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—Photo by Blaine Barton

Kitchen-Klatter

(Reg. U.S. Pat Off.)

MAGAZINE

"More Than Just Paper And Ink"

Leanna Field Driftmier, Founder
Lucile Driftmier Verness, Publisher

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LETTER FROM LUCILE

Dear Good Friends:

Since I so rarely leave the house, I can set my own time for doing things (aside from broadcasting), but I'm certain this is the first occasion that I've written my letter to you at 2:00 A.M. That's a record and I hope it doesn't happen again. Restless nights put me into a frame of mind in which I feel that I must get up and get at whatever it is that should be done at a more reasonable hour.

Last month my daughter, Juliana Lowey, used this space for her own letter and I added a P.S. to it with the explanation that she would write about their trip to Woods Hole, Mass., but with printing deadlines to be met it was totally out of the question for her to get the letter written when it was due. I told her not to worry about it (she is tremendously responsible when it comes to getting things done on time) and I would simply use this page myself to open the New Year—1978.

The situation that threw everything out of kilter was a severe illness that kept James (my only grandson) in bed for about three weeks, and the only time he got out of bed was to make endless trips to the hospital for blood tests and x-rays. After many of these tests it was the unanimous opinion that he had a most unusual and severe case of viral pneumonia, a type that they had seen very rarely. James has never been what you'd call a husky, robust child, so this illness was very hard on him and he lost a lot of weight.

The only comforting thing I could think of to say to Juliana or Jed, depending upon who answered the phone, was that they were tremendously fortunate to have such a doctor; he has taken care of both James and Katharine from the moment they were born and both children think of him as a very good friend. You certainly don't hear this very often in these times! Although the doctor has an enormous practice he made it a point to call the house several times a day to check up on James.

I have never met this doctor but things



James Lowey (Lucile's grandson) has always been a very thoughtful child and gives long scrutiny to everything that he sees or hears. In this picture he is evidently giving full attention to something that he has just seen or heard. He is the son of Juliana and Jed Lowey of Albuquerque, New Mexico.

Juliana has told me through the years have surely interested me. He loves children (that's why he went into pediatrics) and it was a genuine grief to him that after nine years he and his wife had to face the fact that they could never have any children of their own. At that point they took action the like of which I've never heard about before. It's not unusual to adopt a child, of course, but they adopted THREE at one fell stroke! The babies were just at the toddler stage when this took place, so it must have been a pretty hectic spell for some time.

The nurses and receptionists take a lively interest in his work, and one day when Juliana took both children in for their scheduled checkups she was asked what was done with their outgrown clothes. The upshot of all this was that Juliana always took a bundle of outgrown clothes when she went in, and wonderfully good use was made of them. The whole set up of that pediatrician's office is surely different from what most of us hear. Oh yes, there are two big aquariums in the waiting room to help keep children entertained, and both James and Katharine spent some of their own allowances buying new fish for the aquariums.

Now things are back to normal in the Lowey household and Juliana was able to have the annual international dinner for the archaeological group. Everyone brought a dish that had been assigned by the food committee, and that big crowd had a wonderful time. I couldn't have been any help if I had been there, but I would have loved to see the food and the people. Juliana and Jed have gotten a great deal of pleasure by knowing these people of all ages (some in their seventies) and all occupations.

My! How very, very much this crowd has enjoyed all of the clippings that you folks have been good enough to send to me, and then I forward them on to Juliana. They also get a big thrill from the letters and cards that you folks write ... and I send on.

Although this January issue will reach you after Christmas, I must tell you (at the time I am writing) how much I have to look forward to on this holiday that is coming up. On December 26th Juliana, James and Katharine will fly into Omaha to spend six days with me. I don't know how much I have ever anticipated something. Jed can't come with them because he is extremely busy at the engineering-contracting office where he has now been employed for a number of years. The head of the company must be in Europe drumming up trade, so it is absolutely essential that Jed be on deck. Furthermore, he must also make another business trip to Massachusetts in connection with his mother's estate, so there is no question of his being anywhere but at the office before that trip back East.

Since Juliana's visit to Shenandoah must be so short I wrote and asked her to talk with the children about what foods they would particularly enjoy while they are here. She sent a list that bowled me over! I explained to them that they'd have to be here at least three weeks in order to cover all of those things.

Betty Jane Tilsen will be spending the holidays with her family in Minneapolis and St. Paul, but she has most generously offered to get as much food prepared as possible and put in the freezer. I know that the children will get much pleasure from fixing up some goodies to take to

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DOROTHY WRITES FROM THE FARM

Dear Friends:

We have a meadow between our house and the road with quite a low spot in it, and since the rains this fall have kept it filled with water this little pond has been the favorite spot for our mallards. The Pekin ducks have always preferred the bayou for swimming and we seldom see them on the little pond. The first thing the mallards do in the morning is to walk single file across the yard to the pond for a swim. When Frank looked out the window he said, "We have only seven mallards left and I'll swear I can count nine on the pond." Sure enough they had been joined by a pair of wild mallards, and when our ducks came back up to the house they came right along with them. This morning the temperature was the coldest it has been so far this winter and being shallow the water was frozen solid, so I don't know if we still have nine ducks or not.

In November it was my privilege to attend the annual Christmas Fair sponsored by the Aplington, Iowa, Woman's Club in the AmVet Hall. The club has held this fair for many years and always have a big crowd. Our very dear friends, Clarence and Sylvia Meyer, live in Aplington where Sylvia is active in helping with the fair, and when she asked me (in behalf of the club) to attend this year and give a short talk, I was most happy to accept the invitation. It was my pleasure to meet hundreds of our good Kitchen-Klatter friends and to have the opportunity to visit with them.

The club members really got a workout that day. Besides serving homemade chili, hamburgers, pies, doughnuts, coffee, milk, and orange drink all day long, they also served a big dinner to the Lions Club members that night. In spite of the fact it rained in the morning, turning to snow in the afternoon, with a strong wind blowing all day, the ladies thought the fair was a huge success with the largest turnout they had ever had.

When I knew definitely I was going to Aplington I asked Angie Conrad, one of my good friends, if she would like to ride with me and go to see her daughter and family, Mr. and Mrs. Dean Berggren, who live in Cedar Falls, just thirty miles from Aplington. Angie was tickled to death for the opportunity to go and see Betsy and when she called to tell Betsy we were coming, she said if we could get there for lunch she had an interesting place she wanted to take us. We were at Betsy's house by 12:30 and after resting a little bit we drove downtown to The Olde Broom Factory Restuarant, which



Andy Brase, the Johnsons' eldest grandson, is a member of the Chadron, Nebraska, school band.

occupies a three-story stone building and actually was an old broom factory at one time.

The building is 115 years old and is located right on the Cedar River. The walls are two feet thick and constructed of native limestone. It was originally built as a cornstarch factory in 1862. In 1875 the building had new owners and was remodeled into a wooden pump factory, where they claimed they could turn out 200 pumps a day. This business flourished until wooden pumps were replaced by cast iron pumps. The next business to occupy the building was an oatmeal mill. They turned out an excellent product and later moved to Cedar Rapids and became the Quaker Oats Company.

In 1905 it became a broom factory and remained as such for the next 40 years. After that the building was used as a storeroom or warehouse for many things. In 1976 the building was purchased by Clyde and Dorothy Stitt, and their dream of using it for an unusual eating place began to take shape. Clyde is a carpenter and Dorothy is an artist, and this seems to have been a perfect combination to turn this old building that was full of hundreds of items left from all the former businesses, some antiques and a lot of plain junk, into an interesting restaurant.

The Stitts have preserved the historic atmosphere of the building by leaving the

rough plank floors bare of carpeting, and the stone walls much the same as when they were first put up. The beautiful large square native timbers and beams supporting the second floor have been left in their natural color. Where once an old freight elevator stood there is now a circular stairway leading to the banquet rooms on the second floor, with a magnificent handcarved railing made by Mr. Stitt. He is a craftsman in wood and has designed and made much of the furniture, doors, and long salad bar. Dorothy Stitt's paintings adorn the walls. Many are of farm scenes painted on old barn door swags.

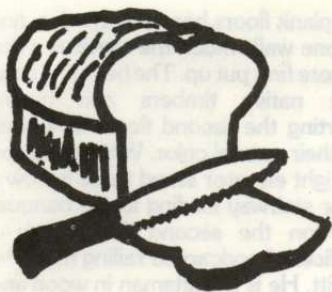
After we had eaten Mrs. Stitt took us on a conducted tour of the building, pointing out the many beautiful antiques, some of which were in the basement of the building when they bought it. The room they now use as a gift shop on the second floor still has the original windows. Where windows have been broken out and had to be replaced, they have used lovely stained glass ones they have purchased from houses and buildings that were being torn down.

Nearly all of the past operations in the building are represented, but they have focused the most on the broom factory. There is an exhibit of broom corn and how broom corn was used to make brooms, and also souvenir brooms of several shapes and sizes for sale. Although they have been open for business for a year now, building and remodeling of other rooms continues. This past summer they built a patio outside by the river, where you can be served. Right beside it a railroad bridge crosses the river and Dorothy says some days as many as ten trains (all freights, I suppose) rumble by.

Betsy's mother-in-law, Hazel Layton, who also ate lunch with us that day, formerly worked in the office of Bob Olsen Boathouse, Inc., who had used the building as a storeroom for boats and snowmobiles, so she had been in it several times before the Stitts bought it, and she can really appreciate all the work and hard labor that has gone into the renovation. We were interested in Hazel's comments about how it looked before compared to now. If you are ever in the Cedar Falls area I'm sure you would enjoy a stop at The Olde Broom Factory Restaurant.

My daughter, Kristin Brase, and her family are all busy. The hospital has just completed a new wing and Art's inhalation therapy department has been moved to a larger space in the new section, which is going to make everything more convenient for him. Andy was on the junior high football team but those games are over for this year and wrestling has started. Aaron is also active in this sport, so both boys

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Room Setting: Arrange a small table at the front of the room and cover with an attractive cloth. Place on this a fine loaf of home-baked bread and the symbols of office to be used in the service: a package of yeast, a bottle or jar filled with water, a box or small sack of flour and a can of shortening or cube of butter or margarine.

1st Reader: As we begin a club (or church) year with our new officers, let us think of our fellowship as being a delicious, nutritious loaf of home-baked bread. Our group, like a loaf of bread, will be only as good as the quality of the ingredients we use and the care we take in its preparation.

The primary ingredient in bread making is yeast. It starts the action. The leadership of our PRESIDENT is like yeast; she keeps the group growing and going. Yeast also gives the loaf flavor and aroma just as our president's personality and leadership are reflected in all of our activities.

Will (name of new president) agree to be the yeast for this organization for the coming year? I present to you, our new president, this package of yeast as a symbol of your office.

2nd Reader: We need to think next of the liquid with which our yeast is combined. The VICE-PRESIDENT supports the president for the growth of the group as the liquid in bread works with the yeast to initiate the activity of the bread. The vice-president works closely with the president in all areas, fluidly adjusting the actions taken throughout the year.

Will (name of new vice-president) agree to be the liquid in our organization for the coming year? I give to you this bottle of liquid as a symbol of your office.

3rd Reader: Each homemaker is extremely particular about the kind of flour used to make bread, as the flour greatly influences the final quality and flavor of the product. The accurate records of our meetings, as kept and reported by the SECRETARY, are an important ingredient to a smooth-running organization.

Will (name of new secretary) agree to accept responsibility as the important ingredient of flour for the coming year? I ask you to accept this sack of flour as a symbol of your office.

