.

Then, too, I no longer run any risks by standing to reach up for anything as I did before my two bad falls that kept me in the hospital this late fall. Everything now must be at exactly my level. Thus the new shelves where we can store the things that I use and where I can get to them safely. It really doesn't amount to much as a piece of carpentry, but it will make a big difference to us.

We started 1976 with a tremendous bang — 19 of us at my house with a huge feast to celebrate the occasion. We had two big ducks, a pork loin roast, a beef rump roast (these two pieces were cooked together in one big roaster so we'd have fine drippings for gravy), and so much other stuff that I can't remember what all was on the table. Now with so many members of the family gathered together and so much food it was surely like the old days and more than made up for our skimpy little group at Christmas time.

Our only real disappointment was that Dorothy called about 7:00 in the morning and said that the weather was so ominous and threatening she just didn't believe that she and Frank and Andrew

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FREDERICK TELLS US ABOUT THE WEDDINGS

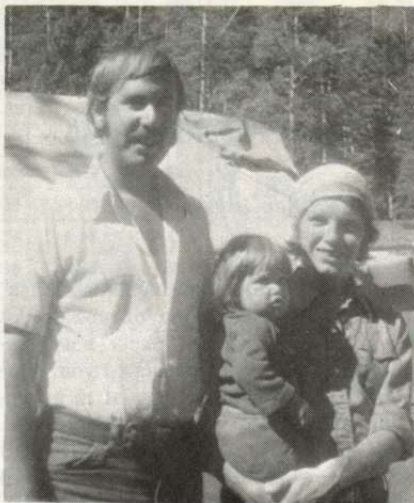
Dear Friends:

When the big Air Canada plane circled over the city of Calgary, Alberta, we could hardly believe our eyes! I don't know what we expected, but we certainly did not expect to see a city like Tulsa or Dallas. Calgary is a magnificent city of tall skyscrapers and beautiful hotels, and everything looks so new. It is a city that has been growing at the rate of 5,000 persons a year since World War II, and many of those persons are involved in the oil industry. Calgary is the oil capital of Canada. David and his bride-to-be Sophie Lang were at the airport to greet us, and with them were Sophie's parents, John and Susan Lang. We had met Sophie and had had her as a guest in our home, but it was our first time to meet the senior Langs, and we liked them immediately. They were so gracious, and so hospitable, and so concerned for our comfort.

After freshening up at the hotel where we were to stay with other members of the wedding party for the next three days, we went out to the Langs for dinner. Susan Lang and her mother had prepared for us a delicious Hungarian dinner. It was my first experience with real Hungarian food, and I was told that the distinctive thing about Hungarian cooking is the use of paprika. I think that almost every dish had some paprika in it, and we loved it. Susan and Sophie have both promised to send some of their favorite recipes to *Kitchen-Klatter*. I hope they send the recipe for the elegant tort that was served us for dessert.

We had the wedding rehearsal the next morning in the Langs' spacious living room with a Lutheran minister assisting me. Everything went beautifully, and a few minutes later John and Susan Lang took Betty and me for a sightseeing drive around the city and then to the exciting new Calgary Tower Restaurant for lunch. What we saw of the Canadian Rockies from the revolving restaurant windows 620 feet high on the top of the tower is beyond my powers of description. Those magnificent mountains a few minutes' drive from the city were covered with many feet of snow, and from the Tower Restaurant we could see them so clearly. After lunch Betty and I went back to the hotel to rest and then to change into our dinner clothes for the big party that the Driftmiers were giving for the Langs that evening.

Since we were in Springfield when the plans had to be made for the dinner, I had John and Susan make all the ar-



Vincent, Mary Lea, and Isabel Palo.

rangements, and we were delighted with what they had done. Our dinner was given in the beautiful Bonavista Inn on the shore of a large lake at the edge of the city. The meal was exquisite and the surroundings were like something out of fairyland. Since several of the guests had flown over from Europe for the wedding, we had the Hungarian and French-speaking guests all at one end of the table and all of the young people at the other end of the table with the Driftmiers and the Langs in the center of things. What fun we had. The entire party simply radiated love and good fellowship. I don't think Betty and I were ever happier than we were that night! The Langs are so friendly and so generous and are obviously highly regarded in the Calgary community.

Our daughter Mary Lea and her little Isabel along with Vincent Palo arrived from Albuquerque just in time for our dinner party. Even as we celebrated David's and Sophie's wedding, we were making plans for Mary Lea's and Vincent's wedding in Springfield a few days later. It was a happy family reunion, and when our party ended at the Bonavista Inn, we all drove to the Langs for more party until the hour was quite late.

The wedding the next afternoon was attended by the many members of the family and two or three close friends. David looked so handsome, and Sophie looked like something out of a picture book. As she walked down the long hall and into the living room on the arm of her father, David's friend Allen Appleton played the appropriate music on a flute. Another of David's friends, a young man from Victoria, British Columbia, by the name of Tom Slater, read the Scripture Lessons, and David and Sophie both recited some beautiful and very meaningful poetry. Sophie spoke some of the poetry in Hungarian for the benefit of her two grandmothers and for

the family members from Europe. It was a perfect wedding in every detail, and I am afraid that we all had tears in our eyes. But they were tears of joy, and after the wedding there was much affection shown by all of us for both the bride and the groom. I just hope that all the pictures come out well so that we can share some of them with you in a later edition of *Kitchen-Klatter*.

After a short rest at the hotel, we all went to the popular Calgary Inn for the reception and dinner. John and Susan Lang gave us a wonderful party in a large ballroom with a fine orchestra playing for the dinner entertainment and the dancing that followed. We had a receiving line for the 150 guests, and once again Betty and I were impressed with the warm cordiality of the people. Everyone spoke so nicely of David and Sophie that Betty and I fairly burst with pride. The bridal couple, the Driftmiers, the Langs and David's two close friends were at the head table, but David and Sophie spent most of their time going from table to table greeting the guests. It was a beautiful affair from first to last, and when we boarded our plane the next morning for the trip back to Springfield, it all seemed like a dream come true.

Calgary, Alberta, is a long way from Springfield, Massachusetts, and we were weary when the plane circled over New York City before landing at Kennedy International. Our weariness was soon forgotten when we looked out of plane windows at the unbelievable beauty of New York with all of its Christmas lights twinkling. Have you ever flown over New York City at night? If you have, you know what I am talking about, but try to imagine what those millions of lights look like when the Christmas colors are added! I just don't have the vocabulary to describe it. My associate pastor, Rev. John Willard Ames, was at the airport to meet us and drive us back to Springfield. We had planned to fly from New York to Springfield, but we missed our connections because of our late takeoff at Calgary.

So much for David's wedding. Now let me tell you about our wedding service for Mary Lea and Vincent Joseph Palo. Before leaving Albuquerque they had had the legal part of the wedding all taken care of, and here in Springfield we did not have to bother about several days of delay for licenses, etc. We had one of the most beautiful ecumenical services we ever have had in our church. David read the same Scripture Lesson for Mary's wedding that had been read for his. Believe it or not, we did not have a single church member

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One Nation Under God

PROGRAM FOR BROTHERHOOD MONTH

by
Mabel Nair Brown

Setting: Display a Bible, a framed copy of the Declaration of Independence, and the American flag.

Have ready beforehand slips of paper (cut from red, white, and blue construction paper), pencils, and a stapler. The slips of paper will be stapled together to form a paper chain, as indicated at the close of the program, so cut them of a size appropriate for that. Each person is handed a slip of paper and a pencil upon arrival, and told to hold them for use later.

Speakers representing different races and nationalities may carry placards of identification, such as Native American (Indian), German, Oriental, etc. However, for this special Bicentennial year program it will be much more effective if many, or all, are dressed in costume. Perhaps, too, you live in a community where you can find people of these various nationalities who will speak briefly on the contributions their particular people have made to America. This is especially true if you live in a city or near a large university.

Music from these various peoples have become an important part of America, so try to include a variety in the program; otherwise, fall back on certain patriotic numbers and others as suggested in the program. If time permits, one person might give a brief history of certain songs of our history, such as "Yankee Doodle", "Oh Susanna", and others.

Background Music: "America" played softly as leader opens meeting.

Leader: God created a land with glory and filled it with treasures beyond measure. He bedecked it with vast rolling prairies, and threw up towering mountains, and gave it gentle, clear streams and mighty, winding rivers. He graced it with deep shadowed forests and filled them with song. But these treasures would have meant little if the myriads of people, the bravest of the races, had not become a part of it, each bearing a gift and a hope. They had the glow of adventure in their eyes, the glory of hope in their souls, and out of them was fashioned a nation, blessed with a purpose sublime. They called it America! (Paraphrased from *Sunshine*)

This is brotherhood month in the year of our nation's Bicentennial. As you think about the word *brotherhood* in the light of this special year of '76, for us

who proudly call ourselves Americans, I would like each one of you to jot down on your slip of paper some important thought that comes to you. Perhaps you can best express it in a familiar quotation or a verse of Scripture. Just jot down what BROTHERHOOD means to you. Keep your papers until we call for them later in the program.

Speaker: Gives the Pledge of Allegiance.

Song: "America" sung by all.

Leader: Herbert Hoover once said, "America means more than a continent bounded by two oceans. It is more than pride of military power, glory in war, or in victory.

"It means more than vast expanse of farms, great factories or mines, or great cities or millions of automobiles, radios and TV's."

But I ask you, "What is America?" "Who is an American?" "What makes America great?"

Second Speaker: NATIVE AMERICAN — INDIAN. (Reads proudly.)

I AM A NATIVE AMERICAN

Westward o'er the stormy ocean
In the days that are forgotten,
Came the white man to a strange land
Seeking for himself and children
Space where he could build a new
world,

Carve a new world in the forest
For himself and those to follow.
On these shores he found the Indian,
That resourceful child of nature,
Innocent of mart and city,
Stranger in the world of commerce,
Poor in things, but rich in instinct,
Well equipped to meet the rigors
And the challenges of nature.
Many things he taught the white man,
How to find the clams and shellfish,
How to build a lodge in winter,
How to make his boats more sturdy,
How to fertilize the young corn,
Where the healing herbs were growing;
Taught him all the lore of old men,
Taught him all their pastimes,
Taught him all their arts and labors.
All these things and many others
Gave the Indian to the white man.
Delved into his store of learning,
Shared it gladly with the white man. . .
All too soon it was the white man,
Growing now more self-sustaining,
Growing more in wealth and power,
Needing not the red man's help
In his fight to gain a foothold —

Pushed aside the trusting red man,
Broke the treaties and the agreements,
Ever found new ways to cheat him,
To mistreat and exploit him.
Then the red man turned in fury;
Fierce the wars that raged between
them.

Till the fields ran red with bloodshed
Mingling — flowed the tides together,
Blood of red man, and of white man
Ran and flowed and fused together . . .

(Speaker takes a step forward)

In our look toward the future
All of us must work together,
Seek to keep the great traditions,
Seek to keep the red man's culture . . .
Sit down around new campfires and
with patience . . .

Fan a brave new flame of courage
That shall blaze a path before us,
To new ways of understanding,
Ways of brotherhood and peace.

(Thanks to Mrs. Henry Wallace — excerpts from a church paper.)

