The AMERICAN HOME

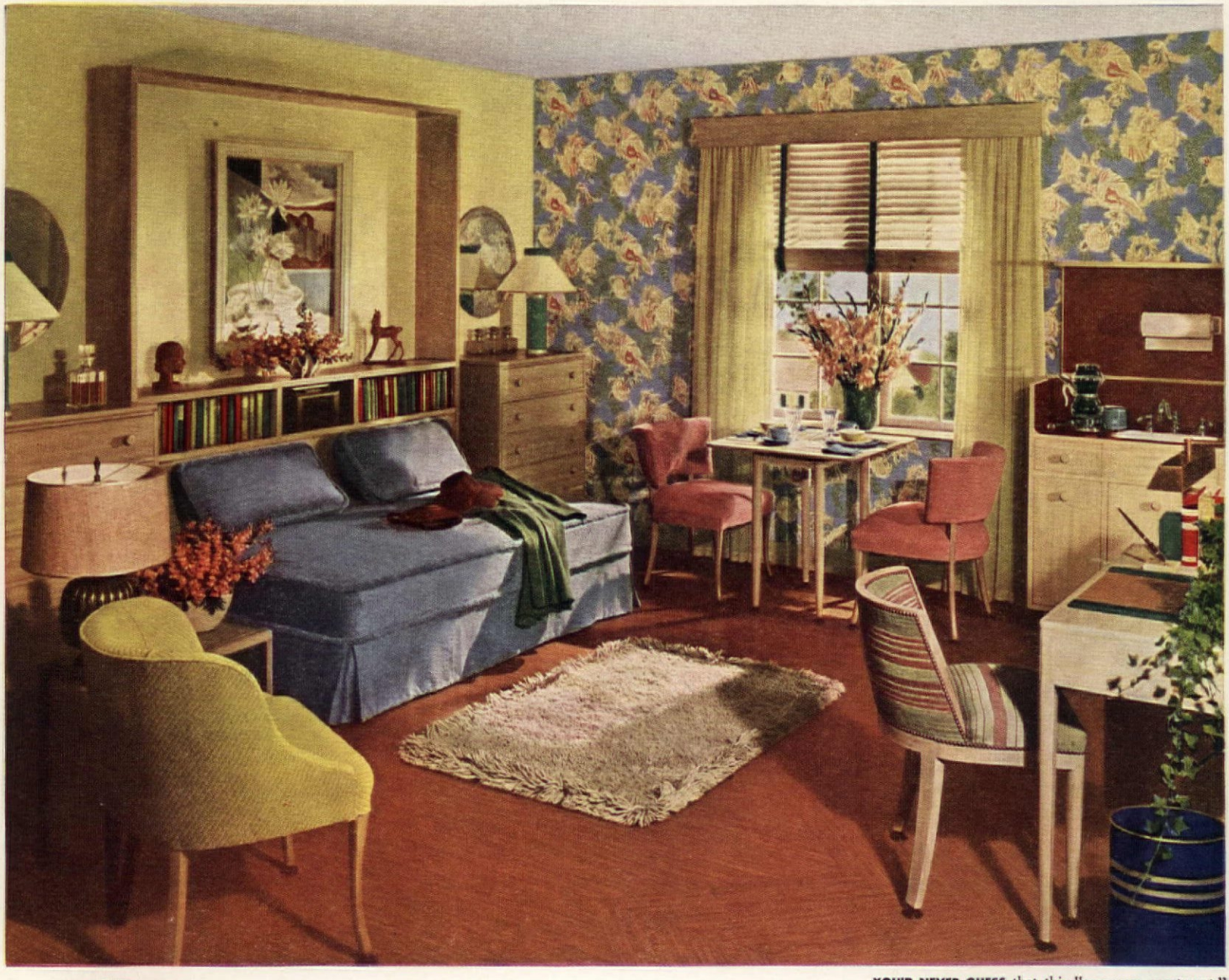
15¢

November 1942

Buy WAR BONDS AND STAMPS FOR VICTORY

75 Gifts to Make

RED SKELTON DOOD IT



YOU'D NEVER GUESS that this "one-room apartment," which now pays our taxes, was once an unattractive spare room. The floor is Armstrong's Jaspé, Style No. 10, laid in an inexpensive custom treatment. The sink top is covered with Armstrong's Plain, Style No. 25. Write for free list of furnishings and sketch of room plan.

"It used to be our spare room . . .

NOW IT PAYS THE TAXES!"

"And we rented it the day after our Armstrong Floor was installed."

"RIGHT OFF THE BAT, John was against renting the spare room. 'You probably couldn't get enough rent for a room like that to launder the linen.' John had something there. The room was in pretty bad shape. And I knew he was right, too, when he said it would never attract the kind of folks we'd want in our home.

"But we still had to pay the taxes! So I went up to look at the room. The old battle-scarred floor was the worst thing about it. Then I remembered a booklet about Armstrong's Linoleum that I'd sent for, a few weeks ago. My merchant suggested a lovely color of Armstrong's Jaspé—and from then on, the rest of the decoration was easy. We bought some inexpensive furniture. Some of it we finished ourselves. When we were through, we had a 'one-room apartment' that brings in almost as much rent in a week as a 'furnished room' would in a month.

"We rented it to a lovely young couple. They were delighted to know that I didn't object to a little cooking. Why should I? An Armstrong Floor makes one-room housekeeping really practical. The rent they are paying seems a bargain to them—but it has paid back all of our expense already and now it's paying the taxes.

"As one taxpayer to another, let me tell you that this Armstrong Floor did a lot more than just help make the spare room profitable. It taught me how to put new life into old rooms—new life that lasts. It also taught me how simple it is to keep a room looking its best with an easy-to-clean Armstrong Floor."

SEND FOR THE BOOK that inspired the idea to fix up the room that's paying the taxes. It's a picture-filled book, full of ideas that you can use to make old rooms look new again with the help of smart-looking, long-wearing Armstrong's Linoleum. Just send 10¢ for "Tomorrow's Ideas in Home Decoration" (outside U. S. A., 40¢). Armstrong Cork Company, Floor Division, 4211 Pine Street, Lancaster, Pa.

★ ☆ ★ **TO DO OUR PART** in the war effort, Armstrong Cork Company has converted much of its productive capacity to the making of munitions and other vital war materials. However, your merchant can still show you Armstrong Floors that are both smart and correct. Just look for the name *Armstrong's* on the back of the goods you buy.

ARMSTRONG'S LINOLEUM FLOORS

for every room (A) in the house

MADE BY THE MAKERS OF ARMSTRONG'S QUAKER RUGS; ARMSTRONG'S LINOWALL, AND ARMSTRONG'S ASPHALT TILE

YOU AND YOUR MAN

are an important part of the

SERVEL NUTRITION IN INDUSTRY PLAN

*

This plan—offered by your Gas Company to keep war workers healthy—needs your help. Read your part in it.

HERE'S WHAT GAS COMPANIES ARE DOING TO HELP WIN THE WAR

1

Putting up posters in war plants to tell your Jim or Joe the right foods to eat...and why.

2

Cooperating with plant cafeterias in suggesting Victory Lunches—in featuring energy-rich foods

3

Encouraging neighborhood restaurants to serve balanced meals and the recommended Victory Lunch

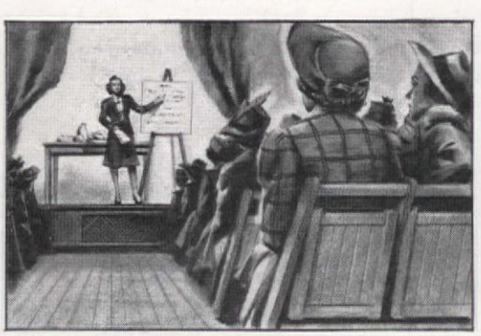
4

Helping YOU pack health-building lunches . . . prepare nutritious meals at home.

COPYRIGHT 1942, SERVEL, INC.

PACK A PUNCH IN EVERY LUNCH! A man needs good food to feel good, work well. A thermos of milk, a meat or cheese sandwich, a vegetable sandwich, an apple or other fruit—these are *essential* foods. But there are dozens of ways to vary them.

As part of the Servel Nutrition In Industry Plan, your Gas Company is making available to war plants and war workers a booklet of tested lunch-box recipes. This "Eat to Beat the Devil" booklet shows how to get variety in the lunch box and plenty of energy food value. Ask your husband about it. You can get it, too, at your Gas Company.



LEARN TO PLAN HIS MEALS THIS WAY. Making sure that your husband eats the right food while away at work is only part of your job. It's important that you plan the right meals at home, too.

Government experts have found that there are certain foods every adult needs each day, such as a pint of milk, at least one serving of meat, fish or poultry, etc. To help the wives of workers become familiar with these basic standards of correct nutrition—and how to apply them—Gas Companies are conducting meetings in neighborhood auditoriums and halls. You are invited to attend.

450 GAS COMPANIES WANT TO AID YOU. Almost overnight, home making has become a war industry—not only for the families of war plant workers, but for *every* housewife. As never before, the modern knowledge of nutrition and conservation is being brought into action all over America.

And in 450 key cities, Gas Companies offer housewives help in acquiring these new skills. This Home Volunteer Service makes available to every woman the experience and counsel of trained home economists who for years have been advising and assisting the users of domestic gas service.

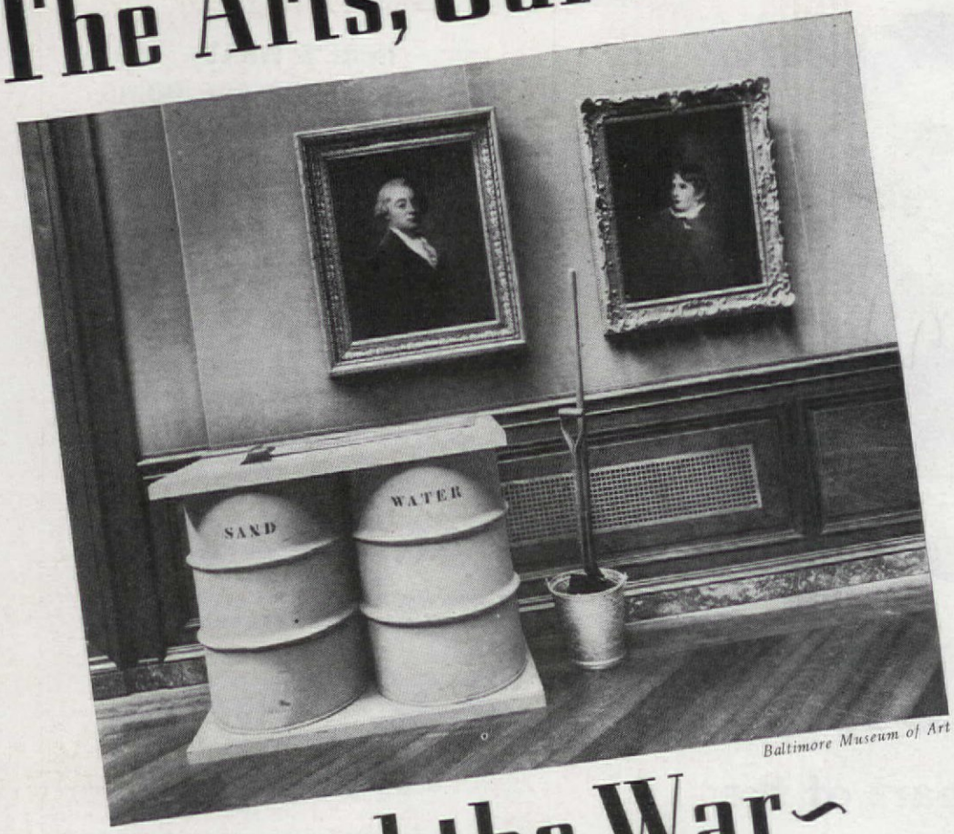
The Servel Nutrition In Industry Plan has been developed with the advice and help of the Committee on Nutrition in Industry of the National Research Council and in cooperation with the Office of Defense Health and Welfare Services as a contribution to the war effort.

SERVEL, INC.

EVANSVILLE, INDIANA

The Advertising and Promotion Department as well as the entire plant of Servel, Inc., peacetime manufacturers of the Gas Refrigerator, is today completely converted to the war program.

The Arts, Our Lives and the War—



Baltimore Museum of Art

ELIZABETH A. KNOLL

FOR people who ask, "what are museums doing about the war effort"? there is a ready answer. The arts represent the things we are fighting to preserve—the freedom of the human spirit, of the creative spirit; the spirit of the American people and of all free people everywhere. But more specifically, museums can do and are doing a great deal within the war effort itself. The Baltimore Museum, for example, has in operation a four-point war program which, outlined the morning after Pearl Harbor, rapidly developed into a complete, working organization.

One important phase is a project for the entertainment of service men, planned and carried out by the Junior Board of Trustees as "Sundays for Soldiers." Every Sunday afternoon from two to six, service men are invited to the attractive Members' Room to visit with Baltimore belles, sing, dance, play the piano, or inspect the exhibitions upstairs. Sometimes there are movies in the auditorium; sometimes local artists choose soldier subjects for an afternoon of sketching; always there are enjoyable conversation, excellent refreshments. In addition to those programs, the Museum's theatre division has taken its current plays to nearby camps. Needless to say, service men at all times are admitted free to all Museum activities.

A second phase of the war program deals with current exhibitions. Since, during the war, many valuable art treasures cannot be displayed in the usual way, a different type of exhibition has been initiated here. Emphasis is placed on current interests of average people—the defense worker, the housewife, the man next door; as, for example, in the "Scenery for Cinema" exhibition, which traced the development of the movies from the earliest days down to "Citizen Kane" and Walt Disney, with a small movie theatre for the children in addition. An exhibition of "Georgian England"—an even more specialized subject—presented a complete background of that period with costumes, furniture,

These Things are Ours To Defend ★ ★ ★ CULTURE and the right to enjoy it

AMONG the things we are fighting for is the opportunity to enjoy art and to learn to appreciate it. It has been said that "the desire for whatever is beauty is a faculty peculiar to the human mind," and that every instance of the enjoyment of art "is a kind of intellectual or even aesthetic creation." Our museums and other cultural institutions are doing valiant work toward preserving the right to that desire and that enjoyment.—EDITORS

Folk dancing, Denver Public Library

Sunday concert, National Gallery of Art

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YOURS as a gift—this amazing new book which was snapped up by the movies for $105,000 *even before publication!* Here is a story that will be read and talked about from coast to coast. Over 130,000 copies were sold just 7 days after publication!

Drivin' Woman starts where *Gone With the Wind* left off. In "Merry" Moncure, you'll find a heroine even more exciting than Scarlett O'Hara! Merry had grown to young womanhood in the old South. But the war had changed everything. She had seen a carpet-bagger burn her Virginia mansion; she had fled from Virginia to Kentucky to escape trial for murder, when she killed to protect her sister's honor. She fell in love with Fant Annable, handsome, irresponsible gambler and did mad things to win his love. Her honeymoon ended in flight from New Orleans; and on her miserable journey back to Kentucky she sold dresses from her trousseau for board and lodgings. A price was put on her husband's head and their infrequent meetings held a happy secret. Through the years her children were born, fatherless in the eyes of the world and sneering neighbors. Allilee Drake, the belle of the country, bore her hatred for marrying the man Allilee wanted. Tugger Blake, genius for making money, was so greedy for power that he was willing to make beggars of the farmers who raised the tobacco that was the foundation of his fortune. And brother Ephraim rode with the Night Riders when they spread terror over the countryside.

Told against the rich background of the Kentucky country where the embattled farmers fought against the mighty tobacco trust. "Drivin' Woman", is one of the most thrilling novels of the year. You may have it FREE if you join the Literary Guild now!

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Please enroll me as a subscriber of the Literary Guild and send me "Drivin' Woman" (650 pages, retail price $2.75) absolutely FREE. I am also to receive free each month the Guild magazine "Wings" and all other membership privileges. In consideration of this, I agree to purchase a minimum of four selections of my choice at only $2.00 each (regardless of higher retail prices of the publishers' editions) within a year.

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For plan serving Canadian subscribers, write to Literary Guild, 388 Yonge Street, Toronto, Ont.

THIS IS A LONG DISTANCE SWITCHBOARD

We can't get materials to build enough of them. And those we have now are crowded with war calls.

So please do not make Long Distance calls to centers of war activity.

These girls are at battle stations on the telephone front. They have as much as they can do to get the war calls through.

BELL TELEPHONE SYSTEM ***WAR CALLS COME FIRST***

music, sculpture, painting, and gardens, including performances of the 18th Century "Beggars' Opera." In all such exhibitions and in others relating to such phases of wartime life as posters, fashions, reporting, etc., the customary "art background" is unnecessary, since blown-up photographs, explanatory text, and useful illustrations serve to build up the subjects and give the spectator an appreciation of his own cultural surroundings as well as those of other lands and other periods. To dispel the characteristic "cold silence" usually associated with art institutions, the Museum has installed a "sound conditioning" system whereby, from a main communications center, music is transmitted through the walls of the various current exhibition galleries to put the spectator in the mood to feel and appreciate more fully what he is viewing.

The communications system also plays an important part in the third phase of the Museum's war program, namely, its comprehensive and thoroughly organized air raid precaution set-up. The staff is divided into fully equipped squads with specific posts and duties in which they are frequently drilled; shovels, buckets, and other materials are in place throughout corridors and galleries, and all parts of the building are in immediate contact with the center from which alarms can be sent.

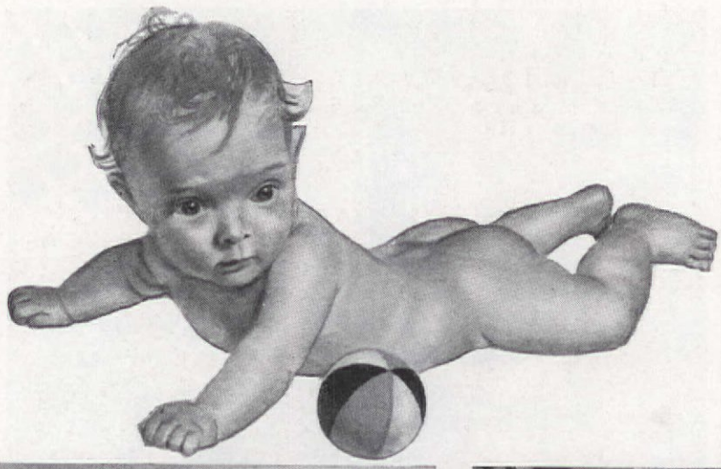
Entertaining service men is a new art museum function. This is in Baltimore, Md.

Baltimore Museum of Art

Believing that the task of building future citizens of democracy is one of its most important jobs at all times, the Museum, in its fourth main war project, has accelerated its junior program with the idea of instilling "after-the-war" ideals, awakening in children a love for beauty and an appreciation of the things that we are fighting for, and preparing them for the future. It cooperates with the Baltimore schools by providing lectures and movies for class groups that visit the Junior Museum. All phases of American culture are emphasized and correlated with those of other civilizations; always the displays and discussions are planned so as to educate in an enjoyable way, to encourage curiosity, to stimulate an appreciation of the American way of life. In addition to being taken through the main galleries where exhibitions are explained story-book fashion, the youngsters have their own exhibitions in their own galleries, where they can handle the objects displayed and really get acquainted with them, as in the case of the Indian exhibition with its life-size pueblo, outdoor oven, pottery, costumes, toys, etc. This past summer, the Museum continued its free Sketch Club for children, providing materials and instructors but encouraging the boys and girls to develop their own originality and ingenuity. Thus both by informal instruction and through actual participation in various forms of art, children get to know the Museum intimately. Said one little girl: "When I first came to the Museum it was so big. But now I run right in, just like at home." And it *is* a home, a home for beautiful things, a home for tomorrow, where free thoughts and free men go hand in hand, led by the spirit of Democracy.

Miss Knoll has told of what one museum is doing, but all over the country others are carrying on emergency activities that fit into that same general four-point program. Let us cite just a few. The Albright Art Gallery in Buffalo mounted miniature art exhibitions on panels and sent them to recreation rooms of camps and induction centers; New York's Metropolitan Museum of Art has not only organized similar traveling exhibitions but also cooperated in the painting of portable altars for camp use; the Boston and Brooklyn Museums (to mention only two) invite soldiers and sailors to join their studio clubs and art

Life Insurance for the Family Man



MANY A MAN with a wife and children has asked:

How Can I Use Life Insurance Most Effectively for the Protection of My Family?

As your life insurance agent will tell you, most every family man should arrange his life insurance to provide *two-way* protection:

1. *Whole life* insurance payable to his wife no matter when he dies.
2. *Extra* insurance for the first 15 or 20 years—until each child becomes self-supporting.

How family men in different circumstances can accomplish this *double* job is outlined below . . .

1. IF YOU ALREADY HAVE adequate whole life insurance for your wife, then a term policy for 15 or 20 years will provide the *extra* protection you may need while your children are growing and unable to support themselves. In that way you get temporary protection at a low premium rate.

This extra insurance can be made payable to your wife in one sum, or it can be paid as a monthly income during the period when the children are growing.

2. IF YOU DO NOT HAVE adequate whole life insurance, *two* Prudential policies may fit your needs. First, the "Family Income" policy. It combines whole life insurance with extra monthly income payments.

Take a "Family Income" policy with whole life benefit of $5,000. If you die during the first 20 years, your wife receives $50 a month until the end of the 20-year period . . . and then $5,000. If you die *after* 20 years, she receives just the $5,000.

3. THE SECOND POLICY is called the "Modified Life 3-20." It combines whole life insurance with an equal amount of *extra* protection for the first 20 years.

Suppose you take out a "Modified 3-20" policy with whole life benefit of $5,000. If you die during the first 20 years, your wife receives this $5,000 benefit *plus* $5,000 extra protection—paid either in cash or as a monthly income. If you die *after* 20 years, she receives just $5,000.

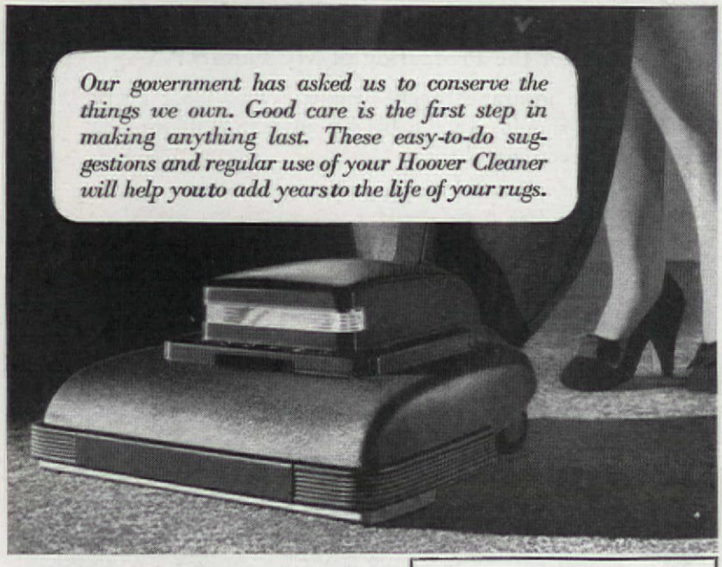
The PRUDENTIAL
INSURANCE COMPANY OF AMERICA
HOME OFFICE: NEWARK, NEW JERSEY

ARE WE HELPING YOU? This is another in our series of advertisements—"What Every Man Should Know About Life Insurance." This series is intended to give you the kind of *practical* information on life insurance that will be of real benefit to you and your family.

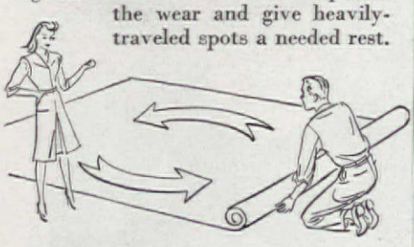
We hope these advertisements will help you understand life insurance better and give you a deeper appreciation of your agent's services. Your comments will be warmly welcomed.

An Important Lesson in Conservation Today

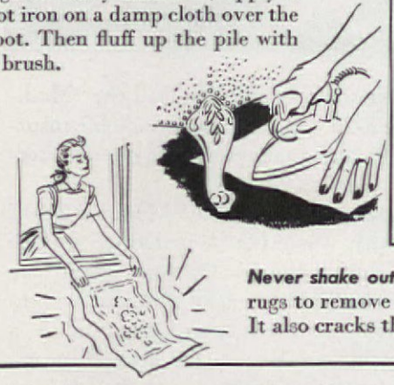
...How to make your rugs last longer



Reverse the position of your rugs every six months. You rotate the tires on your car periodically! Rotate the position of your rugs for the same reason . . . to equalize the wear and give heavily-traveled spots a needed rest.



Flattened pile . . . Where the rug pile has been crushed under the legs of heavy furniture, apply a hot iron on a damp cloth over the spot. Then fluff up the pile with a brush.



Use your Hoover regularly and thoroughly. It is much better to run the cleaner slowly, and in straight lines, than to rush through the job in a haphazard fashion. Take at least ten minutes (twenty is better) to clean a nine by twelve rug. Pay special attention to areas near the door. More street grit collects there and is trampled into the depths of the rug pile. Grit and sand act like tiny knives, cutting fibers that are pressed against them.

Never shake out dirt. Shaking or snapping small rugs to remove dirt is apt to break the threads. It also cracks the sizing on the back.

Have your Hoover inspected once a year

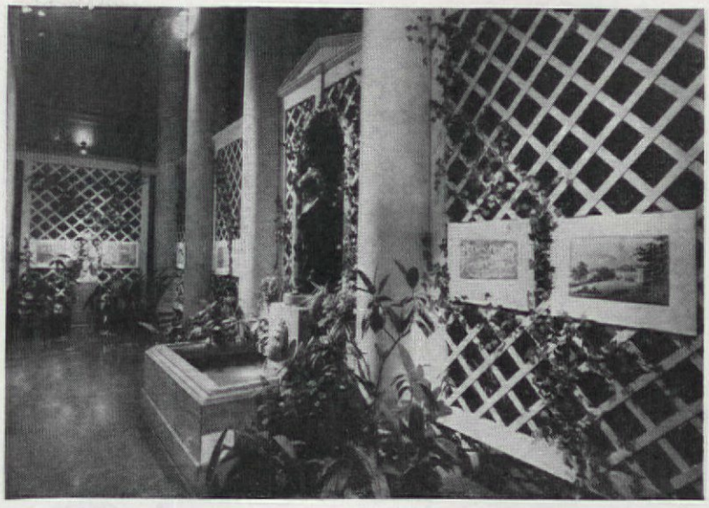
Today, with all of our facilities devoted to war production, Hoover Cleaners are no longer being made. But, with care, you can make your present Hoover last. The Hoover Factory Branch Service Station (see classified phone book) or your local Hoover dealer will gladly inspect it for you. If you cannot locate either, write direct to: The Hoover Company, North Canton, Ohio.

