

TX1  
K57x  
C.2

# Kitchen-Klatter Magazine

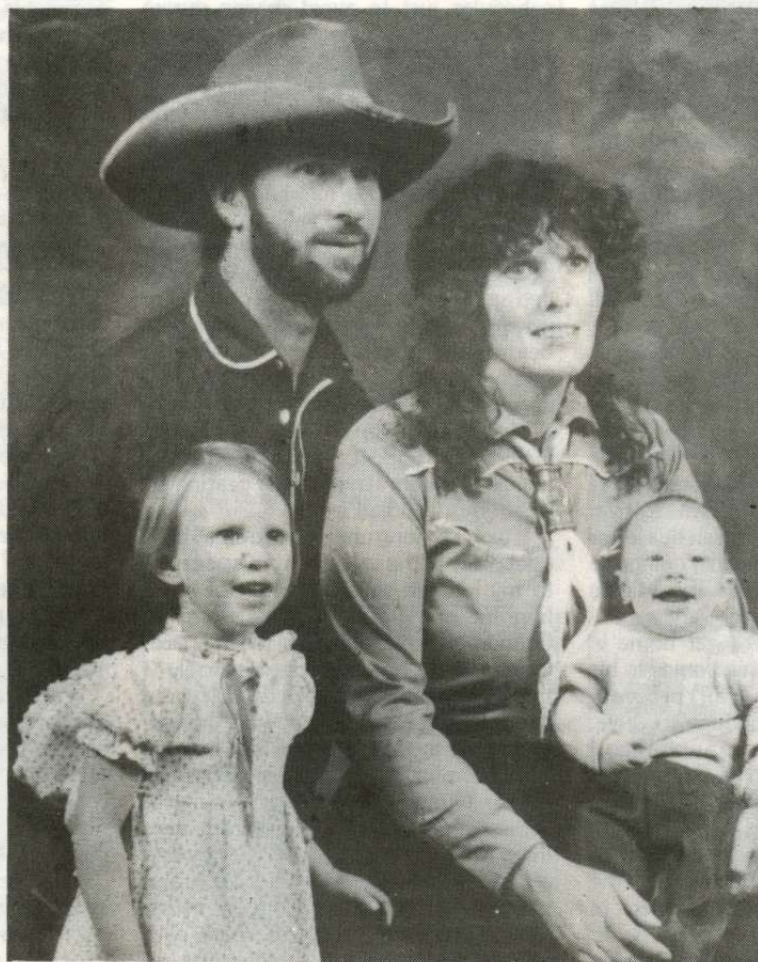
SHENANDOAH, IOWA

45 CENTS

VOL. 48

APRIL, 1984

NUMBER 4



**The Walstads --  
Mike, Alison, Lily and Lee**

85

JAN

97 JAN 21 1984



# 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 1984 by The Driftmier Company.

## LETTER FROM JULIANA

Dear Friends:

This will be one of those letters that is written in bits and pieces. Right now I am all dressed and ready to go, but I have been so efficient that I have about half an hour to use before I need to leave. Where am I going? I am going to Taft Middle School where I shall get on a bus with about fifty eighth-graders. These kids compose the Honor Band and they are going to the final band competition of the year.

Katharine (my daughter) is a member of the Honor Band. To do just a little bragging, she is also the first-chair clarinet player. This means she is the number one clarinet player in the band. At any rate, last week the band director called me to see if I would be willing to spend about half a day with the Honor Band to help chaperone the trip to the competition. This wonderful band director has given up so much of her free time to work with the band after school. I figured the least I could do was to help with the chaperoning. I'll finish this letter when I get home from the big doings so I'll let you know how the Taft Middle School Band rated.

I am assuming that I'll get home in plenty of time to drive son James to his driver's education class. I can't believe it, but I have a child old enough to drive. James started these classes a week ago. I had hoped that he would be able to learn how to drive compliments of the high school. Well, we missed this possibility by one year. Driver's education has been dropped from the curriculum in all of the New Mexico high schools due to lack of funds. We had our choice of a regular commercial driving school or teaching James ourselves. Neither Jed nor I felt like passing on all of our bad driving habits to our son so we opted for driving school. I think James was very relieved. Several of his friends have learned from their parents. Evidently it was a process fraught with hard feelings and frayed tempers. The other plus of professional

training is a reduced rate for our auto insurance.

How well I remember getting my first driver's license! I took driver's training during a study hall period at the Shenandoah High School. This class was taught by the high school football coach. We students learned early in the class to really stick to business if the football team had a bad game. A winning game meant that "Coach" was in a good frame of mind and was more likely to be tolerant of giggling and cutting up. After studying and driving in the parking lot by the municipal pool, the day finally came when we could drive down Main Street. It was a thrilling and terrifying experience all rolled into one.

I think of my experience and then I think of James learning to drive in Albuquerque city traffic. His class is from four-thirty to six-thirty every night of the week. That means that not only will he be driving in city traffic, he'll be in rush-hour traffic. It is a pretty intimidating thought! I can think of adults who will plan their schedules just to avoid driving during rush hour. The driving instructors must have nerves of steel—or no nerves at all.

I'm sure that having a child driving will open up whole new areas of pros and cons. I am looking forward to having James able to drive to his guitar lessons, run to the store for me, take his sister places, etc. I am not looking forward to the worry about accidents, late hours, peer pressure to drive a little too fast, etc. Jed and I are planning to work out a set of driving rules and standards with James before he ever gets behind the wheel of one of our cars. Does anyone have any suggestions? I'd welcome any advice.

My garden report for the month includes the almost certain blooming of my violet patch. I'm mentally gearing up to attempt candied violets.

It won't be long until I have a small bouquet of lily of the valley in a tiny vase next to my kitchen sink. The start of these fragrant spring flowers came from my Grandmother Driftmier's back yard. Granny had a huge area devoted to lily of the valley right by her back door. It was a shady area and the little flowers thrived. When we moved into our first house I asked Granny for a few pips from her supply. Our soil must not have had enough of something for the pips refused to do anything other than die. I tried again when we moved to our present location and sure enough, I have a nice display. In fact there has been enough to share with friends. So, Granny's lily of the valley are making inroads in Albuquerque.

Spring weather also means that my bird feeders have been moved back into the garage until next fall. We had a large collection of birds all winter. Until this year my favorites have been the brilliant purple-red finches who give the sparrows quite a bit of competition for the seed.

My current favorite is a sharp-shinned hawk who lived in our yard all winter.

To back up a bit—starting in December, I began to see pathetic mounds of feathers in the yard. Indignantly I pointed them out to Jed and made rude comments aimed at the neighborhood cats. One afternoon I was watching the birds at the feeder when what looked like a streaking ball came out of nowhere. The next thing I knew, I was watching the survival of the fittest and the fittest was a tiny sharp-shinned hawk. A friend of ours who is a bird watcher filled us in on this particular bird. It is only about ten inches in length, the smallest of the hawk family. Don't let the small size fool you! These little birds are absolutely deadly hunters. I did feel sorry for its victims, but I did enjoy watching "our" hawk all winter and admiring its hunting skills.

I see that my half-hour is up so I must scoot over to the school . . .

Here I am back again. The Taft Middle School Band did very well. The judges' comments were very complimentary. They even commented that the woodwind section was outstanding. Katharine is on cloud nine!

Until next month,

*Juliana*

## A NOTE FROM LUCILE

I can tell you precisely what has motivated me to take the cover off of this old, old Royal typewriter and visit with you folks on a bone-chilling morning in this season that staggers fitfully between winter and spring.

On my ancient, beat-up desk there is a huge collection of letters from you long-time friends who have written to tell me that you miss me, and that you wonder frequently how things are going. Each one of those letters makes me feel that it should be answered, that I should thank you individually for your never-faltering friendship, for your concern.

Well, I cannot do this for the most simple reason in the world: bones won't have any truck with such a project. Consequently, the only way I have to thank you from the bottom of my heart is simply to acknowledge your letters in this way. I know that you understand.

The one tremendous milestone in my life since I retired was to clamber into the car and go out to a meeting at our Shenandoah Public Library. (I always considered it my home away from home, and after I had to live my life in a wheelchair I could never get into the building again.)

It had been FIFTEEN YEARS since I last entered that building, and two things happened to get me inside those walls once again.

(Continued on page 22)





## DOROTHY WRITES FROM THE FARM

Dear Friends:

March came in like a lamb here, and we are keeping our fingers crossed and hoping it doesn't go out like a lion. In our part of Iowa we were lucky to have missed the big February storms that paralyzed so much of the country. Twice storms were predicted to bring us several inches of snow, and both times I was scheduled to drive to Shenandoah. I told Frank it didn't sound as if I would be going. Each time I got up early and was very surprised and happy to see bare ground so the drive to Shenandoah to broadcast was not canceled.

I always enjoy my trips to Shenandoah. It gives me a chance to spend some time with my brother and sisters and to keep in touch with friends there. Lois Radden and Dorothy Lumry are good friends from my high school class, and we get together for lunch whenever I am in town.

Margery and Oliver didn't go away for the winter this year so I have been able to have some good times with them. I usually eat my meals with Lucile and Betty Jane, and sleep at Margery's. This way I have good visits with everyone. A little of my time each trip is spent with our dear Ruby Treese who stayed with Mother and Dad and took care of them for many years. The person who helps make it possible for me to take these trips to Shenandoah to continue on the Kitchen-Klatter radio program is my dear sister-in-law, Bernie Stark, who lives just five miles from us and stays with Frank while I'm gone.

The main topic of conversation the past few months has been the rise in the utility bills, and there doesn't seem to be much a person can do about it. I may not like it but I don't complain. When we first moved to the farm from California, we lived on a dirt road, had no electricity, no running water, no telephone, things I had taken for granted all my life and had always felt were essential. I learned to get along without them but it was a happy, happy day when the REC came down our road. Once again I could push a button for light and could put the sad-irons and gas irons away and plug in my electric iron. No more ice to haul from town for the icebox because now the electric refrigerator could keep the cream and milk cold. Kristin and Juliana have always said they were glad they had this experience and were old enough to remember what it was like to live without electricity. Now we are so dependent upon it for everything. Oh yes, we have water now, a real good well, which is pumped into the house by electricity, so when the lights go out we are also



Elizabeth Brase, Dorothy and Frank Johnson's only granddaughter, has celebrated her first birthday. Elizabeth is the daughter of Kristin and Art Brase of Torrington, Wyoming.

without water.

It took just one emergency for me to realize the telephone was not a luxury, but a necessity when you live on a farm with no close neighbors to yell at for help. When Frank had his accident with the power takeoff, I was alone here, a mile from anyone, but was able to telephone immediately for an ambulance. About this time we had been having trouble with the telephone lines and it wasn't unusual to be without a phone all weekend. After this emergency our phone is not taken for granted. Now we also have a C.B., so we have another means for getting help. No, I won't complain about our utility bills.

We haven't seen any wild turkeys for a long time. The snow is gone now and they are able to find food without coming in close to where the cattle are fed. The other day our front yard was filled with blackbirds, and I noticed when looking out the window right now that the pasture north of the house is just covered with hundreds of blackbirds. Frank said they were beginning to congregate and I remarked that I had only noticed the blackbirds doing this in the fall, not in the spring. He says the birds always do but for some reason we don't notice it at this time of year like we do in the fall.

In January our brother-in-law, Raymond Halls, who lives in Roswell, New Mexico, sent me a big box of pecans which were cracked and ready to be picked out. I didn't have time right then to work on them so the pecans were put on the porch where they would freeze and stay fresh. When it began to warm up, I had to get busy and get the nut-meats into plastic bags and into the freezer. The nuts were real small last year so it took a long time to finish this job. What a nice feeling it is to have all

those nuts to use in my cooking. Pecans are one of my favorite nuts.

Our Birthday Club met for a luncheon at Angie Conrad's in February. She used a Valentine's Day theme for decorating her large dining room table, with a valentine centerpiece, white dishes and red goblets, nut cups and napkins. One of her salads was red and made in a heart-shaped mold with a cream cheese lacy outline and the word LOVE in the center. One of our members, Norma Pim, who had been shut-in a lot this winter, pieced several lap robe tops. She brought the tops to Angie's and the girls tied and finished them. Now they are ready to be delivered to the nursing home.

One of the subjects discussed at our last church women's meeting was to get some comforters made, tied, and given to the crisis center. Those who have portable sewing machines are to bring them. Members are to donate material, and some can cut squares and some can stitch them together. It shouldn't take long to get the tops made. I admire my friend Dorothea because if you suggest something to her, she gets busy and takes action. She went right home and began looking for some material. She found a sack with a whole bunch of squares already cut out and the next day Dorothea had a comforter top almost finished. She lacked a few squares of material and called me to see if I had any bright-colored fabric she could use. I found some and took them to her. Her comforter, when finished, will fit a double bed.

My friend, Rose Caylor, who owned a fabric shop in Chariton, sold it a few years ago and is now doing machine quilting in her home. I had seen some baby quilts Rose had done for Dorothea, but had never seen any of her large quilts until the other day. Dorothea and I stopped by Rose's to pick up some things she had made for Dorothea. We saw a large quilt in a frame which Rose was working on, and also saw the quilts she had on her beds. They were beautiful. One was a flower garden and the other a cross-stitch design. Dorothea got so enthused she felt ready to start a flower garden quilt of her own.

Bernie, Belvah Baker and I finally were able to visit Aunt Delia Johnson and her sister, Helen Wagoner, in Des Moines recently. Helen is now 89 and Delia is 87. They have been living together in Helen's home. Helen's son and his family lived right next door, but last summer the son decided to build a larger home on his mother's lot so they could all be under the same roof. Helen and Delia have their own small apartment with an entrance into the yard and are anxiously looking forward to spring when they can enjoy being outside. We always bake something to take to them. Delia's favorite pie

(Continued on page 22)



# You Can't Hold Back The Dawn!

## An Easter Worship

by  
Mabel Nair Brown



**Setting:** Place a large Easter lily upon the altar, or a small table. As a backdrop for the lily, hang a painting of a beautiful sunrise, or place it upon an easel at the side. If you (or a friend) have taken a slide picture of such a sunrise, it would be most effective if projected upon a large screen at the backdrop for this service.

**Prelude:** "Christ the Lord Is Risen Today"

### Call to Worship:

"Tomb, thou shalt not hold Him longer;  
Death is strong but life is stronger;  
Stronger than the dark, the night;  
Faith and hope triumphantly say,  
'Christ shall rise on Easter Day!'"

While the patient earth is waking  
Till the morning shall be breaking,  
Shuddering 'neath the burden dead,  
Hark! she hears the angel say,  
"Christ has risen on Easter Day!"

And when sunrise smites the mountains,  
Pouring light from heavenly fountains,  
Then the earth blooms out to greet  
Once again the blessed feet;  
And her countless voices say,  
"Christ has risen on Easter Day!"

—Phillips Brooks (1835-1893)

### Hymn: "Low in the Grave He Lay"

**Prayer:** Dear Lord, we come to Thee this Eastertide, singing hymns and praising Thee for Thy goodness to us. Grant to each of us, O risen Lord, the courage to keep our minds alert to Your promptings, our conscience aware of Your nudges, our spirits free to do Thy will. Give to us the faith to hope, the vision to dream Your dreams, the will to do Thy bidding; and Lord, let us have the compassion to care and to act so that Your love may work through us to make us truly Your disciples. Amen.

**Solo:** "Were You There When They Crucified My Lord?"

**Scriptures:** (To be read by two readers as they stand at opposite sides at the back of the room.)

**First Reader:** Matthew 27: 45-46 and 50-60.

**Second Reader:** Matthew 28: 1-8.

**Meditation One:** As we come to Easter we look first at the cross of Good Friday and see it as man at his worst, the evil in man crucifying the good in man. We see the sorrow and grief, the discouragement of His followers. We see the gloom, the darkness that came upon the earth. We see hope die and faith falter. We see the betrayal, the trail, the mockery, the denial, His dying agony. We hear the cry, "Dismal failure!"

