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Kitchen-Klatter Magazine

SHENANDOAH, IOWA

30 CENTS

VOL. 41

OCTOBER, 1977

NUMBER 10



"Forgotten Place"

An original painting by Shenandoah artist
Larry Greenwalt

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MAY 1978
307 W. E. PEASE
AVE
ST. LOUIS, MO 64505

Kitchen-Klatter

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

"More Than Just Paper And Ink"

Leanna Field Driftmier, Founder
Lucile Driftmier Verness, Publisher

Subscription Price \$3.00 per year (12 issues) in the U.S.A.
Foreign Countries \$3.50 per year.
Advertising rates made known on application.
Entered as second class matter May 21, 1937, at the post
office at Shenandoah, Iowa, under the Act of March 3, 1879.

Published monthly at
The Driftmier Company
Shenandoah, Iowa 51601

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LETTER FROM LUCILE

Dear Good Friends:

Last month this space was used for a letter from my niece, Mary Lea Palo (Betty's and Frederick's daughter) and I'm sure you enjoyed it as much as I did, but I'm so accustomed to keeping in touch with countless friends, old and new, that I felt dislocated the entire month!

It was my physical condition that kept me away from the typewriter, but at least I can now sit and type and this makes a big difference to me. There for a while I thought I'd NEVER be able to do anything again, and if you have ever faced such a situation you know how terribly depressing it can be. I won't say that it's exactly a lark to be tied to a wheelchair, but it's a lot better than lying in bed day in and day out.

It was a genuine blessing that we had company during our siege—and I say "our siege" because Betty Jane had gall bladder surgery and had to recuperate from that. Her two daughters, Naomi and Hanna, came to be with me since I declared long ago that I would not be alone in the house at night. Mother felt the same way. We could get through the days somehow, but when night fell we wanted someone in the house with us. Surely the girls really filled this point very well, and I enjoyed them.

Naomi has had her head in books from the time she started to kindergarten, so this summer she made up her mind that with two years at the University of Minnesota under her belt she was going to take a year off and work. Her brother Nicholas (Betty Jane's professional chef son) had an apartment large enough to share with her, and he also had a job lined up, so this year we'll think of Naomi out in San Francisco. Eventually, she'll go back to some university to get her degree for she has the mind of a genuine scholar, but I think it's a good idea to take off a year and work while you're trying to decide what field you want to major in.

Before long we'll be taking Hanna up to the airport in Omaha so she can get on a plane that will land her eventually in



These obviously happy vacationers lack only one thing to make it a very good picture: someone had to hold the camera and this turned out to be Mae Driftmier. From left to right are Tom Nenneman, his wife Donna, and their two daughters Natalie and Lisa. Standing next to his two grandchildren is their Grandpa Howard Driftmier, morning paper safely in hand. They are in front of the motel in Vail, Colorado, where they spent some of their vacation.

Tucson. She is going to spend her junior year of high school in a boarding school where there are students from 26 countries enrolled. This should really be an unique experience for her, the kind of thing I would have loved to do when I was her age years and years ago! They are good about keeping in close touch with their mother, so Betty Jane and I will have a first-hand glimpse of life in San Francisco and Tucson through these winter months ahead.

Since I last wrote to you we have had a visit with Betty Jane's mother who drove down with Betty Jane's closest friend, the administrator of a large nursing home in St. Paul. Even though their visit had to be short I enjoyed every moment of it and hope that they can come down on some autumn weekend when the weather is good. Right now we're moving from one thunderstorm into the next one and this could go on and dispel the myth of this month's bright blue weather.

Our mail has been full of reports about ravaged crops, serious cattle and hog losses due to excessive heat and humidity, and we don't just read these and dismiss them from our minds. Our full sympathies go out to those of you who have had such extremely rough times. I've said from time to time on our radio visits that Las Vegas and its gambling industry is kindergarten stuff compared to farming. I just cannot imagine anything more of a gamble than being utterly dependent upon the weather for your living. It makes me nervous even to think about it.

Our entire family felt great sympathy for our long-time friend, Ruby Treese, who was in our family home for thirteen years, in the death of her youngest daughter, Gertrude DeMay who lived in Plano, a suburb of Dallas. There was no warning of this whatsoever, and the first news they had came from Gertrude's husband who urged Ruby and her two daughters, Marjean Nicholas and Viola Harms, to get there as fast as possible. They left immediately for the Omaha airport and at least were fortunate enough to be able to get three seats on a plane.

Gertrude was in a coma when they arrived and never regained consciousness to know that they were there. It was a terrible shock to Ruby's family, literally like a bolt of lightning from a summer day. Ruby told me the specialists said that she had had a massive brain hemorrhage, and this is something we associate with much older people. Gertrude was only 41. She left her husband and two sons, Steve nineteen and Mark fourteen. Mark came back to be with his Grandmother Treese for ten days, but then he had to return and get ready for school.

Funeral services and burial took place in Texas since Gertrude and her family had lived there for many years. Ruby has countless friends here in town and they went to her immediately to express their sympathy and to offer to help in any way they could. It all happened so suddenly and without warning of any kind that no

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FREDERICK AND BETTY VACATION IN SWITZERLAND

Dear Friends:

I have so much to tell you this month that I am not sure where I should begin. You know that Mary Leanna, Vincent, and their two children were at our home all summer. It was sheer joy for Betty and me to have them with us. Each day I took our little three-year-old Isabel to the park, and both she and her brother Christopher had their breakfast with me. Having them with us in the summer months meant that we had time to do many special things for them. For example, I took Isabel each week to a large amusement park not far from our home. There she rode on the merry-go-round to her heart's content. Of course, Grandfather rode too! She not only rode the merry-go-round, but also rode on many other rides designed for tiny children. She hasn't a bit of fear, and is so trusting that it brings tears to my eyes.

Instead of spending five weeks in Europe as we usually do each summer, we were abroad for only three weeks this past summer. We wanted to get home in time to entertain our son David and his wife Sophie who arrived here in the middle of August. They flew here from Vancouver, British Columbia, and they stayed with us for three weeks. Oh what a good time we had! While they were here, we also had as our guests some of their friends and that meant we had a full house.

After changing our plans several times, we finally went to Switzerland for a full three weeks. It was my fourth trip to that beautiful country, and it was Betty's third trip. On our other trips there, we never stayed more than a few days, and so this time we gave our entire travel time to Switzerland alone. I am glad that we did give three whole weeks to seeing the area, for I am convinced that it is the most beautiful place in the world. I know you have seen my glowing comments about other countries being the most beautiful—Norway, Scotland, Japan, etc., etc., but this time I really mean it. There is no country quite the equal of Switzerland for beautiful cities, mountains and farms.

When most tourists go to Switzerland, they come home to tell us about all the exciting and lovely things they saw in Geneva, Basle, Bern, Lucerne, Lausanne, Zurich, and Interlaken. Actually, we spent very little time in those major tourist areas. Instead, we have come home to tell people about Rapperswil, Appenzell, Zermatt, Ascona, Soglio, Lenzerheide, and Bad Ragaz. We instructed our Swiss travel agents to arrange accommodations for us in places where we would see very few tourists. We did not stay in the big hotels,



Dr. Frederick Driftmier in his study.

but in little country inns far off the beaten track. We stayed in one small rural town high up on the side of a mountain where the people never had seen an American tourist walking down their streets. Incidentally, the economy of that town was based on goats. Every house in the town had a goat barn on the first floor, and each day the goats were taken almost to the top of the mountain where they grazed all day long. In the evening, the goatherders took them back to the village for milking.

You know that the Swiss people are famous for their magnificent herds of Brown-Swiss cattle. During the few summer weeks when most of the snow is melted from the slopes, the cattle graze near the tops of the mountains. While the cattle graze elsewhere, all of the pastures are cut for hay. The hay fields are usually on such steep mountain slopes that all the haying is done without the help of mechanical power. This means that when the hay is ready for the barns, it is carried there manually on the backs of the farmers. I took some photographs of farmers and their families working the hay fields.

The Swiss people told us that in the first twelve days of our stay there, Switzerland had the worst summer weather within living memory. They did have floods, landslides, sleet and snow, and we saw something of all of them. Then we had nine gorgeous days.

Are we going to return to Switzerland next year? The answer is "No". We are not going to go abroad next year. I have flown that ocean so many times I am sick of it. For some reason or other it takes me a long time to get over the jet lag and after we have flown home from Europe, I drag around the house and the office for several days feeling absolutely beat.

Twice, while I have been sitting here typing this letter to you, I have had to answer the telephone. The first call was from a stranger who wanted me to drive to the next town to call on a man who is about to die. The man who called me said: "Dr. Driftmier, my neighbor is dying. He does not belong to any church,

and I cannot get any of the local clergymen to go and see him. Someone told me that if I asked you to make a call on the man, you would do so whether or not the man was a Christian. Will you do it?" I am sure that you know what I said. I am going to call on that man the very first thing tomorrow.

The second phone call I received tonight was from a lady who wanted me to call on a young mother who had just given birth to a baby boy. The caller said: "The mother of the baby is not a member of your church. Indeed, she is not of your faith, but her own clergyman says he is too busy to make hospital calls unless the patient is dying. I told her that I just knew one of the South Church ministers would be willing to call on her." Now you know what I am going to be doing tomorrow. I shall be making those two calls, plus many others.

Does your church have attractive facilities for the care of infants during the church hour? You ought to see the beautiful redecoration job that was done on two of our Sunday school rooms this past summer. When we returned from Switzerland, and I was shown all of the work the painters and paperers had been doing at the church in our absence, I was simply delighted. The nursery for the children had been papered with the most attractive and entertaining pattern having a nursery rhyme motif. The little children and their parents will love it. Before your church officials do any painting of walls on the inside of your church, you find out if they considered the advisability of using wallpaper. It is so much more practical and so much prettier. I am sure that we are never going to paint another interior wall in this church. If you have been in any of the new nursing homes and hospitals springing up all over the country, you have seen how attractively they can use wallpaper these days.

Each morning before leaving the parsonage to drive to the church, I go out to the front of the house to pick up the bottles, cans, and other litter thrown onto our lawn from passing automobiles. When I was doing that little chore this morning, I remembered that in all of our three weeks in Switzerland, we did not see one tiny bit of litter of any kind. It is a clean country populated by clean people.

What has gone wrong in our country? Why do so many Americans have no regard or consideration for the rights and the property of others? Why cannot we respect the land and respect the people the way the Swiss do? The answer is not a simple one and I am not going to write it to you now, but I am going to write a sermon about it.

Yesterday morning I walked past one of the park playgrounds where I took our little Isabel to play this past summer.

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When It Is Time to Refill the Till

by
Mabel Nair Brown

As the various organizations swing into a full schedule of fall and winter activities, with many demands being made on the club treasury, one question seems bound to pop up at our meetings: "What can we do to make some money?" If this is a question which is before your group, perhaps some of the money-making suggestions here will prove just the ticket to replenish your till.

Do not overlook the fact that nearly every money-making project means plenty of work for those involved. Probably the greatest reward comes in the fun and fellowship that is enjoyed by those who pitch in and work together to achieve the goal.