Do not discard worn or broken parts. They must be turned in to secure replacements.

The* HOOVER** REG. U. S. PAT. OFF. ***IT BEATS . . AS IT SWEEPS . . AS IT CLEANS

classes, making no charge for materials, models, or instructions; the St. Louis Art Museum helped equip a studio at a nearby camp. One of many examples of special entertainment offered service men is that of the National Gallery of Art in Washington. Besides opening for war workers from two to ten on Sundays, it has fifty or more men each week as its guests for supper and the popular evening concerts.

Air raid protection of museum buildings, their contents, and their visitors has been effectively developed. Shelters, fully equipped for the comfort and even for the entertainment of both adults and children, have been built. Objects on exhibit have been classified and labeled to insure proper attention in case of enforced evacuation, and some museums have removed their rarest treasures to distant places of safety or to specially prepared vaults nearby. Temporary exhibitions of current interest usually take the place of irreplaceable items no longer on view, but the Boston Museum of Fine Arts is preparing amazingly fine reproductions of some of its priceless originals for display during the war. Later they can go into loan collections for smaller museums.



ART EDUCATION UNDER WARTIME RESTRICTIONS

Baltimore Museum of Art

Ingenious, pictorial presentations replace rare source materials. This is Baltimore's Georgian England exhibition

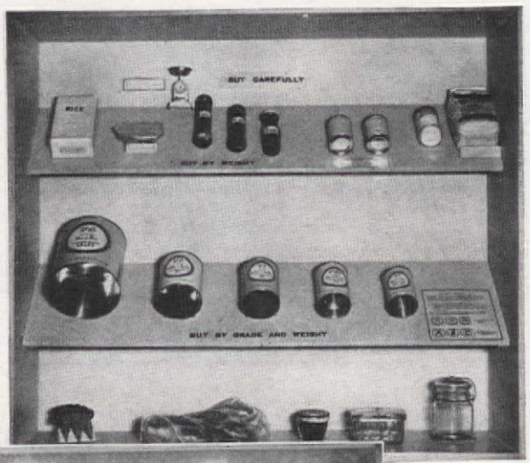
Special wartime exhibitions of educational and inspirational value are constantly being staged. Chicago had its interpretive "Art in War" collection; Buffalo its "An Artist Looks at War" exhibition; the Huntington Museum in California one on "500 Years of the Draft." The Cleveland Museum presented the subject, "Can America be Bombed"; the Newark (N.J.) Museum has had several Good Neighbor exhibitions, and in Toledo an official display of contemporary Chilean art is to be followed by a series depicting "The Art of Our Allies." A "Consumers' Front" exhibition prepared and first shown at the Brooklyn Museum is now being sent throughout that city as a Civilian Defense project, and in many places the production of war and defense industry posters has been stimulated or actually undertaken by art museums through con-

tests, the registration of artists, and in other ways. Motion pictures, the radio, classes, lectures are all being used to carry to all ages urgent messages that are timely and that contribute to our national culture.

Some of these efforts are innovations born of the war; others reflect the modern, broadminded view of what a museum should be and do.

Lastly, a word about what the nation's libraries are doing. Besides collecting five million books for service men's use, they have thrown wide their doors to them; let down the bars for borrowers in uniform; extended their services in many directions; supplied phonograph records for concerts; inaugurated entertaining cultural projects such as Denver's "Music for Fun." (A night of Spanish folk dancing in that series is pictured on page 4.) Meanwhile, for civilians and fighters alike, libraries are living up to their pledge to: become war information centers; disseminate technical information, sound teachings in all fields, and valid interpretations of current facts and events; and, not the least of all, help to relieve the strain of war, and help and support postwar planning.

A WARTIME "CONSUMERS' FRONT" EXHIBITION



Brooklyn Museum

LIBRARIES, TOO, ARE HELPING TO WIN THE WAR

Natchitoches Parish (La.) Library

NAVARRE

for practical budgets with imagination

Good things should never wait. For home is all there is. And be it ever so humble, it still can be beautiful. Beautiful with table settings in the sparkling *Navarre* "Master-Etching." You'll love it to keep. Or as a gift, it's the kind you would like to get. *Navarre* is open stock and may be added to through the years.

P. S. . . See "Master-Etchings" at your dealer's. For descriptive folders write to Dept. 4222.

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You don't have to be rich to RETIRE ON $150 A MONTH

"I'LL DRAW an income of $150 a month *for the rest of my life*, as soon as I retire," said a certain man talking of his plans for the future.

"How can you manage it?" asked another man.

"It's easy," said the first man. "I'm buying a Retirement Income on the installment plan. My income of $150 a month begins when I reach retirement age, and it's guaranteed for life. And I get it whether I quit work or not.

"What's more, if I should drop out of the picture *before* my retirement age, my wife would get a regular monthly income for the rest of her life."

"That sounds good," said the other, "but what if you're totally disabled, and can't make your payments?"

"I don't have to worry about that either. If, before I reach 55, serious illness or accident stops my earning power for six months or more, then—so long thereafter as I remain disabled—I don't have to pay any premiums that fall due, and I'll get a Disability Income besides."

"Fine. Can you tell me how much this new Retirement Income Plan would cost me?"

"How much you need to save each month depends on how old you are, when you want to retire, and the size of the income you will want.

"Why don't you write for the booklet about the Phoenix Mutual Retirement Income Plan? They'll mail you a copy free. It tells all about how the Plan works and what you get."

What's more, you know that your money is *safe*. Behind every Phoenix Mutual Retirement Income Plan are the substantial investments which the company has made throughout America, including not only Government Bonds, but many other investments which directly help our country's war effort.

Here's *your* chance to find out how simple it is to retire at 55, 60, 65, or 70 on a guaranteed monthly income for life. Send for your copy of this free booklet today. No cost. No obligation. The coupon below is for your convenience.

HOW A MAN OF 40 CAN RETIRE IN 15 YEARS

If you're around 40, you're lucky. If you're younger, so much the better. Now, by qualifying for a Phoenix Mutual Plan, you can get the things you want. For example, here is what a $100 a month Retirement Income Plan, payable at age 55, will do for you:

It guarantees you at 55 an income of $100 a month for life.

It guarantees, in case of your death before 55, a Cash Payment to your beneficiary of $12,500. Or a monthly income for life.

It guarantees, in the event of permanent total disability before age 55, a Monthly Income for you.

The Plan is not limited to men of 40, nor the income to $100 a month. And you can retire at 55, 60, 65, or 70. Special Plans available for women.

Mail coupon for free booklet.

ESTABLISHED 1851

PHOENIX MUTUAL

Retirement Income Plan

GUARANTEES YOUR FUTURE

PLAN FOR WOMEN

PHOENIX MUTUAL LIFE INSURANCE CO.
555 Elm St., Hartford, Conn.

Please mail me, without cost or obligation, your illustrated booklet, describing Retirement Income Plans for women.

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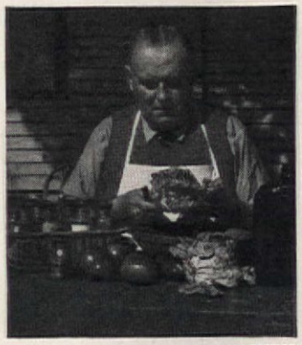


HERMAN SMITH

ESTHER CAUDILL

DOROTHY B. PORTER

IRENE SLADE

NO STRANGER to these pages, **HERMAN SMITH,** originator of our "Gourmet" recipes, has taken on a new job, along with millions of others. At a Bridgeport, Conn., plant Mr. Smith is Inspector of Ordnance six and often seven days a week, but he assured us that his new work wouldn't interfere with his output of ideas for good things to eat. As to his past, he modestly writes: "There is little to say. Just a farm boy who had the good fortune to have a benevolent old tyrant, Stina, our Alsatian cook, to teach me something of the importance of and the reverence for good food. That made cooking my hobby. Later, having 'et' my way around the world and wangled recipes from some of its most famous cooks, I thought I ought to share them. My experience as manager for Lucile, Lady Duff Gordon, one of the great geniuses in the art of dress, and my subsequent ten years with Paramount in charge of costumes and settings, left me with a feeling for color and arrangement that finds expression in my tables. That's about all there is." We think it's a lot. • • • "My vocation, my husband, and my country home, a 200-year-old remodeled farmhouse on the outskirts of Philadelphia," writes **ESTHER CAUDILL.** "Avocations, gardening in the summer, music in the winter." Mrs. Caudill knows both her hobbies by practical experience. A music supervisor in the public schools of New York City and Detroit before her marriage, she still teaches a large piano class and also pipe organ. For some time she raised perennial plants professionally, but now she gardens just for fun and, this year, for food for her own household. • • • "Dorothy Porter was born in N.Y.C.," writes **DOROTHY PORTER** in her usual to-the-point style. She goes on to relate that she went to the Horace Mann School, later to Parsons, then taught art in New York. At a summer painting school in Maine she met Charles Porter, a New Jersey architect, and together they've built and decorated bigger and better things, including the remodeling of an old barn in Summit, N. J., into their present home, where they're currently having the time of their lives with their adopted two-year-old son. Mrs. Porter is a gal of many talents—designed a doll that has been on the market for several years; has designed lingerie, and has spent several summers in camps teaching young fry the tricks of marionettes. • • • Born in Massachusetts, **IRENE SLADE** was married before twenty to her artist husband, and they traveled through Europe, where he studied and sketched until the first World War interrupted them. Their home is at Truro, Mass., where "we love every hill and scrubby pine. Our life has been quiet, with winters in Washington mostly, and now Mr. Slade is trying to re-enlist, which will change the tide once more." • • • From deep in the heart of Texas, **ELSIE DOTY SOPP** made the trek to far-off

2 Economy Dishes with a Different, Tangy Flavor!

You'll Never Recognize These Thrifty Standbys Glorified With The Green, Richly Spiced Savor Of Heinz Home-Tasting Pickles!

PICKLEBURGERS—New "Come-on" for an Old Favorite

RECIPE: To 1 lb. ground beef or veal add 1 tsp. salt, ½ cup Heinz Preserved Sweet Pickles (coarsely chopped) and ¼ cup pickle juice. Shape into 4 patties. And to achieve a luscious broiled flavor with top-of-the-stove cookery, brown patties in a heavy frying pan. Use very little grease—none at all if meat is fat. When patties are brown on both sides, reduce heat. Cook till done, turning often.

SUNDAY-NIGHT SALAD—With Leftover or Canned Fish

RECIPE: Marinate 2 cups canned or leftover fish in French Dressing made of one part Heinz Olive Oil, 2 parts liquor from Heinz Fresh Cucumber Pickle. Drain well. Flake into *large* chunks. Dice 1 cup potatoes, ½ cup celery, ¼ cup Heinz Fresh Cucumber Pickle. Arrange in salad bowl with fish and plenty of crisp greens. Serve with thrifty Russian Dressing made of 2 parts Heinz Mayonnaise, 1 part Heinz Chili Sauce.

MONEY-SAVING meals can be varied and colorful if you use perky Heinz Pickles artfully! Try Heinz Fresh Cucumber Pickle—those crisp jade slices put up in Heinz Distilled White Vinegar. They're an authentic old-time treat—made, like all Heinz Pickles, from pedigreed cucumbers and many a rare, delicate spice. You'll also like Heinz Genuine Dills, Sweet Gherkins and Chow Chow Pickle as a gay garnish for all sorts of thrift dishes!

Heinz Pickles

57

Oregon some twenty years ago. Before her marriage she had taught school in Texas and New Mexico, and since, she's helped educate people's tastes by buying wallpapers, paints, linoleums, and light fixtures for homes constructed by an Oregon builder. She's now at home doing some of these same things for herself. She has the most fun when she is dyeing curtains or making rugs out of her husband's trousers. He's a civil engineer, and the family includes also a high school senior daughter and a younger son. • • • Our indispensable managing editor, **MARION MAYER,** was more than a little upset and so was her brother, **ARTHUR T. MAYER,** when their "before" and "after" decorating job was first conceived. We've finally convinced them that they are not "horrible examples" but rather the most congenial guinea pigs we could find, and even Mr. Mayer is willing to admit now that he is pretty proud of their "new" house. His hobbies are fishing and photography, and you'll see some of his pictures on page 52. Miss Mayer insists that she is that rare soul, a person without a hobby. Frankly, though, we know that she hits for the kitchen when she has a few off hours, and whips up concoctions that are well worth their fame. • • • Pert as she is prolific, **MARCELLA RYSER** is a school teacher who lives in Monrovia, Cal., and, she says, "a darned good one . . . and I can ask more questions than any child I've ever had in my rooms." She went to Colorado College and to U.C.L.A., still takes all kinds of courses, from making jewelry to techniques in training personnel. She worked her way through college by selling magazines from door to door, picked fruit, clerked in a book store, ushered at a theater, soda-jerked, and this summer rigged ailerons at one of California's aircraft plants. Loves to travel, even if on a slim dime (took a Mediterranean tour on $410 and last summer covered thirty-eight states on $250). Loves to eat anything except ice cream and parsnips at any time. • • • **MARY PHILLIPS** was graduated from the University of Pennsylvania, and since her marriage has brought up three sons, who "made me learn to skate, swim, play badminton, and bridge. My greatest pleasure is in writing for children, and I get the biggest kick in life when a child tells me he likes one of my books and hopes I'll write another." Mrs. Phillips really accomplishes things—she is editor of bulletins at the New York College of Home Economics, runs her home, does war work, and has published several books. • • • The **DUSHKIN** family practice what they preach at home in Winnetka, Ill. All four of their children, Lelah, Nadia, David, and Amanda, take a hand in family concerts. Their new home is as modern as their plan of education.

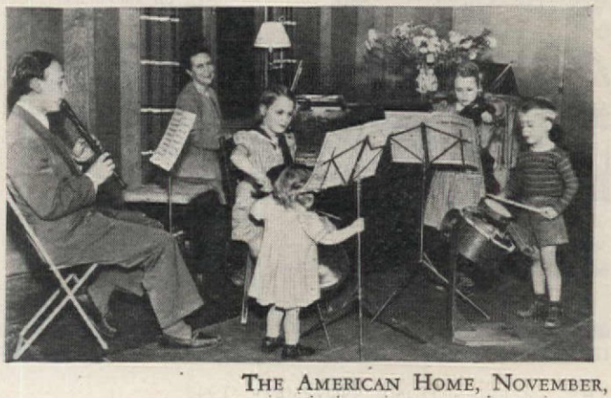
ELSIE DOTY SOPP

ARTHUR T. and MARION M. MAYER

MARCELLA RYSER

MARY GEISLER PHILLIPS

THE DUSHKIN FAMILY



Note the food values in this thrifty meal with SWIFT'S PREMIUM BACON and pork liver!

1. It's wonderful how nutritious a good soup can be! This cream of corn soup, made with whole milk, is rich in calcium, the mineral most apt to be lacking in the ordinary diet.

2. *Pork* liver (braised for 20 minutes) and Swift's Premium Bacon make a combination hard to equal for food value, economy and fine flavor. They give you high-quality protein and energy-producing fat; while liver is especially rich in iron and vitamin A. For really *wonderful* flavor in the bacon, do be sure of getting *Swift's Premium*. Cured and smoked an exclusive way, it has a *sweet smoke taste* you get in no other brand. It's America's best-liked bacon! So look for the words *Swift's Premium* on packages, the name "Swift" repeated down the side of the slab.

3. Don't you like the perkiness of these little carrots with their parsley tops? Uncle Sam would approve the combination; his Food Guide recommends at least one yellow or green vegetable daily.

4.-5. Enriched breadstuffs make valuable contributions of vitamin B_1 and other needed factors. You want to serve delicious baked potatoes because they're good energy producers and these are strenuous days.

6. My, but this orange and grapefruit combination is refreshing! It supplies lots of vitamin C and is important, too, for bulk and alkaline reaction. The beverage with this dinner should, as always, be milk for the children. Grown-ups need a pint a day, but the cream soup provides about half of that.

Planned by Martha Logan, Swift & Company's chief Home Economist, following the U. S. Official Food Guide. You should consult this Guide in planning all three meals.

SWIFT & COMPANY FOOD PURVEYORS TO THE USA

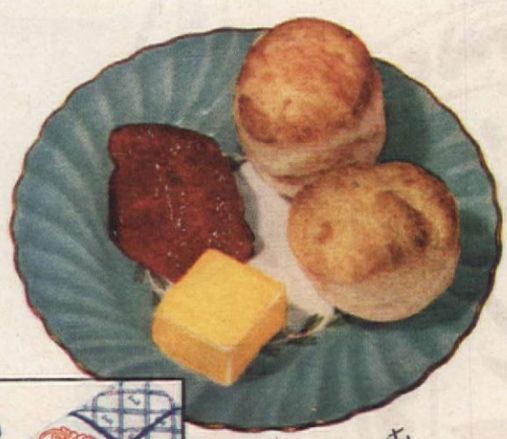
To get the finest meats, ask for Swift's Premium Ham, Bacon, Beef, Veal, Lamb, Poultry, Frankfurts, Table-Ready Meats

1. Cream of Corn Soup

2. Swift's Premium Bacon, and Pork Liver

3. Carrots

4. Buttered Baked Potatoes



5. Hot Biscuits

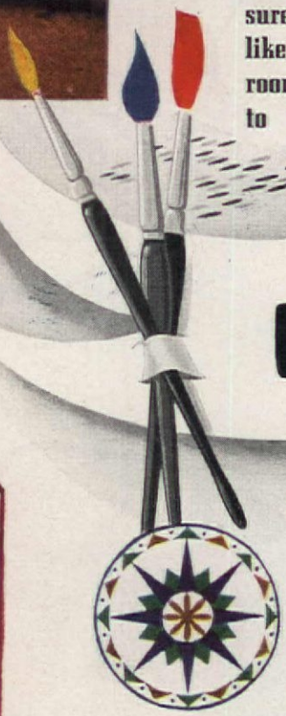
6. Orange and Grapefruit Segments

New! "MEAT COMPLETE!" Among the special features of Martha Logan's Handbook of Meat Cookery are charts so you can easily check how well you're balancing your meals. 81 meat recipes, each one *indexed* according to cooking time. Send 10¢ with your name and address, to Martha Logan, Home Economics Dept., Swift & Company, Chicago, Ill.

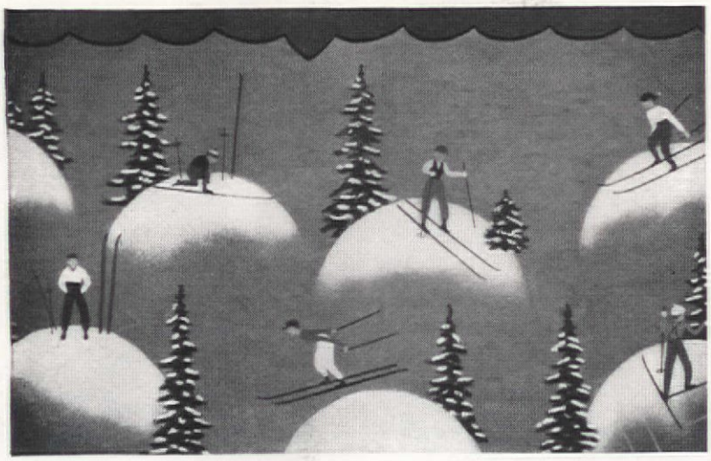
Three boys in a room add up to a multitude of boys' clothes, but names on chests help even little Shain to keep his things neat

Photographs by Jasper Cox

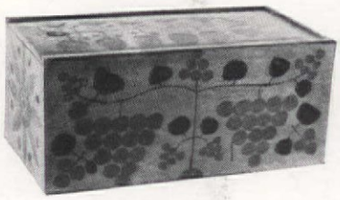
The Schley boys, all three of them, Shain, Philip, and Frank, are sure there's no place like home since their room has been treated to bright peasant art



BE YOUR



An enlarged detail of the skiers painted on the headboard in the Schley boys' room (left) and bright Pennsylvania Dutch motifs on museum pieces of furnishings (below) are samples of glamor that color will add. Such decorations brighten tired rooms



own Decorator

Photographs of Pennsylvania Dutch pieces, courtesy of Metropolitan Museum of Art

SO YOUR house seems drab, your furniture colorless, and you look at it as you would at a dress you had worn for five years. You'd like to be rid of those unattractive, dull pieces and start fresh? Ah-ha! We have you right where we want you. For this is your golden opportunity to make all those unwanted chests and chairs, old trays and blank bedsteads come to life.

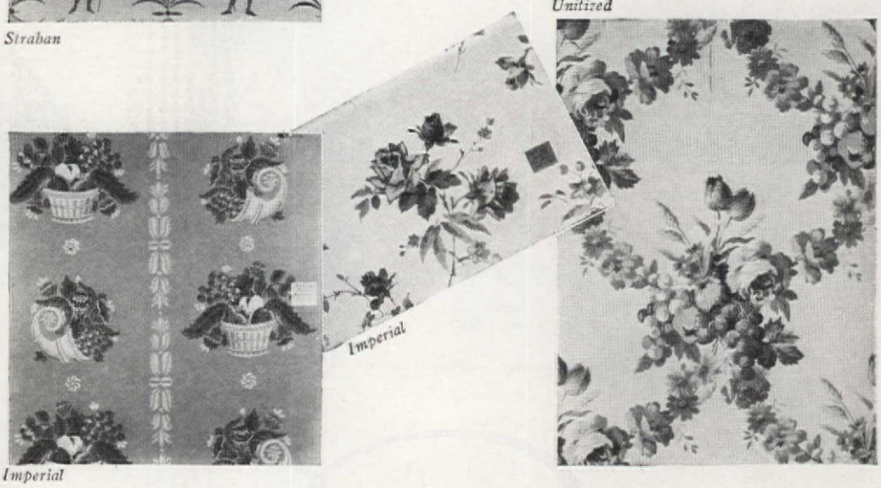
Something new, you ask? No, something old, old as our heritage, the idea of brightening and making gay the furnishings of a home, all the better to keep a stiff upper lip and practice thrift right down the line. First done by early Pennsylvania Dutch settlers, it is now real art, and therefore doubly valuable as an asset to the character of your own home. The traditional and symbolic Pennsylvania Dutch motifs are notable chiefly for their bold, free colors, the intimate folklore they relate, and they are wonderfully well suited to a variety of uses. The designs shown on the opposite page were collected by **VIVIAN SORELLE** and drawn by **ANNE WILLIAMS,** from authentic pieces in the Metropolitan Museum of Art, New York City. The three designs across the bottom of page 14 were taken from dower chests, decorated

One of the authentic Pennsylvania Dutch rooms which may be seen at the Metropolitan Museum of Art, this "keeping room" includes the bright chests, the baptismal records, which all played parts in the decoration of these Early American homes, and which lend themselves well to present-day reproduction

between 1785 and 1788. The bird motif at the far left of that page would be appropriate for the back of a chair; the circular geometric figure adorned a candlebox, and the small floral panel set off a birth and baptismal certificate. The photographs on the preceding page show pieces now on display at the Metropolitan, and are examples of the brilliance and variety of this type of decoration.

The big Pennsylvania Dutch kitchens—or "keeping rooms"—with walls of glowing pink, peacock blue, or yellow, helped mightily to shut out drab winter. Every piece, from corner cupboards to spoon racks, was gay with birds, beasts, and flowers. Miss Sorelle admonishes the amateur, going in for this mode of decór, to put on the background color first. If you've a knack for such things, you may work freehand in putting on the various motifs—hearts as tokens of love, stars to ward off evil, tulips, cornflowers, doves, or unicorns. The ingenious originators of this school combined motifs, scrolls, and borders, copied leaves from nature, and you can follow their lead to obtain inspiration for your own particular piece. For geometric designs, a compass is useful. If you are repeating the same motif on a set of chairs, or are planning a frieze for the wall, a stencil made of stiff oiled paper will help you turn out a professional looking job. After you have drawn your design, trace it on the stiff paper, and cut out the parts to be painted, using a sharp knife or razor blade to keep edges clean. A separate stencil should be made for each color of the design, and the stencils pinned or taped lightly to the surface to be painted.

You needn't stick to this school of design—there are endless sources for ideas. Try dancing peasant figures, which you can find in prints from the Old World, and adapt to the colors and sizes you need. Those shown on the upper half of page 14 were executed by one **JIM MINER,** and behind them hangs a tale of making something do, that is right in keeping with the trend of the times. Dr. and Mrs. Francis B. Schley of Columbus, Georgia, had planned to move into a house large enough so that each of their three boys might have his own room. But war changed that, and they felt it best to stay where they were, and somehow give the boys a new room for Christmas. The room that they had occupied was average-sized, and very ordinary, so they called in Mr. Miner, a man with imagination. He used two double mattresses, backed up by one expansive headboard, and it will accommodate as many as six Boy Scouts if such get-togethers are in order. A chest for each boy, a trunk remade into a "treasure chest," three chairs, and the mammoth bed all fit in without the appearance of crowding. Mr. Miner designed, built, and decorated all the furniture, and without the decoration the room might never have been a stand-out. The boys were overjoyed Christmas morning, and are currently the envy of all their friends. Mr. Miner's decorations consist of bright peasant dancing figures, different ones on each boy's chest, with conventional scrolls and motifs carrying the theme and the boys' names adding a welcome personal touch. On the wide bed headboard he painted a skiing figure on little mountains of snow, and for a final fillip added a huge "trash basket," an old farm churn given a bright new face (the most practical thing in the room, Mrs. Schley said, after finding out how it solved the orange peel and apple core problem, always found where boys collect).



Chests decorated with wallpaper cut-outs have an entirely new flavor; painted panels changed the cabinet (right below) from a kitchen to a bedroom piece. Get ideas?

Photographs of wallpaper decorated pieces by Charles Conkling

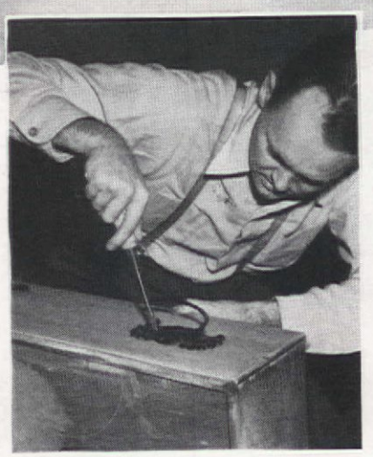
Quaint figurine cut-outs from wallpaper give these cupboard doors a definite lift

it, Stain it, or Paint it—

AND now back to the beginning of your furniture refurbishing processes. Decoration alone is not enough, and very often the present finish or color of your pieces may not be at all suited to such machinations as we've described. Putting Pennsylvania Dutch on dead white would leave the piece sadly out of character. Therefore, look to the background before you proceed with the final steps.