Our heart is torn as we ponder. Do I deny Him? Do I betray Him for a few moments of earthly pleasure? Do I doubt His words?

To the disciples, to Mary Magdalene and the other women, the crucifixion left them feeling that hope for a new kingdom was gone. The chance for a new life for the people of their time was gone when Jesus died. All they could see was the hopelessness, the despair, the darkness of the tomb.

In today's torn, troubled world, it is easy to believe that the forces of evil seem to be destroying so much that is good. The powers of darkness seem to be ruling the powers of light. We become discouraged, feeling lost and alone, forgetting that God still reigns. Out of the darkness of the tomb came LIFE and VICTORY.

**Meditation Two:** Yes, VICTORY emerged from the tomb. With the great, joyous words, "He is risen", hope was born again and the forces of evil gave way to righteousness.

The story is told that when the Battle of Waterloo was being fought, the people of England were dependent on a system of semaphore signals to learn the tide of the battle. One of the locations where the signals were sent from was the tower of the great Winchester Cathedral.

One late afternoon all eyes were on the cathedral tower. The signals flashed: "Wellington defeated." Just at that very moment one of the sudden fog clouds, seen so frequently in England, hid the signal. Quickly the news of the defeat spread across the city. The whole

countryside was in deep despair.

Suddenly the fog lifted and the rest of the signal message could be read: "Wellington defeated the enemy!"

How quickly sorrow was turned to joy, defeat into victory.

So it is as we look closely at those days from Good Friday to Easter. After the terrible crucifixion and Jesus' burial in the tomb, the heavy fog of disappointment and discouragement settled down over His followers. They had read only the first part of the message—"Christ defeated . . ."

Then came Easter morning, the fog lifted and the empty tomb flashed to the world the glorious complete message: "Christ defeated DEATH!"

The message of Easter is one of triumph. "Death is swallowed up in victory!" And God has given that victory to us. Because He lives, we, too, shall live.

Just as surely as the first crocus, the greening grass, the singing birds assure us the spring will come, Easter assures us that no "blackout," however "total," can last. We know now, as men of steadfast faith have ever known—"YOU CAN'T HOLD BACK THE DAWN!"

**Leader:** Alive! Yes, He is alive—wonderfully alive! That is the glorious message of the dawn of Easter. It demands that we take a new and fresh outlook on life. Easter is a time for "stretching and strengthening of the soul." It is a time to remember.

**Scripture Readers:** (Reading from the back of the room in strong, clear voices, the first speaker reads the Scripture part of each line, then a pause and the second speaker reads the rest of the line.)

**FOR GOD** — the Lord of earth and heaven,

**SO LOVED** — and longed to see forgiven.

**THE WORLD** — in sin and pleasure mad,

**THAT HE GAVE** — the greatest gift he had—

**HIS ONLY SON** — to take our place.

**THAT WHOSOEVER** — Oh, what

grace!

**BELIEVETH** — Placing simple trust

**IN HIM** — the righteous and the just

**SHOULD NOT PERISH** — lost in sin,

**BUT HAVE ETERNAL LIFE** — in Him.

**Hymn:** "Christ the Lord Is Risen Today"

**Leader:** As the earth awakes at Easter, as new life and hope are born, may you know all the peace and joy of that first Easter dawn. Amen.

### Take Special Note of the RENEWAL DATE

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





## Sewing Basket Shower

by  
Erma Reynolds

There are many types of bridal showers, but one not featured too often is a **SEWING BASKET SHOWER**, to present the bride-to-be with a supply of sewing aids.

For the invitation, sketch a spool of thread on note paper and across its face write this verse:

A "Sewing Basket Shower"  
For Mary is underway.  
Please help us fill the basket  
With a sewing aids' array.  
(Name, Address, Time)

Have a sewing basket ready to receive the gifts as the guests arrive. When the party is over, the bride-to-be takes her gifts home in the basket.

After the last package has been opened, play a few games with a sewing theme, until it is time to serve refreshments.

**Pin Search:** Beforehand, straight pins have been stuck everywhere around the room. Each player is given a paper cup and sent out to collect pins. When no more can be found, the one who discovered the most is rewarded with a prize of a paper of pins, or pincushion.

**Thread and Needle:** A supply of thread and needles is placed within reach of the players. They are allowed five minutes to see how many needles they can thread, with each needle threaded on a separate thread. At end of the time limit, player with the most needles threaded wins a prize of a package of needles.

**Patterns:** Before the shower, collect no-longer-used dress patterns that contain these six pieces: front of skirt, back of skirt, front of bodice, back of bodice, sleeve, collar. There should be one of each pattern piece for each player. Make a list of the six pieces for each guest. Remove the specific pieces from the pattern envelopes and jumble them together, mixing thoroughly. When it is time to play the game, place the unfolded paper pattern pieces in the middle of the floor. Give each player a piece list, and a pattern envelope. They must then retrieve the six listed pieces from the pile on the floor, fold them neatly and replace in pattern envelope. No easy stunt, as anyone knows who has tried to refold and return pattern pieces to the envelope. Player who finishes first is rewarded with tailor's chalk.

**Sewing Stitches:** Give each player a

pencil and a paper containing the following clues, each of which is to be answered with a type of sewing stitch. Allow 10 minutes for the guesswork, and at end of time limit, player with the longest list of correct answers receives a prize of a thimble.

1. Present status of the bride-to-be.
2. When the bride-to-be marries, she'll become a better \_\_\_\_\_.
3. Mood of bride if the groom doesn't get to church on time.
4. Lingerie item worn under the wedding gown.
5. Let's hope the bride doesn't step on this part of her gown as she goes down the aisle.
6. Where the train is located on the bridal gown.
7. Where the groom will wear a posy.
8. Type of ring service that may be carried out at the bride's wedding.
9. Girl guests will try to do this when the bridal bouquet is tossed.
10. Tin cans may be tied to this going-away vehicle.

**ANSWERS:** 1. Single, 2. Half, 3. Cross, 4. Slip, 5. Hem, 6. Back, 7. Buttonhole, 8. Double, 9. Catch, 10. Machine.

After the game session, serve refreshments buffet-style. The table centerpiece is a small basket filled with a collection of spools of different colored thread, and packages of bright-colored rickrack and bias tape.

The menu consists of ice cream, small cakes, and coffee.

### WHAT ARE YOU PLANTING?

When you're planting a garden,  
It isn't just seeds.

You're planting the food that  
Your family needs.

It's hash-brown potatoes  
To go with your steak.  
And three-bean type salad  
Or squash you can bake.

It's crispy brown onion rings  
And strawberry pie.  
Dark red beet pickles,  
A feast for the eye.

It's moist carrot cake that  
Your kids like so well.  
Oh, your garden is more than  
You ever can tell.

—Ruth Townsend

## SPRING LUNCHEON IDEAS

by  
Mabel Nair Brown

**Packets of Seeds** might be given as individual favors, or used in table decorations. For a centerpiece, fill a large bowl with Easter grass to conceal a thick square of foam in the bowl. Fasten seed packets to the end of lengths of small dowels (painted green). Stick the other end of the stick into the foam block to make the packets into a "floral" arrangement in the bowl.

Another idea using the seed packets would be to arrange them in a small wheelbarrow as a centerpiece. If you can locate some miniature garden tools, arrange them in the wheelbarrow with the seed packets.

**Easter Egg Lei** is a clever idea for a centerpiece, or a coffee table arrangement. The foam egg shapes may be used for this, or eggshells (which have had their contents blown out, then shells washed and dried) work fine. Color the eggs with Easter egg dye. Stand the eggs on end in egg cartons to dry.

Cut green felt in 1½-inch squares. Fold square in half, then in fourths. While holding the center corner, round off by cutting away the left and right corners to form leaf shape. When unfolded you should have a four-petaled piece to use as leaves between eggs. To string the lei, use a darning needle and strong thread and alternate eggs and leaf petals. Tie ends of string together to form a lei. I use 18 to 24 eggs for a lei.

Place lei in graceful loop on the table and place a small Easter basket and a small bunny or chicks inside the lei. If you like, the lei may be placed upon a bed of Easter grass.

**Easter Flower Hats:** Cut circles of crepe paper (pastel spring colors), using a salad or dessert plate as the pattern. Ripple the edges of the circle with the fingers. Fasten a cluster of silk, plastic, or paper flowers to each circle, adding ribbon bows or a fluff of net if desired. As each guest arrives use a corsage pin to secure an Easter hat in her hair.

**Hot-Air Balloons:** Inflate large round balloons (10" in diameter is a good size). Hang each balloon by its neck. Layer on strips of bright-colored, light-weight paper which have been dipped in pure liquid starch. Layer about three strips thick. Let hang for two or three days until thoroughly dry. Use white or green plastic berry boxes for the gondolas of the balloon. Attach a basket to each balloon with ribbons. Fill the gondola baskets with spring blossoms. These will look pretty hanging over one or more tables at a spring party.





## MARY BETH REPORTS



Dear Friends:

This is the perfect day of the entire week—sight unseen—to write to you. The sun is trying to make another break through the clouds which gives impetus to my writing. If I hurry, there is a possibility for a carefully selected walk through the backyard to hunt for signs of the scilla which I planted last autumn. Walking through the backyard this time of year is pretty hazardous when the ground is likely to leave six-inch deep footprints. Don wishes I would not pursue this pastime, but he's pretty understanding about where I can safely walk and sure of the fact that I won't venture very far. Besides, the quality of the grass produced by the acid soil in the backyard doesn't exactly make for a golf course-type grass.

It is also imperative that this letter gets processed because I am coming down off fourteen days of body-abusing drug intake which means that the next fourteen days will be slowly releasing the affects of the medication. The first thing which will be affected is my vision and before this day is out I'll be donning a cap to keep the irritating shafts of electric light bulbs from doing their worst. This condition will gradually build up for two weeks and then within less than an hour's time, when my eyes tear as though I had emerged from a week of underwater chlorinated swimming, the affect will vanish and I'll be completely back to normal. It takes fourteen days also for my bones and muscles to return to what is, as I remember, a normal vitality.

My dear boy doctor, and he really seems like a boy to me since with all of his specialized education, he is still in his first year of being thirty, has made an adjustment in my medication schedule. I had made several trips across town to the hospital to have the regularly scheduled treatments only to be sent home because my white blood count remained too low to commence another two-week regimentation.

I have learned over these many months, that all of the American Cancer Society's participating doctors are hooked up by means of an international computer. This computer digests all of the facts which the doctor feeds into it concerning the particulars of one's individual cancer; for instance, size, location, lymph nodes involved, the patient's age, weight, general health, really everything, probably heaps more than I have been able to learn on my own. This network system then recommends the treatments for you on an individual basis, which explains why so few people



**Adrienne Driftmier, the younger daughter of Mary Beth and Donald. Adrienne lives in an apartment not too far from her parents, and works for a large Milwaukee bank.**

receive identical measures. Because I kept exact details of all of my blood reports, which is always done before any chemotherapy is begun, I have usually been able to know about thirty minutes before I see this dear boy, whether I will be staying for the morning sessions or returning home.

It has been fascinating to study the different reports which come to the outpatient area from the hospital's computers. It is like playing super detective to see if I'm going to be correct in my "readings." Also interesting to watch are the effects of the medication on my weight which I keep meticulously detailed on a chart on the bathroom wall. I have learned that my weight *always* goes up when medication is going into me and it will then slowly begin to slip down and possibly dip still lower in my quest to relocate my waistline.

Finally, after repeated trips to the hospital only to learn that my white blood count had *not* returned to a safe level, the good doctor had to overrule the computer and put me on a two-week on and three-week off schedule. Now it is official. This must have set the computer into a spin to have a weirdo like me throwing all of their well-laid plans into a cocked hat. However, it made me seek out a very interesting side study which proved to be very important to me and enough so that my gentle doctor included it in my medical file.

Don and I determined last summer that even though it was a depressing project, we had let the updating of our wills go so long unattended. We still had guardians appointed for the children and, since the "children" are now well of a majority age, you can imagine how

many other items in our wills were not just foolish, but outdated and illegal. So we dug into the safety box, brought the contents home, sorted through it, and made an appointment with a lawyer to have our wills rewritten.

Among the papers which I had totally dismissed from my mind were a series of letters which had been exchanged between my first pediatrician and the names of some doctors my mother had given me in 1954. It was important to me at that time to learn if the cause for my right leg being amputated in 1931 was anything that could possibly be passed along to my hoped-for babies. What I learned from these letters answered my queries in pretty heavy medical language, and for the next twenty-three years I put these letters and their information entirely out of my mind. So, it really was as though I were reading them for the first time when they tumbled out of the safety box and I suddenly discovered the information had new meaning to me in light of my very recent surprising medical experiences.

I reread the letters and decided that perhaps my young medical oncological expert might consider them noteworthy. Among other things one of the tests which was made in 1930 on the lymph nodes between my fat little baby body and the right leg which was going to be amputated was a test for sarcoma. These words now literally jumped out at me whereas in 1954 the word was an entirely foreign one to me. I sheepishly explained, as I gave my oncologist photocopies of these letters from Henry Ford's Children Hospital in Detroit, Mich., and Cincinnati Children's Hospital, that at the time I hadn't the vaguest idea what the terms meant and the letters had laid undisturbed and forgotten until right now! This explanation, when my favorite doctor exploded over the fact that he had not been informed of this consideration, was insignificant comfort when placed into its proper prospective. In the content of the letters was notation to the fact that the major surgeon, Mont R. Reid of Cincinnati University, had published this as a case history in the *Journal of the American Medical Association* in 1933. My mother and father, I am sure, were too relieved to have the entire chapter come to an end to have ever considered hunting and reading Dr. Reid's writings. And besides it was during the depths of the Depression and they were paying off some monumental doctor and hospital bills when there was no health insurance plans, and my father was suffering pay cuts.

I determined right there that this unsolved little question of the lymph nodes needed to be answered if Dr. Reid had made mention of them in his writings. I chose a decent day when there was no  
(Continued on page 19)



## A SHADY SUBJECT

by  
Ruth Townsend

What shadier subject could there be than umbrellas, unless it would be their sister—the parasol? Umbrellas have been around for more than 3,000 years and are still going strong in spite of some ups and downs.

Umbrellas were definitely “up” in every sense of the word in the early history of Egypt, Assyria, Babylonia and other countries of the Middle East. When first used, they were a symbol of royalty or of high rank in the religious hierarchy. This came from the fact that early civilizations felt that the umbrella shape was like that of the heavens, arching protectively over the earth. These early umbrellas were always “up” like the heavens because they were not made so they could be lowered.

As pictured on walls or art objects found in the remains of ancient civilizations, umbrellas were very large and were no doubt heavy as well. They were usually carried by slaves, though sometimes an umbrella was shown fitted to a chariot or carriage, much like some tractors have an umbrella attached to shade the driver.

Umbrellas seemed to have gone everywhere in some of the early societies for one scene on a wall in ancient Nineveh shows the king leaving for a stag hunt with a slave carrying an umbrella running behind the royal horse. It seems beyond imagination that the slave would be able to keep up very long but at least the king had his royal umbrella at the beginning of the hunt.

During the time when the Greeks were a world power, the umbrella, or parasol as it was sometimes called by then, was classed in some ways as a domestic utensil. It was no longer a status symbol. One writer mentions it in conjunction with the loom, the weaving-beam and the basket. Parasols were also used at weddings; this we know from drawings on Greek pottery. We know umbrellas could be opened and closed by then because a character in a Greek play says: “Your ears opened like a parasol and then furled shut again.”

In Roman times umbrellas were used to “ward off the sun’s keen rays,” according to one writer. An edict to the army said, “Umbrellas should be discarded in time of war,” which indicates that soldiers must have carried them rather commonly.

By the 16th century small umbrellas, or sunshades, were known in Europe as a fashionable novelty. Portugal claims to have been the first country to manufacture the item (in Western Europe).