4th Reader: Another ingredient is necessary to make a loaf of bread elastic

Ingredients Make a Difference

(An Installation Service for Club or Church Officers)

by
Grace & Patricia Hodge

and smooth—the shortening. The work of the TREASURER corresponds to the shortening in bread. We hope that the treasurer can stretch the budget when necessary, keep the financial books as needed, and will report clearly so all members can know the financial standing of our organization throughout the year.

Will (name of new treasurer) accept the responsibility to be the needed shortening for the coming year? I give you this shortening as a symbol of your office.

5th Reader: Basic as all of these ingredients may be, there are others which are essential to a good, nutritious loaf of bread. The sugar, eggs, herbs, spices, nuts and fruits add flavor and variety to bread. These are the programs that the officers and members carry forward together under the controlling action of the salt of the constitution and by-laws of our organization.

After all the ingredients are combined, the dough is kneaded. The more bread dough is worked the better it becomes. In the same manner, the harder the members work this year the better our fellowship will be.

After our bread is kneaded and molded into the kind of loaf we want it to be, we will bake it in just the proper atmosphere of love and cooperation. Our year will then come out toasty brown and good enough to eat, a matter of joy and pride for all concerned.

Members, I present your new officers for the coming year.

(After the conclusion of the installation, the loaf of bread on the table can be given as a gift to the new president.)

"TO BE A WICK"

Devotional Skit

by
Mabel Nair Brown

Setting: On a small table place an old-fashioned kerosene lamp which is lighted before the skit begins. Be sure the chimney is clean and sparkling and the wick trimmed well.

Prelude: Quiet music through Scripture reading.

Scriptures: To be read by two readers responsively.

FOR THOU WILT LIGHT MY
CANDLE: THE LORD MY GOD WILL
ENLIGHTEN MY DARKNESS.

I am the light of the world: he that followeth me shall not walk in darkness, but shall have the light of life.

THE SPIRIT OF MAN IS THE
CANDLE OF THE LORD.

While ye have light, believe in light, that ye may be children of light. (Excerpts from Psalms, Proverbs, and John.)

Leader: Light is most essential to life. No wonder Jesus used it in so many of his parables! We all understand the importance of light, but as I looked at the old kerosene lamp I was impressed with the importance of the wick. How important it is, if the lamp is to give a good light!

To be the true Christian lights, then, that God wants us to be, to shine forth in the lives of others, I believe we must be sure we are first wicks, good wicks, well trimmed and straight. Only then can we truly shine.

I'd like to quote this verse taken from a church paper with my thanks to the author who is unknown to me:

"To be a wick:
Not self-sustained,
Fed by the oil that careful Hands
Keep pouring into the lamp.
Trimmed ruthlessly, sometimes.
Sharp snips of the shears
Must clip away
Charred edges.
Enduring, yet to be used up
In burning with
The Light."

Hymn: "Walk in the Light", verses 1 and 2. (Or use another hymn on light.)

Leader: "Sharp snips of the shears", "Trimming ruthlessly sometimes", "Clip away the charred edges." All this must indeed be done if we are to be good wicks in the lamp of life. Snipping away selfishness, trimming sharply and quickly to rid ourselves of prejudices, pride, and stubbornness, cutting away the scars of hatred, injustice, and anger, ripping out deep hostilities. Only then can our true selves glow and grow with our wicks working properly.

Trimming the wick isn't the most pleasant job in the world; sometimes it becomes quite a dirty job; but it's necessary for a good light.

In this year before us let us resolve "to be a wick", trimmed smartly so that we can absorb the oil of God's love and guidance to become bright lights right where we live each day.

Reading:
Give us to grow (and glow) in spiritual insight;

Make keener our awareness of the power Of prayer to turn the darkness into daylight;

And give us strength to clip our wicks To shine forth in each and every hour.

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VAL BLACK LETS THE SUN SHINE IN



Val Black has been with the Kitchen-Klatter Company since Aug. 1, 1966. Printing the *Kitchen-Klatter Magazine* is his main responsibility, but his talent with machines and his ability as a craftsman make him a valuable assistant in many other areas of work. He lives in Shenandoah with his wife Julie, children — Ted 11, Ann 12, Teresa 14, Tony 15 and Tim 16, and one dog named Squirt. Val is pictured with Squirt in his homemade solar room where it is 96 degrees. Fans move the heat from this solar area to the other rooms of the house.

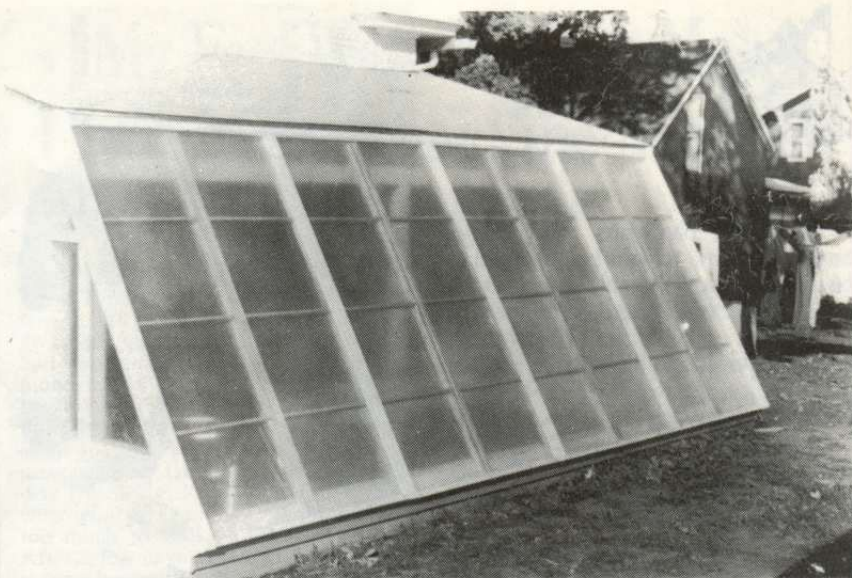
Shenandoah Home Gets Solar Heat

Val Black doesn't even have a scientific background—he "just likes to fool around with stuff". With a little common sense, a lot of elbow grease, and plenty of "fooling around", Black has apparently become the first person in Shenandoah, Iowa, with a solar heating device in his home.

When an ice storm hit about three winters ago, electricity was out for a few days in the section of Shenandoah where the Blacks' home is located. Since the gas furnace had an electric blower, there was no heat and the Blacks were forced to move out of their home and stay with his parents.

"That experience made quite an impression on me," said Black. So now, just in case something like that ever happens again, he installed a Franklin stove and has built on a solar room.

Although solar energy probably sounds like a complicated process to most people, the principle behind Black's solar room is very simple. Three walls of the room (measuring about 10' by 20' in actual floor space) are shut off and fully insulated to keep the cold air out and the warm air in.



These fiberglass panels gather heat for the solar room that Val Black has added to his house.
—Photos by Evening Sentinel

The fourth side, which faces the south, is constructed of a fiberglass glazing used especially for collecting solar heat. The glazing is set at a 60-degree angle in order to catch the winter sun, which is about 20 degrees lower in altitude than the summer sun. In other words, much of the summer sun will be reflected by the glazing since its rays are arriving at the wrong angle.

A normal greenhouse would allow the generated heat that is in the room to escape, but a solar room like the Blacks', since it is completely insulated, utilizes the extra warm air to supplement the heat inside the home.

There are two fans connecting the solar room with the kitchen of the Black residence. The fans are triggered by a differential thermostat which detects the variation in temperature between the solar room and the house. When there is at least a 4½-degree difference, both the top and bottom fans kick on.

Since warm air always rises, it comes from the solar room to the kitchen through the fan near the ceiling. And likewise, since cool air stays low, it is moved through the fan next to the floor. So the Blacks have warm air coming into their home and cool air going back into the solar room, where it will gradually be warmed again.

One of the basic questions that always pops up on the idea of solar energy is: what are we going to do for power during the night or on cloudy days when there is no sun? Black's solar room has the solution to that problem.

In the solar room are seven 55-gallon drums which are filled with water and painted black so as to absorb the greatest possible amount of heat. The water-filled drums not only absorb the heat, but store it overnight or during a few days of cloudy weather. Black pointed out that

many people don't realize that even on a cloudy day, there will be enough sun to maintain a pretty warm temperature in the solar room.

"I'm shooting for a 20% decrease on our fuel bill," said Black. "But even if we don't save that much money, we'll still have an extra room out of the deal. Do you realize that we can sunbathe out there in the middle of January?"

Black believes that now is the time to build solar rooms because an increased demand on solar components is raising prices higher every day. (—Reprinted from the Shenandoah Evening Sentinel.)

Kitchen-Klatter Magazine

Over 50 Years of Dependability

Includes:

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Family Letters
Pictures
Devotionals
Recreation Ideas
Sewing Hints
Gardening Column

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**KITCHEN-KLATTER
Shenandoah, Ia. 51601**



MARY BETH REPORTS

Dear Friends:

The family has gone to a school basketball game tonight but I begged to be excused. Now the only sound for the cats and me to hear is the wind howling wickedly at every corner of the house. It's a wonderful night to be inside and the first holiday weekend we've been in Wisconsin for years.

Last month I mentioned that the weeks were racing by with unbelievable speed, and they did more than that! I finished totaling the children's report cards last night in front of the toasty fireplace when the momentary lag in my mental processes was suddenly jerked to attention with the realization that the deadline was upon me for my *Kitchen-Klatter* letter. If I had attempted to make the trip to Indiana for the holiday it would have been one thing too many for the weekend. I would have been late getting there, to be sure.

I did remember to get the turkey ordered and my one remaining cook-helper at home stepped into the kitchen and did more than assist with a splendidly organized dinner. My Adrienne planned the menu and cooked for the best part of eight hours. We cooked the turkey according to James Beard's simplified plan of slow roasting and by mid-afternoon we were properly hungry and richly rewarded for our efforts. We talked by phone with my mother and sister in Indiana and they were finishing off the day by mowing the grass while we watched the inches of snow pile one upon the other. I love to be together with my family on holidays but this was one year when the spirit and body were willing but unable. My bones must have known that this snowstorm was heading our way and kept me at home by my own hearth.

We also talked to Katharine in Houston before she had left for her turkey dinner at her laboratory instructor's home. This professor always entertains those students who work in the lab that are unable to get home. I believe she was having twenty guests in for dinner and Katharine was roasting one of her two turkeys for her. One of the joys of having an apartment off campus for Katharine is having a stove upon which to cook and a refrigerator in which to store fresh meats and vegetables. By the time she has graduated in May of '78 she will be quite comfortable cooking many of the southern dishes that she has grown to love. Their weather was balmy when we talked to her and she was envious of us when we said there were



Mary Beth Driftmier (center) goes over some lessons with two young students at The Academy where she has been teaching for several years.

inches of snow on the ground and flakes in the air.

We had picked up Paul at his Marquette University dorm and taken him with us to a Milwaukee Bucks basketball game earlier in the week so he was at home, too. He's finding it a strange sensation to come home and step back into the position of being answerable to other people's schedules. I can remember the disjointed feelings of being a little girl again when I went home for vacations after I had left home for college. Getting home for a vacation seemed like the greatest time of the year and yet once there something inside me was not the same. This must be the background reference alluded to in the much-quoted phrase that "you can't ever go back"!

It will be interesting to see how Adrienne handles the readjustment of coming home next year after her first half-year away at college. She's been such a busy girl this year! She was positively lucky this weekend that she was able to be home cooking in her own kitchen instead of working as a "bus-person". Her basketball season has started in full force and she has been excused from many of her regular evenings of work.