Leader: Our Indian heritage is a precious one — a big part of that which is America. The Pilgrim fathers came here seeking freedom, and found the red man who had known freedom for centuries with a culture and a love of nature that not many of us who call ourselves Americans today could match. "Conquered in battle they were never conquered in spirit." From shore to shore, border to border, tribute is paid to the Indian in the names of towns and cities, rivers and mountains, trees and shrubs, and in names of many institutions — Cherokee, Sequoia, Iowa — on and on goes the list. But who else is part of America?

Third Speaker: THE BLACK PEOPLE. I am a black American. My roots were transplanted here, not by choice but by circumstances; but my contributions to this land of mine have been many, and I also offer great possibilities for the future.

Blacks were first present in this country as slaves, indentured servants, and later as a few "free persons of color" during the colonial period of our country. For centuries now Afro-Americans have had to live in this contradictory society in an America which "preaches" equality and democracy for all, but DOESN'T PRACTICE it!

Oh, yes, there have been some gains for the black people of America, but just as it took several hundred years of malicious brainwashing to keep the blacks first as slaves, then as "inferior" citizens, so it is taking years and more years to bring about the justice and equality that is our right.

Indeed, we blacks had the brawn and skill required to plant the fields and clear the wilderness, to build mansions and great buildings, to harvest the crops, and to keep the white house-

holds running smoothly; but few of us have as yet found an opportunity to show our creativeness and to express our ideas, to share our culture. We are only just beginning in that area where we feel we have the power to deal with blackness without apology, while competing in a white society.

Yet we have much to offer to America, and we have given much, including some great American leaders and artists in their fields — James Weldon Johnson, George Washington Carver, Mary Bethune, Martin Luther King, Jr., Ethel Waters, Paul Lawrence Dunbar, Mahalia Jackson, and countless others in the past and the present. America has been richly blessed by the contributions of its black citizens.

Of the future of America, I quote Bruce Barton from his readings on brotherhood: "It's not a you-job. It's not a black job. It's not a white job. It's an all-together job." Together we can make the future of America all that our founding fathers hoped it might someday be — land of the free with equality for all.

(Note: Here would be a good spot to include the reading of a poem by a black poet, perhaps to the background of a Negro spiritual.)

Leader: So a big and important part of this Bicentennial America celebration must acknowledge the place of the black citizens in all that is America, and will be in the America that is to come. We have moved from a "day-before-yesterday of slavery, to a yesterday of racial segregation, to today of mixed discrimination," and some honest efforts at change and fair play; but of tomorrow? Will it be an all-together job as we acknowledge we are "one people under God"?

Who else is America?

Fourth Speaker: THE EUROPEAN IMMIGRANT. (May be dressed as a German peasant or a Scandinavian. As she speaks, persons dressed in costumes from other areas of Europe might step on stage briefly. Some might sing a native song or do a folk dance of the country represented.) As a representative of the European immigrant, I'd like to remind you of the part we have played in the history of our beloved America.

The migration of Europeans to this continent became the largest and most important movement of people in the history of the world. From Germany and central Europe they came, some to seek fame and fortune, many to escape intolerable living conditions in the lands of their birth, most because they wanted to give their children a better land and opportunities than they, themselves, had known. From Sweden, Denmark, and Norway they came. From



1821 to 1935 some 36,000,000 Europeans came, including the Irish, the Italians, the Greeks, and others. They brought with them their love of the soil, their skills in agriculture, and their will to work hard and long hours. Under their hands the great western prairies came under the plow, homes sprang up across the great spaces of the land, and livestock grazed where once the buffalo had roamed. They worked and sweated, and great cities sprang up across the land, and schools and churches followed wherever these sturdy pioneers put down their roots and began to make their dreams come true.

With us we brought our music, our arts and crafts, our trades and our skills. From us have come fine American doctors, teachers, scientists, farmers, merchants, homemakers, craftsmen, inventors, and preachers — all those who help to make this the good life in the land of the free.

We brought our traditions, our fun and laughter, our faith and our dreams to blend with yours in this vast melting pot, America.

Leader:

America, dear land that we love,
Thy grandeur fills our eyes with tears—
And thanksgiving.

If you could speak to us this bicentennial

What would be your message

To us, the living?

Whence comes your deepest beauty?

Wherein doth thy great strength lie?

O tell us, America, beloved land,

Thou art so richly blessed. Why?

Is it through the brotherhood of all humankind

Gathered here in the hollow of God's hand?

Is it the visions, the dreams, the faith that glow

Within the hearts of those

Who dwell in this great land?

America, from you who have given so much to us

Who also, in turn, have much to give,
Help us to know each other's goodness and dreams,

In closer brotherhood to live. —M.N.B.

Leader: A nation is not just the land, a government, and a flag. A nation is always the lengthening shadow of the character, ideals, and ambitions of its people. Who else, then, is America?

Fifth Speaker: THE MIDDLE-EAST AND ORIENT. From out of our much older cultures and religious heritages have come some of the most precious gifts which make our country what it is today. Have you thought whence came the Bible, the first written word, the most ancient wisdom of some of the world's greatest philosophers, the alphabet, to name a few of our contributions to our heritage from the past? And like the others, we have brought our scientific and technical skills, and precious gifts from our cultures along with our dreams and our hopes.

They tell me thou art rich, my country;
gold

In glittering flood has poured into thy chest;

Thy flocks and herds increase; thy barns are pressed

With harvest, and thy stores can hardly hold

Their merchandise; trains and trucks and cars roll

Along thy network of rails and roads from east to west,

Thy factories and forges never rest;
Thou art enriched in all things bought and sold!

But dost thou prosper? Better news I crave.

O dearest country, is it well with thee, Indeed, and is thy soul in health?

A nobler people, hearts more wisely brave,

And thoughts that lift all men up and make them free —

These are prosperity and vital wealth!
(Thanks to unknown author.)

America, this two-hundredth birthday, how is it with thee?

Leader: President Truman once said, "If you know the story of America, you will understand the glory of America."

I think that, as we have been reminded to look back at *what* is and *who* is America, we also can see that this month's theme of brotherhood certainly has special significance for all Americans. I'm sure the word "brotherhood" has a wider, deeper meaning for us. In closing, will you stand one by one and form a circle of love and fellowship; and, as you stand, will each tell the idea you wrote on your slip of paper at the beginning. (Name person) will staple your slips together to help us be reminded of our country's circle of brotherhood, "one nation under God".

(Note: the leader will designate the order in which those present rise and form a circle, and as each concludes her thoughts on brotherhood, the designated person will staple her slip to form a paper chain so that, as all have finished, they will be holding in their hands the red, white, and blue "brotherhood chain".)

Song: (all) "God Bless America".

DOROTHY WRITES FROM THE FARM

Dear Friends:

This is my first letter since Christmas and I want to start out by telling you how happy our holiday season was this year. As you will recall, Frank's serious accident happened just a year ago on the 23rd of December, so our Christmas last year was a sad one. Frank was in the intensive care section at Mercy Hospital in Des Moines, and I spent my days sitting outside waiting for the ten minutes I was allowed to see him out of very two hours.

Kristin was determined that this year's holidays should be doubly happy for us to make up for last year, so she sent our first born grandchild, Andy, back to the farm to spend part of his school vacation with us as a special surprise. This was his first trip alone, and we have thoroughly enjoyed every minute of his visit. In fact, this was Andy's first trip anywhere alone, and although he is eleven years old and a capable youngster, I was on pins and needles until he was safely here. (I know Kristin and Art were probably sweating it out at home, because I can assure you I didn't have an easy moment the first time Kristin took a trip alone, so I know just how they felt.)

One of the teachers at the school the boys attend, and where Kristin works, was going to drive to Denver, and he said he would enjoy having Andy ride along as far as Cheyenne, where he would see Andy safely on the bus headed for Des Moines. Mr. Ingalls called us as soon as the bus left to tell us Andy was on the way, and wouldn't have to change buses anywhere. He told us what time he would get into Des Moines, where I was going to meet him. My friend Louise Querrey went with me to meet him. Bernie wanted to go but had to work in her shop. The bus was right on schedule. It had been almost two years since I had seen Andy, and over three years since Frank had seen him, and we were hardly prepared to see such a tall young man, and, I might add, a handsome one.

Andy arrived just in time for a chili supper with Bernie, Belvah, and Aunt Delia Johnson. Fortunately we knew in advance he was coming for sure, so we had a few things under the tree waiting for him here. We had gotten him a pair of ski-skates and he hoped it would snow while he was here so he could try



Dorothy and Frank were thrilled to have a visit from their oldest grandson, Andrew.

them out. He got his wish. Before it snowed, Frank checked out the ice on one end of the bayou where he knew the water was shallow (just in case the ice wasn't as thick as he thought it was), and Andy found a pair of ice skates that fit him, so he had fun skating. He has also been a big help to Frank, always going with him to do the chores; but more than anything it pleased Frank that Andy wanted to tag along with him.

Just before Christmas I made each of the boys shirts alike out of a fleecy warm material, with short zippers in the front, and Kristin said she had never before seen them so enthusiastic over articles of clothing. I planned to make them some more since they were such a big hit, so I was glad Andy was here to help pick out the material he liked. I was showing Andy a shirt I had cut out for Aaron, and I told him I thought I had enough to make him one just like it, but found out there wasn't enough for the sleeves. He said, "Grandma, did you have any of that green material left? It's all the rage now to have the sleeves a different color from the rest of it." I certainly was glad to learn this — now I can use up every last scrap. In fact, he would rather have them made like this.

We had a bad wind storm in our section of Lucas County about 2:00 A.M. on December 14th. No one knows for sure if it was a tornado, because there were no confirmed reports of any visual sighting, but the damage reports were characteristic of a tornado rather than just a fierce wind. For instance, a half a mile up the road at our other place it destroyed a hog house and a cattle shed. A half mile farther up the road a neighbor had a sheep shed and machine shed destroyed, and there were many other reports of damage to barns and homes in the immediate area. We didn't

so much as have a limb blown off a tree. The roar of it sounded like a tornado, and it woke us up. One family lives in a mobile home less than a hundred yards from an abandoned frame house, and the house was completely demolished, but there was just one window damaged in the mobile home. Since our home was badly damaged by one in 1959, we are glad this one missed our house.

My pet peeve is losing something and not being able to find it. I hunt and hunt and never rest until it is found. It is a standing joke in our family, and whenever any member loses something, they say, "Tell Dorothy. She'll hunt until it is found." I have lost something I still can't find, although I have looked in all the logical places, as well as the illogical. My friend Louise Querrey was looking for jar lids because they planned to butcher a beef. She wanted to can at least half of it since her freezer was about full, and also because they like to have canned beef on the shelf to use in emergencies. I told her I had a couple of dozen lids at home she could have. When they were ready they came to get them, and do you think I could find them? Those jar lids have me completely stumped. I always keep jar lids in a certain place in the cupboard, and I thought I would just walk over there and pick them up — but they have completely vanished.

Our friends from Kanawha, Iowa, were here again this year for the deer-hunting season, but didn't have any luck. I believe this is the eighth year they have come and stayed for the entire season, and we really look forward to their visits. Frank wasn't able to go out with them this year, but the time they spend at the end of the day around the coffee table is always a lot of fun and good conversation.

