

TX1  
K57x  
C.2

# Kitchen-Klatter Magazine

SHENANDOAH, IOWA

45 CENTS

VOL. 46

NOVEMBER, 1982

NUMBER 11



Stephen DiCicco & Lily Walstad



## Kitchen-Klatter

(USPS 296-300) (Reg. U.S. Pat. Off.)  
MAGAZINE

"More Than Just Paper And Ink"

Leanna Field Driftmier, Founder  
Lucile Driftmier Verness, Publisher

Subscription Price \$5.00 per year (12 issues) in the U.S.A.  
Foreign Countries, \$6.00.

Advertising rates made known on application.  
Entered as second class matter May 21, 1937, at the post  
office at Shenandoah, Iowa, under the Act of March 3, 1879.

Published monthly at  
The Driftmier Company  
Shenandoah, Iowa 51601

Copyright 1982 by The Driftmier Company



Juliana Lowey is a marvelous gardener, so much so that some of her crops become almost overwhelming. This was true this past summer when she was literally swamped with tomatoes. She canned, froze, juiced, cooked with, ate and gave away large quantities of fine tomatoes. Juliana, on the left, is shown outside her Albuquerque, N. Mex., home giving a basket of tomatoes to her life-long friend, Robin Justiz.

## LETTER FROM LUCILE

Dear Good Friends:

Last month I told you that brother Wayne and his wife, Abigail, in Denver had given us quite a start when they pulled up stakes and moved to another home, so in this visit I can bring you up-to-date on a few details connected with the whole event.

Brother Howard and his wife, Mae, called last night to tell me that they were safely home from a week's trip to Denver, and I was greatly relieved because I'd watched the weather like a hawk from the time they pulled out of town. They took I-80 straight west, and even though they could take turns at the wheel, they felt very beat-up when they finally arrived at Rangeview Drive.

Wayne's and Abigail's house sounds like a dream come true. Howard's and Mae's one overwhelming impression was the unbelievable amount of closet space and storage shelves—more than they had ever seen in their lives and more than I've ever heard about! I could only sigh and think: oh! if I had only a fraction of such storage space.

BUT, the one most important thing of all is that for the very first time, these Denver Driftmiers have a view of Longs Peak from their family room windows. At their former home they might just as well have been right here in Shenandoah—nary a sign that they were living in a city surrounded by great mountains.

Longs Peak, at an altitude of 14,255 feet, is the highest landmark in Rocky Mountain National Park. It is such a pleasure after many, many years to be able to see it without budging from their own house. They also have a much larger yard, plus an irrigation canal that is home for a flock of mallard ducks. In short, they have everything they've yearned for PLUS room enough to fix up a special area just for their grandchildren.

Mae and Howard had a wonderful time even though the weather was "iffy" during their visit and didn't permit them to do some of the things that had been

planned. Now that two members of our family have been there, I can get a good, settled feeling about the way Abigail and Wayne are living. In short, I feel "at home" there even though I haven't seen it with my own eyes.

Since I try to account for at least the high spots in the lives of my brothers and sisters, plus my nieces and nephews, I'd like to go ahead at this point and tell you briefly about Mae's and Howard's grandchildren, Lisa and Natalie Nenneman. Lisa is a freshman this year at UNO (the University of Nebraska in Omaha), and Natalie is a junior at Millard North High School. She is a cheerleader and ALL parents with one know what this means! But, in spite of the most rigidly scheduled schoolwork and extracurricular activities, both of the girls have part-time jobs and turn up for work exactly on the dot. It's heartening to see girls of this age with such a sense of responsibility.

When I think of the number of people who have had extremely severe flooding in their homes this past summer and autumn, I feel that I shouldn't say too much about my own troubles, but in my own way I haven't been totally spared.

The unbelievable humidity day in and day out took a terrible toll in the basement. It ruined just about everything that had been stored there over a period of years; things that can never be replaced were a saturated mess. Almost the only item that escaped was the wooden high chair that I bought for my grandchildren, James and Katharine Lowey, long ago. When I saw it had survived, I thought with quick relief: well, at least when Cassie Palo gets here, she can use it!

On the first floor, we noticed just the other day that the walnut paneling above the fireplace is beginning to bulge. This means that there is water in the area behind it, and the next conclusion is that

someone experienced in roofing must be found to do a repair job. It's bad enough to have painted or papered walls damaged, but if you could see that large fireplace area you'd agree that water couldn't have struck in a worse place.

As I said at the outset of this entire subject, I'm acutely aware of how trivial it all sounds when I think of other people and what they've faced, but when I spend virtually 99% of my time in my house, I'm painfully conscious of what goes wrong with it.

In David's letter, he tells you about plans for their first child. This means that I must take action right away and see if our old friend, Ruby Treese, can get busy and knit a sweater, cap, booties and small blanket similar to those she has turned out for all the other babies in our family. There used to be a time when such garments were strictly a matter of being pink or blue, but that day is long since gone.

I've sat in the car while Betty was grocery shopping and noticed tiny babies in outfits that cover the complete range of colors in a rainbow. And I'll admit that it gives me a start to see flaming red and intense purple on little ones. My eyes aren't quite adjusted to these colors on newborns.

And believe me, in many cases they truly are newborns. The last time Dorothy and I were visiting, she told me how surprised she was to see a four-day-old baby in the basket of a shopping cart while its mother was busy hurrying up and down the aisles. We contrasted this with the way things were done when we had our girls and came to the conclusion that it was certainly a vast improvement over what we had experienced.

I reminded her that our mother always looked forward eagerly to the two weeks  
(Continued on page 19)





## DOROTHY WRITES FROM THE FARM

Dear Friends:

Just this minute I hung up the phone after having a nice long visit with my brother, Frederick, and his wife, Betty. They have been wanting me to come and visit them for a long time, and I halfway promised that I would try to get in a short visit with them this fall, but I decided they had had enough company for this year and will make my trip at another time. They didn't agree with me, but this time I think I know what is best.

The trees in the timber are just beginning to change color. We have had a couple of light frosts here on the bottoms, not enough to nip the beans, thank goodness. They were planted late so we have been hoping cold weather will hold off for quite awhile yet. The last few days have been just like summer; we have had the doors and windows all open, and even turned on the ceiling fan.

When the house was painted this summer, I had to take all my wind chimes down on the front porch and just got them back up again the other day. I hadn't realized how much I missed hearing them until the first night they were back in place. The wind came up in the night and the chimes let me know about it. Our ears get accustomed to the everyday noises around us, and I seldom hear the chimes during the day, but when people come who aren't used to them, they always comment about them. I sleep very soundly and in the summertime, with all the doors and windows open, if it weren't for my seventeen wind chimes waking me up when the wind starts to blow preceeding a rainstorm, a lot of floors and furniture could get wet before I would wake up and shut the windows. Those chimes aren't hung strictly as a conversation piece.

In the September issue of the *Kitchen-Klatter Magazine*, you probably read the announcement that some of us were going to appear at a Homemakers' Show in Muscatine, Iowa, sponsored by Radio Station KWPC. The big day has come and gone and we had a perfectly wonderful time. Hallie Blackman and Verlene Looker left Shenandoah early in the morning and drove to our house in Lucas to pick me up. Hallie had been here once before several years ago and I thought she would be able to find our place, but she said "just in case," maybe I had better draw her a map. When they got here, Hallie said she never would have found the house if she hadn't had the map.

A little shower had come in the night, but the weather cleared off and was beautiful by the time they arrived. A pot of coffee was all made, plus sweet rolls

warming in the bun warmer. It was warm enough for the four of us to enjoy sitting on the front porch to eat. It was Verlene's first visit and she said she could understand now why Lucile liked to come here so much.

About an hour and a half later, we started out. When we approached the entrance to our beautiful Red Haw State Park on the highway east of Chariton, I couldn't let them drive right by and not see the park, so we took a side trip and went through it.

We drove as far as Fairfield before stopping for a light lunch, then on to Muscatine. A few miles outside of the city, we started passing fruit and vegetable stands. Muscatine is noted for the fine cantaloupe and watermelon grown there. We immediately decided to stop at one of the stands when we started for home and take some melons back with us.

Our reservations had been made at the Holiday Inn where the program was to be held in the large ballroom-meeting room. The doors opened at 8:00 the next morning, with the program starting at 9:00, so from 8:00 until the program began, we three had a chance to shake hands and visit with our friends as they arrived. The place was packed by 9:00.

A group called the Pilot Club, a service organization for women, were hostesses and served hot coffee free all day long to those who wanted it. Even as the program was going on, I saw them quietly come down the aisles with trays of coffee for the guests.

After we were introduced and I had started to give my talk, the mayor of Muscatine came to the stage, made a short talk, and presented me with a beautiful solid brass key to the city, the first one I ever had. My friend, Peggy Dyer, is going to frame it for me and it will have a place on my wall where it will always remind me of the lovely time we had in Muscatine.

Before lunch, Mary Crooks from the Muscatine County Extension Service, gave a talk and showed slides on the importance of good nutrition. Mary is the daughter of Ruth Townsend, one of our *Kitchen-Klatter Magazine* contributors. Carol Grant (from the Red Cross) also gave a talk and showed slides on the proper method of helping someone who might choke or become unconscious in your presence.

A buffet luncheon was served at noon by the Porkettes and Holiday Inn. Several businesses in Muscatine had set up booths in the hallway outside the meeting room, and while part of the group was eating, the other women looked over these displays. There was also a pie contest and the pies were judged during this period, also.

After everyone returned to their seats, and the program resumed, Hallie and



During the Kitchen-Klatter Homemakers' Day in Muscatine, Iowa, Dorothy (Driftmier) Johnson drew names for the door prizes. She is assisting KWPC radio station program director, Steve Bridges.

Verlene gave two very good demonstrations. Following this, we heard an interesting talk by a young Muscatine man, Al Collins, who has published twelve mystery novels, and also writes the stories for the Dick Tracy comic strips.

Mary Crooks gave an afternoon talk on canning with a discussion following. Drawings for many, many door prizes were next and the pie contest winners were announced. We three from Kitchen-Klatter visited with our friends until about 4:30 when the last guests were gone. Needless to say, we then went back to our rooms for a rest.

I mentioned to Steve Bridges, the program director for KWPC, that the only other time I was in Muscatine was seventeen years ago when my sister, Margery, and I made an appearance at a cooking school. We were in and out so fast I never did get to see any of the city. Mr. Bridges volunteered to take us all on a guided tour before we had dinner with him and his wife, so we got to see the beautiful parks and had a drive along the river.

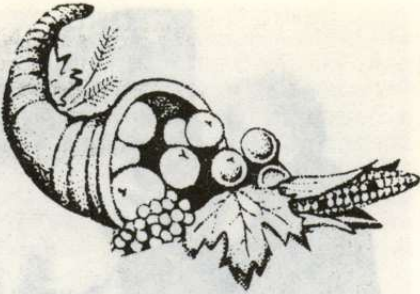
Before we left town the next morning, we went to KWPC where we were welcomed and taken on a tour of the station by the owner-manager, John Flambo.

Thanks to John and Steve and all the other station personnel who were around all day, all the preparations had been well planned and everything went along smoothly, which made the Kitchen-Klatter Homemakers' Day a big success.

Our friends from the State Conservation Office in Des Moines, Doyle Adams and Larry Wilson, have been down several times to roam the timber and hunt for a few squirrels. They brought us a lovely gift; *Iowa's Natural Heritage*, a new book that has just been published jointly by the Iowa Academy of Science and the Iowa Natural Heritage Foundation. The color photographs are gorgeous. It is a book we will always

(Continued on page 19)





# Thank Offering for the Hungry

by  
Mabel Nair Brown

**Setting:** In the center of the altar, place a cornucopia filled with garden vegetables, fruits, jars of canned foods, and ears of field corn. On the floor before the altar, place large cartons (covered with orange or brown paper) to receive offerings of food. Small baskets might be placed on the altar on each side of the cornucopia to receive some of the smaller items. Place large, polished, red and yellow apples along the altar rail or on the rail in front of the choir, etc., for a lovely added decoration for this service.

**Quiet Music:** "For the Beauty of the Earth".

**Call to Worship:** *Thou dost cause the grass to grow for the cattle, and plants for man to cultivate, that he may bring forth food on the earth . . . Behold, the farmer waits for the precious fruit of the earth, being patient over it until it receives early and late rain . . . The Lord has done great things for us, we are glad.* (Excerpts from Psalms 104 and 126 and James 5.)

**Hymn:** "For All the Blessings of the Year".

**Scriptures:** I John 3:16-17; Matt. 25:40; John 13:34.

**Leader:**

For the hay and the corn and the wheat  
that is reaped,

For the labor well done, and the barns  
that are heaped,

For the sun and the dew and the sweet  
honeycomb,

For the rose and the song and the harvest  
brought home—

Thank You, Lord! —Anonymous

Yes, indeed, the Lord has been good to us. We come this day to praise God for His blessings to us and to show our appreciation by following our Lord's commandment to share with those who are in need, reminding ourselves with the words of the poet, James Russell Lowell: The Holy Supper is kept, indeed, In whatsoe'er we share with another's need;

Not what we give but what we share,  
For the gift without the giver is bare;  
Who gives himself with his alms feeds three—

Himself, his hungering neighbor, and me.

As we sing this old Thanksgiving hymn will you come then, to leave your offerings—food, money, whatever you will—that the hungry might be fed?

**Hymn:** "Come Ye Thankful People Come" (Those present go to the altar to

place their gifts in the containers there.)

**Closing Prayer:** Dear God, Thou hast given us so much and for this we are thankful. We have brought these gifts in a spirit of love and brotherhood, thankful that we can share and help others. And now as we depart, may we go forth to live in a true spirit of brotherhood and make everyday a Thanksgiving Day as we try to live our thanks to Thee. Amen.

## THE AMERICAN INDIAN (A Program Theme)

A program planned around the heritage of the first Americans—the American Indian—would make a most appropriate program theme for a November meeting. The Indians were a very important part of the first Thanksgiving and they have added much to our American heritage, a fact often overlooked.

### DECORATIONS

Try to locate authentic Indian handcrafts, arts and clothing for a display. (I once found that the sixth-grade students of our school had had a unit on the American Indians and they had created examples of some of the handcrafts done by them, including a tepee, a travois, pottery and beadwork. They were happy to loan these items to us for our program on the Indians.)

A large tepee might be improvised from poles and burlap material to stand in one corner, or at the entrance to the meeting room. Cut Indian symbols and designs from felt and sew or glue to the burlap covering of the tepee as decorations. Make a campfire using pieces of wood with the flame created by using a light bulb or flashlight covered with flame-colored paper.

Fashion miniature tepees of construction paper.

### PROGRAM IDEAS

If you are fortunate to live near an Indian school or reservation, invite someone to speak about the Indian heritage and explain the artifacts on display. Include a report on the education of the American Indian including the boarding school era, a report on the History of the Office or Bureau of Indian Affairs—both the good and bad points of the system. (Did you know Indians on

reservations did not have the right to vote until 1948? Hard to believe, but true!)

If a native American is not close at hand, some member of your organization can do research at the library or local historical museum and prepare a talk. Another possibility is finding a person in your area who has collected Indian artifacts who can bring his treasures and tell about their history. Most historical museums are also happy to suggest someone who can give such a talk. Many museums also have books for research use on Indians and related subjects.

Corn (maize) was raised by Mexican Indians for centuries before the coming of the white man. Its history would make an interesting report. Various kinds of household tools, clothing, housing, grooming, food—the list of subjects from which to choose is endless.

—Virginia Thomas

## BLESS THIS HOUSE

(A responsive reading for the dedication of a new home.)

**Leader:** O, Lord, bless this house. May it always be full of peace and joy, and may these rooms be filled with love.

**Family:** May we grow here, Lord, to be strong, and true to ourselves. May we refresh ourselves in the beauty of these rooms before we go forth each day to battle the problems of our world.