Umbrellas did not achieve real popularity until the late 1700s and early 1800s. In England Jonas Hanway single-



This photo of writer Ruth Townsend with her parasol was taken in 1926 or 1927 in her parents’ garden near Keota, Iowa.

handedly launched a crusade to make Britain umbrella-conscious. He suffered ridicule and assault when he was seen carrying his umbrella down the streets of London. Coachmen and sedan chair carriers felt the umbrella was a potential threat to their monopoly on protecting people from inclement weather. Some people also objected to the umbrella because they said it was in defiance of the heavenly purpose of rain which was to make people wet. I don’t know why they didn’t feel that reasoning wasn’t applicable to sedan chairs and coaches also. Anyway, Mr. Hanway persisted and eventually umbrellas were accepted by the general public.

Queen Victoria had what was probably the heaviest and most unusual umbrella ever made. After having been shot at, she had an umbrella made with a lining of chain mail. There is no record before or since of a “bullet-proof” umbrella.

In America the popularity of the umbrella came with the emphasis on protection from the sun. Women wanted to avoid a tan at all costs because a milky-white complexion was the height of fashion. Parasols were a great improvement over fans which were held over the head before sunshades became fashionable.

Parasols were soon advertised in the newspapers printed in the Colonies. One ad mentioned a “do-it-yourself” type. “Buy the parts from us and put it together at home,” it said. Another advertiser said, “Buy the frame from us and have your milliner cover it with your favorite fabric.”

Some early umbrellas and parasols had fancy attachments. The handles were hollowed out to hold small writing sets, perfume flasks, powder puffs, or

even a stiletto.

Around 1800 the parasol and the umbrella achieved separate identities. The parasol became a luxury item for keeping off the sun or for use as an accessory to one’s costume. They were also used for flirtations by young ladies of that era. Nowadays parasols are not so common, mostly because everyone wants a tan. However, they are still used at weddings sometimes and for fancy parties.

Umbrellas are definitely a utility item, used to keep the rain off, but some of them are very bright and pretty. However, the utilitarian black still predominates but for how long no one knows.

No discussion of the umbrella can end without mention of what Robert Louis Stevenson called “its most cunning property.” To quote further, Stevenson wrote with tongue in cheek, “There is no act in meteorology better established—indeed, it is almost the only one meteorologists are agreed upon—that the carrying of an umbrella produces desiccation of the air; while if it be left at home, aqueous vapour is largely produced.” In other words, if you don’t take an umbrella, it is bound to rain. If you do, the sun comes out.”

Whether umbrellas influence the weather or not, they are interesting gadgets, don’t you think? I hope you have one.

Whoever you are, there is some other person who thinks you are perfect. There is some work that will never be done if you don’t do it. There is someone who would miss you if you were gone. There is a place to be filled that you alone can fill.



## FREDERICK'S

## LETTER



Dear Friends:

This is going to be a busy day for me. Immediately after writing this letter to you, I must begin to prepare a speech to give at a high school honor society banquet. That is going to require a little more effort than usual, because I have not given a speech to a large high school audience since my retirement in 1979. However, it will be a "fun" assignment for me because I just love to speak to young people. When that bit of speech preparation is completed, I must begin to work on another speech to be given to a group of Boy Scouts. The Scouts want me to speak about some of my adventures in the High Eastern Arctic of Canada.

Even at this early date, most of my summer preaching schedule is all set. During the summer months, Sunday is the one day of the week when I don't feel very retired! Betty says that when I get up into a church pulpit I am like "the proverbial fire horse jumping to the sound of a fire alarm." At least the preaching makes me feel young again, and I am pleased to be a "supply preacher" for those churches where the pastor is on holiday.

Tonight, Betty and I are going to be the guests of the Hopkington, R.I., Town Council. A part of the council program will be given over to the presentation of a special tribute to Betty's recently deceased mother, Mrs. Julian T. Crandall. My mother-in-law was a very generous person who had done much for the people of her town over many, many years.

I have told you about all of my many canine friends who eagerly await my daily five-mile hikes. There are now twenty dogs that I call by name, pet a bit, and then provide with a treat of some kind. All of the dogs are fenced in or on leashes as required by law, and before I become their friend, you would have thought from their actions that they would have killed me. One particular dog is an enormous creature, a cross between an Eskimo husky and a collie. When I learned that dog had never in all of his five years of life been off his leash, I got the cautious consent of his owners to give the dog his first chance to run. Imagine!!

I had permission to let the dog run free in the fenced-in football field behind one of the local schools. Just getting him into my car required all the techniques of a wild-animal trainer. What a time I had!! The dog weighs over one hundred



**Evelyn and Lawrence King of Springfield, Mass., are very good friends of Frederick and Betty Driftmier. The Kings and the Driftmiers took a very interesting trip to Rhode Island which Frederick describes in his letter.**

pounds, and that big brute kept leaping from seat to seat in a wild frenzy, but we made it to the field. The dog's first taste of freedom was a big success. I don't know who enjoyed that afternoon the most—the dog, or I.

One recent weekend, Betty and I took our good friends, Lawrence and Evelyn King of Springfield, Mass., to Newport, R.I. That beautiful and fascinating colonial city is only a fifty-minute drive from our house, and is one of our favorite day trips. If you ever get out this way, you simply *must* see Newport. While it is a city noted for great mansions and famous sailboat races, we think that its real charm is the narrow streets lined with house, after house, after house built back in the 1600's and 1700's. One of the city's noted restaurants is in a building that was serving as an inn a full century before the outbreak of the Revolutionary War. Just think of it!!

After a morning in Newport, we drove eleven miles further to the quaint seaport town of Bristol, R.I., where Betty and I lived from 1950 to 1955. It was there that I had my first pastorate, serving as the minister of the First Congregational Church, the oldest church of our denomination in the state. Our guests were delighted to see the beautiful Gothic church building that was built long before the Civil War. Actually, that is called "the new building" since the church had two other structures since its founding back in 1680.

I have been an ordained minister for thirty-nine years, and in all of those years, I have been the pastor of just two churches—the one in Bristol, and the one in Springfield. How fortunate I was to have that historic old Bristol church as my first church assignment. Betty still refers to our Bristol church as "our honeymoon church." What happy years we had there! What wonderfully kind, generous, gracious, loving, and patient people were those in the Bristol church.

In Bristol, we drove past the two different parsonages Betty and I had lived in. Both look quite different now, but the sight of our former homes brought us happy memories. The one we lived in for three years was partially burned by the British during the Revolutionary War, but was rebuilt and still stands near the waterfront where the sound of the foghorn can be loud enough to rattle the windows. During that British attack, the pastor of the church hid the communion silver in the bottom of the parsonage well.

It was always a thrill for me to serve communion with a silver service that dated back to the year 1680. Most of the time, that antique silver is kept in a bank vault, but we did use it on special historic occasions. The church has one room that serves as a small museum, and there on display are Sunday School documents which show that the church ladies were conducting a Sunday School as early as 1815. I really wonder if there is another church in America that had a Sunday School before that date. I doubt it, for Sunday Schools were not in existence until after the 1700's.

The other parsonage where Betty and I lived during the latter years of our Bristol ministry is still used by the church. It was built sometime during the 1830's. How we did love that house! Betty called it her "dream house" because of the many gracious rooms, windows which went from the floor to the ceiling, a four-passenger elevator, and a kitchen with an old fireplace along with every modern convenience. I remember that after the hurricane of 1954, we had to take six truckloads of debris out of our lawn and gardens. What a storm that was! For two weeks we had to make do with water provided by the National Guard water trucks.

As we drove home from Bristol, Betty and I told our guests many stories about those early years of our ministry. I have repeated the comment many times during my professional years and even in these present years of retirement, that if by some strange quirk of circumstance, I had to go back and serve once again in any of my previous positions—as a teacher, as a navy chaplain, as a private school chaplain, or as a parish minister—I would be happy to. I have loved all my jobs and always loved the people with whom and for whom I have worked. Thank God for that.

Now I thank God for the years of my retirement. Each morning at the breakfast table, Betty and I speak of the many blessings we have to count. The more aches and pains we have, the more we like to count our blessings! Not a day goes by that I do not find myself at some time or other singing my mother's favorite hymn: "Count your blessings,

(Continued on page 20)



## SPRING RETURNS TO GREYSTONE

by  
Harold R. Smith

Spring comes slowly to our portion of Missouri. Minute bits of greenery first appear from under dry vegetation in lawns and gardens. An earthy moist scent is noticed when the warming rays of spring's sun arrive. We may note spring's official coming on the calendar but are reminded that calendars are inventions of mankind. Nature knows what it is all about regardless of what the calendar may proclaim. Springtime may mean the earth is awakening from a deep slumber. But it can also mean a heavy, wet snow that silently falls during the early morning hours outlining every twig and shrub turning the countryside into a scene of beauty that most artists would have problems duplicating.

The first few days of warm temperatures do indeed bring a bout of spring fever. The adage, "Work will always wait," seems even more true as I sit on the edge of the old barbecue pit and observe this new season. Robins pay little attention to me as they walk in a jerky stride, cock their head slightly, and then pull their lunch from the soft ground.

I see the usual ravages of winter displayed in fallen branches, countless pine cones from the Scotch pine and the remnants of leaves from my neighbor's pin oak tree. My beloved black and white cat, Chequers, strolls by and stops to rub against my leg, then continues his own springtime stroll. The old lilac bears tiny tufts of buds that will develop into the white blooms we love. Old-fashioned lilacs may lack the perfection of today's hybrids but they compensate for this by filling the lawn with a fragrance that lingers like a forgotten dream. We're fortunate to have two lilacs: one of pale lavender, the other pure white. These were obviously planted by the original owner who had Greystone constructed for his family almost a century ago.

In the early days, seed catalogs printed on glossy paper in many colors were unknown. Friends and neighbors simply gave freely of shrubs, trees and seeds. It was not unusual for our pioneer ancestors to bring small trees and favorite flowering shrubs with them when they settled in new areas. An elderly neighbor down the hill has a lilac that was transplanted from her great-grandmother's yard miles away both in location and in time. Today, we order seeds, roses and trees from our favorite nursery catalogs and they arrive at the proper planting time!

Spring rains often bring needed moisture but turn side roads into spongy hazards. Rains affect people in many ways, and I was relieved to read where experts now determine that our moods are



Spring has also returned to Bellevue, Nebraska, where the Palo family resides. Pictured in front of their home are Cassie, Christopher, Isabel, Mary Lea and Vincent.

indeed affected by sudden changes in temperatures and atmospheric pressures. (We all have built-in barometers, one would believe.) I do know that after many hours of rain, we tend to be depressed, while sunny, clear days with skies the shade of robin's-egg blue tend to dispel all gloom and soon forgotten are the grey days. A friend once said, "On rainy days we have to make our own sunshine." I think it is a good thought to hold onto when rain streaks the large windows of Greystone.

There is great beauty, at least to me, in all nature. Sweeping clouds of even dark grey spill over the distant hills bringing a silvery sheen to the skies. If the sun breaks through before bidding us farewell to another glorious day, I find the shades of the setting sun range from deep amethyst to the glow of rubies that an Indian prince would have treasured. I think of this as I walk over the lawn at dusk and note how very brilliantly green new plants are. Perhaps I contrast them with the dark wet soil but green they are! And the combination of spring rains, fertile soil and sunshine starts the mysterious growth which is soon evidenced by the showy display of daffodils that lean sunny faces toward me.

Raking a lawn as a child was a dreaded chore that I tried to avoid at all costs. Somewhere along life's pathway raking became an enjoyable task. One is close to the earth when raking, although planting anything has one in the dirt literally! I was raking a small spot recently for a lettuce bed. The minute seeds were planted carefully, the soil smoothed over. In time, lettuce will appear that will grace our table in the form of what is

termed "wilted lettuce" in this area. Bacon is cooked, crumbled and reserved. Portions of vinegar are added to the skillet and when it's boiling, the hot mixture is poured over freshly washed, dried and chilled lettuce to which sugar and chopped onions have been added. The salad is tossed and one can literally eat their weight in this springtime treat. I find only one problem with my lettuce bed. It is so desirable and soft that I often must chase away my cat, Chequers, from taking prolonged naps in it!

Spring is celebrated by the blooming of our wild rose. This is a true wild rose with five petals and dusty gold center. My great-grandmother brought it to her Victorian townhouse in our village over a century ago. When we bought Greystone almost two decades ago, I dug up portions of this rose and transplanted it here. It grows extremely well and rewards us with a tall bouquet of pink roses by the hundreds. The rose has no thorns and no one has ever explained this to my satisfaction. My mother, Frances, says, "To have the beauty of the rose is enough." And, as I look at this pale beauty, I know that she's right.

Springtime also means rhubarb. Many of the plantings here in our village are quite old and are often shared with friends. Ours was a gift from friends who live nearby. An old-fashioned variety, it cooks well and the sauce is superb! I classify rhubarb roots as gifts that keep on giving for generations.

Our area has many Southern customs for most of our ancestors came from Southern states. I was amused recently when a talk-show host was startled when  
(Continued on page 15)



## DAVID WRITES FROM CANADA



Dear Friends:

In my last letter, I wrote about the trip back East that Sophie, Johnny and I took last Christmas. One of the many good photographs that my father took of John Frederick while we were there is printed here. It is a picture that I like very much. So often I turn and see that my son is looking up at me. What a weight of responsibility all parents have! Our children learn by what we do—not what we say. They watch us so closely! Of course, beyond their parents (and grandparents), they are looking at *all* adults. All of us are teachers of the world's children by simply doing what *we* do. We should all remember to teach the right lessons! But that certainly is a tall order!

I am writing this month's letter a bit earlier than usual. It is still winter in Calgary, though it doesn't feel like winter. For two weeks now, we have had "Chinook" conditions. A Chinook, here in our city nestled on the edge of the Rocky Mountain foothills, means that a very warm west wind blows from over the the mountains. All of the snow melts; people open their windows and stroll down the streets or out into the parks. And so, even though it is not actually spring, the lovely air and sunshine has put me in the frame of mind to think about that glorious time of the year which, with luck, will be with us full time when you read this in the April edition of *Kitchen-Klatter*.

As Sophie and I walked along today pushing Johnny in his stroller, we began to talk about the chores that needed attention around our house, about what to plant in the garden, and how to make it bigger than last year's. Thank God for spring, with all its promise, new life, and hope. Easter is the appropriate holiday for the season. After all the darkness of winter, after dormancy, there is the light and warmth of spring. Such were my thoughts today!

This last winter, we had a very profound sadness in our family with the loss of my mother's mother, my dear Nana Crandall. All of us had much grieving over our loss of her, and at the same time a kind of rejoicing for the person she was and for our luck of having known her and having her love. This spring, I will be thinking of Nana, for she loved nature and flowers and her garden. I know that I will be feeling her great, loving spirit.

Spring is a time which makes me turn to the best pages of poetry and literature that I know to find the right expressions of the joys and pleasures of the season. This April, I'd like to share with you some of what I've read.

Do you remember ever reading the



John Frederick Driftmier.

first lines of Chaucer's *Canterbury Tales*? It is a great poem for April, and for anyone who has ever had a garden. Here is a rough, rather modernized version: (Note that the word "soote" at the end of the first line means "sweet." I couldn't think of any modern English word meaning sweet that would fit the rhyme scheme. English has certainly changed since Chaucer's Middle English period!)

When that April with its showers soote  
The drought of March hath pierced to  
the root  
And bathed every vein with such water  
Of which virtue engendered is the flow-  
er;  
When the west wind also with his sweet  
breath  
Inspired hath in every grove and field  
The tender crops . . . (and so on).

These lines speak to me in such a happy way about the showers of April. Somehow, the flowers of spring do speak to us of virtue, or of all that is good. The warmth that inspires the crops to grow also inspires us.

