

TX1  
K57x  
1.2

1980

KITCHEN KLATTER MAGAZINE  
BY THOMAS J. MAGUIRE

National Cemetery, I don't know of any...

# Kitchen-Klatter Magazine

SHENANDOAH, IOWA

45 CENTS

VOL. 47

MARCH, 1983

NUMBER 3





## 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 1983 by The Driftmier Company.

## FREDERICK'S LETTER

Dear Friends:

Have you ever watched a plant, or a tree, or a child and made the observation: "I can see it growing right before my eyes!"? Betty and I have been saying that for the past ten days about an incredible amaryllis plant. My brother, Wayne, and his wife, Abigail, gave us an amaryllis bulb for Christmas, and it has been such a delight to watch the flower stalk grow. Today, it holds four enormous blossoms, each blossom measuring seven inches in diameter. Every time I look at that marvelous plant, I find myself saying, "Thank God for miracles."

Are you one of those persons whose sensitivity to the beauty of growing things nurtures your religiousness, your feelings for things spiritual? My religious faith is born of a sense of the miraculous, of sensitivity to the wonders, the grandeurs, the marvels of the life I see around me from the starry heavens above, to the flaming scarlet of the amaryllis plant in our window.

As I watched the energy packed into that ugly amaryllis bulb break out into the growth of such spectacularly beautiful blossoms, I marveled at the miracle of sunlight. Whatever life is—the life of an amaryllis or human life—it is dependent upon sunlight. The life in that amaryllis is a miracle of creation, and you and I are walking miracles of creation! To my dying day, I shall be wondering: "How can anyone look at a flower, or a star, or a baby and not believe in God?"

There is so much mystery to life, and I have an interesting story to make my point. One day last week, a dinner guest asked me about my experience in the Navy during World War II. What, this friend asked, had I found to be the most difficult thing I had to do in the Navy? My reply rather surprised the questioner.

The most difficult duty I ever did was that of notifying families living in Washington, D.C., of the death of a father or a son serving in the Navy, and then conducting the funerals at Arlington

National Cemetery. I don't know of anything in this life that is more difficult and more heart-rending for a chaplain than having to tell a family about the death of a loved one, something that had to be done again and again.

There at the dinner table, I told a story to illustrate what I was talking about: I had to conduct a funeral for a young sailor whose wife had just given birth to their first child. It was a particularly tragic death in that the war was over, and the serviceman was due to return to his wife and child in just a matter of days. Shortly before leaving the South Pacific, he was killed when a bomb at the naval base accidentally exploded. What a sad, sad funeral that was! The poor little wife was so shocked and stunned that she seemed almost in a stupor.

That was thirty-seven years ago. It was only one of dozens and dozens of sad funerals I conducted at Arlington. Now, here is the amazing thing: a few days after that dinner table conversation, I received a letter forwarded to me from the Department of the Navy. It was a letter written by the widow of the young sailor I talked about at the table. She was writing to thank me for the comfort and help I had given her way back in 1946. Not remembering my name, she had had to send the letter to the Department of the Navy and ask for its help in locating me.

Is it possible her writing that letter had in some strange and wonderful way prompted me to talk about her at the dinner table? After all, I could have told any one of a hundred other similar stories about sad funerals. Yet, I had told her story after not having thought about that event for many years!

I told you some time ago that I was going to learn how to bake bread, and you may be wondering how things are progressing in that department. The quick answer is to say: "Not as well as I would like!" Bread-baking is not as easy as I thought it would be. The bread tastes very good, as a matter of fact, it tastes very, very good, particularly when toasted. But my bread does not have the fine texture I would like. Furthermore, after raising beautifully in the pan, it goes into a state of collapse once I put it into a 400-degree oven! But I have not given up hope; I am still trying much to the delight of some of my neighbors who have been eating my experiments, always as toast.

For many weeks during the past year, Betty had been purchasing a bread at the supermarket—a bread called "English Toasting Bread". That bread does make marvelous toast. Here in this neighborhood, my bread is now called "Lower Pawcatuck River Toasting Bread". All I want for breakfast these days is some diet margarine and my toasted bread. It is only under protest that I eat cereal and fruit, too.

When Betty and I go to church on Sun-



Betty Driftmier poses with these spectacular amaryllis blooms.

day morning, we sit not far behind a long pew occupied by a middle-aged couple and their six foster children. What a beautiful family that is, and what an abundance of warmth and love emanates from them. They drive twenty miles to church and are almost always present no matter what the weather. Every now and then, Betty and I do something nice for the children. We give them Christmas presents and in the summer sometimes take the older ones out on the boat with us.

There are few things in this life more blessed than that of giving a loving home to a needy or neglected child. We have some good friends who recently adopted a Korean orphan. The child is a handsome, intelligent, five-year-old boy. Everyone who meets the child wants to take him up and hug him. In his adoption, God is giving double blessings—to the child and to his adoptive parents. Actually, everyone loves the little fellow so much that his situation is literally bringing showers of blessings to many people.

One of my new books is a delightfully written and illustrated history of the city of Hartford, Connecticut. This town was founded by persons of the Congregational religious persuasion in 1636, and for the first one hundred years of its existence, church and town seemed one and the same. So often we who are religious persons like to think back to the "good old days" in the early years of our country's settlement when it seemed that just about everyone was a church person.

In religious New England, it would seem that no town or city was more religious in its conduct and manners than the town of Hartford. It is therefore, something of a shock to learn that right after the Revolutionary War, the first official national census showed that fewer than five percent of the nation's population had membership in any church! And in Hartford, the percentage of church membership was even lower than the national average!

(Continued on page 22)



## NEWS FROM KRISTIN

Dear Friends:

Every once in awhile, I get very hungry for oatmeal-raisin cookies, and today was one of those days.

I was driving home from work, and suddenly it seemed like I just couldn't stand another day of grey skies and bare trees. I felt definitely ready for leaves on the trees, grass on the ground, and flowers in delicate profusion. Well, I diagnosed my condition as "winter doldrums" and immediately made a huge batch of oatmeal-raisin cookies. In fact, so many dozen were baked, I had enough to spare a box full for a couple of Andy's college friends who were preparing to return to Laramie after a break from studies. When the young people came to collect their "munchies", we played some games around the kitchen table. Naturally, I couldn't stay dumpy about winter with so much fun going on. The oatmeal-cooky cure triumphed again!

From time to time, we all need to view our existence from a distant, higher vantage point. When I was a little girl, I used to love to climb from a board fence onto the hog shed roof. The hog shed was a long, low building with a gently sloping, shake shingle roof. Even if I had fallen off, it wouldn't have been far to fall. However, as a child, that roof seemed almost like the top of the world to me. It offered a "broader view"—a unique perspective of the world around me.

From this roof, I could see Aunt Bernie in the garden, Grandpa Johnson puttering around the barn lot, and my father on his way to or from the fields. If a car drove down the lane and started to pull into the driveway, I would be the first to know. I might even be able to yell, "Company coming," before the dogs began to bark. It was even more fun when my cousin, Juliana, was visiting and would perch on the roof with me. When we were both in Shenandoah, our roof spot was between Grandpa Driftmier's garage and the alley.

As an adult, I've come to realize that studying and acquiring new knowledge or learning a new skill will give me the same feeling of exhilaration as that gained when roof-perching as a child. Early this fall, I had the opportunity to attend a Saturday workshop at Eastern Wyoming College here in Torrington which indeed had an exhilarating effect on my life. The workshop was entitled

"The Writing Process" and was presented by Dr. Donald M. Murray. Dr. Murray won the Pulitzer Prize for editorial writing in 1954 and the University of New Hampshire Distinguished Teaching Award in 1981. He has published ten books, many articles on the writing process, radio scripts, and editorials. He is a dynamic instructor with uniquely organized and very practical information. I don't think I missed a word he said in five hours. Now, I hope I can apply what I learned to improve my own writing.

Eastern Wyoming College offered a variety of Adult Education courses during the fall semester, and I was able to enroll in a Monday night class that I have wanted to take for a long time. In fact, if girls had been allowed in shop classes when I was in high school, I would have taken a woodworking class then. Anyway, in late September I began spending Monday evenings breathing sawdust with ten other women as we struggled in the high school shop building to learn something about beginning carpentry and the operation of power tools.

For my project, I chose to build a bookcase. I really needed another bookcase, and it sounded like a project simple enough for me to handle. Well, I can't tell you how much fun it was and what a sense of accomplishment I felt in finishing that piece of furniture. There were several times I wished I had Uncle Howard Driftmier around to give me the benefit of his truly expert advice. I doubt if there is anything about woodworking or furniture construction that Uncle Howard doesn't know.

After finishing the bookcase, I had enough time left for one other simple project, so I put together a hall tree for hanging up our winter coats. I had seen them advertised in stores and catalogs for anywhere from \$24 to \$32. I was pleased to design and construct a sturdy and attractive hall tree with only \$2.50 of pine lumber. What a savings! Now Art is telling everyone that my next project will be putting an addition on the house. Surely I'll need several more classes before tackling anything like that!

To catch you up on the rest of the family, Art is still involved in respiratory work. Andy is a second-semester freshman at Eastern Wyoming College. He continues to work part-time at a local farm supply store, and plays his drums whenever and wherever he gets a chance to do so. Aaron made it through football and wrestling season with nary an injury, and then fell in the basement just before Christmas and broke his left thumb. Since Aaron is left-handed, being in a cast was a real inconvenience for him, especially in terms of his homework. He was very grateful to get the cast off, finally, because eighth-grade basketball had already started and he missed some of the first games. At six feet, three



This happy snapshot was taken while the holiday decorations were still in place in the Brase home in Torrington, Wyo. Kristin is standing behind her three sons: Aaron on the left, Julian in the center and Andy on the right.

inches, he is a real asset to the team in this sport.

The Middle School is presenting a musical this spring, *The Wizard of Oz*. Aaron tried out and we were very pleased when he was chosen for the role of the Tin Man in this production. Altogether, it looks as though Aaron is going to be extremely busy this spring. Besides the musical, he and his friend, Kris Mickey, are planning another entry for the History Day Contest. A crystal ball is not needed to predict the time and energy required by that kind of endeavor, but Aaron and Kris enjoy working with each other, and it will probably seem more like "fun" than "work" to them. The Mickey family has moved into town and live much closer to us now which makes getting together handier than before.

One of Julian's good friends also moved to town and now lives only five blocks away on our street. In fact, Julian fortunately has several friends in this part of town. Children who are raised in the country, as I was, do not always have friends or age-mates close by. However, I can remember that my mother made a real effort to compensate for this disadvantage by providing transportation for my friends and me to go to each other's houses many, many times—all without complaint, although it must have taken hours away from her own activities.

Julian will be eight years old in just a  
(Continued on page 22)





# Church Mouse Awards

(Family Night Program)

by  
Leta Fulmer

(Family night at our church is a once-a-month affair. It begins with prayer and is followed by a sumptuous carry-in supper. Next, a simple program. Groping about for something to spice up the late-winter doldrums, I hit upon the idea of awards, similar to the Oscars or Emmys—but with a tongue-in-cheek twist. And so I put together the CHURCH MOUSE AWARDS, carefully singling out individual members whose sense of humor coincided with my own. In a matter of moments, the quiet gathering exploded into a laughing, hand-clapping group. It was fun for everyone. It would need to be revised to suit each individual gathering and the special helpers in your church. The smaller the incident that precipitates the award, the more humorous and successful the idea. Awards can be miniature candy bars and cutout paper purple hearts. The following is an accounting of my own program.)

**Leader:** Our minister will talk to you soon about the coming year, but for now, let's take a look back. Many of you deserve recognition. There are leaders, teachers, preachers. There are all the officers and committees who juggle finances, plans and ideas to keep the church solvent and in operation. Some repair steps, shovel out clogged ditches, see to the wants of the old parsonage, spread gravel in the parking lot, encourage the operation of the furnace and fans. Some members order supplies or furnish music at the drop of a "please." Others travel to who knows where for all kinds of necessary church business. Tasks are often handled so efficiently that they go unnoticed. And how about our family nights and all that good food?

Well now, that's enough of common sense, let's get down to the ridiculous! All kinds of awards are presented on TV—Tonies, Emmys, Oscars. Now, for those conscientious members who work hard and seriously, you'll have to be content with the promise that there'll be stars in your crown. These CHURCH MOUSE AWARDS are presented purely in fun to the selected few who qualify!

1. One member of our group could

easily find employment with the highway department if they knew of her qualifications. Lora, you win the WHITE LINE AWARD of the year for putting the glowing white stripes on the steps that lead to the basement. (An accident had prompted this senior citizen to take brush in hand!)

2. The next award is for ENERGY AND CONSERVATION. Not only has this person become our church leader but he has, with great foresight and concentration, managed to save our eyesight, fingertips and brainpower by picking songs that are right across the page from each other—Dennis, you are a jewel.

3. A good friend and long-time church member offers me encouragement when I attempt to teach. With her faithful attendance, she has convinced me that she is a "good Indian". Mary, you deserve the POCAHONTAS AWARD. (This lady had repeatedly admitted that she was not an accomplished leader, but that she was a "good Indian" and would cheerfully follow the "chief".)

4. Now we come to another award. Each season finds the church decorated in its own special way—Christmas tree for Yuletide, lilies for Easter, etc. But one man consistently decorates the southwest wall, year after year. Archie, you win the DECORATOR AWARD, with your January gift of the new calendar.

5. It's not often that we observe a taxi in our small town, and this one has no signs on the door. It is the first vehicle to sit in the churchyard each Sunday after its elderly driver has made the rounds to pick up the very young, the in-betweens and the senior citizens. Sarah, you deserve the TAXI DRIVER'S EARLY BIRD AWARD.

6. Nothing cools down religious fervor like icy feet or a cold nose. In addition to keeping the furnace perking along, it has been observed that occasionally one gentleman has been seen well-decorated with streaks of soot. Hank, to you goes the CHIMNEY SWEEP AWARD.

7. This is the Space Age and, at times, some situations require special bravery

to outwit the enemy. One person, with only the puniest of weapons and great determination, has done battle with creatures from space who have invaded our church. Alvin, it's with great pleasure we award you the BOX ELDER BUG AWARD.

8. This award is given to a person that never goes fishing so far as I know. Still, it's the FISHERMAN'S AWARD. When our brains come up with nothing but a complete vacuum and ideas hide around corners like mean little kids, Gloria throws out a line with an idea on the end of it. It is with great thanks that we award her the GOOD FISHERMAN AWARD.

This concludes the individual awards, however, each and every one of us is eligible for the the PURPLE HEART AWARD. All of us have attended church services and family nights with aching bones, protesting muscles, throbbing headaches or the "just plain blahs". And so we conclude the program with a PURPLE HEART AWARD for everyone.

And that's it, folks!

## PIPE CLEANER PINS

by  
Mildred Grenier

Charming pins to wear on a dress, sweater or coat for every holiday of the year can be made using only pipe cleaners (or the chenille-covered wires), scraps of felt or dress material, and small gold safety pins.

For St. Patrick's Day, shape a shamrock from two green pipe cleaners. One pipe cleaner makes the top petal and the stem; the other pipe cleaner makes the other two petals. Twist securely. Lay the shamrock on a piece of green cloth, draw around, cut out, glue this fabric and the shamrock together. With needle and thread, sew a small gold safety pin to the back so it can be used as a decorative pin. White pipe cleaners on a green background can also be used.

Shape two white or green pipe cleaners in the shape of a Christmas tree pin for Christmas; twist together securely at the top and bottom of the tree. Sew to a green background (cloth or felt), decorate with sequins and glitter.

Make a snowman pin with two white pipe cleaners, a valentine pin with a red pipe cleaner or a white one on red background.