SOME GENERAL HELPS IN PLANNING A MONEY-MAKING PROJECT

1. Choose a project which you think will appeal to the largest number of people in your particular community, preferably something that will offer the public a good time as well as an opportunity to spend money for a worthy cause. Building around a certain theme always seems to help such a project go over better. A little time and effort spent on decorating and a few props to get a special theme setting will be well worthwhile in customer appeal.

2. Choose a date which will not conflict with other activities going on in the community, so that your project will not be competing, attendance-wise, with some other event. If it is to be an outdoor affair, be sure to plan for a rain date.

3. *Advertise*—this cannot be over emphasized. Many a fine project involving talent and a great deal of hard work has fallen flat simply because not enough people had heard about it.

Be lavish in displaying posters in as many places as possible, not only in the local community but in neighboring towns as well. Try to have the posters made especially attractive with little extra touches; for example, a three-dimensional effect, such as real watermelon seeds glued to a sketch of a slice of melon which advertises a "Melon Ball", or a piece of pretty fabric and scraps of real lace glued to a dress sketch

for a fashion show. Have a big variety in the posters so that everywhere a prospective customer turns he or she is "getting it from a different slant".

Take advantage of the free public announcement spots on many local radio stations. Just be sure they have a neatly typed, well-written announcement of the event, stressing some special feature such as the entertainment or the cause for which the funds are being raised.

Be sure to get plenty of publicity in the local papers. Many papers will give some generous publicity on the front page, if you will purchase a classified ad for your fund-raiser.

If the funds raised, or a large portion thereof, are to go to a specific project or cause, be sure this is listed in all the advertising. People just naturally are more generous in their spending if they realize it goes for some worthy cause.

Consider having flyers printed up which can be handed out at various meetings, placed on car windshields, and even distributed from door-to-door.

Country Fair Market: This can be a lovely event for fall, with people contributing fruits and vegetables from their gardens along with cut flowers and houseplants. This might be set up with small stalls placed on either side of a wide "midway", with strolling musicians to provide entertainment. Instead of one large refreshment stand, how about setting up several small ones—an ice cream parlor, popcorn (a caramel corn) booth, "loose-burger" sandwich booth, pink lemonade stand, etc.?

"We Did It" Christmas Bazaar: For this solicit members of your organization to contribute craft items of every description which they have made. Many people have certain items they enjoy making as a hobby these days, such as items made from wood, from yarn, various types of dolls, seed pod hangings, macrame, decoupage, felt decorations, rugs, pottery, ceramics, tole painting—there is just no end to the variety of items which might be offered. There might also be a special booth of hand-decorated gift boxes, and gift enclosure cards. Along this same line

you might have a booth where customers could have their purchases gift wrapped for a fee, perhaps even wrapped for mailing if desired. You might be surprised to find this was one of the most popular booths at our bazaar.

Homemade jellies and jams, home-canned pickles and nutmeats are always fast-selling items at a bazaar, too.

We have found that people prefer to have children's gift items—stuffed toys, dolls, handmade games, crocheted or knitted caps, mittens, scarves, etc., all located in one area at such a bazaar.

Members with green thumbs can provide potted plants which are placed with or near any macrame hangers which are to be sold.

Handcrafted Christmas decorations are always good sellers. These can be tree ornaments, table arrangements, door swags, and place favors.

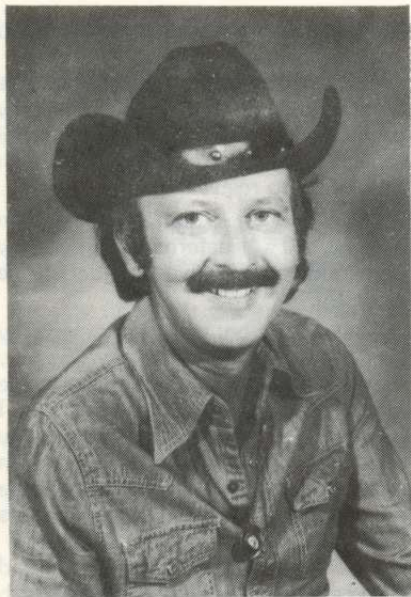
An Evening with Our Stars: This is an evening of variety entertainment. Perhaps you can have some special professional group or singer for part of this entertainment, filling in the rest of the time with local musicians and dancers, even a one-act comedy. Refreshments might be for sale at half-time intermission, or for a genuine feeling of an evening out, guests might be seated at small tables with a refreshment center set up so that they can purchase what they wish and take it back to their tables. Along this same line, how about a *Mistletoe Gala* around the holidays, with music for dancing later in the evening?

International Taste Fair: This event features foods of many nations. Members are solicited to prepare the foods which are then sold at so much per helping. Having women dressed in the costumes of many of the countries represented adds a festive look to such a fair. Entertainment might feature certain countries in vocal and dance numbers. Recipes for the different foods might also be made available. Sometimes a \$1 general admission charge is made and then the price per serving kept lower. Be sure that decorations carry out the international theme.

Holiday House Tours always attract large crowds. Try to get at least five homes which are lavishly decorated for the holidays, with hostesses in each home to welcome guests and answer questions. Added money can be made if certain items are for sale—Christmas tree ornaments (I attended one such tour where clever ornaments had been fashioned from straw and they sold like hotcakes), baked goods at another home, and perhaps light refreshments (opportunity for a freewill offering) at another.

Specialty Meals with the right kind of publicity or some special "gimmick" can be fun, not too much work, and put a tidy sum in the treasury. A *Waffle Breakfast*

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—Photo by Blaine Barton

LARRY GREENWALT ARTIST

by
Evelyn Birkby

Paris, Vienna, and New York have all produced noted artists, but Shenandoah, Iowa?

Yes, Shenandoah is the home of a nationally renowned painter, Larry Greenwalt, who says he wants "to give people something to look back into—something that slaps them in the face with memories". We rejoice that he has chosen to remain in Iowa rather than move to more obvious art centers, for it assures us that those memories he conjures up with his paints will continue to be memories of the Midwest, of a past already familiar to us but brought vividly back to life by his artistry. His creative landscapes are ones that, on second glance, have disappeared—tired barns that will probably not weather the next winter, a warped wagon wheel that next month will be lost in the weeds or heisted off to the suburbs and made into a clock or coffee table, a solitary windmill held together a few last moments by rust alone. It is a world glimpsed from the corner of the eye—fluid and impermanent—to be carefully remembered on canvas.

Larry's artistic past began before he entered kindergarten when his family realized he had talent and encouraged his creative endeavors. By the 4th grade, art had become a consuming interest for him, and he fortunately had a teacher who recognized his potential and gave him guidance in composition, color, and different mediums. Occasionally when young Larry became too rambunctious in class, his teacher would drain off the excess energy by putting him out in the hall by a window, setting up an easel, and

telling him to paint.

Though Larry found great understanding in that class, it was also the scene of one of his most painful memories. As a class assignment, each student was asked to paint anything he wished. Larry chose to do a Frankenstein monster, and he received the only B in art in his life because the teacher did not like the subject matter he had chosen well enough to give it an A. It was his first encounter, to be repeated often in his career, with the realization that sometimes an artist must bend to please a client or the public in spite of his personal desires.

In high school Larry used his abilities to create background scenes for class plays and musicals, and he also began making pencil sketches to sell to his classmates. This was during the James Dean era, and Larry's sketches of Dean were the best selling items in his portfolio.

Since he had no money for college after graduation, Larry enrolled in a correspondence course for artists which at the time included Norman Rockwell on its staff. In fact, Rockwell himself wrote the first critique of the young artist's lesson material, and it impressed Larry so much he determined to choose the most difficult lessons in the course and do the best work he could.

Does artist Greenwalt approve of mail-order courses? "Only if they are legitimate," he says, "and if the student is truly willing to apply himself."

And apply himself he did—general art, illustration, advertising—everything he could absorb went into his head and came out through his pencils and brushes.

When Greenwalt was offered a chance to work in the Disney studios in Hollywood, he turned it down, deciding to stay in the Midwest to develop his talent and not be engulfed by what he

feared would be a larger, impersonal branch of production art. While he worked as a commercial artist for the Shenandoah-based Brown Shoe Co., he continued to spend his spare time developing his skill, going to art shows, and displaying his paintings wherever he could.

And then, after twenty years, he decided to make it on his own. He made the break from business advertising and set up his own studio in a small building behind his home.

Larry Greenwalt never rigidly schedules his time. He wanders around the countryside looking for that sense of the rural past. An old cream can. A rusty shovel. A dented bucket. He photographs old barns, houses, machinery, and equipment. He spends hours in his studio making sketches. And slowly the unrelated bits and pieces draw together, combine and distill at last into a finished painting.

Wide recognition came first in 1973 when Greenwalt's painting, "Remains of a Cow Barn", was chosen for a North-western Bell Telephone calendar, and the next year the calendar featured his "Weathered Down". The South Dakota Gallery Award followed on "Rolling Tin", and, in 1976, Mr. Greenwalt won first place in the prestigious *Saturday Evening Post* Cover Contest with "The Grande Ole Buggy".

Today Larry Greenwalt feels his talent, his paintings, and his life are all working together. He is exploring new techniques and art forms and making limited edition sculptures and etchings as he searches for more ways to express the Midwest and the life that once was.

"Everyone wants to be somebody. My goal is to be recognized as a painter, to touch the hearts of those who look at my paintings. Many people have talents they never develop or, if they do, are not

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"Abandoned Wagon", a Larry Greenwalt original.

Needle Notes

by
Carolyn Carter

Some people might call me a needle-nut, for I enjoy all of the different forms in which this craft comes. Some needlework styles are old and newly revived, such as quilting, needlepoint and blackwork. Some are newly devised and refreshing. Many techniques blend the old with the new for unusual uses, color combinations or varieties of stitches. There is a similarity among most forms of needlework despite the fact that most originated in far-flung parts of the world.

If we search out the beginnings of needlework, we often discover historic persons or events. Henry the VIII of England, for example, was especially fond of Spanish Blackwork. Traditionally, this embroidery was done on very fine linen using black silk thread. Pictures of Henry the VIII frequently show elaborate blackwork located on his sleeves.

The important feature of blackwork is the exquisite stitch patterns which fill the various motifs. This embroidery form can best be described as a flower, butterfly or other motif in which the outlines are worked in an outline stitch. The spaces are then filled in with different stitches to form more of a textured effect.

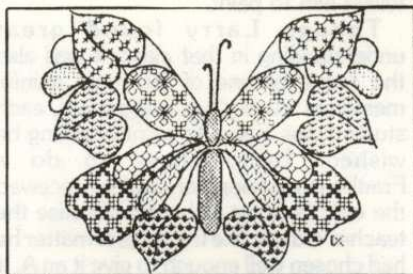
Don't be discouraged by the name "blackwork" for it can also be done simply as counted-thread embroidery. Kits are available in this needlework form and the directions are easy to follow and very complete. The best way for a beginner to start learning this very attractive decorating technique might well be to purchase such a kit.

Blackwork is most commonly seen as a picture. Larger objects could be embroidered on tablecloths, napkins and pillow tops.

Various types of counted-thread embroidery have been growing in popularity. It takes no special skill, the techniques are easy to learn, and the stitches are worked on even-weave fabric or familiar open (needlepoint-type) canvas.

Cross-stitch embroidery has early beginnings in the European peasant embroideries, originating in Denmark. Gerta Bengtsson, chief designer of the Danish Handcraft Guild, has devoted her life to the revival of this needlework form. You might be watching for some of the Danish Handcraft shops in your area.