Our plans are indefinite as to how Andy is going to get back home again, but there is a possibility that I will go with him and spend a few days with the rest of the family. I'll have to tell you more about that next month. Weather permitting, we plan to spend a day in Shenandoah before he goes home, so he can see all of his relatives there, but beyond that we don't know anything for sure.

Andy has been wanting me to take a hike with him up into the timber so he can look for something he remembers from one of his trips here several years ago. I can't figure out exactly what it is he is talking about, but I told him that as soon as I finished my letter to you, and he was done helping his grandpa, I would go with him. So until next month

Dorothy



Washington's Birthday Ball

FOR A FAMILY NIGHT DINNER
OR PARTY

by
Mabel Nair Brown

DECORATIONS: *Cherry Tree Conversation Piece.* For the tree use a small branch and anchor it in a small flower pot with clay or sand, or a needlepoint flower holder. You can spray the branch white if you prefer, or leave it natural. For the cherries, use whole candied cherries (such as we use for fruit-cakes), and thread each one on a length of string so you can tie them on the tree branches. These look especially pretty if leaves are cut from large green gumdrops and then one threaded on the top of each cherry, leaving a short length of thread on each cherry so it swings free of the tree, like a cherry on a long stem. At the base of the tree place a large hatchet which you have cut from heavy cardboard and covered with silver paper on the blade and straw color on handle.

Other appropriate decorations include the United States shield emblem or the great American eagle emblem, and a banner with our national motto printed on it. Of course you will want to be generous in the use of red, white, and blue streamers.

Be sure to have a large picture of George Washington draped in bunting as a central part of your decorations.

A host and hostess dressed in *George and Martha Washington Costumes* might greet guests as they arrive. It would be a more fun party if everyone were asked to come dressed in colonial costume in honor of this Bicentennial year. If you decide not to make it a costume party, do at least give each guest a paper tricorne hat (sometimes we called it a "Yankee Doodle" hat as children) to wear during the party.

FAVORS: What could be more appropriate than hatchet-shaped sugar cookies? I have a cutter in that shape which also has a cluster of cherries on the handle. If you cannot locate such a cutter, then make a cardboard pattern and cut around it with a sharp knife. Perhaps you will want to place a tiny paper cockade hat beside each cookie.

PROGRAM SUGGESTIONS: *Washington's Birthday Acrostic:* (for ten small

children) Each child carries one of the letters, which are made from red, white, and blue paper.

"W" — Why are we gathered here today,
"A" — And what would our friends all have us say?

"S" — Surely a hero our theme should be,

"H" — Honored his name on land and sea.

"I" — Ideals high held this hero true.

"N" — Noble, courageous, a patriot, too,

"G" — Guiding through trial our "Ship of State".

"T" — Truly his name we can all call great.

"O" — O'er this broad country, each daughter and son,

"N" — Now honors the name (all join)
GEORGE WASHINGTON.

George's Little Hatchet: A girl recites the poem while a small boy, dressed in colonial costume and carrying a pasteboard hatchet, does the motions.

(1) I'll tell you a very old story,
It comes from an old reader, you see,

Of a curly haired boy, and a hatchet (2)
(3) That would cut, and a young cherry tree.

This curly haired boy with the hatchet
Was out in the garden, I read,

(4) And cut down his father's tree, so no
More cherries, juicy and red.

(5) When it lay on the grass there beside him,

(6) He was so sorry, this little fair-haired lad,

We know just how he felt — don't we kids?

Just like us, too, when we've been bad. (7)

His father found him, and said sternly, (8)

"Who cut down my best cherry tree?"

"It was I", said the boy with the hatchet,

(9) "I'm sorry" — as brave as could be.

Then his father forgave him and loved him,

This truthful little son —
Just the same as our mothers or fathers
Forgive us for what we have done.

There's just a bit more to the story,

Now, listen please, everyone —
That curly haired boy with the hatchet?

Why, (10) that was George Washington!

ACTIONS: 1. touch hat; 2. hold up hatchet; 3. feels blade; 4. motion of cutting; 5. drops hatchet and bends over; 6. covers face with hands; 7. shakes head with sad face; 8. shakes finger sternly for father; 9. takes off hat, looks down, rubbing toe back and forth on floor; 10. holds hat on breast and bows low.

Reading: "Earliest Celebrations of Washington's Birthday" It was in the year 1793, during George Washington's administration, that the idea originated for observing his birthday with a public celebration. The ladies belonging to the "official set", or government society group, encouraged the idea and made suggestions for dinners and balls to be held in his honor. But a political party, which tried on all occasions to belittle the first president's claim to anything in the way of personal homage or attention, stirred up a storm of opposition, declaring it would lead to a monarchy. However, those friends and admirers of Washington won the day, and February 22, 1793, was observed in a very significant way, though not in as elaborate manner as it was to be later.

It is the celebration that was held on the eve of his retirement, when all opposition to such an observance had died away, that deserves to be recalled to mind. Everyone, it seems, joined hands to make this 1797 celebration a memorable occasion.

The afternoon was devoted to what was called a "drawing room", or reception, when General and Mrs. Washington received their friends.

"It was," one eyewitness said, "affecting beyond all expression by its being in some degree a parting scene. Mrs. Washington was moved to tears. I never saw the President look better or in finer spirits. But his emotions were too powerful to be concealed. He could sometimes scarcely speak." (From *Harper's Young People* magazine of that period.)

The ball was given in the evening at the Philadelphia Amphitheatre, and there was a tremendous crowd. When the President and First Lady appeared, cheers filled the air in the greatest ovation Washington ever received.

But there was more to come. That night, after the ball was over and the
(Continued on page 18)

EATING OUT IS AN ADVENTURE

by
Evelyn Birkby

Sitting in a 120-year-old cellar in Pella, Iowa, would never have occurred to me as a possibility, but one evening not long ago I found myself in such a setting.

This was not just any old ordinary cellar. It was *De Kelder*, the basement of *The StrAwtown Inn*. Sitting at a small wooden table with two friends from the Iowa Bicentennial Commission and David McConnell, manager of the inn, I was served strong hot coffee and a delicious Dutch apple bread spread with whipped butter. The muted candle-light flickered on the old white stone walls and shone from the well-scrubbed brick floor. The restored cellar gave a sense of returning to the early days of Pella when it began as a Dutch settlement and grew into a large, thriving central Iowa community.

David shared with us the story of the name given the inn. The first Dutch settlers arrived in the area in 1847. They built sod houses with straw roofs as shelters during the first hard winter. The little group of houses became known as *StrAwtown*. Eventually, brick and stone houses replaced the sod and straw huts. One of these was recently restored and converted into *The StrAwtown Inn*, an unusually fine eating establishment.

Although the main part of the house had closed for the day, Mr. McConnell greeted us warmly and took us on a tour of the old rooms which are now used for banquets and private parties, rooms predominated by old Dutch prints and the traditional Dutch blues and yellows. A new addition at the back of the house contains a second floor glassed-in public dining room decorated in golds and yellows, a perfect background for the waitresses in their Dutch costumes.

The regular menu has such exotic-sounding names as *Hollandse Rollade*, *Kippen Kief*, *Ossenhaas* and *Gefruitddrde Garnalen*. (The menu does translate the words into English, which is most helpful!)

Each month a special dinner is featured for several days — dates sent on request. For example, February of 1976 will have a British Isles and Scottish Dinner, March will feature a special Russian Dinner, in April a German Dinner, in May a full Dutch meal, in June a French Banquet, and July of '76 (what else?) will spotlight an All-American Dinner. Reservations should be made for all meals at *The StrAwtown Inn*.

A month following our stop at Pella found the same people, plus several more, attending a meeting in Cedar



Evelyn snapped this picture of Dot Graves, one of the former owners of the *Anderson Schoolhouse Restaurant* as she served Robert Birkby and the Birkby's good friend, Virginia Miller, at one of the meals served in the old school building.

Falls, Iowa. Searching for an interesting place to eat in this delightful university town did not take long. *The Depot* is a railroad station built in 1870 and abandoned in 1956 when the railroad stopped using the line through Cedar Falls for passenger trains. Mr. and Mrs. Bill Merner purchased the building and renovated it so it could be used as a restaurant. In 1971 it was opened to the public.

The atmosphere of this 105-year-old building by the railroad tracks is so authentic we kept expecting a station master to walk in at any moment and announce the arrival of the evening train to Chicago.

The mood of *The Depot* is enhanced by the original interior wood, including the large window frames and doors and dark wainscoting around the lower part of the wall. Old railroad items, such as lanterns, are interspersed on the walls with primitive paintings.

The menu is delightful: Pullman Potatoes, Depot Fries, Roundhouse, Upper Berth, Engineer's Entree, Main Liner, Cannon Ball and Streamliner. The dessert, naturally, was called *The Caboose*!

A place to eat out for adventure comparable to *The StrAwtown Inn* in Pella and *The Depot* in Cedar Falls is the newly reopened *Anderson Schoolhouse Restaurant and Theater*. I've already shared with you the story of Ted and Dot Graves and how they bought the abandoned schoolhouse and remodeled it into a restaurant.

Last fall the Graveses decided to sell the building and return to the East to live nearer to their four sons. Fortunately, two young men, Joseph Guastero and John Ferola, were looking for just such a place where they could combine their talents in gourmet cook-

ing with their highly trained, experienced ability in theater. With several young people to help, they opened the *Schoolhouse* just before Thanksgiving and are now serving public meals during the weekends and private parties on request in the blackboard-lined rooms which once served Anderson as a school. An upstairs classroom has been arranged for private parties and as an overflow room from the main floor.

The schoolhouse atmosphere has been maintained even to the menus which are hand-written with white ink on dark paper. Meals called *The Valectoria*, *The Honor Roll*, *The Assembly Program*, *The Study Hall*, and *The Home Room* are featured.

Since both Joe and John come from Italian backgrounds and have traveled extensively in Europe, they are especially knowledgeable of Italian foods. Made fresh daily are such specialties as *Stratachella Soup*, *Chicken Romana Soup*, *Lasagne*, *Mastacholli*, *Manicotti*, and *Fetuchini*!

Once the holiday season was behind them, the new owners of the *Anderson Schoolhouse* began to develop the theater part of the project. On January 17th, the first production was presented. It was *"Kid's Ink"*, and is an original program developed by Mr. Guastero for youngsters from kindergarten thru sixth grade. At 10:30 each Saturday morning the children gather in the Anderson schoolhouse gym. They are incorporated directly into the drama through the sharing of their ideas, suggestions, imaginative comments, and stories. Five professional actors work with the children to weave the sharing period into an actual drama.

"Kid's Ink" will continue at least through the middle of February, and possibly longer if interest continues. It is great to see the old gymnasium which served for so long to bring fun and recreation to school children now serving to bring joy to a new generation of youngsters.

Besides the Saturday morning children's theater, a summer theater season is also being planned and a touring group is being considered. Requests for information about either the restaurant or theater program may be sent directly to *The Anderson Schoolhouse*, Box 110, Sidney, Iowa 51652.

A final comment seems appropriate. In each situation mentioned, some one (or several) had the imagination to see the possibilities in an old building. The variety of decor and foods served is amazing. No wonder eating out has become such an exciting adventure!