If you do not have pipe cleaners, use the small pliable wire "twistems" that come around bread wrappers, plastic sacks filled with vegetables, etc. Cover the wire with glue, then press small strips of cotton around the wire to cover it. Proceed to shape as desired or use the ideas shared above.







## JULIANA'S LETTER

Dear Friends:

I do hope that this warm, sunny weather holds through the weekend. If the weather is nice, I plan to make another trip to our huge, outdoor flea market. I am not planning to buy anything. I plan to sell some more junk out of our garage. This flea market is held on the weekend at the State Fairgrounds. Anyone can sell anything they chose. The rule is "Let the buyer beware!"

A couple of months ago, I decided that the garage was absolutely hopeless. There was no point in cleaning it unless I got rid of all the junk that "we would find a use for someday." I filled up the back of the pickup truck and took the whole load to the flea market. Anything that was not sold I planned to haul directly to the dump—not back to the garage.

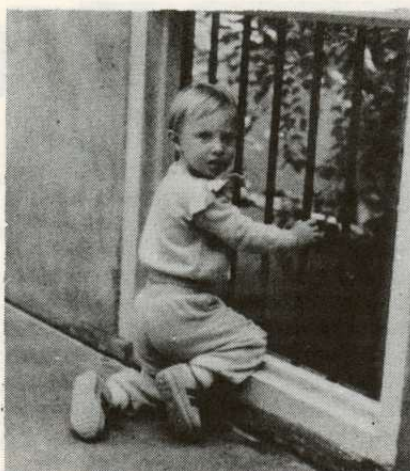
I was not prepared for the hoards of people who descended on the truck before I had even gotten parked and the engine turned off. The really hot item was a big butane bottle that leaked. I had marked the bottle as "leaky" and people were still outbidding each other to get it. Two old broken vacuum cleaners were the next things to go.

After an hour, I had very few things left. I kept reducing the price on things until all I had was one badly damaged, decorative mirror. Absolutely no one wanted that mirror. I couldn't even give it away. I hate to admit it, but the mirror is back in the garage. I would have had to pay a dollar to get into the dump to ditch it and that mirror obviously wasn't worth the dollar.

James went along to help me with selling and to try to sell an old bicycle frame of his. James's day was made when the purchaser of the butane bottle gave him a dollar to help carry the bottle to his truck. James did not sell his bike frame. I urged him to lower his price, but he insisted he had it marked fairly. Fair price or not, the bike frame is back in James's closet.

If I learned one thing at the flea market, it is—don't bother to take anything there you REALLY don't want to sell. If you aren't willing to lower the price on an item, leave it at home.

There are many kinds of flea markets. The last one I attended was in Dallas, Texas. It bore no resemblance to the Albuquerque flea market. The one in Dallas was indoors and the first booth contained ONLY fur coats—mink, seal-skin, fox and other fine furs. The price tags were enough to make me feel a little faint! Other booths featured quilts and quilt tops. Most of the articles for sale were antiques. It was fun to look around at all the goodies. I did make one purchase—a piece of silver Indian jewelry.



Lily Walstad, daughter of Mike and Alison (Driftmier) Walstad of Ruidoso Downs, N. Mex., enjoyed her trip to the Albuquerque zoo during their visit with Juliana and her family.

It was a pendant that was in a box of old silver which was being sold by weight. It was not heavy so it was quite a bargain.

No, I did not go to Dallas just to attend a flea market. This was a trip I had planned months ago. Jed and I have very good friends who moved to Grapevine, Texas, several years ago. Bob and Myreleen have been after us to come for a visit. Jed was unable to get away from work, but I jumped at the chance to go for a visit which included excursions to three major art exhibits in the Dallas-Fort Worth area.

When I attended the University of New Mexico, one of my major fields of study was art history. Because of this background, I had a special interest in the works of art on display. The first exhibit we attended was at the Dallas Museum of Fine Arts. It was an international exhibition entitled "El Greco of Toledo". It was just terrific to see these huge oil paintings up close. In my college classes, we had to make do with pictures of pictures. I had no idea how large and brilliant the paintings actually are.

Many of El Greco's paintings are of a religious nature. I found them to be very intense. It is interesting to compare the way religious events were portrayed in the early 1600's as opposed to the way modern painters interpret the same events today.

The second exhibit we viewed was on the campus of Southern Methodist University. This exhibit featured woodcut prints and paintings by the artist, Goya. He painted wonderful portraits of the Spanish nobility during the late 1700's. The woodcut prints used social comment as their theme. They reminded me of the political cartoons I find in the morning paper.

Seeing the Goya exhibit reminded me of a funny experience I had when studying for an art history exam. One of Goya's most famous paintings is named

"The Third of May". All of my friends were wracking their brains to try to remember that date. Someone asked me how I intended to remember the date. My answer was "No problem for me. It's my mother's birthday." I wonder how many of these old classmates think "Juliana's mother" whenever they see reference to this painting.

The final art exhibit was at the Kimbell Art Museum in Fort Worth. This exhibit was of paintings by another Spanish artist, Ribera. Portrait painting was his strong area. Unfortunately, we were pressed for time at this point and didn't really have an opportunity to study the exhibit in detail.

Both Myreleen and I became totally saturated with art museums. We decided to take one day to see the sights and visit some of the famous, fancy department stores in Dallas. Two of the enormous shopping malls have large ice-skating rinks tucked in between the shops. It was late in the day so we got to see the school children zooming around on the ice. I imagine these rinks stay open year around. It must seem peculiar to see ice skaters in August in Texas!

We had lunch at Neiman-Marcus department store—probably the most famous department store in Texas. THAT was quite an experience. What stands out in my mind was the never-ending supply of hot, fresh popovers and the dessert which was lemon ice cream with raspberry sauce and candied violets. Does anyone have a recipe for candied violets? I'd like to try to make some. They are certainly an elegant touch!

On the home front we had a lovely weekend not long ago with the Denver Driftmiers and the Walstads of Ruidoso Downs, N. Mex. The two families met here in Albuquerque. The first night they were here, we went out to one of our favorite restaurants that serves New Mexican food. I fixed a big breakfast the next morning and we headed out for little Lily Walstad's favorite place in Albuquerque—the zoo. It was a lovely morning to walk around and most of the animals were lively. Late in the afternoon, all the women hit the kitchen and we fixed a big ham dinner. We tested a variety of recipes and they ALL turned out especially good. Mike, Alison and Lily had to drive back to Ruidoso Downs after dinner. Aunt Abigail and Uncle Wayne stayed and visited. The next morning they were on their way to California.

We are hoping to see Aunt Marge and Uncle Oliver Strom before too long. They have been enjoying the winter in southern Texas. Albuquerque is WAY out of the way for them to visit on the return trip to Iowa, but we hope to talk them into coming.

(Continued on page 20)



## A NEW PERSPECTIVE

by  
Lula Lamme

I have never traveled much, perhaps that is why I appreciate and enjoy going places so much. I try to get the most possible value from each trip by doing homework at the local library to whet my interest and give me facts to help understand what I'm seeing.

Last summer's trip included a visit to the World's Fair at Knoxville, Tenn. It was worthwhile with the China exhibit, the Sunsphere, various entertainment programs and the few souvenirs I allowed myself, worthy of comment.

En route to Knoxville, interesting side-lights included a stop for lunch at McDonald's in St. Louis. What's so interesting about that? This restaurant floats on a dock in the Mississippi River. Reached by a gangplank, it is the only floating McDonald's in existence and also the only one without a telltale arch. It is almost in the shadow of *The Arch*, gateway to the West, for which St. Louis is noted—another arch might be controversial.

Eads Bridge, which for many years before the Arch was a well-known landmark in St. Louis, interested us. It is a beautiful bridge, with steelwork resembling lace from a distance. Completed in 1874, it is still strong and in daily use across the Mississippi River. Eads Bridge is on record as being the first important steel bridge built in the United States.

The designer of this bridge was a black, James Buchanan Eads, born in Lawrenceburg, Ind., in 1820. He left school at the age of thirteen to work on river boats up and down the Mississippi. Later, he organized a company to salvage the many wrecked boats of those days. He became a successful engineer. After the Civil War, a company was formed to build a bridge across the river at St. Louis. Congress required spans so high and so wide most of the engineers declared the project hopeless, but Eads' ingenuity, learned in his salvaging years, prevailed and the bridge was built. In recognition, Eads was the first black man to be listed in the Hall of Fame.

An overnight stay at New Harmony, Ind., came next. I was enchanted with the beauty and simplicity of our room in the New Harmony Inn. Each room had bare floors of poplar, Shaker-type furniture, high wooden beds with simple white spreads, a small hand-woven rug by each, two cane-seated rockers with a small round table between. There were no curtains, just blinds, on the casement windows. There was also a fireplace. Altogether, it was a very restful atmosphere.

Our dinner that night at the Red Geranium was fabulous. The meal was topped off by a very special dessert, an



This view, taken from Daniel Boone's grave site near Frankfort, Ky., overlooks the Kentucky River. It would certainly be the kind of place Boone would have chosen, for he loved the rivers and forests.

old handed-down recipe—Shaker Lemon Pie.

New Harmony was originally an experiment of Father George Rapp. Born in what is now West Germany, Father Rapp attracted a few hundred families with his teachings and belief in a Utopian, social and religious community. These families followed him to America and settled first in Harmony, Penn.; later, they moved to Indiana and created New Harmony. Streets of the town were named according to where they led: Baker Street, Mill Street, Tavern Street, etc. Houses were small and built with doors facing away from the street, into gardens for aesthetic value and cleanliness. The name Shakers came from the practice of whirling, trembling, and shaking during church services. It was believed this helped rid a person of sin, wicked thoughts and habits.

In 1938, the Indiana legislature created a New Harmony Commission which is still at work restoring buildings and atmosphere to approximate the days when this experiment was at its height.

Another interesting stop on our trip was the cemetery at Frankfort, Ky., the final resting place of Daniel Boone and his wife Rebecca Morgan Bryan (a neighbor girl he married in 1775). Daniel was born in 1734 near Reading, Penn., to a Quaker family. He was best known for his exploring and pioneering. He and five other families went through the Cumberland Gap to settle in Kentucky. However, after Indian hostilities, the others turned back leaving Daniel and his family alone, thus they became Kentucky's first settlers. After the Revolutionary War, the family moved back to West Virginia, but soon felt crowded and moved on to Spanish Territory into what is now Missouri near Marthasville where he lived out his years.

After the death of his wife, Boone had a coffin of black walnut made for himself and to the horror of his grandchildren,

kept it under his bed, trying it out now and then to see if it still fit. Upon discovering one day it was too small, he donated it for the burial of a friend who had died suddenly. He then had another of cherry made for himself. He died in 1820 and was buried in this coffin beside his wife, about a mile from the Missouri River which he had loved. Later, he and his wife were reburied in Frankfort, the capital of Kentucky, in a place overlooking the Kentucky River. It is a beautiful view that I'm sure would have pleased Boone, who once remarked to a friend that he'd like to be buried overlooking some river. A large marble monument placed by the D.A.R. marks the grave site.

Other high spots in this trip were seeing Churchill Downs and racehorse farms, tobacco fields and barns, the beautiful Smokey Mountains and Maggie Valley, the "Old Kentucky Home", and attending the "Stephen Foster Story". We saw the distillery where Heavenhill whiskey is produced. Law forbids the use of words having religious connotations in naming alcoholic beverages, *however* the owner of this distillery happened to be named Heavenhill! We enjoyed a walk through the Rock City gardens, seeing the Chattanooga Choo-Choo, and Look-out Mountain where the "battle above the clouds" was fought during the Civil War.

My roommate and I remarked on our return home to Missouri that one of the beauties of going away for awhile is that on your return everything is seen in a new perspective.

The rich have found that money assures success.

The happy have found that living assures success.

### LET ME . . .

Let me be a little kinder,  
Let me, when I am weary,  
Be just a little bit more cheery.  
Let me be a little braver  
When temptation bids me waver.  
Let me be a little meeker  
With the brother that is weaker.  
Let me think more of my neighbor and  
less of me. —Selected

## PRICE CHANGE

**Kitchen-Klatter  
Cookbook**

Now is

**\$6.75**, postpaid



## MARY BETH REPORTS



Dear Friends:

Before I started my letter to you, I switched buckets of water outside on the window box for our cat, Morris. We're having cold enough weather that his water supply freezes in a very short time.

It is moments like this that I am particularly grateful that Morris is not a horse and that he is not a herd of cattle. One would think from the continual race to keep his food dish filled, that he is, in fact, a herd of some kind because his food disappears at an unbelievable rate. We have noted by careful observation from our kitchen window vantage point that Morris shares his cat food with a multitude of guests. He has lost all of his ability to frighten intruders off his territory and, as a result, he makes *all* welcome at his food dish.

The kitchen windows bear five-toed prints of raccoons who come to eat and then wash and dry themselves afterwards. We have observed several neighborhood cats, big and small, who come to Morris's generously shared repast. There are apparently not enough tiny critters afoot these cold days to satisfy these hungry stalkers.

My neighbor, Kay, and I have agreed to mutually house Morris this winter. I supply the wool blanket for him and she leaves her garage door open enough for him to squeeze his fluffy, bulky body under in order to get to his select sleeping spot. Their garage is not attached to their house, so their furnace is not constantly attempting to heat the walls adjacent to the garage as ours does. Morris adopted us and then blessed Kay and her family with his friendship. When I refused to put up with his barn-like habits for another winter, Kay suggested her garage.

It is really a shame that some nice farm family could not have enjoyed Morris's company where he could have delivered his superior mouse- and chipmunk-catching abilities in exchange for a permanent corner in a barn.

My activities outside the house are beginning to wind down for the season. The "History Essay Contest", sponsored by the D.A.R., has only to make its awards at a March luncheon. I started contacting the teachers in the area in August of 1982, and since then I have delivered 600 copies of the contest rules to the schools who accepted our invitations to participate.

Of the 600 sheets delivered, I had 200 students' essays to read through. There were two other women who read the essays and helped in the selection of the best written ones from the fifth, sixth, seventh, and eighth grade students.



Through the years, the Donald Driftmier family members have owned (or been adopted by) a number of cats and kittens. Adrienne particularly enjoyed the companionship of these two Siamese, pictured when they were about half-grown.

The bronze medals are right on my desk in a clear lucite box awaiting their presentation to the children who will be their new owners. These children and their mothers will be guests at our regular luncheon meeting and it is an exciting termination of many months of suspense.

In addition to the children's award this year, I have been chairman of the History Month endeavors of the Milwaukee Chapter of the D.A.R., selecting a recipient for our "American History Teacher of the Year Award". Having all of my children out of school put me at a disadvantage for knowing who taught American history in the schools, but I did locate a perfectly extraordinary lady right here in the Delafield area. Her name is Marian Howard Cramer. She has taught fifth grade at the local elementary school for the past fourteen years. Prior to that, she was the teacher in one of the last one-room schools in the state of Wisconsin. She lives in a little town called Dousman, where she was raised.

Marian taught her students the proper way to dispose of an American flag, to recite the Gettysburg Address and to memorize many of the poems of classical authors. Her students wrote compositions based upon the noble traits of character of the founders of our nation which they learned from reading.

Mrs. Cramer will be retiring for the second time this year at the youthful age of seventy. She has the drive and interests of a woman of half these years. It is my sincere wish that she will be chosen as the winner of the Wisconsin State D.A.R. contest. If she wins at the state level, she'll be qualified for the National Society consideration. There is a handsome ceremony and award made in Washington, D.C., at the annual Congress attended by delegates from the entire United States. (I shall keep you

posted on my lady's progress.)