You may no longer like, or find up-to-date, the shiny dark finish of a piece. You can do any number of things to change its hue and effect. The very first step is to get down to the natural wood, and then you can make your own choice as to the finish.

First step in refinishing process is application of varnish remover



Hardware is removed before application of varnish remover

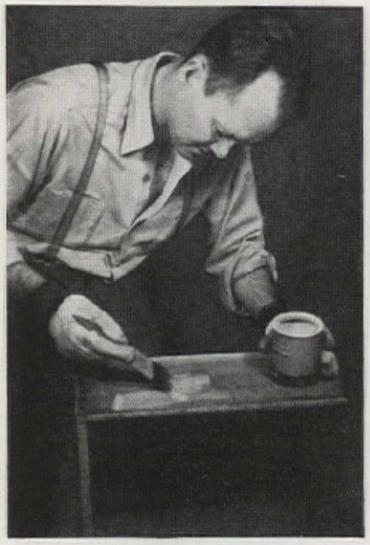
Plastic wood in holes. After it had set over night, it was sandpapered

OR IF you're not too sure of your own abilities as a "painter," follow the system described by **ELSIE DOTY SOPP**, who recommends using cut-outs from wallpaper to solve any number of decorating problems. As witness the chests and sideboard on page 16, and the bright kitchen above, all of which were given a lift by application of a form of fine old passe-partout work. Mrs. Sopp says all that is necessary to this mode of decoration is a keen imagination, plenty of patience, and a few simple tools—very sharp, small scissors so that the tiny spirals and angles can be perfectly snipped from a large piece of wallpaper, wallpaper paste bought by the pound and mixed with cold water as needed. For places apt to receive hard usage, such as cupboard doors, a thin coat of clear wallpaper lacquer or white shellac applied just to the paste-on, so that the edges are sealed down, keeps the colors bright and clean. Some of the wallpaper designs which embellish Mrs. Sopp's attractive pieces are no longer available, so several of those in current lines are pictured at the top of the opposite page, to show the type of patterns ideally suited to such use. The same procedure may be followed, using instead of wallpaper the new glue-backed narrow trimming papers that are now available.

ANNA BERGMAN wanted white painted bedroom furniture and, failing to find a piece suited to her needs in the usual bedroom lines, she hit upon the scheme of using a kitchen cabinet, with just the drawer and shelf space desired. This she bought unpainted, and finished herself, with white semi-gloss enamel as the background, and sprays of flowers, carefully traced out on paper first, on the door panels and top, in bright oil paint. No one would ever guess that the handsome piece was originally destined for a kitchen. And it's the addition of the decoration, fitting it for use in a bedroom, that does the trick. It's seeing the possibilities for conversion of various pieces of furniture to new uses, by means of appropriate decoration for their destined setting, that can give your home not only individuality but a personality all its own.

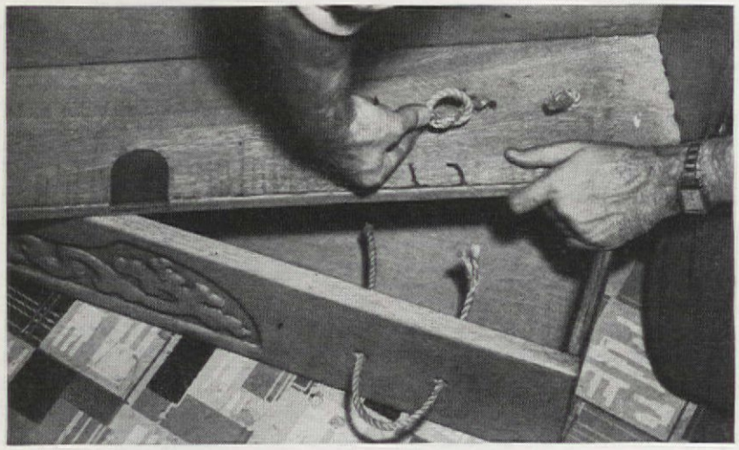
A very nice background for bold colors is the "bleached" wood finish, and **LOLA C. BRANIT** has sent us her recipe for success in redoing mahogany to this end. Her medium was woodwork, but the same rules hold for a piece of furniture. The first step was the removal of the shiny dark varnish, by the application of liquid varnish remover in thin coats, over a fairly small area. Five or six coats were applied; as soon as one had made the finish bubbly and tacky, but before it had a chance to dry, another was added. Then the Branits tested to see if the varnish was ready to come off. The test was simple: if they could not brush aside all of the varnish with

After varnish has been pretty well removed, sandpaper all surfaces first with coarse, then fine, emery paper, working with wood grain



After removing dust raised by sandpaper, wood is ready for finish. To produce blond cast, brush on resinous white paint

Betty White wipes the resinous paint with a rag to spread it evenly over surface and give it fresh new tone of modern blond



One drawer pull was missing when the chest was purchased; since it could not be matched, the ingenious Whites removed others, and in place they substituted pulls of common manila rope, knotted inside. Rope pulls fit character of old chest, and were simple to install

just a light brush stroke and see nice clean, bare wood underneath, additional treatments of the remover were necessary. To remove the varnish, when the proper amount of remover had been used, they scraped off all they could with a putty knife, and then, with steel wool, cleaned off the remainder. The wood should be thoroughly clean and bare and dry before you go on to a new spot, since any trace of the varnish left seems to dry out harder than before. A newspaper under the particular piece you're working on, and white cotton gloves will help to keep the dirty work from being evident throughout the house.

After the wood had been cleaned down to its natural color, the Branits, following the excellent advice of the carpenter who had suggested this treatment, painted on the bleach, a laundry brand sold in grocery stores, very similar, though not quite so powerful, as those used

The White children prove that the chest can "take it"

in furniture factories. The bleach was painted on with small brushes, to wet the wood thoroughly. It was then allowed to dry out, and another coat applied. In all, five coats were used, and, after the last coat, the wood was sponged lightly with water. Then, a finish of half white shellac and half alcohol, resulted in a pale honey shade. Had they wished to obtain a yellow or wheat cast, the carpenter explained that orange shellac could have been used in combination with the white. To protect it, after the shellac had dried, a dull varnish was used.

BETTY AND DAN WHITE sorely needed an extra piece of furniture to hold blankets and such. So, they inadvertently got a piece to refinish by buying a sturdy oak chest in a second-hand store. It was badly wounded and far from a beauty, but the shape and size were right, and the Whites knew that down under the grime and dirt of many coats of varnish they would find good wood. After varnish remover had done its work and the chest had been scraped down, they sandpapered it with coarse, then fine-grained paper, working with the grain, and at this point, made all the necessary repairs so that it would be in A-1 shape before the finishing touches were applied.

Where the Branits at this stage turned to bleaching their dark mahogany wood, the Whites took another tack. Since they were working with oak, which does not have such a dark tone, and since they desired a blond finish, they first used a thin coat of white resinous paint. This was wiped on with a rag to spread it evenly and thinly over the surface. It gave the wood an even tone and made it match newer pieces in blond finish with which it was to be used. To give it more character, they then put on a coat of gray oil stain. The resinous undercoat prevented this from sinking in, and when wiped with a rag the gray tone was just visible, but the effect was still there. A coat of ordinary paste wax was the final step. Counting the cost of the chest, and everything needed to refinish it, they have spent altogether $2, and they have a wonderfully serviceable and attractive addition to their home.

Don't give up because you can't walk out and buy brand new things, just the kind you've always wanted to own. Instead, peg these ideas in your mind's eye, and investigate the possibilities for redoing what you already own. If you need replacements, scout around for some to remake.

The unsuffering minority

VERGINIA KEMPF

all about the housewife who operates without schedule—and has fun!

CAN you follow them? Or am I just the ugly duckling of housekeepers when it comes to those periodical articles in every woman's magazine about how Mrs. Miller takes care of a home, six children, and belongs to bridge, sewing, and cooking clubs galore—all by working on a schedule?

I read the article and think, "How simply wonderful! I must really try and do that, start-

ing tomorrow." So I write the schedule on a neatly ruled sheet of paper and hang it in an obvious place in the kitchen, vowing that tomorrow at the gong I'll be up and at 'em.

So what happens? Gong time comes—7 A. M. I strike my first snag. I'm not one of those people who bounce out of bed, throw open the window, breathe deeply, and shout heartily, "Come on, everybody, get up—it's another wonderful day"! No, I just open my eyes slowly and reluctantly, and say to myself, "It *can't* be morning"!

A half-hour later, conscience and that schedule hanging up in the kitchen prod me out of bed. I stagger downstairs, into the kitchen, and blink groggily at those orders of the day. Now, come, I wasn't going to do all *that*, was I? In the gray dawn (practically) I feel that I have been overly ambitious, so—well, I just never do manage to make that schedule! Yet I accomplish as much as Mrs. Average Housewife, I believe. My home is neat and clean, my husband and two children well and happy. My outside activities include a bridge tournament, a book-review group, a junior woman's club, and writing and presenting dramatic programs.

Certainly I must have some system in my home management. Houses and children don't run themselves; indeed not. Therefore, my plan is a daily schedule arranged to fit my physical and mental mood. There are certain tasks that must be performed daily or weekly in every home. They are daily straightening up—that is, dusting of furniture and floors, ash trays, papers, etc.—washing, ironing, housecleaning, mending, and cooking. I find these things need not be done the same hour or even the same day of each week. Often they can be swapped for other tasks more in keeping with my temporary mood.

Of course, there are certain daily tasks that we must do whether we want to or not. The list of these things put beside a particular hour on a sheet of paper seems most imposing, but it need not be. I usually set about straightening the house as a matter of course without much thought as to time. I don't always start in the same place or follow the same method. And as I do the dusting, let's say, I don't *think* dusting; instead, I listen to the radio, or think about that dinner party last Saturday and why did Mary wear her hair that awful way, or will Susan never get a new dress. And here's a suggestion: as I work, I do those setting-up exercises. Bend from the waist, keep the chin up, don't slouch as I vacuum. First thing I know I'm all finished in practically no time, it seems. If I have stopped to read the mail or chat with a friendly neighbor the hands on the clock don't haunt me.

As for the heavy cleaning, I have found that probably one of the wisest investments of my money is in a cleaning woman who comes every two weeks. She waxes the floors, cleans closets and all those harder things that take the greatest time and energy. That lops a sizable piece of time off my schedule under "work" and puts it on the recreation side of the ledger. It gives me an extra hour or so for the best-seller I'm reading, or for a picnic with Johnnie or for some one of those things I have so long intended to do. I nip a quarter off here and there (food, recreation, cosmetics), and in two weeks I have collected enough money for the cleaning woman.

About the cooking: I don't do much baking because in a family the size of mine I find that cakes and pies become stale before they can be eaten. A "top-of-the-stove" dinner usually takes about an hour to prepare. An "oven" dinner is even easier; I pop it in the oven in the afternoon and practically forget it until dinner time. For those afternoons out, I have a few favorite recipes that I fix in the morning; you know—chili, meat pie, stew, baked beans. If I just can't get something ready before I leave, I serve ham and eggs with steam-fried potatoes.

I try concentrating my time. I use cleaners that clean and polish at the same time on floors, windows, blinds, and furniture. While I am washing the dishes, I sterilize baby bottles and boil water for the formula. I do my mending while I'm listening to the radio in the evening or while I'm chatting with friends who drop in. Housekeeping is a vicious circle of the same

tasks, but if you reverse the circle occasionally—arrange your tasks to suit the energy of the day—it gives some variety to your work. Remember the jobs are always there waiting for you to do them, and it doesn't matter in the least if one week they come on Tuesday and the next on Thursday. Be good to yourself, and you'll be better to your family and neighbors!

RED

Maynard L. Parker photographs

MR. AND MRS. RED SKELTON TREASURE THESE REGIMENTALS, MEMENTOS OF THEIR APPEARANCES AT ARMY CAMPS

MARTHA B. DARBYSHIRE

MAYBE we should say "Red Skelton, he dood it *again*"! It's his business to make people happy, and give them something to laugh about, and this time he's working after business hours, and the enjoyment dividends are terrific! There's many a soldier who will listen to this delightfully goofy person on the radio in some faraway place, and remember the good times he had in the hospitable home of the Red Skeltons.

For the Skeltons have turned over their home, tennis court, and swimming pool, for the use of boys on leave. That includes home-cooked food, too! Lottie May presides over the house and runs not only the Skeltons, but the army as well. If the Skeltons are off at some army camp entertaining other boys, Lottie May sees that their "house guests" get what they need. And do they love it!

The whole idea started with a room—a very special room that Red felt he needed to make their newly purchased Brentwood home utterly complete. It had everything but a place he could go and get away from it all. A place where he could read a script, or maybe just play records and count the nails in the ceiling.

Mrs. Skelton, being a very understanding lady, thought it would be a grand idea, too. She even went so far as to suggest that the room be one that no one would know about, and that even she could forget completely. So Red, he "dood it." In fact, he "dood it" so well that its presence defies detection to the unknowing eye. The entrance to it might be a storage place, and the door is just wide enough for Red to squeeze through, sideways. It opens into a long passageway, with a door at the far end. You have to know the combination of that door or you can't get into the wonderfully masculine, pine-paneled room that lies beyond. There's a big fireplace, and lots of comfortable chairs, a desk, loads of books, and records by the hundred. A place for thought, or no thought at all, with no one to bother the process.

"Abandon care all ye who enter here" might well be inscribed over this once-secret doorway, now leading to an army retreat that's strategic!

The haven was barely finished when along came the war, and Red decided it wasn't fair to have this wonderful place all to himself—that he wasn't the only man who had times of wanting to be alone. He thought of all the soldiers, away from their home bases, who'd give their eye teeth for a comfortable chair in front of a big, roaring fire where they could at least play they were back home, for the few short hours that are theirs to call their own away from duty. And how time zooms along!

So now, Red isn't the only one who can lose himself beyond that closed and hidden door. Any of the lads who enjoy their open-house hospitality can retire to its sanctuary when they want to write letters, think their own thoughts, listen to good music without benefit of conversational accompaniment.

After they have communed with whatever is their choice of subject, they can take a dip in the pool or just lounge on the terrace and relax in general, with no feeling of restraint. Maybe you'd think the Skeltons would get tired of strange boys trekking through their house and over their grounds, but they love it. The biggest secret of the whole idea lies probably in the fact that they don't try to put on a show for them at all. It's all free and easy with the result that everyone is happy. Many a homesick boy has blessed them for their unselfish sharing. Oddly enough, most of the boys who were there when we took the pictures on these pages were from the East coast and they were all going off after dinner, as Mr. Skelton's guests, to make records, a thing that was new to most of them, and just another happy thought for their entertainment.

You can get a pretty good idea of the mutual enjoyment just by looking at the faces of hosts and guests in the pictures. Lottie May isn't at all unhappy about the whole thing, either! There isn't a cook alive who doesn't blossom forth under the praise of the man of the house for her culinary efforts. Think what a break she's getting with the whole army to cheer her on! There's no telling to what cooking heights she will soar. The war certainly

SKELTON

~He Dood It!

reaches into every corner of every home and makes the most amazing changes!

Maybe the secret room is the *pièce de résistance,* architecturally and spiritually speaking, but there are very few males who can resist the chance of hanging around a kitchen while there's cooking going on. Certainly, the two lads watching Lottie May while she stirs up some wonderful concoctions aren't there involuntarily! Nor does she mind the audience one little bit! She knows only too well that old military strategy having to do with the way to a man's heart, since the army notoriously travels on its stomach! What a psychologist!

Many a hot set of tennis has been played on the Skelton courts by these army lads, while their buddies cheer them on from the sedentary sidelines. Not that they need to, but that's one place where appetites are worked up for the sandwiches that their good friend Lottie May brings around on a well-loaded tray, just at the psychological moment. That's what we call service—and with the proverbial smile!

This isn't all that this amazing Red Skelton does for his country, either. You'd think that giving over a house and lot, so to speak, would seem enough, but not for the Skeltons. Both do more by way of making soldiers happy than almost any four other people. When they're not playing hosts to them at home they are off at one camp or another. Red does impromptu shows almost continuously. That's been his contribution during the time he was off the air in the summer and he has left one camp after another rocking with laughter, and has taken the minds of a great many homesick boys off their troubles. There isn't much you can do in the face of his spontaneous madness *but* laugh, and once that happens, things have a way of getting better, somehow or other.

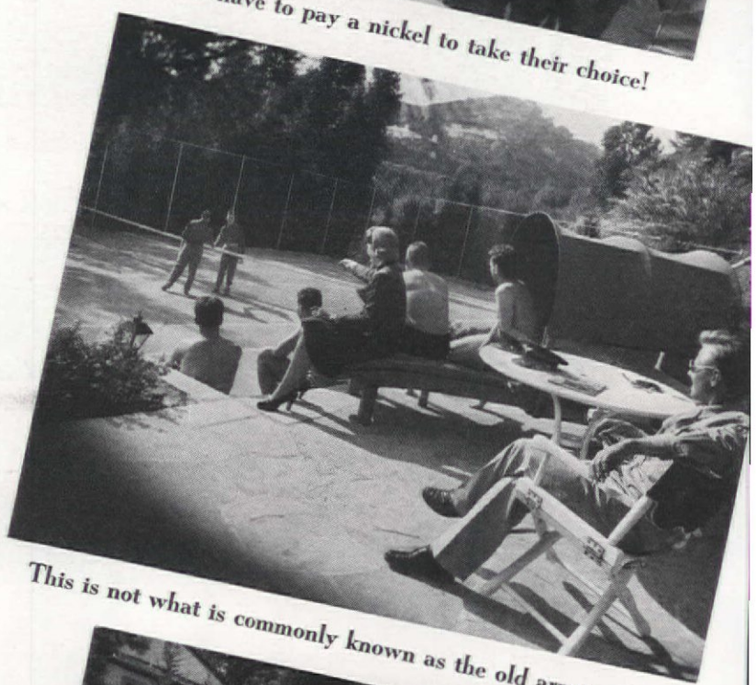
Red Skelton in "a room of his own" before the army moved in

Lottie May, who really runs the Skeltons as well as their house, takes over their soldier guests

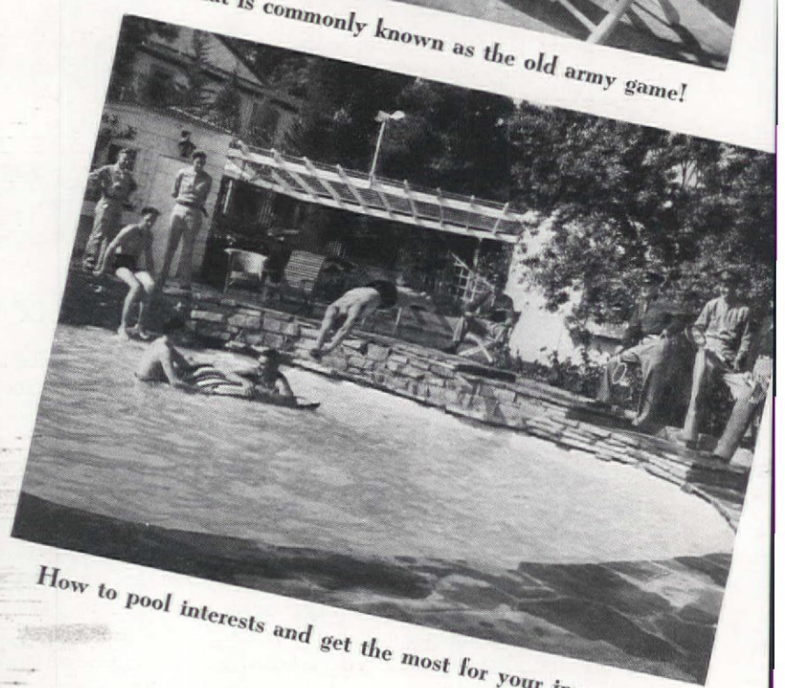
Both Mr. and Mrs. Skelton told me they would rather see their story published in THE AMERICAN HOME than in any other magazine, and this is their reason: Every boy who has ever come across their doorstep or sat at Red's desk in his "secret" room to write home, has said he's told his family or best girl about this particular room. Red thinks more of those families take THE AMERICAN HOME than any other magazine of its kind and believes they would get a big kick out of seeing the room the boys wrote about. He says the boys have often tried to take pictures of it, but, without any photographer's lights, they never seem to be very successful.

And that's the story of what two people are doing for their country. Think about it. Our soldiers do!

They don't even have to pay a nickel to take their choice!



This is not what is commonly known as the old army game!



How to pool interests and get the most for your investment

H. Armstrong Roberts

YOUR AFTER-THE-WAR GARDEN

Ewing Galloway

From Lowthorpe School of Landscape Architecture; by Boston Post

BUT, you may say, isn't it a bit early to talk about gardening after a war that we have yet to win? In reply, here is a quotation from a bulletin on "Better Cities" recently issued by the National Resources Planning Board: "The greatest task before the American people is to win the war. To this end our utmost energy and our best thought are dedicated. Yet to sustain us in this task it is important that we begin to shape a picture of the kind of world in which we hope to live after victory, to spur us on and to redeem this prodigious effort." Apply that to gardening and it becomes not only good sense but sound patriotism to do anything you can, as soon as you can, to insure a better, more productive, more beautiful garden when peace comes. No matter when it is attempted, making a garden is a gradual, progressive job. People have spent a happy lifetime at it without feeling that it was really completed. So, whether it is going to be one, two, or more years before your wartime garden becomes a peacetime garden, there are important things that you can do, beginning right now, to bring it about. Fortunately not one of them is subject to shortages or involves priority ratings, except as to your time; and that, of course, you are learning to make the best use of in all directions.

1. BUILD UP THE SOIL

1. START BUILDING UP YOUR SOIL. It takes nature several hundred years to make one inch of soil so it's pretty valuable stuff and deserves real care. To keep your ground as good as it is, or to make it better, you

2. MAKE A PLAN

may have to drain it with buried lines of tile or courses of stones; deepen it by breaking up a hard, impervious subsoil; sweeten it with applications of lime; lighten it by adding sand, cinders, and humus; or make it heavier by working in clay—and more humus. All such work can start now and, in any case, you can begin right away to dig and redig it and work into it as often and as generously as you can organic matter of all kinds—manure, if obtainable, compost, leafmold, cover or green-manure crops—anything that will make it loose, absorbent, friable, in short, better able to make use of the balanced, complete plant food that you will normally apply just prior to planting a crop and while it is growing.

2. BEGIN TO MAKE A PLAN. Or have one made for you by a qualified landscape architect if it involves major problems of design, utilization of space, and relationships between house and outdoors. The placing of trees, hedges, terraces, and lawns—all the important and permanent

features of a garden—should be decided upon before anything is planted or built, if you want satisfying and economical results rather than the dubious fun (and expense) of experimenting and following the trial-and-error method. We don't build houses a room at a time, waiting until one is finished before deciding what the next will be; it is just as illogical to attempt the development of the grounds around a house by taking a series of unrelated steps and making a patchwork of uncoordinated areas, structures, and vistas. If you already occupy or know the site of your post-war garden, the first stage of a plan is a detailed scale map with distances, variations in level and existing objects noted, and a careful survey and analysis of what the location provides with respect to what you want. Since that is what an experienced professional requires, think how much more you need it if you are going to do your own planning! If the whole thing is but a project in your mind and heart, the best way to make it real is to put it down on paper so you can solve many of the inevitable problems in advance.

3. BUY AND PLANT SMALL TREES for future results. Plant growth is a miracle any way you view it, but you cannot get immediate tree and shrub effects except by the expensive process of buying and planting mature specimens. But small

De La Mare

H. Armstrong Roberts

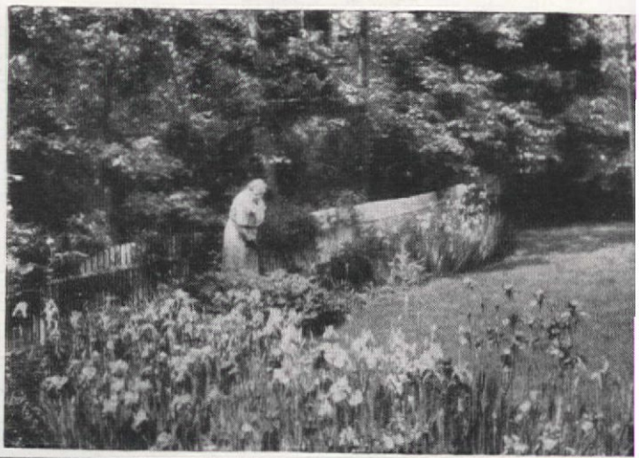
3. PLANT SMALL TREES FOR FUTURE SHADE, BEAUTY, AND FRUIT

8 WAYS TO START IT NOW!

4. BUY A FEW GOOD PERENNIALS—IRIS, PEONY, ETC.—AND MULTIPLY THEM

McFarland

Kilmer photos



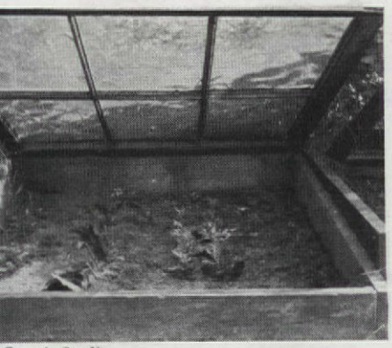
plants are abundant, inexpensive, relatively easy to handle, and require little space for the first few years. Looking ahead, then, visit nurseries, study their catalogues and buy, now, a collection of little trees—evergreen and deciduous shade trees and some fruit and nut trees, too. Set them out in rows, cultivate them like vegetables and berries, and transplant them every second year while they are attaining a status of usefulness and of beauty. One practical suggestion is that parents plant a "bank" of a dozen or more seedling Christmas trees on the arrival or first birthday of a new baby. As the child grows, it gets a proportionately larger tree each year, with the added thrill of personal ownership of more and still finer ones to come as time goes on.

4. BUY A FEW CHOICE PERENNIALS AND MULTIPLY THEM. The real problem in growing many perennial flowers, as any gardener will tell you, is to find room for their continual increase. Take advantage of that proclivity for multiplying and buy a plant or two each of several really high class varieties of iris, peony, Oriental poppy, phlox, chrysanthemum, and whatever others you particularly like and that are known to do well

Kilmer photos

J. G. Allen

5. PLANT HARDY BULBS, SUCH AS MADONNA LILIES



Green's Studios

6. GROW YOUR OWN SHRUBS: John Townsend inspects a nice, well-rooted cutting

H. Armstrong Roberts

6. GROW SHRUBS, WOODY VINES, HEDGE PLANTS FROM CUTTINGS. This is real fun, says John Townsend of South Carolina, whether you root the cuttings in a bed (which he prefers) or in a box. For the former dig a yard-square hole a foot deep, board up the sides, put in a layer of cinders or gravel for drainage and four to eight inches of sharp sand and, for protection, cover with an old window sash. For the latter, a solid box of any convenient size and shape containing six inches of sand or a fifty-fifty sand and peat moss mixture. Almost any of the flowering shrubs that do well in your locality can be used and cuttings of one kind or another can be taken from well ripened new wood at various times of the year. When and how to cut the lengths of stem, insert them in the

Kilmer photos

7. READ, STUDY, AND WRITE FOR ADVICE

in your location. Put them in good, fertile soil in a favorable situation and by the time you are ready to plant your beds and borders—if not before—you will be able to divide them into anywhere from two to a dozen vigorous young plantlets. The same procedure can be followed with such popular summer-flowering bulbs as dahlia, gladiolus, canna, etc., with the difference that they multiply themselves while you simply harvest and store over the winter the "interest" on the original investment.