Most of the American cross-stitch work is done on even-weave fabrics in cottons, wools and linens for the background. Embroidery floss is most frequently used because it is so easily found and comes in many colors. There are a few techniques which make the work look smooth. Sew cross-stitch from left



This Spanish Blackwork butterfly shows an interesting variety of stitches which fill in the body after the outer edge is outlined.

to right. Sew all of the under stitches first. Each stitch goes diagonally over two threads from the bottom left corner to the top right. Sew the over stitches on the way back to complete the cross or X.

Cross-stitch is used extensively on quilts, bedspreads, pillows, cushions, tablecloths, shirts, blouses, skirts and other personal wear. I have also seen it used on little wedding ring-bearer cushions, pincushions and Christmas wall hangings.

If you have never tried any of these forms of needlework, I suggest you experiment and see if they aren't an exciting way of expressing your own creative talents. They can provide many hours of relaxation and give pleasure in a more beautiful home or a piece of clothing created just by you.

A "HUMDINGER" OF A PROBLEM

(This letter is in response to Lucile's request in the July issue for readers to send in stories about the "humdinger" problems that can really get a person down.)

I have taught Sunday school for years and up until the time of my story I had thoroughly enjoyed it. I teach the primary group—the 5- and 6-year-olds. They are precious and can be a real challenge. But I wasn't prepared for the little 5-year-old "humdinger" that found his way to my classroom one Sunday a few years ago.

Well, we made it through the welcome, opening prayer and the offering before this newcomer launched an all-out war to destroy me and the other pupils, to say nothing of the furniture! Everything his little mind could think of to disrupt the functions of the class was put into action. He climbed onto the table, stepping on whatever or whoever happened to be in his way, he pulled pigtailed, pinched and never seemed to be at a loss for little annoying acts.

These actions went on for several weeks until I dreaded to see Sunday morning roll around. I read and reread the teacher's manual and the countless other "How To" books to no avail. None

of them contained any suggestions I had not already tried.

In desperation I went to the Superintendent and told him my problem. He offered several foolproof remedies, all of which I'd done with absolutely no results.

I've never been a quitter, up until then anyway, so I was determined, against my better judgment, to give the situation one more try.

That afternoon, as I was racking my brain for ways to tame my "Sunday Morning Tornado", I struck upon the idea which turned the tide in my favor. I know God must have slipped it into my mind as I had exhausted all of my own resources! Anyway, I decided to write my problem pupil a note and mail it to his home.

I went out to the nearest store and found a cute little box of note cards with a different baby animal pictured on each one. I chose one with a darling little "skunk" for my first message. I began by telling this student that I had been thinking about him (what an understatement THAT was) and I would like him to help me in the class the following Sunday by taking up the offering. As I dropped the letter into the mailbox I breathed a prayer for help.

Well, finally the next Sunday morning arrived and would you believe that boy was the first one to enter the classroom? He proceeded to pull out his little chair and *actually sat down in it!* I could see the little "skunk" note peeping up out of his shirt pocket. He kept looking at it and when he could stand it no longer he pulled it out and looked up at me and said, "Did you REALLY want me to help you?" It did not take me long to assure him that I most certainly did *want* and *need* his help very much.

This boy did not reform at once, but after several of my little "help me" notes mailed to him and some pats on the back, an impossible situation became a most enjoyable one. And I had the satisfaction of not giving up, along with the knowledge that I had, with God's help, reached a little man that had been labeled unreachable. —D.M., Okla.



OLD ENGLISH PRAYER

Give us, Lord, a bit o' sun,
A bit o' work and a bit o' fun;
Give us in all the struggle and sputter
Our daily bread and a bit o' butter;
Give us health, our keep to make,
And a bit to spare for others' sake.
Give us, too, a bit o' song
And a tale and a book to help us along.
Give us, Lord, a chance to be
Our goodly best, brave, wise and free —
Our goodly best for ourself and others,
Till all men learn to live as brothers.

CATCHING UP WITH MARGERY AND OLIVER

Dear Friends:

There have been many letters in recent months with inquiries as to how Oliver and I are enjoying retirement. If you've had visions of us sitting in rocking chairs staring into space, I'll shatter that picture in a hurry! We've had no trouble keeping busy. As a matter of fact, we could *still* use a few more hours in the day.

Our retirement really started in January when Oliver's associates held a dinner in his honor. It was a large gathering and a joyous occasion for both of us. Following the banquet, everyone came to our home for dessert and visiting. In the few weeks that followed, I wound up my work, cleared out my office and we left for a trip to the Southwest.

We took the southern route to Arizona, stopping overnight in Oklahoma City, Okla., Roswell and Lordsburg, New Mexico, before arriving in Tucson on the fourth day. We wouldn't have had a fourth day of travel under normal circumstances, but stopped for several hours at White Sands National Monument since Oliver had never seen it, and that took some extra time. We spent about a month in Tucson, Green Valley and Mesa, where we enjoyed seeing friends and relatives, then wound up our vacation with two weeks in Albuquerque helping with Emily's wedding. Juliana wrote about that event last spring so I won't repeat the details of our visit there.

Spring was well on its way when we returned home, so housecleaning and gardening consumed a great deal of our time. It had been many years since we had a vegetable garden and we were pleased with the outcome. We had all the lettuce, radishes, peas, beans, carrots and tomatoes we could consume daily, plus some beans for freezing. Oliver thinks we might plant a larger area next spring. He called last spring's garden our "trial run" and is looking forward to a larger effort next year.

When Martin and Eugenie visited us in January, we asked them if they would like to "adopt" our dog Wendy. At that time they didn't think they wanted a pet but, as you read in Martin's letter a few months ago, they changed their minds and suggested we drive up to Minnesota for Mother's Day and bring her with us. (We miss Wendy, but are glad she has a nice home. This also gives us more freedom to come and go as we please without worrying about a pet.) After spending a few days with the children we visited one of Oliver's nieces and her family in Minneapolis and old friends in New Brighton.

We made two other trips this summer, the first to Illinois to visit two of Oliver's sisters and their husbands, and the



Margery and Oliver Strom.

second to Lake Rathbun in south central Iowa to spend a few days with friends at their summer cottage where we enjoyed swimming and sailing.

Between trips we entertained visitors, the first being Emily and Rich, who arrived the evening of the day we got home from Albuquerque. They spent several days of their honeymoon with us before heading on to their new home in Virginia. Soon after that Abigail and Clark stopped overnight en route home to Denver from Clark's graduation in Oberlin, Ohio. We've also entertained friends from Chicago and Washington, D.C., as well as Cousin Philip Field from Tucson, his daughter Billie, who lives in California, Cousin Josephine Field Nelson and her husband Al from Mesa, Arizona, Aunt Adelyn and Uncle Albert Rope from Mountain Home, Arkansas, and friends from Green Valley, Arizona, who spent several weeks with us. Of course, you know that Juliana and the children were here for a couple of weeks with Lucile, and we looked forward to their popping in several times a day.

We've done a good deal of reading about retirement years. One fact we've read repeatedly is that it is easier for women because there is always housework and cooking to do daily but, unless the husband has some time-consuming hobbies, hours can hang a little heavily. We solved part of that this spring and summer with Oliver spending a lot of time on the yard and garden, but now that we have moved toward fall, he is doing all the errand running for me. That includes the grocery shopping, which he enjoys. He is a great visitor in the supermarket and comes home with reports of who he ran into and what they had to say. It appears that many retired men do the shopping.

There doesn't seem to be much spare time for us, but what there is we spend

reading, letter writing, entertaining friends or being entertained. We plan to do some volunteer work but so far haven't scheduled anything on a regular basis. I started volunteer work at a nursing home last spring but trips and company upset my good intentions, so will make an effort to get back in the swing of it again.

Oliver and I have taken up walking for additional exercise. We usually go out in the evening, sometimes walking around several blocks in the neighborhood, but other times striking out with a destination to visit friends. At first we sort of ambled along, but now that our muscles are toning up, we walk briskly. We know we've had a *really* good walk when we come panting into the house and collapse in an easy chair! After years and years of office jobs, we are pretty "soft", but with proper exercise, we're shaping up. We are dieting too, so successfully that our friends have noticed our weight losses. I might mention that the picture on this page was taken *before* the diets, so we'll have to share another in a few months so you can see the difference.

We have been receiving invitations from friends and relatives to come for visits and although we would like to accept all of them, we must be realistic and put some limits on travel. (If I had my way about it, I'd like to get a trailer and spend some months just roaming around the country, but so far I haven't convinced Oliver to my way of thinking! He points out all the recreational vehicles on the highways and wonders where they will find a place to stop that night!)

It is likely that we will leave early Thanksgiving Week to visit Kristin and her family in Chadron, Nebraska, going on to Denver to spend Thanksgiving with Wayne and Abigail, then to Albuquerque

(Continued on page 20)

GLEANINGS FROM GREYSTONE "AUTUMN"

by
Harold Smith

Autumn is a particularly beautiful time in Missouri. After the extremely hot days of late summer, one is awakened suddenly by a special quality which can be smelled and realize that it is indeed fall. This special smell is identified by an earthy, moist scent.

Fall can be seen in clear sunny days with skies of robin's egg blue, occasioned by a few clouds drifting aimlessly by. It can be seen in the red hues of the day's final sun and the deepening of dusk as it quickly dissolves into night. Every hue of the artist's brush comes into view as the leaves on the trees turn tawny gold, russet red, brilliant orange and contrast with the few green leaves that are only tinged with color.

Frost silvers the roof early these mornings and one reaches for a sweater and, on occasion, a heavier jacket. The ever-changing days bring squirrels from afar gathering the last of the walnuts which are tucked into the ground for the long winter months ahead. The rabbits visit the garden spot to nibble tender shoots that grow beneath the dry and lifeless vegetation.

The Virginia creeper on the old house, long turned scarlet, drops its leaves and stems which sheltered the inevitable sparrows during the summer. The robins are gone but an occasional blue jay shrieks his raucous call from the hackberry tree.

The last brilliant flowers are gone: the beautiful but oddly scented dwarf marigolds, the cannas frozen with the deep red of their blooms hanging limp. The bulbs of the old-fashioned lily of many names, which blossoms with pink-purple blooms in the summer, have been carried to the basement to rest until the sun of May warms the earth and all frost is gone. The poinsettia, which has never bloomed these past fifteen years, sits on the basement floor and drops its leaves one by one.

We prune the roses to prevent the harsh winter winds from whipping them back and forth. Mulched with straw, mounded with dirt, they shall weather the oncoming cold. The holly planted this fall (a gift from friends) will receive water until the ground is frozen. As I carry buckets of water for the holly I wonder if it will someday provide the greens for Christmas centerpieces.

The east wind blows sharply across the lawn and with it countless leaves trail to catch on shrubs or to lie still and mute in small piles until another gust carries them away.

The old barbecue pit is filled with



Andy Brase, James and Katharine Lowey had fun in the little park near Lucile's home when these cousins had a rare day together in Shenandoah last summer.

tomato vines, pepper plants, prunings from shrubs and flowers. All these leftovers from the garden will decompose during the months ahead and then be returned to the earth.

In our little village one sees fall door decorations made from bittersweet, cattails and fall foliage. People with artistic skills carefully arrange bouquets in copper containers, old stone jars and the crocks of yesteryear.