**All:** O, Lord, may all who live in this house, know how much we care about them. May all those who pass through the doors of this house, feel our love and our strength, and our concern for their well-being.

**Family:** O, Lord, hear each day the prayers we say in this house in Your name.

**All:** May this be a home for many years, a home where all who live within its walls can be proud and happy.

**Family:** Help us to find ways to help this home to be a warm, cheerful, loving, friendly place to be, for without Your help, we can do nothing.

**Leader:** O, Lord, bless this house.

**All:** O, Lord, bless this house. Amen.

—Annette Lingelbach

## THANK YOU DEAR FATHER

For the sun, moon, stars, hills and trees,  
For our great land and flowing seas;

Thank You dear Father!

For loved ones and comfort of living,  
For this good, blessed Thanksgiving;  
Thank You dear Father!

For Your love and Christ's saving grace,  
For Your guidance throughout life's race;  
Thank You dear Father!

—Myrtle Doane





This tranquil place is located on Dorothy and Frank Johnson's farm home near Lucas, Iowa. The water, the woods and the cattle grazing in the distance create the kind of setting in which many people would like to live.

## LIVING IN THE FOREST

by  
Chris Walkowicz

The forest spells peace for us. We have always loved the trees, the special woodsy smell, the wildflowers, and the privacy the woods give us.

When we look out our windows, the trees and brush are so thick we can't see our neighbors. When winter comes and the branches shed their colorful dress, we are able to discern a faint outline of the closest house and a warm glow of light suggesting companionship of our fellow man if we so desire.

Our family enjoys animals, and we delight in occasionally spying some we could never enjoy in the city. While the deer are not as abundant as they once were, we still drive cautiously down the dusty gravel roads. Once in a while, they cross the roads and, especially at night, when our headlights seem to hypnotize them, they freeze in place, and we are able to drink in their beauty.

The common city animals also frequent the area—the chipmunks, squirrels, rabbits—along with the less humdrum fox, woodchuck, beaver, and raccoon.

We moved into our house before it was completed, and the hindrances of a gaping hole in the wall where the fireplace would eventually arise, and doing dishes in the bathtub until the sinks appeared, were samples of pioneering. The challenge of no sinks, no stove, unfinished floors and bathrooms was met with the thrill of back-to-nature surroundings.

A rather loud gnawing and munching sound startled us one day, and as we traced the noise to its source, we

dreaded the size of the mouse causing such a disturbance. As I naively opened the front door, a very large woodchuck waddled away from his self-imposed chore—evidently that of eating the house out of his path—since a good-sized hunk of wood was well-toothed.

As our chubby dinner guest looked at my dumbfounded expression, he undoubtedly thought I was the intruder on his tasty morsel. What would have happened if he'd walked in the door as I opened it! That house wasn't yet finished, and here it was the toothpick in a mid-morning coffee break for the native life.

You know, I never did sand out those teeth marks when I painted. They remain, a memorial to our uninvited guest.

The front door has attracted other hungry visitors, though none of the trespassers have been caught enjoying their snacks. Each fall we hang Indian corn by the door, and each winter we take down naked cobs. This puzzles me since the nail is several feet off the ground.

The birds inhabit the woods in great numbers, a kaleidoscope of colors with a myriad of songs. Not content to view them in flight, a host of bird feeders and chunks of suet dangle from all available branches. The multitude of varieties darting here and there including the nut-hatch, tufted titmouse, goldfinch, junco, cardinal, bluejay and chickadee.

We have a resident hawk, infrequently glimpsed, that puts us in awe with his five-foot wingspread.

At night a cacophony of sounds from crickets, owls and other nighttime pseudo-musicians becomes a symphony to lullaby us to sleep. Living in the forest is a marvelous experience.

## COVER PICTURE

Cousins Stephen DiCicco and Lily Walstad gave their parents and the photographer a few nervous moments as a formal portrait was being taken of the two last August during the DiCiccós' visit to New Mexico. The result, as you can see from this month's cover picture, was well worth the effort.

Two-year-old Stephen is shown on the left holding a cuddly teddy bear. He is the son of Emily and Rich DiCicco of Arlington, Va. On the right, white stuffed horse in hand, is two-year-old Lily, daughter of Alison and Mike Walstad of Ruidoso Downs, N. Mex. Emily and Alison are the daughters of Wayne and Abigail Driftmier of Denver, Colo., which makes them the proud grandparents of these two adorable children.

—Lucile

\*\*\*\*\*

## PRAISE THE LORD

Let us with a gladsome mind  
Praise the Lord, for He is kind;  
His mercies shall endure,  
Ever faithful, ever sure. —Unknown

### ATTENTION!

Starting November 1, 1982, the **Kitchen-Klatter** radio program heard on Radio Station **KGGF, Coffeyville, Kans.**, 690 on your dial—will be heard from 11:00 to 11:30 A.M.

### KITCHEN-KLATTER RADIO PROGRAMS

Can be heard each weekday (unless specified differently) over the following radio stations:

- KGGF** Coffeyville, Kans., 690 on your dial—11:00 a.m.
- KFAL** Fulton, Mo., 900 on your dial—10:30 a.m.
- KWOA** Worthington, Minn., 730 on your dial—1:30 p.m.
- KMA** Shenandoah, Iowa, 960 on your dial—10:00 a.m.
- KCOB** Newton, Iowa, 1280 on your dial—9:35 a.m.
- KSMN** Mason City, Iowa, 1010 on your dial—10:05 a.m.
- KWPC** Muscatine, Iowa, 860 on your dial—9:00 a.m.
- KWBG** Boone, Iowa, 1590 on your dial—9:00 a.m.
- WJAG** Norfolk, Nebr., 780 on your dial—10:05 a.m.
- KHAS** Hastings, Nebr., 1230 on your dial—1:30 p.m. (Mon. thru Fri. only)
- KVSH** Valentine, Nebr., 940 on your dial—10:15 a.m.

\*\*\*\*\*



## MARY BETH REPORTS



Dear Friends:

Excitement reigns supreme at our house this morning! It is only with a generous degree of self-control that I am able to keep myself both inside the house and away from the windows because there is a roaring, buzzing, backhoe front-end loader at work. For years I have harbored the wish to sit atop one of these gigantically wheeled machines and learn what makes them run and how the world looks from "way up there". So, this smaller version of what I've hoped for probably is the closest I'll ever come to achieving my dream. There remains the problem, however, of little indication on the part of the operator to issue me an invitation to join him in the cab of his fancy yellow digger.

Our cats, as you might guess, do not share my interested enthusiasm in the backhoe. Simba, the old, sees very little these days with her cloudy, grey eyes, but her ears tell her that there is danger associated with any noise at such a high level. As a result, she has slipped back into the house preferring to face the pranks of the young boy cats. These young cats are not to be seen, however. When the loud purr of the diesel engine reached their sensitive ears, they darted off in a hasty search for safety. Fortunately, this is a big house with sufficient hiding places.

And what, you may wonder, is such a machine doing in Mary Beth's back yard making innumerable fat-tired grooves in the yet unfrozen ground as it moves back and forth from the front to the back yard? It is only after many hours of philosophical acceptance of the old adage that we had "to accept what could not be changed", that we bowed to the inevitable and hooked into the city sewer system. Remember my writing about the summer we spent with a ditch down the center of our street large enough to drop an entire building into? That was the year that the city decided that we would all suffer the expense of a city sewer system because the lakes were being contaminated by the sewage flowing into them from the houses resting on their shores.

Our septic system is now torn apart, its holding tank is filled with sand and dirt to keep it from popping to the surface like a buoyant bottle. The overflow tank is crushed and filled with discarded pipe from the rerouting of the inside plumbing. There is a long scar from the house to the street where the machine threw back the earth, dropped in fancy new plastic sewer pipes, sifted chalky gravel in correct measure, and finally replaced the torn-out soil in its original slot.

Our poor yard, from an aerial view, must look for all the world as though it had suffered an enormous appendectomy. It will take the whole winter for the soil to settle into these long seams sufficiently to allow us to replace the grass.

As I was watering my new gingko trees, I noted that the water could run and run without even so much as a squishy area appearing. As the workmen were chewing up the front yard, I, as the only available sidewalk supervisor, noted that after the first inches of topsoil were removed, the remaining earth was just plain clay. This explained where all of the water had gone which I so laboriously delivered to my new trees. It also explained the successful operation of the septic tanks in this area. The problems which we had suffered last winter were caused by forty-year-old pipes in our basement which were closing down.

Don, the boy who grew up in the farm lands of Shenandoah, Iowa, knew that our septic system was good for many years to come and it was this determination of his that kept us from knuckling under until we absolutely had to hook onto the sewer.

Matters for which we are thankful is that Paul, who carried a low grade but rumbling cough for several weeks, has recovered after two weeks abed with pneumonia. It must have been that working as he does all of the time in temperatures below freezing had kept his condition at the walking stage. One weekend, when he was tired and he happened to get soaked to the skin, his resistance was lowered enough to put him flat into bed. Thanks to a new drug, he was quickly out of the danger of being whisked into a hospital.

In closing, I was also made very thankful during the past month that none of those whom I love are living at a home I visited. Our DAR Chapter held its monthly meeting at the home where the living veterans of any past wars are permitted to last out their years. These veterans must be either physically or mentally incapable of supporting themselves to be eligible to live at this facility. It came as a terrible shock to realize that there really were men and women without families to whom they could turn for help after serving their country. The Veterans Administration is in charge of the safe keeping of these veterans at a little town dropped right into the middle of Milwaukee. It is called Woods, Wisc., and was built as the result of the insistent demands and corresponding fund raising of some busy Milwaukee women in 1888. It became known as the Wisconsin Soldiers' Home and it served those returning men who needed help following the Civil War.

The building we toured quickly was built shortly after 1888 and has been maintained unbelievably well, but it still

has a grimly institutional aura about it. On the grounds at Woods, in addition to the Domiciliary, one may see a National Cemetery filled with thousands of Civil War headstones, a beautiful fountain from Prussia given in gratitude for the soldiers who fought on their soil, a very old chapel which is still in use, and a beautiful theatre.

The theatre has a three-story-high stained glass window in it which was a gift from the Grand Army of the Republic encamped at St. Louis in 1883. These soldiers directed the American craftsmen to show a portrait of General U.S. Grant astride his horse as the design for the window. This entire building is in need of large expenditures of money to keep it from falling to pieces. The men at Woods deserve to have this theatre in safe condition so I, for one, hope the ladies of the DAR will undertake the restoration of this historic landmark. It is right now the oldest remaining theatre in the state. If the ladies raised \$95,000 between 1886 and 1887, our task couldn't exceed theirs by any stretch of the imagination.

Make yours a happy Thanksgiving.

*Mary Beth*

## HINTS FROM THE MAIL

To remove candlewax, scrape off as much as possible with a blunt knife. If the wax is on a carpet or upholstery, cover it with tissue or blotting paper and hold a hot steam iron just clear of the paper so that it warms the wax, which you then blot. Use a fresh bit of tissue each time. If it is on fabric, place the material between two pieces of blotting paper and iron. Then clean with a dry-cleaning fluid if needed. Always work from the middle of the stain to the edge.

—D.D., Bedford, Iowa

\*\*\*\*\*

Easy candy: Combine melted white almond bark with crushed peppermint stick candy. Drop on waxed paper and let set until firm.

—A Reader

\*\*\*\*\*

My husband is on a salt-free diet and we have found lots of tricks to help food taste good. I keep sweet basil, oregano and pepper near the stove to use for seasoning. Dry mustard and lemon juice are great on any piece of cooked beef. Shalots and chives are excellent in many dishes to add flavor. I put them in my salad dressings, too. Lemon and lime juices help dress up salads, fish dishes and melons. I eat without salt right along with my husband and that makes it easier for him to do without, too.

—A Listner in Joplin, Mo.

\*\*\*\*\*



## DAVID WRITES FROM CANADA



Dear Friends:

This month I have some very big news to share with you. Sophie and I are expecting a baby at the end of this month! By the time you read this, we will be very close to having our first child. I have waited this long to tell you because both Sophie and I felt, at the beginning, that it could be bad luck to tell everyone about it. Actually, that stage did not last very long. What expectant parents could hold such a happy secret for long?

Pregnancies are much harder work for the woman than for the man. For men, it is more of a spectator sport. Sophie looks very good and feels as well as an expectant mother can feel. She is exercising a lot, something which must be good for both her and the baby.

I have always heard that couples go through big changes when they get ready for their first child. In the past, I could never really imagine what changes could take place. Now that we are in the full swing of the pregnancy, I can actually start counting the changes and, of course, I like the changes.

I have always liked children which is why I became a teacher. Now, however, I somehow feel a deeper kinship with the students in my class. Also, I think that I understand the parents of my students a little better.

Maybe I feel closer to my students and their parents because, whenever we are out and with other people, Sophie and I have become keen observers of parents and the ways that different couples handle their children. I have read that at the first stages of a pregnancy, couples suddenly get nervous and wonder whether they will be good parents. There are, probably, thousands of books on the subject, and we have read some of them. But, when it comes right down to it, one of the ways that we learn the most is by observing others around us. There is certainly a lot to see and a lot to learn.

If I ever took the fine art of parenting for granted, I certainly do not now. For example, I was at a swimming pool when our pregnancy had just begun, and saw a father walk in with five small sons. To get five sons to put away their clothes in a quiet, orderly fashion and put on their bathing suits might seem like a simple task, but when I analyzed the task a little more closely, I realized that the job really takes a refined sense of organization and timing. I found myself wondering, "Could I ever be the patient, loving father that I want to be?"

Eventually, I started observing many other good parents who told me that they were not sure of themselves when they started. Both Sophie and I had



When David visited his parents (Fredrick and Betty Driftmier in Connecticut last summer, he had a great deal of fun playing on the beach with his nephew, Christopher Palo.

good, kind, wonderful parents to bring us up, and as we look at others and start to remember our own parents, we start feeling confident that we can do it too. It has all made me become a better observer of other people.

Now I have also finally woken up to the fitness movement that has been growing for some years. Instead of riding to work in my car this year, I am riding my bicycle to work every day. I bought the bike soon after I learned that we were to have a baby. Maybe having a baby has made me more aware of my own health and the responsibility I will have to my child, and to be in good shape. A better explanation, though, is that the whole experience is bringing out the "kid" in me, and it is fun to ride a bike to work!

In the past, I have always doubted whether I would actually want to be with my wife when a baby is delivered. It seemed my parents' generation of fathers were lucky to be out in the hallway pacing back and forth. Handing out cigars seemed preferable to the hard work of delivery. I know now that I will still be handing out cigars but that it will be a few days after the baby is born. I'll be pretty busy first with my family at the hospital. I really changed my attitude when I found myself at the obstetrician's office with Sophie when she went in for her first visit because I wanted to be sure that we could have the baby sleep in the same room with Sophie at the hospital. Our doctor approves of this practice and the hospital permits this arrangement, too. Our doctor is on the board of directors for the local Lamaze organization, and Sophie and I start taking our lessons next week. My sister, Mary Lea, and her husband, Vincent, took the courses together.

Speaking of my sister, everyone has been so good to us since the beginning of our pregnancy. As soon as Mary Lea

found out the news, she began packing all of the baby clothes that her own children have used and have outgrown. Others have done the same. Not only that, but we notice when we are out walking how everyone smiles at us and how people will stop and ask Sophie how she is doing.

Our autumn has certainly been a beautiful one here. Here in Alberta, the middle of October is the end of our glorious fall foliage and certainly the end of our harvest, so the Canadian Thanksgiving is celebrated October 11. This year, we had Sophie's folks here for dinner on that day. As you can see, we certainly have a great deal for which to be thankful.

And so, I hope that this finds you all very well.

Sincerely,  
David Driftmier



## THANKSGIVING DAY

Pass around the turkey,  
Pass around the pie.