Right now, my students at school are reading *The Lion, the Witch and the Wardrobe*, one of the seven books that C.S. Lewis wrote about the fantasy world of Narnia, where school children from this world are sometimes pulled. There they set out on noble quests and have adventures. The land of Narnia, you see, is inhabited by animals and other creatures who represent good and evil forces who struggle with each other. In *The Lion, the Witch and the Wardrobe*, we find that the land of Narnia is controlled by an evil witch, and therefore

it has been plunged into darkness and winter for many years. Aslan is a giant and majestic lion who embodies all that is positive and good. He has been thrown out of the land which is rightfully his, but he comes back. When Aslan first reaches the shores of Narnia, the air near him turns warm, and life bursts out from all over.

I would like to share with you one small section of this wonderful piece of children's literature. Edmund, you see, is a boy with rather poor judgment, and so he joins the forces of the bad Witch. She does not treat Edmund well at all, but instead hopes to use him as a hostage to gain concessions from Aslan, the lion. In the following section, the Witch, an ugly dwarf, and Edmund are rushing over the frozen landscape of an enslaved Narnia towards the coast where Aslan had landed. As they get closer to where the lion is, a great and very symbolic change happens to the weather. Read this beautiful description, which is like a speeded-up, time-lapse camera capturing the coming of spring:

Every moment the patches of green grew bigger and the patches of snow grew smaller. Every moment more and more trees shook off their robes of snow. Soon, wherever you looked, instead of white shapes you saw the dark shapes of bare oaks and beeches and elms. Then the mist turned from white to gold and presently cleared away all together. Shafts of delicious sunlight struck down onto the forest floor and overhead you could see the blue sky between the treetops.

Soon there were more wonderful things happening. Coming suddenly round a corner into a glade of silver birch trees, Edmund saw the ground covered with little yellow flowers—celandines.

This description of Edmund's fast journey into Spring continues until his little group is stopped by the dwarf who has come to this final realization. The dwarf speaks to the Witch: "This is no thaw," said the dwarf, suddenly stopping. "This is Spring. What are we to do? Your winter has been destroyed. I tell you. This is Aslan's doing."

What I love about C.S. Lewis's stories for children is that he writes using the great heritage of symbolism and meaning that comes to us from the Scriptures and from centuries of great literature. Light is opposed to the forces of dark, and Spring means liberation from all evil. Spring is the triumph of virtue. It's great reading!

I hope that all is well with you and yours this season. May all of our thumbs turn green, may planting weather be right, and may we have the good health that we need to get the most out of this very happy season of the year. May true inspiration be all of ours!

Sincerely,  
David Driftmier





## ALISON'S ACTIVITIES

Dear Friends:

I am writing to you on this lovely spring day amidst the quiet, yet inspiring setting of our village library. I come here whenever I am able, for it's a very fine facility for a town as small as ours. The building is new, very light, and airy. There is a municipal park outside the window with picnic tables, tall ponderosa pine trees and campfire grills. The library always has an interesting art display and wonderful programs for preschoolers. Our librarian, Ingrid, has a special fondness for these youngsters and has used her own initiative to create interesting programs for the children. Included are arts and crafts, holiday celebrations, and innovative puppet shows. Amazingly enough, Santa Claus was able to find our library on his way from the North Pole a few months ago! Our daughter, Lily, and her friends attend this weekly story hour and consider it a very special treat. The program is offered to the public free of charge, making a marvelous asset to the community.

Lily is just slightly over three-and-a-half years old, and she is so very enthusiastic about life. Lily looks forward to her special activities and meets each new challenge with enthusiasm. She's really an inspiration to me when I catch myself becoming an "old fuddy duddy." We live a few miles from town, and a drive into the city on errands is to Lily, an adventure. After all, awaiting us at journey's end are such delightful places as the grocery store, the dime store, the park, and the ice cream parlor.

Each Thursday we transport the children to their hourly gymnastics class. And I have to admit that I love to attend these sessions if for no other reason than to see all the little two- and three-year-olds dressed in tiny leotards and warm-up suits. They are just adorable! Although the Gymnastics Academy (a non-profit group) sponsors a competitive team and training for only the older children, the tiny tots' class has met with great popularity. The primary concern of their instructor is to develop coordination and self-confidence. It is also a very fun way to ease young children into a teaching situation. In a typical practice, little is accomplished with much precision, but enjoyment is found in running, skipping, jumping, and tumbling. An excursion around the obstacle course is always a favorite. Small amounts of time are also spent on the balance beam, uneven and even parallel bars, and the



Lily and Lee Walstad, and their dog, "Chico."

much loved trampoline. Olympic-standard equipment is used at the facility, and the children appear so tiny jumping in the middle of that sizable trampoline. One day Lily could hardly wait for her daddy to get home from work so she could announce that she had finally mastered a "seat to feet." One would think that learning a seat drop on a trampoline couldn't be all that difficult. However, it took all the boys and girls several weeks to develop the timing and harmony necessary for this most basic maneuver. I couldn't help but glow a little at her jubilation in having accomplished this skill.

Our son, eight-month-old Lee Field, is astounding us with many new deeds as well. Although learning to sit up unassisted would not appear as glamorous as walking the balance beam, in our eyes it is a magical acquirement. Before long, Mike and I will be totally mystified by the ways of nature as Lee inexplicably begins to crawl and then to walk! It is totally amazing to see the desire in his heart as he tries to motivate the little body which has been prone for so many months. It seems as if Lee reaches within himself to muster every ounce of strength available as he attempts to push up on his knees, and then extend his arms outward, reaching for a toy a mere six inches away. It certainly makes one reflect upon the qualities of human nature which appear to be within us from infancy; determination, courage, and a desire to expand the horizons of our own limitations.

My only hope for the immediate future is that Lee decides his limitations can be expanded to include sleeping through the entire night! I am somewhat consoled when Lily's smiling face greets me each morning, and my night of intermittent sleep is forgotten with the realization that sooner or later, babies do grow up.

As I bring this letter to a close, I plan to dally just a while longer in the library.

Within these walls is housed a wonderful collection of literature of the Southwest. I may wander up and down the aisles scanning titles, but inevitably am finally drawn to the Western heritage section. Tantalized by historical non-fiction, I would like to recommend a book I finished recently. Entitled, *Women of the West—The Gentle Tamers*, by Dee Alexander Brown, the book provides an interesting study on the role of pioneer women. What an amazing group they were. In recent years there has been such emphasis on men as the heroes of the West, that little justice has been done to recognize the accomplishments of women. Perhaps that's because acts of heroism involved in everyday life seldom get reported. Facing incredible hardships with an astounding resilience, the women of the 1800's were, in my opinion, the real force of westward expansion. Probably most would have considered themselves quite ordinary. I can't help but wonder if I could have responded with the inner strength necessary for daily existence in those times. I have a good life—an untroubled life with my husband and two healthy children. For this I am deeply thankful.

Sincerely,  
Alison Walstad

## COVER PICTURE

Pictured on this month's cover are Mike and Alison Walstad and their two children, Lily and Lee, of Ruidoso Downs, New Mexico.

Mike and Alison are "Old West" buffs and have spent many enjoyable hours studying their Western heritage and taking part in local historical events.

Mike works at a New Mexico state institution for the retarded and Alison operates an animal kennel. With two young children, their jobs and hobbies, the Walstads are a busy and happy family.

## BABIES WANT COMPANY

One day when I was visiting a friend who has twins, I discovered an idea that helped solve my problem of keeping Jimmy content in his playpen. The twins did not mind being in the playpen because they enjoyed looking at each other.

I didn't plan to have a baby just for Jimmy's company, but I could arrange to have the illusion of another baby! I placed a mirror near his playpen—not in it or close enough to get broken, but near enough to be in full view.

Jimmy protested as usual when I put him in the playpen, but as soon as he discovered the "other" baby he forgot all about fussing. He played with the baby in the mirror happily while I got my work done.

—Evelyn Witter





## Recipes for Spring

### HAM GLAZES

#### Apple & Honey Glaze

- 1 8-oz. can applesauce
- 1/3 cup honey
- 1/4 cup brown sugar
- 1 tsp. dry mustard
- Mix all together and glaze ham.

#### Cider Glaze

- 1/2 cup apple cider
- 1 cup honey
- Combine and top ham.

#### Apricot-Pineapple Glaze

- 1 16-oz. jar apricot-pineapple preserves
- 1/2 cup brown sugar
- Combine all ingredients and spread over top of ham.

—Verlene

### MARINATED SHRIMP HOR D'OEUVRES

- 1 bay leaf
- 1 lb. large shrimp (28 to 30), peeled and deveined
- 1 cup Kitchen-Klatter Italian salad dressing
- 15 to 20 snow peas (or slices of thin cooked ham)
- 1 small head green cabbage
- Fill a large kettle with water, add the bay leaf, and bring to boiling. Add the shrimp and cook for 2 to 3 minutes, stirring constantly. Do not overcook. Drain. Immediately place the shrimp in cold water; drain. Place shrimp in bowl and pour the salad dressing over. Cover and refrigerate for one or two days. Toss occasionally.

When ready to use, string peas, then blanch in boiling water for 30 seconds. Immediately immerse peas in ice water. Split pods in half lengthwise. Wrap half of a pea pod around each shrimp. If peas are not available, wrap a thin piece of cooked ham around each shrimp. Secure pea pod or ham with toothpick.

Slice bottom off cabbage head so it will stand erect. Stick shrimp into cabbage with other end of toothpick. (Cabbage may be used for other meals when shrimp is all gone.)

—Robin

### CHICKEN WITH GRAPES

- 4 whole chicken breasts
- 1 cup cracker crumbs
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 tsp. tarragon
- 1/2 cup margarine or butter
- 1/4 cup chopped onion
- 1/2 cup apple juice
- 1/2 cup chicken stock
- 1 1/2 cups fresh mushrooms, sliced
- Seedless grapes, halved
- Remove skin from chicken breasts. Cut the breasts in half. Combine the cracker crumbs, salt, pepper and tarragon. Coat the chicken pieces in the crumb mixture. Melt half the margarine or butter in a skillet and brown the meat. Place meat in shallow baking pan in one layer (do not stack pieces on top of each other).

Saute the onion until tender in the same skillet in which chicken was browned. Add the apple juice and stock to skillet and boil for 5 minutes. Pour over the chicken in pan. Bake, uncovered, for 30 minutes at 375 degrees. Meanwhile, melt the remaining margarine or butter in same skillet. Add mushrooms and grapes and saute lightly. Add to chicken. (If any cracker crumbs are left, they can be added at this time also.) Return to oven for 15 minutes longer, or until chicken is tender.

—Juliana

### CURRIED FRUIT

- 1/3 cup butter
- 3/4 cup brown sugar
- 3 tsp. curry powder
- 1 #2 can pear halves
- 1 #2 can cling peach halves
- 1 #2 can pineapple slices
- 1 #2 can figs
- Melt butter; add sugar and curry powder. Drain fruits well. Arrange fruits attractively in a casserole. Pour the butter mixture over fruits. Cover and let set in refrigerator for several hours. Bake at 325 degrees for 1 hour. Serve warm or cold. Delicious with roast pork or poultry.

—Robin

### ROAST BEEF IN FOIL

- 3- to 4-lb. chuck pot roast
- 3 to 4 potatoes, peeled and quartered
- 4 carrots, quartered
- 1 or more stalks celery, cut in pieces
- 1 envelope dry onion soup mix

Place roast in the center of a large piece of heavy aluminum foil. Arrange the potatoes, carrots and celery around and on top of meat. Sprinkle dry soup mix over all. Fold and seal foil. Place, fold up, on shallow baking pan. Bake at 350 degrees for 2 1/2 to 3 hours.

—Dorothy

### MARVIS' MACARONI SALAD

- 1 lb. medium shell macaroni
- 1 cup white vinegar
- 1 1/2 cups sugar
- 1 tsp. salt
- 2 cups real mayonnaise
- 1 13-oz. can evaporated milk
- 1 large onion, chopped
- 2 green peppers, finely diced (or celery)
- 2 large carrots, grated
- Cook the macaroni; rinse, drain and cool. Bring the vinegar, sugar and salt to a rolling boil. Cool. Add the mayonnaise and milk. Stir in the onion, green peppers (or celery), and carrots. Mix well. Refrigerate at least 24 hours before serving.

NOTE: Mixture will be soupy, but after salad sits it will thicken.

—Verlene

### ORANGE-CHOCOLATE SPONGE CAKE

- 4 ozs. unsweetened chocolate
- 1/2 cup water
- 1 3/4 cups sugar
- 2 cups sifted flour
- 1 Tbls. baking powder
- 1/2 cup oil
- 7 egg yolks
- 1/2 cup cold water
- 1/2 tsp. Kitchen-Klatter orange flavoring
- 7 egg whites
- 1/2 tsp. cream of tartar
- 1/4 tsp. Kitchen-Klatter orange flavoring

In a saucepan, melt chocolate. Stir in 1/2 cup water and 1/4 cup of the sugar. Heat until it just bubbles, stirring constantly. Cool.

In large mixer bowl, stir remaining sugar, flour and baking powder. Make a well in the dry ingredients and add oil, egg yolks, 1/2 cup cold water and 1/2 tsp. orange flavoring. Beat at low speed until combined; then beat at high speed for 1 1/2 minutes. Stir in chocolate mixture. Wash beater and beat egg whites and cream of tartar until stiff. Fold batter into egg whites. Add last 1/4 tsp. of orange flavoring. Pour into ungreased 10-inch tube pan. Bake at 325 degrees for 1 hour and 10 minutes. Remove from oven and invert pan. Cool, then remove cake from pan. Serve with a dollop of whipped cream and a chocolate curl.

—Juliana



**HAM FRITTERS**

- 1 cup diced ham
- 1 8-oz. can cream-style corn
- 2 eggs
- 1/4 cup milk
- 2 cups biscuit mix
- Oil for frying

Mix together the ham, corn, eggs, milk and biscuit mix. In a large skillet, heat the oil to 375 degrees. Drop batter by tablespoonfuls and fry 4 to 6 minutes per side. Makes 4 to 6 servings. Good served with syrup or your favorite marmalade.

—Verlene

**TUNA SUPPER ROLLS**

- 1 9-oz. can tuna
- 3 hard-cooked eggs, chopped
- 1 cup cubed cheese
- 1 Tbls. chopped green pepper
- 2 Tbls. chopped onion
- 2 Tbls. chopped ripe olives
- 2 Tbls. pickle relish
- 1/2 cup mayonnaise
- 8 hot dog rolls

Mix all ingredients together except hot dog rolls. Fill the rolls with mixture, and wrap each roll in aluminum foil. Place in a 250-degree oven for 35 minutes, or until cheese has melted. These can be served hot or cold.

—Mary Lea

**SLOW BALL DIP**

- 2 8-oz. pkgs. cream cheese, softened
- 3 6 1/2-oz. cans chopped clams, drained
- 1/4 cup liquid drained from clams
- 2 Tbls. grated onion
- 2 tsp. Worcestershire sauce
- 2 tsp. lemon juice
- 1 tsp. (or to taste) hot pepper sauce
- 1/2 tsp. salt
- 1 large round loaf of unsliced French or Italian bread (about 24 ozs.)

Parsley sprigs for garnish

In a large bowl, beat cream cheese until smooth. Stir in clams, clam liquid, onion, Worcestershire sauce, lemon juice, pepper sauce and salt. Mix until well blended.

With a sharp knife, cut 1 1/2 to 2 inches from top of bread. Hollow loaf, leaving a 1 1/2- to 2-inch thick shell. Cut the hollowed-out bread pieces into cubes. Set aside.

Fill hollowed loaf with cheese mixture. Return top. Cut two sheets of foil long enough to cover loaf. Lay foil on cookie sheet in a plus or cross shape. Place filled loaf in center of foil and fold up foil around loaf, being sure all is covered. Bake in oven preheated to 250 degrees for 3 hours. Toast the hollowed-out bread cubes the last 5 minutes of baking time.

Remove foil from loaf and place bread on serving plate. Remove top crust from bread and garnish dip with parsley sprigs. Serve hot with raw vegetables, the toasted bread cubes, and top crust which has been cut up.