Fall rains come giving needed moisture to the ground but adding to the farmer's woes, for crops must be harvested and one needs dry earth for the huge machines to tread, mechanically scooping up the fruits of the harvest in a very precise way.

People's appetites tend to increase after a hot summer: baked roast pork served with applesauce, hot corn muffins, red sliced tomatoes brought in just before the frost, green beans, canned with summer's goodness, cooked slowly with bacon and onion.

The wind shifts ever so slightly to the north bringing a sharp, penetrating coldness. We now realize that the earth, in its eternal rotation, is shifting to another season, a part of God's master plan for this world. The moon comes out slightly from behind misty clouds and a sprinkling of stars can be seen flung into space by His Hand. It is a time to look to the ever-changing miracle of this world and pray that peace will abound as quiet as this night where one can hear only the rustle of leaves remaining on the trees.

These are the sights and sounds of Autumn as seen and felt from our old house, which throughout the years has witnessed many such seasons. It is a time to pause and reflect, cherishing this moment.



FOR A FALL FROLIC

by
Virginia Thomas

Ghostly Answers: (Look to the graveyard for the answers.) 1. What happens to you if you get a bad chest cold? (Start coffin) 2. What kind of jewels might you wear? (Tombstones) 3. What would you do to get ready for a play? (Rehearse) 4. With what would you open a strange door? (Skeleton key) 5. Where would you keep your precious jewels? (In a casket) 6. What would you expect a ghost to eat? (Buries -- berries) 7. How would you expect to get money? (Urn) 8. What would remind you of Christmas? (Wreath) 9. How would you describe your mood? (Grave) 10. What is used in baking? (Flower -- flour)

Goblin's Whistle Stop: The person who is to be "It" stands in the middle of a circle of guests and is blindfolded. At the signal "Go" a small whistle is passed around the circle until "It" says, "Stop". The person holding the whistle then blows it quickly. "It" has three chances to try to guess who blew the whistle. If "It" is correct on the guess, then that player becomes "It".

Gotta Get a Punkin: Divide the group into couples. Give each couple seven small paper pumpkins. One of the letters from the word "pumpkin" is printed on each paper pumpkin. (Be sure each couple gets assorted letters.) The game is for each couple to trade with other couples, trying to get the correct letters to spell out the word "pumpkin". To trade, one couple might request the "buyer" to dance a jig, tell a joke, sing a duet, etc. The first couple to assemble all the letters correctly is the winner—of a sack of pumpkin candy.

The Bowl of Fortune: Place five bowls on a table, in which are placed respectively: milk, water, vinegar, sugar, with the fifth bowl being empty. Each person is blindfolded in turn, and told to touch one bowl to learn his or her fortune. Milk—a great success in life, living on milk and honey. Water—doing much traveling, especially abroad. Vinegar—a sour disposition and a life of disappointments. Sugar—a happy marriage and good life. Empty bowl—unlucky in love.

Skeleton Talk: Each guest is handed a piece of paper on which is written the name of a trade, a profession, or activity, such as doctor, car salesman, minister, teacher, football player, jockey, nurse, etc. The leader then calls out a name of one of these on the slips of paper. The person having that name, must pantomime the trade or profession or activity. The others try to guess his or her "trade".

DONNA NENNEMAN DESCRIBES SUMMER TRIP

Dear Friends:

The past few months at the Nenneman household have been very busy ones indeed. So busy, in fact, that it seems impossible that six months have passed since I last wrote to you.

In looking back, I would have to say that a goodly portion of my summer was spent at some pool side watching either a swim meet or a synchronized swim contest. Lisa was not far into the swim season before she developed an ear infection and couldn't be in the water, so she did very little swimming during the entire summer. For Lisa this was a monumental sacrifice.

Natalie did very well with the swim team, considering it was her first year in competitive swimming. The medley relay team with which she swam made it to the city-wide finals and took first place. Needless to say, she was walking on cloud nine for some time.

Once again, we vacationed in Colorado. The girls are very fond of the Colorado mountains and streams and they often remind us that they would like to live there.

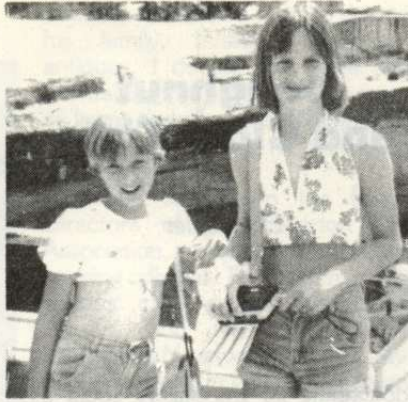
Grandma and Grandpa Driftmier (Howard and Mae) accompanied us on our trip this year which was a new experience for all of us. Traveling with Grandpa was anything but dull. Telling strange stories to his granddaughters ranks high on his list of favorite things to do—and always has!

We were on the road twelve days; a number of which we spent in the Denver area with our Uncle Wayne and Aunt Abigail Driftmier. They are terrific hosts and certainly made us feel welcome in that fine city.

While in Denver we made trips to Central City and Georgetown. Central City is a very famous old mining town. The buildings have been very well kept and architecturally they have remained the same. We toured an old, but still operating, gold mine. This was a most interesting experience and one that left us with a great respect for the miners of days gone by. We toured the Teller House Hotel where many famous people have rested their weary heads for a night. This has also been restored to its original state with many of the furnishings being the very same ones that were there when the hotel was actually open for business.

One evening while in Denver, Howard and Mae, Wayne and Abigail, and the four of us went to a performance of the Denver Symphony Orchestra at the Red Rocks Amphitheater. This is a lovely outdoor theater with an absolutely breath-taking view of the night lights of Denver.

One day was spent on Trail Ridge



This picture of Natalie and Lisa Nenneman was taken when they vacationed in Colorado.

Road, that evening we stayed in Estes Park, and the next day drove through Big Thompson Canyon. To people who are not familiar with this drive, the flood damage from July, 1976, might be hard to find. Since we spent a number of summers going to college in Greeley, we have made the trip up and down the Canyon many times so the destruction was simply unbelievable to our eyes. Many of the cottages, motels and even towns that we remembered had been totally wiped out.

After spending two more days in Denver, we headed for the Aspen area. Mile-wise, Aspen is not far from Denver, but it is all mountain driving. At present, there is a considerable amount of construction work being done on the highway so the trip took the better part of a day.

We stopped for lunch in Vail. Lisa thought she saw President Ford on the golf course as we went by. We assured her the chances of seeing him were very slim. That evening the paper carried an article on President Ford celebrating his birthday with a round of golf and later a birthday party at the clubhouse. I suppose we will never know if we really saw him or not.

The Aspen area is one of the prettiest we encountered. The ride through the Glenwood Springs section is simply breath-taking. It is a mixture of green trees and red mountains and each new view is prettier than the last.

We decided to stay at Snowmass-at-Aspen, which is a mountain complex a few miles from Aspen proper. Snowmass is a completely self-contained resort with many shops, fine eating places and activities which are available to people of all ages: swimming pools, tennis courts, a golf course and fishing in nearby trout streams. In addition, you can horseback ride, raft down the Colorado River, kayak in the Roaring Forks River, play miniature golf, or even take an overnight jeep trip into the mountains. For those people who would prefer doing things along the arts and crafts line, courses in

pottery, painting, weaving and photography were offered. I do believe there is something for everyone at Snowmass.

Our next stop was to be Durango. The trip from Snowmass to Durango was a full day's drive. The most spectacular part of this day was the scenery from Ouray to Silverton. Ouray is known as the Little Switzerland of the U.S. as these mountains are very high and beautiful.

We then spent a couple of days in Mesa Verde National Park in the southwest corner of Colorado not far from Durango. I understand that this is America's largest archaeological preserve. It was established in the early 1900's to protect the prehistoric ruins left by ancient Pueblo Indians who vanished 700 years ago.

We returned to Colorado Springs via the Royal Gorge. All in all it was a delightful trip, but as always it was very nice to get home.

Vacation is now a topic of conversation less often as we are all back in the throes of everyday living. We have found that the good times of summer must give way to such things as getting up early so everyone has time for a good hearty breakfast before he must leave for school. For my part, I must try to keep things at home running as smoothly as possible. So, until next time . . .

Donna

OCTOBER'S OFFERING

Skittering leaves,
Rustling cornstalks,
Squirrels playing tag in my walnut trees.
Porn-pom girls,
Football heroes,
Rah! Rah! Rah! and a "Hup 1-2-3."
Mums of yellow,
Bronze and gold,
Ducks flying in formation V.
Mornings crisp,
Skies so blue,
October offers all of these.

—Mabel Nair Brown

Christmas Is Coming!

RUBY'S KNITTED SWEATERS

The girl's sweater comes in sizes 1 to 6 and has three appliques on it. Ruby uses three skeins of fine quality yarn, washable, and all you need to do is to specify the size and color. The price postpaid is \$5.95.

The boy's sweater comes in sizes 7 to 12 and has a turtle neck done in a single cable stitch. You select the color and size. The price is \$8.95 postpaid.

Ruby will answer all questions about these sweaters, but be very sure you enclosed an addressed, stamped envelope for her reply. Her address is: Mrs. Ruby Treese, 409 Evergreen, Shenandoah, Iowa 51601.



When witches come flying and goblins are lurking, it's Doughnut and Cider Time.

Doughnuts are high on the list of remembrances from growing-up years. What a treat to find Mom making doughnuts when school dismissed for the day.

There is a story concerning the hole in the doughnut. It seems that years ago a cook on a ship began putting holes in

Doughnut and Cider Time

by
Enid Ehler

doughnuts so the sailors could place their doughnuts on the ship's wheel spokes while eating on duty. Whether or not this story is fact or fancy, we still like doughnuts with a hole in the center.

It is a true fact, however, that in 1847 Sea Captain Henson Gregory did cut a hole in his doughnuts before frying, but his reason was to have them cook better in the center and be more digestible.

When frying doughnuts, be certain the fat for frying is deep enough to cover each doughnut more than adequately. Three inches should be allowed between the fat and the top of the cooking pan to keep the fat from bubbling out.

Do not let the doughnuts touch each other while frying, and turn when brown. Drain on paper towels for greater absorbency and convenience.

If crisp doughnuts are preferred, dip each doughnut immediately after frying into a pan of boiling water. Just dip in and out once very rapidly, then place doughnut in a pre-heated 375-degree oven until crisp. Sprinkle with sugar or ice as usual.

The same fat may be used again for frying if it is strained and kept in a cool place in a covered container. If the fat has darkened, peel a potato and slice it into the shortening. Heat the fat slowly, letting the potato brown. Then strain the fat and it should be clear again.

Among the most popular doughnuts are Mashed Potato, Plain, French, Raised, Molasses, Orange, Banana, Buttermilk, Sour Cream and Jelly.

We may thank the pilgrims for introducing this delectable food to this country. "Olie Koeken", which means oil cakes, originally came from Holland.

"Fasnachts" were doughnuts the Pennsylvania Dutch children enjoyed only once a year—on Shrove Tuesday.

For those who are calorie conscious, one average cake-type doughnut contains 135 calories.

Cider is the juice of apples either partially fermented or fermented. The unfermented juice is called apple juice, but may often be miscalled *sweet cider*.