I have done all of my research on Mrs. Cramer in secret. I talked first with one of her daughters who lives in the area; I asked her principal and the Assistant Superintendent of the District Schools for letters of recommendation which they happily wrote; I made contact with the mother of two boys who had her as their teacher for six years. She wrote a magnificent letter of recommendation based upon her personal view of Mrs. Cramer's daily influence on her children's developing character and citizenship. March is going to be an exciting month!

The second major desk-typewriter project which has been pending for many months is the Antique Show and Sale at our Congregational Church. Last year, I assisted the chairman of Dealer Contracts; this year I have been able to carry the job myself without too many problems. The show is to be held the last weekend of April.

The contracts were mailed in September to the dealers we had on file. I was staggered to see the agreements returned more quickly than ever before with 100% sale of the available spaces. We even have a waiting list now, which proves that our Antique Show is profitable to the dealers. All that remains for me to do now is to be on deck on the evening before the show when the dealers move into the church social hall and church schoolrooms and set up their wares. After that, I can relax and roam around and try not to spend too much money on their irresistible items.

Until next month,

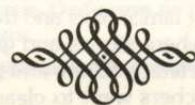
*Mary Beth*

## COVER PICTURE

This fine family portrait was taken of the Donald Driftmier family in the yard of their Delafield, Wis., home. Mary Beth has told you in recent letters of some of the uses she is making of family pictures and we are happy to have this sample to share with our readers.

Katharine, the oldest of the Driftmier children, is standing at the right in the picture. Father, Donald, is in the center and mother, Mary Beth, is standing on the left. Adrienne, the youngest of the three, is seated in front of her mother. Paul is seated on the right.

To see how much everyone has changed through the years, look at the picture on page 18 in "From Our Family Album" section of this issue of the *Kitchen-Klatter Magazine*. —Lucile





## BACK TRAILS

by  
Evelyn Birkby

The other day I was hurrying down the street in my hometown of Sidney, Iowa, with a big Manila envelope under my arm, when a friend stopped me.

"What do you have in that important looking envelope?" she asked.

"Cemetery information," I answered.

"Ugh, how dull!" she exclaimed and hurried on.

"Oh NO!" I tossed toward her receding back. "It isn't at all dull." But she didn't hear me, she had gone on about her business thinking mine was drab and uninteresting. But she is wrong.

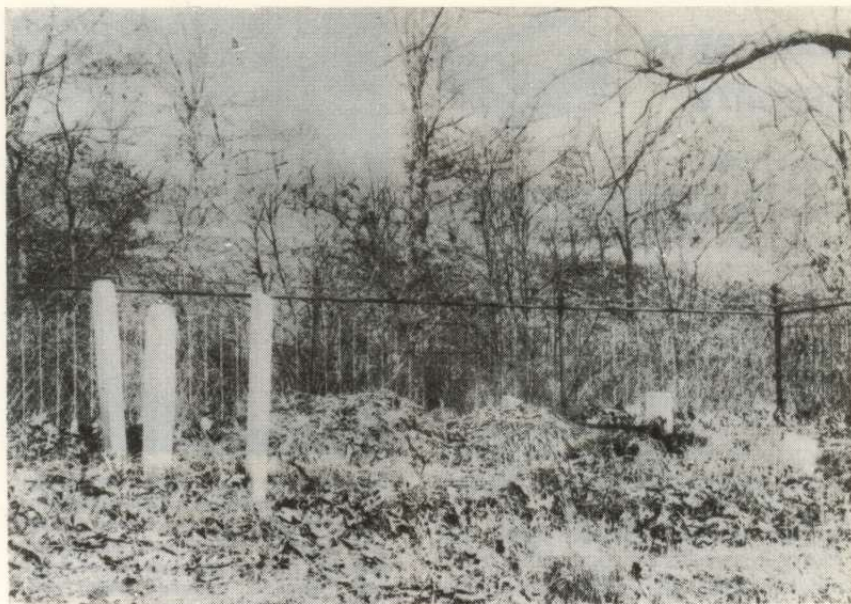
Someone has said, "You simply cannot back trail your progenitors without becoming interested in the times in which they lived and the phases of their lives and activities." That has proven to be true with not only Robert and me, as we searched out information about our own families, but even as we learned about unknown families and background materials we have gleaned for our county historical society.

Which leads me to explain the material in that large Manila envelope. I have been searching out and writing narratives about the cemeteries in Fremont County, Iowa, to use in a soon-to-be published book which the historical society is having printed. It will include not just my little stories of the early history of the graveyards, including those abandoned and long-lost, but an actual inventory of the stones plus the names of those buried in unmarked graves which have been discovered.

Many genealogical and historical societies, who started their researching of cemeteries during the Bicentennial, are just now going to press. (Lucas County, Iowa, published their book in 1981 and Dorothy Johnson told a little about that project in the May, 1982, issue of *Kitchen-Klatter*.) The Mills County Cemetery Record Book was published the first of this year.

Our own county efforts really began when three ladies went out to local graveyards to try and record their own ancestors' graves. In 1975, the Fremont County Bicentennial Commission set up a formal committee to do research for the entire county. The chairman was one of the aforementioned ladies, Winifred Rhoades. She and her committee, along with many volunteers, began cataloging the stones in all the cemeteries.

It has been both an exciting and an exasperating search. Tramping through bushes and weeds, over fences and down country roads, into fine city cemeteries, neat family plots and through timberlands where stones and graves have been reported by hikers and picnickers, the researchers went to glean informa-



**The Baker Cemetery, started in 1858, is within the boundaries of Waubonsie State Park four miles southwest of Sidney, Iowa. The ridge behind the graves to the north is where the Baker house was located. This is just one of the cemeteries cataloged by the Fremont County Historical Society as they prepared their cemetery book.**

tion. They were often rewarded and frequently disappointed. Through heat of summer, cold of winter, for these eight years, the project continued.

As is true with any such search, the volunteers unearthed some fascinating stories. The Indian burials in the county, for example. A prehistoric burial mound has been indicated near Bartlett, Iowa, just west of Interstate 29. The site of the mound was held sacred by the Indians when they lived in this area. There are several pioneer graves reported to be in the vicinity. The land is now owned by the state with the condition that the graves not be disturbed.

Indians who wintered near the community of Pumpkin Center (three miles south of present-day Thurman) buried their dead high up on the bluffs overlooking their village. The graves were buried on the highest spot with the squaws a little farther down. The pioneer gentleman who pointed out the area explained that in this manner, the women were watched over and guarded by the men, even in death.

The two most famous Indians who lived in Fremont County were Chief Waubonsie and Sub-chief Shawtee. Waubonsie, who died in 1849, is buried a short distance over the Mills County line, but both counties claim him as one of their distinguished citizens. Chief Shawtee was head of the Indian community located six miles south of Tabor in a place later called Lacy Grove. When Chief Shawtee died, he was buried in the bluffs at the west side of what is now Waubonsie State Park. When the present highway was built, his grave was threatened, so his remains were moved to a permanent place inside the park grounds.

The Omaha area Girl Scouts have a camp just south of the state park and its name is Camp Wa-Shawtee.

Also inside the Waubonsie State Park boundary is a small family plot called the Baker Cemetery. Henry and Matilda Baker came to Fremont County from Michigan in 1858 and built a home on a lovely spot located just to the left of what is now the entrance to the park. Twin boys, the fourth and fifth of their twelve children, were born on Dec. 23, 1858. One boy died the following day and the second on Jan. 6, 1859. The Bakers buried their two sons across the hollow to the south of the house. This was the beginning of a small family graveyard. It is neatly fenced and still accessible to the interested visitor.

Many a cemetery was started in just such a tragic manner. The Chambers Cemetery is not far west of Shenandoah. It was started in 1857 when Mrs. Chambers was fatally burned in a barn fire. A short time later, a schoolmaster was struck by lightning and buried in the plot. A neighbor drowned when he tried to cross a flood-swollen creek going home from the schoolmaster's funeral. His grave became the third. The fourth grave was that of the child of a pioneer family who was traveling through and asked if their dead child could be buried in the Chambers' plot.

The Manti Cemetery, southwest of Shenandoah and just across the line in Fremont County, is part of the exciting history of this area. When the Mormons came through Iowa in 1846 on their trek to Salt Lake City, a group left the main body at what is now Council Bluffs because they disapproved of polygamy.

(Continued on page 20)



## DAVID WRITES FROM CANADA



Dear Friends:

How we have enjoyed our first months with John Frederick! I don't want to spend the whole letter telling you what a proud father I am and how John has grown and changed from day to day and how interesting it is to watch the process. But, I do want to share some observations that I have made and things that I have found out about infants.

What is the most wonderful thing about holding a baby in your arms? Why do all people, especially mothers and fathers, love to spend hours and hours doing nothing but that? I think that we adults love babies because we can get close to them and gaze into their eyes and they feel good about gazing right back. At a certain age, we all become very private people. You can learn so much about other people by looking into their eyes, and so most of us can only keep it up for a few minutes at a time and then only with someone very close to us. We can really get to know our children, however, because they do not have that privacy barrier. We also can let down our barriers when our children gaze into our eyes, and our children get to know us. It is a marvelous means of communication.

And what do our children communicate to us? They communicate love. Also, no matter what some people say, I agree with those parents who believe that children have personalities from the day that they are born. By noticing how the baby reacts to different things that are said to him and that happen to him, you can get a strong impression of how he feels about things. They tell us how they feel by crying, but if you are looking at the baby's eyes, he will communicate many other things that crying doesn't express.

For example, you can see the real sense of wonder that babies have as they look about them. The whole world is new to them, and they are learning at a faster rate in their first years than they will ever learn again. We adults have some of our best days and learn the most when we wake up from the world of adulthood and take on some of the wonder of childhood. It does all of us good to look into the eyes of children and experience some of their curiosity as they learn and then put some of their amazement back into our own eyes and minds.

Possibly it is because I am so happy with my new family at home that I am having such a good year of teaching. I am an E.S.L., or English as a Second Language, teacher. That means that I teach English to junior high school students who come from all over the world. During the last few years, I have had stu-



Sophie Driftmier with her son, John Frederick. Sophie made the sweater and cap that John is wearing.

dents from China, Vietnam, Poland, Czechoslovakia, Hungary, the Soviet Union, Spain, the Philippines, Lebanon, India and Japan. I also have had students from French-speaking Quebec here in Canada. I often feel like I am walking into a small United Nations every time I walk into my classroom.

I have been teaching E.S.L. for two and a half years here in Calgary, and so I feel as though I am getting to know some of my students very well. Many of their personal stories are stories of strength, optimism and fortitude. To know their stories is to know how brave and positive young people can be. It renews my faith in people.

Take Hai, for example. You pronounce his name just like our "hi" for hello, and so we all love to say "Hi, Hai!" Hai is from Vietnam. He can remember living in two small villages before his family moved to Saigon, and having to leave each of them by helping his family carry all of their possessions down the road in the night, hearing the bombs exploding behind them and turning around to see the villages in flames. He can remember the last big evacuation of Saigon and watching a Vietnamese soldier walk up to his father, put a gun to his head and order him to help load a ship.

Later, Hai remembers the way that his family left the coast of Vietnam in two small boats. The boats were being shelled from the shore. Tragically, the boat in which his parents were riding sank. When Hai and his brother and sister reached the refugee camp in Thailand, his family was separated once more. His sister had permission to go to the U.S.A.; Hai and his brother moved to Canada. Now Hai lives with his brother and sister-in-law. We all like him because he is so cheerful.

Then there is Han. Han's father died

when he was young, and so, since he was the eldest son in a big family, he left school to help his mother by working to support the family. When many people started to leave Vietnam, Han's mother only had enough gold to pay for one passage, and so she sent Han away to the new world. Luckily, Han's uncle had already settled in Calgary, and so Han has a home in Canada. Han is so considerate of others for someone who has so much drive. He seems to rejoice in life at every moment.

Both Han and Hai had their schooling disrupted due to the war and their escape to Canada. Now, after school, Han works four hours a day cleaning an office tower and then goes home to do his studies. Hai does not have to work, but he spends a great deal of time doing his homework and is a very good student.

Many of my students have tales of trouble that would amaze any North American student, but the quality that draws me to appreciate all of them is the way that they smile, the way that they work and enjoy school, and the way that all of them are glad to be alive and in Canada. They are simply a wonderful group of students.

I think that the Canadian kids at my school have their lives made richer due to the presence of our immigrant students. In the same manner, these new Canadian students have their lives enriched through the friendships that they make with all native young people of Canada.

For now, I shall close with all best wishes from our family to yours.

Sincerely,  
David Driftmier

### AN INTERESTING MONTH

March is an interesting month. Prior to Julius Caesar's time, March was the first month of the year. It was a good month in which to begin a new year, for March brought an awakening of life to the fields after the cold of winter.

Many countries continued to believe that March should begin the new year. France kept it as the first month until 1564, Scotland until 1599, and England until 1752.

In a real sense, March deserves its place at the head of the year, for spring begins this month.

### Take Special Note of the RENEWAL DATE

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





## God's Message Through Flowers

An Easter Worship

by  
Mabel Nair Brown

**Setting:** Place a large styrofoam cross on a small table. To this cross the various speakers (as indicated in the script) will fasten the flower which they carry after the narration pertaining to that particular flower is given. Each person may give the narration for her flower, or the reader may narrate the whole script with helpers securing the flowers to the cross.

**Prelude:** "For the Beauty of the Earth". (Music continues softly through the Call to Worship.)

### Call to Worship:

When I am in my garden,  
I feel my Master near.  
Amid the gleaming lilies,  
His voice I seem to hear.  
Amid the twining roses,  
I seem to hear His word.

'Twas in a sheltered garden  
They laid Him in a tomb.  
About that rock-hewn portal,  
Flowers breathed perfume.  
Yea, in that hallowed garden  
Was divine hope restored;  
So often in my garden,  
I seem to find my Lord. —Unknown

**Hymn:** "For the Beauty of the Earth".

**Prayer:** Eternal God, we would find You in person, message and spirit through the beauty of the flowers You have created in all their radiant beauty. Help us to see, to listen and to know. Amen.

**Leader:** Easter brings the good news, "HE IS RISEN." It is a time for joy and thanksgiving, for praise and happiness. It is a time to think on those things we learn through the experience of Holy Week and Easter. The Bible gives us many suggestions about concentrating our thoughts on the good and true in life. In Phil. 4:8, Paul says to us, "Whatever is true, whatever is honorable, whatever is just, whatever is pure, whatever is lovely, whatever is gracious, if there is any excellence, if there is anything worthy of praise, think about these things."

The flowers of springtime are a special part of this season; they are one way God speaks to us and helps us understand the real meaning of Easter. Let us hear the message they say to us.

**Crocus:** "As long as the earth

remains, there will be springtime and harvest, cold and heat, winter and summer, day and night," we are told in Gen. 8:22. So, this herald of spring, often peeping out of the snow, tells us that God's promise is still true for us. The crocus tells us there will always be a springtime—new life reborn out of the barren earth. REJOICE! All is well. God keeps His promises. What a welcome message from the tiny crocus.

**Hyacinth:** If you have ever examined a hyacinth bulb, you will know that it appears to be dry, brown and lifeless. Yet given a little water and sunshine and the brown bulb begins to sprout. Before our amazed eyes, the green shoot becomes a strong stalk topped by a fragrant cluster of tiny trumpet blooms which make up the large blossom head—a lovely miracle! The hyacinth reminds us of those days Christ's body lay lifeless in the sepulcher. Then came Easter and Life Eternal burst forth from that dark tomb.

**Hymn:** First verse and chorus of "Up From the Grave He Arose".

**Violet:** The violet is such a small, delicate flower which poets often call the "shy violet". There is something that appeals to many about its dainty blossom, its delicate fragrance. Like many flowers, the more the blossoms of the violet are picked, the more blooms the violet plant produces.