—Hallie

**SIMPLE CAKE FOR COCONUT LOVERS**

- 2 baked layers yellow cake
- 2 cups dairy sour cream
- 1 tsp. Kitchen-Klatter vanilla flavoring
- 1 tsp. Kitchen-Klatter coconut flavoring

5 cups shredded or flaked coconut  
1 cup sifted powdered sugar  
Prepare cake, using your own recipe or a cake mix. Cool.

Combine the sour cream, flavorings and coconut; blend well. Add the powdered sugar and mix thoroughly. Place one cake layer on plate and spread half the coconut mixture on top. Place second cake layer on top of filling and pile rest of filling on top. Do not frost sides of cake. Refrigerate until time to serve.

—Robin

**JUNE'S CHICKEN OR TURKEY CASSEROLE**

- 1 cup cooked cubed chicken or turkey
- 1/2 cup mayonnaise
- 1 cup cooked rice
- 1 can cream of chicken soup
- 1 small onion, chopped (or 1 Tbls. dried)

- 1/2 tsp. salt
- 1 cup diced celery
- 3 hard-cooked eggs, diced
- 1 Tbls. lemon juice

Buttered bread crumbs, crushed corn flakes, crushed potato chips or dry stuffing mix, dotted with butter, for topping

Combine all ingredients except for the topping. Spoon into baking dish. Put on the desired topping and bake for 1 hour at 325 degrees.

—Dorothy

**RASPBERRY CHEESECAKE**

- 1/2 lb. graham crackers, rolled fine
- 2 Tbls. sugar
- 1 1/2 tsp. cinnamon
- 1/2 cup margarine
- 3 8-oz. pkgs. cream cheese, softened
- 1 cup sugar
- 3 eggs
- 1/2 tsp. Kitchen-Klatter vanilla flavoring
- 2 10-oz. pkgs. frozen raspberries, thawed and drained (reserve juice)
- 2 Tbls. cornstarch

Mix cracker crumbs, sugar, cinnamon and margarine. Press in a 9- by 13-inch pan. Beat cream cheese and sugar together. Add eggs to cheese mixture, beating in one at a time. Stir in flavoring. Pour over cracker mixture and bake at 375 degrees for 20 minutes (no longer). Remove from oven.

Combine the reserved raspberry juice with the cornstarch. Place over low heat and cook and stir until thickened. Cool and add the raspberries. Pour over cooled cheesecake.

—Donna Nenneman

**MUSTARD MOUSSE**

- 1 envelope unflavored gelatin
- 1/4 cup lemon juice
- 4 eggs
- 3/4 cup sugar
- 3 Tbls. Dijon-style mustard
- 1/2 tsp. salt
- 1/2 cup cider vinegar
- 1/2 cup water
- 1 cup whipping cream
- 2 Tbls. chopped fresh parsley

Sprinkle gelatin over lemon juice; let set for five minutes. Beat the eggs in a medium saucepan. Add gelatin mixture, sugar, mustard, salt, vinegar and water. Place over moderate heat and cook, stirring constantly, until thickened. Do not allow to boil. It will take a long time to cook. Refrigerate until almost set.

Whip cream. Fold cream and parsley into chilled mixture. Pour into oiled 4-cup mold. Cover with plastic wrap and refrigerate overnight. Unmold.

—Juliana

**MAGIC MACAROONS**

(Makes dough for two kinds)

- 5 1/3 cups coconut
- 1 Tbls. grated orange rind
- 1/4 cup sliced almonds
- 1/2 tsp. Kitchen-Klatter vanilla flavoring
- 1/4 tsp. Kitchen-Klatter almond flavoring
- 1/4 tsp. Kitchen-Klatter orange flavoring
- 1 14-oz. can sweetened condensed milk

1/2 cup semisweet chocolate chips  
Additional sliced almonds for garnish  
Jam or marmalade

In a large bowl, mix together the first six ingredients (coconut, grated orange rind, 1/4 cup sliced almonds, and flavorings). Mix thoroughly. Put half of this mixture into another bowl.

Add half of the sweetened condensed milk (a little over 1/2 cup) to one of the bowls and mix well. Meanwhile, in a heavy saucepan over low heat, melt the chocolate chips. Remove from heat and stir in the remainder of the condensed milk. Add this mixture to the other bowl. You now have two kinds of dough.

Drop dough by spoonfuls onto cookie sheets which have been greased and floured, or lined with aluminum foil (this makes for easy removal). Garnish the chocolate macaroons with additional sliced almonds. Bake at 350 degrees for 8 to 10 minutes.

After the plain macaroons are baked, use finger to indent the top of each. Fill indentations with jam or marmalade (I used orange marmalade). Makes 4 to 5 dozen cookies.

To make only plain macaroons, omit chocolate chips. To make only chocolate macaroons, use 1 cup chocolate chips, melt, and mix with whole can of condensed milk.

—Mary Lea



**CALIFORNIA CASSEROLE**

- 2 lbs. ground chuck
- 1 large onion, chopped
- 1 clove garlic, minced
- 1 1/2 to 2 Tbls. chili powder
- 1/2 tsp. sugar
- 3/4 tsp. salt
- 1 can tomato puree
- 1 4-oz. can green chilies
- 12 corn tortillas
- Oil for frying
- 2 cups small-curd cottage cheese
- 1 egg, beaten
- 1/2 lb. Monterey Jack cheese, grated
- 1 cup grated Cheddar cheese
- 1/2 cup chopped green onion (optional)
- 1/2 cup sour cream (optional)

Brown the meat; drain excess fat. Add onion, garlic, chili powder, sugar, salt, tomato puree and green chilies. Simmer 15 minutes. Meanwhile, lightly fry tor-

tillas in the oil. (Do not brown.) Cut tortillas in quarters. In a bowl, beat the cottage cheese and egg together.

In a greased 9- by 13-inch baking pan, spread a third of the meat mixture. Cover with half of the Jack cheese, half the cottage cheese mixture, and half the tortilla quarters. Repeat layers, ending with meat layer. Top with the Cheddar cheese. Bake uncovered for 30 minutes. Leftovers freeze well.

Serve with a sauce made of the green onions and sour cream, if desired.

—Juliana

**BROCCOLI & PEA BAKE**

- 2 10-oz. pkgs. frozen chopped broccoli
- 1 16-oz. can peas, drained
- 1 10½-oz. can cream of mushroom soup
- 1 tsp. salt
- 1 cup mayonnaise
- 1/4 tsp. pepper
- 1 cup grated sharp Cheddar cheese
- 1 medium onion, diced
- 2 eggs, beaten
- Crushed cracker crumbs, crushed
- potato chips or bread crumbs, for topping

Cook and drain broccoli. Layer half of the broccoli in a large greased baking pan. Follow with a layer of half the peas. Combine the soup, salt, mayonnaise, pepper, cheese, onion and beaten eggs. Layer half of the mixture on top of peas. Repeat layers. Top with the topping of your choice. Bake at 350 degrees for about 25 minutes.

—Dorothy

**GRECIAN-STYLE LAMB SHANKS**

- 6 small lamb shanks
- 2 1/2 tsp. salt
- 2 tsp. ground coriander
- 1/2 tsp. black pepper
- 2 Tbls. butter
- 2 cups water
- 1 Tbls. lemon juice
- 1/2 tsp. Kitchen-Klatter lemon flavoring
- 3 medium onions, sliced
- 1 1/2 cups chopped scallions or green onions
- 3 egg yolks
- 1 Tbls. warm water
- 1 lemon, sliced thin

Sprinkle the lamb shanks with the salt, coriander and black pepper. Melt the butter in a Dutch oven and brown the lamb shanks. Add the water, lemon juice, and flavoring. Cover and simmer 1 1/2 hours. Add the onions and scallions or green onions. Simmer again for about 30 minutes, or until lamb is tender. Remove meat and onion with a slotted spoon. Keep meat warm.

Beat the egg yolks with the tablespoon of warm water. Add to the juices in Dutch oven. Cook, stirring constantly, until thick. Add the lemon slices. Pour over the lamb and serve.

—Juliana

**SHRIMP SALAD**

- 3/4 pkg. macaroni, cooked and drained
- 3 hard-cooked eggs, chopped
- 1/2 of medium onion, chopped
- 1 can tiny shrimp
- 1 cup (about) mayonnaise or salad dressing
- 3 stalks celery, finely chopped
- 1/2 of green pepper, chopped
- Salt and pepper to taste

Combine all ingredients. Chill. Cooked frozen green peas could be added, if desired.

—Dorothy

**EASY CHICKEN POT PIE**

- 3 Tbls. margarine
- 1/2 cup chopped onion
- 1/4 cup flour
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 1/2 tsp. poultry seasoning
- 2 cups chicken broth
- 1/4 cup evaporated milk
- 1/4 tsp. Kitchen-Klatter butter flavoring

- 1 pkg. frozen peas and carrots, cooked and drained
- 2 cups chopped cooked chicken
- 4 refrigerated unbaked biscuits

Melt margarine in skillet. Saute onion 8 to 10 minutes. Blend in flour and seasonings. Cook slightly. Stir in chicken broth, milk and flavoring. Stir while it cooks and thickens. Add peas and carrots and chicken. Heat to boiling. Pour into 1½-quart casserole. Slice biscuits in quarters and place on top. Bake at 450 degrees for 8 to 10 minutes, or until biscuits are done.

—Juliana

**TOMATO LENTIL SOUP**

- 2 cups chopped carrots
- 1 cup chopped onion
- 1 cup chopped celery
- 2 Tbls. margarine
- 1/2 tsp. Kitchen-Klatter butter flavoring
- 1 clove garlic, crushed
- 1 1/4 cups dried lentils
- 1 1/2 quarts water
- 1/2 tsp. pepper
- 1/2 tsp. salt
- 1 Tbls. dried parsley
- 2 chicken bouillon cubes
- 1 16-oz. can stewed tomatoes
- 1/2 lb. ground beef
- 1 6-oz. can tomato paste

In a large Dutch oven, saute the carrots, onion and celery in the margarine and flavoring until just tender, but not brown. Add the garlic, lentils, water, pepper, salt, parsley, bouillon cubes and stewed tomatoes. Cover and simmer about 2 hours, or until lentils are tender.

Meanwhile, brown and drain ground beef. When lentils are tender, add beef and tomato paste to soup. Bring to a simmer until heated through. Serve.

—Juliana

*Hop to It!*

Have all those **Kitchen-Klatter Flavorings** to use in your Easter recipes.

<b>Vanilla</b> ❖	<b>Butterscotch</b>
<b>Raspberry</b>	<b>Pineapple</b>
<b>Orange</b>	<b>Butter</b>
<b>Blueberry</b>	<b>Lemon</b>
<b>Banana</b>	<b>Mint</b>
<b>Almond</b>	<b>Black Walnut</b>
<b>Coconut</b>	<b>Burnt Sugar</b>
<b>Cherry</b>	<b>Maple</b>
<b>Peach</b>	<b>Strawberry</b>
<b>❖Dark or Clear Vanilla</b>	

Hurry down to your grocer for **Kitchen-Klatter Flavorings**. If they are not available there, send check or money order for offers listed below:

**\$4.00**, for three 3-oz. bottles of flavorings of your choice.

**\$6.00**, for 6 bottles of flavorings of your choice.

**\$18.00**, for 1 bottle of each flavoring (includes clear vanilla)

**KITCHEN-KLATTER**  
Shenandoah, Iowa 51601



## TEN RULES FOR RHUBARB

by  
Evelyn Witter

Because my husband and I kept good accounts three years ago, we found out the rhubarb in our yard gave us more returns than any of our other vegetables or small fruits. We sold, canned, froze, ate and gave away more rhubarb that year than we had raised in the five previous years.

Our profits inspired Bill and me to do a more efficient job of marketing in the future. Until then we had cut our surplus rhubarb, packed it in cardboard cartons and taken our produce to town to market through our neighborhood stores at any price offered.

Last year it was quite a different story! After cutting our rhubarb we took the stalks to the pump house, washed them and trimmed off the larger leaves. We weighed out the rhubarb by the pound. Each pound was packed in a perforated cellophane bag and closed with a rubber band. (The bags cost 2½¢ each when purchased by the hundred.)

We planned a regular sales campaign. Bill took several bags of rhubarb with him and visited managers of the larger markets in town. Before he came home that night he had contracted to sell 600 lbs. of packaged rhubarb (100 lbs. a week) for 15¢ a pound.

The whole secret of this easy success, my husband said, was our adherence to ten basic rhubarb rules. These are the rules:

1. Plant rhubarb in sandy loam which is well supplied with organic matter. This type of soil is recommended by experts.

2. In order to sell rhubarb on a high-paying early market, choose a planting spot with southern exposure where constant sunlight can encourage rapid growth.

3. Plant rhubarb not from seed but from sections of the plant itself, obtained by dividing the crowns. Cover crowns with 2 or 3 inches of soil firmed about the roots.

4. No leaf stalks should be cut the first year from newly set plants and only a few the second year. This enables the plants to gain strength for a long life ahead.

5. Cultivate just enough to control the weeds. Only shallow cultivation is necessary.

6. In July destroy all the wild dock growing near the rhubarb. Killing the wild dock is a precautionary measure against the one insect that can harm rhubarb—the rhubarb curculio. This beetle, about 3/4-inch long, bores into the stalks, crowns and roots. It likes the wild dock too; by destroying the weed in July, the eggs of the rhubarb-eating beetles are ruined.

7. Watch for disease. When there is suspicion of stem rot (a fungus which at-

tacks and rots the base of the stalks, causing them to fall over, and often killing the entire plant), remove the affected plant and spray the base of the healthy stalks with Bordeaux mixture.

8. The old rhubarb hills should be thinned in the fall. This is absolutely necessary; otherwise, the crowns will become so large and so crowded with small buds that only slender undesirable stalks will be produced.

9. After the rhubarb is harvested to the best advantage, the plants are allowed to grow. Cut off the seed stalks as soon as they appear. This is done to conserve the energy of the plant for the production of foliage and roots. A heavy crop of rhubarb in any year depends on the strong leaf growth of the year before.

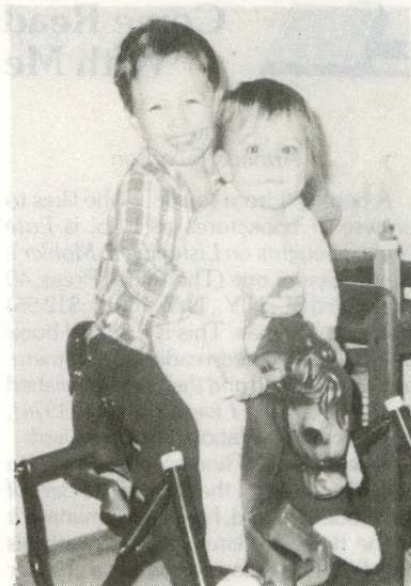
10. Soon after the ground is frozen, cover the rows with strawy manure. This material protects the plants from cold and encourages early growth.

### SPRING RETURNS — Concluded

a guest spoke of "pie plant." "And, what is pie plant?" the host inquired. "Another term for rhubarb or at least it's a common word in the South," she answered. In any event, rosy sauce made from rhubarb is good eaten anytime and especially so on hot buttered toast. And, the huge green leaves gives an ordinary garden a tropical touch!

A perfect touch of spring is the flowering of forsythia. Deep gold flowers start at the soil line and edge up the huge shrubs. From any distance they seem to glow with an inner light. On one side of our spacious porch is a huge japonica which glows with bright red-orange splendor. The contrast is one that sings a perfect spring song.

The bright full moons of spring are



Now that warmer days have arrived, Stephen and Martin DiCicco are playing outdoors. Three-year-old Stephen and one-year-old Martin are the sons of Rich and Emily DiCicco of Arlington, Virginia.

tinged with pale silver and even slightly pink at times. The hard moons of winter are over and I think spring moons have a softer glow. When I sit on the front porch and observe the moon climbing the heavens in a predetermined path, I'm grateful for the vast beauty upon this earth. The moon may become entangled in my neighbor's maples but it climbs steadily into the black background. Often attended by two or three glittering stars, the moon lights my way as I walk around the old house and accompany Chequers the Cat to the outside basement door. I often wonder if the original owner stood where I stand now and observed the splendor of a spring night.