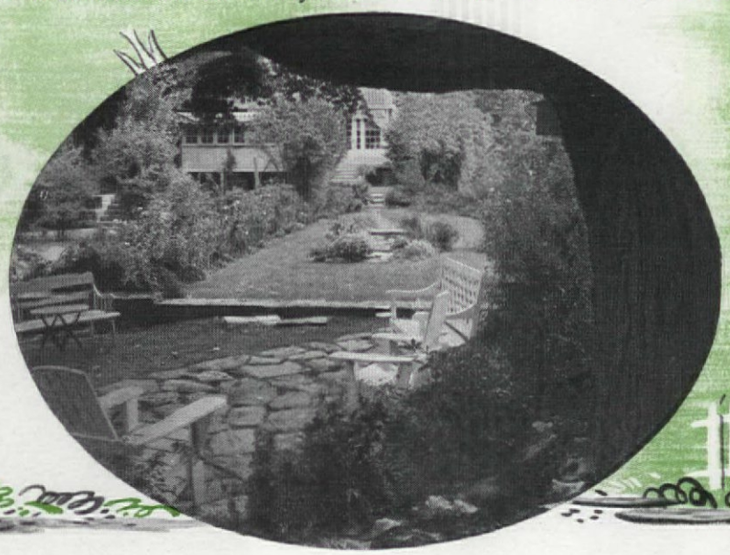
5. PLANT HARDY BULBS FOR FLOWERS NEXT SPRING and in the future. This means bulbs of lilies, tulips, narcissus, hyacinths, crocus, and many other colorful subjects. Since the unavoidable scarcities that followed the cutting off of European and Far Eastern supplies, American growers have been making bulbs available in increasing quantity and variety. And if specialists are inclined to bemoan a shortage of certain rare items or novelties, there are plenty of reliable, time-tried sorts in a wide range of types and shades. There is no room here for variety lists and detailed planting and cultural directions; they can be found in garden manuals or obtained from seedsmen and bulb dealers. But here is a hint: Under each bulb put a half-inch cushion of sand to prevent the rotting that is often caused by excess moisture.

8. LEARN FROM YOUR FELLOW GARDENERS

bed (perhaps after treating them with one of the modern root-stimulating preparations), and handle them thereafter are technical but not too difficult matters about which you must get detailed information (see next recommendation). But you can be assured of a real thrill when, a few years hence, you can watch the steady growth of the transplants.

7. COLLECT AND STUDY GOOD garden books, magazines and bulletins, and seed and nursery catalogues; and write to authorities for special information. There is more reading matter available to gardeners than ever before, which means more ready help but also greater need for careful choice of only the best. Publications from the United States Department of Agriculture are splendid basic material; those of the State Agricultural Colleges, since they deal with specific regions, are invaluable. Catalogues and guides from makers of gardening supplies are admirable, and always THE AMERICAN HOME stands ready to answer questions.

8. LEARN FROM YOUR FELLOW GARDENERS. Get to know them at shows, in their clubs and societies, and, especially, in their gardens. You'll find them capable teachers, wise counsellors, keen philosophers, and congenial, worth-while friends.



Compact as a Pullman

Maynard L. Parker

—and completely furnished for $400

THIS little house has all the answers. It has all the "must be" features that the most discriminating prospective buyer of a low-cost house expects to find. It's attractive, as compact and convenient as a Pullman bedroom on a streamlined train, and the house and lot, a one-car garage, a complete home including everything except furniture, cost just $3,170!

The foundation is concrete; exterior walls are redwood; roof, composition shingles, and the floors laid with Bruce Streamline hardwood. Living-room walls are of plywood finished in random vertical furrows, left blond in color, and have an extraordinary texture and rich depth of tone which makes a stunning background for blond furniture. With its exposed rafter ceiling, the room takes on an illusion of increased size, and one must think twice to remember that this is the snug, low-roofed house which its builder, Mr. S. Braiker, calls a cottage. In the bedrooms, sheetrock walls are papered with unusually well chosen wallpapers, while bath and kitchen walls are covered in washable Sanitas. In the living room, the ceiling is painted white with red rafters. In one bedroom, wallpapered in a gay hunting scene, the vaulted ceiling and exposed rafters are left their natural wood color. In the bedroom where green predominates in the nosegay wallpaper, the wood ceiling is painted a soft, delicate green. The bath has powder-blue linoleum floor, powder-blue tile around the tub, the blue again repeated in the painted wood ceiling. The kitchen is delightful. From over the Dutch door (which, by the way, has a hinged serving shelf) one glimpses red rafters against a snow-white ceiling, white and red Sanitas walls with the red accented by old ruby glass and bold Royal Doulton china in a decorative niche above the spick and span white ice box. It is not a kitchen to hide. The red and white color scheme is even a continuation of the living room colors of beige, red, and sage green. As for built-ins, there are scads of them: a niche for bric-a-brac and a book-case with cabinets below, in the living room; a cabinet and wall niche in the bathroom; and, in the kitchen, ironing board, broom closet, enough cabinets and shelves to satisfy any housewife. I'd call it a lot for my money, wouldn't you?—**MARTHA B. DARBYSHIRE**

Here's where the George Lowells live

Home of Mrs. Henrietta Fitzgibbons

Good Neighbor

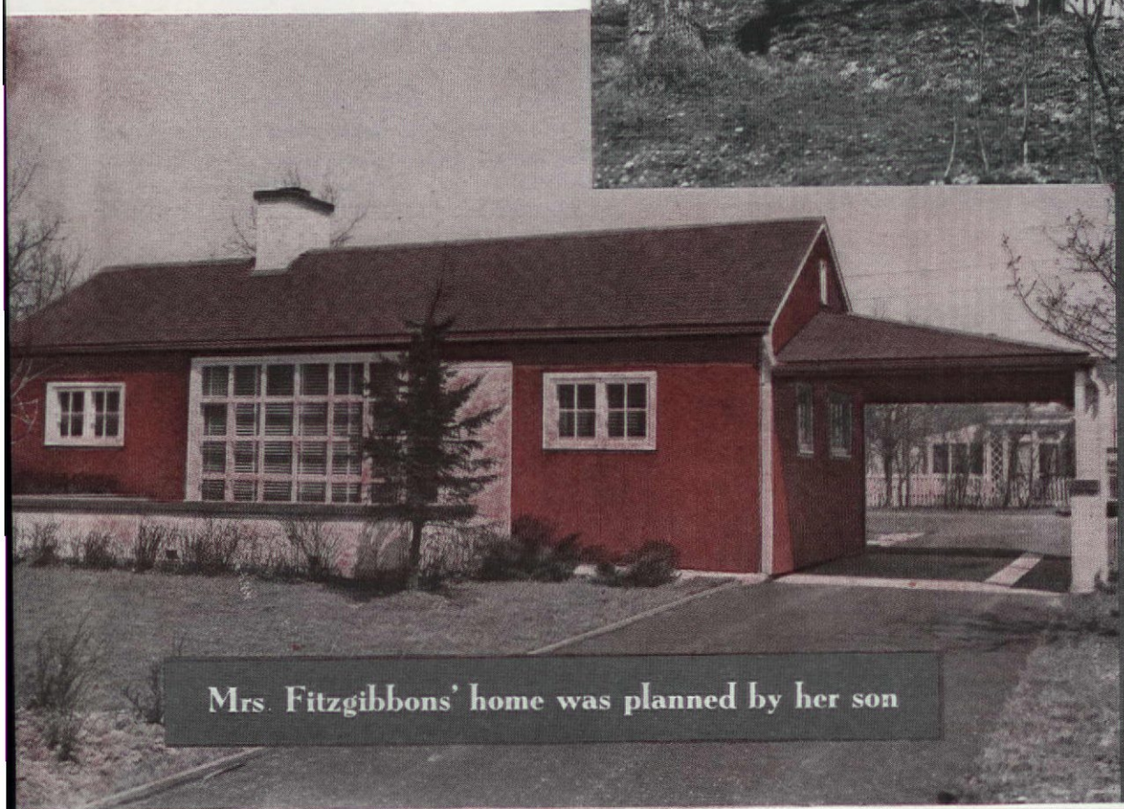
A RIGHT LITTLE, TIGHT LITTLE CROSS-SECTION OF AMERICAN

PLEASANT houses and pleasant people—there's a recipe for good neighbors, as you'd see if you visited that part of Highland Park which is home to the Lowells and the two Fitzgibbons families. Let's get acquainted with them, shall we?

First, Mrs. Henrietta Fitzgibbons and her friend, Mrs. Green, whose wholesome barn-red home was designed by Mrs. Fitzgibbons' son and provides just the sort of comfort, convenience, and atmosphere enjoyed by two older women who like to keep their collection of family furniture intact. Then, in the white Colonial a little farther back from the road, there are the George H. Lowells and their nineteen-year-old son. And, finally, in the white modern house, Mrs. Fitzgibbons' son and daughter-in-law, whose younger-folk viewpoint shows in the name they have chosen for their place—"Solar House," because it was built with the idea of getting year-round light and fresh air and sunshine.

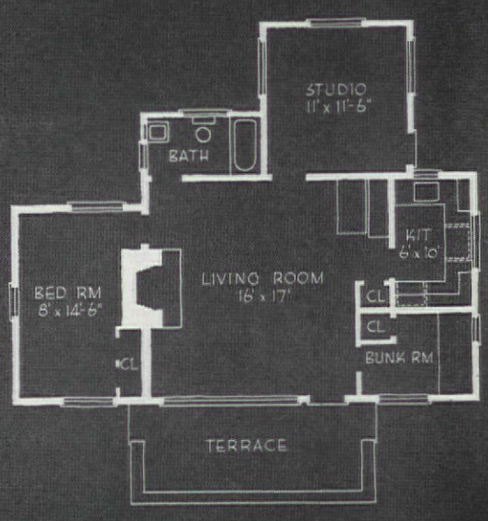
Three typical American families, you see, of different ages, outlooks, activities. Here they are, living no more than a few steps apart, each free to follow its own ways and interests, yet all united in friendly goodfellowship. You'd look far, indeed, for a finer example of what the Four Freedoms really mean to us all!

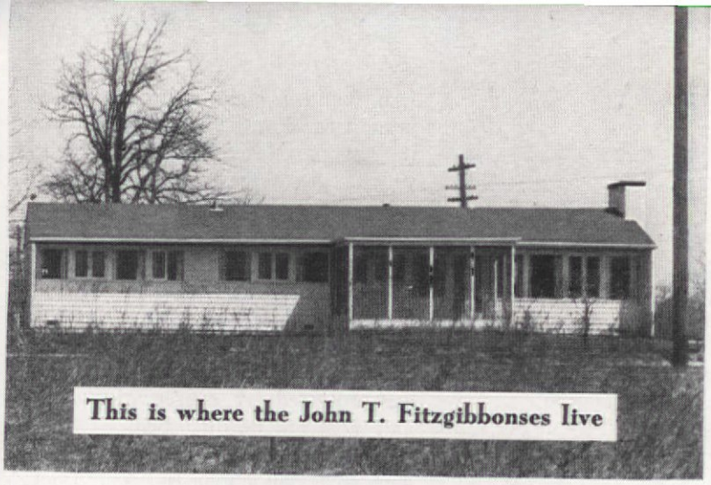
RUTH W. LEE



Mrs. Fitzgibbons' home was planned by her son

ALBERT OLSON, *builder*

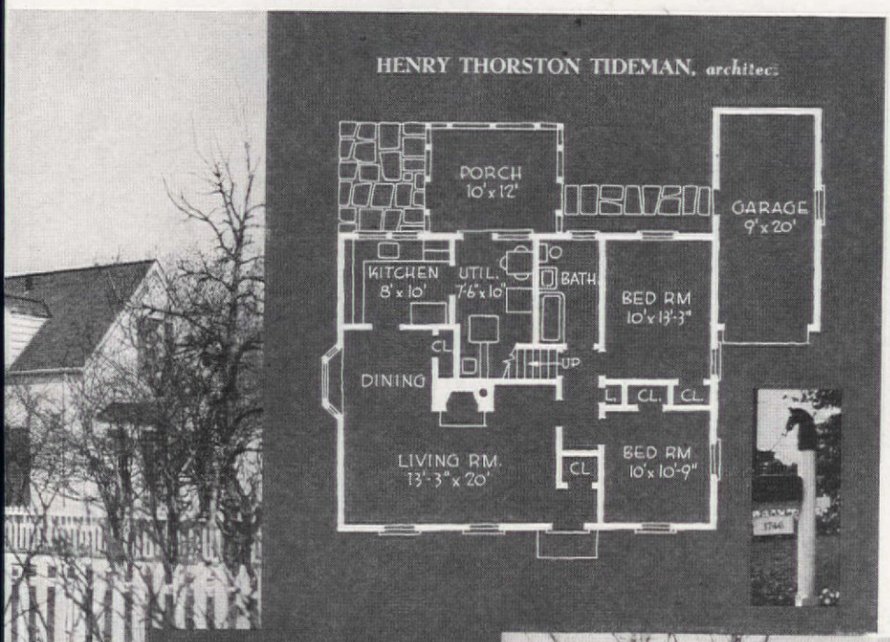




This is where the John T. Fitzgibbonses live

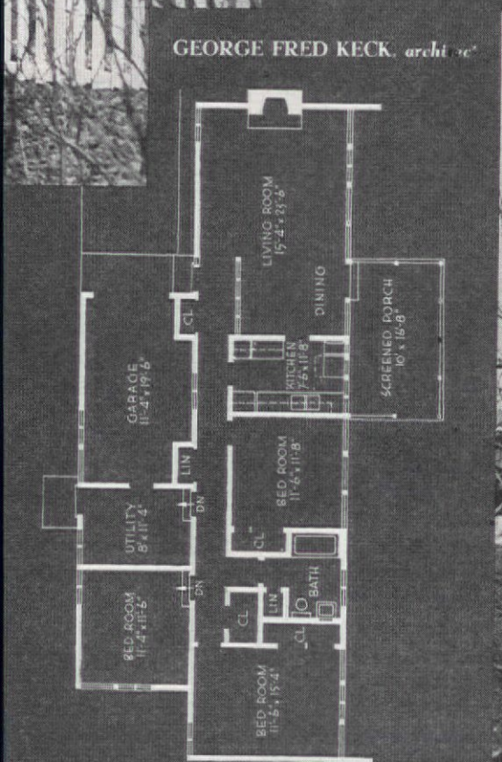
Policy in Illinois

COMMUNITY LIFE AT ITS VIGOROUS, FRIENDLY BEST



Living room and dining space in the John Fitzgibbons' home. Exterior, below, is a study in good design, soundly applied

Charles H. Keller photographs



Moyer photographs

Watch 'em Grow!

LOUISE BIRD RALSTON

Have gay gardens the whole winter in old sauce dishes, fish globes, aquariums like Marion F. Morrison's, below

EVEN though fall means the end of your garden, the desire to grow things may still be strong. If you want something to putter with—something decorative for the dining table, for a gift, or for a sick friend; something inexpensive, now that you're putting every possible penny into war bonds and stamps—why not an old-fashioned fernery? It's easy and lots of fun to make and care for. And the cost? Nothing at all if you have an old glass bowl in the house and are within walking distance of the woods. (Of course, you *are* walking, not only to conserve gas and tires but because, with rediscovered muscles, you know there's no exercise like it.) Whenever you start off, take along a trowel and a wire-handled grape basket so you can bring back some little ferns and things and make yourself a glass garden. In fall, the soil is moist for digging, plants have stopped growing but the tops have not been frost-killed, and roots are full of vigor as they wait for another year.

Look first for small ferns. Rock ferns or polypodies handle easily; woodsia is pretty and sturdier than it looks; maidenhair, even if some of the brittle stems break on the way home, will send up new fronds; grape fern, found in high, open pastures, is interesting. For bardiness and color interest partridgeberry stands high, with its glossy leaves and bright red fruit; checkerberry does well indoors, too. Staghorn moss, a cousin of the ferns, transplants well, while violets and hepaticas thrive in ferneries. You will enjoy finding your own specimens and experimenting, but find out, in advance, what plants in your region are protected by conservation laws and must not be disturbed.

Dig plants carefully with good clumps of soil about the roots. Get extra leafmold and some pebbles, lots of moss, and a rotting stick or two. For the terrarium a rectangular, slate-bottomed aquarium is fine; a glass cookie jar or a ten-cent fish globe is good; a brandy inhaler has height for tall ferns and an air that makes it a splendid present. In any case there must be a glass cover which a glazier will cut and smooth for you for a few cents. I combine my hobby of inexpensive antiques with my terrarium planting and fill quaint old pressed glass sauce dishes with ferns instead of apple butter and the like.

When ready to plant, choose specimens for height and variety, arrange them in pleasing patterns and plant them firmly, putting moss around them to give a finish. Keep the soil moist but not muddy. A well-made terrarium needs little attention, but try to keep conditions in it like those in the woods with moisture, mild warmth, air and light (but *not* direct sun). Keep the cover open a crack or remove it briefly if the glass mists.

"He won't practice . . . She HATES music" . . .

My Child is NOT Musical

H. Lambert from Frederic Lewis

ESTHER CAUDILL

"DEFINITELY not! She hates music, and she won't practice, so I am stopping her piano lessons." How often have mothers said this and, because of their misguided conception of what is expected of both teacher and child, given up the long struggle. And what an injustice to the child that is!

To be sure, there are different degrees of musical aptitude in children, depending not so much upon "talent" as upon the mentality of the child. However, after years of music teaching in the schools and as a private piano teacher, I have yet to see the child who does not like music. Music is a joyous experience, a safety valve for youthful exuberance and emotion, and it is as natural for a child to love it as it is for him to laugh. At the first lesson he is eager; even on the second and third he is happy about it. But after a few more bouts with the teacher, with still no visible evidence of a real, honest-to-goodness tune (it's amazing how they know when they really make music), he generally begins to cool off.

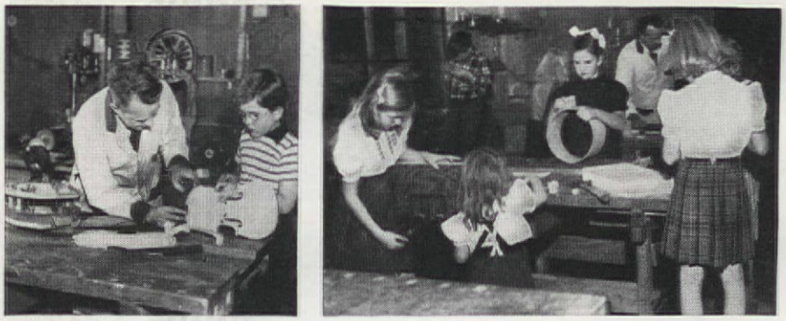
Then the trouble starts. He doesn't want to practice. He doesn't want to take his lesson, either. He hates the whole business of learning to play the piano! This is the cue for the mother. She steps in and usually does one of two things, both of them wrong. She either forces him to take his lesson and do his practicing, which makes him hate it all the more; or, after a few months, with an air of resignation, she concludes that he is not musical and stops his lessons altogether. Yet if she would only carry this one step further and look around for another music teacher she would be on the right track with either a boy or a girl.

But what constitutes a good music teacher? What have you a right to expect from one? First—and I cannot repeat this too often—a good music teacher creates in the child a love of music and a joy in its performance. No matter how accurately she presents the facts of music, if she kills the joy of it she is a failure. Second, she must be progressive and up-to-date in her methods. If one of the branches of some large conservatory is not accessible to you, there must be in your town some teacher who has been an outstanding success. And by success I mean that she teaches her pupils to *make music*. She probably will charge a little more than others, but your child will learn more in one lesson from her than in ten from a mediocre teacher. And third, to be a good teacher one must first be a good musician. So what is the musical background of your child's teacher? Where did she study? How long? What practical teaching experience has she had? Do not hesitate to ask her these questions. You are paying her your good money and, far more important, you are entrusting to her care something that will go deep into the life of your child.

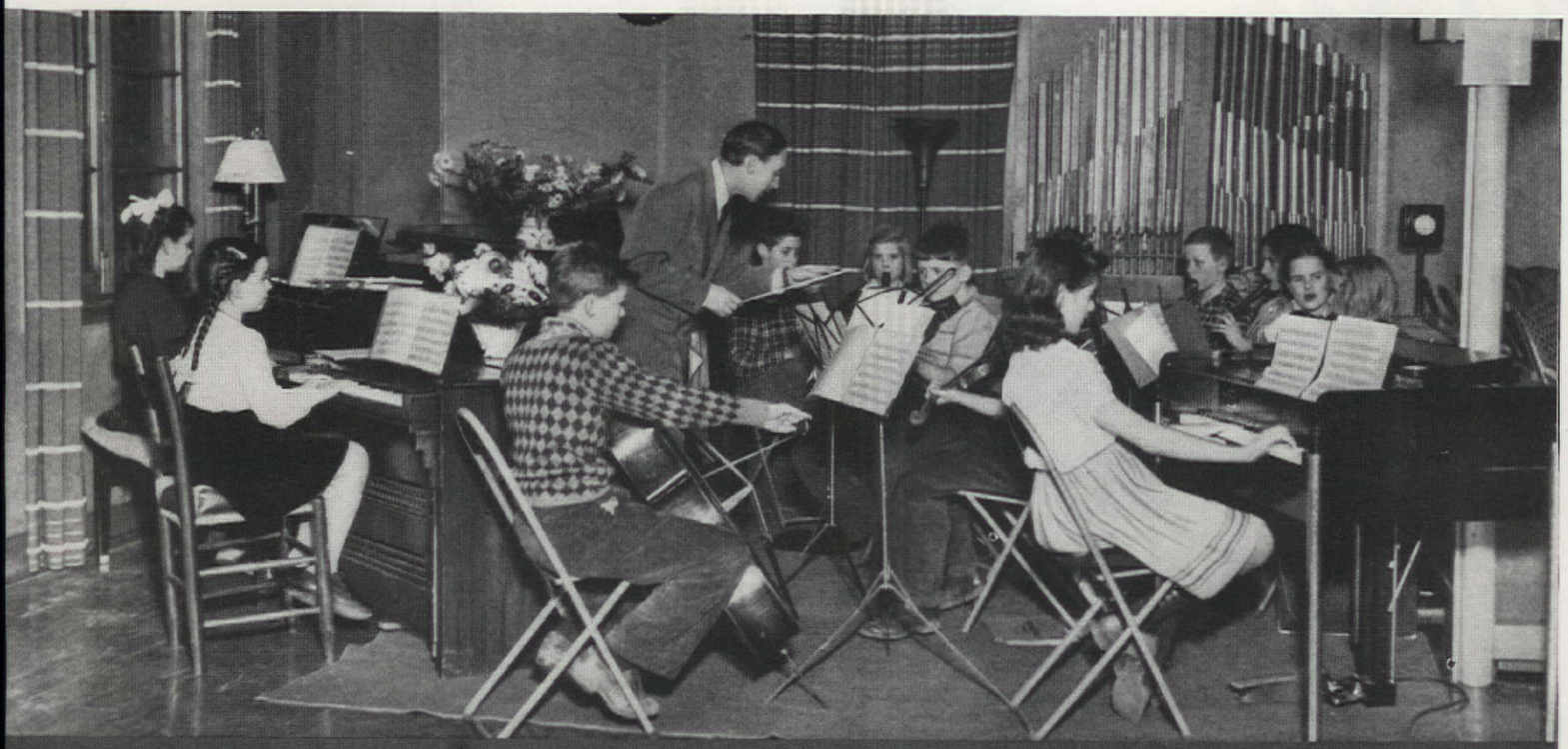
To teach is to inspire. We do not pour knowledge into the child; we stimulate and draw out what is inherently there. The child must do the work. The teacher can only guide, and in guiding make the path so alluring that his one desire is to follow.

This is all very well, you say, but you know nothing of music. Is there something tangible upon which you can base your judgment of her ability? There are many very tangible things a teacher does or does not do which will help you to reach a conclusion as to her ability. Again I place first on the list her ability to create the love and the joy of music in the

Ensembles play under Mr. Dushkin's leadership



Violins, drums, recorders—made right in the school workshop



—how different the DUSHKIN method!

Photographs, Charles H. Keller

Record being made by little girl and boys. Above, they listen to their own recording

child. This solves the eternal practice problem. Rhythm and music are inseparable. From the first lesson the child should and *can* make music. In other words, play rhythmically. He must count aloud—count as evenly as the clock ticks. Music, to be music, must go on. It can be made with a wrong finger, even with a wrong note, but never without rhythm. Why, Anton Rubenstein, one of the greatest pianists the world has ever known, was famous for his wrong notes!

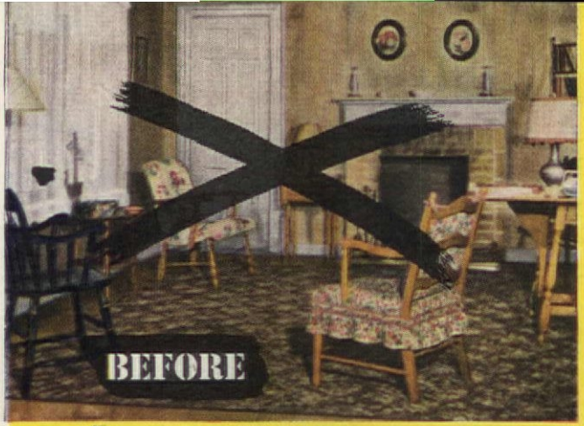
To put it another way, the playing must fit the counting—not vice versa. This can be achieved at the very first lesson. One of the best aids to this end is ensemble playing. There are delightful little things written for two, three, and even four children at one piano. In order to play these the child soon realizes he must keep up. If he stops and fumbles he is lost. He must go on—and will, if teamed up with others.

Duets and ensemble playing are invaluable from another angle, also. Because of the very nature of piano lessons, they are a solitary occupation for the child. He sits alone with the teacher for his lesson, he goes home, and in solitude he must practice. Yet every human being likes company in whatever he is doing. He thrives when competition is involved. Duets fill this need and inspire him to far greater effort than he will put forth alone.