It is a different world for employers now. They regularly considered giving the boys evenings off when their football games conflicted with work schedules. Now, with girls' athletic events considered just as important, they must give the girls equal considerations, too.

Come to think of it, there were not formerly girl "busboys" for employers to consider at all. The restaurant where Adrienne is employed has promised to promote her to the rank of waitress as soon as she is eighteen. She finds it

difficult to accept gracefully the regulation of the State of Wisconsin which denies her the right to do the same work and earn the same pay as other girls in the restaurant, based entirely on age. She carries heavy trays of dishes after the food is eaten, but she may not write an order or deliver the food for six more months. She was also considerably piqued when she realized she had to pay a fee to get a permit from the county to hold a job! Small wonder our young people are skeptical of the government's role in their lives.

The highlight of the month for her was realized the weekend when she drove off by herself to Oshkosh, Wisconsin, headed for the Pioneer Inn. She had been awarded a scholarship from the Cudahy Tanning Company to attend a three-day seminar on Free Enterprise Economics. The speakers were all from the Foundation for Economic Education, Irvington-on-Hudson, New York. She will have to give you the details later.

I hope the year 1978 is a happy one for you.

Sincerely,

Mary Beth

A YEAR

A year is like a loaf of bread,
So fresh, and fair and new,
With every day a little slice
From off that loaf to you,
And sprinkled sometime through the loaf,
To make the flavor good,
Are raisins and holidays that come
Exactly as they should.
The year is like a loaf of bread,
So fresh and new and fair,
And when it's nibbled all away
Another awaits you there. —Unknown



A LETTER FROM FREDERICK

Dear Friends:

We have had another visit from our Kitchen-Klatter friends, the Tom Sawhans of Lake Mills, Iowa. They were here last year to visit their daughter and her family, and we were pleased to welcome them back to South Church. What lucky grandparents the Sawhans are! You should see their several handsome grandsons! It is quite a common thing for me to have members of my New England radio audience in church on a Sunday morning, but we always get a special delight when our guests are part of our Midwestern radio audience.

Betty and I have been living our usual hectic lives seven days and seven nights a week, and our annual pilgrimage to the sunny shores of Florida is going to come as a great relief. We hope to spend about three weeks in Florida this year. As of the writing of this letter, we shall arrive in Florida in early January ready for hours and hours of basking in the sunshine without a worry or a responsibility.

I like to preach on the first Sunday of January because I am always so filled with hope. Each year I am confident that some wonderful new development is about to happen in the life of our country, in the life of our church and in the life of the Driftmiers. Some people tell me that I am incurably optimistic, and that may be so. I always live with high hopes for the future!

One resolution I make each January is to do some serious forgetting. I never want to go into a new year loaded down with unpleasant memories, and so, when the old year ends and a new one begins, I deliberately close the doors of my memory on the hurts and disappointments which occurred in days past. Often a good forgetter is of more comfort than a good memory. Haven't you known people who lived through the years carrying burdens of bitterness and regret? I feel so sorry for them.

Every now and then, Betty and I practice a little exercise at the breakfast table which helps us to keep a positive and optimistic outlook on life. We name aloud to one another the things for which we are grateful. By our reminding each other of some of our blessings, we actually erase from our memories some of the things which we have not liked. Because we love our church and its people so much, it is very easy for us to talk about the good things which happen to us. In our own minds we are convinced



Betty and Frederick Driftmier wash the dishes at the parsonage.

that there never lived another minister and his wife more blessed by good fortune. Of course, there have been some unpleasant things happen to us, but they are so inconsequential when held up in the bright light of our blessings.

It was only last Monday morning that we sat there at the breakfast table almost too tired to talk. The thought of all the work which had to be done when only the night before we had fallen into bed exhausted from the work of the week just past, was almost more than we could stand. Then I said: "But this is such a beautiful day."

"Yes," said Betty, "and we are so lucky to be sitting here in this warm house when it is so cold outside."

"We will be leaving for Florida soon," I said, "and there are so many people who never are able to get away for a winter vacation."

Betty thought of another blessing to count, and on, and on we talked until I left for the office and she left for a meeting, both of us literally walking on clouds with all of our weariness gone.

One blessing we have which many ministerial couples do not have is the help of an associate minister and his wife who are two of the finest people we have ever known. The Rev. John Willard Ames and his wife Susan have been working with Betty and me for ten years. Every night Betty and I pray that nothing will happen to end the beautiful relationship we have with the Ames'. Both John and Sue Ames are superior people, and they have two very superior children. One of the great strengths of our church is their work in it, and the unbounded affection our church members have for them.

Did I tell you about all the difficulty our church has had with Christmas trees? We no longer are permitted to have a real tree in any public building in this state of Massachusetts. It is a matter of fire hazards. We have spent hours and hours searching for the finest artificial Christmas tree. One day I drove to Boston looking for a fireproof tree, and

on another day Mr. Ames drove to New York City. He finally found one suitable for our use. We are going to have a real tree up on the roof of the church. The fire department said that we could have a real tree out-of-doors, and since we have a section of church roof which can be seen from several of the windows in the Sunday school classrooms, we shall have two trees this Christmas. The artificial one will be in the church dining room, and the real one will be on the roof.

Our church has had several beautiful weddings in it this past month. One-half of the weddings were ecumenical in nature, with Roman Catholic priests assisting me in the service. Our church is noted for the perfection of the actual wedding procedures. The secret of all this is the strict rehearsals we have. I run a wedding rehearsal the way an army drill sergeant runs boot training. I have the wedding party drill and drill until each movement, and each word spoken is just right. I even make the young people practice smiling. How often I have called out in a loud voice: "Now smile! Smile, all of you! This is the happiest occasion of your life, so look like it! This is a wedding, not a funeral!" Many young brides and grooms have said to me after the wedding: "Thank you, Dr. Driftmier, for being so strict at the rehearsal. The wedding was just perfect!"

I wish all of you a very happy New Year! I hope that 1978 will be one of the shortest years of your life! It is sadness which makes time pass slowly. Happiness makes a day seem like one short hour. Always remember that they get the most out of life who give the most to life. Believe that God is going to make 1978 one of the best years of your life, and your believing it will go a long way toward making it come true.

Sincerely,

Frederick

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DAVID DRIFTMIER VISITS WITH US

Dear Friends:

I promised early last summer to keep in touch more often. *My!* how easy it is to fall behind in correspondence. This morning I did not think I could get any letters written, but the school where I am teaching cancelled its classes. Consequently, I have managed to arrive two hours early at the hospital where Sophie is on nursing duty. With a pen and pad of paper in hand, I have found a bench on which to sit and I am at last finding time to write to you.

Sophie and I were able to get home to Springfield, Massachusetts, for three weeks last summer. Our whole family was able to visit and stay under the large parsonage roof; when you live a great distance from your family, every minute of such a reunion is precious.

Each time I go home I am impressed by the speed of jet travel, but on this last trip I found a new appreciation for the phenomenon of flight. Jet travel has, in a wonderful way, made it possible for us to visit relatives who live at a distance, but for the past several years I have been afraid of getting into planes and traveling so high above the ground. I had actually gotten to the point where I did not enjoy flying at all; I was happy only when I arrived at my destination and had my feet back on terra firma.

My disinterest in flying was something that had come with age, for my first flights were with my father, Frederick Driftmier, who loves to fly and to share his enjoyment of flying. To sit on a plane by the window and be excited by the speed gained on the runway, the plane's lift off the ground, and then its high soaring flight, were sensations I once loved.

How had I lost my appreciation? I guess I had read too many reports of jet crashes and hijackings! Or maybe it was simply a case of being bored.

Well, this summer my early love for flying came back to me again. Sophie, who has never tired of flying, is the first person I must thank for the change that has come over me. As our jet started down the runway at the Toronto International Airport, she nudged me and said, "Look how fast we're going!"

The jet was soon circling around that great Canadian city and then it soared over the beautiful Niagara Falls, and what a spectacular sight *that* was! On that flight from Toronto to Boston I regained my old appreciation for flying.

While we were with my parents, I persuaded my father to rent a small plane for an hour one afternoon. He always enjoys this activity, and I knew that it would be a good test of my conversion back to the ranks of aviation fans. As Dad and I got into the back seats



It was an especially happy day when Sophie Driftmier graduated from Victoria University. Sharing in the celebration are Sophie's parents, Mr. and Mrs. John Lang, and husband, David Driftmier.

of the Piper Cherokee (Sophie sat in the co-pilot's seat), I was still a bit shaky. Once the plane started to move, however, I knew that I had experienced a real change. Flying in a small plane suddenly became the only way to go, with a truly spectacular view through the windows at the front of the little plane.

On that short flight we banked and flew south over the city of Springfield, and then we swept north over Quabbin Reservoir and some of the most heavily forested landscape that Massachusetts has to offer. Suddenly we saw what my father felt was one of the most majestic sights he had ever seen: on our east wing there flew, in precise formation, six old *World War II* planes on an Air Force training mission.

After sitting close to the pilot in a small plane, I now know what a magnificent challenge it is to take a plane through the high winds and bring it back safely onto the runway. I realized that flying an aircraft is much like sailing a boat; one needs to be aware of wind currents and use them to best advantage.

Sailing and flying are only two of the thousands of ways a person can gain a feeling of self-mastery. How important a feeling it is! Whether the hardest activity you have to do each day is to get up and into a wheelchair, to solve a problem at work, or win a medal at the Olympics, some sense of being able to triumph over an obstacle is essential for a sense of well-being.

Speaking of challenges, an experience I had the other day showed me how school departments are beginning to realize the value of diversified experiences for their students. It is now being recognized that some students are not responding to routine school life.

I had been assigned for a day to a class of junior high boys who had difficulty in school for one reason or another. Some

of the boys had been in trouble with the police, one boy was nearly blind and another partially crippled. A field trip to a local wilderness area had been scheduled for the afternoon, along with a hike through two miles of forest trails.

During the morning class sessions the boys had exhibited poor behavior. On the hike, however, the boys' uncooperativeness ceased when suddenly they found themselves in an unfamiliar environment.

Because they realized that there was a possibility that they might become lost and not keep to the right trail, each student began to show a willingness to cooperate. Big, tough boys slowed down to help the handicapped hikers up a hill. For the rest of the day they acted like a class of mature young people. In this new activity I saw students gain a sense of pride and self-respect. I only hope that this new awareness of individual and group accomplishment carried over into the classroom activities the following day!

It is time to end this letter so I can get it to the post office. Sophie and I wish you all a joyous 1978.

Sincerely,
David

COVER STORY

On a recent weekend the Nenneman family came to Shenandoah to see their Driftmier parents and grandparents. We think this is an exceptionally good picture of Howard (seated). Mae Driftmier, and Tom, Donna and Lisa Nenneman stand behind. Natalie Nenneman is standing beside her grandfather. —Lucile

The heart records the beautiful moments in life, and plays them back like music through the years. —Anon.

BAKE DAY

by
Monica Brandies

Thursday is BAKE DAY at our house. That means the children come home with taste buds all set for new baked bread or maybe cookies. It means I can ease up on supper preparations and serve something simple and inexpensive, maybe chicken and noodles. Sometimes I manage to make enough "yummy food" to last for two desserts. But for every bit of baking the family sees on Thursday, I have some hidden for non-baking days or when company comes.