OUR NIECE ALISON WRITES FROM COLORADO

Dear Friends:

As I look out our big picture window, "Stash" our resident squirrel is looking rather apprehensively in my direction. I'm sure he's inquiring how soon I might let the dogs outside, for he knows the slightest hint of his presence sends them into a frenzy. He usually maintains his domain surveillance from the highest of the tree tops, and on such occasions when he comes down to forage for food, he is one mighty alert little creature poised on all four tippy toes.

We acquired this little addition to our already spectacular west window view in midfall. How excited we were the day he first arrived to "case the joint". It was a very cold and wintry day with several inches of accumulated snow, and we thought he must have come from quite a distance since we live in a plains region with few trees. There is a lake and wooded area about a mile and a half from the house, and he must have crossed the open fields between — quite a brave accomplishment for a half grown baby!

With nuts and bread and sesame crackers we enticed him to stay. I guess he decided a full tummy was worth the risk of our dogs, who, although enthusiastic, are somewhat inept as predators!

Mike and I have been so busy this winter and fall, there has been too little time to appreciate such small things that make life unique. I am completing my small animal internship before graduation as an animal technician. This entails very long but interesting hours at the school's veterinary hospital. The majority of the clients bring in cats and dogs; however, for eccentric people there are eccentric pets. These unusual animals can get sick and require medical attention too. Three of the more interesting cases involved a guinea pig, a hamster, and a snake. Both the little rodents were admitted for removal of tumors, and believe me — their owners were every bit as emotionally attached to their critters as the dog owners are to man's best friend. The snake arrived one day all curled up in a little wicker basket; the dimensions were no bigger than fourteen inches across and twelve inches high. Much to our surprise the contents revealed an absolutely beautiful eight foot slinky snake! I have never had much contact with the reptilian world, except for a childhood turtle collection, and after meeting this snake, I am sorry for my lack of knowledge about these marvelous creatures. "Marvelous!", you say? Most people



Mike and Alison have little spare time from their jobs, but when they do they enjoy mountain trips.

shudder at the very thought of snakes, and I must admit I was a bit apprehensive at first. However, the lady owner assured me he was a complete gentleman, and so I lifted the fifteen-pound beast onto my shoulders. He seemed to feel right at home, and proceeded to entwine himself around my body — wrapping around my waist and neck and coming up to look me square in the face, with his little forked tongue touching my nose. He never did show any aggression, and seemed only inquisitive and very friendly.

Well, enough of animal stories — Mike says I tend to let my passions become obsessions.

I was fortunate this past fall in that I was able to visit Shenandoah just prior to starting my work at the clinic. A girlfriend of mine had decided to move to St. Louis for the winter, and wanted a companion for the drive east. We left early one morning and drove the highway route, choosing not to take the interstate. We both had a case of the "big city blues", and we wanted to pass through the small towns of northern Kansas, which have so much char-

QUIET THINGS!

A splendor lies in quiet things

A grandeur may be found

In daily little kindly deeds

That lie so close around —

The little tender helpful tasks

Which everywhere await —

And bring such measure of content —

So small they are — yet great!

A beauty lies in quiet lives

That yet are not apart

From words of comfort, peace and love

That lift and cheer the heart —

The loveliest things are silent ones

A sunset glow is still —

And yet, the earth and sea and sky
Its glory seems to fill! —Unknown

acter after city living. Also, by using this route, the traffic encountered was really minimal.

Although I could stay just a few days, I made the most of each one with visits here and there. I usually had dinner with Granny and Ruby, and consequently had to put extra effort into my diet upon returning to Denver! Often in the evening I visited with Uncle Howard and Aunt Mae, and was also able to take a short trip to Omaha to visit Aunt Lucile in the hospital. As you can see, with so much to do I had to budget my time wisely! However, I was still able to squeeze in a little antique browsing; always keeping an eye out for textile crafts. I purchased a quilt on one occasion and carried it in my lap all the way home on the plane. Another "must" always on my Shenandoah list is an excursion to Clarinda to visit the Watkins' (my second cousins) at their barn house. I was invited to a birthday dinner, and there was a delightful household of all ages, including several college students from Maryville. One young man had brought a dulcimer (an Appalachian stringed instrument) which he had made himself, and played just as beautifully. Since there were several vegetarians present, Ruth had fixed a large meal with dishes to please both the meat eaters and the non-meat eaters. I consider preparing dinner for fifteen people quite an accomplishment in itself, and such a dinner with two menus — a gourmet feat!

The only outing I could not arrange due to lack of time was a trip to the farm to see Aunt Dorothy and Uncle Frank. Since the train has cut back its schedule so drastically, a trip from Shenandoah to Chariton is difficult to arrange without a car. Fortunately Dorothy arrived during my stay to work on the magazine, and we spent a lot of gossip time filling in the details of a year's absence. Our talks were accompanied by the hum and purr of Dorothy's sewing machine, as she was working diligently on a new dress for Lucile. I guess, however, that my walk through the timber with Frank to count the cows will have to wait until next year.

I can see now that the rest of my news will have to wait until later also, for the buzzer on my stove just rang. I thank the stove makers every time I hear it, for it is a blessing for such absent-minded people like myself. At this moment I don't know what my next letter will bring. I will have finished my internship, and our plans are not yet definite. I hope they do not include a lengthy stay in Denver, for we are so anxious to move to the country.

Until then

Alison



Valentine -- Leap Year Party

by
Virginia Thomas

INVITATIONS: On a red paper heart, using white ink, write the following invitation: 'Tis leap year, as you doubtless know; the calendar has told you so. 'Tis this one year alone the ladies call their very own. Below you'll see the hour and date, so come and help us celebrate. Add date, time, and your name.

DECORATIONS: Try to have several large calendars about the party room, with February 29 encircled with a big black ring. Cut out small hands and mittens from construction paper and pin to curtain panels and drapes, and suspend some from light fixtures along with pretty red and pink hearts.

Silhouettes of cupid with bow and arrow may be cut from red paper and fastened to mirrors, or carefully tape white paper over some of the pictures in your living room, and then fasten the cupids, along with several small hearts, to this white mat for valentine pictures. Add a ruffle of lace ribbon around the picture frame.

Fasten a large cupid with bow and arrow to the front door.

ENTERTAINMENT: For extra special leap year fun, let things go in reverse — or perhaps it will be "women's lib" in action!

As ladies arrive, usher them into a room destitute of toilet accessories, save perhaps a tiny hand mirror and a pair of men's military brushes, and on the wall display a number of signs which tip them off as to actions expected of them for the evening; for example, "Remember at All Times This Evening the Deference Due the Opposite Sex — Equal Expectations!"; "No Lady Will Remain Seated While a Gentleman Is Standing"; "Be Ever Ready to Give to Our Gentlemen Colleagues Every Courtesy and All Our Attention".

Let the men, upon arrival at the party, be invited into a bedroom where their coats and hats are taken by a solicitous woman attendant (this can be the host in cap and apron for fun). The dressing table is covered with combs, brushes, hair sprays, powder puffs, perfumes, and pins for the men to "primp" before joining the ladies. Notices on the wall warn them what to expect: "You Are Expected to Receive with

Becoming Modesty All Attention Prof-
ferred You by the Ladies This Leap
Year Eve"; "Smile and Look Pretty";
"A Handsome Man Is Like a Melody";
etc.

Getting the Mitten: The girls do the progressive proposing for this game. Each man is provided with a number of small paper hands and mittens (cut from construction paper). The girls are given a number of pink ribbon bows and some white paper hearts. At the leader's signal (she rings a bell) each girl goes to a man, and kneeling in front of him makes a proposal. If accepted, she is given a hand and she pins on him a white heart. When the leader taps the bell, the ladies move on to another man for another proposal, etc. After, say fifteen minutes time, tallies are taken. The girl who has collected the greatest number of hands is awarded a prize, as is the man with the most pink bows. Consolation prizes might go to the one with the most mittens and to the coldest hearted man (the one with most white hearts).

Sticky Kisses Marathon: This is a good one for laughs. Give each guest a handful of candy kisses. When all have theirs, announce that all are to be eaten immediately, and when all are chewing away with full mouths announce they are to pay a compliment to as many people as possible before their candy kisses are all swallowed.

Heart and Dart Game: Make a large red heart out of heavy cardboard. Paste on it several small hearts. Number each heart. Have on display in a conspicuous place a poster with the meaning of each heart, as: 1. "No chance"; 2. "Winner's choice"; 3. "Matrimonial success"; 4. "Sorrowful loser"; 5. "Domestic warfare in the offing"; 6. "A perfect choice". Players take turns throwing a dart at the heart (may be given three turns each) and if the player hits a small heart he or she learns a fortune, and the numbers of hearts the player hits are totaled for a score. Winner of highest score might be awarded a small bag of candy motto hearts.

Cupid Pie: Divide group into partners for this. Each couple is given a pencil and a paper heart. On the heart is a list of words with letters jumbled. See which couple can unscramble the list

correctly in the shortest time. Here is the list:

1. Ragramie larta (marriage altar), 2. Gemtagneen gnir (engagement ring), 3. Tahresaceh (heartaches), 4. Ssseik (kisses), 5. Lapsopro (proposal), 6. Oeul rlestte (love letters), 7. Sugh (hugs), 8. Revsol larrques (lovers' quarrels), 9. Moprsei (promises), 10. Gsish (sighs), 11. Dedgniwl lebsl (wedding bells), 12. Mohyoeonn (honey-moon).

Love Letters: This is also played as a couple's game. Each couple is provided with a large red paper heart, some scissors, paste, and pages from old papers and magazines. Each couple composes a love letter by cutting words from papers and magazines and gluing these to the heart to form the letter. At the end of twenty minutes have the letters displayed and read, and award small prizes to the most romantic, the funniest, the cleverest, and the least apt to be accepted.

DECORATE FOR VALENTINE'S DAY

St. Valentine's Day is a nice break in the dull winter months after Christmas. Why not make it special this year by decorating your home with valentine symbols? You might:

1. Trim the front door with a large red heart. For a night display, outline it with red Christmas tree lights.
2. Romanticize the mirrors in the house with borders of heart stickers.
3. Decorate the front of the refrigerator with heart stickers.
4. Display valentines by using small clothespins, and pinning those received on a red ribbon strung around the living room.
5. Bedeck the dining room table with "hearts and flowers" placemats, made by cutting large hearts from flowered wallpaper.

6. Make a heart tree for a table centerpiece. Dip a small branch into a thick laundry starch mixture, and while it is wet, sprinkle on glitter. Tie small paper hearts of varying sizes on the branch. Insert the heart tree in a sturdy container filled with sand. If plaster of Paris is available, put some of this powder in the container and stir in enough water to make a thin paste. When plaster starts to set, insert the branch.

7. Give the family a "hearty" dessert treat by serving a valentine cake, frosted in white, with a heart "painted" in the center with red-tinted icing. Decorate the outer edge with small red candy hearts.

This Valentine's Day have a heart — decorate your home with trademarks of love.
—Erma Reynolds

USE HOUSE PLANTS FOR DECORATIVE ACCENT

by
Fern Christian Miller

Don't you often find these winter months rather gloomy times in your home? You miss the sunshine and fresh air, and the vases of fresh flowers of spring and summer and autumn. Holiday greenery and decorations are gay and cheery for a time, but you usually remove all those about New Year's. Then you look at your clean warm rooms and think how bare and bleak they look. Perhaps you bring out a bouquet of dried flowers or an arrangement of plastic, but the house still lacks life.