Progressive teachers are concentrating more and more on monthly recitals. At these affairs mothers and little friends are invited, and each child performs from memory, accurately, something she has learned during the month. She stands up, announces her own number, the composer, and one interesting fact concerning either, which the teacher may have told her beforehand, and proceeds to the business of playing.

This gives a definite objective to the month's work and also builds up a repertoire which she has on tap for domestic occasions. Things which she knows she can perform adequately because she has done them. Again, this device takes away the loneliness and pointlessness of the weekly half-hour lesson and stimulates competition. She acquires necessary poise and assurance in playing for others, forgetting all her stage fright.

At these studio recitals children study the lives of the composers, learn to pronounce their names, write and give little plays in costume based on some dramatic incident in the life of the composer, and keep notebooks for which



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NO MUSS!

Just mix **KEM-TONE** with water and apply. No turpentine or solvent thinners!

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KEM-TONE covers most wall surfaces, including wallpaper, with just one coat!

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Use your rooms right after applying **KEM-TONE.** No objectionable paint odor!

Here are the Facts about Kem-Tone —the New MIRACLE WALL FINISH!

1. **ONE COAT COVERS WALLPAPER,** painted walls, wallboard, basement walls.
2. **APPLIES EASILY** with a wide brush or with the Kem-Tone Roller-Koater.
3. **DRIES IN ONE HOUR . . .** room furnishings may be replaced immediately.
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5. **WASHES EASILY . . .** with ordinary wall cleaners.
6. **NO OFFENSIVE PAINT ODOR.**
7. **ONE GALLON DOES THE AVERAGE ROOM.**
8. **EASY TO REMOVE FROM HANDS** and brushes. Just wash them with soap and water.
9. **COMES IN NEWEST COLORS**—styled for smartness.
10. **AVAILABLE AT YOUR NEAREST DEPARTMENT STORE, HARDWARE OR PAINT DEALER.**

$2.98 GAL.
CONCENTRATED PASTE FORM
98¢ QUART

1 gallon Kem-Tone paste makes 1½ gallons Kem-Tone Finish. Your ready-to-use cost—only $1.98 per gallon! (Prices slightly higher in Rocky Mt. area)

Be sure to ask for Genuine Kem-Tone Reg. U.S. Pat. Off. TRADE MARK
Accept No Substitutes!
COLORS INCLUDE: IVORY, CREAM, PEACH TINT, BUFF, AVALON BLUE, PALE JONQUIL, PEBBLE GRAY, MIDLAND GREEN AND YORKTOWN WHITE

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For Kem-Tone-finished walls. Gummed, ready-to-apply. Washable.

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Apply Kem-Tone with a wide brush or with Kem-Tone **ROLLER-KOATER** which rolls Kem-Tone over your walls quickly, easily, smoothly!

ONLY 89¢

branded
DIAMOND WALNUTS
California's finest

CINNAMON APPLE SALAD

4 red apples
2 cups water
1 cup sugar
½ cup cinnamon red hot candies
3-oz. pkg. cream cheese
1 tsp. mayonnaise
½ cup chopped Diamond Walnuts

(Serves four)

Make syrup of water, sugar and cinnamon candy. Peel and remove centers of apples. Place apples in slowly boiling syrup and turn over gently several times to obtain uniform color and thorough cooking. Chill apples thoroughly and fill centers with cream cheese to which have been added the mayonnaise and chopped walnuts. Decorate each apple with half walnut. Olives, and walnut-coated cream cheese balls, add attractiveness and flavor to the finished dish. In fact, walnuts give goodness and good looks to practically any salad you know: fruit, vegetable or sea food. And remember, buy them in the shell for more economy — no rationing, no high prices! Enjoy all you want.

Serve nutrition you need, with flavor you like!

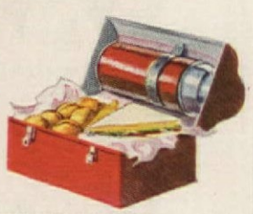
WALNUTS GIVE YOU BOTH

And at low cost, too! Just add walnuts — to almost any dish from salad through dessert. What an easy way to make your menus more nutritious (see table below). How simple to add appetite appeal and tempting flavor to even your thriftiest recipes!

Just remember this — for the *best* walnuts, for more plump, fresh, usable kernels per pound, always insist on "Diamonds."

PACK ENERGY IN LUNCH BOXES, TOO

Walnuts make it easy! Chop 'em into sandwich spreads, or tuck in a handful "in the shell." Small space, high food value!



COOKIES — ALWAYS BETTER WITH WALNUTS

AND MORE FOR YOUR MONEY, TOO

Yes, walnuts have what your body needs! Economical, too. Let them help you serve the balanced meals your government recommends. For walnuts are a really balanced food — one pound of kernels furnishes a nearly adequate day's rations for an average adult. Smaller quantities, of course, in salads, cookies, breads and desserts, contribute these diet essentials in the same proportion.

The following table shows how closely a pound of walnut kernels parallels the recommended adult diet:

	DAILY NEEDS	ONE POUND OF WALNUT KERNELS
Calories	2500-4500	3210
Proteins	60-70 gms.	78 gms.
Calcium	0.8 gms.	0.45 gms.
Phosphorus	0.52-1.2 "	1.70 "
Iron	.012 "	.010 "
Vitamin A	5000 I. U.	453 I. U.
Vitamin B_1	600 I. U.	517 I. U.

prizes are presented by the teacher at the end of the year's work. "Guess what," a nine-year-old pupil said to me, 'I heard part of Beethoven's Ninth on the radio last Saturday night! I would have heard it all, but my Daddy wanted to get the fights." She is an unusually precocious child, to be sure, yet who can deny that a definite hook-up between her piano lessons and music—good music—is being created as part of her daily life, notwithstanding Daddy's radio preferences?

So much for what you have a right to expect from the teacher. What has the teacher a right to expect from you as a parent? This: that you get the child to her lesson on time. That you do not have her miss lessons for any paltry excuse and then quibble about paying for them. That, if the child is under eight years of age, you go with her to every lesson; many teachers otherwise will not teach one of that age. You can gather much which will be of help to the child in her practicing, for a very young child cannot retain all she learns at the lesson and when she goes home and tries to practice without help or supervision she does not always know when she is wrong. Sit beside her when she practices and try to carry out what you heard the teacher say. Have a regular time for her to practice and see that she does it at that time. To remind a child that it is time to practice is not forcing her. Unwillingness to leave an exciting game in the backyard and dash for the piano is no sign that she doesn't like music; it is merely a sign that she's a normal child.

No matter what the age of the child, keep in touch with the teacher. Ask how you can cooperate with her. After all, she has the child only one or two half-hours a week, and you have her every day. A little teamwork between parent and teacher will go a long, long way!

AND NOW, FOR AN ACTUAL DEMONSTRATION of some of these sound principles which Mrs. Caudill has just presented from her own experience as a teacher, here is a story that **RUTH W. LEE** has written for us:

Ten years ago, David and Dorothy Dushkin searched the village of Winnetka, Ill., for a house which would lend itself to their way of living and their way of teaching music. They found what they wanted in a rambling cottage set in an old orchard, with a garage ready to be turned into a workshop where simple musical instruments could be made by the children and new ones devised by Mr. Dushkin. The living room became an orchestra studio where these youngsters played on their "home" made as well as on purchased instruments. The different nooks and corners, so numerous in an old place, were used for the private lessons which the children took along with their ensemble and workshop activities.

Today the Dushkins' home-school is in new and larger quarters, but their big idea remains: "Teach other people's children as though they were yours. Give yourself a little time to find out what they are like. Give them, through the making and playing of easier musical instruments, through observation and conversation, a little time to find out what *you* are like and what music generally is like before you require them to specialize. Then you will not risk putting specialization blinders on them. Then, too, you will give them what is so important, an opportunity of sharing their musical experiences and knowledge with their contemporaries. Teach children first, subject matter second."

Both the Dushkins feel that the path which leads from the children's homes to the school should be a two-way road, so more and more they are encouraging family ensembles wherever they are at all possible. By providing appropriate music, and occasional supervision, they try to give these family groups the purpose and continuity which most could not achieve by themselves, however interested they might be.

On the supposition that what was good for the children might be good for their elders, a few fathers and mothers, seven years ago, began coming to the school for group playing. This adult group, composed at first of people most of whom knew little or nothing about music, has grown much bigger and more proficient, its repertoire including the finest of the classic masters. Similar groups have been started with the aid of the Dushkins and their staff of twelve instructors in Evanston and Lake Forest, and now, with the help of the Carnegie Foundation, a movement is under way to make them even more representative of the whole community.

The Dushkin School now has an enrollment of more than two hundred and fifty children and adults. There is no doubt that not only the number of its pupils, but its whole program, could never have been realized without the support of the grade schools of this area. The constant give and take of mechanical facilities and educational ideas has made possible a kind of teaching that the Dushkins say they never could have achieved as isolated teachers. Because of this help, they have been able to add their bit to the constructive, and hence interesting, musical life of children at school as well as in their own home surroundings.

WITH SO MANY CALLS ON YOUR TIME THESE DAYS

Why not save yourself wherever you can?

Here and now, you can quit worrying about how to give your family *extra* fruit variety. Let Del Monte Fruit Cocktail help with that job!

It saves you shopping time—and gas—and tires! No need to scurry to this market and that for the fruits you want. Simply buy Del Monte Fruit Cocktail—enough for a week—on your main shopping day.

It saves you peeling, dicing and mixing. What a help when you're rushed! And five *big* fruit cups in each large can or jar.

It gives you tempting fruit variety—ready to use! Peaches, pears, pineapple, grapes, cherries. Five fruits—*five distinct flavors.* You'll appreciate *that* Del Monte touch, if you've ever had cocktails in which the flavor balance didn't exactly suit you.

SEE HOW EASY IT IS TO BRIGHTEN EVERYDAY FAVORITES

Caramel custard, for one. Just ring it with drained Del Monte Fruit Cocktail. Try the same trick with rice or tapioca pudding, or serve Fruit Cocktail on baked apples, leftover cake or hot gingerbread. They all stay thrifty—taste and look brand new—when you add these five tempting Del Monte Fruits!

SEE HOW MANY NEW DESSERTS YOU CAN PLAN

Dozens! In a class by themselves, too! (For these Fruit Cocktail *French pancakes*, make batter with more eggs than usual. Thicken cocktail slightly, sweeten, add butter.) Try Del Monte Fruit Cocktail in *cream puff shells*—in individual *pies*—on *ice cream.* Every one a flavor surprise. And that's what folks need these days!

SEE WHAT A DRESS-UP TOUCH YOU GET

Yes—even for meats! Warm drained Fruit Cocktail in butter—to garnish ham, corned beef or prepared pork loaf. The few cents per serving *pays* you in added freshness and flavor. With Del Monte Fruit Cocktail, mealtime dullness doesn't get a foothold! Your family will be glad when mealtime comes around.

HAVE YOU DISCOVERED DEL MONTE FRUITS FOR SALAD?

Still another Del Monte Fruit combination. As handy as fruit cocktail—as high in quality. Peaches, pears, pineapple, apricots, cherries, cut in larger pieces, *especially* for salads.

Del Monte Fruit Cocktail

SAVES TIME—SAVES WORK—MAKES MEALS BRIGHTER

Many Del Monte Foods now packed in both cans & glass. Both the same quality.

. . . a nutritious way

Apples

WHERE did the first apples come from? It is believed that they originated in Southwestern Asia and then migrated to Europe. Because of their adaptability to the temperate climate, apples were cultivated in many countries. Since the Roman occupation, apples have been growing in Great Britain. Historians believe that the apple, as known today, descended from the wild crab apple. Anthropologists have found evidences of the early apple in their diggings in sections of Europe.

Within nine years after the Pilgrims landed in Massachusetts, the first apple trees in America were growing. The temperate climate was suitable to their growth and development. In New York State the Dutch settlers industriously planted apple seeds. Little did they realize the orchards would expand into a commercial industry. You've probably heard the story about Johnny Appleseed—his real name was Jonathan Chapman—who planted apple seeds wherever he went in his wanderings about New York State. No one really understood the purpose of his trips, but he did sow good will along with his seeds.

The story is told how the first apple trees in the Pacific Northwest were cultivated from seeds brought around the Horn early in the nineteenth century by a group from the Hudson Bay Company. At the banquet before they left London, the young ladies present wished to honor the brave men in some unusual manner. They presented them with apple seeds so when the trees grew they would always have something to remind them of England. And from the seeds great orchards have grown until now the Northwest is known as the apple bowl of the country. Mile after mile the trees spread, with fragrant pink blossoms in the springtime, the luscious ripe red and yellow fruit in the early fall. The temperate climate protects the growth of the apples, giving them ample time to ripen into a marketable size, shape, and color. For centuries, poets and song writers have written glowing words about apples. The legends associated with apples are many. The Turks of years ago believed that apples were the true fountain of youth. They ate them to keep or regain the vitality of their young adolescent days. Another Old World custom was to eat an apple on Easter morning to be assured of good health for the remaining year. A raw apple rubbed on warts as a curative was another belief, along with the idea that apples mixed with saffron would cure jaundice. Is it any wonder that we still retain the popular slogan, "An apple a day keeps the doctor away."

Apples, whether eaten raw or cooked, have a palatable flavor which is enjoyed by almost everyone. Nutritionists tell us that apples contain the important vitamins and minerals, not in great quantities, but the percentage is higher if apples, complete with skins, are eaten raw. The vitamins present in apples include A, some of the B-complex, and C. As apples are kept in storage, the vitamin percentage decreases. This is particularly true of vitamin C, which is easily destroyed by improper storage or in the cooking.

Nutritionists approve of apples for both children and adults because the fruit sugar, which is easily digested, seems to satisfy a craving for sweets. The cellulose and pectin of apples contribute to a bulky diet, which acts as a laxative, if the apples are eaten raw.

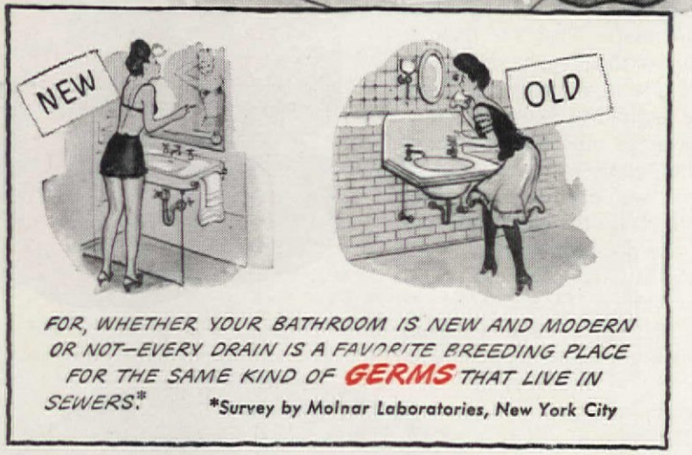
Pediatricians have been recommending strained apple sauce for the baby's

Apples, reading clockwise, are: Wolf River, Pippin, Wealthy, McIntosh, Crab, Dutchess, New York State Delicious, Winesap, Washington State Delicious, Rome Beauty, Jonathan, Golden Delicious. Russel Wright dishes from Bloomingdale's; F. M. Demarest photograph.

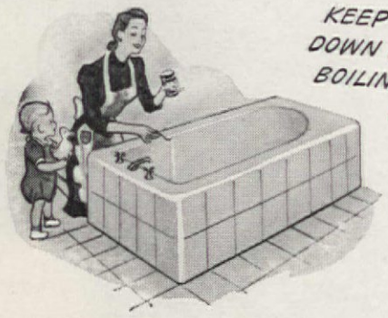
JUST BELOW THE PLUG IN YOUR TUB

SEWER GERMS

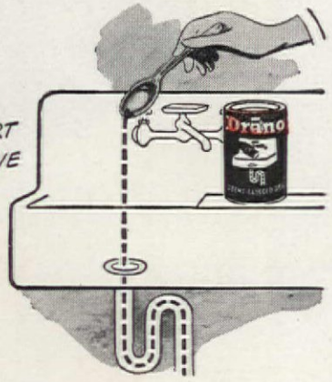
MAY BREED AND THRIVE



FOR, WHETHER YOUR BATHROOM IS NEW AND MODERN OR NOT—EVERY DRAIN IS A FAVORITE BREEDING PLACE FOR THE SAME KIND OF GERMS THAT LIVE IN SEWERS.* *Survey by Molnar Laboratories, New York City



KEEP SEWER GERMS DOWN IN THE SEWER! DRĀNO'S BOILING, CHURNING ACTION FLUSHES AWAY GERMS AS WELL AS HIDDEN GREASE AND DIRT.



DRĀNO... USED REGULARLY IN DRAINS ONCE A WEEK OR OFTENER ...DOES TWO JOBS: CLEARS OUT DIRT IN WHICH SEWER GERMS THRIVE AND KEEPS DRAINS OPEN, FREE-RUNNING. NEVER OVER 25¢ AT ANY DRUG, GROCERY, OR HARDWARE STORE.

Drāno

OPENS CLOGGED DRAINS—KEEPS DRAINS CLEAN

Copr. 1942, The Drackett Co.

first fruit. Dehydrated apple powder has been found beneficial for the prevention and sometimes the cure of diarrhea in infants.

Apples have always been a favorite fruit of mankind. School children tuck the rosy, red-cheeked fruit into their pockets and munch on it during recess, sometimes even during class! Through the years, polishing an apple for teacher has become a favorite wedge for higher marks.

Apples fit into the daily nutrition program very nicely. Since the standard is to eat two servings of fruit a day, one of them may be the versatile apple. Apples may be served for breakfast, lunch, or dinner. Apples can be eaten between meals or before retiring. Apples go everywhere—in defense workers' lunch boxes, in school children's lunch boxes. Another advantage of apples is their availability and economy. Even the small orchard with a few apple trees enables a family to put down some of the fruit for the long winter season, to store some in the cellar for the time when the friendliness of munching apples together is enjoyed.

OVER 7,500 VARIETIES of American apples are known but less than fifty varieties are grown for commercial purposes. The commercial sale of apples began from an outgrowth of family-sized orchards. In the early days of settling the states, every family had a fruit orchard with an assortment of apple trees—possibly a crab, a greening, a tree or two of red apples like Jonathan, McIntosh, or Winesap.

Some apples require a long ripening time and therefore thrive in the Pacific Northwest or in Virginia, Southern Ohio, and Missouri. Other varieties want only a short ripening season, so naturally are selected for the regions where the climate is temperate like New York and Maine.

When a planter has decided on the variety he will grow commercially in his orchards, he has also to consider shipping conditions, storage qualities, and meeting the market demand. Even if apples were of excellent flavor, if they did not withstand shipping or storage they would be of little value in the apple market. But all desirable qualities are not found in any one variety of apple. As apples grow best in temperate climate without extreme hot or cold, there are only a few sections which do not produce apples, such as the Great Plains, the cold, high mountainous regions, the sultry low places in Arizona and California.

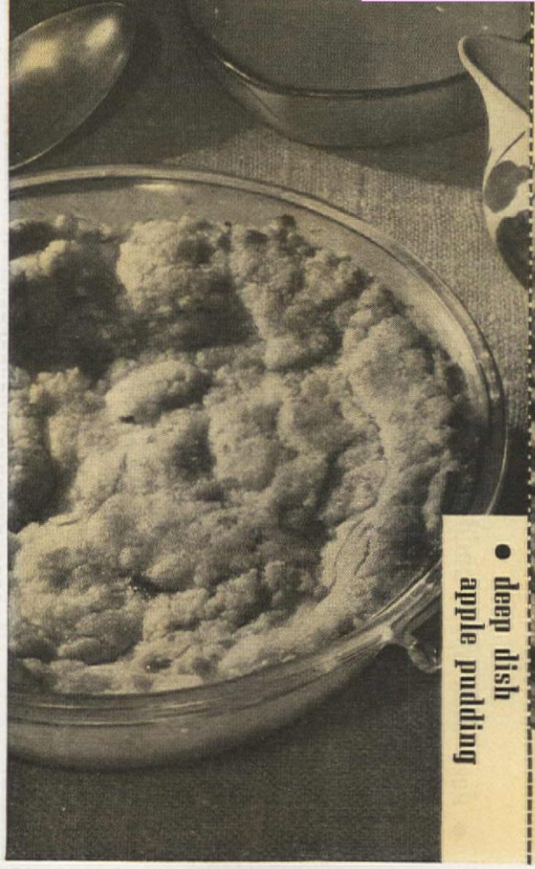
In truck loads, small or large, in freight cars, apples come trundling to market. In the large city market terminals, auctions are held early every morning, and the apples are purchased by grocery stores both large and small, hotels, restaurants, bakeries, hospitals, and so on. Americans still like apples and they want them every month of the year. Fortunately growers have met the demand and apples no longer are a seasonal fruit, though some varieties that will not keep are not available.

TO STORE APPLES, the ideal temperature has been found to be about 35° F. Home storage should be similar to commercial storage. If you are storing apples from your own orchard, they should be sorted carefully for blemishes, cuts, or broken skins. Only mature fruit should be stored; the under-ripe or over-ripe fruit may be canned or dried. The apples should be put in baskets or boxes and stored in a cool or cold place, moist if possible, and free from strong odors.

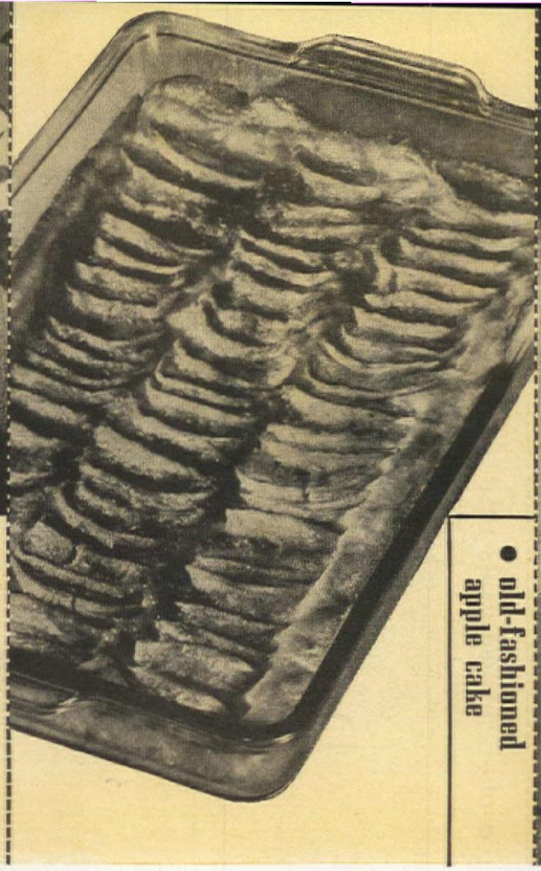
Unfortunately, not the same variety of apple is recommended for eating raw, or cooking, or even for making cider. It seems that there is a decided difference of opinion on which apple is best for baking, which is best for sauce, which is best for pie, and so on down the list. However, of late the Cortland (which does not discolor when cut and exposed to air), Gravenstein, Wealthy, and McIntosh are the choice of experts.

Cider making is an old art of pressing ripe apples, allowing the juice to stand. If the juice stands too long the cider might accidentally turn to vinegar or even take a different pendulum swing and become hard. In Normandy, France, and places in England cider was made many centuries ago. Today, the industry is quite a busy one at harvest time.

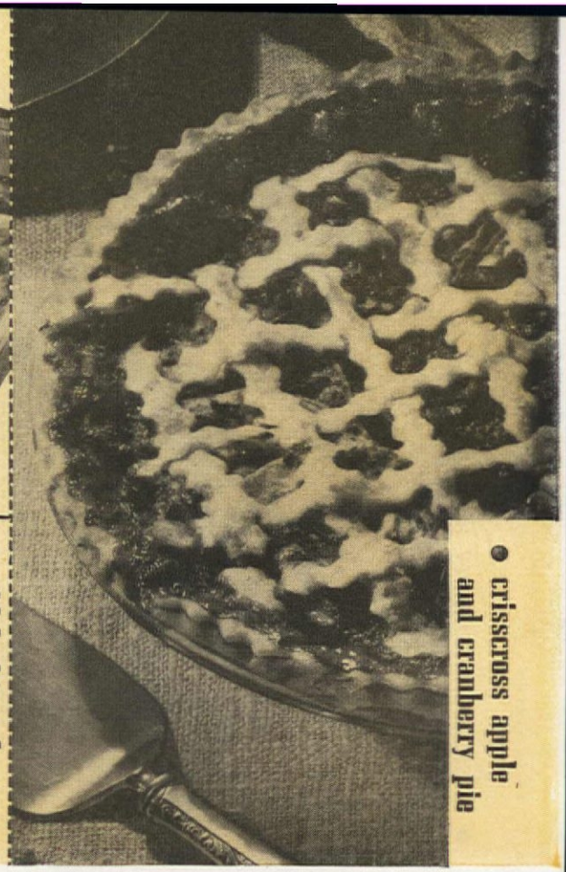
Since drying of fruit is a method used even in the early Roman and Greek days, drying apples under the hot sun is not a new trick. Stories about early American kitchens tell that stringing up quarters of apples to dry on the open rafters was a routine followed each fall when the apples were harvested. Again, such a job has taken commercial aspects, with dried apples available in any grocery store. With more modern activity in dehydrated fruits and vegetables, apples have not been neglected, and today our armed forces are enjoying apple pie, apple sauce, and other apple dishes made from dried, flaked apples. The quick drying process has not harmed them in the least and the apples retain much of their original vitamin and mineral content, as well as flavor. Besides being eaten raw, apples are used in many different ways. We



• deep dish apple pudding



• old-fashioned apple cake



• crisscross apple and cranberry pie

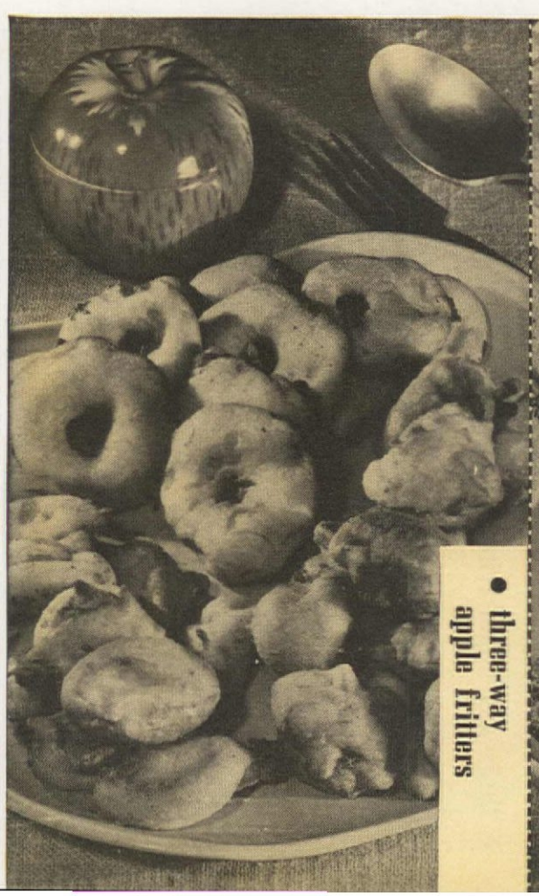
have already discussed apple cider making, another use for apples. Apples are delicious in their varied dessert forms. And apples take to meat and vegetables, too. Haven't we all enjoyed roast pork with slices of fried apples, and what about goose or duck roasted with a stuffing of apple? Apples are not forgotten in the candy field and our memories return to our school days when we delighted in eating a taffy apple on a stick.