I'm so glad  
That it's Thanksgiving Day!

Say your grace with joy,  
Eat with delight,  
For you have shared with others  
God's great harvest time.

So enjoy your family,  
And your many friends,  
And be so glad and thankful  
That it's Thanksgiving Day!  
—Annette Lingelbach

## FROM TABLE GRACE TO HYMN

One of the most used Thanksgiving hymns is "Now Thank We All Our God" written by the Rev. Martin Rinkart in 1636.

When the minister wrote the words as a poem, he had no idea they would ever be used as a hymn. He wrote the words to be used as a table grace, as was the custom in his day. The Rev. Rinkart based the words on Ecclesiastes 50: 22-24.

Such a lovely poem could not remain unknown and before long it went beyond his household and gradually it was known all over Germany. For over 300 years, the Germans knew it as "Te Deum". Catherine Winkworth translated the words into English in 1858. The Rev. Rinkart's poem was set to music composed by Johann Cruger. Today the hymn may be found in almost every Protestant hymnal.

Perhaps you would like to use the words as your table grace during this Thanksgiving season.  
—MNB



## FREDERICK'S LETTER



Dear Friends:

Well, I have done it! I finally have made some orange tea rolls of which I can be proud. I used the recipe of a very close friend of the family, Mrs. Ira Murphy. Helen Murphy has been famous for these orange tea rolls which she calls Orange Bowknots. Under that name, her church, club and hospital benefits have delighted in them for many years. You will find the recipe for them in the recipe section of this issue.

The other day, I was putting some mail into our rural mailbox when a car with an Iowa license drove up. The couple in the car gave me a cheery: "Hello, Frederick! Is that Bonnie and Clyde we see out there on the water?" I was both surprised and pleased, and in a matter of minutes, Betty and I were having a delightful visit with Dorothy and Harold Davis from Newton, Iowa. They reminded me of a meeting I had with them several years ago at our church in Springfield, Mass. (At that time, they had not met Betty.) They love this part of the country, and this year were on their way to Nova Scotia. We had a good time showing them our flower gardens, and arranging for them to photograph some of the swans.

You know how much I love the swans and the ducks, but did I remember to tell you about the pleasure we had early this fall when the hummingbirds were still around? There is a song that has a line like this: "Everything is beautiful in its own way!" It makes me wonder why so often I say to people, "The mute swan is the most beautiful creature in the world." Actually, it is doubtful if there is any living creature more beautiful than a hummingbird.

We don't see very many hummingbirds in our part of the country, but in South and Central America there are many species of those incredibly lovely creatures. The only hummingbird in this part of America (New England) is the ruby-throated. It is with us from May until September. The ruby-throated is even up in Nova Scotia. Hummingbirds love the color red and stick their very long bills down into the flowers. It is our red geraniums which attract them the most.

The little hummingbird, not much bigger than a bumblebee, is a tough little fighter. He is not afraid to fight any bird, and he wins the fights by being so swift and agile. He catches all other birds by surprise when he decides to fly backwards as well as forwards! So far as I



When Mrs. Mary Givehand of Nebraska City, Nebr., visited her daughter, Jane Glover of New London, Conn., she stopped to see Frederick and Betty Driftmier. While they were looking at the ducks and swans, Frederick snapped this picture of Betty and Mary. Mrs. Givehand has been a faithful friend of Kitchen-Klatter for a long, long time and has driven over to Shenandoah many times to see the folks here.

know, the hummingbird is the only bird which can fly backwards. What a little dickens he is, and how he does love to show off his flying skills. When he is courting a prospective mate, he does all kinds of acrobatic flying, sometimes going back and forth sideways like the pendulum of a clock. I hope that we have many more of them next year.

All of my efforts to attract pheasants have been without any good results. The first year we lived here on the river, two or three pheasants were feeding in our backwoods, but once I began putting grain out there for them, they just disappeared. It wasn't until I began to cut the brush in the woods that we first saw the pheasants, and it could be that they became fearful of my brush-cutting methods for I use a very noisy little gasoline motor. The noise seems to entertain the curious ducks and swans, but other birds take refuge the moment I begin brush cutting.

For three years in a row, I have observed a most interesting behavior pattern of our female swan, Bonnie. During the first three months of her babies' growth, she never leaves their presence even for a moment, but in late August and early September, it is an entirely different story. That marvelously protective mother begins to take some time off, leaving the care of the babies to her big, husky mate, Clyde.

We don't know where she goes for her vacation, but we do know that right after eating breakfast with the family, she leaves for the day. She doesn't come home until supper time, and even then, she always is late, arriving about the time the others finish eating. Clyde does a

fairly good job baby-sitting, but he does not like to do it, and every now and then, he calls for Bonnie to come home.

Day before yesterday, I watched Bonnie reprimanding Clyde for being so careless with the children. A neighbor's beautiful golden retriever went along with me to feed the ducks and swans. The moment the dog appeared on the scene, the normal conduct for a swan would have been to bark a warning call to the other swans to beat a hasty retreat out onto the water. Having full confidence in me, and being very anxious to eat his supper undisturbed, Clyde paid no attention to the dog. Since Clyde was not alarmed, neither were his children. The dog just stood there by my side, and the swans continued eating within four or five feet of us. Then it was that Bonnie came home. Such a racket she made! While she was still a quarter of a mile away, she spotted the dog and began to sound her alarm, telling the babies to swim for their lives. Of course, Clyde stopped eating for a moment and looked up the river toward the angry Bonnie, and the babies all looked up, but then, paying no attention to Bonnie's alarm calls, they went back to eating.

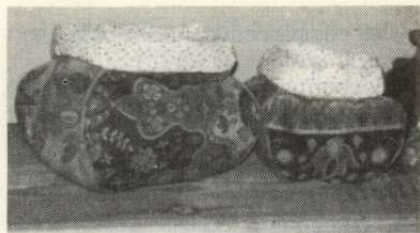
In a very few minutes, Bonnie was there! The first thing she did was to charge at me and the dog; we stood our ground. Then, she went over to Clyde and gave him a calling down the likes of which only a very angry wife can give. Clyde looked so sheepish, but he would not stop eating. Finally, Bonnie did manage to get the children to follow her out into the middle of the cove, but not for long. They saw their father eating their supper, and so, against their mother's wishes, they came back to within easy reach of the dog. Like a good dog, he just stood quietly at my side. Poor Bonnie, frustrated and peevish, and muttering all kinds of unhappy sounds down deep in her throat, started to eat, too.

Every week, I am having to turn down invitations to give my illustrated lecture on swans. Some months ago, I gave my talk to a large audience in Westerly, R.I.; now it seems that every church and fraternal organization in this part of New England has asked to hear the lecture. Because of the great increase in mute swans along our Connecticut and Rhode Island shores, there has been some talk about doing something to reduce the numbers of swans. This kind of talk has enraged bird-lovers who are horrified at the thought of doing away with such marvelous birds. Thus the interest in my lecture.

Recently, one of the bigger newspapers in this area wrote of my lecture: "Dr. Driftmier, a superb nature photographer and an energetic, exuberant speaker, is making a study of the lives of the swans. His camera caught the

(Continued on page 20)





These are the handmade soft boxes which Cheryl Kingley describes.

## BOX SOFTLY

by  
Cheryl Lyn Kingley

Soft boxes are pretty, practical and easy to make. I have made up many in a number of sizes and sold them. Soft boxes are an excellent bazaar item. They can be made assembly-line fashion.

Materials you can use for the outside are limited only by your imagination. I've made them from sacking or burlap and have double-layered lace over satin. The lining should be either prequilted fabric or fabric backed with a layer of fleece. Pellon makes a good weight of fleece for this. You can use two coordinating colors of fabric for the outside, either a solid and matching print or two complementary prints. The lining can be the same fabric or more complementary colors.

Small soft boxes can be used as a great paper clip holder for an office, to hold change for laundry or newspapers, to collect rings and watches or loose buttons. Larger sizes can organize your bureau top: become receptacles for combs, hairpins and brushes, for keys and change, an expandable container for small jewelry boxes, a piggy bank for pennies, a place to store coiled ribbon ties or bangle bracelets, or a comfy bed for a favorite teddy bear or doll.

You can use soft boxes for sewing supplies. Make several sizes to hold sewing machine accessories, patterns, spools of thread, needles and thimbles, snaps and buttons on cards, quilts in the piecing stage and cut garment pieces waiting to be assembled. I even made one large enough for my cat to sleep in. The cat won't go near it, but it is very nice for magazines. Larger boxes can be lined with plastic and plants can be set inside.

I have used a large soft box for a centerpiece and then made smaller ones to put at each place for a special decorative gift for each guest. These could hold candy, nuts, favors, tiny ceramics, toys, flowers—real or artificial—whatever suits the occasion.

As to patterns: The magazine, *Decorating and Craft Ideas* in their 1980 July/August issue, had a pattern for a soft box which really is the one which started me on this hobby. It is made double and the top turns down like a cuff to give it both stability and contrasting

color and/or fabric. A number of pattern companies put out patterns which could be adapted to making soft boxes. Simplicity #5311 has soft items including a rectangular box. Simplicity #5296 has a lovely hexagon-shaped covered box which could be made into a soft box. Butterick pattern #4578 includes sachets, lined baskets and pretty boxes. Craft books are another good source of ideas for variations on these handmade items.

Experiment to make the patterns your own. Try different fabrics, linings, cuffs and lids. Use your imagination in ways these creations can be used. Now stand back and admire your superb craftsmanship. You'll find these boxes are like potato chips; you can't make just one!

## 'TIS THE SEASON TO BE CRAFTY

by  
Mabel Nair Brown

Here are excellent ideas for things to make for a bazaar, for gift giving, for Scout troops, church school classes or 4-H groups.

**Domino Belt:** You will need 8 or 10 dominoes, small brass screen staples and venetian-blind or macrame cord. Hammer two of the staples partway into each end of each domino, slanting them toward the back of the domino. Lay the dominoes end to end and thread two cords, each about 5 feet long, through the staples from the underside of dominoes, sliding dominoes toward the center of the cord. Space dominoes about 3/4 inch apart. The number of dominoes used and the length of spaces between depend upon the waist size. Tie a knot at the end of the cord for decoration. A knot can be tied between each domino and a wooden macrame bead can be added at the end of the cord for decoration.

**Pebble or Shell Paperweights:** Collect flat stones for the bases of the paperweights, or cut pretty shapes from cardboard or plywood. Glue small, pretty pebbles or seashells to the base with epoxy glue. Larger stones may be used for the paperweight, decorating it with a design made by gluing on seeds, spices or beads, or painting on a smiling face or the features of an animal with acrylic paint.

**Clothespin Clips** are always good sellers at our bazaars. Purchase snap clothespins. Leave wood natural or paint white, red or green. Cut small red poinsettias from red felt and leaves from green. Glue as a decoration on the top side of the clothespin. Small pinecones may be glued to some. On others, use a tiny sprig of plastic pine branch and add a tiny ball ornament or a red ribbon bow for color. Small green Christmas tree

shapes cut from green felt and decorated with sequin trim can decorate other clothespin clips. These clips may be used to hold napkins, name cards, greeting cards, etc.

**Calico Crafts** are sure-fire eye-catchers. Here are a few ways to use the popular calico prints: 1. Cut 2 large bell shapes from print. Sew together, leaving an opening for padding, then seam the opening. Tie here and there with red yarn bows to give a quilted look. These are pretty tied to a door with a swag of greenery. 2. Use calico print to make a horse's head, fasten to a dowel or broomstick to make a stick horse. 3. Make small horse heads of calico print to slip over candy canes as a pretty favor or a simple gift.

**Christmas Banner:** A banner is very effective hung behind the creche, the family worship center or (as I do) above the organ. One so easy that a child can do it is made by using a large bath towel (in red, white, purple or green color) for the banner background. Fold the top down on the wrong side and make a hem so that a dowel stick may be slipped through to use for hanging the banner. For decoration: 1. Cut a large, white star and fasten to the upper right-hand corner. Across the bottom, fasten a silhouette nativity scene cut from white felt. (Use a red, purple or green towel.) 2. Use a red background with large letters and an exclamation point in white to spell out "Alleluia! Christ the Savior Is Born!" placed diagonally across the banner. Three musical notes, also in white, can be arranged in the large triangular spaces. 3. A gold star and the words, "Unto You Is Born a Savior", with the silhouette of a manger, is another idea. 4. A birthday cake symbol on the banner could have the words, "Happy Birthday, Dear Jesus", arranged attractively.

I usually pin the symbols and letters to my Christmas banner so that I may easily change them from year to year. I also pin white or gold ball fringe on the bottom edge.

**Wooden Shingle Paintings** make lovely gifts and sell well at bazaars. Paint flowers, fruits or vegetables on them, print on a clever quotation or glue on designs made using seashells, seeds, seed-pods or dried grasses. These can be made to be hung singly or made up in sets. The decorations can be keyed to different hobbies.

### Take Special Note of the RENEWAL DATE

on the label of your magazine.  
Renew at least 2 months in  
advance. Only one notice will  
be sent.



## THE PORCH

by  
Evelyn Birkby

As I stepped through the door and onto the east porch this morning, the sun was shining brightly through the glass windows making a pleasant, cheerful place for breakfast. As we shared this first meal of the day, Robert and I commented how sorry we will be to move back into the house now that cold weather is on the way. Every day we can use the porch is now a treasure but it is not heated so winter use is impossible.

Starting late last March, the dining room table was moved onto the porch and all of our meals, including those with guests, have been eaten in this sunny space. Two rocking chairs provide a place to sit and read; a nearby tea cart, which belonged to my mother, has many uses including a place to put the typewriter when I do any kind of writing at home. The remainder of the space is taken up with plants which spread their leaves and lift their blooms in joyous approval of the warm and sunshiny place provided for them.

To the east of this part of the house is my favorite garden. Roses are surrounded by geraniums, petunias and a stray moonflower or two. Since they first began to bloom, these flowers have provided us with color all summer. Now the bright yellow mums have added their glow at the back edge of the flower garden. This is in the area where the early spring iris and peonies started the parade of beauty along in May.

The rose bed is centered with a bird-bath and some of our meal-time entertainment comes in the form of robins, flickers, blue jays and bees. This is the water source for Robert's bees, so fresh water is added daily. The birds do not seem to mind sharing the space with the honeybees so all goes well in our "quiet garden".

Rabbits and squirrels help liven up our yard and provide us with entertainment. We lose some of the garden produce along the way, and need to put wire fences around the fruit trees in the winter, but rabbits are cheerful neighbors and their behavior adds much to our pleasure. The squirrels are perky friends, also. They like to run along the mulberry tree branches and scold at our husky dog, Attu, just enough to get him ready to chase them and then they disappear into a hole.

Mentioning the huge mulberry tree reminds me of this summer's struggle to preserve the old tree. It really is several trees, the trunks of which grew up as one. Now those trunks are splitting apart and the one next to the house has given us the greatest concern. Craig and his father spent one entire afternoon during Craig's weekend trip home in August trimming off large branches which were overhang-



Jeff Birkby is shown in front of Bozeman Hot Springs.

ing the house. It is to be hoped that any storm which comes this winter will not, now, cause damage to the house even if other branches should fall.

Craig had gotten into his internship in Denver in fine shape before this short visit at home. His work at St. Lukes and Presbyterian hospitals has been augmented with emergency-room service at a hospital in Aurora. He has had the opportunity to go on some of the "Life Flight" trips as the attending physician and spent an especially valuable rotation in the intensive-care unit of one of the hospitals. It is, he reported, the most difficult and demanding area of the hospital, but it is also challenging and rewarding when positive results are seen.

Our porch is the place where Craig's letters, as well as those from our other sons, various relatives and friends, are first carried and opened. The most recent letter from middle son, Jeff, was duly placed on the table and shared with Robert today during lunch.