Friends, do you grow house plants in some part of your home, possibly under lights in your basement or on a closed back porch? Choose the nicest of these to use in your living and dining areas for decorative accents. If the container is a plain, perhaps stained, clay pot, you can place it in a beautiful glazed potos (jardiniere). It won't need a saucer, but take care not to over-water it. If you don't have a fancy pot, then use some pretty foil paper left over from Christmas, and cover the pot. Tape it in place, or put a rubber band to hold it. Poke a hole in the bottom of the foil and set a china saucer under it to catch the surplus water. Possibly you have a pretty pot filled with English ivy, Siberian ivy, vinca, scindapsus, philodendrum, or tradescantia — all easy to grow — which can be placed in a simple hanging basket in your sunniest window. Instead of a hodgepodge of many plants on a table crowded in front of the window, learn to choose the most attractive at the time, and arrange with care on a teacart or stand with rollers for that significant spot in your home.

When you prepare your plants for these spots of honor, prepare them properly. Spray them gently over the kitchen sink with tepid water to remove dust. Never water any plant with cold tap water in winter. Also never over-water, but don't allow them to become bone dry, either. Remove dead leaves and spray for insects if necessary. In other words, give all your plants sensible care. Don't turn that thermostat above seventy degrees. Keep extra containers of water sitting among the plants in ornamental bottles, glasses, or vases. Use this room-temperature water to water the plants when the soil in the pot feels dry on top. The evaporation from this water adds the humidity your plants need to make healthy growth. Place a plant tab of fertilizer in each pot about once a month, except on cactus, succulents, or dormant plants, such as hoya. Pull the drapes



Margery has an ideal place for growing houseplants now since the porch room was built. The start for the large one came from a friend in Missouri.

or shades between your plants and the cold glass windows on cold nights. All plants need some fresh air once a day, but never in a draft. Talk to your plants and play soft music if you believe that helps. But sensible T.L.C. is what they really need — light, water, and proper temperature, and, of course, a proper potting soil to begin with.

If you have never grown house plants, perhaps you can have the thrill of visiting a nursery of good house plants. Choose a plant or two you admire and that the nurseryman tells you is simple to grow in home conditions. Follow his instructions. Before you know it, you will be rooting your own cuttings in some lovely little plastic pots from the local dime store. Actually, there are many plants which are successfully grown as house plants. Beautiful, odd, or interesting containers are an added bonus of beauty. Be original! Use some unusual containers. Watch rummage and garage sales. An old red coffee pot (an electric one that no longer works) holds a graceful scindapsus grown in water (with charcoal chips added) in my dining room window. A beautifully shaped green prune juice bottle holds ivy grown in water. This curves gracefully to fit the south window in which it has grown for three years. A friend has the most lovely rabbit's-foot fern growing in a hanging basket on a north sun porch.

Change your plants about fairly often. Some need lots of sun, while others do fine with very little direct light. If you are considering potting up a number of cuttings, I advise your purchasing a packet of prepared potting mix. These mixes are properly balanced. But if you become a real house plant hobbyist,

you will soon learn to prepare your own potting soil.

Try to learn each of your plant's needs. Most libraries have some very good books on the subject. Winter will be made brighter by the reading of these. You, too, can enjoy brightening up your dreary winter rooms with cheerful growing plants.



LIFE

LIFE IS TOO BRIEF, between the budding

And the falling leaf . . . Between the Seedtime and the golden sheaf . . . FOR HATE OR SPITE . . . We have no time

For malice and for greed . . . Therefore, With love make beautiful the deed . . . FAST SPEEDS THE NIGHT.

LIFE IS TOO SWIFT . . . Between the blossom

And the white snow's drift . . . Between the Silence and the lark's uplift . . .

FOR BITTER WORDS . . . In kindness And gentleness our speech . . . must carry

Messages of hope, and reach THE SWEETEST CHORDS.

LIFE IS TOO GREAT . . . Between the infant's

And the man's estate . . . Between the clashing Of earth's strife and fate.

Recipes

Tested by the Kitchen - Klatter Family

MISSOURI CHERRY BARS

- 1 cup flour
- 1/2 cup butter or margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 3 Tbls. powdered sugar
- 2 eggs
- 1 cup granulated sugar
- 1/4 cup flour
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 3/4 cup nuts, chopped
- 1/2 cup coconut
- 1/2 cup maraschino cherries, drained and diced

Combine 1 cup of flour, butter or margarine and butter flavoring with powdered sugar. Blend well and spread in buttered 8-inch square pan. Bake in 350-degree oven for 25 minutes.

While first layer is baking, combine eggs, granulated sugar, 1/4 cup flour, baking powder, salt and vanilla flavoring. Beat until smooth and well blended. Lastly, stir in nuts, coconut and cherries.

As soon as first layer is baked, remove from oven and immediately spread on cherry batter. Return to oven and bake for another 25 minutes at 350 degrees. Remove from oven, cool and cut into bars.

This makes a delicious, chewy bar — special recipe for tea tables.

BROWN RICE

- 1/4 cup butter
- 1/4 cup onion, minced
- 1 cup raw converted rice
- 1 can condensed consommé
- 1 cup water
- Salt to taste

Melt butter in large saucepan. Saute onion in butter. Add rice, stirring until rice is golden. Watch closely so it doesn't burn. It browns rather quickly. Add consommé and water. Cover and simmer until rice is tender, stirring occasionally. Rice will absorb all the liquid in about 20-25 minutes. Add salt as needed. You may not need much salt because of the butter and consommé.

—Margery

ELEGANT POTATO SOUP

- 6 cups potatoes, diced
- 1/2 cup carrots, grated
- 6 slices bacon
- 1 cup onion, chopped
- 1 cup celery, sliced
- 1 1/2 tsp. salt
- 1/2 tsp. Kitchen-Klatter butter flavoring
- Dash of pepper
- 4 cups milk

Cook potatoes and carrots in a small amount of water until barely tender. Saute bacon until crisp. Remove from skillet to paper towel. Brown onion and celery in bacon drippings. Drain off fat. Add onion and celery to potato and carrot mixture. Stir in salt, flavoring, pepper and milk. Simmer about 20 minutes. Thicken with a little flour and milk beaten together and added (1 Tbls. flour to 1/4 cup milk) if desired. Spoon into bowls. Add a dab of butter and crumbled bacon. Serve hot with crackers, tossed salad, fruit and cookies for a fine meal. Some families enjoy cornbread served with this hearty soup.

—Evelyn

ONION BREAD

- 2 pkgs. yeast
- 1/4 cup lukewarm water
- 1 tsp. sugar
- 2 cups milk
- 1/4 cup Kitchen-Klatter Country Style dressing
- 2 Tbls. sugar
- 4 Tbls. instant onion
- 2 Tbls. cooking oil
- 1 Tbls. prepared mustard
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 egg
- 6 cups flour

Dissolve yeast in lukewarm water to which sugar has been added. Combine and heat to lukewarm, milk, Country Style dressing, sugar, onion, oil, mustard, salt and pepper. Put 2 1/2 cups of the flour in a large bowl. Add yeast mixture and lukewarm milk mixture. Beat well. Add egg and beat again. (This is a fine time to use the electric mixer if one is available.) When batter is beaten thoroughly, remove mixer and continue beating with a heavy spoon as the remaining flour is added. Add just enough to make a moderately light dough. Turn out on floured breadboard. Knead 8 to 10 minutes, adding flour if needed to keep from sticking. When light and elastic, place in greased bowl. Turn once. Cover and let rise until double. Knead down on lightly floured breadboard. Shape into two loaves. Place in greased bread pans. Let rise until double. Bake at 375 degrees about 45 minutes or until golden brown and make a thumping sound when plunked with the fingers. Turn out to cool. Excellent for toast.

—Evelyn

COCONUT LAYER CAKE

- 1 regular-sized box yellow cake mix
- 1/2 tsp. Kitchen-Klatter coconut flavoring
- 1 3-oz. pkg. coconut cream pudding (the cooked kind)
- 1/2 tsp. Kitchen-Klatter coconut flavoring
- Prepared whipped topping
- Coconut

Prepare cake mix as directed on box, adding 1/2 tsp. coconut flavoring. Bake in two round cake pans. When cool, cut through the middle to make four layers. Cook pudding according to package instructions, adding 1/2 tsp. coconut flavoring. Cool. Spread between each layer of cake. Frost entire cake with prepared whipped topping and sprinkle coconut on top and sides. Refrigerate.

—Margery

PORK CHOPS WITH CRANBERRY SAUCE

- 6 pork chops
- 1/4 cup flour
- 2 Tbls. cooking oil
- 1 1/2 cups jellied cranberry sauce
- 1 1/2 tsp. grated orange rind
- 3/4 cup crushed pineapple
- 3/8 cup water

Flour chops and brown in the hot fat in a skillet. Combine the rest of the ingredients and stir over low heat until thoroughly blended. Pour over chops and simmer covered until tender, about an hour.

—Mae Driftmier

HAMBURGER TORTE

- 1 13 3/4-oz. pkg. hot roll mix
- 1 lb. ground beef
- 1 pkg. taco seasoning mix
- 1 10-oz. pkg. frozen chopped spinach, thawed
- 1/2 pint cottage cheese
- Salt
- 1 egg, beaten

Prepare hot roll mix according to package directions. While bread is rising prepare ground beef with taco seasoning mix according to package directions. Squeeze moisture from spinach and combine with the cheese. Salt to taste. When fillings are prepared divide dough into three parts and roll each into a 9-inch circle. Fit one part of dough into a 9-inch spring-form pan. Spread meat mixture almost to edge of dough. Add next layer of dough and top with the spinach-cheese mixture. Put last one-third of dough on top and cover with a damp cloth. Set in a warm place to rise for about 40 minutes or until about double in size. Score the top with a sharp knife into eight pie-shaped wedges. Brush the top with the beaten egg. Bake on the lower rack of a 350-degree oven for about 40 minutes or until the bread is a deep, golden brown. Serves eight.

—Mae Driftmier

SPICY VINEGAR PIE

- 1/3 cup flour
- 1 tsp. cinnamon
- 1/2 tsp. allspice
- 1/2 tsp. cloves
- 1/4 tsp. nutmeg
- Dash of salt
- 4 egg yolks
- 2 egg whites
- 1 cup sugar
- 1 cup sour cream
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 3 Tbls. melted butter
- 3 Tbls. cider vinegar
- 1 cup chopped nuts
- 1 cup raisins (plumped in boiling water and drained)

1 9-inch unbaked pie shell

Sift the flour, spices and salt together and set aside. Beat the four egg yolks until thick and pale yellow. Beat the two whites until stiff but not dry. Gently fold the sugar into the whites, then fold this mixture into the yolks. Stir in the flour mixture alternately with the sour cream and flavoring. Combine the butter, vinegar, nuts and raisins and blend into the filling. Turn into the pie shell and bake at 450 degrees for 10 minutes; then reduce heat to 350 degrees and bake 25 to 30 minutes longer, until the filling is set. Cool and serve with whipped cream. This pie is very different and has almost a cake-like texture.