If we had an average family instead of a large one, the baking would last three, maybe four times as long, but that just adds to the challenge and motivation of the project. I begin every Thursday like a horse pulling at the bit, eager to see how much I can bake this time. I start with bread because I'd bake bread if nothing else. Mine isn't sweet enough to ruin teeth or even blow a diet and it makes a substantial-looking bulk among the goodies. Sometimes I even start the night before with the sponge method. I have a recipe that makes four loaves that can easily be doubled to make eight. The yeast can be either doubled or only increased. I never use more than four envelopes for eight loaves. Yeast is a living, growing substance, and the amount put in originally only effects the rising time.

I don't let the dough rise in the bowl. It can rise just as well on a pastry cloth, covered with a clean tea towel, while I stir up a batch of sweet rolls in the same bowl, or a batch of rye bread made by the rise-on-ice method to put in the freezer unbaked.

No need to wash out the mixing bowl between compatible recipes. Not until it is used for something chocolate or gooey does it need washing. If you plan carefully, you can make these kinds of mixtures last on the schedule.

If you don't care to make rolls, a loaf or two of the bread can be gussied up by making it into cinnamon or fruit bread. First roll the dough out flat, spread with butter, cinnamon sugar, and/or raisins, apple slices, frozen blueberries, or jam. Roll it up, tuck under the ends and put into a pan to rise.

While the bread rises the second time in the pans, use the pastry cloth to roll out cookies or pie dough, depending on your schedule. When you are finished with the cloth for quick jobs, roll out a batch of noodles and leave them to dry.

If you do not have enough loaf pans, put three loaves of bread together in a 9-by 12-inch cake pan. For some reason they seem to rise better this way and there is less crust for picky eaters.

It is just as easy to make pie dough from five or six cups of flour as from two,



Rich DiCicco, Emily (Driftmier's) husband, loves to cook outside on camping trips. This picture was taken last fall in the C & O Canal area of Maryland. Rich is an excellent cook and he especially enjoys preparing food over a campfire or on a grill.

and it can be kept in a plastic-wrapped ball in the refrigerator for up to two weeks. For longer storage, place in freezer. Or the extra crusts can be rolled out and put in aluminum pie tins all ready for filling. Put these in the freezer.

I always double any cooky recipe which calls for less than three cups of flour. If the original is larger than that, best stick to the single recipe unless you have a very powerful mixer or an unusually strong arm.

In the spare moments while one recipe of cookies is baking, whip up another kind, preferably a refrigerator dough so you don't have to bake so much in one

day, or bar cookies to break the monotony and give more cookies in less time. Both cookies and bread freeze nicely after baking, cooling and wrapping.

Cookies and fruit pies can be baked in the oven on the rack under bread loaves. With a full oven they may take a little longer and need turning to finish, but that is the only risk. Be certain, however, that a cake or a meringue pie has the oven to itself. Open the oven door to whisk in a sheet of cookies and a cake will plunge, the meringue will weep.

My favorite bar cooky recipe is almost as rich as brownies and makes a lot more. When a crowd like the 4-H is coming, or when I want to send some away and still have some at home, I mix up one batch, put it in the oven to bake, mix up a second batch (why wash the bowl?) and then use the saucepan a third time to make icing for all. If I make only a single batch of the brownies, I still make a large recipe of frosting, for the leftover portion keeps well, covered, in the refrigerator for several weeks.

By using my time well, the bowl all day, and every trick that I know, I can bake enough basic bread, yummy treats and stand-by products to make the non-baking days easier and more pleasant for all of us.

"I know you," teases my husband, "if you don't stash something away in the freezer, you figure the baking didn't count."

I've learned to make it count.



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TRAVEL HAS CHANGED

by
Evelyn Birkby

When I read Harold Smith's "Note of Concern" about the magnificent Union Station in Kansas City, Missouri, it brought to mind the last time I rode a train for any distance.

The year was 1965. My destination was Mesa, Arizona, for a visit with my sister, Ruth. Because I always enjoyed riding on trains, I chose to go via one of the last great passenger trains to traverse our country.

Starting at Hamburg, Iowa, some nine miles south of our home in Sidney, I got onto a hop-pity-bumpity-swaying commuter train which plied its way to and fro for many years between Omaha and Kansas City. I declare that train car had to have been one of the first passenger cars ever used for transportation! Hard, straight, plush-covered seats were arranged in pairs facing each other. If a person was strong enough he might be able to flip the back section over so one seat faced the back of another, but this was a great deal of trouble so most people just sat uncomfortably looking either toward the front or the rear of the car and, where possible, watched the scenery through dirty windows.

Despite the discomfort, I enjoyed my trip down to Kansas City. Walking into the huge and majestic Union Depot, I felt wonder at its architecture and its bustling atmosphere. At that time it was teeming with passengers going to or coming from someplace. I ate a meal in the lovely dining room and, later, on the return trip home, had lunch in the coffee shop.

Coming quickly back to the recent past, I had occasion not long ago to travel to Nashville, Tennessee, for a meeting of the United Methodist Board of Communications. As I plodded along the sterile-looking corridor of the Omaha airport I couldn't help but think how much travel has changed. Now the waiting rooms are usually small cubicles with the colors and designs which are indigenous to the particular airline upon which a passenger is flying. Boarding most planes is done through an accordion-pleated tunnel designed to protect people from the weather. Until that umbilical-like appendage is removed, it is difficult to realize one is inside an air-oriented vehicle.

But it really is all designed for the modern traveler's comfort. Once I got into the plane in Omaha, despite a rainy, cloudy, cold and windy day, I settled into a comfortable seat, gratefully accepted the offer of the handsome, blond steward for a lunch tray, and let the problems of the world fall away with the earth below. Once we pushed up through the clouds into the sunlight I had the same exciting



The entry to the governor's office in the state capitol building in Nashville, Tenn., has a series of beautiful historical murals around the walls. This background mural tells the story of the river trade in the early days of the state. The two persons in the picture are the acting secretary for the governor and the tour guide who took Evelyn through the building.

feeling of going *someplace* that I used to have on the wondrous trains of years gone by.

Arriving at Nashville, I found the sun was shining, the breezes were warm and I felt a sense of adventure at finding myself immersed in the Music Capitol of the World.

My stay was punctuated with wonder at the number of recording studios and various industries related to the proliferation of music throughout the world. Our own United Methodist communications production industry is located in Nashville and our board visited the recording, film, animation studios, etc., which create such fine visual aids, records and tapes for various uses within the church. My appreciation of the excellent professional quality of the work done and the people who devote their lives to this effort increased immensely during my visit.

I spent one beautiful free day in the downtown part of the city, starting at the Cumberland River front with restored Fort Nashborough as the focal point. On Christmas Eve in 1779, a group of scouts sent out from a village in eastern Tennessee to find a less crowded and better place to settle reached the Cumberland River and started building a fort. First called Nashborough, the name was changed to Nashville in 1784. The present reconstructed fort includes a program of "living history" demonstrations which make the story of those early days come alive.

The waterfront area is made up of some of oldest manufacturing buildings in this part of the country. A number of them are being remodeled into malls,

restaurants and specialty shops in a manner to preserve their architectural and historical atmosphere.

After eating lunch in one of the small shops, I walked on through the city and up to the top of "Billy Goat Hill". When the town was first begun, one of the early settlers named the hill because it was so steep "only a billy goat can climb it!". Today, on top of Billy Goat Hill, stands the capitol building of the state of Tennessee. Begun in 1848, the building is predominately limestone and marble with gigantic pillars in front, excellent story-telling murals painted inside and great chandeliers dominating the legislative halls. Tennesseans in 1848 built for beauty and durability!

After an especially interesting guided tour, I stopped out on the lawn to pay my respects at the grave of President and Mrs. James K. Polk and to admire the statue of President Andrew Jackson astride a rearing horse.

It was time to return to the motel, rest my weary feet and prepare for a trip the following day to the Upper Room Chapel and museum, to Scarritt College and a number of buildings connected with the United Methodist national program services.

Our board meeting took several days, but at its conclusion a few hours remained when a short tour was planned to the Parthenon, Belle Meade Mansion and the "Grand Ole Opry". (Not once during my stay was I able to get out to The Hermitage, home of President Jackson, because of its distance from Nashville and the lack of tours at this off-season period, but that's about all I missed!)

The Parthenon is a marvelous reproduction of the first Parthenon in Athens, Greece. It was built as part of the Centennial Celebration of Tennessee's statehood in 1896. Nashville has long been known as the Athens of the South because of its many colleges and universities; this fact inspired the building of this tremendous and artistic edifice.

Belle Meade Mansion is one of the finest antebellum plantations of the south. Even though the leaves were gone and the grass dry and brown, the large lawn with its heart-shaped reflecting pool, brick chapel, summer kitchen, slave quarters and large horse barn were beautiful. I could well imagine Scarlett O'Hara and Rhett Butler coming out the door of this beautiful southern mansion.

After a quick supper, we drove out to "Opryland". The grounds of the entertainment park were closed for the winter, but the performances of the over-fifty-year-old radio program continue to be given for the public each Friday and Saturday evening. The great new Opry House holds over 4,000 when filled to
(Continued on page 18)

Needle Notes

by
Carolyn Carter

If someone asked for a vote on the most popular form of needlework used at the present time what would be your guess? I would cast my vote with needlepoint.

One reason needlepoint is so popular is the large number of interesting stitches which can be worked alone or combined in groups. Worked on a variety of sizes (or mesh) of canvas (from 5 holes per inch up to a silk gauze which has 40 holes per inch) the stitches cover the canvas completely, giving the appearance of fabric. Persian yarn, tapestry yarn, embroidery floss, metallic yarns and silk embroidery thread are all threads and yarns I've seen used either alone or in combination for needlepoint articles. Persian yarns come in about 500 colors. Tapestry yarn is smoother in texture, but it comes in a more limited color range than the Persian.

Many of the stitches used in needlepoint, such as the French knot, are also used in other types of embroidery. The most common stitches used, however, are the Continental and the Basketweave. These are very durable stitches because they are small, go from one hole diagonally to the one next to it, and cover the back of the canvas as well. A straight up and down stitch, called the Gobelin, covers from 2 threads up to 12 or more at a time. Used in groups to form a 3-dimensional effect, this stitch is called Bargello.

Bargello is growing in popularity; it is easy work and projects are quick. It is less durable than the Basketweave because the stitches are longer and tend to get caught or snagged but care can be taken in placing the finished items. Bargello is an old form of needlework originally found in Florentine embroidery using silk thread on silk gauze. Now it is usually worked on 12-mesh canvas with Persian yarns to obtain very colorful effects of block, basket and pomegranate patterns. The stitch is commonly worked up into pillows but lends itself to purses, belts, chair seats, eyeglass cases and even such clothing as vests, hats and pocket trim.

The peasants of the Greek Islands originated a beautiful form of embroidery which is lacy and delicate known as drawn-fabric or pulled-thread embroidery. Some of this beautiful handwork is still to be found at auction sales in our country.

As its name implies, the airy effects are created by working stitches in such a way that the threads of the fabric are drawn or pulled together to form open-work designs. The stitches are worked by counting the threads of the fabric. The



Needlepoint pictures, such as this house, are excellent to use in learning the craft, for they include a wide variety of interesting stitches.

embroidery thread is always pulled firmly with each needle movement. Many of the stitches used are those also found in other kinds of embroidery, only in this type of work they are pulled tightly together.

Originally, pulled-thread embroidery stitches were worked on white or natural-colored linens with matching threads. To bring a modern touch to this traditional embroidery, designs are now sometimes worked on colored fabrics using contrasting or matching threads.

Kits are available with all the materials and directions in each package to help the beginner. I would encourage you to try at least one project of drawn work for it adds variety and interest to handwork.