Jeff's summer and fall have been especially busy with many trips around the state of Montana to check on various geothermal uses. A sugar beet-growing area is near a hot water source in northeastern Montana, and Jeff conferred with the company on the ways the hot water could be used in producing sugar. He visited a prison and suggested ways a greenhouse warmed with their geothermal heat could be developed. He visited the Indian reservation where heating of the schoolhouse and other public buildings is progressing.

Jeff complained about the cold, short summer in Montana which has given him few opportunities to go mountain hiking and camping, so he was glad to report that the state has approved a trip to San Diego, Calif., for him to attend a geothermal meeting. Since he has two week's vacation coming, he plans to enjoy some warm sightseeing. Sounds like a good place to get away from the cold and dampness of the northland.

Bob also wrote a glowing letter telling of some of the beautiful, clear, sunny, warm autumn days in Seattle. His fall mountain climbing included a trek up Mt. Olympus, some 7,976 feet above sea level. Since the climb starts at sea level, this is a real challenge. Bob reported a "hay stack" rock at the top which could only be mastered with ropes. His mountain-climbing friend, Scott Fischer, was responsible for Bob reaching the top.

Another fall trip included Bob, his friend, Scott, and Bob's friend, Carol. They were headed for the top of Mt. Rainier, something Carol has not yet managed, but were turned back with snow, sleet and fog after they passed the 10,000-foot level. With great, good judgement, the group hiked down in what turned into a downpour at lower levels. I liked Bob's conclusion of his letter: "Other than not getting to the summit, it was a fine weekend outing."

Bob is also practicing the piano for a couple of hours a day in preparation for a concert he is giving here in Shenandoah on Feb. 17. He doesn't have his own piano, but a church near where Bob lives has given him permission to use theirs for practicing. Between that and all of his typing, he should really have strong, well-trained fingers.

Robert and I put on sweaters when we went out on the porch to eat supper this evening. "This may be it," Robert opined. "The weatherman said the temperature is going to drop drastically before morning. Shall we take the table in tonight?"

"No, let's give it one more day, maybe the weatherman is wrong," I suggested. "But you might cover up the flowers and see if they can keep their blooms just a few more days."

And so we move into November. It will be a busy month, what with our wedding anniversary on Nov. 3, and both Robert and his sister, Ruthella, celebrating birthdays near Thanksgiving. What the weather does, what responsibilities will surface and what unexpected events will come remains to be seen. Our prevailing attitude always is to expect the best, prepare for anything which comes and don't waste time worrying about any of the problems which we can't control.

And if all else fails, I'll put on my winter coat and go sit on the porch.







## ALISON'S ACTIVITIES

Dear Friends:

As I sit down to write to you this afternoon, I am in the midst of a beautiful autumn day so typical of New Mexico at this time of year. The sky is cloudless, the temperature a delightful sixty degrees, and the air so crisp and clean one becomes invigorated just breathing. The scrub oak leaves have turned to brilliant reds and oranges, reminding me of the many reasons I have always enjoyed fall.

The autumn colors here are not nearly as spectacular as in other parts of our nation. So much of our terrain is either mountainous with evergreen coverage, or arid with desert types of vegetation. However, the mountains do come alive with groves of golden aspens and hardy small oak brush.

Our house is located in the beautiful Hondo River Valley, and we are blessed with many deciduous trees, including oaks, elms, cottonwoods, and even a generous sprinkling of black walnuts. Some of the prettiest fall colors are to be found in the red chili strings hanging to dry at roadside stands up and down the highways. Called *ristras*, they are a local tradition throughout New Mexico—an ancient method of preservation for an ancient and abundant crop.

These cool days and longer nights have finally given me a chance to appreciate and enjoy our newly remodeled home. We moved in last Easter, but a fast-paced hectic summer was upon us almost immediately, and I really didn't spend much time indoors in the following months.

My kennel business was busier than ever and kept me almost totally occupied. The time that wasn't allocated for this was divided between yard work and everything else I loosely categorize as "household". Determined to attack our horrendous weed problem head on, I spent evenings mowing, seeding and watering, and everything in the household department had to be a little neglected. All of these efforts have paid off, however, as I have almost one-quarter acre of new lawn. At least we can find our front door now! With that project under control, I've decided to dedicate my winter days to much needed cooking and cleaning.

I feel very fortunate to have the opportunity to accomplish all the many things I do. This is made possible by the fact that my business is located at my home. Many times I've heard it said that I seem to have the best of both worlds, and I

believe it is true. Perhaps the highlight of it all is that I am able to keep our little daughter, Lily, with me all of the time. Although life can get a little crazy trying to juggle a two-year-old into a busy work schedule every day, the benefits far outweigh the disadvantages and makes the effort totally worthwhile. If nothing else, it has taught me patience with a capital "P".

My daily routine basically consists of cleaning, feeding and caring for about twenty dogs and cats, and then bathing, brushing, and grooming the animals which are scheduled for the day. Obviously, everyone does not perform a job easily adaptable to a toddler's intervention, but mine seems to. The fact that every chore takes twice as long as necessary is merely an accepted matter of fact. Lily loves to help! And I will let her "help" within reason. There is a certain amount of discipline needed, though, or the place would be total chaos. She feels so very important being a part of my world. She loves to have me introduce her to each animal and, remembering their names, she delights in later informing me of each one's identity.

Lily's favorite aspect of the kennel, though, is the work itself. Totally captivated by grooming, she has a collection of stuffed animals which she cares for daily. These bears are appropriately named, "Grizzly", "Teddy", "Polar", and "Koala". She literally spends hours brushing them, pretending to bathe them, drying them with little towels, and putting ribbons (always green) in their fur. She takes her work very seriously and entertains herself well, so this helps me to complete my work routine.

With the advent of fall, things have quieted down somewhat, and this allows

Lily and me time to work on other joint projects. Gardening is a great pastime for two-year-olds, and she has been a helping hand in what I like to call "The Great Geranium Caper". I am always searching and scrounging for ways to improve my home and yard without spending much cash, and this particular idea is one of my greatest brainstormers.

During the summer, I noticed that our tourist town was filled with gift and curio shops that had small patio gardens planted with annual summer flowers. A great many of them had geraniums mixed in with petunias, marigolds, sweet alyssum, etc. Toward the middle of October, it became evident that a killing frost was not far off, and that the store owners were going to let their geraniums freeze along with the other annuals. I ran to the local nursery and purchased several inexpensive daffodil and tulip bulbs, and put my plan into action. I approached all of the store owners and asked if I could dig their geraniums and replace each one with a fall bulb which would bloom next spring. Every proprietor found my idea acceptable so I gathered up old one-gallon pots, made my own potting soil, and Lily and I set about digging and planting until we collected all the geraniums in town. Lo and behold, the final tally was over fifty plants; I felt like Johnny Appleseed!

At a local flower shop, I purchased a roll of colored foil, then covered each of the ugly black plastic pots. The flowers were then brought inside to spend the winter in my kitchen, awaiting their chance to brighten my patio deck next summer.

My kitchen has a high ceiling with windows at the roof line. There is space all  
(Continued on page 20)



Alison, Lily and Mike Walstad enjoy a quiet moment outside their pleasant house in Ruidoso Downs, N. Mex. The lovely blooms on the plants shown next to Alison are a small sample of the beautiful flowers with which Alison surrounds their home.





# RECIPES for November

## CREAMY ORANGE-PUMPKIN PIE

- 1 baked 9-inch pie shell
- 1 cup sugar (divided)
- 1 envelope unflavored gelatin
- 1 tsp. pumpkin pie spice
- 1/2 tsp. salt
- 1 13-oz. can evaporated milk
- 2 eggs, separated
- 1 tsp. Kitchen-Klatter orange flavoring
- 1/2 tsp. Kitchen-Klatter butter flavoring
- 1 1-lb. can pumpkin
- 1/2 cup orange marmalade
- 1/2 cup chopped pecans or shredded coconut (or both for garnish)

In a two-quart saucepan, combine 1/2 cup of the sugar, gelatin, spice and salt. Pour in milk. Stir and cook to boiling point. Remove from heat. Beat egg yolks and add flavorings to beaten yolks. Pour a portion of the hot mixture in the eggs, stir and pour back into cooked mixture. Heat and stir until thick. Remove from heat and stir in the pumpkin and marmalade. Chill until mixture mounds.

Beat egg whites until foamy and add remaining 1/2 cup sugar. Fold into chilled mixture. Turn into prepared pie shell. Garnish with the pecans and/or coconut. Chill until firm. —Betty Jane

## HOT SPICED FRUIT

- 1 large can peaches, drained and cut into bite-size pieces
- 1 large can pears, drained and cut into bite-size pieces
- 1 large can apricots, drained and cut into bite-size pieces
- 1 29-oz. can chunk pineapple, drained (save pineapple liquid)
- 1 small jar maraschino cherries, drained and cut in half
- 1/2 cup margarine
- 1/2 cup firmly packed brown sugar
- 1 tsp. ginger
- 4 cinnamon sticks
- A few whole cloves

Drain the fruits, saving the pineapple juice. Place fruit in a casserole or a 9- by 13-inch baking pan. In a saucepan, combine the remaining ingredients including the pineapple juice. Heat until sugar is dissolved. Pour the sauce over the fruit and bake at 325 degrees for 40 minutes. Serve warm. (Remove the cinnamon sticks and cloves before serving.) Dorothy

## DOROTHY'S HAM LOAF

- 2 eggs
- 1 1/2 cups tomato juice
- 1 cup fine cracker crumbs
- 1 tsp. salt
- 1/8 tsp. ground cloves
- 1/8 tsp. pepper
- 2 tsp. prepared mustard
- 1 1/2 lbs. cooked or uncooked smoked ground ham
- 1 lb. ground chuck

Beat eggs lightly with a fork. Add all but meats and blend well. Work in the meats until well blended. Place in greased loaf pan and bake in oven preheated to 375 degrees for 30 minutes. Remove loaf from pan and place on a shallow baking pan. Spoon on the following glaze:

### Glaze

- 2 Tbls. honey
- 1 Tbls. catsup
- 1 tsp. lemon juice

Combine the glaze ingredients and spoon over ham loaf. Return to oven for 30 to 45 minutes longer.

## PUMPKIN BREAD

- 3 1/2 cups sifted flour
- 1 1/2 tsp. baking powder
- 1 tsp. salt
- 1/2 tsp. soda
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg
- 1/4 tsp. ground cloves
- 2/3 cup butter
- 2 cups sugar
- 4 eggs
- 2 cups cooked pumpkin (canned or homemade)
- 1/3 cup apple cider
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/4 tsp. Kitchen-Klatter black walnut flavoring
- 2/3 cup chopped walnuts
- 2/3 cup currants

Sift flour, baking powder, salt, soda and spices in large bowl. In another bowl, cream the butter. Add sugar and cream well. Add eggs, one at a time, beating well after each is added. Stir in the pumpkin, apple cider and flavorings. Fold in the sifted dry ingredients. Lastly, fold in the nuts and currants. Spread in two greased loaf pans and bake at 350 degrees for about one hour, or until loaves test done.

—Juliana

## MARINATED MUSHROOMS

- 6 cups water
- 2 Tbls. coarse salt
- 1 1/2 lbs. fresh small white mushrooms, cleaned, trimmed and drained
- 3/4 cup mild white vinegar
- 1 Tbls. coriander seeds
- 2 bay leaves
- 1 Tbls. sugar
- 1/2 stick cinnamon
- 1/2 tsp. whole black peppercorns
- 1/2 tsp. dry thyme
- 1 garlic clove, chopped
- 3/4 cup olive oil (approximately)

Combine water with 1 Tbls. of the salt. Bring to boiling. Add the mushrooms and boil for 2 minutes. Drain, saving 3/4 cup of the liquid. Pack the mushrooms in a quart jar. In an enamel pan, combine the drained liquid, 1 Tbls. of remaining salt, vinegar, coriander seeds, bay leaves, sugar, cinnamon, peppercorns and thyme. Boil for 5 minutes. Pour the liquid in the jar over mushrooms. Add the garlic and pour in enough olive oil to cover. Cap and refrigerate at least one week before using. —Robin

## STUFFED ROCK CORNISH HENS

- 6 Rock Cornish game hens
- 1 lemon, halved
- Salt and pepper
- 4 1/2 Tbls. butter
- 3 Tbls. minced onion
- 1 small apple, cored and chopped
- 1 1/4 cups regular long-grained rice
- 1/4 cup golden raisins
- 1 1/2 tsp. curry powder
- 3 1/4 cups chicken broth
- 3 strips bacon, chopped

Rinse hens in cool water—pat dry. Rub inside and outside with lemon. Sprinkle to taste with salt and pepper. Melt 1 1/2 Tbls. of the butter in heavy saucepan over low heat. Add onion and apple and saute 5 minutes, or until onion is limp. Add rice, raisins and curry powder. Cook 5 minutes, stirring constantly. Stir in 2 1/2 cups of the chicken broth and heat to boiling. Reduce heat to simmer, cover and cook for 20 minutes. Uncover and let cool for 15 minutes. Spoon mixture into hens and fasten cavities with picks.

Melt remaining 3 Tbls. of butter in large skillet and add chopped bacon. Cook bacon until light brown. Remove bacon from pan and set aside. Saute game hens lightly on all sides in the drippings. Preheat oven to 350 degrees. Place hens in shallow pan with rack. Pour any remaining drippings and the remaining chicken broth around chickens. Bake for 45 minutes, uncovered. Sprinkle bacon on top of hens and cover tightly with foil. Return to oven for 30 minutes longer, or until meat is done. Place on platter and garnish with fresh parsley sprigs, if desired. Pan juices can be thickened for gravy. —Juliana



**NFL FESTIVAL SALAD**

- 2 envelopes unflavored gelatin
- 1/2 cup water
- 1 can (2½ cups) crushed pineapple, drained
- 1 16-oz. can jellied cranberry sauce
- 2 cups finely chopped tart apples
- 1 cup finely chopped celery
- 1 8-oz. pkg. cream cheese, softened
- 3 1/2 cups miniature marshmallows
- 1/8 tsp. Kitchen-Klatter lemon flavoring

Soften gelatin in the water. Put pineapple and cranberry sauce in a bowl and mix well. Add apples, celery and gelatin. Measure out 3 cups of the fruit mixture and spread in 9- by 13-inch pan. Chill until firm.