—Dorothy

EVELYN'S ORIENTAL SHRIMP

- 1 egg
- 2 Tbls. cornstarch
- 1/2 lb. shrimp, shelled and cleaned
- 3 Tbls. peanut oil
- 1/2 onion, diced
- 1 garlic bud, minced
- 1/2 cup chicken broth
- 1 Tbls. soy sauce
- 1 Tbls. vinegar
- 1 Tbls. sugar
- 3 Tbls. Kitchen-Klatter Italian Dressing

Dressing

- 1 Tbls. water
- 1 Tbls. cornstarch
- 8 water chestnuts, sliced
- Hot cooked rice

Beat egg lightly. Stir in the 2 Tbls. cornstarch. Salt shrimp lightly. Coat with egg mixture. Brown in peanut oil for about 4 minutes, until golden on outside and done on inside. Remove to place where they can be kept hot. In remaining drippings, brown onion and garlic. Stir in chicken broth, soy sauce, vinegar, sugar and Italian dressing. Stir occasionally until mixture bubbles. Combine water and remaining 1 Tbls. cornstarch. Stir into sauce. Stir until mixture thickens. Slice water chestnuts into mixture. Serve sauce over hot, cooked rice. Top with shrimp. A simple to make but delicious oriental shrimp. Serves 4 or 5.

ORANGE YEAST SUGAR COOKIES

- 1 pkg. yeast
- 1/2 cup lukewarm water
- 1 cup butter or margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1/2 cup sugar
- 1/4 tsp. salt
- 1 1/2 tsp. Kitchen-Klatter orange flavoring
- 1/4 tsp. Kitchen-Klatter almond flavoring
- 2 1/4 cups flour

Dissolve yeast in lukewarm water. Cream butter or margarine, butter flavoring, sugar and salt until smooth. Add yeast mixture and remaining flavorings. Gradually stir in flour. Shape dough into 1-inch balls. If desired, roll in mixture of sugar and cinnamon (1/4 cup sugar and 1/2 tsp. cinnamon). Place on greased cookie sheet and let rise 15 minutes. Bake at 375 degrees for about 12 minutes or until brown around the edges.

Note: This recipe does not have any eggs. It is an unusual cookie — light and not too sweet.

—Evelyn

MOLDED WALDORF SALAD

- 1 3-oz. pkg. lemon gelatin
- 2 cups boiling water
- 1/2 tsp. Kitchen-Klatter lemon flavoring
- 1 medium unpared apple, diced
- 1/4 cup chopped walnuts or pecans
- 3/4 cup miniature marshmallows
- 1/2 cup diced celery
- 1/2 cup mayonnaise or salad dressing

Dissolve gelatin in boiling water. Add flavoring. Chill until partially set. Combine remaining ingredients and fold in. Pour into mold and chill until firm.

—Margery

CHEESE QUICHE

- 2 cups scalded thin cream
- 4 eggs
- 1 cup grated cheese (I think Swiss is the best to use.)
- 1/2 tsp. salt
- Pepper
- 6 strips bacon, fried crisp and crumbled

1 unbaked pie shell

Blend scalded cream, eggs, cheese, salt and pepper with a fork. Butter the unbaked pie shell lightly. Fry bacon until crispy and break into bottom of crust. Pour cheese mixture into crust and bake at 450 degrees for 12 minutes. Reduce heat to 300 degrees for about 35 minutes longer. Test like you do for a custard pie with knife. Cut into wedges and serve hot.

For variations, add crab meat, shrimp or asparagus in place of bacon. A dash of Tabasco sauce gives added zest if you like.

—Margery

CORN PUDDING

- 1/4 cup flour
- 2 tsp. salt
- 1/4 tsp. pepper
- 1 Tbls. sugar
- 1/8 tsp. nutmeg
- 3 eggs, well beaten
- 2 10-oz. pkgs. frozen whole kernel corn, thawed and well drained
- 1 tsp. grated onion
- 2 Tbls. melted butter or margarine
- 2 cups half-and-half
- 1 2-oz. jar pimientos, drained and diced

Combine the flour, salt, pepper, sugar and nutmeg and set aside. Beat the eggs in a large bowl and combine with the corn and onion; mix well. Stir in the flour mixture until well moistened then add the butter, half-and-half and pimientos. Pour into a lightly oiled 1 1/2-quart shallow baking dish. Set this in a larger pan and pour hot water 1-inch deep around the dish containing the corn mixture. Bake uncovered in an oven that has been preheated to 325 degrees until the pudding is firm. This will take about one hour. Cut into squares and serve while hot. Serves 8.

—Mae Driftmier

CHERRY CHOCOLATE CANDY

- 2 cups granulated sugar
- 2/3 cup evaporated milk
- Dash of salt
- 12 large marshmallows
- 1/2 cup butter or margarine
- 1 6-oz. pkg. cherry chips
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/8 tsp. Kitchen-Klatter cherry flavoring
- 1 12-oz. pkg. chocolate chips
- 2 Tbls. margarine
- 1/2 tsp. Kitchen-Klatter burnt sugar flavoring
- 3/4 cup peanut butter
- 1 cup salted peanuts, crushed

Combine granulated sugar, milk, salt, marshmallows and 1/2 cup margarine or butter in heavy saucepan. Bring to boil, stirring, over medium heat. Boil 5 minutes, stirring occasionally. Remove from heat. Add cherry chips and vanilla and cherry flavorings. (Note: if cherry chips are not available, use the white chips and add 1/2 tsp. Kitchen-Klatter cherry flavoring and red food coloring to obtain the shade of red desired.) Pour into buttered 9- by 13-inch pan. Chill while making top layer.

Melt chocolate chips in top of double boiler over hot but *not boiling* water. Add margarine, burnt sugar flavoring, peanut butter and crushed peanuts. Spread over top of cherry mixture. Chill. Cut into small squares.

This is an excellent candy, combining the fine flavor of cherry and chocolate.

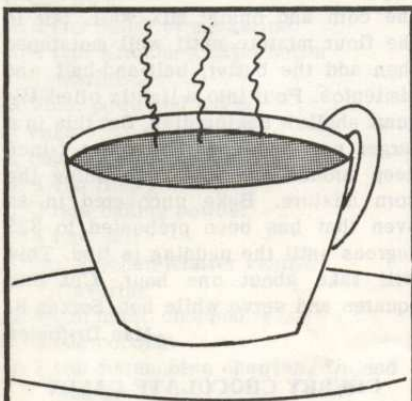
—Evelyn

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

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PINK CABBAGE SALAD

2 cups cooked or pickled beets,
drained and diced
1 cup celery, diced
3 cups cabbage, shredded
1 cup cream-style cottage cheese
1/2 cup Kitchen-Klatter Country
Style dressing
2 Tbls. lemon juice
1/2 tsp. salt
Dash of pepper
Combine vegetables. Mix remaining ingredients. Pour over vegetables. Toss. Chill at least one hour before serving. Red cabbage is great for this salad for it adds more color, but it is equally good with the green cabbage.

AU GRATIN POTATOES

10 cups boiled, diced potatoes
1 can mushroom soup
1 can Cheddar cheese soup
1 cup milk
2 tsp. salt
Pepper to taste
2 Tbls. onion, finely chopped
1/2 tsp. Kitchen-Klatter butter
flavoring
Buttered bread crumbs
Combine all ingredients except bread crumbs. Spoon into 9- by 13-inch baking dish. Sprinkle buttered bread crumbs over top. Bake at 350 degrees for 30 to 40 minutes or until bubbling hot and top is golden brown. A fine dish for church dinners and covered dish meals. Can be made ahead and kept refrigerated and then cooked. This is also a fine dish to freeze either baked or unbaked.

CARROT-PINEAPPLE CAKE

2 cups sifted flour
2 tsp. baking powder
1 1/2 tsp. soda
1 1/2 tsp. salt
2 tsp. cinnamon
2 cups sugar
1 1/2 cups salad oil
4 eggs
2 cups finely grated carrots
1 8-oz. can crushed pineapple
1/2 cup chopped nuts (I used black walnuts.)
1 3 1/2-oz. can flaked coconut
(optional)
1/2 tsp. Kitchen-Klatter vanilla
flavoring
Sift together flour, baking powder, soda, salt and cinnamon. Add sugar, salad oil and eggs; mix well. Add carrots, pineapple, nuts and coconut; blend thoroughly.

Pour into three greased and floured 9-inch round layer pans. Bake 35 to 40 minutes in a 350-degree oven or until done. Cool a few minutes in pans, then turn out on wire racks and cool thoroughly. Frost with cream cheese frosting.

—Margery

MOTHER'S FROSTED GINGER CREAMS

1 cup white sugar
1/2 cup lard
1/2 cup butter
1 cup molasses or sorghum
1 tsp. Kitchen-Klatter vanilla
flavoring
2 tsp. soda
1 cup hot water (not boiling)
4 cups flour
1 Tbls. ginger
Pinch of salt

Cream together the sugar, shortenings, molasses and flavoring. Add the soda to the hot water to dissolve and then add to creamed mixture alternately with the flour, ginger and salt. (You may need to use more than 4 cups of flour — it depends upon the richness of the shortenings and whether you use molasses or sorghum. Just add enough more so that you have a nice soft dough that can be rolled out and cut on floured board or pastry cloth.) Bake in a 350-degree oven for about 10 minutes and watch closely so they do not burn. When cool, frost with boiled icing or powdered sugar icing.

BROWN SUGAR-PECAN GLAZE FOR HAM

1/2 cup packed brown sugar
1/3 cup white syrup
1 Tbls. prepared mustard
1 Tbls. vinegar
1/4 tsp. allspice
1/8 tsp. ground cloves
Pecan halves — 10 to 16

Combine all the ingredients except the nuts. Spoon over the ham in the last 30 minutes of cooking time. Place the pecan halves over the ham the last ten minutes.

—Dorothy

SUNDAY NIGHT SUPPER

Pastry for a deep 9- or 10-inch pie
1/2 lb. crisply cooked bacon
1 #303 can whole kernel corn,
drained (cooked frozen corn can
be used)
1/3 cup grated Swiss cheese, packed
Salt and pepper to taste

5 eggs
1 1/2 cups light cream
Grated Parmesan cheese
Fill a 9- or 10-inch pie pan with the pastry. Crumble the crisp bacon and spread it over the pastry. Mix the corn, Swiss cheese, salt and pepper together and spread it over the bacon. Beat the eggs lightly and blend in the cream. Pour this gently over the corn and cheese mixture. Sprinkle Parmesan cheese over the top. Bake in a 400-degree oven for 15 minutes, reduce the heat to 350 degrees and bake 20-30 minutes longer, or until a knife inserted in the center comes out clean.

—Dorothy

OUR NIECE KRISTIN WRITES FROM MONTANA

Dear Friends:

As I begin this letter, Andy and Aaron are in the kitchen experimenting with a new cake recipe. Andy is the "Master Chef" and Aaron is the "Assistant Chef". Hopefully, their endeavors will net satisfactory results, and I will be able to refresh myself with a cup of coffee and a piece of warm cake before the afternoon slips away.