Apples with high fruit sugar are best in cider, so the late and winter varieties of apples are best for their superior flavor. The first step in making cider is crushing the apples. Then, under the pressure of

the cider press, juice is obtained.

The Shaker Communities were well known for their delicious cider. They, as well as other early-day folk, avoided milk and water for drinking purposes because they were unsanitary or in short supply. Thus, Shaker Cider became nationally known until 1828 when a ban on all types of liquor, including cider, was proclaimed by the Head Shaker Community. Thereafter, the famous Shaker Cider was used for pickling, sauces and other cooking.

We find recipes for Cider Cake (which keeps for weeks), Mulled Cider (with spices added and served hot), Cider Pie, Hot Buttered Cider (made by adding 1/2 tsp. butter to 3 cups hot cider) and Cider Sauce (a mixture of celery, onions, flour, chopped pickle or apple, salt and pepper) which is excellent served with tongue, pork, ham or duck.

Cider may be "dressed up" with pineapple juice, orange juice and a fresh sprig of mint and served in punch glasses. Apples cooked in cider with sugar becomes Cider Applesauce. Cider Raisin Sauce is delicious served with ham. For a special treat, try a cup of cider chilled with a scoop of vanilla ice cream added.

Remember, when witches come flying and goblins are lurking, it's time for a doughnut and a cup of cider.



ATTIC STORYTELLER

When I was a child our attic was not just an ordinary attic, but a place that opened up to me a whole new world. It was an unfinished room upstairs filled to capacity with mementos and treasures of the past.

I had a spinster aunt who worked in town and spent her weekends on the farm with us. She was a natural-born storyteller and also loved to go to the attic and rummage around. This combination was the perfect setting for the many stories she told.

Every article we picked up or looked at had a story behind it, and I was introduced to much family history, folklore and, I am sure, a great deal of fiction in this way. Her stories were vivid, her descriptions elaborate, and her endings fantastic. She simply held me spellbound!

What a wonderful way to spend lonely Sunday afternoons or chilly autumn days!

Auntie is gone now and so are most of the treasures of the attic. I moved many years ago from this delightful place, but forever vivid in my memory are those fascinating stories told by that dear lady so many years ago. —Evelyn Lyon



THE MALE OF THE SPECIES

When our friends, the men, broke out of the old blue-suit, white-shirt, quiet-tie mold, they did it in a big way. Fancy shirts, leisure suits, wide ties, patent leather shoes. They looked great!

Trouble was, some of the fabrics couldn't take the laundry. Some of the synthetics, permanent-presses and wash-and-wears started showing the damage caused by harsh detergents and bleaches.

But not in the homes where the **Kitchen-Klatter Laundry Twins** were used. **Blue Drops Laundry Detergent** and **All-Fabric Bleach** did their jobs: they got out all the dirt, leaving everything fresh-smelling and clean clear through. But they don't contain chlorine, and they don't harm clothes. See for yourself.

KITCHEN-KLATTER
All-Fabric Bleach
&
Blue Drops Detergent

MARY BETH'S LETTER

Dear Friends:

I sat down at my desk promptly this morning to write you, and you can imagine my surprise when the sound of twelve slow, low-pitched bells tolled in my room. It defies my ability to determine which goes fastest: a morning, a summer, or a school year! The sound of the bells came across the campus of St. John's Military Academy and over the two short blocks to our house. They are a delight to hear day or night. During the pleasant weather we hear them much more clearly than when the cold weather forces us to wind in the windows and fold down their latches against the creeping cold. I can quite vividly hear the bells of Grandfather Schneider's church, which was two blocks from his home in Columbus, Ohio. I remember lying in a great big bed, listening to the blend of early-morning turtle doves and the big church bells. I hope my children will find homes for themselves where they can soothe their souls with the sounds of genuine metal bells.

I was into my day's jobs quite early this morning, but the strange arrangement of the family's working hours makes me lose all track of time. By the time you read this Katharine and Paul will be living at their college homes, and their chairs at the kitchen table will be sadly empty, but as of this writing they are still at home, at least most of the time. For instance, Paul resigned his door-to-door job of selling vacuum cleaners all over Oconomowoc, and was finally called in to work at the big, beautiful motel-resort complex between our house and Oconomowoc, where he serves in the dining room as a bus boy. He finally despaired of getting work during the summer and drove to Chicago to visit his school roommate. That was the night the Olympia Resort called him to come in to work the next day, and we had a simply mind-boggling experience trying to locate him. I knew, of course, where he was, but in one of my rash moments of neatness I had cleaned out my desk drawers and thrown away the boy's resident address and vital facts. The telephone operator was very courteous but unable to help me because she explained that there were simply pages of O'Connors in the north shore area of Chicago. Paul got back to town the next night in time to begin his work, which finally gave him a source of much needed jingling stuff in his pockets.

He goes to work at five in the afternoon and gets back home around three in the morning. This late hour is due to the preparations needed to be ready when the dining room opens for breakfast the next morning. And, of course, that is about the time when Katharine and her carpet-cleaning company is beginning work. She and her friend Abe are still working the dawn shift



By the time you read this Katharine Driftmier will be back at Rice University in Houston, Texas.

between the time Paul's shift goes home and the morning breakfast cooks come to work.

You would think that lifting big heavy containers of scrub water would keep Katharine trim, but having inherited her mother's tendency to turn air into fat, she has been having a discouraging period of weight fighting. Therefore when I heard from a school friend about a weight-loss clinic which had opened in town I quickly offered to share the cost of the program with the girls if they would be interested in losing weight. We drove into one of the suburbs east of Delafield and were met by a very pleasant woman who explained their program of controlled calorie intake coupled with vitamin and mineral supplements. Katharine had only two weeks at that point in which to enroll in the program before returning to Houston, Texas. They fashioned a program for her which suited her time, although they would not be able to see her through the entire number of pounds she wanted to lose. She and Adrienne go into this weight-loss clinic office each day, where they are weighed, their diary of foods consumed and the amounts are discussed, and they are given the day's vitamins. Adrienne is such a lean, athletic kid that I do not see where she can find the necessary pounds to lose, but in just three days she managed to shed two. I think they must be from her tongue, because she simply isn't heavy. But, like all teenagers, she is convinced she is terribly fat. The nurse who works with the patrons of this clinic would not listen to her laments beyond the loss of ten pounds.

Now each meal is a scientifically weighed and chemically balanced operation. They are allowed no caffeine,

but they can ingest sugar-free diet drinks—no colas—and they are literally drowning their growling stomachs in cold drinks. After they have made their weight-loss goal, they go onto a sustaining period where they are allowed to slowly add different foods back into their diet, and finally a maintenance period where they are allowed most foods except those which are known nos. If at any time they gain as much as one or two pounds back, they can come into the clinic and the staff will aid them in losing these pounds again. From the standpoint of keeping up their morale it is an excellent program. I hope when Katharine comes home for Christmas she will have succeeded with this excellent plan as successfully as her first three days have been. There is a lot of fish in their diets and Katharine will have the availability of this even more readily in Houston.

With all the preparation for returning to college, Adrienne has calculated that in just 53 weeks she, too, will leave for the school of her choice! And there goes another year!

Sincerely,
Mary Beth



IT'S THAT TIME OF YEAR

Autumn. The favorite time of many of us. We welcome the change of colors, and the feeling of fall in the air. Just one bad thing, though: winter can't be far behind. And while there are joys in that season, too, we still miss the foods of summer, carried fresh from our gardens.

Fortunately, we can bring summer to the dreary days ahead . . . especially at meal time. Crisp, delicious salads are with us year-round, made better with **Kitchen-Klatter Salad Dressings**. With three kinds available (**French, Italian and Country Style**) there's plenty of variety. A lot of variety, if you mix 'em. And, bottle after bottle, there's plenty of quality in every smooth and tasty drop.

KITCHEN-KLATTER SALAD DRESSINGS

If you can't yet buy these at your store, send \$1.50 for an 8-oz. bottle. Specify Country Style, French or Italian. We pay the postage. Kitchen-Klatter, Shenandoah, Iowa 51601.

Recipes

Tested by the KITCHEN-KLATTER Family

PUMPKIN BARS

Beat together:

- 4 eggs
- 2 cups sugar
- 1 cup cooking oil

Add:

- 1 16-oz. can pumpkin
- 2 cups flour
- 2 tsp. cinnamon
- 2 tsp. baking powder
- 1 tsp. salt

Bake for 15 to 20 minutes in one 10- by 15-inch pan and one 8- or 9- inch pan that have been greased and floured. Cool and frost with:

Frosting

- 1 3-oz. pkg. cream cheese
- 6 Tbls. softened butter
- 1 tsp. milk
- 1 tsp. Kitchen-Klatter vanilla flavoring
- Dash of salt
- 1 1/2 cups powdered sugar

Soften cream cheese; add rest of ingredients and blend thoroughly. Cut into bars. —Donna Nenneman

BANANA-OAT BREAD

- 1/2 cup shortening
- 1/2 cup sugar
- 2 eggs
- 1 cup unsifted all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 1 1/2 cups mashed ripe bananas
- 1/4 cup milk
- 1/3 cup chopped nuts
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1/2 tsp. Kitchen-Klatter banana flavoring
- 1 cup quick-cooking rolled oats
- 1/2 cup raisins, plumped

In large bowl cream shortening with sugar until light and fluffy. Beat in eggs. Mix flour, baking soda, salt and cinnamon. Add to creamed mixture alternately with bananas and milk. Stir in nuts, flavorings, oats and raisins. Turn into greased loaf pan. Bake in 350-degree oven for one hour or until cake tester inserted in center comes out clean. Cool 10 minutes; turn out of pan and cool completely. —Dorothy

FRESH APPLE CAKE

- 1 1/4 cups oil
- 2 cups sugar
- 2 eggs
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter black walnut flavoring
- 4 or 5 cups chopped apples
- 1 cup chopped walnuts
- 3 cups flour
- 1 tsp. soda
- 1 tsp. salt
- 1 1/2 tsp. cinnamon

Mix together the oil, sugar, eggs and flavorings. Add the chopped apples and chopped nuts. Stir in the flour, soda, salt and cinnamon. Spread in ungreased 9- by 13-inch pan. Bake for 1 hour and 15 minutes at 300 degrees.

Topping

- 1 cup sugar
- 1/2 cup buttermilk
- 1/2 tsp. soda
- 1 tsp. dark corn syrup
- 1 stick margarine
- 1 tsp. Kitchen-Klatter vanilla flavoring
- Dash salt

Combine all ingredients and cook for 10 minutes stirring occasionally. Pour over warm cake.

This is a very good cake. —Hallie

CHICKEN ENCHILADA CASSEROLE

- 3 or 4 chicken breasts
- 2 10½-oz. cans cream of chicken soup
- 1/2 tsp. leaf oregano
- 1/4 tsp. each cumin, ground sage and chili powder
- 2 cloves garlic, minced (or equivalent amount of garlic powder)
- Salt and pepper to taste
- 1 can corn tortillas
- 1 4-oz. can whole green chili peppers, seeded and chopped
- 1 lb. Longhorn cheese, grated
- 1/4 lb. Monterey Jack cheese, grated (Mix with the Longhorn cheese.)
- Diced onion

Bake chicken in foil at 350 degrees until done—save juice. Cool and remove chicken from bones. Combine soup, thinned with the reserved chicken juice, the seasonings and garlic. Heat and set aside.