A NOTE OF CONCERN

Sunday I attended an open house at Kansas City's Union Station. It is hoped that this enormous building can be used for a science museum. About 10,000 people attended this special event, which shows the level of interest in the city. It rained during the day and that could have kept quite a number of people home.

I tried to remember some of the dimensions of that huge, beautiful building. The main waiting room measures about 243 feet by 100 feet and is 92 feet tall! If plans develop as projected, this space will be left as is. The gigantic chandeliers weigh 3,000 pounds each and are lowered by pulleys to replace bulbs and for cleaning. The great clock in the main lobby is 6 feet 4 inches in diameter. Marble is used lavishly on the walls and floors.

One woman at the open house told me that at the height of its use this was the

third largest railroad terminal in the world; looking at the spaciousness of that beautiful building, I believe her. At one time over 300 trains arrived and departed daily and about 28,000 people walked in and out of this terminal every 24 hours.

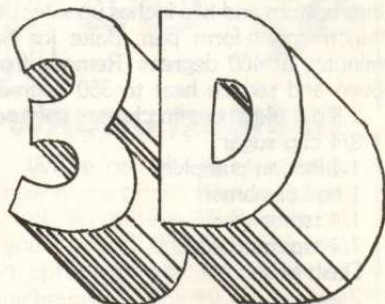
The Union Station, facing onto Pershing Street, was built between 1902 and 1906 at the cost of six million dollars. Another forty million was spent on the tracks, train sheds, etc. My! what a sum of money it would take to rebuild such a building today!

The station has an interesting history as well as great artistic beauty to make it worthy of preservation. Bullet holes may still be seen where Federal agents, police and Pretty Boy Floyd had a shoot-out in the 1930's.

The tracks are now rusted and weeds are growing between and among them, as Betty Jane Tilsen remarked that she had seen while looking below Main Street on her recent trip to Kansas City.

The Kansas City Union Station is such an interesting building, I do hope it will be saved, restored and put to good use.

—Harold Smith



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Recipes

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PUMPKIN CHEESECAKE

1/3 cup butter or margarine (If margarine is used add 1/2 tsp. Kitchen-Klatter butter flavoring.)

1/3 cup sugar

1/2 tsp. Kitchen-Klatter burnt sugar flavoring

1 egg

1 1/4 cups flour

Cream shortening and sugar with flavorings until light and fluffy. Blend in egg and then add flour. Mix well. Press into bottom and two inches up sides of a 9-inch spring-form pan. Bake for five minutes at 400 degrees. Remove from oven and reduce heat to 350 degrees.

2 8-oz. pkgs. cream cheese, softened

3/4 cup sugar

1 1-lb. can pumpkin

1 tsp. cinnamon

1/4 tsp. ginger

1/4 tsp. nutmeg

Dash of salt

2 eggs

Combine cream cheese and sugar. Cream well. Blend in pumpkin and spices. Add eggs one at a time beating well after each addition. Pour into the pastry-lined spring-form pan. Smooth filling to edges of crust. Bake at 350 degrees for about one hour. Chill and serve with whipped cream.

A regular pie tin could be used.

—Betty Jane

HOT CRANBERRY PUNCH

1 quart cranberry juice

3 cups water

1 1/2 cups grapefruit juice

Sugar to taste

1/2 tsp. cloves

1/4 tsp. allspice

1 stick cinnamon

1 tsp. Kitchen-Klatter cherry flavoring

Red food coloring as desired

Combine all ingredients in saucepan. Heat thoroughly, and simmer about seven minutes to blend spices and fruit flavors. Serve hot. For an elegant touch, top with a spoonful of whipped topping or whipped cream and sprinkle a little cinnamon on top. Excellent with crackers or chips and dips. —Evelyn

HENNY-PENNY CASSEROLE

1/3 cup chopped green pepper

3 Tbls. chopped onion

1 4-oz. jar sliced mushrooms

3 Tbls. butter

3/4 tsp. salt

1 1-lb. can cream-style yellow corn

1 cup dairy sour cream

2 cups cooked noodles, drained

2 cups diced cooked chicken

Saute pepper, onion and mushrooms in butter until tender. Remove from heat and add salt, corn and sour cream. Pour over noodles and chicken which have been placed in greased casserole. Mix lightly. Bake at 350 degrees for 25-30 minutes.

—Dorothy

FAVORITE BROCCOLI-CAULIFLOWER BAKE

2 10-oz. pkgs. frozen broccoli spears

1 10-oz. pkg. frozen cauliflower

2 Tbls. flour

2 Tbls. melted butter

1 4-oz. can mushroom stems and pieces

1 1/2 cups milk

1 cup diced process American cheese

Dash of salt

Dash of pepper

1/4 cup butter

2 cups bread crumbs

Cook the broccoli and cauliflower separately, according to package directions. (Do not overcook.) Drain and cool. Add the flour to the 2 Tbls. of melted butter and stir over low heat to make a smooth paste, being careful not to brown it. Drain the mushrooms. Mix the liquid with the milk and gradually add it to the flour-butter mixture and cook. As the mixture thickens, add the cheese, salt and pepper. When the cheese is melted remove from the heat and add the mushrooms. Arrange the broccoli and cauliflower in alternate rows in a shallow casserole and pour the cheese sauce over the top. Melt the 1/4 cup of butter in a small pan; add the crumbs and stir until the crumbs are well buttered. Sprinkle over the top of the casserole. Heat in a 350-degree oven about 20 minutes, or until bubbly.

—Dorothy

HALLIE'S HAM LOAF

2 lbs. ground beef

2 lbs. ground cooked cured ham

2 lbs. ground pork

4 beaten eggs

4 cups crushed graham crackers

2 1/2 cups milk

Combine the above ingredients. Shape into three loaves. Put in large baking pan. Bake at 325 degrees for about one hour. Remove from oven and poke holes in top of loaves. Pour the sauce (recipe below) over top. Return to oven and bake about one hour longer or until done. Baste occasionally.

Sauce

1 can tomato soup

1/3 cup vinegar

1 cup brown sugar

1 tsp. dry mustard

Combine all ingredients and pour over ham loaves.

ASPARAGUS CASSEROLE

1 large can asparagus spears

1 can cream of mushroom soup

1/4 cup slivered almonds

3 hard-cooked eggs

1/4 cup grated American cheese

1 small jar pimiento

1/2 cup buttered bread or cracker crumbs

Layer half of the asparagus in bottom of buttered casserole. Cover with half of mushroom soup, almonds, eggs; repeat. Combine cheese, pimiento and crumbs. Spread over top. Bake at 350 degrees for 25 minutes.

PUDDING CINNAMON ROLLS

1 regular-size box vanilla pudding mix (not instant), prepared according to package directions

1 stick butter

2 beaten eggs

1 tsp. salt

2 tsp. sugar

1/2 cup warm water

2 pkgs. yeast

6 1/2 cups flour

Softened butter, cinnamon, brown sugar, nuts

Stir butter into warm prepared pudding. Let cool to lukewarm and then add eggs and salt. In a cup dissolve the 2 tsp. sugar, warm water and yeast. Let set five minutes. Stir and add to pudding mixture. Stir in the flour (makes a soft sticky dough). Cover and let rise about one hour. Punch down and let rise again about 45 minutes. Pour onto floured board. Knead in about 1/2 cup more flour. Roll half of dough at a time into rectangular shape. Spread with softened butter. Sprinkle with cinnamon, brown sugar and nuts. Roll as a jelly roll and slice in about 1-inch pieces and put in greased baking pan. Let rise 20 minutes. Bake at 425 degrees for about 15 to 20 minutes. Makes about two dozen. —Hallie

SALMON SPREAD

- 1 1-lb. can red salmon, well drained
- 1 8-oz. pkg. cream cheese, softened
- 1 Tbls. lemon juice
- 2 tsp. minced onion
- 1 small green onion, chopped
- 1 tsp. prepared horseradish
- 1/4 tsp. salt
- 1/4 tsp. liquid smoke

In a bowl, combine all ingredients and mix with hands. Let stand in refrigerator for 24 hours. Serve on crackers.

NOTE: Make sure salmon is very well drained. —Lucile

LICKETY-SPLIT CHOCOLATE CAKE

- 1 cup water
- 1/2 cup salad oil
- 1 stick margarine
- 1/4 Kitchen-Klatter butter flavoring
- 2 cups flour
- 1 3/4 cups sugar
- 1/4 tsp. salt
- 4 Tbls. cocoa
- 1/2 cup buttermilk
- 1 tsp. soda
- 2 eggs, slightly beaten
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 tsp. Kitchen-Klatter burnt sugar flavoring

Combine in a saucepan and bring to a boil the water, salad oil, margarine and butter flavoring. In a mixing bowl put flour, sugar, salt and cocoa. Pour hot mixture over ingredients in bowl. Beat until creamy. Add remaining ingredients, beating well. Pour batter (it is quite thin) into well-greased and floured jelly roll pan. Bake at 400 degrees for 18 minutes, or until it tests done.

Frosting

- 6 Tbls. buttermilk
- 1 stick margarine
- 3 Tbls. cocoa
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 lb. powdered sugar
- 1/2 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter burnt sugar flavoring
- 1 cup miniature marshmallows
- 1/2 cup nuts

Put buttermilk, margarine, cocoa and butter flavoring in saucepan. Bring to a full boil and remove from heat. Stir in powdered sugar. Add remaining ingredients. Spread on cake. It sets up like fudge frosting. Be certain to spread frosting while still hot.

This is a delicious and very easy-to-make dessert. It is almost thin enough to call a brownie rather than a cake. If a jelly roll pan is not available, it may be baked in two 8-inch square and one loaf pan. The baking time would then be a little less, so check to be sure cake is not overbaked. Freezes well. —Evelyn

LOUISE'S CHILI

- 2 Tbls. margarine, melted
- 2 large onions, chopped
- 2 lbs. hamburger
- 1 Tbls. chopped green pepper

Put the above ingredients in a heavy skillet over medium heat. Cook, stirring occasionally until the onions are clear and the meat is crumbly. Drain excess fat. Put in a slow-cooking pot or large kettle. Add:

- 4 cups beans (red or kidney)
- 6 cups thick tomato juice
- 1/2 can chopped mushrooms
- 1 1/2 tsp. seasoned salt
- 1 tsp. chili powder
- 2 tsp. sugar
- 1 Tbls. Italian seasoning
- Dash of pepper
- Dash of oregano
- 2 bay leaves, (remove before serving)

Cook several hours on low. This is not a thin soup if a thick tomato juice is used.

—Dorothy

PEANUT BUTTER CHIP COOKIES

- 2 eggs
- 2/3 cup salad oil
- 2 tsp. Kitchen-Klatter vanilla flavoring
- 3/4 cup sugar
- 2 cups flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1 cup peanut butter chips

Beat eggs with fork. Stir in oil and flavoring. Blend in sugar until mixture thickens. Measure flour, then sift with baking powder and salt; stir in. Fold in chips. Drop by teaspoonfuls, 2 inches apart, onto ungreased baking sheet. Flatten with greased bottom of glass dipped in sugar. Bake 8 to 10 minutes at 375 degrees. Remove immediately.