Place the cream cheese and marshmallows in top of double boiler to soften. Beat to blend, adding the flavoring. Spread the marshmallow mixture over the chilled fruit layer. Top with the remaining fruit mixture. Chill until firm. Cut into squares to serve. —Lucile

**MINCEMEAT CUPCAKES**

- 1 1-lb. jar mincemeat (or 2 cups)
- 1 cup chopped nuts
- 1 cup raisins
- 1 cup sugar
- 2 eggs, separated
- 2 cups sifted flour
- 1/2 cup melted butter
- 1 tsp. soda, dissolved in 1 Tbls. boiling water

Combine the mincemeat, nuts, raisins, sugar and egg yolks. Mix in the flour, melted butter and soda dissolved in water. Beat the egg whites until stiff and fold them into mixture. Put in greased, small-size muffin tins. Bake at 350 degrees for 15 minutes. —Robin

**CRISPY PEANUT BUTTER COOKIES**

- 1 1/2 cups all-purpose flour
- 1 tsp. soda
- 1/2 tsp. salt
- 1/2 cup margarine
- 1 cup sugar
- 1 egg
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter butter flavoring
- 1 tsp. Kitchen-Klatter burnt sugar flavoring
- 1/2 cup creamy peanut butter
- 1/2 cup milk
- 2 cups 40% bran flakes

Combine the flour, soda and salt; set aside. Cream the margarine and sugar until light and fluffy. Beat in the egg and flavorings. Blend in peanut butter. Add the dry ingredients alternately with milk in three additions. Mix well after each addition. Fold in the bran flakes. Drop on greased sheet and bake for 10 to 12 minutes at 350 degrees. Makes 4½ to 5 dozen cookies. —Dorothy

**MACARONI CASSEROLE WITH VEGETABLES**

- 1 16-oz. pkg. elbow macaroni
- 3 Tbls. oil
- 3 medium green peppers, cut in strips
- 2 medium onions, sliced
- 1 4-oz. can mushrooms, drained
- Salt to taste
- 1 1/2 lbs. ground meat (I used 1 lb. ground beef and 1/2 lb. ground pork.)
- 1 garlic clove, minced
- 1 28-oz. can tomatoes
- 1/4 tsp. pepper
- 1 8-oz. pkg. shredded mozzarella cheese
- 1 tsp. salt

Cook and drain macaroni according to package directions. Layer in bottom of a 9- by 13-inch pan or two 8-inch square baking pans. Heat oil and add the green peppers, onions, mushrooms and salt to taste. Saute while stirring frequently. Remove vegetables with a slotted spoon and layer over macaroni. Brown ground meat in Dutch oven until no red shows. Add garlic, tomatoes, pepper, half the cheese and salt. Stir to blend. Spoon into pan or pans. Sprinkle remaining cheese over top. Bake in 350-degree oven for about 20 minutes, or until cheese melts and it is heated through. —Dorothy

**APPLESAUCE CAKE WITH MACAROON TOPPING**

- 2 cups sifted flour
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 2 tsp. soda
- 1/4 tsp. salt
- 1/2 cup shortening
- Few drops Kitchen-Klatter butter flavoring
- 3/4 cup brown sugar, firmly packed
- 2 egg yolks
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 16-oz. can applesauce

Sift the dry ingredients together. Set aside. In another bowl, cream the shortening, butter flavoring and brown sugar. Beat in the egg yolks and vanilla flavoring. Add applesauce. Beat until very smooth. Slowly add the dry ingredients, mixing well. Turn into a greased 8-inch square pan. Bake in an oven preheated to 350 degrees for 40 minutes. Remove from oven and immediately top with the following:

- 2 egg whites
- 1/2 cup powdered sugar
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1/2 tsp. Kitchen-Klatter coconut flavoring
- 1/2 cup shredded coconut

Combine the egg whites, powdered sugar and flavorings. Beat until very high and puffy. Fold in the coconut. Spread on top of hot cake and place under broiler for 3 to 4 minutes until golden brown. —Juliana

**SCALLOPED CORN & BACON**

- 2 cups corn (canned, frozen or fresh)
- 1 green pepper, diced
- 1 small onion, chopped
- 4 strips bacon
- 3/4 cup bread crumbs
- 1 egg, slightly beaten
- 1/2 cup half-and-half
- 1/4 tsp. Kitchen-Klatter butter flavoring
- Salt and pepper to taste
- Buttered crumbs for top

Prepare corn—if canned or frozen is used, drain. Prepare green pepper and onion. Fry out the bacon, remove from pan and break into bits. Saute pepper and onion in bacon drippings. Add the bacon pieces, corn, bread crumbs, egg, half-and-half, flavoring and seasonings. When well-mixed, spoon into buttered casserole and top with a layer of buttered bread or cracker crumbs. Bake at 375 degrees until top is nicely brown and ingredients are hot and bubbly—about 25 minutes. —Evelyn

**JELLIED CRANBERRIES**

- 4 cups cranberries
- 2 cups cold water
- 2 cups sugar
- Flavoring as desired

Combine cranberries and water in saucepan and cook until the berries pop. Put through food mill. Combine pulp and sugar. Boil exactly 5 minutes. 1/2 tsp. Kitchen-Klatter orange, pineapple or raspberry flavoring may be added. Pour into jars. Refrigerate for a short time or freeze if you wish to store for longer period. —Evelyn

**APRICOT-ALMOND BARS**

- 12 ozs. dried apricots
- 1 cup butter, softened
- 1/2 cup sugar
- 2 2/3 cups flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 2 cups brown sugar, firmly packed
- 4 eggs, well beaten
- 1 tsp. Kitchen-Klatter almond flavoring
- 1 cup slivered almonds
- Powdered sugar

Rinse apricots, cover with water and boil for 10 minutes. Drain, cool and chop.

Combine butter, sugar and 2 cups of the flour. Mix until crumbly. Press evenly in bottom of greased 9- by 13-inch pan. Bake for about 25 minutes at 350 degrees.

Sift the remaining flour, baking powder and salt together. Set aside. Gradually beat brown sugar into eggs. When well blended, add flour mixture, flavoring, almonds and apricots. Spread over crust. Return to oven for about 35 minutes. Remove from oven and loosen bars around edges with spatula or knife. Cool in pan. Sprinkle with powdered sugar. —Robin



**CHERRY-BERRY SALAD**

- 2 3-oz. pkgs. cherry gelatin
- 1 1/4 cups boiling water
- 1 8-oz. carton cherry yogurt
- 1 tsp. Kitchen-Klatter cherry flavoring
- 1 small can crushed pineapple, undrained
- 1 1-lb. can whole cranberry sauce
- 1/2 cup chopped walnuts
- 1/2 cup chopped celery

Dissolve gelatin in the boiling water. Refrigerate until syrupy. Add remaining ingredients. Chill until firm.

—Betty Jane

**CRANBERRY-ORANGE MOLD**

- 2 cups boiling water
- 2 3-oz. pkgs. raspberry or strawberry gelatin
- 1/4 tsp. Kitchen-Klatter raspberry or strawberry flavoring
- 1/4 tsp. salt
- 1/4 tsp. cinnamon
- 1 16-oz. can whole cranberry sauce
- 1 tsp. Kitchen-Klatter orange flavoring
- 1 cup diced Mandarin oranges
- 1 cup chopped apple
- Chopped nuts (optional)

Add the boiling water to the gelatin, raspberry or strawberry flavoring, salt and cinnamon. Stir until gelatin is dissolved. Add the cranberry sauce and orange flavoring while the gelatin mixture is still warm. Chill until thick. Fold in the oranges, apple and nuts. Pour into mold and chill until firm. —Dorothy

**CRAB CANAPES**

- 1 6-oz. pkg. frozen crab meat, thawed and drained (or 1 7 1/2-oz. can)
- 1 Tbls. chopped green onion
- 1 cup shredded Swiss cheese
- 1/2 cup mayonnaise
- 1/4 tsp. curry powder
- 1/2 tsp. salt
- 1 tsp. lemon juice
- 1 8-oz. tube butter flake refrigerator rolls
- 1 8-oz. can water chestnuts, drained and sliced

Preheat oven to 450 degrees. Grease a baking sheet.

In a medium bowl, combine all but the last two ingredients. Separate the rolls in layers (should have 36). Place on the prepared sheet. Spoon a little of the meat mixture on each. Top with a slice of water chestnut. Bake for about 12 minutes, or until puffy and brown.

May be frozen after baking, then reheated just before serving. —Robin

**PLANTATION CORNBREAD SUPPER**

- 1 10-oz. pkg. cornbread mix
- 1 8 3/4-oz. can cream-style corn
- 1/2 cup shredded Swiss cheese
- 2 eggs, slightly beaten
- 2 Tbls. milk
- 2 tsp. prepared mustard
- 1 14-oz. can artichoke hearts, drained and chopped
- 1 3-oz. can chopped mushrooms, drained
- 1 cup shredded Swiss cheese

Combine the cornbread mix, corn, 1/2 cup Swiss cheese, eggs, milk and mustard. Beat well. Spread about 1 cup of the batter in a greased 8-inch square baking pan. Combine the artichoke hearts, mushrooms and 1 cup Swiss cheese. Spoon over cornbread in pan. Top with remaining batter. Bake at 350 degrees for about 35 minutes, or until nicely browned. Let set for about 10 minutes after removing from oven. Cut into squares. Meanwhile, prepare the following sauce:

- 2 Tbls. butter or margarine
- 2 Tbls. flour
- 3/4 cup chicken broth
- 2 egg yolks, slightly beaten
- 3/4 cup half-and-half
- 1 cup cubed cooked chicken or turkey
- 1 cup cubed cooked ham

Melt the butter or margarine in saucepan over low heat. Stir in the flour and cook for a moment. Slowly stir in the broth, and continue cooking and stirring until slightly thickened. Spoon a little of the hot mixture into the beaten egg yolks and return all to pan. Cook and stir for a minute. Remove from heat and let cool slightly. Stir in the half-and-half, chicken or turkey and ham. Return to heat to warm through. Serve the warm sauce over the cornbread. —Robin

**APPLE-DATE CAKE**

- 2 cups sifted all-purpose flour
- 1 cup sugar
- 1 1/2 tsp. soda
- 1 tsp. salt
- 1 tsp. ground cinnamon
- 1/2 tsp. ground allspice
- 2 eggs, slightly beaten
- 1 21-oz. can apple pie filling
- 1/2 cup oil
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1/4 tsp. Kitchen-Klatter lemon flavoring
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 cup chopped dates
- 1/4 cup chopped pecans

Resift flour with the sugar, soda, salt, cinnamon and allspice. In another bowl, combine the eggs, filling, oil and flavorings. Stir the egg mixture into the dry ingredients and blend well. Fold in the dates and pecans. Spread in a greased and floured 9- by 13-inch pan. Bake at 350 degrees for 40 to 45 minutes. Cool and cut into squares. Serve with topping or ice cream. —Dorothy

**HELEN MURPHY'S ORANGE TEA ROLLS**

- 1 cup scalded milk
- 1/2 cup butter
- 1/3 cup sugar
- 1 tsp. salt
- 1 pkg. dry yeast
- 1/4 cup lukewarm water
- 2 eggs, well beaten
- 1/4 cup fresh orange juice
- 2 Tbls. grated orange rind
- 1/2 tsp. Kitchen-Klatter orange flavoring
- 5 cups sifted flour

Combine scalded milk, butter, sugar and salt. Cool to lukewarm. Add yeast which has been dissolved in the lukewarm water. Add beaten eggs, orange juice, orange rind and flavoring. Beat well. Add flour and mix to a soft dough. Do not knead too much flour into the dough, as a sticky dough gives best results.

Cover with a tea towel and let rest for 10 minutes. Knead on lightly floured board. Place in a greased bowl and cover with a wet towel. Let rise until double in bulk. Punch down, then let rise again for 15 to 20 minutes. Roll to 1/2-inch thickness. Cut into strips, roll with hands and tie into knots. Place on a greased baking sheet, cover with towel and let rise until doubled. Bake at 400 degrees for 12 to 15 minutes. Frost immediately with the following icing:

- 2 Tbls. fresh orange juice
- 1 cup powdered sugar
- A little grated orange rind
- 1/4 tsp. Kitchen-Klatter orange flavoring

Combine icing ingredients and blend well. —Frederick

**KITCHEN-KLATTER COOKBOOK**

Thanksgiving feasting is on the horizon. Put a memorable meal on your table with the tried and true recipes from the 463 pages of the **Kitchen-Klatter Cookbook**.

The **Kitchen-Klatter Cookbook** also makes a fine gift. Order one for yourself and get several for gift giving.

**\$6.00, per copy**

(Iowa residents, please add sales tax.)

**KITCHEN-KLATTER**  
**Shenandoah, Iowa**  
**51601**

(We will send gift cards if you ask us to. Please allow 3 weeks for delivery.)



## WRITING FRIENDLY LETTERS

by  
Norma Larson

What is more exciting than getting a long, newsy letter from a friend in the morning mail?

There are certain tips you should be aware of when writing a letter so that getting a letter from you is exciting. Answer your letters promptly—respond within a week or ten days if at all possible. People with whom you correspond on a prompt basis will be the ones to send you the longest, newsiest letters in return.

Be sure to answer the questions in the letters that you receive. Your friends ask because they want to know the answer. You would give them this courtesy if they were a guest in your home talking personally. It is best to answer inquiries early in the letter.

Plan what to write before putting it on the paper. Often I jot on a note pad a key word as a reminder of things I wish to include. Most people do not mind receiving typewritten personal letters; they are easy to read and are usually longer.

Write letters just as you talk—talk on the paper. Do not always begin your letter with the customary "Dear . . ." I often begin my letters with "Hi . . .", "Good Morning", "Greetings from Nebraska" or some other appropriate greeting.

Do not let all of the paragraphs start with the word "I" or "We." Rephrase the sentence so it does not sound like an autobiography. Remember there are many interesting events and ideas to write about.

Think of the person who will receive your letter—his interests, the everyday occurrences that happen at your home, the weather in your area, a favorite recipe and opinions on a timely topic. Enclosures such as an appropriate cartoon, joke, or newspaper items from the hometown paper are usually welcome. A recent snapshot of you, your family, or your home can say a thousand words.

Do not brag or exaggerate. Do not dominate the words with your health problems. Keep letters cheerful. If it is a "down day" for you, write the letter some other time.

After one is finished with the letter, read it over again. This will give you an opportunity to correct mistakes as well as realize the general tone of the letter. Sometimes the words do not seem the same on paper as when they are spoken.

If you write many letters, keep a variety of stationery at your desk. Always write with a legible tool. Choose carefully the color of ink that you use—some colored inks are hard to read on colored stationery. Black and blue inks are the most legible.



Alison and Mike Walstad's remodeled home at Ruidoso Downs, N. Mex.

Close your letters on a friendly note. Perhaps "Sincerely yours" or "Love" does not fit the relationship that you have with the receiver. "Cordially", "Good-bye", "So long" or "Until next time" may be better conclusions.

The rest you know how to do well—put the correct address and return clearly on the envelope. Put a stamp on the upper right-hand corner of the envelope and leave the rest to the United States Postal Service.

### STORY OF AN AMERICAN FAMILY

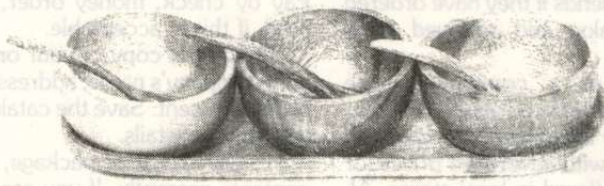
by Lucile Driftmier Verness

Share the lives of the Field and Driftmier families starting with the year 1868 and concluding with a 1976 family tree.

\$4.25 per copy.

**KITCHEN-KLATTER**  
Shenandoah, Iowa 51601

## SPECIAL SALAD SERVING SET OFFER



With the three **KITCHEN-KLATTER SALAD DRESSINGS: Italian, French and Country Style**, you can get a fine Genuine Acacia Wood 7-piece salad serving set. Includes three 4-inch bowls, three 4-inch serving spoons and one 12 1/2 x 4 1/2-inch tray. Send **\$6.00** and three "Kitchen-Klatter Approved" seals from around the top of any of the three **Kitchen-Klatter Salad Dressings**.

Fill in this coupon and send to:

KITCHEN-KLATTER, Shenandoah, Iowa 51601

Please send \_\_\_\_\_ sets of the SPECIAL SALAD SERVING SET at **\$6.00** each PLUS 3 "Kitchen-Klatter Approved" seals from any of the Kitchen-Klatter Salad Dressings for each set.

NAME \_\_\_\_\_

SHIPPING ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

(If you can't yet buy the dressings at your store, send \$2.00 for each 8-oz. bottle. Specify Italian, French or Country Style. Kitchen-Klatter, Shenandoah, Iowa 51601.)



## "WISH BOOKS"

by  
Erma Reynolds

How would you like to go shopping without having to look for a parking place, no time-wasting trudging through crowded stores, or coping with aggravating checkout counters? Sounds like a perfect "shoppertunity" doesn't it? You can enjoy this customer convenience by starting a collection of "wish books" and use them for armchair buying.

Where to get this material? You're probably already on mailing lists that send unsolicited catalogs. There are other sources available. Leaf through magazines, check their advertisements, and send a request to those that offer "catalog on request". Some museum gift galleries, the New York City Metropolitan Museum and Washington, D.C.'s Smithsonian Institution, for example, print gift catalogs which offer unique items through the mail.