Grease bottom of a 9- by 12-inch baking pan. Place enough tortillas in pan to cover the bottom, overlapping in places. Place about one-third of chicken meat, cut into pieces, over the tortillas. Add one-third of the chilies. Cover with one-third of the cheese mixture. Sprinkle a little of the diced onion over the cheese. Pour one-third of the soup mixture evenly over the top. Continue making layers, ending with the cheese.

Bake in oven, which has been preheated to 350 degrees, for 35 to 40 minutes or until bubbling briskly around the edges. —Donna Nenneman

DIANE'S CHEESE GRITS

Prepare grits for 6 according to package directions. Add to this:

- 1/2 roll Kraft garlic cheese
- 1/2 roll Kraft snappy cheese (this is a sharp cheese)
- 1/2 cup margarine
- 1/3 cup milk
- 2 eggs, beaten
- Salt and pepper to taste

Bake in ungreased casserole at 350 degrees for 40-45 minutes. Serves six. Good with steak or fish.

ONION STEAK

- 1 piece sirloin, round or other kind of steak, 3/4 inch thick
- 1 can onion soup
- 2 raw potatoes

Brown steak in very little shortening on both sides. Add soup. Peel and cut in half lengthwise the two potatoes. Lay on top of the steak. Bake for one hour at 350 degrees, or bake one half hour at 350 degrees and turn oven to low and leave 2 to 3 hours.

LO-CAL BANANA CHEESECAKE

Crust:

- 3 Tbls. melted butter
- 1 cup crushed cornflakes
- 1 1/2 Tbls. non-fat dry milk
- 1 1/2 tsp. Kitchen-Klatter liquid no-calorie sweetener
- 1/2 tsp. Kitchen-Klatter black walnut flavoring

Combine all ingredients. Press the crumbs along the bottom and sides of a 9-inch spring form pan. Chill for about 2 hours; then fill.

Filling:

- 3 medium bananas
- 1 lb. cottage cheese
- 2 envelopes unflavored gelatin
- 1/2 cup hot water
- 3 eggs, separated
- 1/2 tsp. Kitchen-Klatter vanilla flavoring
- 1 Tbls. Kitchen-Klatter liquid no-calorie sweetener
- 1/2 cup water
- 1/4 tsp. salt

Mash the bananas and blend with the cottage cheese. Soften the gelatin in the 1/2 cup hot water. Combine the egg yolks, flavoring, sweetener, 1/2 cup water and salt and cook over low heat, stirring constantly, until the mixture becomes thick enough to coat a spoon. Add the softened gelatin and dissolve. Blend the yolks into the cottage cheese-banana mixture and cool until it starts to congeal. Beat the egg whites until they form soft peaks; then fold into the gelatin mixture. Pour into the crust-lined pan and chill for about one hour or until firm.

Yields 12 servings. Each piece contains about 120 calories.

—Betty Jane

CHURCH CASSEROLE

- 2 cups uncooked washed rice
- 2 to 3 cups cooked cubed chicken
- 1 can cream of mushroom soup
- 1 can Cheddar cheese soup
- 1 soup can milk
- 1 to 2 cans chicken broth
- 1 small onion, diced
- 3/4 cup celery, diced
- 3/4 cup green pepper, diced
- 1/2 cup shredded carrot
- 1/2 cup pimiento, diced
- 1/4 tsp. dill weed
- 1/2 tsp. salt

Combine all the ingredients and stir well. Pour into greased baking dish and cover tightly. Refrigerate overnight. Bake 1 to 1½ hours, uncovered, at 350 degrees.

This is excellent to prepare ahead to take away from home or to have on hand for a meal.

3-VEGETABLE CASSEROLE

- 1 10-oz. pkg. frozen lima beans
- 1 10-oz. pkg. frozen cauliflower
- 1 10-oz. pkg. chopped broccoli
- 1 10-oz. can cream of mushroom soup
- 1 cup grated process cheese (or more)
- 2 Tbls. milk
- 1 can French onions

Precook lima beans 3 to 5 minutes. Pour the boiling cooking water over the other two vegetables. (I did each vegetable in a separate pan.) Drain all. Layer vegetables in buttered 9-inch casserole. Combine soup, cheese and milk until blended. Pour over vegetables and bake 30 to 40 minutes at 350 degrees. Top the last 10 minutes with the onions. —Hallie

APPLES WITH DUMPLINGS

- 1 cup sugar
- 1 cup water
- 1/2 tsp. Kitchen-Klatter cherry flavoring
- Food coloring, if desired
- 4 or 5 apples, peeled and sliced thin
- 1 1/2 cups flour
- 1 tsp. salt
- 2 tsp. baking powder
- 1/4 cup margarine or butter
- 3/4 cup milk
- 1/4 tsp. Kitchen-Klatter butter flavoring

Combine sugar, water, cherry flavoring and food coloring. Boil 2 to 3 minutes. Meanwhile, slice apples into shallow baking pan. Pour syrup over apples.

Make dumplings by sifting dry ingredients into a bowl. Cut in shortening. Combine milk and butter flavoring and stir in with a light hand. (These are like biscuits, and are lighter if not over-beaten.) Drop 12 spoonfuls of the dumpling batter onto the hot apple syrup. Sprinkle a bit of sugar and cinnamon on top. Bake at 425 degrees for 25 to 30 minutes or until the biscuits are done and the apples are tender.

BUCKEYE PEANUT BUTTER BALLS

- 1/2 lb. butter or margarine
- 1 lb. peanut butter
- 1 1/2 lbs. powdered sugar
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 tsp. Kitchen-Klatter burnt sugar flavoring
- 1 12-oz. pkg. chocolate chips
- 1/3 bar paraffin wax
- 1/2 tsp. Kitchen-Klatter burnt sugar flavoring

Soften butter or margarine and peanut butter to room temperature. Mix together. Add powdered sugar and butter flavoring and 1 tsp. burnt sugar flavoring. Roll into small balls. Refrigerate to help firm if desired.

In top of double boiler melt chips, paraffin and remaining flavoring. Put a toothpick in each powdered sugar ball. Dip into chocolate leaving one area uncovered so the appearance is that of a Buckeye. Place on waxed paper to harden.

This candy/cooky is an excellent money-making project for clubs or church groups. It came to us from the Otterbein United Methodist Church in Dayton, Ohio. —Evelyn

ROAST BEEF & MUSHROOM SALAD

- 2 Tbls. margarine
- 1/2 tsp. seasoned salt
- 1/4 tsp. onion powder
- 1 cup bite-size corn bread pieces
- One-half of 10-oz. pkg. frozen asparagus spears
- 2 cups bite-size lettuce pieces
- One-half of small jar pimiento pepper, cut into strips
- 1/2 lb. cooked roast beef, cut into thin strips
- 1/2 cup thinly sliced raw mushrooms

Melt margarine in small skillet. Stir in seasonings. Add corn bread; saute five minutes, stirring constantly. Set aside. Do not refrigerate.

Cook asparagus as package label directs; drain. Cut spears in half crosswise. Add just enough dressing (see recipe below) to coat pieces well; refrigerate.

Prepare rest of ingredients and refrigerate separately until well chilled.

Just before serving put lettuce in bowl; arrange asparagus, beef, pimiento and mushrooms attractively over greens. Arrange corn bread around top of salad. Add dressing; toss to combine well.

Dressing

- 1/2 cup Kitchen-Klatter French dressing
- 1 Tbls. prepared mustard
- 1/2 tsp. Worcestershire sauce

Put all ingredients in jar with tight-fitting lid. Shake vigorously to mix well. Refrigerate. —Juliana

UNUSUAL BABY LIMAS

- 2 10-oz. pkgs. frozen baby lima beans
- 1/4 cup butter
- 1 cup herb-seasoned stuffing mix
- 2 cups dairy sour cream
- 2 tsp. onion salt
- 1 cup grated process American cheese

Cook the beans according to package directions in a heavy pan. Remove from heat and drain. Cool slightly. Melt the butter over low heat in a small saucepan. Add the stuffing mix and stir until the crumbs are well buttered and browned slightly. Add the sour cream, onion salt and cheese to the beans. Cook, stirring, over low heat just long enough to heat but do not let it come to a boil. Turn into a warm bowl or casserole; sprinkle with the hot crumbs and serve at once.

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- 1 8-oz. pkg. macaroni, cooked and well drained
- 1 8-oz. can salmon, drained, boned and flaked
- 1 10-oz. pkg. frozen peas, cooked and drained
- 1/4 cup sliced pimiento-stuffed olives
- 2 Tbls. minced onion
- 1/2 tsp. salt
- 1/4 tsp. seasoned pepper
- 1 10½-oz. can cream of mushroom soup

1 3-oz. pkg. cream cheese, cubed
Combine macaroni, salmon, peas, olives and onions in a large bowl; toss lightly, sprinkle with salt and seasoned pepper and toss again. Stir in the soup until everything is evenly coated. Fold in the cream cheese cubes. Spoon mixture into an 8-cup baking dish; cover and bake at 350 degrees for 30 minutes or until bubbly and hot.

—Donna Nenneman

HAM & SWISS CHEESE SANDWICH

Spread six large hamburger buns with the following which have been combined:

- 1/2 cup softened butter
- 1/2 cup salad dressing
- 1 tsp. dry minced onion
- 1/2 tsp. poppy seed

Place a slice of ham and a slice of Swiss cheese on each bun. (You can use more if desired.) Wrap in foil and bake at 325 degrees for 20 minutes.

—Hallie



APPLE COFFEECAKE

- 1 cup brown sugar
- 1/4 cup butter or margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 egg, beaten
- 1 cup flour
- 1 tsp. cinnamon
- 2 cups apples, diced
- 1 Tbls. water
- 1 tsp. baking soda
- 1/2 tsp. Kitchen-Klatter burnt sugar flavoring

Cream together the brown sugar, butter or margarine and butter flavoring. Add egg and mix well. Sift dry ingredients together and mix with apples. Add to batter. Stir water and soda together. Add to batter, along with remaining flavoring. Nuts may be added if desired. Turn into 8-inch square greased pan and bake at 350 degrees for about 30 minutes, or until apples are done. It will make a moist, rich, very delicious coffeecake. (NOTE: this has no added liquid.)

BAKED ALMOND RICE

- 3 cups boiling chicken broth
- 1 1/2 cups regular rice, uncooked
- 1 1/4 tsp. salt
- 3/4 cup slivered almonds
- 3 Tbls. butter or margarine

Pour the broth, rice and salt into an ungreased 3-quart casserole, mix well, cover tightly and bake in a 350-degree oven until the rice is tender and the liquid is absorbed, about 30 minutes. While this is baking, lightly brown the almonds in the butter or margarine in a small saucepan. Add them to the hot rice and toss to mix.

—Dorothy

CHEERY APRICOT COOKIES

- 3/4 cup butter or margarine
- 3/4 cup sugar
- 1 egg
- 1/2 tsp. Kitchen-Klatter vanilla flavoring
- 1/4 cup apricot preserves
- 2 1/4 cups all-purpose flour
- 1/2 tsp. salt
- 1 tsp. baking soda
- 1/2 cup chopped pecans

Cream butter and sugar until light and fluffy. Beat in egg, flavoring and the 1/4 cup preserves. Thoroughly stir together flour, baking soda, and salt; add to creamed mixture, mixing thoroughly. Add pecans. Drop from teaspoon, 2 inches apart, on ungreased cookie sheet.