Yes, there are countless ways to serve apples. To some, the best is to bite into a crisp, juicy apple when the snow is falling outdoors and the fire crackling around logs in the fireplace. Wedges of raw apples and cheese are a favorite dessert to many. But if it's cooked apples you want, the favorite of them all is still apple pie, though dumplings, baked apple pudding, baked apples, and sauce are well liked.

In general, it may be said that apples for baking must be firm enough to hold their shape while cooking in a hot oven, and for pie they should cook tender rapidly. Apples for sauce should cook quickly, and those to be escalloped must hold their shape when cooked. Apples to be eaten immediately should yield slightly to the pressure of the thumb, but be firm. The flesh of over-ripe fruit is mealy, without snap or flavor.

If you are buying apples, you will be confronted with the problem of whether to buy apples for eating or cooking purposes. The Northwest apple bowl contributes to the market six popular varieties. They are Jonathan, Delicious, Stayman, Spitzenberg, Rome Beauty, and Winesap. Jonathan, with its brilliant red skin patched with straw color, is a favorite for bobbing at Halloween, and at Christmas the Delicious, with its bright red striped skin and wine-like flavor, is most popular. The juicy Stayman has a dull red striped skin, while the baking favorite, Rome Beauty, has a yellow or green skin mottled with red and is striped, too. The juicy, tart Winesap is bright red.

To tell us about Eastern apples, Mary Geisler Phillips writes from Ithaca, N. Y., about a scientific study that was carried on by Dr.



• three-way apple fritters

• holiday applesauce cake

• flaky apple roll (gourmet)

• flaky apple roll

Preparation time: 1 hr., 45 min.

2 cups flour
½ cup butter
½ tsp. salt
1 egg, slightly beaten
¼-½ cup water
1½ qts. tart apples, diced
¾ cup sugar
¼ tsp. cinnamon
Melted butter (approx. ¾-1 cup)

COMBINE flour, butter, and salt together on a bread board, using two knives. Shape into a mound, make a small hole in center and drop egg in it. Work in egg with enough water to make a dough that comes off the board clean. Cover, let stand 30 min. Meanwhile, pare, core, and dice apples and mix with sugar and cinnamon. Roll dough on a well-floured cloth, stretching until it becomes paper thin but does not break. Brush with melted butter and spread apples on the dough. Drip 3 tbsp. more butter over apples. Fold the two opposite ends of dough over the apples and, by lifting edges of cloth, roll as for a jelly roll. Trim edges, press together; place in a pan. Bake in a hot oven (400°F.) 45-50 min. or until browned. Brush top with melted butter several times while baking. Serve while slightly warm. Serves 4-6. ***695 cal. per serving. Source of vitamins A and C.***

Tested in THE AMERICAN HOME KITCHEN

• holiday applesauce cake

Preparation time: 1 hr.

½ cup butter
1 cup sugar
1 egg
1¾ cups whole wheat flour
¼ tsp. salt
¾ tsp. soda
1 tsp. cinnamon
½ tsp. cloves
1 cup thick unsweetened applesauce
1 cup nut meats, chopped
1 cup raisins

CREAM butter and sugar until light and fluffy. Beat egg into the creamed mixture. Reserve a little flour to dredge raisins and nut meats. Sift remaining flour with salt, soda, cinnamon, and cloves. Add flour mixture to creamed mixture and stir until batter is smooth. Add the raisins and nut meats. Heat the applesauce and stir it into the batter. Pour into a well-oiled pan (9¼"x5"x2¾"), and bake in a moderate oven (350°F.) 50 min., or until cake tests done. Serves 16.

Scrumptuous for afternoon tea or takes the place of a Christmas fruit cake. Slices much better when 2 days old and will keep a week or two if given a chance. ***235 cal. per serving. Source of vitamins A, B complex, C.***

Submitted by VINETTA SCHMIDT *Tested in* THE AMERICAN HOME KITCHEN

• three-way apple fritters

Preparation time: 30 min.

2 cups sifted flour
1 tbsp. baking powder
6 tbsp. fine granulated sugar
½ tsp. salt
⅔ cup milk
2 eggs, well beaten
3 cups apples, diced
Fat for deep-fat frying

SIFT flour, baking powder, sugar, and salt together. Mix the milk and well-beaten eggs together and stir into the dry ingredients slowly. Add the apples. Heat the fat to 375°F. or until an inch cube of bread will brown in 1 min. Using a tablespoon, drop the fritters carefully into the hot fat to prevent spattering. Fry from 3-5 min. or until the fritters are a golden brown. The apples may be diced as given here; cut into wedges and dipped in batter for puffy halfmoons; or peeled and cored, sliced crosswise and dipped into batter for fritters resembling doughnuts. Makes 24-26 fritters.

95-100 cal. per serving. Source of vitamins A and C.

Substitution: For a surprise in fritters use whole cranberries in place of apples and add 6 tbsp. more sugar to the batter.

Tested in
THE AMERICAN HOME KITCHEN

Marion C. Pfund at Cornell University. Dr. Pfund is a chemist, nutritionist, and excellent cook. She, too, was confronted with the problem of "what is the best apple for eating, for baking, for making sauce?" So, she made a study of thirteen different New York State apples and recorded the opinions of her testing squad. The apples were baked in the oven and cooked on top of the stove, in covered dishes, in uncovered pans, with and without sugar. Here are the results of her study:

Apples cooked late in the winter, that is, after January, are inferior in taste to those prepared during the apple season. In other words, apples do lose some of their flavor in storage, but it's not too serious, for a bit of spice will snap up the flavor delightfully.

Strangely enough, an apple for baking does not necessarily make the best apple sauce, probably because the cooking of the skin affects the flavor of the apple. Eye appeal plays an important part in the enjoyment of food, and even though told that a baked apple has good flavor, if the skin is spotted or if the apple has collapsed completely, would you select it in a cafeteria? Don't you want a baked apple that is round and puffed up, with crystals of sugar gleaming on the pale pink or yellow skin, and bubbles of pink juice oozing from the top? But the official tasters decided that apples which cracked during baking have a better flavor and texture than those which remain whole.

According to Dr. Pfund's report, the best New York State apples for baking are Golden Delicious, Jonathan, Baldwin, Winter Banana, Wealthy, Cortland, Northern Spy, McIntosh, Twenty Ounce, Fameuse, Red Canada, Rome Beauty, and Rhode Island Greening. For apple sauce, the Jonathan was considered best for flavor, followed by Northern Spy, Cortland, Wealthy, Baldwin, and Twenty Ounce. If your family likes an eating apple that is thin skinned, crisp, juicy, and firm then select either the Cortland, Jonathan, Northern Spy, Wealthy, or Winter Banana. Equally important, these apples also are excellent in salads,

• crisscross cranberry apple pie

Preparation time: 1 hr., 10 min.

⅔ cup sugar
2 tbsp. flour
¼ tsp. allspice
¼ tsp. salt
1 tsp. grated lemon rind
½ cup honey
1 tbsp. butter
3 cups fresh cranberries
2 cups diced apples
Pastry for two-crust pie

MIX sugar, flour, allspice, salt, lemon rind, honey, and butter in a sauce pan and heat to blend mixture. Add cranberries and apples and let cool. Line a 9" pie plate with pastry, pour filling into it and cover with crisscross pastry strips. Brush top with milk and bake in a hot oven (425°F.) 30-40 min. or until crust is a golden brown and apples are tender. Serves 6 generously.

360 cal. per serving. Source of vitamins A and C.

Note: To make an interwoven crisscross pie, lay ½" strips of pastry one way across filling. Lay strips across the other way and weave them in and out, one at a time, beginning at the center. Seal and make a fluted edge or finish with another strip laid around the edge.

Tested in THE AMERICAN HOME KITCHEN

• old-fashioned apple cake

Preparation time: 5 hrs., 15 min.

1 pkg. granular yeast
¼ cup lukewarm water
½ cup scalded milk
½ cup corn syrup
½ tsp. salt
3¾ cups sifted flour
1 egg beaten
6 tbsp. softened butter
3-4 medium sized apples

topping:
⅓ cup sugar
¼ tsp. allspice
1 egg yolk
3 tbsp. cream

DISSOLVE yeast in water. Mix scalded milk, corn syrup, and salt; cool to lukewarm. Add yeast; beat in half of the flour, and egg. Stir in butter and enough of remaining flour to make a soft dough. Knead until smooth (10 min.). Place in an oiled bowl; let rise until double. Divide dough in two parts. Roll one part very thin (about ⅜" thick). Line a well-greased baking dish (12"x7½"x1¾") with dough, letting it come halfway up the sides. Arrange sliced apples on top. Mix sugar and allspice and sprinkle over top of apples. Beat egg yolk, mix with cream and drip over the cinnamon sugar. Let stand until double (about 1 hr.), then bake in hot oven (400°F.) 25-30 min. Serve while fresh. Serves 12.

502 cal. per serving. Source of vitamins A, B complex.

Use remaining dough for a crumb coffee cake (dough may be kept in refrigerator 3 days). For a topping mix 2 tbsp. flour, ¼ cup sugar, ¼ tsp. allspice and 2 tbsp. butter; sprinkle over top of dough. Follow rising and baking directions for above.

Tested in THE AMERICAN HOME KITCHEN

• deep dish apple pudding

Preparation time: 55 min.

6 large apples, sliced
2 tbsp. lemon juice
¼ cup water
½ tsp. cinnamon
1 cup sugar
¾ cup flour
¼ tsp. salt
6 tbsp. butter

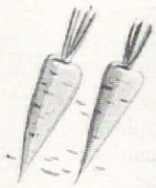
PARE, core, and slice the apples into a deep 8" casserole. Add lemon juice and water. Mix cinnamon with ½ cup sugar and sprinkle over apples. Combine remaining sugar with flour and salt and work in butter with pastry blender or finger tips until mixture resembles coarse cornmeal. Sprinkle over apples and pat smooth with back of spoon. Bake in moderate oven (375°F.) 40 min. or until apples are tender and the crust is crisp and lightly browned. Serve warm with cream. For a party touch, top with ice cream. Serves 6-8.

278-370 cal. per serving. Source of vitamins A and C.

Tested in
THE AMERICAN HOME KITCHEN

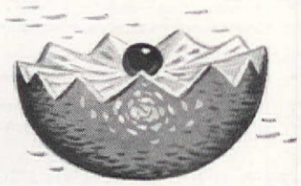
"A banana comes in round Slices!"

SO REPLIED a fifth grader in school to a quiz question about the shape of a banana. What would you have answered? Are you guilty of always serving carrots, beans, squash, fish, meat, eggs, cake in the same way? The secret of a dinner party for guests or for the family is a mixture of good cooking, an unflurried hostess, and a gleam in your family's or guests' eyes when the same old food comes on, dressed up for a glamorous appearance on your party table.—**ALLIE LOWE MILES**

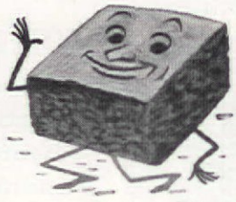


Even a **CARROT** must get tired of being cubed or sliced the round way. For a change, cook whole, quartered, or even shredded, Julienne style. Carrots and peas are not wed for eternity. Let carrots keep company with onions, celery, or corn. Potatoes, carrots, and onions sliced paper thin and combined with undiluted evaporated milk make a good casserole dish when baked for an hour and seasoned with herbs. Carrots go well with cauliflower, broccoli, or zucchini, too. If you have some left-over vegetables, combine with potatoes, an egg or milk or both, and fry some patties. To stuff carrots, select large ones, cut in half, and cook until tender. Scoop out center leaving long "dishes." Mix the scooped out carrots with cream, butter, chopped parsley, onion juice, and a few corn flakes. Fill carrot dishes and heat in the oven.—**ALLIE LOWE MILES**

Instead of discarding **GRAPEFRUIT** or **ORANGE SKIN SHELLS,** clean of membrane tissue and use as individual bowls for fruit cup or salad. The next time bake home-made fruit cakes in large halves of grapefruit shells. Serve fruit cake, slicing through rind and cake. Really different!—**ALLIE LOWE MILES**



When making meat patties, croquettes, or loaf, add the **LEFT-OVER VEGETABLES** that are taking up shelf space in your refrigerator, or combine in tomato aspic for a salad. Odd bits of vegetables always feel at home in soup stock. Spinach doesn't have a priority on ring molds; mash up any cooked vegetable, mix with a white sauce and eggs, season with herbs, and bake in a ring mold. Serve with creamed chipped beef and hard cooked eggs in center. Creamed chicken or fish is good, too.—**WINNIFRED FISCHER**



If it's **GINGERBREAD** you're making, then serve it split in half with a filling of cream cheese and chopped dates. Or, if you really want a change, use cream cheese, powdered sugar, and orange pulp. Try gingerbread squares with a hot apricot sauce, using fresh, canned, or dried apricots. A foamy sauce is grand with gingerbread, as is any other hot of cold pudding sauce. Apple butter as a filling tastes elegant, too.—**SARAH SHIELDS PFEIFFER**

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Yes, ma'am—it's a dream in more ways than one! 'Cause this luscious Minute Tapioca cream is chock-full of NOURISHMENT. Made with fresh egg and milk—both on the "must-have" list for your family—these busy, wartime days!

Now look at the recipe—and you'll cheer again! Four tablespoons of sugar is all it takes. Mighty little for a dessert as yummy as this! It's plenty sweet, too! And don't get us started on the flavor 'cause honest—it's a knockout!

★ **Here's an economy tip: try Minute Tapioca as a meat-stretcher next time you make meat loaf. Try it in pie-fillings, too—and see how beautifully it keeps juice *in* the pie! Look for different recipes on the package.**

COFFEE TAPIOCA PARFAIT

1 egg yolk
1 cup milk
1 cup left-over coffee
3 tablespoons Minute Tapioca
4 tablespoons sugar
Dash of salt
1 egg white
½ teaspoon vanilla

Mix egg yolk with small amount of milk in saucepan. Add remaining milk, coffee, Minute Tapioca, 2 tablespoons sugar, and salt. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. *Do not overcook.*)

Beat egg white until stiff, but not dry; add remaining 2 tablespoons sugar gradually, beating with rotary egg beater. Stir hot tapioca gradually into egg white. Cool—mixture thickens as it cools. When slightly cool, add vanilla. Chill. Hold parfait glass at an angle, and arrange tapioca in 2 layers with whipped cream between. Garnish with whipped cream and maraschino cherries. Serves 4. (*All measurements are level.*)

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THE AMERICAN HOME, 251 Fourth Avenue, New York, N. Y.

Have you ever baked **FISH** with slices of onion, celery, tomatoes, carrots, green pepper, and a touch of garlic for a sauce? Try different combinations and you won't tire of fish. Left-over fish, combined with bread crumbs, cooked rice, eggs, some cooked vegetables, plus an onion for flavor, will make a fish

loaf worthy of company. If you're creaming fish and are tired of toast, or pastry shells, or noodle rings, bake the creamed fish in a casserole covered with biscuits. You've heard of fish salad and fish chowder made from bits of left-over fish. They're good, too! When fish comes on for its second or third appearance, varying the accompanying vegetables, salad, and dessert is the biggest help.—**WINNIFRED FISCHER**

To use up **ROAST PORK,** make pork fried rice. Fry rice in pork fat until brown, then boil rice until tender, along with some onions, celery, green pepper, mushrooms, or whatever else you have. (Chinese vegetables would be tops.) Add the diced pork when the rice is almost tender. Stir in an egg so casually that the yolk and white will cook in long thin strings. Serve very hot. **HASH** topped with poached egg? Nonsense! Remove top and scoop out the center of a boiled yellow turnip and stuff with hash. Replace top, glaze generously with melted butter. Heat and serve sliced, or scoop out hash and turnip together.

Ever tried **TAMALE PIE**? It's made with a top and bottom layer of cooked cornmeal in a casserole. In between layers put pieces of meat, vegetables, onion, tomatoes. Bake for 30 minutes and sprinkle cheese over top.—**WINNIFRED FISCHER**

Almost anything that is **LEFT-OVER**—raw or cooked vegetables, meat, fish, cheese—can be scrambled with eggs for breakfast or lunch. Be sure, though, not to have too much other food for the number of eggs. Chicken livers, corn, or meat will add a new flavor to eggs. And remember herbs for seasoning!—**WINNIFRED FISCHER**

HOW TO MAKE YOUR ScotTowels GO FARTHER

1. **Shake water off hands—then one towel will dry thoroughly.**
2. **Hold bacon on fork above pan to let fat drip off before draining on ScotTowel.**
3. **After draining lettuce on ScotTowel drain towel over rack and use again to wipe out sink.**
4. **Wipe the grease from plates before dishwashing—and use the same ScotTowel to wipe greasy pan.**
5. **Wipe off milk bottle, and save ScotTowel to catch vegetable peels.**
6. **ScotTowel bib for the baby can be used again to wipe drips from floor.**

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EGGS also make what otherwise would be hash into an exciting new soufflé. A half cup of left-over cooked rice, a couple tablespoons of left-over fish, mixed with three eggs, will make a dish for a guest who "never eats things scrambled with eggs." Separate the eggs, add the left-overs, plus salt and seasonings, to the beaten yolks and fold in the beaten whites. Pour into a casserole and bake slowly for 30 minutes or more.

As part of flour, use cake or cookie **CRUMBS** in griddle cakes or waffles!—**WINNIFRED FISCHER**

In a gourmet's opinion, the taste of a **FRESH EGG** is ruined by taking it out of the shell until just before it's eaten. Hold a boiled egg in one hand or place it in an inverted egg cup, cut off the pointed end and dip into the egg with a small spoon, seasoning with salt, pepper, and butter. Children will like their cooked egg broken over toasted dry cereal as a change from the usual toast.

Other foods which may be eaten out of their own shells are baked

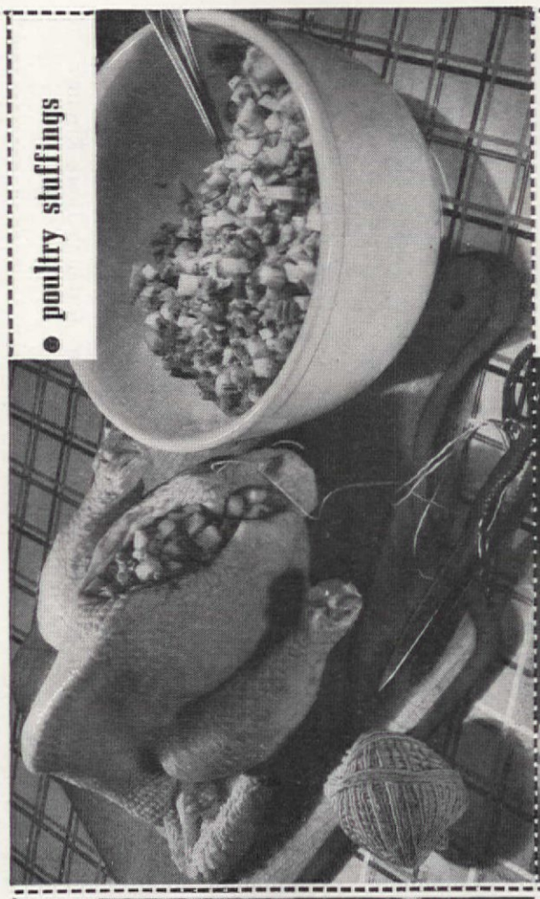
sweet or white **POTATOES.** Scrub skin, oil and bake, and then eat the entire potato, skin and all. Or, scoop out the baked potato and mix with chipped beef, any left-over vegetable, meat, or fish. Sprinkle with cheese and toast under a broiler before serving. In these days not a particle of food should be wasted, and in using up dabs of this and that the contents of a baked potato, whether sweet or white, are wonderful to extend a vegetable or meat.

When **EGGPLANT** season comes around, why always fry that vegetable in round slices, or deep fat fry in long fingers? To help conserve fat and still have a delicious dish, try a stuffed eggplant. The stuffing can be as variable as the weather. Boil the eggplant until almost tender, about 15 minutes. Remove from water and drain. Letting it cool a bit makes handling easier. Cut off the top and scoop out the flesh. To the cooked eggplant you have scooped out add canned tomatoes, some onion and herbs for seasoning, any left-over meat you have from a roast, or pieces from a baked ham. Blend all together and refill eggplant shell. Cover top with a mixture of crumbs and grated cheese before putting in a hot oven to heat thoroughly. You may want to put in

some cracker or bread crumbs to add bulk. A dry cereal will serve the purpose, too.

TOMATOES are very versatile. If stuffed with cheese or cooked foods, they may be eaten cold, or, stuffed with a meat mixture, put into the oven until the skin starts to shrivel from the heat, they make a nutritious luncheon dish. A hole scooped out of a tomato may serve as the nest for an egg. Bake for 15 or 20 minutes in a moderately hot oven and you'll have a late breakfast, or Sunday supper dish that is without peer.

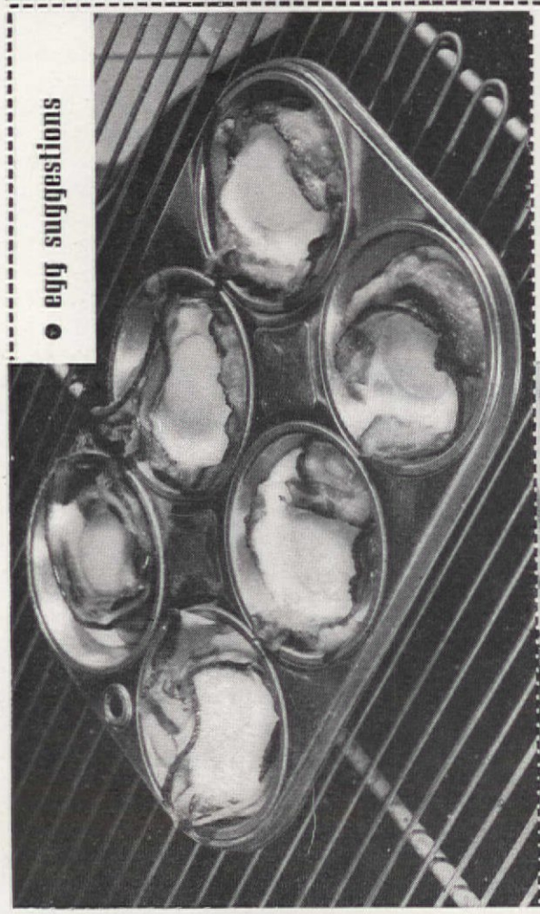
SQUASH is another vegetable which may be stuffed or eaten just "baked 'til tender." The hard outside of a squash has caused many a cut finger in the peeling operation. Refrain from peeling your next one, just cut it in half, either way you prefer, remove seeds, boil or bake. After it has steamed or baked until tender, you can decide whether you wish to stuff it or serve it well seasoned with salt, pepper, and melted butter. You can



- poultry stuffings

- smoked tongue "quickie"

- fried sweet roses (bridge dessert)



- egg suggestions

- variations of baked beans (left-over)

- ways to serve cabbage

• ways to serve cabbage

Cranberry apple cabbage: Shred 3 cups of red cabbage and cook in a covered saucepan with 1 cup diced apples, ¾ cup cranberry juice and 1 tsp. salt. If you want it more tart, add ½ cup fresh cranberries. You'll like its color but remember that red cabbage takes longer to cook than green—put it on 45 min. to 1 hr. before dinner time.

Mustard sauce: Just so the family will eat more cabbage, try a different sauce. Heat together 5 tbsp. butter, 1 tsp. prepared mustard, 2 tsp. lemon juice, ½ tsp. salt, and 1 tsp. sugar. Pour it over cooked shredded cabbage, and enjoy a new treat.

Cabbage salad: The next time you make a cabbage salad with boiled dressing add a few chopped salted peanuts for more zip.

Colorful cole slaw: For a pretty buffet salad plate make cole slaws of both red and green cabbage. Fill lettuce cups and arrange in alternate colors on a chop plate.

Suggested by
THE AMERICAN HOME KITCHEN

• variations of baked beans (left-over)

1. Baked beans, India: Add a little piccalilli or India relish and a dash of curry powder to baked beans. Heat thoroughly—and serve often.

2. Baked beans, Mexican style: Sauté onion rings and chopped green peppers together and add to baked beans. Pep up with a little Worcestershire sauce and a drop or two of Tabasco sauce and heat thoroughly.

3. Baked beans with cranberry topping: Fill individual casseroles with baked beans and top each with a slice of cranberry sauce before popping into the oven to heat through.

4. Bacon muffins with baked beans: Hollow out bacon muffins and fill with hot baked beans for a luncheon dish.

5. Baked beans with herbs: Add just a suggestion of herbs to the baked beans. Basil, thyme, or sweet marjoram may be blended or used separately—¼ tsp. will do nicely. Or add a little lemon juice to bring out the full flavor.

6. Baked beans with frizzled beef: Fill individual casseroles with baked beans and top with shredded dried beef which has been frizzled in butter for a few minutes. Place in oven until beans are thoroughly heated.

Suggested by
THE AMERICAN HOME KITCHEN

• egg suggestions

1. Before poaching eggs, rub the bottom of the pan with butter—prevents the eggs from sticking and breaking and the pan's easier to wash.
2. When egg yolks are to be added to a hot mixture, beat yolks thoroughly and pour a small amount of the mixture over them. Stir vigorously and then add to hot mixture. This prevents lumping and curdling of the eggs and makes a smoother custard or sauce.
3. When mashing potatoes, add an egg and whip to give the potatoes a richer color.
4. Keep a half dozen or more hard-cooked eggs in the refrigerator at all times. Use them in salads, sandwiches, escalloped dishes or for deviled eggs. Be sure and keep them in a separate compartment from the fresh eggs.
5. For bacon and eggs supreme, broil bacon until crisp and brown. While bacon is still hot, place 2 slices in each muffin cup, shaping to form ring for egg. Put ½ tsp. bacon drippings into each muffin cup and break an egg into each. Salt and pepper and bake in a moderately slow oven (325°F.) until eggs are set, or from 15 to 20 min. Serve on split English muffins which have been toasted and buttered generously.