The violet reminds us of Jesus—quiet, unassuming, spreading the fragrance of His love to all with whom He came in contact. As the violet gives forth its delicate beauty and fragrance, just as the violet plant shares its blossoms and produces more flowers after being picked, so Jesus teaches us by precept and example that the more we share with others the more joy we will receive in return. To give of ourselves is to be truly blessed by our heavenly Father.

**Pansy:** Through the ages, the pansy has symbolized *thinking of you or thoughtfulness*. The pansy is sometimes called the prayer plant because the little low-growing plant seems to hold its blossoms as if their heads were bowed. The pansy reminds us to think often of our Lord, and to speak to Him frequently in prayer.

**Hymn:** " 'Tis the Blessed Hour of Prayer" or "Sweet Hour of Prayer".

**Tulip:** A bed of bright tulips standing straight and tall in the springtime is a glorious, heartwarming sight. Can it be this wonderful flower tells us to stand straight and tall for God, praising and glorifying Him in all that we do? The tulips' blossoms are always looking up to the sun, just as our eyes should ever and always be fastened upon God and his plans for us.

**Rose:** Is there anyone who does not love a rose? Around the world it seems to be a favorite flower. Someone once wrote that all five senses are awakened by the rose: The SIGHT of the rose gives all who see it a lift to the heart. Impulsively people who see a beautiful rose reach out to TOUCH it gently—it is so appealing. How the fragrance of the rose delights our sense of SMELL. It is used in various perfumes, and in medicines to disguise a disagreeable TASTE. Then preceptive ears HEAR the rose speak these words of God's love: "For God so loved the world that He gave his only begotten Son." Truly the rose tells the whole world of God's love as shown to us best in the life of Jesus who died that we might have Eternal Life.

**Solo:** "The Rose of Sharon".

**Lily:** The lily, in all its white purity and simplicity, speaks to us of our Saviour. Its trumpet-shaped blossoms tell us to proclaim the wonderful message of Easter, "HE IS RISEN!"

**Hymn:** The last stanzas of "Up From the Grave He Arose".

### Leader:

The world itself keeps Easter Day,  
The Easter lark is singing,  
The Easter flowers are blooming gay,  
The Easter buds are springing,  
The Lord of all things lives anew—  
May His works, through me, live too.

—Author Unknown

**Benediction:** Father, be our strength in hours of weakness. Let us live our lives courageously. Through joy and sorrow, endeavor and failure, be our Guide. In our Saviour's name we pray. Amen.

### THE TWO SINGERS

A singer sang a song of tears,  
And the great world heard and wept,  
For he sang of sorrows of fleeting years  
And the hopes which the dead past kept;  
And souls in anguish their burdens bore,  
And the world was sadder than ever before.

A singer sang a song of cheer,  
And the great world listened and smiled,  
For he sang of the love of a Father dear,  
And the trust of a little child;  
And souls that before had forgotten to pray,  
Looked up and went singing along their way.  
—Unknown



## THE JOY OF GARDENING

by  
Eva M. Schroeder

If root maggots have been taking their toll of your cabbage plants and other related members of this family, wage war on the pests before you plant your garden. Sprinkle diazinon over the soil surface where the plants are to grow and work it into the soil. If you just have a few plants, put a tar paper collar around the base of each one as you set it out.

Mrs. T.G. writes that cabbage loopers infest her broccoli, kohlrabi, Brussels sprouts and cabbage. "What can I use to control the worms that eat my vegetables? I do not want a poison, even if it is said to be safe for humans. I have some wood ashes saved but do not know how to apply them to the plants. Can you help?"

One percent rotenone is one of the oldest and most widely used insecticides. Because it is a natural product derived from roots, it is so safe that you can use it right up to the day before the harvest. It is harmless to humans and pets and will control cabbage worms, bean leaf beetles, maggots, flea beetles and thrips. Ask for it wherever garden chemicals are sold.

Wood ashes should be thoroughly dry. Put some in a sifter or sieve and dust the ashes over the surface of the plants. You must repeat after every rain.

Another reader wants to know what the term "biodegradable" means. It means that after doing its job of killing undesirable insects, the product breaks down naturally and does not persist on the plants or in the soil. Sevin is an insecticide that is biodegradable.

Each year we grow a great many marigolds. Lots of them are old standbys such as the 'Galores', 'Climax', 'Jubilee Hybrids', 'Lady Hybrids' and 'Senator Dirksen'. 'Happy Face' was, and still is, our first choice because of its nice neat hedge-type plant habit and its gorgeous 3½-inch, early-to-appear, double blooms. But there is no way we can fault the new 'Inca Hybrids'. The 14-inch plants in our trial bed last season produced huge double flowers carried in matchless profusion. 'Inca Yellow', a rich golden-yellow, and 'Inca Orange', a bright glowing orange, are the two colors available. The blooms are 4½ to 5 inches across and make a fine display of summer-long color. They are unsurpassed for container planting because of their short, sturdy growth.

So much has been said for the new hybrid squash called 'Kuta' (it is featured on page 4 of Park's catalog) that I broke down and sent for 20 seeds at \$1.35. It is claimed that the fruits can be used like eggplant in cooking and that the fully mature fruits can be used as winter squash. I'll try to tell you come fall if all these claims are true for 'Kuta' squash.



## Soup-Making

by  
Norma Tisher

Soup-making is truly an art for any cook and is enjoying a revival. As I plug in my memory bank, I try to visualize the large black soup kettle with bubbling contents simmering away on the back of the wood range when I was a small girl. I learned to eat soup when I could find the letters to form my own name. Now I am unable to find dried pasta in letter forms to add to soups. Homemade soup has become a family tradition.

Nothing takes away a winter chill better than a delicious, hot bowl or cup of homemade soup. Many problems have been solved over a steaming serving of soup in cafes, restaurants, buffets, and kitchen-dining areas. Some fancy restaurants even serve gourmet soups.

There is definitely a purpose for soup; it improves digestion and stimulates the appetite, which increases the flow of digestive juices. Bouillon and consommés are a first liquid food for patients in hospitals. Soup can increase the variety of nutrients or even furnish the main dish of the meal. Examples are—cream soups, purees, bisques, chowders, stews, chili, etc.

My mom and grandmother began with a soup bone (free from the farm or butcher). They always guarded against stale or dark bones. Nothing ever was wasted including cooked vegetables from the day before. Now, with modern refrigeration, sometimes the potatoes, cabbage, peas, beans, carrots, kohlrabi are several days old, but they enhance the soup with color and variation. Vegetables are thus given a second chance and new dimensions. To color broth brown, use browned white flour or whole wheat flour. If you want the soup to be really filling, make it rich and thick. Noodle and egg crumb meat soups were a part of my childhood years.

I have a notion of my own that green things improve the flavor and freshness even if a dried vegetable such as split peas is used. Yesterday, some leftover dried celery stalks found their way into our barley soup.

For good meat soup stock, soak meat and bone in cold water for thirty minutes before cooking. This helps to extract the juices of the meat. Brown the meat and bones for brown stocks and consommés. This adds color and improves flavor. I make several soups that are started from a basic soup stock and add down-to-earth, good, wholesome meats

and vegetables to make beef stew, chicken, turkey or beef soup, chili, split pea and bean with ham hocks, and oxtail soup.

With so much commercial feed being fed to livestock and poultry, meats don't always have a perfect flavor and strength so I like to add commercial broths for heartiness and zest in soups. Cool the stock quickly because cooling improves the keeping quality of the soup. Do not remove fat from the top of soup stock until the stock is to be used. It protects the stock against spoilage which is dangerous food. Don't let soups lose their appeal.

When soup is served with a tossed green salad and generous servings of French or Italian bread, it provides all the satisfying and nutritious requirements of a full meal. Perfect soup should be so hot you have to let the first spoonful cool a bit.

Accessories to soup are crackers, cheese sticks, rolls, croutons, and sandwiches. Depending on softness or blandness of the soup, garnishes which add both to the flavor and appearances of a variety of soups are grated hard-cooked eggs, fresh minced herbs, rice, sweet or sour cream, noodles, macaroni, ham, chicken or bacon bits, lemon or cucumber slices.

Don't forget the old-fashioned potato soup made with wholesome milk or sour cream; the potatoes form a slight thickening agent for the soup.

A heavy meal should begin with an unthickened stock soup and a light meal may well begin with one of the creamy, richer varieties. A happy combination of stout meats with ardent support of spices, herbs, and seasonings make soup fare according to family tastes.

Cream and milk soups have a tendency to form a skin on the top as they cool. They must be beaten just before being served; the froth protects against skin formation.

I hope I have given you the homemade soup fever. You can cure this ailment very easily by searching your cookbooks or refrigerator for ways to use leftover foods and making some tasty, wholesome soup.



## COOKIES

What cookies do folks like best to eat? A cookie that's rich and spicy and sweet? A soft, thick cookie with fruity flavor, Or the thin, crisp wafer that the tea drinkers savor?

A chocolate cookie that's moist and rich, Or a tasty tidbit with nutmeats which May be flavored with honey, molasses or spice?

Any kind of cookie is pretty nice!

—Selected



# Recipes

## PECAN LOAF

- 1 8-oz. pkg. cream cheese, softened
- 1 1/4 cups sugar
- 1 cup butter or margarine, softened
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 1 tsp. grated orange rind
- 1/2 tsp. Kitchen-Klatter orange flavoring
- 4 eggs
- 2 cups sifted all-purpose flour
- 3/4 cup chopped pecans
- 2 tsp. baking powder
- 1/2 tsp. salt

In mixer bowl at medium speed, beat the cream cheese, sugar, butter or margarine, orange rind, flavorings and eggs until fluffy (beat about 5 minutes). Reduce mixer speed to low and add the remaining ingredients and mix until blended. Spread in a greased and floured 5- by 9-inch loaf pan. Bake at 325 degrees for approximately 1 hour and 10 minutes.

—Dorothy

## LARRY'S LASAGNA

- 1 lb. ground beef
  - 1 lb. ground fresh sausage
  - 1 4-oz. can chopped mushrooms
  - 1 small onion, chopped
  - Salt and pepper to taste
  - 1 17-oz. bottle Old Southern spaghetti sauce
  - 1 bottle (18- to 24-oz. size) Ragu spaghetti sauce
  - 1 large box lasagna noodles
  - 1 pkg. (approximately 2 cups) grated Gouda cheese
  - 1 pkg. (approximately 2 cups) grated mozzarella cheese
  - 1 15-oz. carton ricotta cheese
- Brown beef and sausage in large skillet. Drain excess fat. Add mushrooms, onion, salt and pepper, and the sauces. Cook noodles according to package directions. Grease two 9- by 13-inch baking pans.

In both dishes, layer noodles, meat sauce and cheeses, ending with meat sauce on top. Bake at 350 degrees for 30 to 60 minutes. Serve with garlic bread and tossed salad. The baked lasagna freezes well.

—Hallie

## COMPANY PEAR SALAD

- 3 1/2 cups sliced pears, drained (reserve liquid)
- 2 cups liquid (use reserved pear liquid plus water)
- 2 3-oz. pkgs. lime gelatin
- 1/4 tsp. Kitchen-Klatter pineapple flavoring
- 4 3-oz. pkgs. cream cheese, softened
- 2 cups whipped topping
- 1 cup maraschino cherries, drained and chopped
- 1/2 cup chopped pecans

In small saucepan, heat liquid to boiling. Add gelatin and flavoring; stir until dissolved. Chill until slightly thickened, but not set. Beat until frothy. Add pears and cream cheese; beat until smooth. Fold in whipped topping, cherries and nuts. Place into oiled 12-cup mold or a 9- by 13-inch pan. Chill until firm. Unmold or cut into squares. Serves 12 to 15.

—Verlene

## CHICKEN OR TURKEY CASSEROLE

- 5 to 6 cups diced cooked chicken or turkey
- 1/2 cup butter or margarine
- 1/4 tsp. Kitchen-Klatter butter flavoring
- 3/4 cup chopped celery
- 1 large onion, diced
- 3 cups bread crumbs
- 1/4 tsp. baking powder
- Salt and pepper to taste
- 1/4 tsp. poultry seasoning
- 1 egg, beaten
- 1 can cream of mushroom soup
- 3/4 cup broth or milk

Arrange diced chicken or turkey in bottom of a 9- by 13-inch baking dish. Melt butter or margarine in skillet. Add flavoring, celery and onion. When a light, golden brown, stir in bread crumbs and continue sauteing, stirring, to coat well and toast lightly. Add seasonings. Beat egg and combine with soup and broth or milk. Add this to mixture in skillet. Spoon over turkey layer. Top with more buttered bread crumbs if desired. Bake uncovered for about 45 minutes at 350 degrees.

—Evelyn

## CHEESE-HERB BREAD

- 1 envelope dry yeast
- 1 3/4 cups warm water
- 2 tsp. salt
- 4 to 5 cups flour
- 1/4 tsp. Italian herbs
- 1 cup shredded sharp Cheddar cheese

In a large bowl, dissolve yeast in 1/4 cup of the warm water. Combine the salt with the remaining water and stir into yeast mixture. Add flour 1 cup at a time, mixing well each time. Add herbs while dough can still be easily stirred. Dough should be stiff. Turn out on floured board and knead until smooth. Grease bowl and put in dough, turning to grease on all sides. Cover and let rise until triple in bulk. Punch down and let rise again until double. Turn out sponge on floured board and knead in the cheese. Use two-thirds of the dough to make one loaf. Put loaf in greased pan. Make rolls out of the rest of the dough. Cover and let rise. Bake in oven preheated to 425 degrees. Bake loaf about 30 minutes and rolls for 10 to 12 minutes.

—Juliana

## ROBIN'S QUICK KIELBASA BEAN SOUP

- 1 medium potato, peeled and diced
- 2 carrots, thinly sliced
- 1 medium onion, chopped
- 1/3 cup chopped celery
- 3 cups water
- 8 ozs. kielbasa sausage, thinly sliced
- 1 10 3/4-oz. can bean & bacon soup

Place the vegetables in a large pan. Add the 3 cups water and cook until vegetables are tender. Add the sausage and simmer for about 10 minutes. Add the bean and bacon soup. Heat and serve. Delicious with homemade bread.

## FRANK'S FAVORITE MEAT LOAF

- 2 lbs. ground chuck
- 1/3 cup chopped onion
- 1/4 cup chopped celery
- 2 tsp. salt
- 1/8 tsp. minced garlic
- 1/2 tsp. poultry seasoning
- 1/4 tsp. dry mustard
- 1/4 tsp. pepper
- 1 Tbls. Worcestershire sauce
- 4 slices white or whole wheat bread, cubed
- 1 cup warm milk
- 2 eggs

Thoroughly mix together the meat, onion, celery and all seasonings. Soak the bread in the warm milk. Add the eggs to bread mixture and beat with rotary beater. Combine the two mixtures. Place in a baking pan and prepare the following topping:

- 3 Tbls. brown sugar
- 1/4 cup catsup
- 1/4 tsp. nutmeg
- 1 tsp. dry mustard

Blend the topping ingredients and spread over meat loaf. Bake for 1 hour at 350 degrees.

—Dorothy



**PINEAPPLE-BRAN MUFFINS**

- 1 8-oz. can crushed pineapple
- 1/4 cup drained pineapple juice
- 1 cup all-bran cereal
- 1/4 cup milk
- 1/4 tsp. Kitchen-Klatter lemon flavoring
- 1 egg, slightly beaten
- 1/4 cup vegetable oil
- 2 Tbls. light molasses
- 1 cup flour
- 1/3 cup sugar
- 2 tsp. baking powder
- 1/4 tsp. salt

Drain pineapple well, pressing out excess juice with back of a spoon. Combine the 1/4 cup pineapple juice, cereal, milk and flavoring. Let stand 2 to 3 minutes to soften cereal. Stir in pineapple, egg, oil and molasses. Combine flour, sugar, baking powder and salt. Add to pineapple mixture. Stir just to combine. Spoon equal amounts into well-greased miniature bundt cake pans. Bake in 400-degree oven for 20 to 25 minutes, or until toothpick inserted comes out clean. Serve warm. Makes six.