—Verlene Looker

MOCK POTATO SALAD

(Low Calorie)

- 2 10-oz. pkgs. frozen cauliflower, cooked and drained (or 1 large head, cooked and drained)
- 1 cup chopped celery
- 1/2 green pepper, chopped
- 1/2 cup diced dill pickle
- 14-oz. can mushroom pieces, chopped
- 3 Tbls. prepared mustard
- 1 Tbls. Kitchen-Klatter Country Style dressing
- 1 tsp. Worcestershire sauce
- 1 tsp. Kitchen-Klatter no-calorie sweetener (more or less could be used)
- 1 tsp. parsley flakes
- 1 tsp. onion powder
- 1/2 tsp. garlic powder
- 1/2 tsp. Accent
- 1 tsp. salt

Combine all ingredients. Refrigerate several hours or overnight. (A little vinegar could be added for a more tangy salad.) —Hallie

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ORANGE-NUT CAKE

1 cup butter or margarine, softened (If margarine is used, add 1 tsp. Kitchen-Klatter butter flavoring.)

2 cups sugar
 4 eggs
 1 1/2 cups dairy sour cream
 2 tsp. Kitchen-Klatter orange flavoring
 4 cups unsifted flour
 2 tsp. baking soda
 2 tsp. salt
 2 cups chopped nuts

In large mixer bowl combine the butter or margarine, sugar, eggs, sour cream and flavorings. Beat at medium speed until well blended. Thoroughly mix together the flour, soda and salt. Stir into the first mixture. Fold in nuts. Pour into two greased and floured bread pans. Bake at 350 degrees for about one hour.

Can be frosted with plain powdered sugar frosting if desired. —Dorothy

CHEF'S CHOICE CASSEROLE

1 lb. ground beef
 1/4 tsp. dry minced garlic
 1 tsp. salt
 1/8 tsp. pepper
 1 tsp. sugar
 2 8-oz. cans tomato sauce
 1 8-oz. pkg. small noodles
 1/3 cup diced onion
 1 Tbl. dried chives
 1 3-oz. pkg. cream cheese
 1 cup commercial sour cream
 1/2 cup grated Cheddar cheese

Brown beef in heavy skillet and drain off excess fat. Add garlic, salt, pepper, sugar and tomato sauce; cover and simmer gently about 15 minutes. Meantime, cook noodles according to package directions and drain. Blend onions and chives with sour cream and cream cheese. Grease a baking dish lightly and fill it with layer of noodles, meat sauce, sour cream mixture and grated cheese, ending with the grated cheese on top. Bake about 25 minutes at 350 degrees. —Dorothy

WIENER CHOWDER

1 can cream of celery soup
 1 can cream of potato soup
 1 1/2 cups canned or cooked mixed vegetables
 1/4 cup onion, sauteed
 1 tsp. seasoned salt
 2 cups milk
 Wieners, sliced

Combine soups and vegetables. Heat. While this mixture is coming to a boil, saute onion in a small amount of shortening (or use instant minced onion) and stir into soup mixture. Add remaining ingredients. Simmer 10 to 15 minutes. Serve hot.

This is an excellent way to use up leftover vegetables. The amount of wieners used depends on the number to be served; more or less can be added as desired. —Evelyn

SUPER BOWL FRUIT SALAD

1 can pears (about 1 cup)
 Pear juice plus water to make 1 cup liquid
 1 3-oz. pkg. mixed fruit gelatin
 1/2 cup miniature marshmallows
 4 (or more) maraschino cherries, diced
 1/2 cup whipped topping
 1/4 cup Kitchen-Klatter Country Style dressing

Drain pears. Measure juice and add water as needed to make 1 cup liquid. Heat. Dissolve gelatin in hot liquid. Add marshmallows to hot gelatin. Chill until syrupy. Add remaining ingredients. Turn into mold. Chill until firm. —Evelyn

HUNGRY MAN'S HASH

1 large onion, chopped
 1 small green pepper, chopped
 2 Tbls. butter
 1 1/4 lbs. ground beef
 1/4 cup raw rice
 1 cup canned tomatoes
 1/2 tsp. salt
 1/4 tsp. pepper

Saute onion and green pepper in the butter. When transparent, remove from skillet and brown meat. Drain excess fat. Combine all the ingredients and put in greased casserole. Bake at 350 degrees for one hour. —Dorothy

MINT CHIFFON PIE

Chocolate Pie Shell

1 16-oz. pkg. milk chocolate chips
 1/4 lb. butter
 2 cups crisp rice cereal
 1/2 tsp. Kitchen-Klatter vanilla flavoring

Melt chocolate chips in top of double boiler over hot (not boiling) water. Blend in butter and flavoring. Add cereal, making sure all is coated with chocolate. Butter a 10-inch pie pan and spread mixture over bottom and sides. Let chill in refrigerator several hours.

Filling

1/2 cup crushed peppermint stick candy
 1/4 cup granulated sugar
 1 envelope unflavored gelatin
 1 1/4 cups milk
 3 egg yolks, slightly beaten
 1/4 tsp. salt
 Drop of Kitchen-Klatter mint flavoring
 3 egg whites
 1/4 cup sugar
 1/2 cup heavy cream, whipped
 Mix the crushed candy, 1/4 cup sugar, gelatin, milk, egg yolks, salt and flavoring. Cook and stir over low heat until gelatin dissolves and candy melts. Chill until partially set. Beat egg whites until soft peaks form. Gradually add 1/4 cup sugar and beat until stiff. Add to gelatin mixture. Fold in whipped cream and pour in pie shell. Chill. —Verlene

A WISP OF HAY

by
Evelyn Witter

Most people find it hard to believe that a wisp of hay kept Aunt Martha alive for a whole winter. But I have it on the best authority, Aunt Martha herself, that it most assuredly did.

It started the summer Aunt Martha was ill. She was in the hospital from June until September, and most of the time she was too sick to give much heed to anything.

As she started getting better, her main concern was how things were going on the farm. All her life she had worked diligently in the fields and in the house for security. To her, security meant the canning shelves full, the hogs butchered and fried down, the grain bins bulging, and the hayloft so full it was impossible to close the hay door. These things symbolized to her that all was right with her world.

Although Aunt Martha wasn't aware of it, things on the farm hadn't gone so well during what she has since referred to as her "hospital summer". Lack of rain caused a lean crop, and of course Uncle Horace was afraid to tell her. He knew she couldn't afford to worry. More than anything, she needed a peaceful outlook to complete her recovery.

Well, everything was fine until Uncle Horace was going to bring Aunt Martha home. It was then he realized he couldn't keep the full secret about the short hay crop from her because she would get a full view of the barn from her upstairs bedroom. There wasn't any loose hay lying around anywhere to show the extravagance of plenty, and the hayloft door had closed easily—all too easily.

He felt he had to give her an illusion of plenty. So he took a wisp of hay and let it hang out the loft door. It gave the effect of a bulging loft so full of hay it was almost impossible to close the door.

And just as he thought, Aunt Martha spotted it the first thing. "Well, I see we're all tucked in for the winter," she said, gazing out at the wisp. "Mighty comforting feeling—mighty comforting!"

Often through the hard, cold winter Uncle Horace saw her look out at the hayloft door and smile contentedly. At these times he knew that what he had done was helping her to get well.

As spring neared, Uncle Horace knew Aunt Martha would soon be up and about, looking into every nook and cranny on the farm, and he felt he had to make his deception right with her.

"Martha," he said one day, "I deliberately misled you into believing we have a barn full of hay, but I've been buying hay on and off all winter. I put that sprig there where you would see it so you'd feel good. Will you forgive me, Martha?"

"Horace!" she exclaimed in stunned surprise. She turned her eyes upon him and sat thoughtfully contemplating him for a few moments. Uncle Horace must have suffered qualms while waiting for her reply.

Then — "Forgive you, Horace, my dear? I thank you for helping me to realize something."

"What's that, Martha?"

"Just think," she replied, "a meaningless wisp of hay helped me get through a winter of sickness. It shows me how much more I should depend on the courage and strength God gives."

MEET OUR WRITERS



Evelyn Witter

Writing is so much a part of me I feel as if I've been writing most of my life! When it comes to writing, I wonder if anyone is ever quite satisfied. I, for one, always think I can do better.

It seems to me that writers are temperamental, like artists. However, I prefer to think of myself as a craftsman. I do a great deal of research into a subject before I put anything down on paper. I read background materials while eating in the kitchen, while watching television in my writing room or in bed before I go to sleep. After I have an article or chapter of a book started (and how difficult it is to put a blank sheet of paper into the typewriter and expect to fill it) then I rewrite. Many, many times I rewrite the material upon which I am working.

A writer should not be afraid of being rejected. I could paper my house with the rejection slips I've received. Another bit of advice: taking writing classes is useful for an author, for the give and take among students is extremely valuable.

Through the years I have written several thousand articles and fiction pieces for both juvenile and adult publications. Among the books I've had published are a number of biographies, a series of mystery books for children, almanac reference material and four

(Continued on page 21)

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LATEST NEWS FROM ALISON

Dear Friends:

Did you ever have one of those times when several weeks' lapse in writing left you with so much news you hardly knew where to begin? Well, it is certainly true right now with our family. I scarcely know where to start etching a dent in the happenings that have come to Mike and myself since my last letter.

First and foremost, Mike and I have moved to New Mexico and left our "little

house on the prairie" of Texas. A job frequently dictates where we must go to live and this was no exception for us. Our farm is small, and, as many small farmers these days are well aware, a job in town is usually a necessity just to make ends meet. Most farmers, these days, must have such a large operation to depend on farm income alone for a living, that I'm sure many of you understand just how important that second income can be. For the two of us, we knew we could never support ourselves on farm income alone.

At any rate, Mike was offered an outstanding position, one which he was thrilled to receive (there wasn't a lot of hemming and hawing by the two of us around the old heating stove when it came down to deciding whether or not he should accept the position). It was an excellent opportunity for Mike, and I was thrilled that the job offer had come along.

With mixed feelings of anticipation and sadness at leaving our place, we packed up the tools and animals which made up our "farm" and moved to south central New Mexico, where Mike assumed his duties as the Medical Laboratory Director for the Fort Stanton State Hospital. Fort Stanton is a home and training center for retarded children run by the state of New Mexico. Already, our lives have been touched by these children and their families affected by the joys and sorrows resulting from mental retardation.

Even though we are some 350 miles from our little farmstead in Texas, I still get a twinge of homesickness and think back fondly on all the good and hard times we experienced there! During the past year we were able to start purchasing the farm from Mike's dad; it is a stable security to return to, if necessary, in the future. Although such long-term investments seldom reap any benefits for 20 or 25 years, we are both still young—under 30—and thought it a wise decision to keep the farm. Besides, I just couldn't give up something that took so much of our muscle and back effort to develop.

A friend of ours is currently living on our homestead and keeping the fires burning. A local neighbor has leased the farming rights. Although we have become absentee farm owners, we feel the place is well cared for in our absence even though it might lack just a little *Tender Loving Care* and home-reared sympathy!

I can't help but chuckle just a little when I tell you my second newsy item. Many of you are familiar with the Kitchen-Klatter radio program and for years and years have followed the voices of the remarkable distaff Driftmier assembly; never let it be said there was a female Driftmier born who didn't have a gift of gab! Well, fate has struck the lethal

blow—I am VOICELESS, or at least barely intelligible! It all happened last week when I had the unfortunate experience of being kicked in the head by a rather *substantial-sized* horse!

Before I realized what had happened, I was rushed 36 miles by police escort to the local hospital. It was discovered that I had broken my jaw in three places and sustained a fracture to one of the vertebrae in my neck. It sounded bad, but it felt even worse! I spent the night in the local hospital where they examined me and discovered I had a harder head than the horse did a foot (well, almost) and was told I had to go the next day on a 150-mile trip to El Paso, Texas, for surgery.