You can also write to Direct Mail Marketing Association, Mail Preference Service, 6 East 43rd St., New York, NY 10017 and request their MORE MAIL form. On this, check your preferences from the many categories of mail-order merchandise listed, and return the form to the Service, which then contacts the desired catalog houses asking them to add your name to their mailing lists.

Here are some "buyways" to follow for successful armchair shopping:

1. Always order from a long-established, reputable company. If it is unfamiliar, ask questions about it, check with the local Better Business Bureau, or inquire of friends if they have ordered from the catalog and received good service.

2. Beware of a company whose merchandise sounds too good to be true, or is unusually low-priced. Compare its catalog prices with advertised prices for similar items offered in local stores. Always compare with local merchants—your best bargains could be near at hand.

3. If the catalog lists only a post office box number for an address, toss out that particular "wish book"!

4. Read the product descriptions carefully. Note what they say about material, colors, size, quality, contents, guarantees and any additional details.

5. Check the stated delivery time. Allow plenty of time for delivery, especially before holidays and special days. If the item is intended for a gift on a certain date, include this fact with your order.

6. See if the company has a return policy. Find out if the offered merchandise is on a "satisfaction guaranteed, or money back" basis. If this isn't so stated, ask for certification before you order. Some catalogs reserve the right to substitute a comparable item if what you ordered is unavailable. If you don't want



Betty Driftmier enjoys looking at magazines and catalogs.

a substitution, be sure to state this fact clearly on your order.

7. Filling out the order blank correctly and legibly is most important. First read all instructions carefully. Write in your name and address. Then, supply catalog number, number of items wanted, size, color, descriptions, and like information. Include shipping and handling charges and any sales taxes in the cost of the order.

8. If the ordered item is to be sent to another person, give clear directions as to where it is to be sent. If it is intended for a gift, indicate this fact, and request, if possible, that a gift card with your name be enclosed. Ask also that the order blank, showing prices, be returned to you, and not be sent to the recipient of the gift.

9. Never send cash with the order. Pay by check, money order, or credit card, if this is acceptable.

10. Keep a copy of your order blank with company's name, address, and date order was sent. Save the catalog with its descriptive details.

11. On arrival of package, check its contents promptly. If you are not satisfied with the ordered item, return it immediately for exchange or refund. Include a letter of explanation as to why it is being returned, along with a copy of the order blank, and shipping label. Insure the package so its receipt will be proof that the item was returned.

Should your legitimate request for exchange or refund be ignored by a mail-order company, here are some ways the Federal Trade Commission suggests you handle this problem:

"Call your local or state consumer protection office, or Better Business Bureau. Contact the state or local consumer protection agency that is located nearest to the company and ask for their assistance. Call your local postmaster. Ask for the name and address of the appropriate postal inspector-in-charge. He may also be able to resolve your problem. Contact the book, magazine,

or newspaper publisher that carried the advertisement. Publishers often try to resolve problems between their readers and their advertisers."

You can also complain to the Mail Order Action Line of the Direct Mail Advertising Assn., 6 East 43rd St., New York, NY 10017.

"Wish book" shopping is fun. Settle in an easy chair, surround yourself with an assortment of catalogs, and get set for a relaxing shopping adventure.

## BEGONIAS FOR ALL SEASONS

by  
Fern Christian Miller

The most free flowering of all house plants for both summer and winter are begonias. They are succulent herbs from tropical parts of the world. They like part shade and plenty of moisture. Begonias make up the largest genus of plants suitable for indoor culture. A great many species have been introduced into cultivation, and countless forms and hybrids have been developed in gardens and greenhouses. There are many named varieties.

Some are grown for their handsome foliage, some for their blossoms. The fibrous rooted wax begonias, with their shiny, waxy leaves and abundance of bright flowers, are many homemakers' favorites. The dwarf varieties are beautiful bedded north of a house in summer. Flower boxes of begonias bloom in profusion when placed at shaded ends of porches in summer. Fertilize lightly every two weeks. Don't fertilize a newly started plant until it takes hold well. They can be grown from seed, also stem and leaf cuttings are easy to start and make for winter bloom.

The tallest cane-stemmed fibrous-rooted begonia is called 'Angel Wing'. The large silver-dotted leaves are shaped like wings. They have huge clusters of bright rose-red blossoms. Pinching out the growing tips occasionally will make the plants more compact as they tend to grow tall and leggy. This variety resents constant moisture. During summer, the 'Angel Wing' blooms well on low, freshly rooted cuttings at the north of many houses.

The tuberous rooted begonias are large-flowered, beautiful aristocrats, nice for cool, shady places, indoors or out. They are propagated by division of tubers or stem cuttings in spring. They have a dormant season when they should be left unwatered. They prefer shade. All begonias do well potted in one part peat moss and one part regular potting soil for year-around enjoyment.





## SOCK IT TO ME!

by  
Valerie Kreutner

Automatic washers and dryers, fabulous fabric softeners and heavy-duty detergents have eased the house person's burden; they have not solved the complete laundry dilemma. Ask any of us who have laundered the family socks, and then tried to put them back into their proper places. Even as you read this, I am wrestling with the problem. Getting socks separated from the rest of the laundry takes a regular Mrs. Universe.

Somewhere between the washer and the dryer, socks multiply like rabbits. I started out with two pairs, and now—yikes—there are black ones and brown ones, red ones and green ones, cranberry and gold, meek and bold, socks to coordinate every outfit. Some have holes, some are unholey. Stretch nylon, terry velour, antistatic, crew, ribbed, unribbed, striped, solid, cotton, wool, polyester, thermal, regular, casual and dress. There are tube socks, no-toe socks, size 7½, size 13 and irregulars. Millions and billions and trillions of socks and, what's more, no two match.

An even more exasperating quality of socks is their ability to wander. What really happens to these poor lost "soles" is anybody's guess. Some people will nod philosophically and say not to worry, they will eventually show up. This is not true, for some socks have disappeared into the family washer never to be seen again. Others believe the missing items are eaten by a monster who lurks in the automatic washer. You shake your head in disbelief? You believe in the Tooth Fairy, so why not the Sock Muncher?

On the other hand, suppose the socks are not lost in the washer, for you distinctly remember shoving them into the dryer. Maybe the Sock-Munching Monster actually dwells in the dryer, flourishing on hot perfumed air and the plink, plunk of overall hooks snapping against the hot enamel bowels of this gyrating timesaver.

At any rate, a busy house person can take only so much. One day, my dear neighbor was really fed up. She was sick and tired of her husband begging for socks each morning and the children being late for school while she searched high and low for the Illusive Ones. But the last straw was when her young son actually wore athletic socks that didn't match and was so humiliated he had to plead to colorblindness.

There was just one course of action open to her and that was to telephone the local police department to file the following missing-sock report: "Missing since Monday, 8:00 a.m.; height—ankle length; weight—one ounce. Last seen in vicinity of the laundry room, wearing navy blue and white stripes with nylon

reinforced heels and toes of bright navy color." Unfortunately, this sock was never seen again.

From time to time some sock will surprisingly reappear. A few have been discovered lounging under a child's bed covered with trail dust and loose hair. Others have been found on top of the refrigerator, in a coat pocket, in the cat's bed or in the children's sandbox. In one unusual case, a rather holey old fellow with sprung elastic turned up unexpectedly twelve miles from home, snuggled cozily inside the pant's leg of my husband's uniform.

The previously described laundry-day dilemma has also caused problems in organization; what does one do with the unmatched socks spilling from dresser drawers and closets? They could be put in the ragbag and used to polish and shine shoes, or as handy dust cloths. Or, cut the tops off and use them for sweatbands; children love them (even those too young to play tennis). But throw them away—never—not with today's high prices and the short lives of socks. These leftovers are like orphaned children awaiting a home.

One friend solved her problem by safety-pinning the pairs together before washing. Another trains her family members to roll up their soiled socks immediately after taking them off. This way, no chance for separation, but would they get clean? Available now, in some stores, are sock clips which keep socks clipped together during washing and drying.

Probably the best solution was offered by my husband: "Buy all the socks alike, then they will never lack a mate!" "What? And take all the challenge out of my life?"



Shortly before the Albuquerque, N. Mex., schools opened, Juliana and Jed Lowey with James and Katharine, set out on a camping trip with their own tent and food supplies. They were drenched almost the entire time, and this sign in Zion National Park (Katharine is beside it) was the type of warning they ran into frequently.

## A THANKFUL POEM

I find I'm thankful for so much:  
for friends who keep in touch;  
for ham and turkey, pumpkin pie;  
for fish that swim, and birds that fly;  
for books to read, and poems to write;  
for each new dawn that follows night.  
I send my thanks to God above  
for everything He sends with love.  
—Ruth Townsend

## KITCHEN-KLATTER BLUE DROPS LAUNDRY DETERGENT



THE PILGRIMS NEVER HAD IT SO GOOD—just imagine all the things the Pilgrims had to do without. They had to boil clothes in a kettle with homemade soap that often ruined the fabric without getting the garments really clean.

**Kitchen-Klatter Blue Drops Laundry Detergent** has changed all that. It is a dirt-defying, grease-lifting, sweet-smelling, concentrated detergent. **Kitchen-Klatter Blue Drops** contain only active ingredients—a 100% product—no fillers so a little goes a long way.

Ask for **Kitchen-Klatter Blue Drops Laundry Detergent** at your grocery store today.



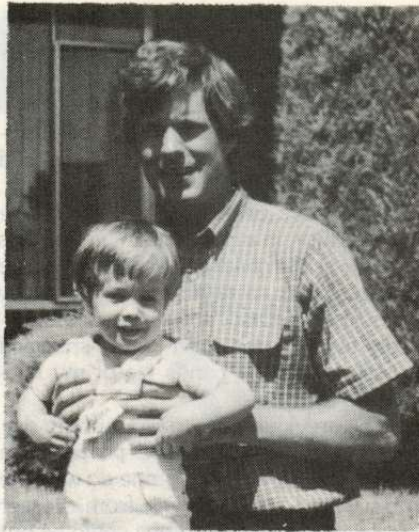
## FUN WITH BOXES & BAGS

by  
Ruth Townsend

You have probably heard the joke about the child who unwraps an expensive present, then ignores it and plays with the box or bag in which it came. There is more truth than fiction to that so-called joke. It is easier to be creative with very simple things than with a toy that is complete in every detail.

Cardboard boxes are especially good for imaginative play. A child can sit in one and be sailing the seven seas, flying through space or steering his car through heavy traffic. Turn the box on its side and you have a dollhouse, a barn or a king's castle.

Cut off the sides of a medium-size cardboard box, leaving a rim to create an inexpensive tray that works just fine for keeping art materials together. One tray might hold crayons, a coloring book and a large tablet. Another might hold brushes, paints, and drawing paper. Still another might have modeling clay and plastic containers of different sizes to use as molds. A tray can serve as a lapboard



Clark Driftmier enjoyed getting better acquainted with his nephew, Stephen DiCicco, when Stephen and his parents, Emily (Driftmier) and Rich DiCicco of Arlington, Va., visited in Denver this past summer with Wayne and Abigail Driftmier.

if the child is in bed or to put on a table or the floor to keep playthings together. The low-cut boxes can also be used as a base for spinning tops, running little cars or trains and building blocks or logs. The popular shag-type or pile rugs are usually too thick for such play projects. When playtime is over, the trays lessen the problem of clutter. Stacked away in a closet or on a shelf, they are handy to get out whenever they are needed.

Brown bags of different sizes come in handy if you have children around. Little tots like to put things in a bag and then dump them out again. Pre-schoolers like to pretend they are shopping and drop their purchases into their shopping bags. Bags with handles are especially good for this type of play.

Large sacks can be cut up and the pieces used as art or writing paper. Such firm paper is especially good for very small children. Pieces of heavy sacks can be stapled or tied together into a booklet. Pasting pretty pictures on the sheets can occupy a stormy afternoon. Other dull days can be brightened by looking at the booklet and/or telling stories about the pictures. I still have some picture books I made when I was little and I enjoy them even now as I show them to my grandchildren. My mother encouraged me to find really good pictures, like reproductions of well-known paintings which made books that are really interesting at any age.

Children who are old enough to use scissors can spend many happy hours cutting up catalogs to create a scrapbook of a family and their home. The first page of the book can show Mom, Dad, and the children. Other pages can have the rooms of the house. Still others can display a wardrobe for each member of

the family. All this can be done on white paper or purchased scrapbooks, but they are more expensive and the brown paper is usually strong and smooth and makes a good background for whatever is pasted onto it. By the way, flour-and-water paste can still be used (as I did when I made brown paper books) and is cheaper than many of the boughten pastes and glues.

Creative children, parents and grandparents can think of other ways to use cardboard boxes, brown paper bags and other everyday materials available to keep children and grandchildren happily and inexpensively occupied.

## PROMISES!

by  
Evelyn Witter

"Mom, can we go to Grandma's this Sunday?" is a frequent request from my two preschoolers.

"Sure," I answered.

"You promise?" the children ask.

"Sure," I answer. After all, an affirmative reply is the best way to avoid the begging and demands for explanations.

But I've learned that a quick promise may bring on a long regret. When Sunday comes and it is impossible to take the children to Grandma's because of a prior commitment my husband or I have made, or because an important adult activity has come up, the children are tear-stained and disappointed.

"But you PROMISED!" they remind me.

It's the same with promises for special toys or someday visits to the zoo, or a treat lunch at a favorite restaurant. These requests are easy to grant in glib conversation and are easily pushed aside and forgotten by the adults. But not by the children.

"You promised," they remind me.

These constant reminders from the children have shamed me into acknowledging to myself that I am not accountable for my agreements. I had to come up with a solution on how to handle this problem.

My solution was to invest in a larger calendar than the one we usually use. On the calendar all promises are written in red pencil. If I go to the calendar and there is a prior commitment on that date, I make adjustments. This method has helped me think before I make an agreement. The children are aware that the red writing means a promise.

My vows are not given as glibly as before, but they are more meaningful now. The children know that. The children have a new trust in their mother's promises and their mother feels a new pride in her dependability.

### Company Coming?



Clean up for the  
Holidays with

### KITCHEN-KLATTER ALL-PURPOSE KLEANER.

**Kitchen-Klatter Kleaner** is a high-powdered, low-suds household cleaner that goes into a solution the minute it touches water—and goes to work the minute it touches dirt. Greasy grime disappears quickly and easily with no rinsing. Economical, too.

Get a supply of **Kitchen-Klatter All-Fabric Bleach** to perk up your linens and brighten both the white and colored items in your laundry. Just right to keep new clothes looking new and old clothes looking better. Safe for fine fabrics.

Ask for the  
**KITCHEN-KLATTER  
All-Purpose Kleaner &  
All-Fabric Bleach**  
at your local store.







—Photo by Shenandoah Evening Sentinel  
Reatha Seger is presented with an engraved pen and pencil set in honor of her twenty-five years of service with the Kitchen-Klatter company. Doing the honors is Hallie E. Blackman, executive vice-president of the Driftmier Company.

## TWENTY-FIVE YEARS

The Driftmier Company honored Reatha Seger for her twenty-five years of service to the company at a luncheon held at the home of Hallie E. Blackman.

Hallie had put up tables in her spacious porch room and all the members of the company who could come gathered for a catered chicken dinner.

Hallie, executive vice-president of the Driftmier Company, presented Reatha

with an engraved walnut and gold pen and pencil set in recognition of her years of fine work.

Reatha began working for the Driftmier Company in the autumn of 1957 and handled a variety of jobs including the mail room and addressing the *Kitchen-Klatter Magazine*. From these departments, she moved into the accounting office where she continues with her fine and efficient work.

\*\*\*\*\*

## LUCILE'S LETTER — Concluded

that she spent upstairs when a new baby arrived because, and this is exactly the way she put it, "That was the only vacation I ever had." And it was the truth.