## KITCHEN-KLATTER COOKBOOKS

**Original Cookbook** ..... **\$6.75** ppd.  
(over 1000 tested recipes)  
amount ordered \_\_\_\_\_

**The Best of Kitchen-Klatter Desserts Cookbook**  
..... **\$3.00** ppd.  
amount ordered \_\_\_\_\_

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

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

Send order to:

**Kitchen-Klatter, Shenandoah, Iowa 51601**

(Please allow 4-6 weeks for delivery.)  
(Iowa residents please add Sales Tax.)





## Come Read With Me

by  
Armada Swanson

A book gift from son Jon, who likes to browse in bookstores as I do, is *Late Night Thoughts on Listening to Mahler's Ninth Symphony* (The Viking Press, 40 West 23rd St., N.Y., N.Y. 10010, \$12.95) by Lewis Thomas. This is his third book of essays. Devoted readers will remember *The Medusa and the Snail*, published in 1979 and *The Lives of a Cell* (1974), which won the National Book Award.

When Lewis Thomas was asked to help make a list of the Seven Wonders of the Modern World, he couldn't manage it at the time, but later came up with his own list. This essay comprises a chapter in the book. Just to mention a few, his Fifth Wonder is the *olfactory receptor cell*, located in the epithelial tissue high in the nose. He writes that it sniffs the air for clues to the environment; the smell of leaf smoke, breakfast, etc. The cell fires off urgent messages to the brain. How it manages to make sense of what it senses is, the author says, one of the deep secrets of neurobiology. And there is more. This population of brain cells turns itself over every few weeks. The cells wear out, die, and are replaced by brand-new cells rewired to the same centers back in the brain, sensing the same wonderful smells. Awesome.

Another Wonder is the *human child*. Language is the trait that marks us as specifically human and enables our survival as the most compulsively social of all creatures on earth. And language is what childhood is for. So true. We listen carefully as granddaughter Sarah Elizabeth chatters. Surely that word she said is "dog" as our beagle walks by.

*Planet earth* is listed as a marvelous, mysterious wonder. Think about that. It

really is a living system, still developing, making its own oxygen. There is much to learn. Lewis Thomas hopes we can learn not to meddle and destroy, but rather to build. He writes there is no end to what we might do on or off this planet, and what our species needs right now, most of all, is a future.

In even more provocative essays, Dr. Thomas explores the government's virtual abandonment of support for basic scientific research, and suggests the effects this will have on medicine and science in years to come. He notes that expensive research and development in nuclear weapons continues unchecked, using money, brains, and planning that we need more urgently for the basic science we have abandoned. Those scientists at work on weapons are also at work on nuclear defense. He claims this is basic research and it should be stopped. He says, "As a citizen and a sometime scientist, I claim rights to a grant, part of the \$200 billion, or whatever it is."

His final essay deals with the question of what it is like to be young in the nuclear age.

Author Lewis Thomas has been research pathologist and medical administrator. He served as president of Memorial Sloan-Kettering Cancer Center from 1973 to 1980 and is now its chancellor. *Late Night Thoughts on Listening to Mahler's Ninth Symphony* is both thought-provoking and witty; it makes you feel both glad and sad.

*The Kalona Heritage* which tells of Amish and Mennonite Culture, that is, religion, recipes, quilts, and country scenes, is a 64-page booklet which depicts the life of the Amish Mennonite people. Approximately 6,500 Amish Mennonites live in the rich, rolling countryside of eastern Iowa, in a 200-square-mile area near Iowa City, Iowa. There the horse retains its importance and black buggies are a mode of travel. The town is Kalona, and is the largest

such settlement west of the Mississippi River.

The booklet lists the history of the Mennonite people since the 16th century and lists where to find the largest concentrations of population in the United States with the resulting visitor attractions. Mennonite colleges are given, and the main facts about the religion of these peaceful Anabaptist people are covered.

The ladies of Kalona have a sturdy tradition—the tradition of quilt-making. We read, "To some a revered art, to some a simple craft, and to others a utilitarian necessity, quilt-making is a rich American heritage that is not only preserved, but flourishes, in the Kalona, Iowa, area." Three shops mentioned—Kalona Kountry Kreations, Woodin Wheel Antiques, and Unto Others—display and sell quilts, representing the hundreds of area quilters. The beautiful colored photographs of quilts such as hummingbird and flower garden attest to the fact that Kalona is a harbinger of lovely quilts and quilters.

Also included in the booklet are foods favored by the Amish Mennonites and recipes served on tours of the community in farm homes, from savory ham pie and lemon sponge pie to lilies of the garden (pickle relish). You'll want to head for the kitchen to try the recipes in *The Kalona Heritage*.

Color photographs lend a special beauty to the book, be it the early-morning market with buggies, produce and people, or the bright-red barn, typical of those in the community.

*The Kalona Heritage*, compiled by Joan Liffing-Zug and John Zug, is available from Penfield Press, 215 Brown Street, Iowa City, Iowa 52240. By mail \$5.75, 2 for \$10.50, and 3 for \$14.85.

### TEMPTATION

Today the sun shone down and warmed the ground,  
And northbound geese wove patterns in the sky,  
Young, tender grass showed through the winter brown,  
And fleecy clouds went drifting slowly by.  
The crocus pushed up from its wintry bed,  
The west wind murmuring softly seemed to say,  
"Come out and follow anywhere you're led,  
Come, go with me and roam the hills today."

Temptation won, and I went on my way,  
To see the lovely things of Spring outdoors,  
With all those things to call me out today,  
How could I do the dishes, beds and floors?  
—Edna A. Ray

## KITCHEN-KLATTER MAGAZINE

Each issue is full of GREAT IDEAS!

Club programs, craft ideas, book reviews, gardening tips, recipes, hints, pictures, family letters, and much more.

**\$5.00, 12 months \$6.00, foreign countries**

(Iowa residents, please add sales tax.)

**Kitchen-Klatter, Shenandoah, Iowa 51601**

(Please allow 3 weeks for delivery. Gift cards will be sent if requested.)





## HER HOBBY SETS HER SPINNING

by  
Dianne L. Beetler

Rachel Gibbs of Victoria, Illinois, is a farm wife, mother of three adult children, grandmother, and second-grade teacher. And if these roles don't keep her busy enough, her hobby sets her spinning.

Rachel credits her husband, Howard, with developing her interest in spinning. While in a small town on farm business, he visited an antique shop where he spotted a large, antique spinning wheel. "He thought we should have it and kept talking about it," Rachel said. "He thought it was a bargain."

After buying the wheel, Rachel took spinning lessons and found that she loved spinning. "It's almost out of hand," Rachel said with a laugh. "I like to do it (spinning) all the time. I spin whenever I don't have something else to do, or when I *should* be doing something else."

She had to stand to spin with her first wheel because it had no treadle. Then she bought a second wheel with a treadle. "It took me most of the summer to learn to spin with a treadle," she said.

Next, she wanted a bigger wheel to enable her to spin faster. "I wanted every wheel I saw," Rachel confessed.

When she and Howard added to their collection of spinning wheels, they often bought broken wheels which Howard repaired by making flyers, bobbins, and other necessary parts.

"The first year, I had just white wool. Then I got into dyeing wool. That's as much fun as spinning. I do it mostly in the summer because it's a mess," she explained.

Currently, she is saving most of her yarn, and in the future, she plans to make a large bedspread and coverlets. "I hope to weave with it, and I'll have to have a lot of yarn spun, so I can dye it all at once."

Rachel has charge of her wool from the hoof to the sweaters and vests she has knitted. "I get my wool right in our backyard," she said.

At first, she bought her own yarn, but now she owns Montadale sheep which produce good wool for spinning. As her interest in raising sheep grew, she subscribed to magazines on the subject. She would like to buy some black lambs.

Although Rachel hires someone to shear her sheep, she spends one to three summer days washing the fleece. First, she places the fleece in a large container of water. "You wouldn't believe how dirty the water gets," she said.

She uses an antique stomper to swish

the wool in the water. Then she drains it and adds more water until the fleece is clean. Next, she cards the wool.

During the summer when she isn't teaching at the Oneida Grade School, Rachel often demonstrates spinning at area festivals and celebrations, including Homemakers Extension activities. She always is willing to talk to people about her hobby. "When I enjoy something, I like to share it," she said. She especially enjoys teaching children how colonial people lived.

Rachel has spun flax, but says, "I don't like to because you have to keep your hands wet to make a nice, tight cord."

Visitors to the Gibbs home quickly learn of Rachel's love affair with wool. She has spinning wheels on display and says, "I pat them every time I walk by."

She displays a collection of planters shaped like sheep on the picture window ledge in her living room. In another room, old pictures of lambs and sheep cover the walls. She owns many books and magazines about spinning, also.

When Howard bought that first antique spinning wheel, he could not have foreseen that Rachel would raise her own sheep, dye her own wool, spin it, and then weave, knit, or crochet with it. Above all, Rachel enjoys sharing her hobby with others.

\*\*\*\*\*



## BIRD WATCHING FROM THE WINDOW

(Gift for Senior Citizens)

Enlist the help of Scout, 4-H, even adult organizations of your community on a project sure to provide a hobby, or entertainment for those in a nursing home, or home for the elderly.

Perhaps some of the youth could build and put up some birdhouses around the lawn at the home. Other groups could provide a birdbath and a feeding station. Some groups might supply birdseed and suet. The garden club might plant some shrubs which are especially attractive to birds.

Soon you will find that bird watching—and usually squirrels soon put in an appearance in such a garden for added interest—will give hours of entertainment and much conversation for the residents. Often some of the more ambulatory residents will want to take over the feeding and watering as their own special hobby.

Consult with the officials of the home before any of these projects are undertaken.

—Virginia Thomas



# Remember

**Kitchen-Klatter Radio Visits**  
each weekday on the following stations:

<b>KGGF</b>	Coffeyville, Kans., 690 on your dial—11:00 a.m.
<b>KFAL</b>	Fulton, Mo., 900 on your dial—10:30 a.m.
<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>KYRS-FM</b>	Chariton, Iowa, 105 on your dial—10:30 a.m.
<b>WJAG</b>	Norfolk, Nebr., 780 on your dial—10:05 a.m.
<b>KHAS</b>	Hastings, Nebr., 1230 on your dial—1:30 p.m. (Mon. thru Fri. only)



## BECOMING FOSTER PARENTS

by  
Ula Hoffer

"There are few babies available for adoption. There are long waiting lists, and childless couples are given priority." After hearing these words from a representative of the state adoption service; my husband, two daughters and I began to explore the possibility of caring for foster children as an alternative to adoption. We discussed our thoughts with a case worker at the county welfare office, then followed his instructions in order to qualify for a foster parent's license.

Long before our license arrived, the case worker called to ask if we could care for a five-week-old baby boy while plans for his future could be worked out. We were all very excited as we waited impatiently for him. He arrived at the scheduled time, and all activity stopped as we opened our home and our hearts to the tiny boy.

The case worker gave us the necessary baby supplies and also information about the baby and his family. His parents had several other children from age ten to age twenty-two. Both parents had a drinking problem

which contributed to their income problems. They were more than willing to have someone else assume the responsibility of caring for this new member of their family. The welfare workers had decided it would be best for the baby to be placed in foster care for awhile.

We all loved Donald, or "Little Skipper" as we called him, so we didn't mind the extra work he made. There was more washing to be done in our old wringer-type washing machine, and most little babies need to be fed in the night and Skipper was no exception. Also our work schedule had to be arranged so that someone was always in the house to care for him, but we were happy to make all of these adjustments.

No family was ever more proud to show off their new little addition than each one of us was. The girls made many telephone calls to friends and relatives to inform them about our baby, so we had many callers. The first Sunday morning both girls wanted to carry him into church. We settled the dispute with a compromise; one daughter carried him in and the other one carried him as we left. This compromise was repeated many times.

The case worker had warned us about becoming attached to children we would be caring for. We tried to heed this warning by reminding ourselves that Skipper would be with us only temporarily. Yet each time we bathed him, fed and burped him, and changed his diaper, we loved him more. With each little smile he worked himself farther into our hearts and lives. Time after time we found ourselves making plans for the future which included him.

After seven weeks, we were told that Skipper would soon be leaving us. His uncle and aunt from a small town in Wisconsin were still childless after twenty years of marriage. Adoption plans were completed and they came for the baby. Ours were tears of sadness that day as we said "Goodbye" to our first little foster child; theirs were tears of joy as they welcomed him into their family. We watched them drive out, then walked slowly to the house. Our ten-year-old daughter bent down and kissed the little round depression that dear little Skipper's head had left on the bed.

We knew then that we had failed to meet one obligation as a foster family. We could not care for small children without losing our hearts to them and being hurt when they left. Yet through the years when other calls came asking us to take children, we said "Yes" again and again and again.

Easter symbolizes the promise of new and ever continuing life for humanity and nature. And each year's calendar heralds the arrival of Easter. The symbolism is appropriate.

## SIGNS IN RHYME

by  
Flo Montgomery Tidgwell

When I was growing up in the sun-blest Ozark foothills of Cedar County, Missouri, west of Stockton, folks were well-versed in signs, weatherwise and otherwise. They could not look to radio, television, or daily papers for information, since those miracles were still nonexistent in our neck of the woods; so from long, close observation of weather patterns, their own forecasts evolved, surprisingly accurate. Those in rhyme were most intriguing and longest remembered, like:

"Shear a sheep before the first of May,  
And you'll soon shear him all the way."

In other words, that date is too early. Among sheep sheared that early, losses are apt to occur due to days and nights still chilly and damp.

"Crow after you go to bed;  
You'll get up with a wet head."

That was a warning directed to roosters that crowed soon after they flew up to roost at night. It augured rain and was a welcome sound in dry weather.

"Rain before seven  
Will quit before eleven."

That was encouraging. It meant that, though rain was pouring down early, it would be a pretty good day after all for that picnic, working with crops, or whatever.

"Red at night, sailors' delight;  
Red in the morning, sailors' warning."

This prediction is Biblical, Matthew 16: 2 and 3: "When it is evening, you say, 'It will be fair weather; for the sky is red.' And in the morning, 'It will be foul weather today, for the sky is red and lowering.'"

When we chanted that prediction in those days, very few of us knew that we were quoting Scripture, though the Bible was an honored volume in most households.

"If fog goes up the hill, rain will come down the mill" was a common weather forecast.

"As the days begin to lengthen,  
The cold begins to strengthen."

That seems like a contradiction, but you know how that is; when the weather should be warming up, in line with our wishes, winter takes a worsened fling and prolongs our shivering.

Weather was not the only subject that came in for its share of rhymed prognostication. Consider the female whistler:

"Whistlin' girl and a crowin' hen  
Always come to some bad end."

A talented lady whistler never let that bother her, and it never did bother me because I never could whistle. It's a gift.

\*\*\*\*\*



## Spring Housecleaning?

Be sure to have  
**Kitchen-Klatter  
All-Purpose  
Kleaner.**

And for a fresh clean  
laundry use:

**Kitchen-Klatter  
Blue Drops  
Detergent**  
and

**Kitchen-Klatter  
All-Fabric  
Bleach.**





**MARY BETH'S LETTER — Concluded**  
 snow flying and I headed myself for the Medical College of Wisconsin which lies on the western edge of Milwaukee County. After many inquiries and a not very eager spirit to pursue this investigation, I finally found myself in the musty stacks of the medical library. Hunt, hunt, hunt, through volumes of more medical journals than I ever knew existed until finally I came to some very dusty, blue volumes dated October, 1933. I found a table among the quietly studying young men and women and quickly rechecked my index card for the reference pages which had been quoted in the thirty-year-old letters. You cannot imagine my shock nor my gasp when, upon opening the pages I saw staring back at me my picture, naked as a new bird, but fortunately blocked out from the chin up. (I had to clasp my hand across my mouth to keep from exploding loudly enough to wake up the whole of the tomb-like library.) I would have recognized that pudgy tummy of fifty years ago with or without a page reference. I had never seen my right leg, of course, and that was a shock. There was too much to read in the library and one of the young medical students directed me to the photocopy machine where I made pictures of the three pages of writing about my extraordinary past of which I had no possible memory. I returned the book to its position on the shelves and headed back for my car with copies of the pages for my personal file and for my oncologist's file.