Suggested by
THE AMERICAN HOME KITCHEN

• fried sweet roses (bridge dessert)

Preparation time: 1 hr., 15 min.

4 egg yolks, unbeaten
3 cups sifted cake flour
½ tsp. salt
4 tbsp. butter
2 tbsp. rum, or 2 tsp. vanilla
4-6 tbsp. cream
Fat for frying
Strawberry jam

COMBINE egg yolks, flour, and salt. Cut in butter and blend in flavoring. Add enough cream to make a soft dough and chill ½ hour. Roll out *very thin* on a lightly floured board. With cookie cutters, cut in circles, 3½", 2¾" and 1½" in diameter, making an equal number of each. Cut ½" slits ½" apart around edge of circles. Place three circles together, using one of each size, and paste together in center with a little egg white. Fry in hot fat (370°F.) 1½" deep, with small circles down. Turn right side up when petals are a delicate brown. Remove from fat, drain, and fill centers with strawberry jam. Serve hot or cold. Makes 20 to 24 roses.

140-166 cal. per serving.

Recipe submitted by
TILLY SCHULER

Tested in
THE AMERICAN HOME KITCHEN

• smoked tongue "quickie"

Preparation time: 30 min.

2 cups wide noodles
½ cup buttered bread crumbs
4 slices bacon
¾ cup heavy cream
2 egg yolks
¼ tsp. salt
¾ tsp. dry mustard
⅛ tsp. pepper
1 tsp. cider vinegar
2 tbsp. butter
8-12 slices smoked boiled tongue

COOK noodles in boiling salted water until tender. Meanwhile, brown buttered bread crumbs in a frying pan. Make a sauce by cutting bacon in tiny squares and frying until crisp. Pour off most of bacon drippings and add cream. Heat *very* slowly. While this is heating, place the egg yolks in a bowl with the salt. mustard, and pepper. Mix well and stir in the vinegar. Add to the hot cream and continue to cook slowly until thick. Drain the noodles, season with butter, and arrange on serving plate. Sprinkle the bread crumbs over noodles and pour sauce over them. Arrange sliced tongue on top and serve at once. Serves 4.

515 cal. per serving. Source of vitamins A and B complex.

The tongue does not need to be heated, as the combination of hot and cold food is very nice.

Tested in
THE AMERICAN HOME KITCHEN

• poultry stuffings

Wild rice, apple and nut stuffing: Melt 3 tbsp. butter in a frying pan and sauté 1 tbsp. chopped onion and ½ cup chopped celery in it until tender. Then mix with 5 tart apples, diced, 2 cups cooked wild rice (or brown rice) and ½ to 1 cup chopped nut meats. Add 1¼ tsp. salt, ¼ tsp. pepper, 3 tbsp. sugar, and ¾ tsp. poultry seasoning, or adjust seasonings to suit your taste. If you belong to the school that likes a moist stuffing, cook the apples a few minutes before mixing with the other ingredients. This makes enough stuffing for a 6-7 lb. capon. Use just half again as much for a 12-14 lb. turkey. Good with pork, too.

Spinach stuffing: For a change from your usual bread stuffing add ½ lb. partially cooked chopped spinach. Just a simple addition that makes a big difference.

Sauerkraut stuffing: For goose or duck, mix equal parts sauerkraut and diced apples and just enough raisins to make it interesting. Bind stuffing together with ½-1 cup bread crumbs.

Tested in
THE AMERICAN HOME KITCHEN

fill the center with creamed chipped beef or ham. Remember your flavors. Baked Hubbard squash is similar in flavor to sweet potatoes, and the small acorn variety may be treated the same way. Instead of having a large squash which will serve from 4 to 6 people, you'll have to provide individual servings when using acorn squash. Hungry youngsters enjoy wedges of baked squash dripping with melted butter.

GREEN PEPPERS have long been favorites for stuffing purposes and eating from the shell. Parboil the peppers for about 10 minutes—not long enough to lose their shape. Peppers are particularly good with vegetable and meat mixtures. Moisten the mixture with egg, or milk, or canned tomatoes. Fill the cups, sprinkle cheese over top and bake again until the topping is brown. The combination of ham and corn is a particular favorite, but a little personal research into the contents of your refrigerator is sure to supply you with other equally flavorful combinations.

Rolling up large **CABBAGE LEAVES** with a savory stuffing may not be actually eating out of the shell provided by cabbage, but the leaves can form a good basis for a dish which will please the family. Arrange the stuffed leaves in a casserole and cover with canned tomatoes, then bake.

PANCAKES made small size, rolled with a meat and vegetable stuffing and covered with a snappy cheese sauce, are good party fare. You can also roll up thin pancakes with any jams or jellies, using cookie or cake crumbs in the batter, and serve for dessert.—**ALLIE LOWE MILES**

FUTURE CITIZENS

H. R. Ross

In building healthy citizens for tomorrow, proper food plays an important role—a role which no conscientious mother can overlook, either during pregnancy or after birth

IF YOU'RE expecting a baby, by now you have already consulted with your doctor and he has advised you about your diet, your exercise, just what you can do and can't do. No doubt he said to keep on with a normal amount of exercise, nothing too strenuous like horseback riding, or too much stretching like tennis. If you're working, he probably said that you could continue to work until the fourth or fifth month. No doubt he advised walking at least a mile a day. None of these orders bothered you very much. But when it came to the diet part, you wondered if there was a reason for all the restrictions.

To answer the question as to whether nutrition is important, Dr. J. Harry Ebbs of Toronto reports in the American Dietetic Association Journal, "It is well known that nutrition plays a greater role in certain periods of life than in others. During infancy and childhood, when growth is rapid, adequate food is essential for proper growth and optimal health. Good nutrition in this period has been stressed by pediatricians for many years and great advances in infant and childhood feeding have been made. Periods of illness, particularly long illnesses and convalescence, require special nutritional care. Another period of nutritional care is during pregnancy, when not only the needs of the mother must be satisfied, but also those of the developing baby."

Dr. Ebbs found that when mothers were properly fed—that is, milk, eggs, orange or tomato juice, and whole grain breads and cereals added to the normal food eaten—there were fewer complications, such as miscarriages, still births, premature births, and infant deaths. As a general observation, the babies born of mothers who had followed the prescribed nutritious diet had babies which were less susceptible to diseases. In contrast to this, the mothers who did not follow the prescribed diets for reasons of their own, had a more difficult time and their babies were not as well. From Dr. Ebbs' report we may conclude that a mother-to-be should conscientiously follow a nutritious diet.

For negative proof of this statement, we may look at the medical reports of babies born during famines such as prevailed after the last war. Yes, babies were born. But, ironically, nature has a way of producing a baby which may seriously jeopardize the health of

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the mother. These babies born during famine showed a striking increase in disease and much less resistance to infection, which might be expected from their protein, vitamin, and mineral deficiency.

Others may wish to argue that, when an epidemic breaks out, all babies get the disease, even those who are well fed. Paradoxically, all sickness in babies cannot be attributed to poor or good nutrition. Nutrition is a part of health, but there are other facets to the stone of health. Rest, sleep, fresh air, clothing, exercise must also be considered. In other words, nutrition cannot take all the responsibility, but will claim a portion.

For a practical answer to the diet question, we asked several doctors who are specialists in the field of advising mothers-to-be, and unanimously the report came from both Western and Eastern doctors, that a diet as prescribed must be followed. Some of the reasons are:

Milk is absolutely essential for many reasons. Calcium requirements would head the list, vitamins next, protein next. Because of the developing baby, calcium is needed for the bones and teeth which are forming. If your prescription is to consume a quart of milk a day, and you can't possibly drink more than three glasses, then in addition use at least half a cup of undiluted evaporated milk as a sauce over vegetables or fruit, and you will meet the daily requirement.

Fresh fruits and vegetables are necessary to avoid constipation; at least two or three servings of fruit a day, at least four servings of vegetables (which do not include potatoes). If the mother is still constipated, instead of mineral oil or laxatives, doctors recommend more bulky fruits, green vegetables, whole grain breads and cereals.

Fatty foods and those fried in fats are to be avoided. Rich desserts and pies, candies, nuts, excessive amounts of potatoes, rice, macaroni, spaghetti are not to be eaten during the nine months. Oh, yes, and avoid any foods which may cause gas, such as cabbage, onions, baked beans. Also, avoid highly spiced foods.

If you have that sqeamish, nauseous feeling, doctors advise eating dry crackers or dry cereals. They also recommend eating five or six small meals (not snacks) during the day rather than filling up on two or three large meals. They say you will feel more comfortable. Keeping the weight normal is one of the problems and worries of pregnant women. During the first month or so there may be loss in weight. Then, for a couple of months, the expectant mother feels very hungry and wants to eat everything in sight. Following the diet requires will power but is absolutely essential. The weight during the fifth, sixth, and seventh months increases very little, but during the last two months of pregnancy there is decided gain. During a normal pregnancy, a woman should not gain more than twenty or twenty-four pounds.

Summing up, a daily nutritious diet full of the necessary proteins, vitamins, and minerals, which are absolutely essential for the well being of both the mother and child, includes a quart of milk, an egg or two, a generous serving of meat, fish, poultry, or liver, whole grain bread and butter, whole grain cereals, at least two or three servings of fruit, and four servings of vegetables besides potatoes. For our citizens of tomorrow, good nutrition should be followed by today's mothers. It builds healthy babies without crippling mothers.

The baby with an excellent start from a mother who has followed all the rules, has a much better chance for normal growth and development. The pediatrician advises, for the new born baby, the same precious care in the choice of food as the obstetrician recommended for the mother.

Within the first month, whether the baby is breast or bottle fed, vitamin C is given in the form of orange or tomato juice. This vitamin is essential for the baby's growth. At first the orange juice or strained tomato juice is given in small amounts, which are gradually increased according to the doctor's advice. Most babies will gladly take their orange or tomato juice.

As a source of vitamin D, cod liver oil is given to babies after the first two weeks. Babies do not have decided food likes and dislikes, and so take kindly to cod liver oil, even smacking their lips over the delicacy. In past years, there were many tall tales and legends concerning the cause of curvature of the bones. But the bowlegs, protruding stomach (pot-belly), spindling arms, and over-sized head were definite signs of rickets. Very few babies today have rickets because of their excellent start in life, due to their mothers' nutritious pre-natal diets. Then, too, vitamin D is known to prevent rickets, so routinely babies now receive cod liver oil or some other rich source of vitamin D.

Of course milk is the basic food for babies. It supplies enough protein, vitamin A, vitamin B complex, and calcium for growth of bones and teeth. Milk is easily di-

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gested by the new born. To supply more iron—because milk does not have a sufficient amount—at an early age egg yolk is included in the daily food for the baby.

The formation of teeth and their condition are a sensitive index of the state of nutrition in a baby and young child. Vitamins and minerals, particularly vitamin D and calcium, are needed for the construction of teeth. Physicians and nutritionists look at teeth to tell them whether a deficiency has developed. They have found that close adherence to height and weight charts does not always give a true portrayal of the child's health. Mothers and fathers should not be overly alarmed if their baby does not compare in size and weight to their best friend's or neighbor's baby. Skeletal structure plays an important role.

At the age of two months, the baby deserves a more varied diet. Doctors advise adding a strained, cooked cereal and some strained, cooked vegetables to the milk, egg, orange or tomato juice, and cod liver oil fare. Although babies are similar in some respects, they vary and require different diet treatment. Feeding charts are valuable but should not be taken too literally without the advice of the baby's doctor; he is the only person who should change or alter the baby's daily menu. It is dangerous to try to fit a baby to a diet. The diet should be planned by the doctor to fit the baby.

However, there are some general, common-sense rules to follow. Summing up, in spite of baby differences, they all need milk, orange juice, cod liver oil, some egg. After a couple of months, strained food, which may be increased in variety and quantity when the baby becomes older, may be added. Pediatricians believe in early introduction of strained foods because it helps to alleviate faulty food habits, it allows more regularity to the baby, and augments the vitamins and minerals which are needed for normal growth. A new food should be introduced, a small amount at a time, and always when the baby is hungry. If the baby refuses a new food, it is not because of a dislike, but because of the newness. Strained foods are semi-solid in consistency and thus require a different technique in swallowing from liquids. Be patient with the baby as he adjusts himself and becomes acquainted with the new feel of semi-solid, strained food in his mouth. If the food is spit out, it should cause little concern at first. That is another reason why doctors like to introduce strained foods when the baby is only two or three months old, before the sucking habit is too well established. When the baby wants to chew even before teeth show, a dry piece of toast, zwieback, or graham cracker will satisfy the craving. When teeth appear and the baby can chew, then the strained foods should be gradually replaced by chopped ones.

With modern canning methods, it is very easy for the mother today to obtain already strained or chopped vegetables especially canned for babies. No longer does she need to do the tedious job herself. Most important, the food is scientifically prepared so it is always uniform, safe for babies. There is sufficient variety, permitting different vegetables, different fruits, to be introduced into the baby's diet, so that he will become accustomed to a variety of tastes.

The dishes in which the baby's food is prepared should always be clean. Water should be boiled and cooled for the baby to drink, first from the bottle, and later a cup should be set aside for the baby. Early training habits in cleanliness will help in establishing a pattern which will be difficult to change.

The source of the baby's milk should be known. If the milk is not pasteurized, then it should come from dairies that are inspected. Germs and disease can spread so quickly that it is advisable for every precaution to be taken. Evaporated or dried milk is frequently used when fresh milk is not available.

All of the meals for a baby should be served on time. Do not feed the baby between meals or bottles, and do not allow relatives to over-ride your good judgment just because they know all the answers. Serving meals on time stimulates an appetite for each meal which is a healthy procedure. Let the baby have his own dishes and serve himself when he is old enough to sit in a chair.

Too much emphasis on food dislikes and fussing with the baby's food is the fault of over-anxious parents and doting relatives. Forcing a baby to eat is poor psychology. So is making a game of eating, or bribery. Because the baby's food is bland in flavor, adding extra sugar, giving tastes of highly spiced or flavorful foods is not desirable. Some of the food dislikes claimed by adults can be traced to infant origin, when coaxing was in order, or temper tantrums occurred if too much emphasis was put on what to eat because "it's good for you." If the food has nutritional value, then the baby should start eating it and benefitting from its contribution.

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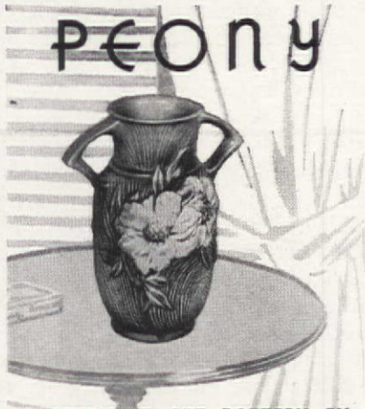

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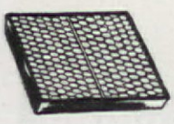

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When Can You Come?

IRENE W. SLADE

NOBODY, no matter how old and good a friend, is going to enjoy a week-end visit with you if he feels you're about to have a nervous breakdown because you've worked too hard. At least, that's the way we see things up at our Cape Cod house, where we have lots of guests, and are still nervously sound and very, very happy. We discovered that there was a magic word that made entertaining a joy forever for all concerned, and that word is *effortless*. So we worked out a formula to that end. Our friends love to come and play with us, and they go back to their jobs refreshed and not worried, because, they say, "You do it so easily." It's true, too.

We ask four generally. It makes their trip up pleasant, and gives us the feeling of a "party," and the party starts at Friday supper. I get out the paper and pencil and work out everything as far as possible to avoid any last minute confusion that would take the edge off the fun. If I start planning and working as early as Tuesday, I don't get tired or worried, and I get a kick out of every job, for I take them in several easy doses. On Tuesday, I may bake a few cookies, fluff up the beds, and get the menus planned. Wednesday, I shop, scrub vegetables and tuck them away in the ice box, mix up a lot of French dressing, and maybe clean the silver. Thursday, I might mix up a ginger bread cake, all but the moistening, and a batch of muffins the same way. All I have to do to startle my guests with hot breads at a moment's notice is to add the eggs, milk, and butter.

Fridays I always plan to do quite a bit of cooking. I'm a little tired, but it's from honest labor, and therefore to be expected. I make pies and puddings for desserts, nothing very complicated. Then I fix a roast and vegetables. One of our favorites is baby lamb with garlic, candied sweets, and two green vegetables. We seem to like the simple, old-fashioned things best, like apple sauce, gingerbread, little buttered onions, and spinach cooked the French way. And corn bread is the favorite hot bread of all. It's so simple to get ready ahead of time, and the pans can even be greased beforehand.

Finally the moment of arrival is heralded by honking, and out our guests tumble into our arms. We wonder if they have left any clothes at home, for the assortment of light and heavy outfits, plus such things as rubber boots, beggars description. But they've come prepared for everything and anything.

As soon as they've changed into country clothes, the free and easy tempo of the week end is set, and they start relaxing right then. Before they've been here an hour, supper is on the table. Then we all help with the dishes and maybe go off to a movie. (We get shows here before they do in the city.) Or maybe we play bridge, or just sit and talk until all hours.

Breakfast on Saturday we have at odd times. We keep a kettle on the fire for fresh coffee, the toaster and marmalade on the table, half-cooked bacon on the back of the stove, ready to finish up brown, and there's a bowl of fresh eggs, too. Over our casual cups of coffee, we make plans for the day which vary according to the season. In the summer, we haunt the ocean beaches; in the winter, we go to nearby Provincetown and browse. By the time the plans are made, it's time for lunch, which is probably a husky soufflé, partially prepared ahead, a salad, and hot gingerbread. Easy *and* satisfying

We find it's smart to have two salad bowls, one for those who like

TUESDAY

Bake cookies, plan the menus, tidy the rooms, and maybe mix up some pie crust for later on

WEDNESDAY

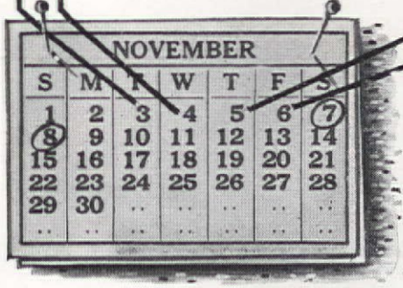
This is the day I market, taking home all the staples and leaving an order for the rest to follow on in time for the week-end preparations that must be finished up Thursday

THURSDAY

Make a gingerbread mix and stow in the ice-box for future reference. Do odd jobs such as put away groceries ordered yesterday. Otherwise, relax

FRIDAY

This is the day I get going on cooking. I fix the meat, make simple puddings and a pie or two



The "girls" get out their sticks and go hiking along the beach. The "boys" do a little surf casting

such things as red onions, tomatoes, and chicory, and another for those who go for fruit salad, with pineapple, oranges, dates, and a whiff, believe it or not, of garlic. That way we can please everybody.

It's after the usual Saturday afternoon hike that we have the best-loved dinner. We open up the stove and fill her up with wood. The men fill up the fireplace. I pop little squash or stuffed tomatoes into the oven, and well-scrubbed baking potatoes. Chops or steaks are broiled over the fireplace coals on long-handled grills, while consommé is a-heating on the stove. We finish up the meal with cheese and crackers or Spanish cream from the ice-box cache, and are content to sit and chat the evening away with no greater worry than whether Sunday will be fine.

Sunday morning is another lazy time, with breakfasts on trays wherever our guests want them. Then there's more outdoor activity to work up an appetite for lunch, which is nothing to get. There's cold meat from Friday's supper, a scalloped vegetable, such as eggplant, and spiced peaches or strawberry shortcake. There might even be orange ice in the ice box, and cookies in the jar. That's the last party meal, and it's all been more fun than work. There'll be some clearing up, some linen to wash, but that's not much. Nothing has been, or can be, too much work when our guests, as they leave, pay me the highest compliment any hostess could want, "Gee, you certainly did everything without much effort"!

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You've seen sons, brothers, husbands and friends go from your community. Many, many more will soon be called into the Service. The quicker our country wins, the more will come back.

Help *shorten* the war. Get in the scrap *as fast as you can.* The American Rolling Mill Company, 3091 Curtis Street, Middletown, Ohio.

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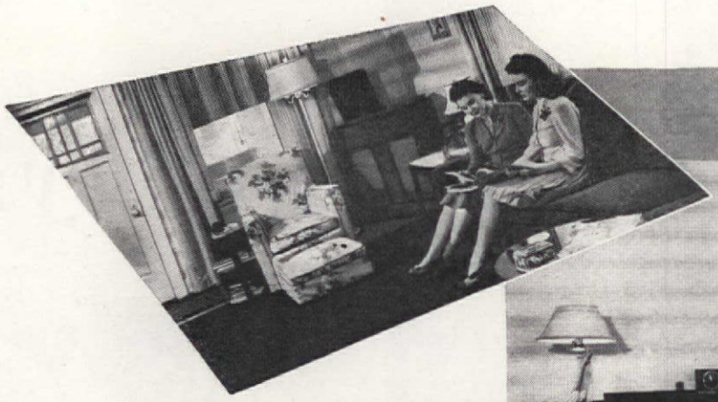
Not Their Dream House

II. The Wayne Jensens of Terre Haute, Indiana

"WE DIDN'T saw off the mantel shelf in high glee, or tear out walls with our bare hands," Eileen Jensen says, in describing their exploits. "However, Wayne *can* drive a nail straight, though he tries to conceal the fact, and we did turn an ordinary, nondescript, little rented house into a really attractive home. In the want ad listing, it sounded like a dream: Five rooms, large living room, fireplace, central hall, built-in kitchen cabinets, hardwood floors. But consider the hard realities: the large living room turned out to be painfully long and narrow, and the badly proportioned fireplace jutted out into the room alarmingly. The walls were covered with a noisy floral wallpaper featuring large mulberry poinsettias strangled in ivy vines. Along one wall a double arch, the fireplace, and a heater eliminated furniture placement. That convenient central hall was possessed of seven doors, stained a deep pseudo-mahogany overlaid with a gooey coat of varnish which had dried in long runs."

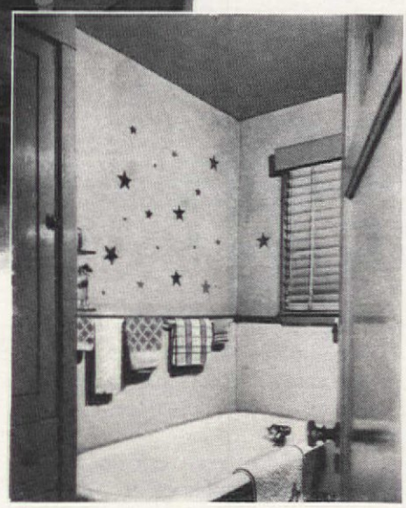
But, since well-located five-room houses didn't grow on trees in Terre Haute, the Jensens offered the renting agent a proposition—if he would buy paint and paper, they agreed to sign the lease and pay the labor costs of redoing the interior themselves. So they did the living and dining rooms the first year, and left the others to be attacked later.

First on the schedule of events came the papering of the living room, with a striped modern pattern shaded from ivory to deep beige, and then five coats of ivory paint on the woodwork. The walls receded magically, but the fireplace seemed more an eyesore than ever. So the dirty bricks got a going-over with ivory cold water paint and the hearth was painted dark brown. But the chimney wall, in all its magnitude, still overhung the room. Solution? A veritable window in place of it, by the mirror method. From here it was a short step through the archway into the dining room, and the striped paper carried right along, with interest



Charming—but 'twas not always thus!

—but they're doing very nicely THANK YOU!



Martin's Photo Shop

added by the use of a dogwood-patterned blue paper for the buffet wall. Then in came precious blue broadlooms, and all the Jensens' new furniture. Corduroy draperies in two shades of blue went up, but something still seemed to be lacking. Mrs. Jensen hit on it—when she had bought the furnishings, she hadn't anticipated a dark, northeast room as their setting. The cure for that was the introduction of sunshine in the guise of a flowered slipcover with a yellow background for the lounge chair, and a coral, cream, and brown stripe on the occasional chair. The blue draperies were moved into the dining room, and yellow went up instead.

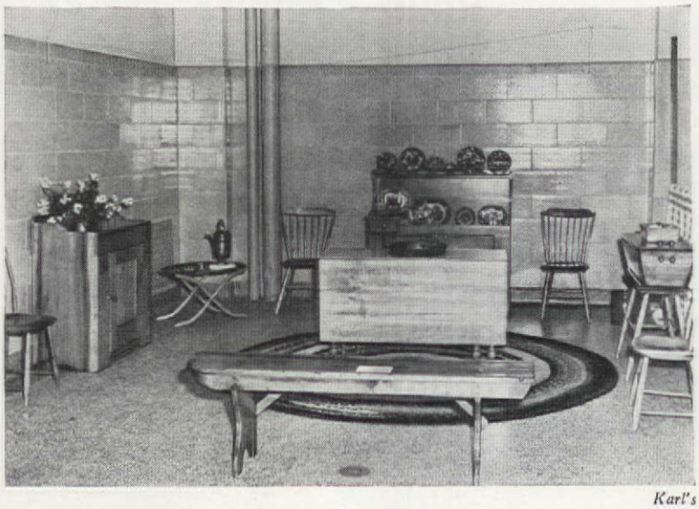
"The master bedroom we did up in blues, using a plain striped paper on two walls and a stylized floral stripe on the other two, with our new maple furniture. The guest room was something else again, since its furnishings were destined to be those unrelated articles of furniture that came by the gift route. Happily, they were all walnut, so we put them against two bonbon-pink walls, and two broadly striped in silver and white with pink bouquets. For the finishing touch, I begged an old mirrorless vanity and (the Amazon in me rearing her head) sawed it in two to make two night stands."

The Jensens went right through the house in this manner, brightening every corner with light paint and gay materials, until they finally liked it so well they couldn't resist the temptation to have it all to themselves always. At this point they up and bought the house. Mrs. Jensen is a firm believer in the importance of background, and suggests that providing one to fit your furnishings costs less in the long run than frequent moves in search of the ever-elusive ready-made setting.

Raising Money?

ATLANTA does it by putting on a child's Dog Show!

TOPEKA does it with an Antique Show!



Karl's

GETTING people to part with their money, and like it, is one of those things that require super-salesmanship, well wrapped up in something the public will like. It's an art that's as old as money itself, and one of the most important ones to practice right now.

There's nothing particularly new about a Dog Show, but when the kids of the neighborhood are the ones who put it on, with their own four-footed friends, it is something else again. When they do it to raise money for the Red Cross, well, it's a hard man, McGee, who can resist going to the dogs.