If you don't have miniature bundt pans, the muffins bake nicely in regular cupcake pans. You'll get ten of average size.

—Lucile

**SWEDISH MEATBALLS WITH DILL GRAVY**

- 1 lb. ground beef chuck
- 1/2 lb. ground pork
- 1 slice white bread, torn into 4 or 5 pieces
- 2 eggs
- 1/2 cup milk
- 1 1/2 tsp. salt
- 1/4 tsp. dried dill weed
- 1/8 tsp. ground allspice
- 1/4 tsp. ground nutmeg

Combine the above ingredients. Refrigerate for at least one hour. Shape the chilled meat mixture into 1 1/2-inch balls. In a large, heavy skillet, brown the meatballs on all sides. Reserve 2 Tbls. of the drippings for the gravy. Place balls in a 2-qt. casserole. Pour the dill gravy (recipe below) over the balls, cover and bake in oven preheated to 325 degrees for about 30 minutes.

**Dill Gravy**

- 1/4 tsp. salt
- 1/8 tsp. black pepper
- 2 1/2 Tbls. flour
- 2 Tbls. reserved meat drippings (If you do not have the 2 Tbls., add a little butter.)

1 10-oz. can condensed beef broth  
1/2 cup half-and-half  
1/2 tsp. dried dill weed  
Stir the salt, pepper and flour into the 2 Tbls. meat drippings. Place over low heat and gradually stir in the beef broth. Bring to boiling. Remove from heat and slowly add the half-and-half and dill weed. Pour over the meatballs and bake as instructed above.

—Juliana

**SCALLOPED CARROTS**

- 4 cups cooked sliced carrots
- 1 medium onion, diced
- 3 Tbls. butter or margarine
- 1 can cream of celery soup, undiluted
- 1/2 tsp. salt
- Dash of pepper
- 1/2 cup grated Cheddar cheese
- 1 1/2 cups dry seasoned packaged stuffing mix (or croutons)
- 1/4 cup melted butter or margarine

Place carrots in bottom of a casserole dish. Saute the onion in the 3 Tbls. butter or margarine. Combine the sauteed onion with the soup, salt, pepper and cheese. Spoon on top of carrot layer. Toss the stuffing mix or croutons with the 1/4 cup melted butter or margarine. Scatter over top of casserole. Bake at 350 degrees for 30 to 40 minutes.

—Verlene

**SMOKY BARBECUED BEEF BRISKET**

- 6- to 8-lb. beef brisket
- 1/2 bottle liquid smoke
- Garlic powder and onion salt

Sprinkle the liquid smoke on all sides of the brisket. Then sprinkle with garlic powder and onion salt. Cover and place in refrigerator for 2 days.

When ready to cook, place in covered pan, add a little water and simmer 1 hour per pound. Trim fat if desired. Prepare the following sauce:

- 2 8-oz. cans tomato puree
- 3 garlic cloves, minced
- 1 cup sugar
- 2 tsp. celery seed
- 1/2 tsp. ground cloves
- 1/2 tsp. allspice
- 1 1/2 tsp. chili powder (or more)
- 1 1/2 cups vinegar
- Salt and pepper

Combine in saucepan and cook slowly for about 45 minutes. Pour over the cooked brisket and bake, uncovered, in moderate oven until heated through.

—Betty Jane

**EASY-TO-TOTE BURNT SUGAR CAKE**

- 2 cups sifted all-purpose flour
- 2 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup shortening
- 1 cup light brown sugar, firmly packed
- 2 eggs
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 2 tsp. Kitchen-Klatter burnt sugar flavoring
- 1 cup milk

Sift dry ingredients together; set aside. Cream the shortening with brown sugar. Add eggs and flavorings and beat until fluffy. Add the dry ingredients alternately with the milk, beating well after each addition. Then beat well for 1 minute. Spread in greased and floured 9- by 13-inch baking pan. Bake at 350 degrees for about 40 minutes, or until

cake tests done. Immediately after taking out of oven, top with the following:

- 1/3 cup melted butter
- 1/2 cup light brown sugar, firmly packed
- 1/4 cup milk
- Dash of salt
- 1 tsp. Kitchen-Klatter burnt sugar flavoring
- 1/2 cup crushed cereal or coconut
- 1/2 cup chopped nuts

Combine the topping ingredients and spread over top of cake. Place under broiler for about 3 minutes. Watch closely.

—Dorothy

**MOLDED COTTAGE CHEESE SALAD**

- 1 cup boiling water
- 1 3-oz. pkg. lime gelatin
- 1 3-oz. pkg. lemon gelatin
- 2 cups cold water
- 1 small can crushed pineapple, well drained
- 1 1/2 cups small-curd cottage cheese, drained well
- 15 stuffed olives, sliced
- 1 cup chopped walnuts

Dissolve the gelatins in the 1 cup of boiling water. Add the 2 cups cold water. Set aside to cool thoroughly but do not allow to set. Add the remaining ingredients and mix well. Pour into a 9- by 13-inch pan. Let set overnight and cut into squares to serve.

NOTE: You can use the liquid from the drained pineapple plus water to make the 2 cups.

—Verlene

**SPICY STEWED LAMB**

- 1 Tbls. vinegar
- 1 tsp. chili powder
- 2 lbs. boneless lamb stewing meat, cut in bite-size pieces
- 2 Tbls. oil
- 2 large onions, cut into 1/4-inch slices
- 1 4-oz. can chopped green chilies
- 1 Tbls. minced fresh ginger root
- 1 garlic clove, mashed
- Pinch of saffron
- 1 1/2 tsp. salt
- 1 1-lb. can whole tomatoes
- 1/3 cup water
- 1 Tbls. chopped fresh coriander or parsley

Sprinkle the vinegar and chili powder over the lamb. Allow to set for 15 minutes.

In a large frying pan with tight-fitting lid, cook the lamb in the oil until brown on all sides. Push meat to one side of pan and add the onion, green chilies, ginger root, garlic, saffron and salt. Cook until onion is limp. Drain the juice from the tomatoes into the pan. Chop tomatoes and add to skillet along with the water. Stir together. Cover and simmer until meat is tender—about 1 1/2 hours. Add the coriander or parsley and cook about 10 minutes longer. Serve over cooked rice.

—Robin



**BAGUETTE BREAD**

- 2 1/2 cups warm water
- 1 pkg. dry yeast (or 1 fresh yeast cake)
- 2 Tbls. sugar
- 1 Tbls. salt
- 7 cups unsifted flour (warmed in oven)
- 1 egg white

In a large crock bowl, stir water, yeast, sugar and salt together until yeast is dissolved. Add flour and knead on breadboard for about 10 minutes. Grease bowl, put in dough and turn to grease on all sides. Let rise until double in bulk (takes about 2 hours). Punch dough down and knead 3 or 4 times. Divide into 4 pieces and shape each portion into a loaf about 16 inches long. Place loaves on greased baking sheet. Slash each loaf 3 or 4 times. Beat egg white until foamy and brush over each loaf. Let rise again. Bake at 450 degrees for 15 minutes; reduce heat to 350 and bake 30 minutes longer.

—Betty Jane



Here is the complete list: **Banana, Coconut, Pineapple, Strawberry, Blueberry, Black Walnut, Maple, Burnt Sugar, Raspberry, Lemon, Cherry, Almond, Butter, Orange, Mint and Vanilla (dark or clear).**

Check your grocers for our flavorings. If they are not available there, send check or money order with your name and address 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 each box of 18 bottles of **Kitchen-Klatter Flavorings**: one 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.

**IRISH CHEESECAKE**

- 10 graham crackers, crushed
- 1/4 cup melted butter
- 1 3-oz. pkg. lemon gelatin
- 1 cup boiling water
- 1/4 cup butter
- 1 8-oz. pkg. cream cheese, softened
- 1 cup granulated sugar
- 3 Tbls. lemon juice
- 1 large can evaporated milk, chilled

Combine crushed cracker crumbs and the 1/4 cup melted butter. Press into bottom of a 9-inch round pan (a spring-form pan is perfect if you have one). Refrigerate for several hours to firm.

Dissolve gelatin in boiling water; stir to dissolve. Set aside to cool, but do not allow to set. Cream together the remaining 1/4 cup butter and the cream cheese; beat in sugar and lemon juice. Whip chilled evaporated milk until light and thick—like whipped cream. Combine with creamed mixture and continue beating until thick. Pour into prepared crust and refrigerate until set—at least 3 or 4 hours. Spoon gelatin over top and refrigerate until firm. Cut into wedges to serve.

This recipe was brought from Ireland by a Sidney, Iowa, friend, Louise Leonard. It was served for club refreshments along with Irish soda bread and orange marmalade, and Irish scones and strawberry marmalade. The scones were like small biscuits and were cut into bell shapes to represent the bells of Ireland.

If you must have green in an Irish cheesecake, lime gelatin could be used. The lemon flavor is excellent, however and could be decorated with a dab of green-colored whipped topping.

—Evelyn

**CHAIN LETTER CAKE**

- 1 pkg. regular-size yellow cake mix
- 1/4 tsp. Kitchen-Klatter lemon flavoring
- 1 20-oz. can crushed pineapple
- 1 6-oz. box instant pudding mix, vanilla or banana
- 3 cups milk
- 1 8-oz. pkg. cream cheese, softened
- 1 envelope whipped topping
- Flaked coconut

Make up yellow cake mix according to directions on box; stir in lemon flavoring. Bake in a greased and floured jelly roll pan or in two 9- by 13-inch pans. Bake at temperature given on the box but check about 20 minutes into baking time since this is a thinner cake. Test with toothpick or cake tester and remove from oven when done.

Prick cake with long-tined fork. Spoon crushed pineapple and juice over cake.

Combine pudding mix (vanilla or banana) with milk. Cut softened cream cheese into chunks and add. Beat with electric mixer until smooth, creamy and thick. Let set until chilled but not firm.

Should be easy to spread. Smooth over pineapple layer. Bananas can be added if desired.

Prepare whipped topping according to directions. Fold in 1/4 to 1/2 tsp. Kitchen-Klatter flavoring—vanilla, pineapple, banana or lemon. Spread over pudding layer and sprinkle top generously with flaked coconut. Keep refrigerated until time to serve. Will keep a week if covered with plastic wrap after it is completely firm, and refrigerated.

—Evelyn

**ESCALLOPED CABBAGE**

- 1 small head cabbage, chopped
- Salt and pepper to taste
- 3 Tbls. butter
- 1 8-oz. pkg. Velveeta cheese, sliced
- 3 cups crushed club crackers
- 1 egg
- 1 cup half-and-half or cream

Place the chopped cabbage, salt and pepper and butter in a pan. Add enough water to cover. Cook until tender, then drain. In a buttered 3-qt. casserole, layer half of the cabbage, then half of the cheese slices. Top with half of the crushed crackers. Repeat layers. Beat the egg and half-and-half or cream together. Pour over cabbage and bake, covered, in a 350-degree oven for 30 minutes. Remove cover the last 10 minutes of baking time.

—Verlene

**TACO CASSEROLE**  
(A Microwave Recipe)

- 1 lb. ground lean beef, crumbled
- 1 medium onion, finely chopped
- 1 8-oz. can tomato sauce
- 1 1 3/4-oz. pkg. taco seasoning mix
- 1 2 1/4-oz. can sliced ripe olives, well drained

- 3/4 cup small-curd cottage cheese
- 1 egg yolk
- 6 ozs. Jack or mozzarella cheese, thinly sliced

- 8 corn tortillas, cut in half
- 1 cup shredded sharp Cheddar cheese
- 1/2 cup crushed corn chips

In a 1 1/2 or 2-qt. glass casserole, lightly mix the beef, onion, tomato sauce and taco seasoning together. Place, uncovered, in microwave oven for 8 minutes. Stir several times while baking. Remove from oven and stir in the olives. Set aside.

In a small bowl, beat the cottage cheese and egg yolk.

Spread a third of the meat mixture in a 2-qt. casserole. Spoon on half of the cottage cheese-egg yolk mixture, then make a layer of half of the Jack or mozzarella cheese, top with 8 tortilla halves, making even layers. Repeat, placing the remaining meat mixture on top. Place the Cheddar cheese on top of meat layer. Microwave for 10 minutes, turning dish after 5 minutes of baking. Sprinkle corn chips on top.

—Robin



# Shamrock Salute

by  
Vivian M. Preston



For a rollicking good time March 17, invite some of your friends over for a party.

## INVITATIONS

The invitations could be written with white ink on leprechaun hats cut from green construction paper. Or, white cards with green ink decorated with shamrock seals could be used, thus:

Come join the fun March 17,  
Sure 'n ye'll have a grand old time,  
There'll be dancin', singin', and eatin',  
And gaiety sublime!  
(Come prepared to tell an Irish story.)  
Time . . . . . Place . . . . .

## DECORATIONS

Decorate the house with outsized shamrocks each made with three green balloons wired together on wire stems. Door trims may be made with white crepe paper draped across the top of the doorway and gathered at each end, tacking it or taping. Hang green balloons down the side.

As the guests come in, provide a green crepe paper bow tie for the men and green paper hair bows for the girls. Also, present each one with a white card with an assumed Irish name written with green ink. Some suggested names are: Dennis McFadden, Mike Dooley, Pat Mahoney, Kelly Green, Jerry Noonan. The girls may be named: Bridget O'Flaherty, Maggie Murphy, Molly O'Toole, Norah O'Grady, and Kitty O'Malley.

Guests tell their prepared Irish stories at this time.

## GAMES

*Kissing the Blarney Stone:* As an ice-breaker have the guests kiss a rock you have hidden under a chair. Kissing the Blarney stone sweetens the tongue. Provide shamrock tallies and announce that every compliment thereafter rates the initials of the person complimented. Highest score at the end of the evening wins the "Order of the Blarney". This may be a small box of green-colored mints or suckers.

*Irish Sweepstakes:* Each "jockey" gets a 3-yard length of narrow green ribbon and a pair of scissors. Hang numbers on

their backs and line them up in two teams. Attach ribbons to the back of a sofa or table edge. At a given signal, each rider races to cut his ribbon down the middle. Small magnetic horseshoes may be given as prizes.

*Carrying the Potato:* Pick two teams for this game. One-half of the team will line up at one end of the room, and the other at the opposite end. The head person on each team will be given a spoon on which rests a potato. The person must hop to the other half of his team at the other end of the room, carrying the potato in the spoon, hand it to the head person at the other end, then that player has to hop back to the next person in line at the other end of the room. This relay continues until one team wins. If a contestant drops the potato, he must return to the starting point and begin again.

*Crazy Animal:* Give each guest a gumdrop, a piece of sponge, three or four raisins, a potato and some toothpicks. Offer a prize to the one who creates the most original animal. The prize could be a piggy bank.

*Snake Game:* This is a game founded on the names of different snakes banished from Ireland by St. Patrick. Pass around cards or paper for the guests to write their answers to the following "snaky questions". 1. Worn on the neck in winter by women? (Boa) 2. Worn on the leg of a bride? (Garter) 3. A sign of mourning? (Black) 4. A white beverage? (Milk) 5. Baby plays with it unhurt? (Rattle) 6. Sign of a harsh letter? (Asp)

*Songfest:* As the final game or after refreshments, have a songfest with Irish melodies including "My Wild Irish Rose", "Has Anybody Here Seen Kelly?", "Londonderry Air", "Where the River Shannon Flows", "Wearin' of the Green", "Rosie O'Grady", and others. A leader with a songbook would be appropriate if there is no musical accompaniment.