I am really very glad that I was too busy raising beautiful, healthy babies to have looked into this piece of personal history. It is most meaningful to me now because I do absolutely believe that I am a survivor! Dr. Reid described the convalescence after the amputation as "un-eventful" and "was sent home from the hospital shortly after operation, with a well-healed amputation stump." So here I am confident of the fact that I am one tough piece of flesh. I plan to live out as full a life as my mother, maybe longer. Every time I see Dr. Hart he tells me I am doing "excellently" and I am going to take him at his word. After June 9th, when my year's chemotherapy is over, I intend to get along with my life and certainly appreciate what a resilient body God has given me. And incidentally, I'll take good care of it and feed it well, especially with recipes from the Beef Industry Council which were so lovingly sent to me. I'm glad to know that beef has been improved because I love it!

Until next month,

*Mary Beth*



## THE JOY OF GARDENING

by  
Eva M. Schroeder

The Nard Almanac states that April 1-2 are poor days for planting; April 3-4, good for planting root crops; April 5-7, best for stirring soil; April 8-9, best for planting beans, cucumbers, squash and other vining crops; April 10-11, good for weeding but not for seeding; April 14-15, plant hedges and evergreens as wind-breaks; April 16-17, plant peas, lettuce and beans; April 18-19, do not plant seed; April 20-22, best for planting root crops—beets, turnips, carrots, potatoes; April 23-24, no planting; April 25-27, good for planting beans and vine crops; April 28-29, do not plant; April 30, plant root vegetables.

Through many years of trial and error, I have learned that following good cultural practices will greatly reduce the chances of failure in growing vegetables and flowers. Improving the quality of your soil before planting is half the battle. Add humus in the form of organic matter such as compost, old well-rotted manure, or peat moss. Using a steel-tined rake, break up clods and smooth the planting row until the soil in it is of a uniformly fine structure. Do not walk in the seed row or you will over-compact the soil, making it difficult for seedlings to grow. Follow directions on the seed packet for sowing the seed.

Oftentimes a beginning gardener will tell me that he or she has difficulty in getting seeds of carrots and parsnips to grow. The secret in starting these slow-to-germinate vegetables is in keeping the soil uniformly moist at all times. What if it doesn't rain or if you can't water with a hose? Find some old narrow boards and

lay them over the row of seeds. The seeds are kept moist and dark and in a surprisingly short time seedlings will poke up through the soil. Check the rows daily after the fifth day from planting and remove the boards as soon as you notice tiny plants. Sprinkle a thin layer of dried lawn clippings over the seedlings to give protection from the sun and to help retain moisture. (A reader sent this method for starting slow-germinating seeds such as carrots and parsnips and it works like a charm.) It is imperative that the weeds are pulled out as they appear so the vegetables get off to a good start. If you pull out a few carrots along with the weeds, there is no harm done as "thinning" does good and gives the remaining carrots room to develop.

Another reader shared this tip for starting peas: Soak the peas overnight in tepid water. Buy a packet of Nitragin and inoculate both peas and beans just before you plant the seeds. Nitragin promotes formation of nodes on the roots so plants can absorb more nitrogen from the soil. Once seeds of peas have been soaked for a few hours, they should be planted immediately.

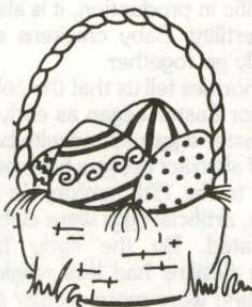
### PRAYER FOR A HOME

May the sun shine long  
 Upon this house.  
 And the rains always  
 Be gentle here.

May you live here  
 For many years,  
 And know much joy  
 And love.

May this always be  
 Your heaven on earth.  
 And may you live here  
 Every day with God.

—Annette Lingelbach



## Kitchen-Klatter Salad Dressings --

French  
 Italian  
 Country Style

Each dressing will add special flavor to egg, vegetable, fruit and main dishes.

If you can't find these at your local grocer's, send **\$2.00** (check or money order) per 8-oz. bottle, with your name and address to:

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



**MANUSCRIPTS:**

Unsolicited manuscripts for the *Kitchen-Klatter Magazine* (Shenandoah, Iowa 51601) 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.

### The Story Of An American Family

**\$4.25, per copy**

Also Available  
Church Projects and Programs

**\$1.00, per copy**

Send your order to:

**KITCHEN-KLATTER**  
Shenandoah, Iowa 51601

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

**BORDERLESS BILLFOLD PHOTOS**

**FULL COLOR** **NO LIMIT**  
**20 FOR \$2.50** **FAST SERVICE**  
2 1/2" x 3 1/2" prints on silk finish paper. Any photo copied (11 x 14 or smaller). Send color photo, neg. or slide. One pose per order. Your original returned. Add 60¢ for first class service. MONEY BACK GUARANTEE.

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

**DIG BAG**

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

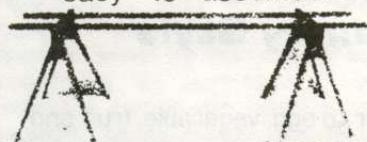
Postpaid  
Ks. residents add 3% tax  
Naugahyde, Lined, 4 pockets outside, 4 pockets inside. Black Brown, Beige, Tan, Red, White, Blue, Rust



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

## STURDY HANDMADE WOODEN Quilt Frames

easy to assemble



**Thorbilt** \$59.00  
4 EDGEWOOD + freight  
COUNCIL BLUFFS, IA. 51501  
712-322-4527

**HOW DID THE EASTER CUSTOMS BEGIN?**

by  
Mildred Grenier

We all know that Easter is celebrated because on that day Jesus arose from the tomb. But about the only thing certain as to when it will fall is that it will be on a Sunday. The date varies between March 22 and April 25, a leeway of thirty-four days.

Early Christians fixed Easter by the full moon. One reason was to help religious pilgrims travel over the desert at night. The light of the full moon made it easier for them to reach the Holy City. In the year 325, Easter was fixed so that it would come on the Sunday following the first full moon which follows the equinox, March 21.

Why do we call the day "Easter?" The name Easter is derived from the Teutonic goddess, Eostre, a pagan deity of dawn and spring and fertility. In ancient Rome feasts were held to celebrate the vernal equinox, March 21, a time when flowers and plants were awakening from the long winter's sleep, and birds and animals were mating.

One of Christianity's most celebrated converts, the Emperor Constantine, is credited with having made new clothes a part of Easter and the custom has persisted throughout the ages. The Emperor decreed that, as a special honor to the newly risen Lord, every member of his court appear on Easter morning in new raiment.

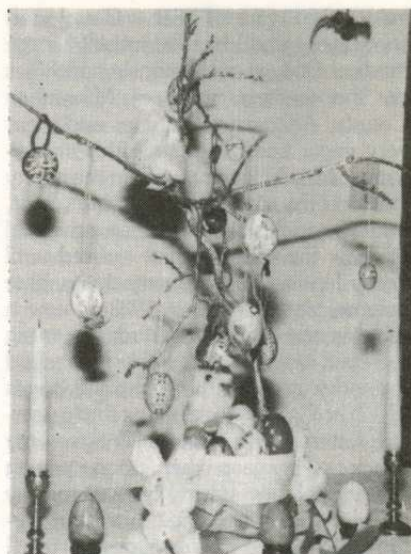
Historians tell us that the first Easter sunrise service was held in a cemetery in 1732 in Germany.

The pure white lilies have long been considered a symbol of the Resurrection.

Why are colored egg, baby chicks and bunnies associated with Easter? Eggs have always been considered a symbol of fertility, or resurrection, because they contain the germs of life. Since the rabbit is so prolific in production, it is also a symbol of fertility. Baby chickens and eggs naturally go together.

Some authorities tell us that the coloring of eggs for Easter began as early as 5000 B.C. Easter eggs painted with both religious and abstract designs have been traced back to the 13th century. In the 16th century, artificial eggs were elaborately decorated. By the early 18th century, the designs had less religious significance and were more secular and brightly colored.

The Poles and Ukrainians still create beautifully decorated Easter eggs with the same patience and delicate skills used by craftsman in past centuries. Using a batik-like technique, patterns are painted on the egg with hot wax. Next the egg is dyed with one color. Then the wax is scraped off and a new pattern is



Juliana Lowey made this  
Easter egg tree.

made. The dye does not color the waxed parts of the egg. The process is repeated with different colored dyes to create many elaborate designs.

One of the beliefs among the Ukrainians is that as long as the tradition of decorating beautiful Easter eggs continues, the world will exist. Because these eggs are so special, they believe the good they create can conquer the evil of the world.

**IT'S SPRING**

It's a daffodil sort of day  
With a gentle little breeze;  
Buds are swelling, bursting  
As I walk among the trees.  
Dewdrops are on the violet,  
More birds are on the wing;  
I thrill anew at these sure signs  
That, once more, it is spring.

—Inez Baker

**I SAW GOD**

God is the twinkle in the eyes  
Of a child about to smile.  
God is the rainbow on the bud,  
Content to stay awhile.  
God is the laughter of the boys  
Running a country mile.  
Whatever else the world may say,  
I saw God thrice today! —Anon.

**FREDERICK'S LETTER — Concluded**  
name them one by one. Count your many blessings and see what the Lord has done."

Betty sends you her love along with mine.

Sincerely,  
Frederick

P.S. I just read about a Mr. Roland Daab of Columbia, Ill., who has not missed a single day of Sunday School in sixty-four years!!! He is making history.



## ARBOR DAY

by  
Norma Tisher

To some Arbor Day simply means an annual "Tree Day." To others it means the day should be celebrated very thoughtfully because the nation's need of trees may become serious. We of an older generation can manage with the present supply, but the future generations will need trees to replace all those destroyed and wasted.

In the 1800's a number of public spirited persons alarmed by the rapid deforestation of many sections of the United States urged that trees be planted systematically. Arbor Day originated in and was first observed by the state of Nebraska on April 10, 1872. It was a wise, practical movement proposed and inaugurated by Julius Sterling Morton, a Nebraska publisher. He was concerned because erosion was a constant problem in a predominantly treeless Nebraska.

At the first Arbor Day observance, prizes and premiums were offered to the individual and to the county agricultural society that planted the most trees. More than one million trees were planted on the first Arbor Day. Within the following two decades more than 100,000 acres of land in Nebraska were turned into forested preserves. Clearly Arbor Day had more than a sentimental value. Not until 1885 did the Nebraska legislature make Arbor Day a legal holiday and chose Morton's birthday, April 22.

The first states to make Arbor Day a holiday were Kansas and Tennessee in 1875, Michigan and Minnesota in 1876, Ohio in 1882. Now Arbor Day is officially observed by Canada and all the states except Alaska. Most northern states observe Arbor Day in April, May or sometimes in March. Because of climatic differences, the day is observed in some Southern states during the winter months, and on a November day in Puerto Rico.

Theodore Roosevelt expressed his thoughts in 1907: "A country without trees is almost as hopeless as a people without children. When you help to preserve our forests or to plant new ones, you are acting the part of good citizens."

\*\*\*\*\*

## APRIL

April is so charming  
She has you mesmerized—  
And then without a warning,  
Oops! Those dripping skies!  
I try to cope with April,  
But my efforts are in vain;  
When I DO take an umbrella,  
It's on a day it doesn't rain.

—Berniece B. Phillips

## Whether you're 8 or 80!



## You Don't Need to Live With Knee Problems

Athletes aren't the only ones who suffer from knee problems. Thousands of men, women, and children of all ages live with painful knee problems day after day. Every kind of problem you can imagine . . . from crippling painful arthritic knees to strains, sprains, and just plain chronically weak knees.

**No matter what kind of knee problems you have, the BARLOW knee support can bring instant relief.**

The BARLOW™ knee support was originally developed to help rehabilitate and relieve the pain of surgically repaired knees . . . knees that demanded firm, constant support to prevent strains, sprains, and further injury.

Because the BARLOW knee support proved so effective in helping to relieve these extremely severe knee problems, it was then tried with all types of knee problems. The results were always the same . . . blessed relief!

**Why the BARLOW knee support will work for you when other braces and supports don't.**

The BARLOW knee support contains no metal, it provides maximum support for the cap and sides of the knee. Support that absorbs shock, prevents twisting, and generates a soothing warmth that's especially beneficial for arthritis. The non-allergenic BARLOW support is comfortable enough to wear all day long,

and it comes in 5 different sizes, assuring a perfect fit.

Today, thousands of men, women, and children are leading active, pain-free lives in spite of the fact that they have had serious knee problems . . . thanks to the BARLOW knee support.

**The BARLOW knee support is backed by a Money-Back Guarantee.**

## NO-RISK GUARANTEE

Just try the BARLOW knee support for 30 days. We guarantee that if it doesn't relieve your knee problems, simply return it to us for a full refund. No questions asked!

Why put up with painful knee problems when you don't have to? Order your BARLOW knee support today. (Please be sure to specify size.)

## WHAT FOLKS TELL US ABOUT OUR KNEE SUPPORT:

"Your knee support is excellent. I can walk without a cane for the first time since surgery." M.S., Panama City, Fla.

"Thought you might like to know how happy I am with my knee support. I'm not an athlete, I'm an 80-year-old woman who now enjoys gardening again." L.W., Oconto Falls, Wis.

"Almost immediately your brace helped relieve the pain of the knee that I severely fractured a year ago. After two weeks, I only wear it when I know I'm going to do a lot of walking." D.L., Orange City, Iowa

**BARLOW™ KNEE SUPPORT, INC., Dept. KK044**  
**406 So. Ella, Sandpoint, Idaho 83864**

Enclosed please find \$\_\_\_\_\_ for \_\_\_\_\_ BARLOW knee supports.

- ☐ One BARLOW knee support \$19.95 plus \$1.00 Shpg. & Hdlg.  
☐ Two BARLOW knee supports \$39.90 plus \$2.00 Shpg. & Hdlg.  
 Enclosed is my ☐ Check ☐ Money Order or Charge my ☐ Visa ☐ Mastercard. Credit Card Customers call NOW! Toll Free 1-800-824-7888 Operator #115

Card No. \_\_\_\_\_ Exp. Date \_\_\_\_\_

## FOR CORRECT SIZE

Measure around the knee, one inch above the knee cap.

## CIRCLE ONE

(SM under 15") (MED 15" to under 17") (LG 17" to under 19") (XL 19" to under 21") (XXL 21" and over). If in doubt, send exact measurement \_\_\_\_\_

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

ADDRESS \_\_\_\_\_

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

© 1984 BARLOW KNEE SUPPORT INC.





ENJOY HEARING

THIS IS  
ALL YOU WEARSAVE  
\$200

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-D, Brookport, IL 62910

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. Pils. include 50¢ extra for pstg. and hdlg. with EACH set of 40 Towels you buy. We know Towels — we've sold 70,000,000 already. Fund Raisers write for quantity prices. Money-Back Guarantee. No C.O.D.'s. Pils. allow up to 6 wks. for delivery.

40 TOWEL CO.  
1602 Locust St.

Dept. C-395,  
St. Louis, Mo. 63103

1000 GOLD STRIPE ZIP CODE LABELS 75¢



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

Money Back Guarantee. FREE GIFT BOX! Pils allow up to 6 wks. for delivery.

LABEL CENTER  
1602 Locust St.