Bake at 375 degrees about 8 to 10 minutes or until cookies are delicately brown. Let cool on cookie sheet 1 or 2 minutes; remove from cookie sheet. Cool on rack. Top each cookie with a little additional apricot preserves.

She's a KITCHEN-KLATTER listener — are you?

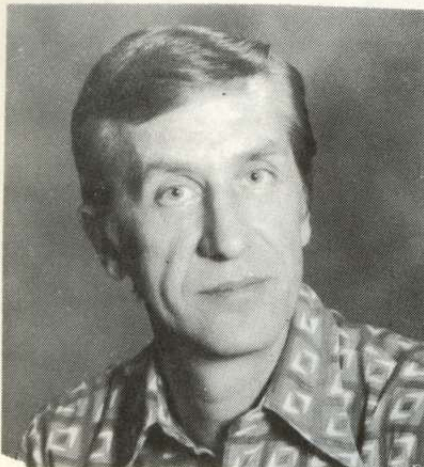
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KMA	Shenandoah, Iowa, 960 on your dial — 9:00 A.M.
KSMN	Mason City, Iowa, 1010 on your dial — 10:05 A.M.

MEET OUR WRITERS



Harold R. Smith

You asked me for a brief autobiography. I find it strange to write about myself. I was born on a farm near Edgerton, Missouri, on October 18, 1931. We lived in an old antebellum house whose main feature was a hand-carved walnut staircase of huge dimensions with a "cannon-ball" finial atop the newel post.

The Smith family had come from Germany to New Jersey and New York in 1702. The German name was Von Schmidt and was changed to the English, Smith! They founded Smithville, Missouri, 11 miles south of Edgerton, arriving here about 1822. Many books and stories have been written about them. We have our own cemetery named *Smith Cemetery*, founded in 1857. One ancestor amazed me—Calvin Smith, who wrote a book about the family in 1905 at the age of 92!

My father died when I was 4 and my sister was 7. Our mother, Frances, was only 28 at the time. We moved into Edgerton, living at my great-grandmother's town house.

I attended school at Edgerton, and upon graduating, worked at a bank in Kansas City and attended night school. Eventually, I went into the service. Later I moved to St. Louis where, for a period of five years, I assisted a physician-surgeon in an industrial clinic. It was much like working in emergency room conditions at all times. I continued attending night school. It was during this period of time that I became interested in writing and contributed a monthly article to a religious newsletter.

When my mother's health failed, I moved back to Edgerton and have been self-employed every since. In 1964 we purchased an old house from a cousin who had lived there for 16 years. We have restored the house, leaving it in as much the original condition as possible. The kitchen and baths have, of course, been updated. It is an interesting house,

originally built for a wealthy doctor and his family. Besides working with antiques, I devote my spare time to maintaining my old house, "Greystone", its lawns and plantings. Reading, writing and correspondence form a portion of my daily routine.

I have served on the Board of Directors of the Edgerton Pioneer Association, as well as a Senior Citizen's housing complex. I've written articles for various civic groups, the *Edgerton Citizen*, and wrote the *Edgerton Centennial Newspaper* of 1971. My first article for the *Kitchen-Klatter* magazine appeared in the August, 1976 issue, entitled, "My Most Memorable Meal" and was signed "Missouri". Since then I have written a number of articles for *Kitchen-Klatter* under the heading "Gleanings from Greystone".

FROM OUR LETTER BASKET

Dear Lucile:

Since you cannot get out and see things like other people do, I thought you might enjoy hearing about one of the activities some of the older women are doing in Winterset, Iowa.

Three years ago for Mother's Day, my husband bought me a three-wheeled bicycle—now, I am over 62 and a great-grandmother twice! A friend of mine got the same kind of bicycle at the same time as I got mine, so we started riding each morning and evening. The first two years we rode an average of twelve miles a day. This past summer was so hot we didn't go out in the mornings so averaged about seven miles each evening.

Sometimes we get caught in a shower, but this year has been so dry it hasn't happened much. In the winter we just bundle up a little more. I try to ride every month except January, or if it is too cold or the bicycle has trouble. We don't go up steep hills or on rock streets and we do not ride on highways, only around town. There are several of these bicycles here and four of us ride together quite a bit. Recently we took food and rode to the city park and ate our breakfast at 5:30 a.m.; it was great fun.

As we ride by, many people sitting out in their yards wave and say a few words to us. Some people laugh when we meet them on the streets, possibly because we are on the chubby (fat!) side, but we do not mind for it is good to see them laughing and happy. Sometimes kids will ride up beside us on their bicycles and ask, "Grandma, want to drag?"

There was more than just pleasure in my getting the bicycle because I had previously had two blood clots in one leg and was troubled with circulatory problems. It is impossible for me to walk much but I can ride and get my exercise at the same time. My problem has

improved a lot since I got the bike.

In the over three years since I got the bicycle I have ridden over 3,000 miles! How's that for pedalling?

—Hazel Dorrell

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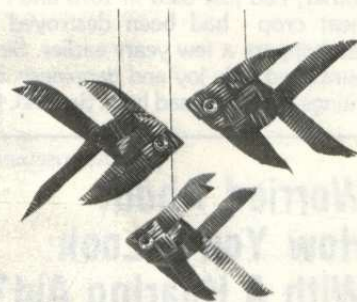
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LAURA'S TOWNS — (Burr Oak & Walnut Grove)

by
Joe Taylor

Interest in the life of Laura Ingalls Wilder and the places where she and her family lived has grown since the television series "Little House on the Prairie" first aired in 1974. Tourists and readers of her books have long known about DeSmet, South Dakota, where five of Laura's books took place. But two lesser-known towns—Burr Oak, Iowa, and Walnut Grove, Minnesota,—are attracting Laura's friends to those places she knew so well.

Burr Oak, Iowa, is located on Route 52, twelve miles north of Decorah. Here Charles Ingalls and his family managed the *Master's Hotel* from 1876 to 1878. Little information about the Ingalls' stay in Burr Oak is contained in Laura's books. There are two reasons for this. First, the *Master's Hotel* represented a dark time in her life. Freddy, the baby brother, had just died in 1875 and Pa's wheat crop had been destroyed by grasshoppers a few years earlier. Since Laura liked only joy and happiness, her writings avoid this sad time. Second, the



Master's Hotel, Burr Oak, Iowa, where the Ingalls family lived for two years. It has recently been restored and made into a museum.

publishers believed that few readers could identify with a five-year-old girl. So, the two years at Burr Oak were omitted.

The visitor to Burr Oak today finds that the *Master's Hotel* has been restored and has become a museum with typical furnishings of the mid-1870's. The visitor can easily imagine Laura and her family serving meals to travelers in the kitchen downstairs and cleaning the four tiny rooms upstairs.

One-hundred and eighty miles to the northwest of Burr Oak lies Walnut Grove, Minnesota. This town, which is on Route 14 between Tracy and Springfield, was the site of the book *On the Banks of Plum Creek*. The visitor's first stop should be the free museum and information center located in town. Here can be seen relics of local history which represents the years 1873 to 1875 and 1877 to 1879 when the Ingalls lived in Walnut Grove. At the museum, one can even select a free rock taken from the banks of Plum Creek. There's a whole barrel of rocks from which to choose! Also, the English Lutheran Church contains the bell which Pa helped buy with his last three dollars.

One-and-a-half miles north of town lies the actual site of the old dugout. Today the site is owned by Harold Gordon who has opened his farm to visitors who wish to see the creek Laura played along—and in! All that remains of the old dugout is a depression which is marked by a sign. Nearby is a small gravestone that reads "Laura-Dog-Jack-1880". The spring from which the Ingalls' water was drawn and the rock on which the girls played can still be seen. Just east of the old dugout, along the county road, stands a monument erected by the Redwood County Historical Society which tells travelers that history was made "on the banks of Plum Creek."

The people of Walnut Grove might never have known about that history if Garth Williams, the illustrator of the new series of books, had not passed by. Mr. Williams was retracing the travels of Laura and her family in order to gather pictures and to better illustrate the books. Few residents realized that *On the Banks of Plum Creek* had occurred on "their" Plum Creek.

Friends of Laura—whether they are young or old, or have read only one book or the whole series—will delight in seeing the places about which she wrote. The journey from Burr Oak to Walnut Grove to DeSmet can easily be made in a weekend. Whether one spends an hour or a day at these sites, no one can leave without a greater appreciation of the dangers and hardships faced by the pioneers and a greater love for a little girl named Laura.

LARRY GREENWALT — Concluded recognized in their lifetimes."

For Larry Greenwalt, that recognition is coming, and as it grows, the past he searches for fades further away. "I'll paint a barn," he says, "and suddenly discover it has been torn down for an interstate highway or a shopping center. Many places disappear almost before I can complete a painting. It is more and more difficult to find the old barns and buildings of our past. Everything vanishes, and with it goes the past. We tear down so much so recklessly. I want my children to know how it was. I'm saving some of my best paintings to pass on to them when I am gone."

And so, an artist who once learned he sometimes had to bend to please a client has stopped bending and is painting what he loves best—the visions of a vanishing past—and along the way, he is becoming that somebody he always wanted to be.

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THE JOY OF GARDENING

by
Eva M. Schroeder

Two years ago we set out a dozen August Red everbearing raspberry. Only four plants grew (it was terribly dry and we did not water them sufficiently) but these provided two small dishes of fruit every day until killed by hard frost. Because of the drought last year, the August Red did not set many plants but this past season they made up for it. Not only did they set plants, the canes covered themselves with fruit which is very sweet with excellent flavor. We have removed an old row of red raspberry plants and will replace them with transplants from the August Red variety. If you are looking for a different red raspberry, consider August Red—in spite of drought and an extremely cold winter, the canes came through in fine shape and are still bearing nicely as I write this column.

Mrs. L. J. wants to know how to store dahlia tubers so they do not "shriveled up to nothing". "I had to discard all my tubers," she wrote, "because they were so shriveled. I bought some new varieties that bloomed beautifully. I want very much to keep them over. Can you tell me how to do this successfully?"

When frost has blackened the tops of your dahlias, dig the clumps out of the ground with a sturdy spade. Let the soil dry off in a frostproof place or wash it off with a garden hose. Cut the neck back to within six inches of the clump and let them "cure" a few days before storing. We place our dahlia clumps in large plastic bags and store them under a bench in the greenhouse. They keep beautifully because the air is moist.

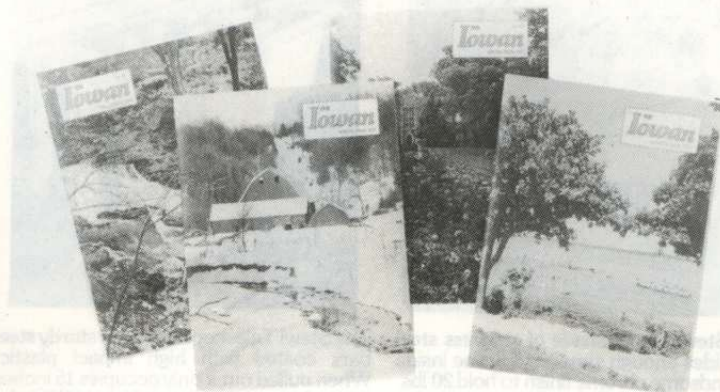
If you must keep them in a basement room as most gardeners do, place the bags in large cardboard boxes and set as far away from the heat as possible if you have a basement furnace. Examine the roots from time to time. If mold is evident, they are too moist, if shriveling shows, the tubers are too dry—sprinkle with water and close the bags again.