## REFRESHMENTS

For refreshments, serve deviled ham sandwiches cut into shamrock shapes with a cookie cutter, olives, sweet pickles, hot chocolate or coffee, green-iced cupcakes.

## CUP-AND-SAUCER LUNCH

by  
Imogene Smith

To help solve the universal problem of how to make money for one's church or club, a pleasant money-making event is a Cup-and-Saucer Lunch. Group members donate attractive cups and saucers they no longer use. Add others purchased for dimes or nickels at sales and auctions.

For the event, the cups and saucers are displayed on a table where a one dollar admission fee is paid as members and guests arrive. (To make this really pay off, many tickets must be sold in advance.) Each person chooses a cup and saucer, and the tea or coffee is served in it. Cake and sandwiches, which have been donated by the members, are also served. Serving can be from 10 a.m. to 4 p.m., or whatever time seems most appropriate.

When a guest finishes with his/her drink, the cup and saucer are quickly washed and returned to the person as a keepsake and reminder of a pleasant occasion and for further use at home.

## BIRD WATCHING

by  
Betty Vriesen

The bird feeder outside our back window is a source of great enjoyment to our family. After our last storm, I replenished the supply of birdseed in the feeder, then stepped quietly back into the house to observe.

It didn't take long at all for my little feathered friends to discover the bonanza. I chuckled as I watched two sparrows in particular. Even though the feeder was filled to the brim with a variety of seeds, those two birds stubbornly battled over one tiny seed lying in the snow. They chattered and pecked at one another, and really got nasty about the whole business. It wasn't long before the more aggressive sparrow, the one with the sharpest beak, won the battle. He managed to get the seed for himself, and the other bird dejectedly took refuge in a nearby tree.

"Foolish birds!" I thought, as I stood watching their antics. "There are plenty of other seeds around them. Why do they insist on fighting over the same tiny seed?" Then I stopped to realize that we human beings are very often like those two sparrows. When something is in demand, we just *have* to have it, and at any cost! No, we don't always get physical, but we do use our tongues much the same way as those two birds used their sharp beaks, and how damaging a sharp tongue can be.

We can learn a lot about ourselves from God's feathered creatures!



## MOVING WITH CHILDREN

by  
Ruth Townsend

I can remember when March used to be moving time in rural communities. We always were sad when we found out a classmate was moving to another farm and would be leaving our school. We were a little excited also, wondering if we would get a new student in our room.

Nowadays, moving isn't tied to the calendar even in farming areas. With our mobile society, somebody always seems to be on the move from one place to another.

Some parents, however, seem to feel they must try to move in the summer so their children will not have to start in a new school during the school year. Strangely enough, several surveys and some researching of the idea has found that this is not of utmost importance. In fact, sometimes it is better to have children enter after the school year has started. After the year is underway, the teacher has more time to work with new students. Also, the other children notice a new student more and often offer more help than they would at the very beginning of school when they are busy getting started themselves. Whatever the reason, extraordinary efforts to achieve a summer move are not really necessary.

If a summer move is made, it is very important to give children a chance to meet other youngsters their own age before school starts. If a child knows someone, that first day in a new school won't seem so frightening.

A few other tips about moving with children are:



What is March without kites? David Driftmier's class of students of varied national backgrounds, found it especially fun to make and fly their own kites at school in Calgary, Alberta, Canada.

(1) Try to take the move in stride yourself. If you don't seem overly upset, your children probably won't get upset either. Be honest. If you don't really want to move, admit it but explain why you have to move and point out the good things about the move. Let the children know as soon as you know. I had a little girl in school one year who was terribly upset because she thought her parents were thinking about getting a divorce when it was really a move they didn't want to make that was keeping them from behaving normally. They could have saved the little girl a lot of worry if they had been honest with her from the start.

(2) If you have very small children, let them playact moving. Using a little truck and some boxes can help them understand what is going on. Don't throw away favorite toys, even if they don't seem

worth moving. Children need the security of familiar things when moving to an unfamiliar place. Don't send the children away while you are packing. It may seem the easiest thing to do but very young children get worried that they will be left behind.

(3) Take children old enough to enjoy it around to favorite places before you leave. Have them invite friends over for one last visit. Be sure the new address is given to all friends and relatives; getting a letter can help when you are in a new home.

(4) Assure your children that you will help them get adjusted in school when they get to the new home.

(5) Above all, assure them of your love.

Kids are resilient and if you can take a move in stride, they usually are able to do so.

### SECURITY

Take just a moment for Jesus.  
Take just a moment to pray,  
Though the skies may be cloudy,  
You'll have a sunshiny day!  
Think of Him first in the morning,  
All your burdens and problems He'll share—

Then when the darkness and night descends,

You'll be safe and secure in His care.

—Vern Berry

### A HAPPY SMILE

Life is such a little while  
Greet each day with a happy smile.  
In the sunshine of today,  
Forget the rain of yesterday.  
Life at its best is not so long;  
Meet each day with a gladsome song.  
Let its glorious chorus find  
Tears and fears left far behind.  
A little smile, a little song  
Rights a day that may go wrong.

—Unknown



# KITCHEN-KLATTER

## SALAD DRESSINGS

### FRENCH \* ITALIAN \* COUNTRY STYLE

The finest Salad Dressings made are Kitchen-Klatter's. Let your family taste-test these famous dressings:

**FRENCH** is creamy smooth and rich in flavor. Perfect on fruit as well as vegetables.

**ITALIAN** is great on tossed salads, a fine marinade and super to coat meat of any kind.

**COUNTRY STYLE** is unique, full of flavor and enhances the taste of everything from salads to soups, from cooked vegetables to baked fish.

**YOU'LL LOVE THEM ALL.**

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





## DOOR "WAYS"

by  
Erma  
Reynolds

Do you have a horseshoe hanging over a door of your house—or, is a head of a cherub carved over the doorway?

According to folklore, a horseshoe nailed over a door assures good luck for a household—but, the shoe must have its points turned upward so the luck will be "unable to run out." The horseshoe supposedly got its lucky reputation because of its resemblance to the crescent moon, which some superstitious folks regard as a good luck symbol.

A legend pertaining to the horseshoe goes back to the 10th century and Saint Dunstan, who became the archbishop of Canterbury. As the story goes, the saint, who was good at putting on horseshoes, was approached one day by the devil who asked him to shoe his cloven hoof. Saint Dunstan, recognizing the visitor as the devil, tied him to a wall, and made the shoeing so painful that soon the devil was begging for mercy. Saint Dunstan finally consented to let Old Nick go on the condition that he would never enter a place which displayed a horseshoe.

In ancient times, superstitious people believed that evil spirits lurked at the doors of homes. You may have noticed in some very old homes, the head of a cherub is carved over the doorway. This might have been placed there by a superstitious builder, not for decoration, but as a talisman to keep out any evil spirits who might use the door to get inside the home.

Another superstition had it that if a housewife swept dust out of her house by the front door, she was sweeping out the good luck of the family, along with the dust. So, watch where you sweep!

It was also considered unlucky to enter a new home for the first time by the back door, as this entryway lacked protection against evil spirits.

Superstitious needleworkers have been known to work good luck motifs in cross-stitch embroidery, then frame their work and hang it over the front door for good luck. These can also keep out anyone with the evil eye.

First foot, or first footing, is an old English-Scottish New Year's custom. A saying warns that if a family is to have good luck in the coming year, the first foot entering the front door after midnight, January first, had best be that of a dark-haired man. A female "first footer" gets a cold welcome, for she supposedly brings bad luck.

A familiar wedding tradition has the groom carrying his bride over the threshold. This custom got its start back in

ancient Rome when a bride was lifted over the doorsill, or lightly jumped over it herself. Seems it predicted bad luck for the newlyweds if she should stumble over the threshold. To avoid this, the gallant groom lifted his bride over the sill to prevent her stumbling, a custom that has continued through the passing years.

Check the panels on the door of your house and see if a cross is formed by the

four panels. In medieval days, the Wood Craftsmen's Guild in England took as their motto the words of The Savior, "I am the door," and carved in each door they made, the sign of the cross. Some doors today still have the frame sections filled in with panels that resemble a single or double cross. It is possible you may be passing each day through the sign of the cross, as you go in and out of your house.

## HEX SIGNS

When motorists pass Carroll and Phyllis Pearson's farmstead northeast of Genoa, Nebr., many will take a second look. On the north side of the barn, near the tall peak, is a colorful, hand-painted Pennsylvania Dutch design. This is a very unusual sight for this Scandinavian settlement.

Mrs. Pearson had shown a specific interest in this form of art after seeing a sample of it done by a Dutch artist on a local television program. She wrote a letter to the artist, Johnny Claypodle of Lenhartsville, Pa. A book with several patterns was consequently purchased and the Pearsons choose the mighty oak design as their favorite. It has leaves, acorns, and various geometric designs in combinations of ten bright colors of reds, oranges, blues, greens and browns.

Jerry and Becky Pearson, son and daughter-in-law of the couple, recently presented the 48-inch diameter hex sign circle to the senior Mrs. Pearson.

This hex sign is a combination of both Jerry's and Becky's artistic talents. First, they received permission to use the artist's design. Then it was necessary to do much scaling and extra drawing to make it large enough for the 48-inch circle. It was carefully completed on their dining room table, using the best quality of oil paint available. The project took approximately three weeks because of the need for each color to completely dry before another one was added. Humid

weather slowed the procedure.

The younger Pearsons are talented in handicrafts, although this is the first done in a Pennsylvania Dutch style. They are eager to do more in other designs for themselves as well as other relatives and friends.

Hex signs have been a part of Dutch heritage for many years, stemming from the German *fractur* art. It is probably the forerunner of our modern calligraphy. Artists endowed with such talent were much in demand before the popularity and accessibility of the printing press.

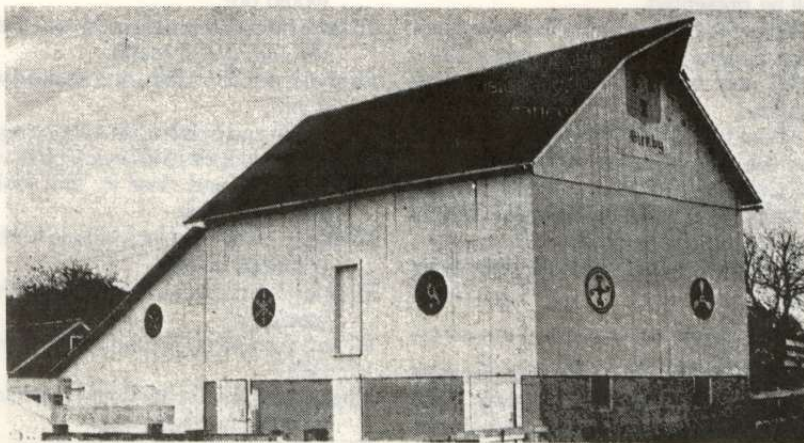
There is much legend and mythology connected with this craft. The first hex signs were displayed to ward off the evil spirits though today's designs have a more positive outlook. Hex signs are neat, clean, colorful, and symmetrical.

Hex signs in various sizes are also found painted on milk cans, chairs, buildings or anywhere the owner chooses to display the colorful designs. The various patterns include hearts, flowers, religious symbols and elaborate geometric designs.

Hex signs are on display all over the world including Hong Kong and South Africa. Smithsonian Institution in Washington, D.C., has a permanent display.

The Pearsons' particular design was originally created to keep away all ills as well as "to give strength in mind and body along with smooth sailing in later years of life." Phyllis jokingly said, "We could use that." It sounds like something we all could use.

—Norma Larson



Barn decorations are used in many parts of the country. This 110-year old barn is west of Sidney, Iowa, on land settled by Thomas Birkby. The present owner, Jerry Birkby, painted Pennsylvania Dutch hex signs around the lower part and the Birkby crest with its three sheaves of wheat up near the ridge pole. (Jerry is a cousin of Robert Birkby.)



## FEAR OF CHANGE

Inflationary times have made it necessary for some elderly people to change life-long retirement plans. Some are forced to leave their homes because of lack of income. It is a fearful and traumatic time, especially for a widow.

Because I have recently left my hometown and moved to a different city to enter a high-rise for the elderly, I have some tips that may be helpful.

Realize that our whole lives have been a process of change. From baby days, through school years, work, possibly marriage and family, life is one change after another.

Investigate the move thoroughly. Get advice from a trusted friend or family member. Consider the transportation facilities. Be willing to change doctors, dentists and bankers, as well as your church home. Know that you will be shopping in strange stores. Are you willing to leave old friends, knowing that visits may dwindle?

After you have weighed all the good against the bad, and have made your decision to move, then approach your new life with zest and optimism. Expect to find and enjoy many different types of people in your new surroundings. Make every effort to be friendly and helpful. Everyone feels some void or loss in new surroundings. Get involved in your new church and be active in some organization. Go on available day bus trips. They are not costly and this is a great way to meet new people.

Some people are lonely and homesick. Seek them out and visit with them. Some can be critical or gossipy but they need friendship and attention also. After a time, new friendships will form. Little groups will be drawn together to play games; neighbors will carry samples of goodies back and forth; talents will surface with time, now, when they can be pursued; discussion groups will materialize; musical programs and travelogues will be presented.

You will one day realize that you never need be lonely again. Every day is like a shiny new magazine ready for you to explore.

Know that God is with you, wherever you live. Have faith in God's promises. He will lead you to even better things.

**DON'T BE AFRAID TO MOVE!** It is just one more change that will lead you to a full active life, yes, even for your elder years.

—Vern Berry

**WORDS:** Words are little stitches with which we weave the fabric of ideas. They are the bricks to hold and exhibit our thoughts so that others may observe the workings of our minds. They are the weapons with which we fight to win a place for our convictions. Words, kind words, make a better foundation.



## *From Our Family Album*

I couldn't resist using this picture of my brother, Donald Driftmier, and his family taken in 1961. Since we are using a current portrait of this same family as the cover picture this month, comparison shows how all five have matured through the intervening years.

Paul is the smiling three-year-old on the left. He is presently working at a meat-packing plant within driving distance of home. Katharine, next to Paul, was five years old and delighted to ride a bus to her school each day. Presently, Katharine is employed at the Bethesda Research Laboratory in Bethesda, Md. To the right of parents, Donald and Mary Beth, is 17-month-old Adrienne. She is now employed as a Management Engineer for Marine Bank of Milwaukee, Wis.

Just as soon as this formal picture was taken, Mary Beth and Donald gathered up their clean, dressed-up children and went outside to take some informal snapshots. After all, it isn't every day three lively youngsters can all be picture-perfect at the same time. —Lucile

## SPRING CLEANING THE WORLD

If I had the power, do you know what I would do?

I'd grab hold of this old world and clean it through and through.

I'd shake out all its filth, and shake it with a vim;

I'd scrub it and polish it, 'til it shone again.

I'd dip it in chloride to kill every bit of vice, Then rinse it and rinse it, 'til it looked clean and nice.

I'd sweep away the black clouds to show the skies of blue—

If I only had the power, this is just what I would do.

If I had the power, do you know what I'd do?

I'd plant the earth with flowers of love— an' care for them, too!

I'd feed 'em vitamins of kindness and hope until they'd blossom out

Into the greatest sensation ever seen here about!

They'd spread love and cheer far and

wide — oh, just everywhere,

Comforting the lonely and those bent down with care.

Yes, indeed, all this and more I'm telling you,

If I only had the power, is exactly what I'd do.

If I had the power, do you know what I'd do?

I'd take this old world and I'd make it good as new.

I'd clean out all the prejudices and toss them all away.

I'd throw out all old grudges and contention — why say,

I'd paper the world with laughter, and polish it off with a song.

I'd plan so each one on life's highway would help another along.