Dept. GS-416,  
St. Louis, Mo. 63103

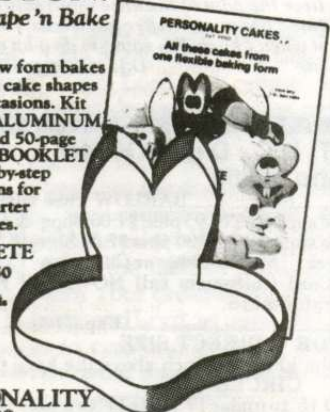
**CAKE FUN!**

with Shape 'n Bake Cakes

Simple new form bakes unlimited cake shapes for all occasions. Kit includes ALUMINUM FORM and 50-page BAKING BOOKLET with step-by-step instructions for several starter cake shapes.

COMPLETE KIT: \$5.50

ppd. U.S. Funds  
NY residents  
add sales tax



PERSONALITY  
CAKES® P.O. Box 133-K Corbettaville, NY 13749

**DOROTHY'S LETTER — Concluded**  
is pumpkin, so I took a pumpkin pie, cookies and homemade candy. Bernie took an angel food cake, Delia's favorite. Bernie also took them some fresh farm eggs.

Kristin's family is all well. Julian is now into the wrestling season. He is still taking piano lessons and Kristin says they can play five duets. She and Julian plan to make a tape and send it to us. Elizabeth has discovered books are for reading and looking at instead of tearing. While someone reads the same book seven or eight times, she sits quietly in their lap. Aaron finished the basketball season with a fine record and is now busy working on his National History Day contest number. They are all homesick to see Andy, who hasn't been home from college since the Christmas break. Andy hopes to be home next weekend so everyone is counting the days. Kristin thinks Andy will see a big change in Elizabeth.

If I am to get this into the mail today, I must close and get to town with it.

Until next month . . .

*Dorothy*

### IN-YOUR-GARDEN QUIZ

1. Name the vegetable of the hibiscus family which is cultivated for its sticky green pods that are pickled or used in soups.
2. What Irish vegetable of the nightshade family is an edible starchy tuber?
3. Name an herb with aromatic foliage and seeds; both are used for flavoring foods, especially pickles.
4. Name a vegetable of the goosefoot family grown for its edible leaves.
5. Name a succulent vegetable whose leaves are used in salads.
6. Name a vegetable of the lily family which is a pungent, edible bulb.
7. Name a large, thick-leaved vegetable which can also be used as a source of sugar or for forage.
8. What early spring vegetable has edible shoots?
9. Name a vegetable of the cabbage family which has an enlarged fleshy turnip-shaped edible stem.
10. What plant of the buckwheat family has large leaves with thick succulent petioles?
11. Name a vegetable of the mustard family whose root is usually eaten.
12. Name a closely curled leafy vegetable used as a culinary herb or garnish.
13. What vegetable varies in shape and size, is red, yellow or green, and is used in condiments and relishes?

ANSWERS: 1. okra, 2. potato, 3. dill, 4. spinach, 5. lettuce, 6. onion, 7. beet, 8. asparagus, 9. kohlrabi, 10. rhubarb, 11. radish, 12. parsley, 13. pepper.

—Norma Tisher



This strange-looking flower is a Paphiopedilum. Juliana Lowey has a growing collection of orchid plants and this is one of her favorites. It is green and yellow with black dots. This particular plant was a gift to her from Emily and Rich DiCicco.

### NOTE FROM LUCILE — Concluded

One: An elevator was installed at ground level and thus the countless steps were wiped out with one magic push of a button.

Two: The Iowa political caucus was held there and I had never attended one. I'd always voted in November, mind you, but I'd never participated in a caucus. I wanted to see what it was all about.

So you see, these two things meshed together and got me down to the library after so many, many years.

After the caucus was over our wonderfully competent librarian took me on a tour of the building and I simply couldn't believe that every level, every nook and cranny was available to anyone who must live his life in a wheelchair. Such sweeping changes have been made that the ONLY thing I remembered was the fireplace!!!

Oh really, that was a great night . . . I cannot begin to tell you what a tremendous difference it made to me. It was a profoundly important milestone.

Until this happened I had almost given up the idea of ever trying to make it out to New Mexico again, but now I can begin to make genuine plans for managing that trek. It is entirely possible that Betty Jane's mother, Lucille Rice of St. Paul (we always call her "Lu," you know), will make the trip with us. In any event, she is coming down to Shenandoah very soon to pay us a visit and at that time we can juggle around all of the "ifs" involved.

Thank you so very, very much for remembering me. These words sound extremely inadequate to me, but I mean them from the bottom of my heart. In our chaotic world the great rock of Friendship is a tremendous comfort.

*Lucile*





## "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.

June ads due April 10  
July ads due May 10  
August ads due June 10

**THE DRIFTMIR COMPANY**  
Shenandoah, Iowa 51601

**MANUSCRIPTS:** Unsolicited manuscripts for the *Kitchen-Klatter Magazine* (Shenandoah, IA. 51601) 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.

**FREE QUILT PATTERNS** in "Quilter's Newsletter Magazine", plus Catalog Illustrating Hundreds of Quilt Patterns, Quilting Stencils, Quilting Books, Supplies, Kits, Fabrics—\$2.00. Leman Publications, Box 501-F40, Wheatridge, Colorado 80033.

**PECANS!** Quart Each Halves, Pieces, Mcal. 3Qt. Sampler, \$12.95. Postpaid. Canecreek Farm, Dept. KK, Cookeville, TN 38502.

**LADIES!!** Don't miss our guides to culinary delights. Thousands of delicious recipes. Free brochure. Mercury Book Company, Box 495K, Mount Shasta, CA 96967.

**ATTENTION POPCORN LOVERS!** If your popcorn doesn't pop, who's to blame? (It's NOT the popcorn!) FREE details, recipes, "how to pop corn". Brinkman Popall Popper, Inc., 4544 CKK Wanamaker, Topeka, KS 66610.

**FOR SALE:** Cushing Centennial Cookbook—over 1100 recipes. \$9.50 postpaid. Darlene Juells, Cushing, Iowa 51018.

**GRACE UNITED Methodist Church Cookbook.** Over 500 home tested recipes. Send \$5.75 to: Jane Fisher, Rt. 1 Box 301, Rockford, Ohio 45882.

**ARC Cookbook—800 recipes.** Makes excellent gift. Proceeds go toward the Association for Retarded Citizens in South Dakota. Send \$9.00 to ARC, 222 West Pleasant Drive, Pierre, SD 57501.

**MAGIC HANKY** changes from Christening Bonnet to Bridal hanky. Package includes: Christening Bonnet, explanatory poem, pattern. \$7.00 postpaid. 6-8 weeks delivery. KALSTAD KREATIONS by Elisabeth Hanson, 355 So. 2nd, St. Helens, Oregon 97051.

**CANDLEWICKING** Lovebird pattern stamped on 16x16 unbleached muslin. Pattern size 8x10. Suitable for picture or pillow top. Package includes stamped muslin, one and one half yards of lace, thread, needle and instructions for frame. 6-8 weeks delivery. \$10.00 postpaid. KALSTAD KREATIONS by Elisabeth Hanson, 355 So. 2nd, St. Helens, Oregon 97051.

**FOR SALE:** Centennial Cookbook from St. Paul's Lutheran Church. 370-pages, 1045 recipes including Danish recipes. \$8.25 postpaid. Mrs. John P. Bell, Route 3, Atlantic, Iowa 50022.

**COUNTED CROSS STITCH ENTHUSIASTS!** Free catalog containing high quality kits at reasonable prices. Stitchery Place, 5475 14th Avenue North, St. Petersburg, FL 33710.

**FOR SALE:** Blue Custer County Scholarship Cookbook. 1800 favorite recipes of Extension Club members. \$10.00. Mildred McDuffee, Box 156, Broken-Bow, Nebr. 68822.

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

**MIDGET** Guitar, AM Radio combination. 12" long. Not a toy. \$24.95 postpaid. J. Masek, Box 6452, Lincoln, Nebr. 68506.

**47 MEXICAN RECIPES.** Easy, delicious, inexpensive. Breakfast, dinner, snacks! \$3.00. Recipes-14K, 3601 Buxton, El Paso, TX 79927.

**VINEGAR!!** Over 125 uses for this economical, environmentally safe, natural product. Fascinating booklet contains household and beauty tips. Send \$2.00 to Cardel Publications, Box 642, Council Bluffs, Iowa 51502.

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

**Cookbooks Are Our Specialty**

BEST-WAY PUBLISHING, LTD.

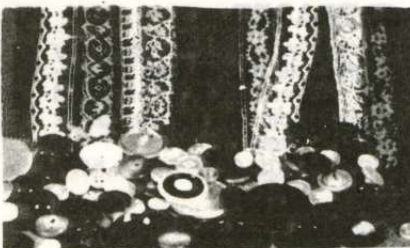
BOX 779

IOWA CITY, IOWA 52244

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

## 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!)

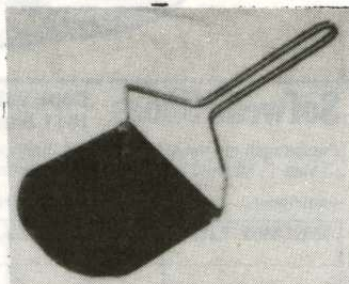


## 40 YARDS LACE \$1.75

**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¢ p&g. 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. BL-36,  
St. Louis, Mo. 63103

## "OVEN MAID"



The newest in kitchen musts!! No more burned arms or fingers—just slide **OVEN MAID** under your pie pan, bread pan, casserole, or pizza's, tilt back slightly, remove from oven and Presto, no more burns. A kitchen tool no kitchen should be without!! Made of strong materials!!

16½x6½ — pie size — **\$6.00**  
18½x8 — pizza size — **\$8.00**  
plus \$2.00 postage & handling  
Mail to: **OVEN MAID**, RR2, Box 153,  
Scotland, S.D. 57059

## 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

## WANT TO BUY Railroad Memorabilia

Especially Dining Car Items, China, Silverware, Serving Pieces, Etc. Also Locks, Keys, Lanterns, and what have you.

Harold Willis  
R-1, Concordia, MO. 64020  
816-463-7039

## GREAT BALLS OF POP CORN!

WITH THIS NEW **Jolly Time POP CORN BALL MAKER**

Your whole family loves pop corn balls, but you cringe at the mess involved — and burned or sticky fingers? With this simple gadget you just scoop coated pop corn into the larger half and press with the other half to form a ball. That's all there is to it. The plastic molds come with tasty pop corn ball recipes.

ORDER BY MAIL

Enclose \$1.00 for one, \$1.75 for two. Jolly Time Ball Maker, Dept. KK P.O. Box 178, Sioux City, IA 51102

## SAVE 80% ON PERFUMES

Parfum de Naudet

A company in business since 1895 has created its versions of the world's most treasured perfumes. "Brand" name perfumes that range in price from \$100 to \$175 per ounce.

Basics Plus carries Naudet's versions of the following fragrances:

Bal a Versailles • Chloe •  
Halston Night • Joy •  
L'Air du Temps • Metal •  
Opium • Oscar de LaRenta •  
Shalimar • White Linen.

Naudet Perfumes have been recommended by some of this country's leading consumer advocates.

Test all 10 fragrances, each in a 1/2-dram bottle (5/8 oz. total for \$12.00).

One time offer per customer.

REGULAR PRICES: 1/2 oz. any fragrance \$12.00 — 1 oz. \$20.00

Add \$1.00 for postage

30-day money back guarantee

**BASICS PLUS**, 4850 East 62nd Street, Indianapolis, Indiana 46220



# Sensational Sale!

"Here are six of my favorite, all-occasion, Softwear Styles. Believe me, only by wearing them can you really appreciate their quality and comfort. And because Softwear specializes in hard-to-fit sizes, every woman can wear them. Best of all, these shoes are yours at enormous savings and, as always, they're backed by Softwear's 100% Guarantee of Satisfaction."



Janet Parker,  
Customer Relations  
Director

## A MANDY

In-or-outdoors you'll enjoy the comfort of their glove leather uppers and padded insoles, their easy-going 5/8 inch heels.

**COLORS:** WHITE, CAMEL, WINE, NAVY, BLACK

**SIZES:**  
NARROW —5½ through 12  
MEDIUM —4 through 12  
WIDE —5 through 12  
EXTRA WIDE —6 through 11  
(NO HALF SIZES OVER 10)

(Reg. \$28.00) **NOW ONLY**

**\$21.90**



## D MARGIE

Marshmallow soft uppers. Heavenly cushioned insoles with elasticized backstrap. 1½" heels.

**SOLID COLORS:** BLACK, BROWN, CAMEL, NAVY, BONE, WHITE, BURGUNDY, RED, TAUPE

**MULTI COLORS:** WINE MULTI, TAN MULTI

**SIZES:**  
NARROW —6½ through 12  
MEDIUM —4 through 12  
WIDE —6 through 12  
(NO HALF SIZES OVER 10)

(Reg. \$24.00) **NOW ONLY**

**\$19.90**



## B SHERRY

Superbly comfortable, go-everywhere, supple-as-leather softies with padded insoles. 5/8 inch heels.

**COLORS:** WHITE, CAMEL, RED, NAVY, BLACK

**SIZES:**  
NARROW —5½ through 12  
MEDIUM —4 through 12  
WIDE —5 through 12  
EXTRA WIDE —6 through 11  
(NO HALF SIZES OVER 10)

(Reg. \$23.00) **NOW ONLY**

**\$18.90**



## E TEASER

Beautifully made, exceptionally comfortable with supple, leather-like uppers and cushioned insoles. Adjustable instep strap. 1½ inch heels.

**COLORS:** WHITE, BONE, CAMEL, NAVY, BLACK

**SIZES:**  
NARROW —5½ through 12  
MEDIUM —4 through 12  
WIDE —5 through 12  
EXTRA WIDE —6 through 11  
(NO HALF SIZES OVER 10)

(Reg. \$26.00) **NOW ONLY**

**\$19.90**



## C GALAXY

Square cut multicolored stones. Foam cushioned insoles. Adjustable backstraps. 2" inch wedge heels.

**COLORS:** WHITE, GOLD, BONE, BLACK, SILVER

**SIZES:**  
NARROW —5½ through 12  
MEDIUM —4 through 12  
WIDE —5 through 12  
(NO HALF SIZES OVER 10)

(Reg. \$20.00) **NOW ONLY**

**\$17.90**



## F GLORIA

A rare blend of fashion, comfort and versatility. Made with crushable soft, leather-like uppers and generously padded insoles. Adjustable instep strap. 1½ inch heels.

**COLORS:** WHITE, BONE, WINE, BROWN, NAVY, RED, BLACK

**SIZES:**  
NARROW —5½ through 12  
MEDIUM —4 through 12  
WIDE —5 through 12  
EXTRA WIDE —6 through 11  
(NO HALF SIZES OVER 10)

(Reg. \$27.00) **NOW ONLY**

**\$19.90**



## Softwear Shoes, Dept. 685B, 1811 San Jacinto, Houston, TX 77002.

Please rush me the following order. Enclosed is my ☐ Check ☐ Money Order or charge my ☐ Visa ☐ MasterCard ☐ American Express

Credit Card # \_\_\_\_\_ Exp. Date \_\_\_\_\_

For Fast personal Service:  
Credit Card Customers call (713) 650-0916

EXACT NAME OF SHOE	SIZE	WIDTH	COLOR	PRICE

☐ Please send me your FREE color catalog.

Texas res. add 5% sales tax  
Add postage and handling \$2.25

TOTAL \$ \_\_\_\_\_

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

Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_

Zip \_\_\_\_\_

**SHOE SIZE CHART**  
NARROW will fit AA & A widths  
MEDIUM will fit B widths  
WIDE will fit C & D widths  
EXTRA WIDE will fit E & EE widths  
(\$2.00 extra per pair for all sizes over 10)

**C.O.D. ORDERS:** If ordering C.O.D., please send \$3.00 per pair deposit.

**SATISFACTION GUARANTEED**  
You must be completely delighted or just return your purchase for a full refund.

© 1984 Softwear Shoes