Did you know that badly shriveled tubers can often be revived by soaking overnight in tepid water? Try it next time this happens and you will be amazed to find that most of the tubers will grow as long as they have an "eye" or sprout at the top. If the clumps are too large and you wish only to save a few tubers, cut them off being sure to have a piece of the "neck" on each one where the sprout appears.

The "parsonage" we built last spring to complete the Chapel scene has proved a mecca for garden clubs, homemaker groups and ladies church organizations. If you get near Eagle Bend, Minn., do stop in to visit the "Little Chapel of the Flowers".

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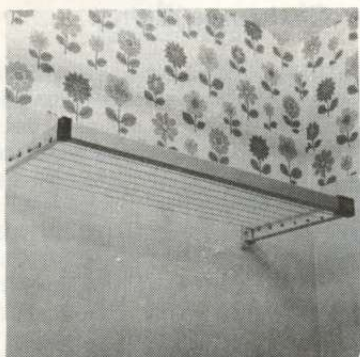
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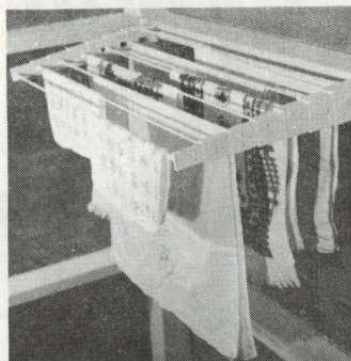
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COME READ WITH ME

by

Armada Swanson

A small paperback guide called *American Antique Glass* (Golden Press, \$1.95) has brought me much reading pleasure and I feel would be enjoyed by readers who are concerned with their American heritage, as well as those who collect antique glass. Besides a brief history of glassmaking, illustrated in full color, are many examples of the various types of glass—lacy, patterned, cut and engraved, art, art nouveau, and carnival glass.

Pressed glass, which includes both lacy and pattern glass, derives its design from the mold into which the molten glass is dropped. The quality of a piece of pressed glass depends not only upon the condition of the mold in which it is pressed, but also upon the skill of the operator. Lacy glass, as glass with a stippled background came to be called, was produced widely between the late 1830's and the early 1840's. The designs were generally intricate and elaborate, created to take advantage of the shimmering effects that come from the stippling.

Pressed glass made in table settings is called pattern glass. Early patterns in simple geometric designs were later

replaced with more ornate designs, such as flowers, birds, animals and pictorial scenes. Pattern glass designs are pictured, including thumbprint, bleeding heart, daisy and button, and a special favorite, heavy panelled grape.

"Collecting glass is an absorbing hobby," writes author Elizabeth Oliver. "It presents an interesting field for historical research, and provides us with knowledge of our past." You might get an idea for collecting from this handy guide, from glass dishes, hats, and lamps, to miniatures and bottles.

A perfect gift for the collector, small enough to keep in your purse for those times when you go hunting for antiques, *American Antique Glass* is packed with information for the glass collector. If *American Antique Glass* is not available in your area, send check or money order to: Dept. M, Western Publishing Co., 1220 Mound Avenue, Racine, Wisconsin 53404, \$1.95 plus 35¢ per book for postage and handling.

99 Ways to a Simple Lifestyle by the Center for Science in the Public Interest is another paperback which meets the environmental and energy crisis head on. There are practical suggestions to simplify our lifestyles while still enjoying healthy, rewarding lives. The hints are meant to improve our quality of life by reducing resource demand and pollution, and by encouraging us to devote more time to social action and political change.

The authors write, "When examining the definition of 'Simple Lifestyle' a number of qualities surface. For example, simple lifestyle practices are less wasteful, less showy and fashion-oriented, capable of reusing items, less consumptive and not addicted to commercialism, not overly mobile, not noisy."

99 Ways to a Simple Lifestyle (Anchor Press, Garden City, New York, \$3.50) gives valuable information concerning home conserving, food, gardening, clothing, health and community.

We have always been appreciative of the interviews by Eric Sevareid with personalities associated with events that have shaped politics, both domestic and foreign. His *Conversations with Eric Sevareid* (Public Affairs Press, 419 New Jersey Ave., Washington, D. C. 20003, \$6.50) contains interviews with notable Americans including, over a period of years, Walter Lippmann, John McCloy, Eric Hoffer, Marietta Tree, and Daniel Moynihan.

Eric Sevareid chose for his interviews people of lasting influence, personalities he respected. The interviews were designed to reveal the meaning of the person's life; to inform and to educate. He has succeeded.



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A GENTLE MAN'S KNIFE

by
Lillian M. Keahey

As we left the roadside cafe, the sight of the switch-blade knife being displayed in the hands of a burly teenage boy caused me to grow nostalgic about another knife. It's just an ordinary, old-fashioned pocket knife but to me it brings back my childhood and Father. In fact, it's a symbol of a way of life.

Indian Summer was the most beautiful time of the year in our Panhandle section of Texas and autumn meant apples. My father would select a big, rosy apple and we two would take the sun on a lazy afternoon. Always carefully washed, a certain blade of the knife was reserved for paring and quartering apples and carrots. My father had long, beautiful fingers and he handled the knife with as much grace as he did his violin.

This same knife whittled white pine just for relaxation when neighbor men came to call. The conversation took a serious, or humorous turn as the whittlings piled up.

The knife was used for carving fascinating toys just for me—a miniature sled for my doll, or an image of my favorite horse, a strawberry roan. The knife sharpened pencils, or cut a piece of string when Mother was tying up a package to mail. It was Father's official letter opener. Although he had been given a couple of fancy letter openers, the knife suited him best.

When my brothers were old enough, our father used the knife to teach them to play mumbletypeg, or as some folks called it "mumble peg". The knife was also useful in helping make a kite, a bow and arrow, or a sling shot. On Halloween the knife was the tool for creating a merry jack-o'-lantern.

I can never recall a knife, such as my father's, being connected with fear or violence. A pocket knife was a useful, necessary piece of equipment for fun, chores, and little tokens of love, like when Father would cut the stem of an especially beautiful rose and say, "Take this to your mother, Sweetie, and tell her I said it's almost as pretty as she is."

REFILL THE TILL — Concluded

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It is one of the most beautiful compensations of life that no man can sincerely try to help another without helping himself.
—Ralph Waldo Emerson



MARGERY'S LETTER — Concluded
to see Juliana and Jed and the children for a few days before driving on to Arizona for the winter months. We'll be meeting one of Oliver's sisters and her husband there, and expect another sister and her husband to join us later.

While writing this letter my mind has wandered occasionally to Martin and Eugenie, who are on their way for a short visit with us. They used to tell us what time they planned to leave their home in Minnesota so we'd know when to expect them, but don't now because we would

start pacing the floor if they didn't arrive as scheduled due to some delay in their departure. Martin says this saves a lot of wear and tear on our nerves! Before he hung up the phone, he said, "Just look for us when you see us coming!" We don't know if they are bringing Wendy but I got out her old dog dishes just in case they do.

If I stop right now, I can get this down to the office before the doors are locked, so until the next time
Sincerely,
Margery

Kitchen-Klatter Kleaner

Much of the good in the world is not done for honor.
It is done simply for the good it does.



From Our Family Album

Here are the Driftmier "girls" when they all lived in Hollywood, California, back in 1943. On the left is Margery (Mrs. Oliver Strom), in the middle is Dorothy (Mrs. Frank Johnson), and on the right is Lucile (Mrs. Russell Verness) holding Juliana, three months old.

Kristin, Dorothy's daughter, would have joined us if Russell would have snapped this picture one month later.
—Lucile

FREDERICK'S LETTER — Concluded
There around the slides and the swings I picked up more than a dozen broken bottles thrown there the night before. I was so angry and so upset that I wept openly. How could people do such a thing? How could they endanger little children with those broken, jagged bottles? How could they desecrate the lovely park land created by God? Such a thing would never, never have happened in Switzerland. Could that have happened in your town? It happened here, and I am heartsick about it.

Sincerely,
Frederick

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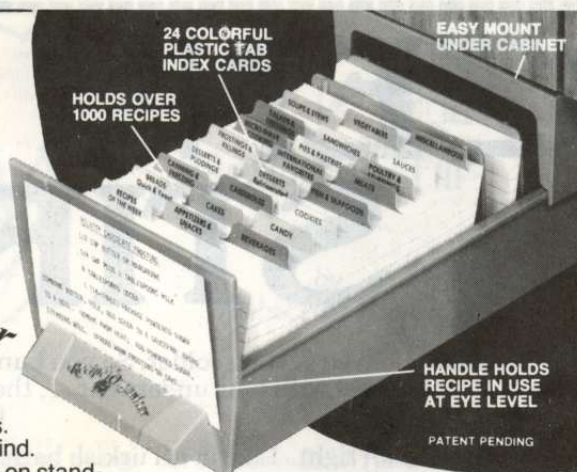


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LUCILE'S LETTER — Concluded

one could really believe it for a while.

Little Amy Nicholas (Ruby's granddaughter) is now in first grade and feels very grown up. Her trek to school doesn't take her past my house and I wish it did. Ruby told me on the phone earlier today that she picked out her own dress for the first day of school and had her picture taken, so if it comes out right we'll share it with you next month. In my mind's eye I will always see her sitting in her little rocking chair beside Mother's bed, and keeping a quick, alert eye out for anything that was needed.

Back in early August Juliana took James and Katharine and flew to Washington to visit her cousin, Emily Driftmier DiCicco. She and her husband have purchased a house in Arlington, Virginia, and they are exactly seven minutes from the airport! This was the prime consideration—getting as close as possible to the airport. Rick travels constantly and Washington traffic is terrible, so they were fortunate to find something to buy exactly in the area that they wanted.

I presume that Juliana will write something about that trip in a future issue for it made a tremendous impression upon the children. They saw everything they've grown up looking at on TV, so it was a great experience for them from beginning to end.

Very soon Juliana and Jed will fly back to Woods Hole, Massachusetts, on business. Jed is the executor of his mother's estate, and from time to time things get to the point where he simply has to be there in person to sign papers, etc. These trips are anything but a pleasure jaunt, so this time Juliana is going with him and help as best she can. They have hired a house sitter, and her good friend Robin is going to look after James and Katharine. Both children are in school all day now, so it gives Juliana her first chance to go someplace without them. I'm sure it will take her a while to get used to the feeling that she doesn't have to settle any arguments as to who is going to sit next to the window.

How I miss the children! (Well, for that matter, Juliana and Jed too!) They are my only grandchildren, and sometimes I get to feeling real sorry for myself that I see them so rarely. The best cure for this is to remember all of the grandmothers I've heard from who have their grandchildren in countries far away. They are resigned to not seeing them for two or three years at a stretch.

There are some good homey smells coming from the kitchen on this dark and rainy day, so I think I'll go out and see what Betty Jane has been up to.

Until next month I am always faithfully yours . . .

Lucile

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