I'd have the whole world and everything in it, clean and pure and true;

If I had the power, this is exactly what I'd do!

—(Paraphrased by Mabel Nair Brown)





## Come Read With Me

by  
Armada Swanson

Neighbor Betty down the street gave me an interesting little publication the other day. Called, *Favorite Quotations of Jefferson People*, it is a book of "worthy thoughts and happy rhymes" put together by the ladies of the Sorosis Club in Jefferson, Iowa, back in 1900. Their idea was to earn money for a library in their town: "with zeal unwearied and thought intent, on a library for Jefferson the ladies are bent" . . .

Here are some of the thoughts contained in the souvenir edition:

But words are things, and a small drop of ink,

Falling, like dew, upon a thought, produces

That which makes thousands, perhaps

Millions, think. —Byron

True worth is in being, not seeming,  
In doing each day that goes by  
Some little good, not in dreaming  
Of great things to do by and by.

—Cary

Books are the true levelers. They give to all who faithfully use them, the society and the spiritual presence of the greatest and best of our race.

—Unknown

The tissue of our life to be, we weave in colors all our own;

And in the field of destiny, we reap as we have sown. —Whittier

Probably that Jefferson Library has been a source of great pleasure to many residents over the years.

Traveling through Iowa on Interstate 80 close to Iowa City, one sees signs pertaining to the Amana Colonies. Up to 4,000 visitors a day travel to the seven villages contained in the Amana Colonies. They are looking for a glimpse of history which dates back to 1855, and learning about the communal way of life which existed for nearly a century.

A publication which tells of the Colonies is called *Seven Amana Villages* by Joan Liffing-Zug and John Zug. It features recipes, crafts and folk arts from the seven Amana villages of East, Amana, Middle, High, West, South, and Homestead. The 36-page booklet is available from Penfield Press, 215 Brown Street, Iowa City, Iowa 52240, \$2.75.

According to the booklet, "The Amana Church Society is the spiritual Amana, an organization binding together its membership of about 1,000 with Christian love and devotion. 'Amana' means 'remain faithful' and comes from the Song of Solomon. The church dates from 1714, when it began as



The church building in the main Amana village is tucked back in a little-traveled area. It continues to play a vital role in the lives of those who follow its spiritual teachings.

the 'Community of True Inspiration' in the province of Hesse, Germany. As each of the seven Amana villages went up, the church building was one of the first constructed. The church teaches its people to live in simple dignity and humility; likewise, its structures are of plain and utilitarian design."

*Seven Amana Villages* gives you an idea of what can be seen there. A community arts center in main Amana houses a gallery of exhibitions of work of area artists. The Amana Artists Guild is encouraging a revival of crafts such as carpet-weaving, basket-making, quilting, and blacksmithing. The Amana Woolen Mill is a favorite tourist attraction and is one of the few complete mills which goes from raw wool to the finished product. The Original Amana Furniture and Clock Shop is owned by the Amana Society. Since 1854, it has been producing handmade heirloom-quality furniture of native woods. If you stop at one of the restaurants, you'll enjoy food served family-style, with Wiener schnitzel, Amana ham, chicken, Swiss steak, brown and white bread, corn, beans, peas, potatoes and gravy as possible main and side dishes.

*Seven Amana Villages* is a delightful, soft-bound book with charming photographs and reading about an area in Iowa dedicated to preserving and restoring a special community.



### KEEP AT IT

One step won't take you far;  
You've got to keep on walking.  
One word won't tell folks who you are;  
You've got to keep on talking.

One inch won't make you tall;  
You've got to keep on growing.  
One little smile won't win them all;  
You've got to keep them going.

—Anonymous

### AN INDIAN PRAYER

Oh Great Spirit, Whose Voice in the winds I hear,  
And Whose Breath gives life to all the world—

Hear me.

Before You I come, one of Your many children.

Small and weak am I.

Your strength and wisdom I need.

Make me walk in beauty.

Make my heart respect all You have made,

My ears to hear Your Voice.

Make me wise that I may know all You have taught my people.

The lessons You have hidden in every rock, I seek to learn.

I seek strength not to be superior to my brother.


Make me able to fight my greatest enemy—myself.

Make me ready to stand before You with clean and straight eyes.

When life fades, as the fading sunset,  
may our spirits stand before You without shame.

### A CHILD'S PRAYER

Lord, a tired child am I,  
Soon within my bed I'll lie.  
Send Your love, its watch to keep  
Close beside me while I sleep. Amen



## Fly High With the KITCHEN-KLATTER

### Radio Programs.

Can be heard each weekday over the following stations:

|             |   |
|-------------|---|
| <b>KWOA</b> | Worthington, Minn., 730 on your dial—1:30 p.m.                      |
| <b>KMA</b>  | Shenandoah, Iowa, 960 on your dial—10:00 a.m.                       |
| <b>KCOB</b> | Newton, Iowa, 1280 on your dial—9:35 a.m.                           |
| <b>KSMN</b> | Mason City, Iowa, 1010 on your dial—10:05 a.m.                      |
| <b>KWPC</b> | Muscatine, Iowa, 860 on your dial—9:00 a.m.                         |
| <b>KWBG</b> | Boone, Iowa, 1590 on your dial—9:00 a.m.                            |
| <b>KUVR</b> | Holdrege, Nebr., 1380 on your dial—2:00 p.m.                        |
| <b>WJAG</b> | Norfolk, Nebr., 780 on your dial—10:05 a.m.                         |
| <b>KVSH</b> | Valentine, Nebr., 940 on your dial—10:15 a.m.                       |
| <b>KHAS</b> | Hastings, Nebr., 1230 on your dial—1:30 p.m. (Mon. thru Fri. only.) |
| <b>KGGF</b> | Coffeyville, Ks., 690 on your dial—11:00 a.m.                       |
| <b>KFAL</b> | Fulton, Mo., 900 on your dial—10:30 a.m.                            |



## Needle Notes

by  
Brenda Carl Rahn

Good mending is a craft by itself. I'm not referring to the simple knee patch on jeans, but the ago-old craft of rejuvenating almost any garment. With clothes costing more than ever, its time to borrow a few ideas from Grandma.

If slack or trouser hems are frayed, you can do a very simple mending job and they will be neat-looking again. The leg will be shortened by 1/4 inch so do both legs so they will be even.

Take down the hem. Turn it up on the right side along the frayed line. Work a seam all around 1/4 inch from the fold. (Fig. 1)

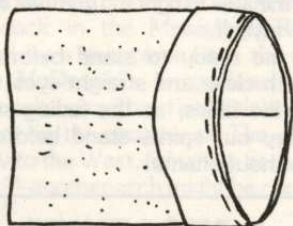


Fig. I

Press the seam, turning downward. Edge stitch just below the seam, to catch in the turnings. (Fig. 2)

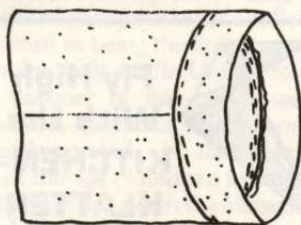


Fig. II

Turn up the hem so that seam falls just within the trouser bottom, and catch-stitch hem. (Fig. 3)

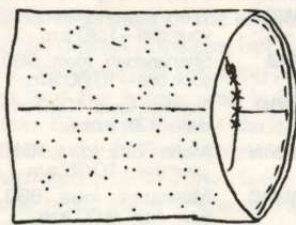


Fig. III

This procedure can also be done with binding.

The sleeves of a simple jacket can be repaired in the same way if there are no cuff plackets.

Turning collars is almost unheard of today, but it is a relatively simple job that can double the life of a shirt.

If the collar is set into a separate band, carefully pick the threads loose so as to release the collar from the band. Turn the collar, baste or pin back into the band

and topstitch collar in place through all thicknesses. (Basting helps keep slick fabrics in place.)

If the collar and band are in one piece, pick the machine stitching loose that holds the under collar to the neckline of the shirt. Turn the collar and pin so the old right side is now reversed and to the right side of the neckline. Machine stitch along the previous stitching. Topstitch the edge of the newly placed collar inside the neckline, over the previous stitching.

The buttonhole will now be on the wrong side. Stitch its sides together, and sew the button over the old buttonhole. Work a new buttonhole on the lefthand edge of the collar. The shirt now has a new lease on life.

These two techniques are especially useful for men's suits; collars and cuffs always seem to suffer more than the rest of the suit.

### DEAR IRELAND

There's a dear little island far over the sea,  
And no spot on the globe's half so precious to me;  
And by lake or mountain, where'er I may roam,  
I shall never forget thee, my own Ireland home.  
Other skies may be bright, other lands may be fair,  
Other music may charm me, but ah! there is none  
Which can move me to sadness or mirth like thine own.

### JULIANA'S LETTER — Concl.

Robin is busy making her temporary home in Washington, D.C. I am hoping that the airlines cooperate and keep their inexpensive rates so that I can visit her and see Cousin Emily DiCicco and her family. I would also like to get reacquainted with Cousin Katharine Driftmier. It has been many years since I have seen her.

The phone just rang and it was my mother, Lucile. When I told her that I was writing my *Kitchen-Klatter* letter, she said to send her very warmest greetings to you all!

Until later,

*Juliana*

### BACK TRAILS — Concluded

One of these dissenters was Alpheus Cutler. He and his followers, called Cutlerites, eventually came to southwest Iowa and moved, in 1852, to a place they called Manti.

Manti was at the junction of two main roads serviced by stagecoaches twice a day. The postmaster, Edmund Fisher, gave the ground for a cemetery to be lo-

cated near the crossroads. Mr. Fisher's own small child was the first person to be buried there. Some 300 to 400 graves of those early pioneers gradually filled the Manti Cemetery. Eventually, with the coming of the railroad farther north at Shenandoah, the thriving community of Manti dwindled until it was no more.

Unfortunately, weathering, neglect and vandals destroyed most of the stone markers in the Manti cemetery. Through word of mouth, family diaries, county records, etc., the search continues for information as to who is buried in this historic graveyard.

When the committee members planned the cataloging for our cemetery record book, they followed the pattern recommended by most genealogical societies: Start in the northwest corner of the cemetery. Go from north to south on row 1; south to north on row 2; north to south on row 3; etc. Each row is numbered and the direction noted. With this marking, anyone can take our book and go to a given cemetery and find the grave for the name as they wish. An index of surnames will also be included to help researchers.

As is true with most such projects, ours is being primarily funded by a pre-publication book sale at a lower price than it will be once it is published. The *Fremont County, Iowa, Cemetery Records* is presently \$20.00 (plus \$2.50 for postage and handling). After it comes off the press in late spring, the price will go up to \$25.00 (plus postage as given if book is to be mailed.)

If you are interested in any of the record books I've mentioned, it would be well to write directly to the county historical or genealogical societies. For example: Lucas County Genealogy Society, Chariton, Iowa 50049; Mills County Genealogy Society, Glenwood, Iowa 51534; Fremont County Historical Society, Sidney, Iowa 51652.



Henry and Matilda Baker arrived in southwest Iowa in 1858 to make their home where the present Waubesa State Park is located.



## "TEMPORARILY" FINANCIALLY EMBARRASSED

by  
Dorothy Sandall

I grew up on a farm during the Depression but didn't think about being poor. My dad, who had been a chemistry teacher, factory worker, and gas station attendant, had a wife and three kids, but no job. His aunt owned a farm, so we became farmers with some livestock, old machinery, and very little experience. We raised chickens, cows, pigs, a big garden and there were fruit trees. We ate fresh vegetables, fruits and meats, and canned the leftovers. The extra eggs and cream were sold to buy the foods we didn't raise.

We ate bread pudding a lot, I thought because we liked it so much, but Mom told me later it was because we had eggs and milk so it was cheap. Daddy always ate the chicken back and wing. When I had children of my own, I realized there is very little meat on those pieces and Dad was leaving the meaty ones for us. Mom made clothes for my sisters and me until we learned to make our own. We also wore hand-me-downs, altered, patched and made-to-do items. Chicken feed sacks were used to make sheets, dish towels, dresses, etc., too.

One time Daddy decided he had to sell a calf to get some needed money. It would cut down the profit to hire a truck, so he took the seat out of the back of the Whippet car and fastened gunny sacks over the back of the seat and hauled the calf himself. The calf was very excited by his confinement. When Daddy got back from the sale, the entire back seat area was a disaster. We never did get all of the odor out of that car!

When my husband and I were married, he used his entire savings of \$750 to buy a small house (with a path to a smaller house in the back). We bought a new refrigerator, stove and damaged kitchen table and chairs on the installment plan and everything else came from our relatives' attics. My husband was very good at repairing and remodeling. For example, the bucket under the kitchen sink was replaced by a 50-gallon barrel of gravel buried in the yard. Furniture was repaired and refinished. His steady job enabled us to pay our debts and we started saving money to have a baby.

Three months before our daughter was born, my husband was laid off for six months. He worked on farms, in a gas station, and a grain elevator. He delivered and repaired furniture and appliances for a store and did carpentry work, plus painting and papering. We took money from savings to buy an old boxcar to make into a furniture repair shop. This was used as a sideline business until retirement when it became a full-time job.

One of the couples for whom my husband did some work, asked us both to come back after supper so the gentleman could give my husband a free haircut. While they were busy, I was taken to the kitchen where the lady explained to me that it was my job to encourage and keep my husband looking nice to preserve his dignity and self-respect. She said, "If he looks better, he will feel better about himself." I appreciated their concern and helpfulness.

There were other shorter layoffs and strikes when we got by very carefully. Music lessons were cancelled, we stopped dancing, and everything was purchased only after considering, *could we get along without it*. It was amazing how many things we really didn't need. We had fun sharing in potluck suppers with relatives and friends, working together, playing games and visiting.

It was a challenge to figure out what could be made out of leftovers and discards. A sheet worn thin in the middle was split down the center, sewn together by the outside edges, and hemmed on the sides to get more wear. Comforters were made out of old curtains, tableclothes and sheets. Children's clothes were made from scraps, sacks, or good parts of worn-out adults' clothing. Our daughter played in the yard wearing a chenille jacket made from the edges of an old bedspread. There weren't any garage sales then, but people gave away outgrown and no-longer-used wearables.

Planning and cooking nutritious meals for a small amount of money was a daily adventure. One time I bought two grocery sacks of old bread for 50¢. I knew there were buns on top but supposed there was bread underneath. Well, you wouldn't believe all of the different things I did with the 27 packages of hamburger and hot dog buns. "Eat it up, wear it out, make it do, or do without" was definitely a part of everyday life.

I don't remember ever feeling poor, but there were definitely times when, as my father used to say, "We were temporarily financially embarrassed."

## "POOR BOY" CLOTHES

My granddaughters love "poor boy" garments, shorts or skirts. Try making your grandchildren or children some—they'll love them too.

When jeans become worn beyond mending and patching, cut them apart and cut away the badly worn parts. Then take the better parts and cut them into rather large pieces and fit them together over a skirt or shorts pattern. Wherever a seam comes, lay the edge of one piece on top of the edge of another piece. Then, using the zigzag stitch, topstitch the raw edge. I usually use a contrasting

thread; red on blue denim is beautiful and colorful. Sometimes I use different colors of material in the same garment. This makes a pretty patchwork.

A wrap-around skirt pattern lends itself very well to this type of sewing. Sometimes I line the skirt with bandana-type or paisley-print material and make it reversible.

This is a great way to use old, worn-out jeans.  
—Evelyn Lyon

## SAVIN' OF THE GREEN

Your green MONEY can go farther with helps from our publications.



## KITCHEN-KLATTER MAGAZINE

Each monthly issue brings new ideas for club or church activities, homemaking hints, recipes, family letters, photos and much, much more.

Send in for your subscription today. And remember the **Kitchen-Klatter Magazine** makes a wonderful gift.