At this date, I couldn't begin to tell you what Betty and I will be doing for Thanksgiving. Our printing schedule demands that I must write my November letter to you before I can have any idea where I will be or what I'll be doing before the Thanksgiving weekend rolls around. And I regret this much more than you do, but facts are hard facts.

Recently, I've been rereading and enjoying some of the town histories that have been sent to me from near and far, and believe me, they are jewels!

In our computerized world it seems virtually prehistoric to come across a notice such as this in a book titled: *Lucas 100 Years—Proud Past and a Finer Future*. I will copy this item exactly as it appears:

## LUCAS LEDGER MAY 18, 1900 NOTICE

All persons knowing themselves to be indebted to me on note or book account are requested to call and settle. If you can't pay in full, call and pay as much as you can, as I am in pressing need of money. If you can't pay anything at present, call any way to show me you are not mad about it.

Yours in Hope,  
John C.F. Ball, M.D.

This shoots you right into another planet, doesn't it?

It's time to leave this desk and get out into the kitchen for supper, so until next month, I am as always,

Your devoted friend . . .

*P. Lucile*

## DOROTHY'S LETTER—Concluded treasure.

Somebody asked me the other day how often our Birthday Club meets. We are a funny club—we meet whenever anyone gets the urge to entertain. Sometimes we go several months without getting together, then again we meet often. Last month, we met three times for luncheons, most recently with my good friend, Angie Conrad. Angie's sister-in-law, Gretchen Haldeman, and her husband, Harry, were visiting from Florida, and since we all know Gretchen, Angie had club. Dorothea and I want to have the next meeting, so I must get out my cookbooks and see what I can find to serve that is different.

Until next month,

*Dorothy*



## HARVEST TIME

Harvest of beauty outside my door—Marigolds, asters, and so much more. Corn shining golden, soybeans so brown, Leaves, red and orange that float to the ground.

Rosy-cheeked apples, purple grapes' sheen,

Grass in the dooryard still showing green. Look all around you for beauties like these.

Store them forever with your memories.

—Ruth Townsend



## to order the KITCHEN-KLATTER MAGAZINE

The perfect gift which keeps giving 12 months out of the year. It is not too soon to get your order in for those you remember each year with a subscription, or to start new subscriptions for those hard-to-choose presents for special people.

This is a homey, friendly, useful, down-to-earth magazine which is just like a letter from home.

ORDER NOW!

**\$5.00, per year, (U.S.A.)**

**\$6.00, foreign countries**

**12 issues per year**

(Iowa residents, please add sales tax.)

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

(We will send gift cards if you ask us to. Please allow 3 weeks for delivery.)



# HEARING AIDS

UP TO **50% OFF** COMPARABLE AIDS ★

BUY DIRECT • NO DEALER MARKUPS  
30 DAYS FREE TRIAL

Body Aids \$99.50 up. Also, Behind-the-Ear Aids. One of the largest selections of fine quality aids. Terms arranged. Very low battery prices. Write for FREE literature. No salesman will ever call. Good hearing is a wonderful gift.

★ **LLOYD CORP.** ★

Dept. KT, 128 Kishwaukee St., Rockford, Ill. 61104

Now you can find the words  
to tell them with  
an exchange of gifts

Marilyn MacCanon Brown's most requested poems. 110 pages. 34 line drawings (5 color)

"The warmth and honesty will please every reader"  
—Valerie Staats, Editor,  
Iowa Woman magazine

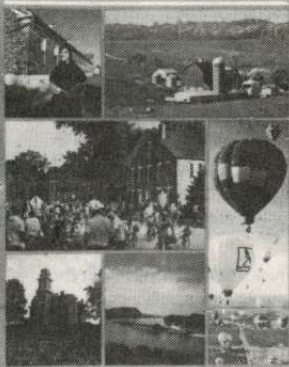
"This book of love poems reaches out to share earth, sky, loved ones, heart-feelings . . . an ideal forever gift"  
—Monica Brandies, freelance writer

\$6.00 includes postage. Send to:

**Wilton Junction Press, Box 928,  
Wilton, Iowa 52778.**

Listen to the **Kitchen-Klatter** radio program each weekday.

## The Best of Iowa



## THE BEST OF IOWA

The **Iowan** magazine's special, 64-page, all-color guide to our state's outstanding attractions. Fascinating commentary and exquisite color photography. From Terrace Hill to the Iowa Great Lakes, it's all here! An informative guidebook . . . a handsome gift. \$4.95 plus 15¢ state sales tax (Iowa residents only). Send order to: **The Iowan, Box 130, Shenandoah, Iowa 51601.**



## From Our Family Album

This picture of our Driftmier family was snapped in 1949 when we had all gotten together to celebrate the 36th wedding anniversary of our parents, Mr. and Mrs. M.H. Driftmier, at the old family home in Shenandoah, Iowa.

Mother is seated and Dad is standing beside her. The others, from left to right (with their 1982 addresses) are: Frederick Driftmier, Pawcatuck, Conn.; Dorothy (Driftmier) Johnson, Lucas, Iowa; Wayne Driftmier, Denver, Colo.; Lucile (Driftmier) Verness, Shenandoah, Iowa; Howard Driftmier, Shenandoah, Iowa; Margery (Driftmier) Strom, Shenandoah, Iowa; and Donald Driftmier, Delafield, Wisc. —Lucile

**FREDERICK'S LETTER — Concluded**  
actions of swans in split second series in flight, swimming, feeding on the banks of the river, and nesting. He showed the beautiful swan dance done by Bonnie and Clyde in the water when they make love. On the other side of the coin, he showed what a vicious killer Clyde could be attacking and finishing off another swan. Sprinkled in between the swan and duck pictures, Driftmier ran views in glorious color of summer flowers around their home, and autumn scenes along the Pawcatuck with the rich reds and golds reflected in the water."

I want to give the lecture as often as my strength permits, because I know that the people who hear it will use their influence to obstruct any effort to hurt the swans. But alas, my strength this month is not what it was last month—I am wearing a back brace again! I hurt my back while sailing out on the ocean, and it is taking several weeks to heal. When I gave my swan lecture last night, Betty had to go along to carry the projection equipment for me.

I don't know who wrote the lines with which I close my letter, but I like them so very much.

"Try to laugh often and much, to win the respect of intelligent people and the affection of children; to earn the appreciation of honest critics and endure the betrayal of false friends; to appreciate

beauty, to find the best in others; to leave the world a bit better, whether by a healthy child, a garden patch, or a redeemed social condition; to know even one life has breathed easier because you lived. This is to have succeeded!"

Sincerely,

*Frederick*

**ALISON'S LETTER — Concluded**  
along the top of the cupboards to place the flowers, and there is enough light to keep them thriving. I am so pleased with the results, but I shudder to think what will transpire if I carry out the Great Geranium Caper again next year. In the future we may be inundated—our house filled by orphan flowers accumulated over the years. A blooming plant always makes a marvelous gift to give at Christmas time—perhaps this would be the happiest ending of all to my geranium story.

From our house to your house, we're wishing all families the best holiday season.

Sincerely,  
Alison Walstad

Maybe you can't fool Mother Nature, but she can't go from summer to winter without a fall nor from winter to summer without a spring.





## Come Read With Me

by  
Armada Swanson

As our thoughts turn to the Thanksgiving holiday, I think of the poetry by Grace Noll Crowell and a few lines from her poem, "Thankful Song":\* (From *Golden Moments*, Ideals Publishing Corp., 11315 Watertown Plank Rd., Milwaukee, Wis. 53201. \$3.95.)

For a warm room, and a good fire,  
For a snug roof above our head  
With food to eat, and love aplenty...  
Let us be glad that God has given  
Here on the earth, a bit of heaven.

As a little girl, Grace Gabrielle Noll saw herself as becoming a singer, an artist, or a queen. Not once did she envision herself as the successful poet she was to become; however, her long and prolific career resulted in the publication of nearly 5,000 poems, several books of poetry, devotional and children's books.

Leaving her home and parents in Inwood, Iowa, in 1901, she married newspaper man, Norman H. Crowell, of Dallas, Texas. Joy was felt on the birth of their first son, but sadness, too, in the discovery that Mrs. Crowell was suffering from a spinal disorder and nervous weakness. Bedfast and not wishing to feel useless, she turned to writing poetry. Much of her widespread success is attributed to the fact that she could relate to others, a result of her frequent bouts of illness. Receiving many awards for her poetry, Grace Noll Crowell wanted to be known as a "lyric and religious poet who has helped her fellow man." Her role as wife and mother took precedence over her being a well-known poet. Named American Mother of the Year in 1938, she died in 1969. Her poetry still inspires readers with faith, hope and optimism. Note the seasonal landscape she portrays:

### AN AUTUMN LANDSCAPE\*

Brilliant scarlet and crimson stain,  
And splashes of yellow gold,  
Warm brown stubble and ripened grain,  
The waysides seared and old,  
A dazzle of green where the after-math  
Breathes a tale long told.

Flower lovers of all ages and coffee table browsers will find delightful diversion in the lovely pictures, lore, and legends contained in the elegantly designed large-format book, *The Lore & Legends of Flowers* (Crowell Jr. Books, 10 E. 53rd St., N.Y., N.Y. 10022, \$14.50) Robert L. Crowell's charming literary history of ten familiar flower species is illustrated with 23 full-color paintings by

famous botanical artist, Anne Ophelia Dowden. Author Crowell does a fine job of explaining where the plants came from, how they traveled to other parts of the world, how they got their names, and how long they have been cultivated. Fascinating tidbits are told about tulips, narcissi, crocuses, irises, carnations, roses, nasturtiums, dandelions, marigolds, and dahlias. Did you know it takes seven years to grow a tulip from seed to flower? Therefore, there are seven years between generations, meaning that producing new varieties may take years and years. It takes 4,400 stigmas of the Saffron Crocus to make an ounce of saffron, prized for centuries in different cultures as a dye, medicine, perfume, and food flavoring. Of all the cultivated flowers in the world, the rose has probably become the most highly prized.

Robert Crowell is a former president of the Crowell Publishing Co. and has had a lifelong interest in flowers. Those acquainted with the artistry of Anne Ophelia Dowden know she is recognized as one of the world's foremost botanical illustrators. *The Lore & Legends of Flowers* is a book to treasure and cherish.

For young doodlers who want to try their hand at cartooning, here's a fun book which will show them anyone can.

Called *Cartooning for Kids* (Crowell Jr. Books, 10 E. 53rd St., N.Y., N.Y. 10022, \$3.95 paperback), it is written by Carol L. Benjamin, a published cartoonist and author of several books for children. It takes no special artistic talent to begin. With encouraging remarks, Carol Benjamin gives easy, step-by-step directions and illustrations that show how to draw clever cartoon characters. After a few basic faces, she shows how to capture a character's moods: sadness, gladness, madness. From there it is just a small step to drawing single cartoons and cartoon strips with personally created characters. The author provides plenty of exercises to inspire the amateur cartoonist.

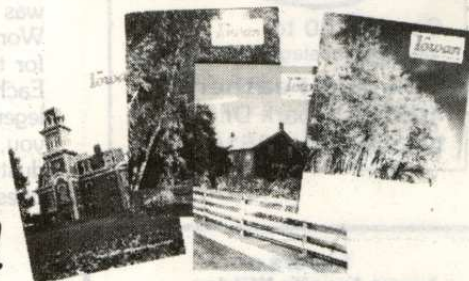
A darling book for young children called *Happy Winter* (Harper Jr. Books, 10 E. 53rd St., N.Y., N.Y. 10022, \$9.95) by Karen Gundersheimer tells of the happy winter things a little girl does with her younger sister. Names to write in the snow, a cake to bake (recipes included) and secret gifts to make to fill up days that end oh-so-contentedly with steamy baths; snug, warm quilts; and Mother's winter lullaby.

The sprightly text of *Happy Winter* will appeal to youngsters who love the simple pleasures of winter.

\*Used by permission.

## A Grand Gift for Christmas Giving!

### THE *Iowan*



Enjoy the best of Iowa through the pages of our state's showcase publication. For 30 years, *The Iowan* has presented superb color photography and exciting features in a handsome format, ideal for Christmas gift-giving.

To order, call toll-free (Iowa only): 1-800-432-4166, or mail the form below to The Iowan, Box 130, Shenandoah, Iowa 51601. On gift orders, a card will be sent before Christmas announcing your gift.

Ordered by \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

☐ Please enter my own subscription at \$13.75 per year.

☐ Please send a one-year gift subscription at \$13.75 per year to each of the following:

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Sign Gift Card \_\_\_\_\_

Iowa Residents add 41¢ sales tax per subscription.



**DIG BAG**

|              |         |
|--------------|---------|
| 12x12        | \$10.00 |
| 17x21        | \$20.00 |
| 14x16        | \$15.00 |
| Child's Size | \$5.00  |

Postpaid  
Ks. residents add 3% tax  
Naugahyde, Lined, 4 pockets outside, 4 pockets inside. Black Brown, Beige, Tan, Red, White, Blue, Rust

**GRACE DORMAN — Rt. 1, Box 41**  
**WaKeeney, Kansas 67672**



## Stitch It Up

Full-sized pattern with directions in book form for eleven craft sewing projects. Placemats, tissue box covers, bibs, toaster cover, story board, & more.



Send \$4.50 to  
(includes postage and handling)

**Pins and Feathers**  
4001 Briarpark Dr.  
Lincoln, NE 68516

## THE CHRISTMAS SPIDER

by  
*Mae Dragoo*

A legend is told of a busy mother in Germany who cleaned her house until not a speck of dust was left anywhere, and all the spiders had fled to the attic.

On Christmas Eve, when the tree was decorated, the poor spiders in the attic were heartbroken because they could not see the tree or be present for the Christ Child's visit. Finally, they crept through a crack in the door and sneaked into the room. But the little spiders had a problem—they could see only one ornament at a time.

They started moving up into the tree to see the beauty. Every place they went they left a trail of dusty grey spider webs. When the Christ Child came, he was pleased that the spiders had found so much pleasure in the tree, but He realized the mother would be heartbroken when it looked so dingy. He reached out His hand and touched the webs and they turned into shimmering gold.

Ever since, many people have followed the custom of having a spider among the decorations on the tree. Some even used gold and silver spiders and webs as the only decorations. Last year at the Garden Club's Christmas Tree Lane in Farragut, Iowa, such a tree was on display. The United Methodist Women members who made the spiders for the event also made enough to sell. Each packaged spider also included the legend and ended with the thought: "For you, this Christmas spider will turn all dusty grey thoughts to happy glimmering ones."

wires around the body; allow enough thread to knot and make a loop to hang. Bend the legs to resemble spider legs. Glue 2 wiggly eyes on the head.

These items can be obtained in most craft stores. The spiders I saw were made from gold grape cluster beads which had been taken apart—the large beads used for the bodies and the smaller ones for heads. These grape cluster beads have the advantage of having the two holes on the same side of the bead and make neater spiders.

This is a truly fun project.

## MY SWEATER

It's just an old sweater,  
So faded and torn,  
All through the years,  
May times worn.

Should throw it away  
For repair it's beyond,  
But between it and me  
There is a deep bond.

Belonged to a dear son  
When 'twas bright and new,  
Sentimental value and yet  
Other nice features too.

Its soft warmth helps  
My flower planting in May,  
Leaf raking in autumn,  
Countless chores on a chilly day.

One thing of which I'm certain  
In the rag bag, it will never be,  
For I'll hang on to it as long  
As it hangs on to me. —Celina Judge



STATEMENT REQUIRED BY THE ACT OF AUGUST 24, 1912, AS AMENDED BY THE ACTS OF MARCH 3, 1933, JULY 2, 1946 AND JUNE 11, 1960 (STAT. 208) SHOWING THE OWNERSHIP, MANAGEMENT, AND CIRCULATION OF Kitchen-Klatter Magazine published monthly at Shenandoah, Iowa, for October, 1982.