Believe me, a trip of 150 miles in our bouncy jeep pickup over pot-holed New Mexican roads is no picnic, especially with a broken jaw. I didn't really care about the pain; all I could think about was getting my jaw fixed. Although our little rural hospital is an excellent facility (and thank God we have it!) it just does not have the specialists needed to repair the kind of damage I had.

Now I am back home and feeling pretty chipper. My jaws will be wired shut for about two months. I am on a special *liquid only* diet and don't think a minute goes by that I don't crave fried chicken, mashed potatoes, gravy and corn on the cob! Actually, I'd do almost anything right now for a cracker! The doctors told me I would most likely lose weight, which could be the greatest benefit from the whole ordeal, but it is beyond me how a person is supposed to lose weight eating high-calorie milk shakes all day. It would just be my luck to not eat for two months and still gain ten pounds.

The diet I am on is actually a good healthy diet, high in proteins and nutritious but it is lacking in crunchy texture. Fortunately, my mother-in-law descended from heaven like an angel, bringing her blender with her. She has proceeded to fix me up with all kinds of recipes and encouragement.

Mike, with his dapper sense of humor, has been my mainstay. He tells everyone he has accomplished every husband's dream—a wife who can't nag, can't talk, can't eat, is a great cook and who spends her time in quiet reflection waiting for the next two months to proceed at a snail's pace.

Best New Year's wishes,
Alison Walstad

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COME READ WITH ME

by
Armada Swanson

In my mother's big old farmhouse there is a cozy little upstairs bedroom we call the "west room" which is complete with antique chest and comfy bed with a pretty red and white quilt. A wall attraction there is the cross-stitched sampler which my mother sewed: *Make it do, Wear it out, Use it up, Do Without.*

The sampler motto ties in with a book I've been reading called *Making Do* (Follett Publishing Co., Chicago, Ill., \$9.95) by Jeane Westin. This is an inspiring collection of human stories that show the survival of women in all walks of life in America during the most difficult times, the '30s.

The author writes in the foreword: "The Depression began with the stock market crash and ended more than a decade later with the advent of a second global war. In between, an entire generation of women learned to survive by 'making do'. To make do is an old-fashioned way of saying 'do the best with what you have'. You still hear it today from older people—especially women. During the 1930s, making do became more than a way of stretching food or clothes; it became a philosophy, a state of being, an art."

Written in four parts, *Making Do* covers women at home, young women growing up, women at work, and women who helped shape their time. The stories that follow spotlight the struggles and triumphs of a generation of American women. The author writes, "In middle-class homes across the country wives planted vegetables instead of flowers, quilted with their neighbors, begged feed and flour sacks for dress material, and learned to stretch a husband's salary that was cut 40 percent in 1932, not to be fully restored in many cases until 1939."

We certainly agree that Jeane Westin's book *Making Do* combines all the women's voices to create a feeling of love and faith and trust.

East Wind is the story of Maria Linke as written by Ruth Hunt (Zondervan Publishing House, \$6.95). "Only one who has felt the nearness of death can truly be grateful for each new day, no matter how much suffering it might bring," says Maria Linke, survivor of nine years' imprisonment in the death camps and prisons of Stalin's Russia following World War II. This is more than just a war story. It depicts the author's childhood as the daughter of a wealthy pre-Revolution German industrialist—banishment to Siberia—escape to Germany during the Russian Revolution—World War II and her work as interpreter in labor camps—her arrest as a spy by advancing Russian armies—and miraculous escapes from

(Continued on page 21)

A TRUE STORY

My Friends Were Astonished At The Change In My Appearance...

I always pampered my skin... Special creams, lotions, exotic balms... I used them faithfully. Yet nothing helped, I was ready to give up.



Then something struck me—something I never would have known if my husband hadn't owned and managed a mink farm where we lived.

One day I was serving coffee to three of the men, who handle the mink pelts. These men had worked for my husband for years. As I gave them their coffee, I couldn't help but notice their hands. How smooth and soft they were! I thought about them all that day. In my opinion it had to be something in the body or skin of the mink that made their hands so smooth and soft. And if it was good for hands, then it must be good for the face and throat. Could this be the answer to the signs that alarm every woman?

I told my husband what was on my mind and asked if he could possibly extract some of the oil from the mink pelts. At first he laughed at me, but then agreed I might have a point. He consulted a chemist friend and together they compounded the mink oil with a pure balm base. It was a costly process, but what it produced I believed was priceless.

After I'd used the mink oil my complexion looked fresher, clearer, smoother... just like it used to be. There was no doubt about it. My formerly dull, dry skin now had a glowing, dewy look. I was really thrilled! Even my throat seemed petal-smooth and more firm looking. I could hardly believe it. My friends and relatives

were astonished at the change in my appearance.

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From Our Family Album

Many years ago we had a big family dinner at Aunt Jessie's home in Clarinda, Iowa. Folding tables had to be set up in the basement recreation room to accommodate the crowd.

In the front row are Aunt Susan Field Conrad, Leanna Field Driftmier (our mother), Aunt Helen Field Fischer, and Bertha Field (Uncle Henry Field's wife). Behind them are Aunt Martha Field Eaton and Aunt Jessie Field Shambaugh. The only one who now survives is Aunt Bertha Field.

—Lucile

Listen to Kitchen-Klatter.

**NEW YEAR
OLD IDEA**

It certainly wasn't original with us. Wise merchants have known for years that quality creates satisfied customers... and that satisfied customers tell their friends. I suppose everyone at one time or another is tempted to cut some corners, especially in these days of rising costs. But it wouldn't be fair to you, and no, it wouldn't be fair to us. That name "**Kitchen-Klatter**" has meant consistent quality for too many years, and we aren't going to start tarnishing it now. So when you pick up that box of **Kitchen-Klatter Kleaner**, **Blue Drops Laundry Detergent** or **All-Fabric Bleach**, you know what to expect: Quality, and full value for your money.



YOU CAN DEPEND ON!

TRAVEL HAS CHANGED — Concl.

capacity. The huge backdrops were changed frequently with pictures and advertisers vying for space and colorful illustrations. I was surprised at the number of the audience who sat on the stage behind the performers. Much activity and moving around continued near the rear of the platform, but it was organized confusion, and at the front "apron" part of the stage all was professional: country folk music, a predominance of fiddle music, guitar players and a variety of excellent singers.

When the "Tennessee Travelers" came out to do a demonstration square dance, one of my friends asked, "Evelyn, is that the way you dance in Iowa?"

"Oh, my no," I answered. "That is exhibition square dancing with a clogging step. Ours is far simpler and does not include the tapping step they use. But the costumes and music are similar!"

With the fiddle music ringing in my ears, I left the "Grand Ole Opry" and reluctantly rang down the curtain on my first trip to Nashville. Hopefully, it will not be my last. Next time I want to go by car, with Robert and our camping gear, and explore the beautiful, rugged countryside of Tennessee.

A RELAXING PARTY

Invite your friends to a New Year's or Winter's Eve "come as you are" party. Plan easy entertainment and refreshments so you, too, can relax and enjoy the evening.

Bowls of chili or oyster soup, sandwiches, pizza, or even waffles can be served without too much preparation. Be sure there is plenty of coffee or hot chocolate, or cold drinks for the younger set. Paper tablecloths, plates and cups will eliminate extra chores and will add a colorful touch.

Most of your Christmas decorations will still be up, but just be sure you have a well-lighted and decorative entrance to welcome your guests. One thing you might like to do for the extra colorful touch, is to add bunches of balloons. Use a felt-tipped pen or paints and print the sign or dates of the horoscopes on the balloons. Before blowing up the balloons, put the appropriate horoscope in each. As the midnight hour approaches, have each guest find his own sign, burst the balloon, and read his horoscope.

Set up card tables and bring out your various games—even some jigsaw puzzles. It may be a good idea to plan some active games too. Guests may include a few who prefer easy chairs for watching the New Year's programs on TV or who would like to reminisce about the Old Year. Provide "something to do" or "nothing to do" as suits each one's fancy.

To fill in any lull, have the letters H-A-P-P-Y N-E-W Y-E-A-R printed on sheets of paper, one for each person. The object of the game is to write a sentence using each letter in the order given. For example, "Hear Amy's Playful Pup Yelp", etc. Allow a limited time to write the sentences. Then have each one read. For variation, each contestant could name a person or place in the 1977 news and thus use the letters spelling out *Happy New Year*.

Watch the clock, so as to sing the traditional "Auld Lyne Syne" at midnight. Where appropriate, it is meaningful to have guests hold hands and sing "Praise God from Whom All Blessings Flow". —Mildred Cathcart

A WINTER CENTERPIECE

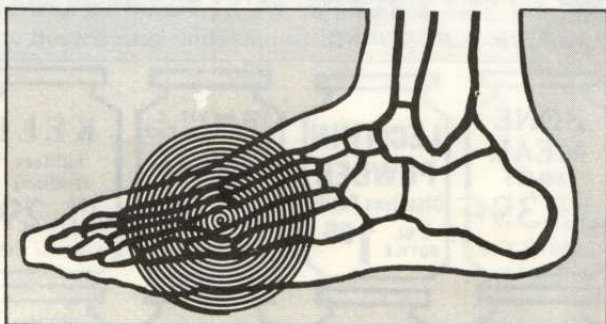
Igloos for January are easy to fashion by preparing a popcorn ball mixture and molding it over a mixing bowl. Shape a doorway in the same manner out of a smaller-sized bowl. Place the smaller ball up against the side of the larger popcorn ball igloo.

Place the igloo beside a mirror lake with cotton used as snow around the lake and the igloo. Fashion snowmen from cotton balls, add black hats, and let them skate merrily around the lake.

—Virginia Thomas

My Feet Were Killing Me... Until I Discovered the Miracle of Hamburg!

It was the European trip I had always dreamed about. I had the time and money to go where I wanted—see what I wanted. But I soon learned that money and time don't mean much when your feet hurt too much to walk. After a few days of sightseeing my feet were killing me.



Oh, I tried to keep going. In Paris I limped through Notre Dame and along the Champs-Élysées. And I went up in the Eiffel Tower although I can't honestly say I remember the view. My feet were so tired and sore my whole body ached. While everybody else was having a great time, I was in my hotel room. I didn't even feel like sitting in a sidewalk cafe.

The whole trip was like that until I got to Hamburg, Germany. There, by accident, I happened to hear about an *exciting breakthrough for anyone who suffers from sore, aching feet and legs*.

This wonderful invention was a custom-made foot support called Flexible Featherspring. When I got a pair and slipped them into my shoes my pain disappeared almost instantly. The flexible shock absorbing support they gave my feet was like cradling them on a cushion of air. I could walk, stand, even run. The relief was truly a miracle.

And just one pair was all I needed. I learned that women also can wear them—even with sandals and open backed shoes. They're completely invisible.

Imagine how dumbfounded I was to discover that these miraculous devices were sold only in Europe. Right then I determined that I would share the miracle I discovered in Hamburg with my own countrymen.

Today thousands of Americans including those who have retired—many with foot problems far more severe than mine—have experienced this blessed relief for themselves.

Here's why Feathersprings work for them and *why they can work for you*. These supports are like nothing you've ever seen before. They are custom fitted and made for *your feet alone!* Unlike conventional devices, they actually imitate the youthful elastic support that Nature originally intended your feet to have.

Whatever your problem—corn, calluses, pain in the balls of your feet, burning nerve ends, painful ankles, old injuries, backaches or just generally

sore, aching feet, Flexible Feathersprings will bring you guaranteed relief with every step you take.

Don't suffer pain and discomfort needlessly. If your feet hurt, the miracle of Hamburg can help you. Write for more detailed information. There is no obligation whatsoever. Just fill out the coupon below and mail it today.