Although I enjoy baking, I don't do much during the school year when I'm working. Consequently, when Andy wants to try a new recipe, he often experiences a certain degree of frustration, because we may not have one of the ingredients called for by a particular recipe. I just don't always have a great variety of baking supplies on hand. So when I occasionally hear loud moans and groans coming from the kitchen over the top of a cookbook, I can be reasonably sure Andy is searching for a recipe whose ingredients match the contents of our cupboard shelves.

One recipe for which I am almost always prepared is Aaron's Bundles (page 321 of the Kitchen-Klatter Cookbook). It calls for rather standard ingredients, and thus Andy often fixes this spicy treat as his helpful contribution to a weekend meal. The recipe the boys are trying today is similar to Aaron's Bundles, except that you boil some of the ingredients first. If the cake turns out well, Andy wants to call it "Julian's Favorite" and share it with you in a future issue of *Kitchen-Klatter*.

In my last letter, I explained that I am teaching a class in Career Education. Recently, I took the students in this class on a field trip to the nearest Vocational-Technical Center, which is located in Billings, Montana. When we arrived at the Administration Building, we were met by one of the counselors, Mr. John Morrison, who was our guide for the day. While we were still in the Administration Building, we saw a slide presentation which gave an overview of the programs offered. Then we were off on a "grand tour".

Our first stop was the area of Food Preparation, where we sampled Teriyaki Steak, Hawaiian Baked Chicken, and a vast assortment of salads and desserts. Properly stuffed, we continued to visit areas where Welding, Auto Mechanics, Refrigeration, and Diesel Repair were being taught. We regretted that our time schedule did not allow us to become familiar with the Business and Nursing Programs.

While we were walking and driving from one facility to another, Mr. Morri-

son informed us that the Montana Legislature created five area Post-Secondary Vocational-Technical Centers in 1969. Besides Billings, these centers are located in Butte, Great Falls, Helena, and Missoula.

The Billings area center opened in the fall of 1969 with an enrollment of 87 students. This fall the center is providing instruction for approximately 600 students in nine programs. All members of the professional staff are competent men and women with years of practical experience in their vocational fields, plus training in the best recognized vocational-technical teaching methods.

The career students and I arrived back in Busby tired, but feeling that it had been a worthwhile learning experience for all of us.

Sometimes an unplanned event will occur which turns a regular class period into a special one. Such was the case the other day when Dr. Jack Duensing from Concordia Teachers College in Seward, Nebraska, stopped at Busby School. I had not known he was coming, but I was delighted to find out his schedule was flexible enough to permit him time to make a slide presentation to the senior students as well as to the Career Class. Dr. Duensing, Dean of Admissions at Concordia, gave the students an interesting, informative overview of college campus life.

If you are familiar with simulation games, you know that these are games which relate to real life experience and are becoming more and more widely used as teaching devices. I have ordered four such games for use in my class, and am eagerly awaiting their arrival. Worthwhile learning activities are appreciated by students and teachers alike, so I hope the games I have ordered prove to be worthwhile.

Women who work full time will surely agree with me when I say I think it is important to devote a certain amount of time to one's own relaxation. Now, don't laugh. Truly, I know it is difficult. Nevertheless, research shows (and our common sense tells us) that we keep a more balanced perspective toward life when we allow ourselves reasonable "breaks" from duties and chores. This means that we must wisely and prudently budget our time. I, for one, am never as organized as I would like to be. However, I do allow myself time to read. I've always loved to read, and sticking my nose in a book is the greatest "escape" in the world for me.

Whenever we move, one of the first things I do is to locate the nearest library. Here in Busby the library is the school library, and it is open to the community two evenings a week. Also, Busby is visited on a regular basis by

a Bookmobile from Billings, so there is no lack of fresh reading material.

Well, my "kitchen crew" has notified me that the cake is out of the oven, and from all appearances and fragrances, a spicy success. I think I'll just check that out!

Sincerely,

Kristin

Use your head . . . Take care of yourself.

Use your heart . . . Take care of others.



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The day the salad came alive . . .

It started out like any other mid-winter meal: good, well-prepared, balanced. Sufficient, if not spectacular. Then somebody tasted his salad. Wow! Soon everyone around the table was smiling and eating salad. What a difference!

I don't remember whether it was French, Italian or Country Style. But I sure remember the brand: Kitchen-Klatter. Since that meal, we've learned why we like these dressings so much: Quality ingredients, blended carefully, following a great recipe.

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TO THE SCOUTS OF AMERICA — IN THE SPIRIT OF '76

by
Mabel Nair Brown

Display the United States flag, the Scout colors, and an emblem or something else of Scout significance.

RESPONSIVE READING: (With Scoutmaster as leader and the Scouts and guests giving the response.)

Leader: A Scout is trustworthy.

Response: A good Scout and a good American does not lie, or cheat, or steal, but upholds honor in all things.

Leader: A Scout is loyal.

Response: We are loyal to leaders, to country, and to friends.

Leader: A Scout is helpful.

Response: We are ever ready to lend a helping hand to the needy, to someone sick or injured, to be a good neighbor to all we meet as we go about our daily life. We share the work in the home.

Leader: A Scout is friendly.

Response: We know that truly, if we would have a friend, we must be a friend in all circumstances and to all humankind, recognizing that the world is one brotherhood under God.

Leader: A Scout is courteous.

Response: We will practice politeness to all we meet, with special courtesy to the elderly, to children, and to the weak and helpless.

Leader: A Scout is kind.

Response: We are a friend to all animal life, just as we seek always to protect all human life, and will not maim nor kill any living creature needlessly.

Leader: A Scout is obedient.

Response: We will obey the rules of home and country, of leaders in authority, our Scout organization, or any organization to which we belong.

Leader: A Scout is thrifty.

Response: We will be thrifty by showing respect for the property of others and in the wise use of our money, our time, and our talents, and in conserving the resources of the earth.

Leader: A Scout is cheerful.

Response: We will face the world with a smile as we do our work and obey the rules of our leaders promptly and cheerfully. We will not grumble and complain.

Leader: A Scout is brave.

Response: We will face danger without cowardice and will stand firmly for what we believe is right.

Leader: A Scout is clean.

Response: We will be clean in thought, in our speaking, and in our deeds — at work and at play.

Leader: A Scout is reverent.

Response: We will be reverent toward God, faithful to the religious duties of our own faith, and respect the religious beliefs of others.

ACROSTIC — "AMERICA": (For seven Scouts, each carrying the appropriate letter in red, white, and blue.)

"A" A must stand for AMERICA, the land that we love. I am an ARCHITECT of the future of America, so I must always be ABLE and ACTIVE as I seek what is good for my country and its people.

"M" MANY and MANIFOLD are the blessings we enjoy as Americans. Think of what the freedoms guaranteed to us under the constitution mean to each one of us!

"E" The E immediately brings to mind the EQUALITY toward which we are slowly, oftentimes painfully, striving.

We must be sure that we are one of the ENABLERS who show by EXAMPLE and ENDEAVOR that we believe EQUALITY is the right of everyone.

"R" RELIGIOUS freedom was one of the principles on which our nation was founded. May we continue to REVERE the God of all humankind and REJOICE in our RIGHT to worship God as we please.

"I" I must surely stand for the INDEPENDENCE which we celebrate this year of 1976, and for the IDEALS that were in the hearts of our pioneer forefathers. Long may they live in our own hearts!

"C" C calls us to CARRY on, to CO-OPERATE, to CLASP hands in American and world-wide brotherhood, that the whole world may know the freedoms and the privileges we enjoy as Americans.

"A" AMERICA! May we ANCHOR our hopes, our dreams, and our AMBITIONS in her future, that she may continue to be the beloved homeland of a free people, "One nation under God."

SONG: "America".



Each day is an opportunity to start all over again, to cleanse our minds and hearts anew, and to clarify our vision.

COME READ WITH ME

by
Armada Swanson

DICTION

Words in themselves are not much for looks

But stringing together they make up our books;

Books of fancy; books of fact

Books on etiquette, manners and tact;

Books in rhythm and books in rhyme

And books that dwell on "Ye good old time";

Books that stress "the before and after"

And comedy books that convulse one with laughter;

Books so sad they make one weep

And mystery books that disturb one's sleep;

Books of adventure that set pulses soaring

And books so dull they are simply boring;

Romance, biography, science-fiction

All come under the general trend of diction.

For diction means more than the voice you are heeding

It also encompasses the books you are reading.

—Maria Moe

This poem that gives us food for thought concerning books, words and diction was written by a former teacher, Maria Moe. She is the wife of Rev. S.M. Moe, who is on the staff of Midvale Lutheran Church at Madison, Wisconsin. At the age of 85, Mrs. Moe is using her talent in poetry writing.

Recently the Sioux City Public Library held a Book Fair and what fun it was to look over the different books. A few are listed here:

A Prairie Boy's Winter (Houghton Mifflin Publishing Co., \$5.95) by William Kurelek is the true story of his childhood. The first years of his life were spent on a grain farm in Alberta, Canada. The setting of the book is on a dairy farm at Manitoba. The fun of playing games like Fox and Geese and the work of caring for farm animals helps make *A Prairie Boy's Winter* a delightful book for children.

Go Tell Aunt Rhody (Macmillan Publishing Co., \$5.95) illustrated by Aliki Brandenburg is a picture book that tells of Aunt Rhody and the old gray goose.

A Complete Guide to Bird Feeding (A. A. Knopf, Publisher, \$10) by John V. Dennis is a fine bird book. It offers the art of attracting visitors. One part of the book tells how to get started and the type of feeders to use. The second deals with some likely bird guests and their feeding habits. Ornithologist and biologist Dennis is to be commended

for this complete bird guide.

Lost America From the Mississippi to the Pacific (The Pyne Press, \$17.95) edited by Constance M. Greiff is a clear call to stop, look and listen before every architectural ornament from the past which enriches our life with beauty and meaning is abandoned or destroyed. *Lost America* shows pictures of sod huts, cliff dwellings, palaces, churches, theaters, hotels, and courthouses, along with appropriate captions, which are now destroyed. The civic-minded citizen and general reader will be interested in *Lost America*. This book was one of those given to the Sioux City Public Library from the Central Woodbury Republican Woman's Club as the Mamie Eisenhower Memorial Project.

Portrait of Iowa (Adams Press, \$14.95) is a marvelous book of photographs by John M. Zielinski and others, with an introduction by Paul Engle. Mr. Zielinski has traveled widely in the state, and portrays the diverse groups of people who live in Iowa, the rock and land around them, the places where they work, the historic sites, the arts, and the seasons of Iowa's year.

Writes Paul Engle in *Portrait of Iowa*, "Its rough climate produces a kind people. The days of bitter wind biting through the heaviest clothes are matched by days in spring when the air itself seems as nourishing as the food in the field. There are autumn days when the leaves burn with the sun's own colors. When a farmer falls ill or is injured at harvest time, words run over the telephone, the neighbors bring over their great machines and pick hundreds of acres of his corn in a single day. Men make machines serve man, the most valuable and enriching process in the world."

This beautiful photographic portrait of Iowa would make a fine gift book, or as a book for yourself, to discuss and enjoy for many years.

KITCHEN SINK,
LOOKING GLASS,
WHITEWALL
TIRES



AND THE QUESTION IS . . .