Only **\$5.00** per year for 12 months  
**\$6.00** for foreign subscriptions  
(Iowa residents, please add sales tax.)

## CHURCH PROJECTS AND PROGRAMS

Suggestions for church groups.

**\$1.00**, per copy

## MOTHER-DAUGHTER BOOK

Mother's Day programs and ideas.

**\$1.00**, per copy

## STORY OF AN AMERICAN FAMILY

by Lucile Driftmier Verness

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

**\$4.25**, per copy

## KITCHEN-KLATTER COOKBOOK

Several generations of fine cooks have used our recipes. Now many are combined into the 464-page **Kitchen-Klatter Cookbook**. Perfect for yourself or to use as a gift.

**\$6.75** each, postpaid

(Iowa residents, please add sales tax.)

Order From:

**Kitchen-Klatter  
Shenandoah, Ia. 51601**

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



**KRISTIN'S LETTER — Concluded**  
short time and he is already planning the kind of party he would like to have. Last November, big brother Aaron had a sleep-over party for his birthday with wall-to-wall sleeping bags on the living room floor. Naturally, Julian thinks that Aaron's ideas and plans are just the greatest, so it isn't hard to guess what kind of party Julian has in mind.

Art bought me a new bird feeder last fall, and I have enjoyed watching the birds use it for several months. I'm wondering now how long it will be into spring before the birds will be able to scrounge for themselves. It seemed we were feeding them until May last year. With thoughts of nesting and new life that warm weather brings, may I wish each of you a warm and wonderful spring season.

Sincerely,

*Kristin*

Only the educated can select an important goal. The wise plan for it; the determined attain it.

## KITCHEN-KLATTER All-Purpose Kleaner All-Fabric Bleach Blue Drops Laundry Detergent

### QUALITY



### You Can Depend On!

March is the time to clean up with the three easy-to-use, economical, super concentrated **KITCHEN-KLATTER** cleaning products.

Use the **KITCHEN-KLATTER KLEANER** to wash walls, clean carpets, scrub floors and polish the stove.

Put the **KITCHEN-KLATTER ALL-FABRIC BLEACH** and **BLUE DROPS DETERGENT** into every load of laundry for a sparkling clean, fresh wash every time.



The Denver Driftmiers, Wayne and Abigail, had a mid-winter visit with the Connecticut Driftmiers, Frederick and Betty. It was during this trip back east that Wayne gave his brother and sister-in-law the amaryllis bulb which resulted in the spectacular blooms which Frederick mentions in his letter this month. Abigail is on the left, Wayne in the center and Betty on the right in this picture which Frederick took during their time together.

### FREDERICK'S LETTER — Concluded

As bad as some things are today, we have so much for which to be grateful. The next time you find yourself discouraged and depressed about the state of affairs, read a history book. Who knows? A hundred years from now, people may be referring to our age as "those good old days of the 1980's".

Sincerely,

*Frederick*

### CRAFTS FOR EVERYONE

by

Ruth Townsend

Crafts are fun and they can be for everyone. The elderly or the handicapped sometimes feel they cannot take part in crafts but that isn't true. It just takes a little planning.

A few different tools may be all that is needed; other times it may be that a change in the work area will do the trick. Sometimes it's both. No matter what is needed, it's usually not too hard to make adjustments so the elderly or handicapped person can take part in craft work.

If the problem is that tools seem too small and hard to handle, build up the handles. Do this by wrapping paintbrushes, crochet hooks, screwdrivers, etc., in foam pieces. Tape the foam in place securely and it will hold for quite a while. Besides helping the person hold the tool, foam has a nice soft feel that most people like. If foam doesn't seem to work, buy a "gripper" of plastic or rubber to fit around a small paintbrush or a pencil or pen. Children sometimes use these at school and they are available at most office supply stores and variety stores.

For painting, paint sponges may be

easier to use than regular paintbrushes. Usually, these sponges can be obtained at hardware stores.

Cutting can sometimes be a problem. If only one hand can be used, try putting the paper in a closed book. The part that sticks out can usually be cut easily. Special scissors, such as electric ones from a sewing store, or squeeze scissors from art supply stores, are also on the market. Squeeze scissors open automatically after each closing.

In addition to tools they can be comfortable with, handicapped or elderly craftspeople may need some help getting themselves a convenient work area. If you can, provide a small table that can be used mainly for crafts. Clamp a pin board or cardboard on top of it. Large-headed pins or masking tape can anchor yarn, cloth, paper, etc., to the board. Double-suction cups are useful to hold jars and paint cans firmly to the table. Rolls of clay can also be used around the bottoms of cans or jars. Soap dishes with suction-cups underneath come in handy for holding some items.

For one-handed nailing, try putting a mound of clay around the nail. After the nail has been hammered in, the clay can be removed.

If a table is too low for crafts, wood blocks can be put under the legs to raise it. (I remember my grandfather doing that with a metal card table we had. He made holes in the blocks just the right size for the legs of the table to fit inside. That kept it steady and firm. I still have the blocks and the table.)

If the chair arms seem too low, they can be built up easily with folded towels. That isn't hard to do and no expense is involved.

To keep supplies always on hand, fasten a box to the arm of the chair most often used by the crafts person. Put all little tools and supplies in it.

A little planning and thoughtful purchasing can make crafts within the reach of almost everyone.

### MARCH

March is restless and daring,  
Subject to adolescent moods,  
It will tease and tempt with spring,  
Inserting blizzard interludes.

The lawn hints of green,  
Daffodils say spring,  
The creek begins to run,  
And the robin comes to sing.

Then snowflakes fill the air  
Clinging to bush and tree.  
An etching in black and white,  
'Tis magnificent to see.

A farewell gift from winter,  
A promise of things to come,  
Spring will bring the blossoms  
That frost the wild plum.

—Dorothy Sandall



## "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.

May ads due March 10  
June ads due April 10  
July ads due May 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.

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

**FREE QUILT PATTERNS** in "Quilter's Newsletter Magazine", plus Catalog illustrating Hundreds of Quilt Patterns, Quilting Stencils, Quilting Books, Supplies, Kits, Fabrics—\$1.75. Leman Publications, Box 501-F40, Wheatridge, Colorado 80033.

**SELLING 450** clean *Kitchen-Klatter* Magazines. \$90.00 plus postage. Send SASE to Mrs. John Gibson, Waverly, Illinois 62692.

**SWEDISH RECIPES!** Authentic and delicious. Easy to fix directions. 5 for \$2.00. SWEDISH HOUSE, Box 5661, Lincoln, NE. 68505.

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

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

**LIMITED EDITION Cookbook.** Send \$5.00 to Bethany Cookbook, Box 56, Ledyard, Iowa 50556.

\*\*\*\*\*

## FUND-RAISERS

**FUND-RAISING GROUPS** earn big money with their favorite recipes in quality custom cookbooks. It's easy to complete and sell your beautiful books. Detailed instructional booklet FREE! G & R Publishing, Dept. KK, Box 238, Waverly, IA 50677. (Family cookbooks printed also!)

## HEARING AIDS

UP TO **50% OFF** COMPARABLE AIDS ★

**BUY DIRECT • NO DEALER MARKUPS**  
**30 DAYS FREE TRIAL • TERMS ARRANGED**  
Body Aids \$99.50 up. Also, Behind-the-Ear Aids. Largest selection of fine quality aids. No salesman will call. Write for FREE literature.

**CALL TOLL FREE 1/800/323-1212**  
LLOYD, Dept. KT, 128 Kishwaukee St., Rockford, Ill. 61104

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

## 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 hding. 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 TOWEL CO.  
1602 Locust St.

Dept. B-944  
St. Louis, Mo. 63103

### 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

## 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 50¢ for first class service. MONEY BACK GUARANTEE.

**DEAN STUDIOS Dept. F-49**  
543 Sixth Ave., Des Moines, Iowa 50302

## TESTING RECIPES

I made the apple cobbler  
And the maple chiffon cake.  
I made the frosted pumpkin bars—  
I did not hesitate.

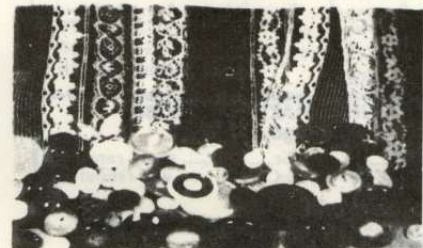
Tried the drief-beef casserole  
And the orange-almond bread,  
But the cobbler was the best of all—  
So everybody said. —Verna Sparks

## SUGARLESS COOKBOOK

**NOW ENJOY** cakes, cookies, pies, jam, candy, milkshakes, desserts. NO Honey... No Saccharin... A good way to satisfy that desire for sweets without the added sugar... Beautifully designed... Perfect bound... easy to follow cookbook by Addie Gonshorowski... Only \$5.99... Ideal for gifts... 2 books \$10.99... 3 books \$14.99... 6 books \$28.99... (Postage paid to one address).

SEND CHECK TO:

**AD-DEE PUBLISHERS, INC.**  
2736 Lincoln - P.O. Box 5426 - Dept. -KK  
Eugene, Oregon 97405  
(Money back if not satisfied)



## 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 on new double, knit fabrics. Only \$1.75 or double orders \$3.35. 3 orders just \$4.95. Pls. include 50¢ pstg. and hding 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.  
LACE LADY  
1602 Locust St.

Dept. LB-854  
St. Louis, Mo. 63103

## STILTS

As you glimpse your child or grandchild striding across the yard on stilts, did you know that they are mastering one of the oldest methods of locomotion?

Centuries ago, poles with attached footrests were used by the Belgians in the fields which were frequently inundated. In other parts of the world, stilts were used for pleasure and as a necessity for traveling. Usually wearing black garb, the women were said to resemble ravens perched on a branch.

Perhaps the name came from the bird, stilt, whose abnormally long legs held their bodies above the flooded ground where they fed.

The early stilts were knee-high and firmly strapped to the leg just below. The walker then carried a long pole for balance. The modern stilt has an elongated pole holding the footrest so the upper end can be grasped by the hand.

As I grew up in the city, my stilts came from the store. Bright red, with removable footrests, they provided much pleasure. With a jerky glide, I managed pretty well as I learned the trick of balance. I still remain in awe of the paraders who cover their route on very high stilts as well as the circus performer capering across the ring.  
—Marjorie Misch Fuller



## HEARING AIDS

THIS IS  
ALL YOU WEAR

SAVE  
\$\$

All-in-the-ear Hearing Aid! Nothing over, under, or behind the ear... no cords, tubes or wires. Simple slip-in fit. Full range volume control. 30 day trial. NO salesman will call. Order your free catalog! Write Rhodes today!

**RHODES HEARING AIDS**  
Dept. 143-H, Brookport, IL 62910



# "Magic" Indian Oil CATCHES FISH LIKE CRAZY!

I made this remarkable discovery when my son went on his first fishing trip with me. We hired this old Indian guide in a small town in Wisconsin.

When our guide showed Mark how to bait his hook, I noticed that he rubbed something on the bait just before Mark put the line in the lake. Within minutes Mark had himself a beautiful bass. You can imagine how pleased I was and Mark, of course, wanted more.

So the whole thing was repeated—the guide put on the bait, rubbed it again, and up popped another beauty. Meanwhile, I sat there patiently waiting for my first fish.

This went on all morning. Mark caught 30 bass and I got eight.

When I pulled the boat in at noon and paid off our Indian guide, I noticed that a small, unusual seed had apparently fallen from the guide's pocket into the bottom of our boat. The odor from the seed was quite strong and certainly different from anything I had ever smelled before. This was what he had rubbed on Mark's bait!



*It works for me—  
wouldn't be without it.*  
D. Hulbutt, Duluth

When we returned home the next day, I gave the seed to a chemist friend of mine. He analyzed it and duplicated it into a spray for me.

I could hardly wait for my next fishing trip. What I discovered on that trip was absolutely unbelievable. I have never before caught fish like that. Every time I baited my hook, I sprayed it and up popped another fish.

I tested some more. I put spray on one bait and nothing on another. The sprayed bait got the fish almost immediately. The unsprayed bait got some nibbles, but nothing more.

I gave some of my friends samples of the spray to try and the results were the same—they caught fish like never before.

I named my spray "CATCH FISH LIKE CRAZY" cause that's just what it does and it works with all kinds of fresh or salt water fish. It works equally well on artificial or live bait.

**Here's what fishermen say about my spray:**

*"What you say is true. I caught fish like crazy—it really works!"* K.S. Evansville, Ind.

*"I read your ad and found it hard to believe—but sent for it anyhow cause I'm not very lucky—after one day, I'm a believer—I caught Snook and Sea Bass—it was easy!"* D.D. Naples, Fla.

*"I always keep a can in my tackle box. It's fantastic!"* K.V. Highland Park, Ill.



*I used your spray  
and caught all these fish*  
J. Hannon, Chicago

## MONEY BACK GUARANTEE

I will send you my "CATCH FISH LIKE CRAZY" spray. If you don't CATCH FISH LIKE CRAZY—don't even bother to return it—just send me your name and address and I'll return your money immediately.

**SEND  
COUPON  
TODAY!**

c. Catch Fish Like Crazy 1982

**CATCH FISH LIKE CRAZY Dept. K033  
508 E. 115th St. Chicago, IL 60628**

Enclosed is \$\_\_\_\_\_ for \_\_\_\_\_ spray cans. If I don't CATCH FISH LIKE CRAZY you will refund my money at once.

- ☐ 2 cans \$10 (SAVE \$2) plus \$1.50 post. & hdlg.
- ☐ 1 can \$6 plus \$.75 post. & hdlg.
- ☐ 4 cans \$16 (SAVE \$8) POSTAGE FREE!

Ill. Res. add 6% sales tax.

Charge my ☐ VISA ☐ MASTER CARD

Card # \_\_\_\_\_

Expiration Date \_\_\_\_\_

PRINT NAME \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_

Zip \_\_\_\_\_

## MAKE YOUR OWN FURNITURE

by  
Ruth Townsend

It may sound strange to say "make your own furniture," but, believe it or not, you don't have to be a skilled carpenter to put together some things for your home. Many inexpensive pieces can be made quite easily with not too much work. Such furniture can mean a savings in money and be a fun-type project too.

When my five children were still at home, we had more children and belongings than space. We found that bricks and table boards were very useful for making shelves. My middle daughter liked to paint so she took brush in hand and painted a bunch of old bricks blue for the girls' room and green for the boys' room. Then we put table boards across them. Presto—shelves. If more space was needed for bulky items, more bricks were added between the shelves.

More recently, my son bought a small house. He especially needed a desk, but he couldn't afford the large type he wanted. He bought a couple of low filing cabinets on sale, and a piece of plywood. He laid the plywood across the top of the cabinets. Immediately he had his desk, with an added bonus of plenty of storage room in the cabinet drawers.

Concrete blocks can be used in different ways. They can hold up boards to make shelves or with a piece of plywood on top, they can form the base of a table. For a low table, put three blocks under a piece of plywood—each block at a different place—and seat your guests on cushions. Such a table makes for lots of conversation and laughter.

Another type of table can be made from a new garbage can filled with items you want to store. Fit a piece of plywood on the top of the stored items and level with the top of the garbage can. Put a larger piece of wood on top. The larger piece of wood can be nailed to the one on top of the can for stability.

Thick pieces of foam can be used to make "chairs", or large pillows can be used for seating arrangements.

Haunt garage sales and auctions. Often you can find just what you want at not too high a price. Secondhand stores and shops that carry unfinished furniture also have pieces that won't cost a fortune and yet can be made to look very attractive. Many furniture stores have an area where damaged or trade-in furniture is sold for a low price.

A little ingenuity, some elbow grease and a never-say-die attitude can give you attractive pieces of furniture for very little money.