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Mrs. F. S./Metairie, Louisiana

"I feel that these arches are the best money I ever spent on my feet or rather the best buy I ever made."

Mrs. E. E./Theresa, Wisconsin

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THE JOY OF GARDENING

by
Eva M. Schroeder

Recently a friend brought her iron-cross begonia into the shop and set it on the counter. "I don't know if you give 'plant physicals' or not but this thing needs an examination," she said. "It looks like a gray mold on the leaves. Some of the leaves have browned around the edges and others have shriveled and died but I can't find an insect on the plant. Can you tell me what is wrong? My mother brought the plant to me when she came for a visit and it was such a pretty thing. Perhaps I am not giving it proper care."

The iron-cross begonia—Masoniana, is a shade-loving plant and should be grown out of direct sun. A good growing medium consists of equal parts of peat moss, sand and rich humus soil. Keep the soil moderately moist at all times and feed once a month with any good plant food recommended for house plants. Be sure the container has adequate drainage.

Mildews often attack begonia leaves and moldy-appearing leaves are an indication of the trouble. Remove all damaged leaves and dust the plant with a good fungicide that contains sulphur and copper. If the plant loses all its leaves do not discard it as it will send forth new foliage from the old roots. Sometimes it takes up to three months but be patient and keep the soil on the dry order while the plant is recuperating.

Mrs. K. H. wants to learn where she can get some of the better varieties of Rex begonias. "I saw a lovely one with satiny red leaves outlined in bright green. It had a velvety red center and edging on the leaves. No one knew it's varietal name and I would like to own this begonia. I have asked for it at many greenhouses but no one can help me."

From your description you are searching for a Rex begonia called "Merry Christmas". If you will write to the American Begonia Society, 10331 S. Colina Rd., Whittier, Calif. 90604, you can obtain a list of begonia specialists. Most greenhouses do not carry "specialty" plants such as the rarer begonias. Another source would be Logee's Greenhouses, Danielson, Conn. 06239. This firm offers a long list of all types of begonias, geraniums, fuchsias and many unusual house plants. Write to them for a catalog. (They may charge for this.)

Give not unto others the advice you should be taking yourself.

Only a partial payment is made for what a man does.

The rest is paid by what he becomes through it.

"TO BE A WICK" — Concluded

We would expand the compass of our lighting
To gather in its scope the whole world's need,
To recognize that within its glow gleaming
Comes every race and color, class and creed.

God give us growth, the power to shine
each day in our living,
That we may feel Thy presence over all.
Thy blessing on each service, each giving,
God give us growth—till we be Heaven-tall!

—Adapted from an unknown author
Hymn: "Walk in the Light", verses 3 and 4.

Prayer: Our Father, make us each a wick, trimmed and thirsty to take up the oil of Thy Spirit. Let us be a light wherever there is darkness in our world each day. Let us ever burn brightly and surely for Thee. Amen

MEET OUR WRITERS — Concluded

picture books. Lectures, teaching creative writing courses at Black Hawk College, research work for upcoming writing projects, teaching the homebound for Rock Island High School and membership in various clubs and professional groups fill my days.

Chicago, Illinois, was my birthplace. I graduated from the University of Illinois. Married to my college sweetheart, William Witter, we lived for many years on a farm near Milan, Illinois. Widowed three years ago, I now live in the town of Milan. I have a son, a daughter and seven grandchildren.

When the children were small, I used them as subjects for some of my writings. Now that they are grown, I am blessed with many neighborhood children who are my friends and continue to give me inspiration and story ideas.

—Evelyn Witter

COME READ WITH ME — Concluded

death. Spiritually, *East Wind* is a tremendous book.

Garden Meditations (Abingdon Press, 201 8th Ave. So., Nashville, Tenn. 37202 \$5.95) by Josephine Robertson is a book about gardens and gardeners which she ties in with sensitivity to spiritual values. Each of her thirty meditations begins with a quote from a poem, prose, or famous public figure and ends with a sentence prayer. Whether reflection upon the tiny mountain flowers that cling to rocky mountainsides for survival or recounting the adventures of past and present gardeners, Mrs. Robertson provides lessons on the healing power of God through nature. She likens the alpine flowers that adapt to their climate to our own lives. "Faith and conviction can be the taproots that give people strength."



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Playing happily on the steps of Emily (Driftmier) and Rich DiCicco's home in Arlington, Va., are Katharine and James Lowey and the son of one of the DiCicco's neighbors.

Little did Ruby dream when her small ad for sweaters appeared in this magazine that she would be engulfed by orders! It reached the point where she had to hire someone to knit with her because she was making a desperate attempt to get Christmas orders on the road before December 24th. She brought two new ones to show me and I was absolutely delighted by them—have never seen more beautiful knitting. I laughed too when she asked me not to run that ad again until all orders were caught up! I think it was very good for her to have this outlet for her energies during the period of adjustment to her daughter's death.

I want to mention one thing about the year of 1977 that struck me as very curious. In a period of one month I had long, personal letters from friends dating back to the years when Russell and I lived in Minneapolis and California. If I had had one or two it would be surprising enough, but I had a grand total of SEVEN. You talk about the ghosts of the past!

Next month you will have a real surprise when you see our cover picture and our announcement of what a member of our family has gotten done in spite of great pressure at all times.

Margery and Oliver are spending the next four months in Green Valley, Arizona, Howard and Mae will be with their children and grandchildren in Omaha, so I'll be the only one in Shendoah come Christmas Day. Well, I'll be so excited waiting for Juliana, James and Katharine that the day will just speed by and I won't have any valid excuse for feeling sorry for myself! A Happy and Prosperous 1978 to All of You.

Faithfully always . . .

Pucile

DOROTHY'S LETTER — Concluded
manage to keep busy. Andy plays the drum in the school band and recently went with the band and chorus to Hot Springs, So. Dak., where they gave a program at the V. A. Hospital and Andy played a drum solo. Kristin keeps busy with her school work and I'm sure Julian keeps every one hopping when they are home.

Margery and Oliver Strom spent a weekend with Kristin before they went on to Denver for Thanksgiving. Kristin said when Oliver arrived he was sick with a cold and since the weather outside was zero and snowing, they stayed in the house all the time and just had a good time visiting and watching football.

This week I'm starting my Christmas preparations. Hope to get a batch of sugar cookies baked and decorated and sent to the children. This is something Mother always did for me, and Kristin said they missed them last year. It is a time-consuming job I'm certain she won't have time to do for herself. So, until next month . . .

Dorothy

MORNING PRAYER

With joy I greet the morning sun,
The bright new day that's just begun.
Stay by my side the long hours through
And show me, Father, what to do.
—Unknown

TEN RULES FOR MOTIVATING PEOPLE

1. Learn to remember names. Inefficiency at this point may indicate that your interest is not sufficiently outgoing.
2. Be a comfortable person so there is no strain in being with you. Be an old-shoe, old-hat kind of an individual.
3. Acquire the quality of relaxed easy-going so that things do not ruffle you.
4. Don't be egotistical. Guard against impression that you know it all.
5. Cultivate the quality of being interesting so people will get something of value from their association with you.
6. Study to get the "scratchy" elements out of your personality, even those of which you may be unconscious.
7. Sincerely attempt to heal, on an honest basis, every misunderstanding you have had or now have. Drain off your grievances.
8. Practice liking people until you learn to do so genuinely.
9. Never miss an opportunity to say a word of congratulation upon anyone's achievement, or express sympathy in sorrow or disappointment.
10. Give spiritual strength to people, and they will give genuine affection to you.

—From a church bulletin

LUCILE'S LETTER — Concluded

the people who have been so wonderfully fine and thoughtful about doing things with them when they have been in town.

Dorothy Johnson spent several days here recently to help address the magazine and to visit with you friends on the radio. One night while she was here we had our dear friend, Mrs. Ruby Treese, join us at the table. If I do say so myself, our food was mighty good, and with candles burning and a big fireplace fire going full tilt, we had a fine chance to visit and get caught up with everything.

"Little Ads"

If you have something to sell try this "Little Ad" department. Over 150,000 people read this magazine every month. Rate 25¢ a word, payable in advance. When counting words, count each initial in name and address and count zip code as one word. Rejection rights reserved. Note deadlines very carefully.

March ads due January 10
April ads due February 10
May ads due March 10

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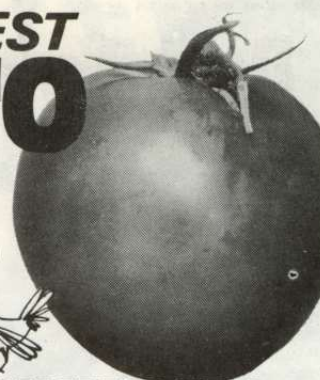
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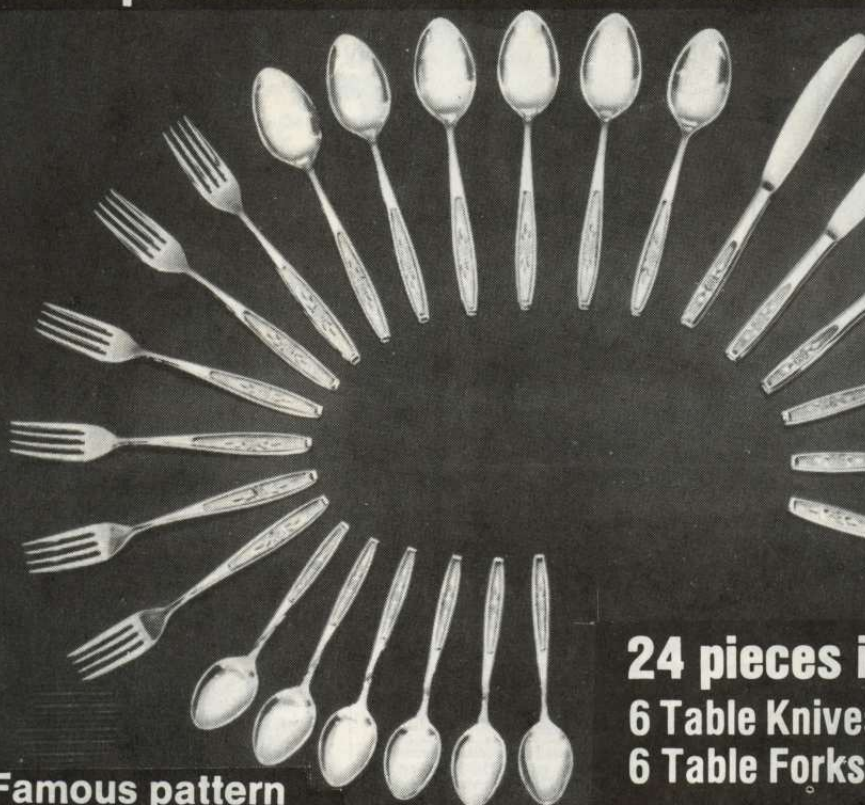
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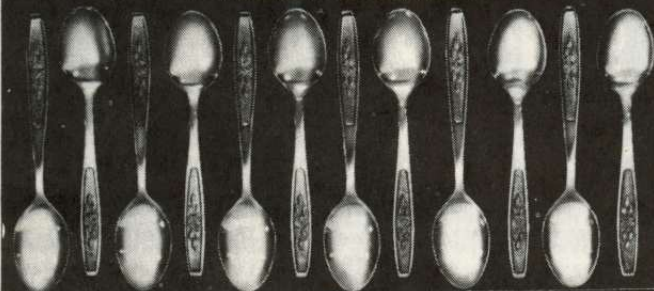
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