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DEALER INQUIRIES INVITED

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WASHINGTON'S BALL — Concluded

President was in bed and asleep, a band serenaded him, repeating “Yankee Doodle” five times, hoping he would waken and make an appearance, but the President slept through it all. He was both amazed and mortified at having slept so soundly when told of the serenade the next day.

Good Evening, Mr. President: For this game the leader appoints certain people to be a “president”, and each one has a partner. In turn the couples perform. The partner addresses the other player, “Good evening. You are President Franklin Roosevelt, I believe.” (Partner can choose any one of our presidents' names.) The one addressed replies, “Excuse me, but I have not had the pleasure of your acquaintance. I believe you should ‘ask not what your country can do for you, but what you can do for your country.’” The audience then tries to guess President's identity from a quote, campaign slogan, or a statement in the way the “president” answers his partner. In this case the answer is John Kennedy. Then go on to the next couple.

Revolutionary Relics: The “relics” are arranged on a table and around the “museum”, along with the identification. A guide might be appointed to escort guests through the display. Here are some ideas. You will probably think of others. The guide might give the identification instead of having placards up, for more fun, as the guide can go into it all with great dignity.

1. An old-fashioned cradle. (The Early Home of George Washington)
2. The word “Washington” written on a slip of paper placed across a map of Delaware. (Washington Crossing the Delaware)
3. A dried-up kernel of corn. (The Old Colonel)
4. A bottle of bluing. (True Blue)
5. A pair of wire-framed eyeglasses. (Vision of Washington's Old Age)
6. A candle. (The Most Brilliant Light of Washington's Era)
7. Carpet tacks with some tea on a saucer. (Tax on Tea)
8. A hand stamp and stamp pad. (The Stamp Act)
9. A child's block and a glass of orange ade on map of Boston. (Boston Blockade)
10. Piece of limburger cheese. (The Hessian Terror)

REFRESHMENTS: If you are having a pot-luck dinner ask everyone to bring old-fashioned foods, typical of Washington's day: fried chicken, ham, baked beans, rice dishes, biscuits, cornbread, custard and pudding, pound cake, cottage cheese, deviled eggs, cherry pie, cranberries, and squash and pumpkin are some of the foods to remember.

FREDERICK'S LETTER - Concluded present. There were forty family members there - aunts, uncles, cousins, and in-laws. After the service we all went up to our home for the reception and luncheon. We had eighteen seated in our dining room with the bridal couple at one end of the table, and with Vincent's mother, Gretta Palo, and I at the other end. In the sun room just off the dining room we had another table for eight young people, and then in our spacious library we had another table for ten or twelve. Betty and Vincent's father, the senior Vincent Palo, were at the large table in the library. We had planned to have the luncheon at our local club, but because the club is closed on Saturday noon, we decided to have the luncheon catered at the house.

One of the problems we had with that many persons sitting down for a formal wedding luncheon was where to put the big three-tiered wedding cake. It was such a beautiful cake, and we wanted it where all could see it, but where was that to be? We finally decided to put it on a small table in the front reception hall. We wanted to keep our large living room free of all tables so that our guests could mingle there without bumping into food. The arrangements worked out perfectly, and all of us were happy about it.

I wish that I could wave a magic wand and let all you good friends meet the new Palo side of our family. We just love them! When the festivities were over and Betty and I were taking down the extra tables and chairs, I said: "Betty, it is just as though we had known the Palos all our lives. Aren't they warm and good people?" Betty wholeheartedly agreed. You will get to see pictures of them in a later edition of *Kitchen-Klatter*. Mary Lea was so radiantly happy, and her handsome Vincent looked so proud. Both were dressed appropriately for an informal morning service, Mary Lea in a knit dress with an Indian-style pattern and Vincent in a pin-striped suit. Betty and Gretta Palo had both purchased new dresses for the occasion, Betty's a dark blue, and Gretta's a lighter blue. The two fathers looked just the way fathers always do at a wedding.

Mary Lea and Vincent took a brief honeymoon trip up into the ski country of the Berkshire Mountains, and David and Sophie after a brief stop here went on down to Florida and then back to Vancouver by way of Shenandoah, Iowa. Just imagine! We had two weddings, a Christmas and a New Year's all in one two-week period. Do you wonder if we are tired? Yes, we are tired, and we are happier than we ever have been before. We love our new in-laws; we are proud of our children and their mates, and we



Since Martin Strom didn't "grow up" with a fireplace, having one in his parsonage is a new experience for him and one that he is enjoying very much.

think that our little granddaughter is the sweetest little granddaughter that ever lived!

When next I write to you it will be from Pompano Beach, Florida. We are flying down for our annual visit with Betty's parents in their condominium right on the beach. We can hardly wait to get there, and when we are there, all we are going to do is to lie in the sun and soak up energy, energy, and more energy. We have had good weather each year we have gone to Florida together, but once Betty had a spell of bad weather when she was there without me. We think of you people often and hope that you will look us up when you come to the East this year. God bless you.

Sincerely,

Frederick

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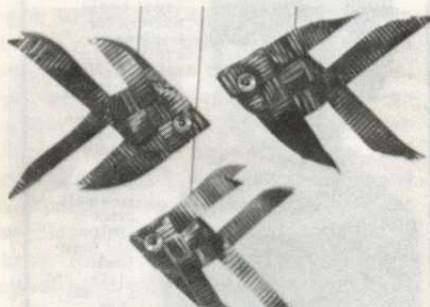
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THE JOY OF GARDENING

by
Eva M. Schroeder



February is the second month of our brand-new year. It has only 28 fleeting days in which the gardener can study seed and nursery catalogs and plan the flower and vegetable gardens for the year. There is no more optimistic reading on a cold winter evening than seed and nursery catalogs. Neither is there anything quite as exciting as the visions that dance through a gardener's mind as he or she dreams of things to be. To make some of these dreams come true one should first establish a budget; decide on the approximate amount that can be spent for seeds, bulbs, shrubs, etc. The next step is to select and order all the essentials. If any money is left you can splurge on some of the things you've always longed to try.

What are the "essentials"? We sensibly list the vegetables first that must be grown each year to supply food for the table, to freeze, can and preserve in some manner for the following winter. Next on the list are the flowers we depend on to make our flower beds pretty around the greenhouses, house, and yard. Under the "splurge items" come some of the new vegetables, flowers, bulbs and ornamentals so we can learn if they are as tasty or enchantingly beautiful as the claims made for them.

As I write this, only the wholesalers' catalogs have arrived for the green-

house but there are innumerable vegetables and flowers in last spring's catalogs that we didn't get a chance to try.

White sweet corn appears to be making a comeback and is featured in catalogs as a "Bicentennial vegetable" to grow this year. In the beginning all sweet corn was white-kerneled, but seedsmen came up with yellow varieties that were considered superior to white sweet corn and gardeners switched to such kinds as Golden Bantam, Golden Queen and Honey Gold among other yellow types. Silver Queen is a fairly new white sweet corn that is down on our "splurge list" because it is claimed to have a delicate, sweet flavor and attractive large ears. Any sweet corn is an improvement to the field corn we ate as youngsters, because no sweet corn seed was available back then.

A new bedding begonia on our "splurge list" for spring is a large-flowered hybrid called Glamour Hybrid. The plants flower in pink, red and rose colors and start blooming when only a few inches high. Glamour Hybrids are a fine choice for semi-shady and shady areas.

RECOMPENSE

Darn the torn jeans on this hectic day —
And the red-crayoned cat on the basement wall!

Barefoot tracks across a freshly waxed floor
Are the finishing touches climaxing it all.
Then a gentler thought nudges, reminding me
Of laughter I'd heard from children at play
Before the torn jeans and the bandaged knee;
Of a four-year-old's creativity
As she crayoned the polka dot cat on the wall
And eagerly called for Mommy to see.
And gratitude wells for a ravenous brood
Though they sometimes ignore a freshly waxed floor
In their animal forage for food.

—Rena C. March

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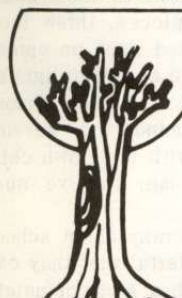

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Jed Lowey looks as if he had some new kind of underwater gadget or even a medical gadget, but in reality it is a new camera that he expects to take to the mountains when he goes fishing with James.

LUCILE'S LETTER — Concluded

could start out safely. If you're a farmer you simply have to get home and look after the cattle in case it storms, so I agreed with her that it would be too nerve-racking to make the trip down here.

Tom and Donna Nenneman, plus Lisa and Natalie, made it from Omaha but they kept a mighty sharp eye out for storm news and when it began to look like sleet and ice coming our way, they took off for home. But this was late in the afternoon, so all in all we had real good fortune with the weather.

Juliana, James, Katharine and Emily all pulled into the Omaha airport just before New Year's. We went through the same old story of luggage being sent down by bus the next day, but this happens so often that we really just about take it for granted.

I had a perfectly grand visit with Juliana and the children and tried to remember to feel grateful that they could be here at all rather than lamenting the fact that they were able to stay only from Monday afternoon until Friday afternoon. After they had gone it seemed to me that I hadn't spent a total of even one hour in conversation with Juliana. I turned around twice and they were gone.

I saw Juliana when they sent for her to see me at the hospital, but I hadn't seen James and Katharine since last July and, as always, I was astounded by the changes in them. I really no longer think of them as my "little grandchildren" for they are growing up far too fast.

Now if I do say so myself and I know I shouldn't (!) they are VERY well behaved children. I told Juliana that she

was a hundred times more firm with her children than I had ever been with her. I'm afraid that I was a very *weak* mother — always giving in and arguing endlessly about the most simple things. Well, Jed and Juliana don't go in for any of this nonsense. The kids do what they're expected to do the first time around and no two ways about it.

I don't want anyone to get the idea that they are meek and cowed — anything but. They simply are a great pleasure to have around and pay attention to what the grown-ups say. When they sit down to eat at the table they do exactly what they are supposed to do, and when I commented about this to Juliana she said that she and Jed had had too many children in their home who tore things to pieces, threw food all around and created such an uproar that what should have been a delightful dinner turned into complete chaos. They made up their minds they weren't going to have this with their own children, and believe me, they've succeeded.

Both children are crazy about school and I think it's wonderful that they can walk both ways with a gang of neighborhood playmates and don't have to be bussed. They do many creative things at that school and Juliana is a room mother for Katharine's kindergarten class and is always involved in something special that has been planned by hard-working teachers.

We had a guest over New Year's whom we enjoyed very much and that was Nicholas Tilsen, Betty's son whom she went to visit in San Francisco during the Thanksgiving period. Nicholas is a professional chef and working hard all of the time to get more and more competent in his field. I didn't want him to have a busman's holiday so the only major thing he did in our kitchen was to carve all of that meat on New Year's Day. He was extremely good with the children and they felt they had made a real friend. All of us want him to come back again just as soon as he can. If only San Francisco weren't so far away!

Marge had to leave for Martin's wedding before our printing deadline, but next month she'll tell you all the details. Just think . . . we've had three weddings in our family in about two months.

Next month I'll have all of this holiday report far behind me and will bring up some things that I hope will interest you. Until then . . . Faithfully yours,

Lucile

COVER PICTURE

Katharine Elizabeth Lowey of Albuquerque — her school picture. That dress is green and has orange figures — looks very fetching.

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