1. The names and addresses of the publisher, editor, managing editor, and business managers are:  
Publisher, Lucile Driftmier Verness, Shenandoah, Iowa.  
Editor, Lucile Driftmier Verness, Shenandoah, Iowa.  
Managing Editor, Hallie E. Blackman, Shenandoah, Iowa.

2. The owner is: (If owned by a corporation, its name and address must be stated and also immediately thereunder the names and addresses of stockholders owning or holding 1 percent or more of total amount of stock.)

The Driftmier Company  
Lucile Driftmier Verness  
Margery Driftmier Strom  
Hallie E. Kite Blackman  
Shenandoah, Iowa  
Shenandoah, Iowa  
Shenandoah, Iowa  
Shenandoah, Iowa

3. The known bondholders, mortgages, and other security holders owning or holding 1 percent or more of total amount of bonds, mortgages, or other securities are: (If none, so state.)

None.  
4. Paragraphs 2 and 3 include, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting also the statements in the two paragraphs show the affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner.  
5. The average number of copies of each issue of the publication sold or distributed, through the mails or otherwise, to paid subscribers during the 12 months preceding the date shown above was: (This information is required by the act of June 11, 1960 to be included in all statements regardless of frequency of issue.)

61689  
Lucile Driftmier Verness, Business Manager  
Sworn to and subscribed before me this 29th day of September, 1982.



This is how this particular group made their golden spiders: Use a large bead for each body, a smaller bead for each head. Wire the 2 beads together. Then, cut 4 pieces of wire about 5 inches long. (#26 bead wire is ideal.) Twist each of the 4 wires separately around the body—go around the body twice to secure—this makes 4 legs on each side. Onto each leg, string 7 bugle beads, allowing a little slack for bending. Secure each foot with a seed bead, twisting the wire to hold. Use elastic metallic thread to cover the

Lovers of  
**Laura Ingalls Wilder . . .**  
available for limited time

**Laura Ingalls Wilder**

"Little Town on the Prairie"



## COLORING BOOK

at \$2.00 postpaid.

Mail orders to:

**APB Inc., 10530 Thomas Rd.**  
**Colorado Springs, Co. 80908**



## "Little Ads"

If you have something to sell try this "Little Ad" department. Over 150,000 people read this magazine every month. Rate 45¢ 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.

January ads due November 10  
February ads due December 10  
March ads due January 10

**THE DRIFTMIR COMPANY**  
Shenandoah, Iowa 51601

**MANUSCRIPTS:** Unsolicited manuscripts for the *Kitchen-Klatter Magazine* are welcome, with or without photos, but the publisher and editors will not be responsible for loss or injury. Therefore, retain a copy in your files.

**WEIGHT WATCHERS BEST.** Unique Book Contains Best Articles and Hundreds of Famous Recipes Featured in Recent Issues of Weight Watchers Magazine. Order Today. \$6.95. Moneyback Guarantee. Sinclair's, 1130K Second, PO Box 146, Fairfield, CA 94533.

**FREE QUILT PATTERNS** in "Quilter's Newsletter Magazine", plus Catalog Illustrating Hundreds of Quilt Patterns, Quilting Stencils, Quilting Books, Supplies, Kits, Fabrics—\$1.50. Leman Publications, Box 501-F40, Wheatridge, Colorado 80033.

**ATTENTION POPCORN LOVER'S!** If your popcorn doesn't pop, who's to blame? (It's NOT the popcorn!) FREE details, recipe's, "How to pop corn": BRINKMAN POPALL POPPER, INC., 4544 (C-KK) Wanamaker, Topeka, KS. 66610.

**PECANS:** Quart each halves, pieces, meal. Three-quart sampler \$11.95 postpaid. Tenpeco, Box 638-K, Rutherford, TN 38369.

**CROCHET** doilies—\$4.00 to \$25.00. Mrs. Julius Bisek, 313 East Main, New Prague, Minn. 56071.

**CENTENNIAL CHURCH COOKBOOK**—\$7.50 postpaid. Mrs. Evelyn Quastad, Armstrong, Iowa 50514.

**COOKBOOKS FOR FUND-RAISING** Church groups and other organizations. Your recipes. Write for details. General Publishing and Binding, Iowa Falls, Iowa 50126.

**SAVE MONEY!** Make your own window cleaner. For formula, send \$1.00 to: D.J.B., 2626 B-2 Crockett Dr. S.E., Marietta, Georgia 30067.

**LOSE 15 POUNDS** mixing two cooking ingredients! \$2.00. Recipe, 2060 East Second, Fremont, NE. 68025.

**ATTENTION:** Are you on a Salt-Free diet? Try Quality of Life Seasonings made with no salt, sugar or preservatives. Four different unique blends of all-natural herbs & spices. Recipes included. Excellent gift idea. \$14.95 plus \$1.50 postage & handling. Nebraska residents add sales tax. Grace Bentzinger, Rt. 1 Box 101, Cook, Nebraska 68329.

**MOM'S** 80 year old mince meat recipe using meat. Indian relish recipe free. SASE and \$2.00 to J. Johnson, Box 281, Adrian, MN 56110.

**OUT OF PRINT** Bookfinder, 4051 Walnut-KK, Eureka, CA 95501. Send wants.

**CHRISTMAS SNOWFLAKES**—sparkling beaded ornaments for your tree. Easy-to-do, beautiful, great gifts or bazaar sellers. Kit, instructions for 5, \$5.95. Or, send for completed sample, special offer, \$1.00. Soft Touch, 1606-B 41st, Des Moines, IA 50310.

**"TREASURED RECIPES"** Cookbook Methodist Women. \$5.25 plus \$1.00 mailing. Sheryl Welper, New Albion, IA 52160

**MAKE EXTRA MONEY** with your favorite recipes. Spare time without leaving your home. Enjoyable plus good profit. Full details. Send \$2.00 plus SASE: Cookin' Gems, Box 83-K, Belleville, N.J. 07109.

**NEW CHURCH COOKBOOK** — 1700 new and old recipes. United Methodist Church, Gowrie, Iowa 50543. \$7.00 per book plus \$1.50 postage.

**HAWAII BOUND?** If not, enjoy delicious tastes and flavors of Hawaii cooking with "ISLAND FLAVOR". Contains 650 recipes, almost 500 pages; \$15.00 price includes tax, postage and handling. Proceeds benefit Trinity Presbyterian Church (PCA). Make checks payable to Barbara Rieck, 335-KK Ilihu Street, Kailua, Hawaii 96734.



## Billie Oakley's EVERYBODY'S AN EXPERT COOKBOOK

Please print the information needed on the form below and send to:

**Billie Oakley, "Everybody's An Expert Cookbook",  
Post Office Box 21, Shenandoah, Iowa 51601.**

Please send \_\_\_\_\_ copies of Billie Oakley's cookbook at **\$6.95** each plus **\$1.50** each for postage and handling. (Iowa residents please add **21¢** per book for state sales tax.) I enclose \$\_\_\_\_\_ check or money order.

NAME \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

Organizations: Make money by compiling your favorite recipes into a cookbook.

**Cookbooks Are Our Specialty  
BEST-WAY PUBLISHING, LTD.  
BOX 779  
IOWA CITY, IOWA 52244**

Ph: 319-354-4048, 319-338-7194, 319-351-7507

## SUGARLESS COOKBOOK

NOW ENJOY cakes, cookies, pies, jam, candy, milkshakes, desserts. No Honey—No Saccharin. Good way to satisfy your desire for sweet desserts without the added sugar. (Diabetic exchanges given) Beautiful designed perfect bound, easy to read cookbook by Addie Gonshorowski... Only \$5.95... Ideal for gifts... 2 books \$10.95... 3 books \$14.95... 6 Books \$28.95... (Postage paid to one Address) (Quantity discounts sent upon request)

SEND CHECK OR MONEY ORDER TO:  
**AD-DEE PUBLISHERS, INC.  
LINCOLN STREET . . . P.O. BOX 5426  
DEPT-KKN  
Eugene, Oregon 97405  
(Money Back if not satisfied)**

## 1000 GOLD STRIPE ZIP CODE LABELS 75¢



**FREE LOVELY GIFT BOX**  
1000 Gold Stripe, 2 Color, gummed, padded Labels, printed with ANY name, address & Zip Code. 75¢ + 10¢ pstg & hdlg. or 85¢ in all. Or 3 sets, all the same or each set different, only \$2.40 pdd. Fund raisers write for quantity prices.

Money Back Guarantee to 6 wks for delivery  
**LABEL CENTER**  
1602 Locust St  
Dept. GS-305,  
St. Louis, MO 63103

## PUBLISH A BOOK THROUGH CRESCENT PUBLISHING, INC.

Cookbooks, Anniversary Books,  
Church or Community History Books

Each Book Is Custom Designed To  
Specifications From Individual Organizations

- 1 Steel Spiral Binding
- 2 Heavy High Gloss Cover
- 3 Excellent Type Styles
- 4 Attractive & Easy To Sell Features

Excellent Return on Investment, References Available

—WE HELP FINANCE—

Write Or Call For:  
**FREE BOOKLET**

Crescent Publishing, Inc.  
Box 98, Hills, MN 56138  
Phone (507) 962-3239

## BORDERLESS BILLFOLD PHOTOS



**FULL COLOR  
20 FOR \$2.50** NO LIMIT  
FAST SERVICE

2 1/2" x 3 1/2" prints on silk finish paper. Any photo copied (11 x 14 or smaller). Send color photo, neg. or slide. One pose per order. Your original returned. Add 60¢ for first class service. MONEY BACK GUARANTEE.

**DEAN STUDIOS Dept. F-49**

543 Sixth Ave., Des Moines, Iowa 50302

## Delectably Danish Recipes and Reflections

By Julie Jensen McDonald. 64 pp., 16 in color. 6x9 softbound. \$5.75; 2 for \$10.50; 3 for \$14.50 postpaid to one address.

## Notably Norwegian Recipes, Festivals, Folk Arts

By Louise Roalson. 88 pp., 24 in color. 6x9 softbound. \$5.95; 2 for \$10.75; 3 for \$14.85 postpaid to one address. **Special:** one each \$10.75 postpaid. Penfield Press, 215 Brown Street Iowa City, Iowa 52240

## 40 BRAND NEW TOWELS \$1.75!

UNWOVEN COTTON OR RAYON — Assorted beautiful Pastel Colors. BRAND NEW — NOT Seconds — 40 Towels for \$1.75 or 80 for only \$3.35. 120 just \$4.95. Super Quality. Pls. include 50¢ extra for pstg. and hdlg. with EACH set of 40 Towels you buy. We know Towels — we've sold 70,000,000 already. Fund Raisers write for quantity prices. Money-Back Guarantee. No C.O.D.'s. Pls. allow up to 6 wks for delivery.

## 40 YARDS LACE \$1.75

LACE — LACE — LACE . . . 40 yards of Lace in delightful patterns. Edgings, insertions, etc. Assorted beautiful designs, colors and widths. Pieces at least 10 yards in length—none smaller. Marvelous for dresses, pillow cases, etc. Terrific as hem facing. Only \$1.75 or double orders \$3.35. 3 orders just \$4.95. Pls. include 50¢ pstg. and hdlg. with EACH set of 40 yards you buy. Satisfaction guaranteed! FREE with lace 50 BUTTONS! 50 New, High Quality Buttons. Assorted colors, sizes and shapes. Sent FREE with each lace order. Please allow up to 6 weeks for delivery.

## AUTOMATIC NEEDLE THREADERS!

**SPECIAL! 3 for \$1.45**

Save time, and frustration and eye strain. Threads ANY style or size needle INSTANTLY — AUTOMATICALLY. Just drop needle into funnel, push button — and PRESTO — it's threaded. Make great gifts. SPECIAL. 3 threads only \$1.45 — 50¢ pstg. and hdlg.

**RUSH ORDER FOR ABOVE ITEMS TO:  
TWO BROTHERS, INC. DEPT. TLT-15  
1602 Locust St. St. Louis, Mo. 63103**





## A WONDERFUL IDEA

Last year we had many orders for our special gift package of flavorings. We decided to repeat the **SPECIAL HOLIDAY PACK** of all the **KITCHEN-KLATTER FLAVORINGS**.

This uniquely decorated holiday box holds all of the **17 SUPER KITCHEN-KLATTER FLAVORINGS**, PLUS an extra bonus bottle of vanilla, making 18 bottles in all. It will make an ideal gift for anyone you wish to please this holiday season—or, get a pack as a treat for yourself.

There is only a limited number of these special gift sets, so hurry down to your grocer and ask for the **THE KITCHEN-KLATTER FLAVORING HOLIDAY PACK**. This special holiday assortment can also be ordered through the mail, send check or money order for **\$18.00** postage paid for each gift pack of 18 flavorings desired to Kitchen-Klatter, Shenandoah, Iowa 51601.

Send check or money order for the offers of your choice to:  
**KITCHEN-KLATTER, SHENANDOAH, IOWA 51601.**

**Box #1 —\$6.00** for each box containing 6 bottles of your choice of the **Kitchen-Klatter Flavorings**. Please list the 6 flavorings you wish. No. of Box #1 desired \_\_\_\_\_ @ \$6.00 per box.

**Box #2 —\$18.00** for the "SPECIAL HOLIDAY GIFT PACK" with 18 bottles of **Kitchen-Klatter Flavorings**: 1 each of the 17 flavorings plus a bonus bottle of vanilla. No. of Box #2 desired \_\_\_\_\_ @ \$18.00 per box.

**Offer #3—\$3.25** for 3 flavorings of your choice. List which 3 **Kitchen-Klatter Flavorings** you desire. No. of offer #3 desired \_\_\_\_\_ @ \$3.25 per offer.

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY/STATE/ZIP \_\_\_\_\_

Total amount enclosed \$ \_\_\_\_\_

## THE JOY OF GARDENING

by  
Eva M. Schroeder

Are you planting some trees this fall? Many folks will be needing to replace the elm trees that were lost to Dutch elm disease. Two of the three beautiful elm trees in our front yard have succumbed to this killer and have had to be removed, leaving big scars in the lawn. Our plan is to go to the wood lot on our farm and dig some ash and sugar maple trees for replacements in early spring. If time or weather does not permit this, we will resort to a nursery catalog and order some for next fall.

Be sure to think ahead when planning shade trees for your lawn. Do not plant too close together or where they may get in the path of something such as power lines.

A reader writes that she has always longed for a weeping willow tree. "For years," she states, "I have always wanted a weeping willow tree but each time we would get one started, we moved because my husband's job required it. Finally, we have settled down permanently and I can have my weeping willow tree. Now I'm not sure I'd like one because a huge one in a nearby yard is so messy. After every windstorm, my neighbors must pick up broken branches. Is there another 'weeping' tree available that isn't so untidy?"

You might try a weeping birch such as 'Betula Verrucosa Laciniata'. The finely cut foliage and shimmering white bark make this tree a valuable asset to any yard. The branches are not as brittle as those of the weeping willow.

"Last spring," writes Mae R., "you mentioned in your column that you were going to buy a 'Turnbull' giant pear tree. Did you? Fire blight has killed our two young pear trees and I'd like to plant new ones, but I'm wondering if the 'Turnbull' giant pear tree would be the best variety to plant. What can you tell me about this pear?"

Nothing, other than what is printed in the nursery catalog. Our tree arrived at the proper planting time and it was set out with two new apple trees. Fire blight (in the same row) killed our 'Lodi' and 'Courtland' apple trees. The young pear tree shows no sign of disease so far, but only time will tell how resistant it is to fire blight and other diseases. Next summer, perhaps I can report in this space how the 'Turnbull' giant pear is doing in our Minnesota climate.

A visitor said to spray all young fruit trees with lime sulphur in late fall as it will repel rabbits. If this tip really works, I'll tell about it in a late spring column.