Down in Atlanta, Georgia, pretty little Mary Stone and four of her buddies, Genevieve Dwiggins, Helen Hopkins, Mary Louise Salisbury, and Joan Syfan, decided they'd do a little money raising for the Red Cross, via a dog show. They made a deal with Mrs. William B. Burns, the owner of the biggest backyard on North Side Drive. Then, in true promotional style, they drummed up the enthusiasm of canine owners for blocks around, and such a getting ready hasn't been seen in many a year! There were big dogs, little dogs, blue bloods, and all-American ones. Unaccustomed as they were to public appearances, there were many unexpected thrills, such as unscheduled dog fights, sit-down strikes, and dogs who played dead at odd times. They suffered for their country, too, inasmuch as they had to have pedicures, hair-styling, brushing, and combing—even bobbie pins were employed to set an errant canine curl!

Red and blue ribbons were awarded, "just like in a real sure enough dog show," according to Mary Stone. There were pink lemonade and cookies for the two-legged audience that cheered the show on from the side lines. Admission to this show was a nickel for children, but the mammas and the papas had to pay a dime.

When the last pup had gone to a well-earned bone, and the last patron had departed, the young patriots got together, counted up their "take" and proudly turned over nine dollars!—**SUSAN JONES MEDLOCK**

Out in Topeka, Kansas, everything, even the antiques, is put to work for the war, and very profitably, too. The idea of taking antiques out of their moth balls, so to speak, and putting them back into active service was conceived by Mrs. Vernon Bixby, a smart young antique dealer of the community.

Topeka happens to have a handsome new Municipal Building, and the auditorium of this was donated by the city to house the show. There was no advertising or sale of antiques at the exhibit, and no dealers exhibited, but they did lend a hand to make the show a success. It ran for two days—afternoons and evenings. The ladies who were running the show dared to hope they'd sell $1,000 worth of War Savings Bonds and Stamps. They charged a dollar for single admission and the entire amount of purchase was redeemed in the War Stamps and Bonds. Imagine their surprise and extreme pleasure when, at the closing hour, $3,200 worth had been sold! "That ain't hay," as the saying goes.

One way the expenses were kept to a minimum was by enlisting the talents of artists, who made the posters and printed the cards for the various booths, giving the names of the exhibitors, the history of the exhibits, and so on. A printing firm donated the tickets and Junior Leaguers sold them. The women of the town acted as hostesses to the big and interested crowd that came to see the beauties of the past.

In the Topeka show, there were about a hundred exhibits in all. Several whole rooms were displayed, complete in every detail. There were Colonial rooms, Early American primitives, and a complete dining room with Duncan Phyfe table. The rare four-sectioned table was set for twelve, with rare glass, silver, and Royal Crown Derby. On the floor of this room was a valuable Persian rug.

There was an exhibit of rare Staffordshire figurines and a large collection of Bennington pottery, as well as a unique showing of old music boxes. There were collections of buttons, glass, quilts, and baskets that made the show something to be long remembered.—**JESSIE C. DAVIS**

"It's the only cleanser I'd think of using in my home!"

Mrs. A. has help in the kitchen! . . .

She knows you can't expect a maid to keep things really clean unless you give her a good cleanser to work with. That's why "*nothing but Bon Ami*" is the rule in Mrs. A's house. She's found Bon Ami not only cleans and polishes at the same time . . . but is just as *safe* as it is quick and thorough. And "safe cleaning" is more important than ever now that many household things are hard to replace. From today on, protect *your* bathroom and kitchen equipment with quick, dependable Bon Ami.

Mrs. B. does all her own housework! . .

Her house literally shines with cleanliness . . . yet she doesn't spend hours rubbing and scrubbing. And even the hardest cleaning jobs haven't "ruined her hands"! You see, Mrs. B. is one of the many young women who rely on Bon Ami for *all* their household cleaning. For Bon Ami cleans quickly, easily, and thoroughly . . . without harming hands. It's free from harsh grit and strong caustics. That's why it's so pleasant to use. That's why it cleans without scratching. Try a package today.

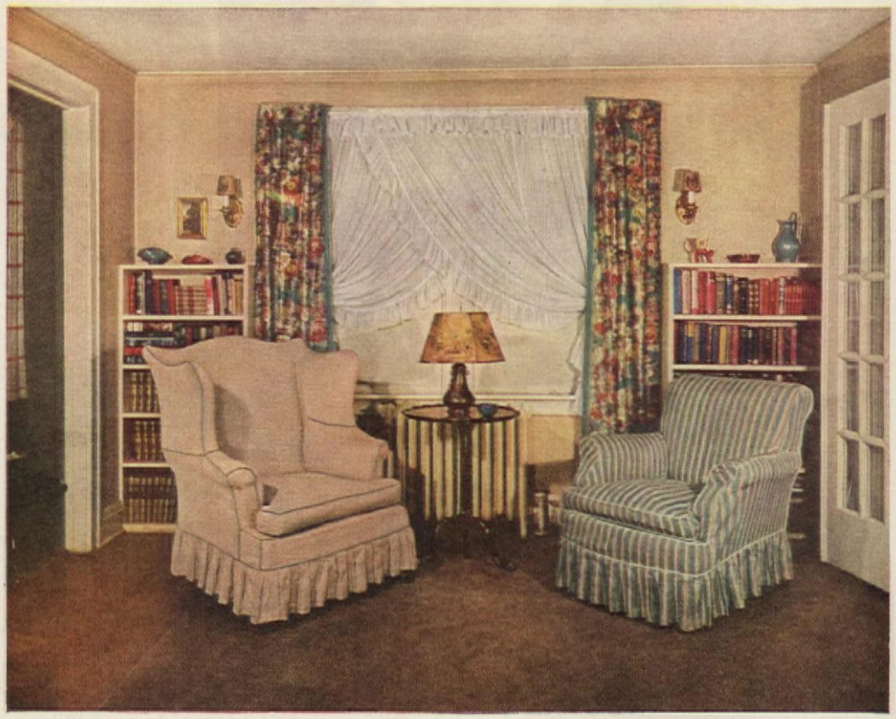
Bon Ami

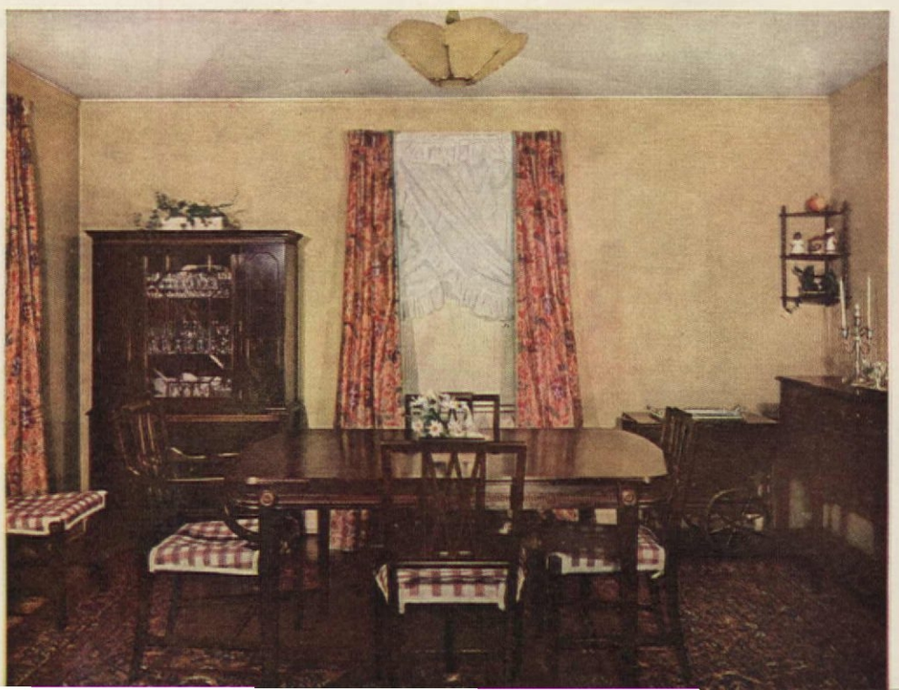
The quick safe all purpose cleanser
"hasn't scratched yet!"

Copr. 1942, The Bon Ami Co.

— AND *Practice* WHAT WE *Preach!*

"Before" photographs by Arthur T. Mayer





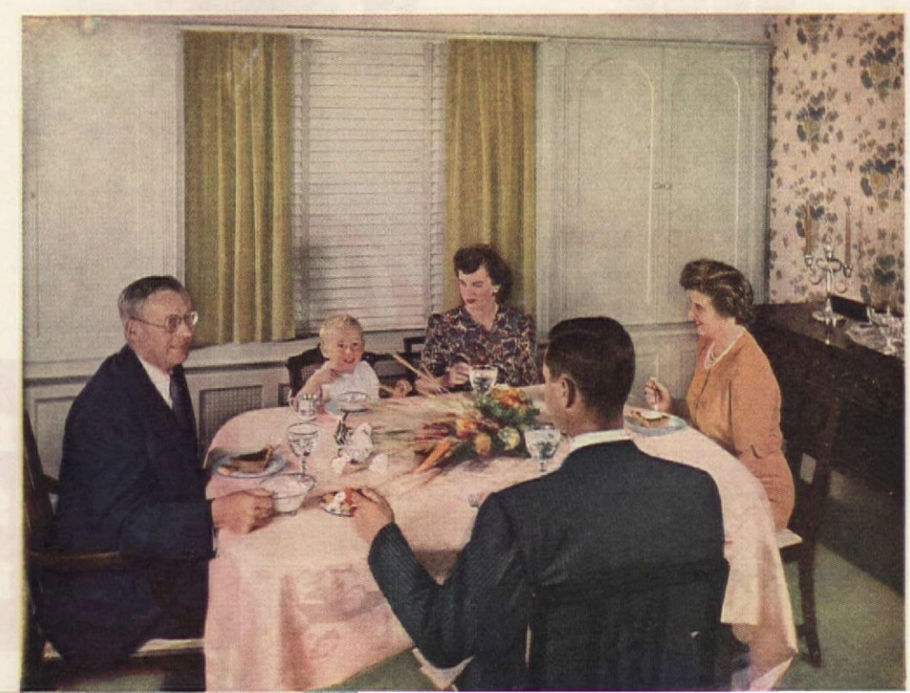
IT ALL started because storage space in the dining room was inadequate. A small cabinet housed the glasses precariously close together, as well as the china stacked pyramid-fashion. In fact, it was a constant source of irritation to attempt to remove anything from the cabinet, particularly if it were any place but right on top of a stack. And so, like the shot that was heard around the world, a landslide of dishes that was heard around the house one peaceful day plunged us into our decorating project.

Though we really *needed* cabinets we actually *wanted* much more. For more than two years we had been mulling over in our minds all the things we'd like to do when we next redecorated—and now was our big chance! The house itself was well constructed and, though many things had become dated, it was indeed worthy of being brought up-to-date. It was a foregone conclusion that we would have wallpaper. We had lived with painted walls for eighteen years and, although they had proved extremely practical and a "safe" background for furnishings, we had become tired of them and to repeat would not seem like enough change. We wanted some different colors, too. Some pleasantly soft combinations that would really make the rooms sing. Daring, exotic effects were not for us—we would not be happy with them for long and could not entertain the thought of another decorating upheaval for years to come.

And so, like a couple of Lord High Executioners, we made our list of the things to be changed. There were French doors—four of them—"*they* never would be missed"! And with them went two treads which then gave us an uninterrupted floor from dining room through hall to living room. The wall lighting fixtures in the living room—always in the way and rarely used—must go. Also the simple little molding about an inch from the ceiling—never used for pictures, but always good for catching dust. The mahogany finish on swinging door between dining room and kitchen, as well as

Once again our Decorating Department scores —redecorating the Mayer home in Forest Hills, New York

"After" photographs by F. M. Demarest



How to get your home ready for winter in wartime

HERE'S SOMETHING you can do to help America's war effort. Take good care of your house! Especially its metal parts, and the metal equipment you use in its upkeep . . . because by making them last longer, you're saving vital steel for the war. Is your house ready for the winter? Check up on it now . . . before cold weather catches up with you. Read the suggestions on this page . . . and act!

BE GLAD IT'S STEEL . . . IT LASTS LONGER

CLEAR GUTTERS AND DOWNSPOUTS. Get rid of the debris that interferes with proper drainage. Cover downspout openings with wire mesh to keep channels clear of rubbish. Where repairs are needed, call in your local sheet-metal man to put them in shape.

WHAT ABOUT FLASHINGS? Are they tight? Is the pointing gone or crumbling? Any danger of leaks? Check up . . . and if flashings are loose, push them back into place and repoint them with elastic roofing cement or caulking compound. Look particularly at flashings around chimneys.

WHEN YOU PUT AWAY GARDEN TOOLS, don't just dump them in the cellar! Clean all the dirt from them first. Then wipe oil over metal parts to prevent rust. Clean your lawn mower and oil the gears and cutting edges. You'll be glad you did when another spring arrives.

TAKE CARE OF STEEL CASEMENTS. With a little attention, they'll serve you faithfully for life. Wherever moisture or seepage threaten deterioration, clean with a wire brush, paint with red lead followed with a good house paint. Caulk the joints between frame and house.

DO THESE THINGS, TOO!

1. If the wind has loosened steel roofing, have it nailed tight immediately with galvanized roofing nails. And if it needs painting . . . do it now.
2. Keep metal locks oiled for longer life and better performance.
3. Have your heating contractor check up on your heating system . . . keep it in top-notch condition to conserve fuel for the war industries. See that flues are really clean.
4. When you put away porch furniture, coat metal parts with vaseline or oil to prevent rusting during the winter.
5. Paint your garbage can inside and out to protect it against food acids and weather.
6. Paint your galvanized wire window screens before putting them away for winter. Varnish copper or bronze screens.
7. If metal railings, iron fences or gates are rusty, remove loose rust with wire brush and paint with red lead followed by house paint.
8. Don't forget to collect all scrap metal, rubber, burlap and rags to turn in for Uncle Sam!

BUY WAR BONDS NOW

AND PLAN FOR YOUR FUTURE HOME

Buying War Bonds is not only a way to help win the war . . . it's an investment for the future. The War Bonds you buy now can some day be used to improve your present home or to build a new one that will have all the modern conveniences you've dreamed of. Remember that U·S·S Steels, which are fighting the Axis today, will be home from the wars again sometime . . . to give you a finer, more livable home. And they'll be *better* steels . . . improved by wartime research.

★ ★ ★

MANUFACTURED FROM USS STEELS UNITED STATES STEEL SUBSIDIARIES

You'll see the U·S·S Lab again when the war is ov . . . when manufacturers w again use this label as the symbol of quality on the steel products for peace.

UNITED STATES STEEL

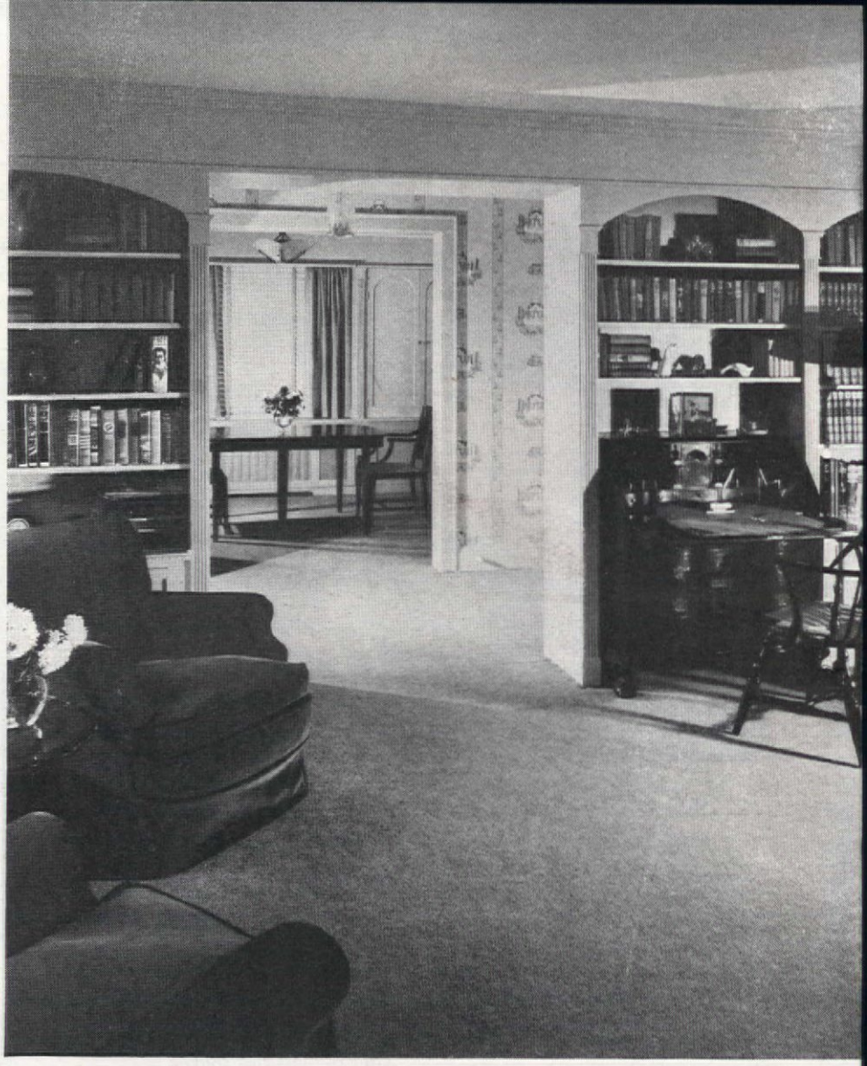
CARNEGIE-ILLINOIS STEEL CORPORATION, *Pittsburgh* · *Chicago* · **COLUMBIA STEEL COMPANY,** *San Francisco* · **TENNESSEE COAL, IRON & RAILROAD COMPANY,** *Birmingham* · *United States Steel Export Company, New York* · *Scully Steel Products Company, Chicago, Warehouse Distributors.*

that on the stair treads, which, incidentally, always wore off in the center, must be changed—the door to be painted like the rest of the wood trim and the stairs to be stripped down to the natural wood. What to do about the floor? It was fundamentally good oak flooring throughout, needing only a thorough cleaning and waxing—but that wouldn't give us the different effect we craved. Well then, let's shoot the works and completely cover our "beautiful" floor—and the stairs, too.

To get back to the spark that started the whole "conflagration"—the dining-room cabinets. One wall with a single window about centered and beneath it a tremendous radiator made a natural for our built-ins. We made crude sketches of what we'd like, making a complete unit of the entire area—camouflaging the ugly radiator by so doing. The actual architectural design could be worked out later.

In the living room we decided without hesitation that a large mirror to cover the entire chimney breast above the mantel would be quite wonderful and add an illusion of size to the room. That was easy—but the bookshelves—what in the world could we do about those? The present ones would have to be taken down or given some architectural importance—and if we removed them, we would have another problem—what would we do with our books? This seemed to be one of the greatest stumbling blocks. And so, as on a previous occasion when we redecorated our sunroom, we turned to the Decorating Department of THE AMERICAN HOME for professional help. At that point we put our little warm hands in theirs and from then on they guided us through the intricacies of such a project and saved us from pitfalls which might have brought heartaches later on. They analyzed our needs, our personalities, and our way of life—the most comprehensive approach to producing an ultimate effect which would make us happy to live with. That they have done a masterful job is indicated by the fact that an insurance salesman of our acquaintance, while sitting in our living room, completely forgot his real purpose for calling and became thoroughly absorbed in the architectural transformation and pleasant color effect.

Throughout our project we did things because we liked them, but from a decorating standpoint there were fundamental reasons for all—whether we were conscious of these or not—and now we are going to let the Decorating Department explain from a professional standpoint why certain things were done and in so doing guide others having similar problems to ours. Take it away, Decorating Department!



IT IS the *why* of this decorating problem that we, the Decorating Department, want to talk about. Why this was used, that discarded. Why we advised the expenditure of money where and how we did. And you will find if you'll study it, that here is the essence of all good decoration. These are the fundamental principles—a valuable lesson for one and all.

Two major steps taken were the cabinet work and new wall-to-wall carpeting throughout living room, dining room, and hall. Look at the picture at the right to see why that carpeting was well worth its cost. Understand that these are just ordinary-sized rooms with wide openings between them. The effect of spaciousness that has been achieved is truly miraculous. It is the all-oneness that gives the illusion of roominess. Now compare the two pictures below. The "before" is cluttered and (hoping she will forgive us) without distinction. The arched bookcases that were built in are simple and gracious. They create a dignified setting, provide character. They lift the room out of the humdrum classification. Yes, major steps they were; but they made a major improvement! In designing the bookshelves, space was left for the desk, as pictured below, and the radio was taken out of its case and built into one of the cabinets. In this way, although the room was made slightly narrower, no usable floor space was sacrificed. Simple paneled doors and fluted pilasters and egg and dart molding were used throughout. The increased reveal (see photograph above) in the living-room doorway, brought about by the bookshelves, is an added architectural feature.

Let's discuss item by item the points marked in the illustrations on page 56. **A: Window treatment.** Frankly, it is lost in a welter of this

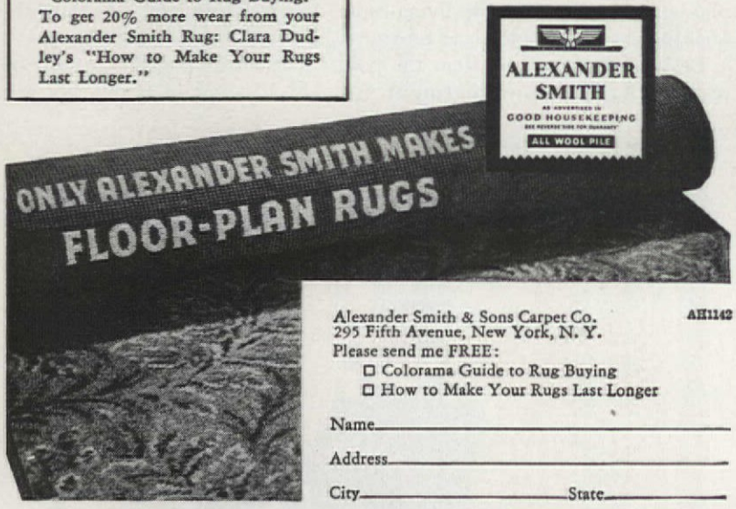
Your home is a vitally important second front, too. Keep your home bright and cheerful . . . spend money on it wisely . . . buy good things and make them last—these are the things that build home morale, that help speed the day of victory.

ALEXANDER SMITH'S color expert, Clara Dudley, will be glad to help you. Mail coupon for her two free books and let her show you what wonders you can perform with a little paint, a few yards of material and a new Alexander Smith Rug, and how, with the proper care, you can make your rug last 20% longer.

The Alexander Smith mills are now largely engaged in war work but most stores still have Alexander Smith Rugs, although not in *every* color and pattern. Look for the Alexander Smith label. It assures you a rug you will enjoy living with for years . . . woven of fine quality, pre-tested materials, as well-made as modern methods can make it.

FREE BOOKS. To solve your color problem: Clara Dudley's "Colorama Guide to Rug Buying." To get 20% more wear from your Alexander Smith Rug: Clara Dudley's "How to Make Your Rugs Last Longer."

BUY
U. S. WAR BONDS



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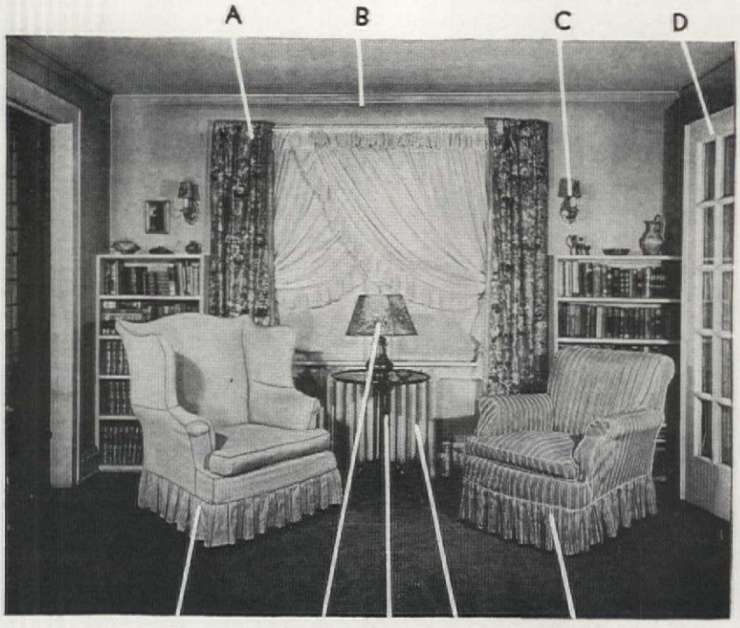
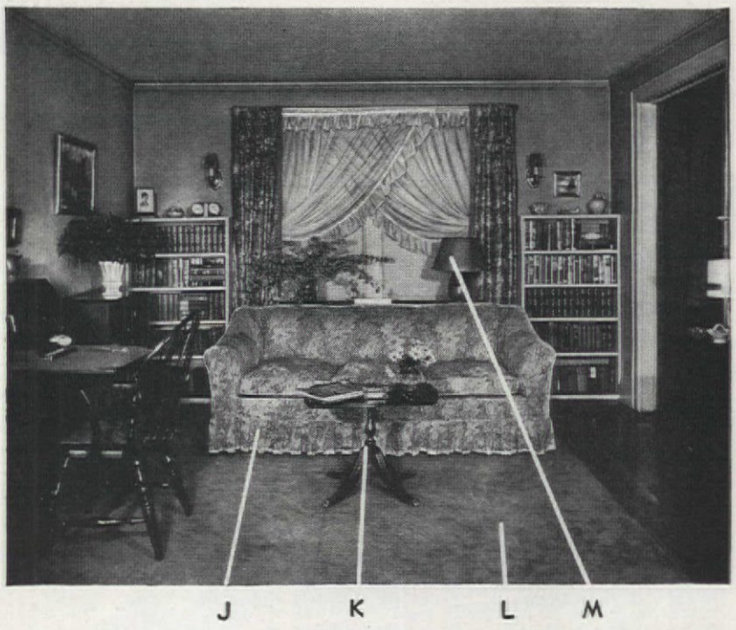
and that; all is confusion. Its original expense was just about the same as the new draperies we have used—and compare the effect! Our "after" shows how the new atmosphere of the room is sustained, yet pleasantly varied. The wide Venetian blind covering a pair of windows at either end of the room lends "smoothness" and the illusion of one tremendous window. **B: That "gap,"** caused by a narrow picture molding, not quite to the ceiling. Actually it was just a dust-trap. Certainly it added nothing to the appearance of the room. The





room had been redecorated many times, but somehow that molding just stayed there. We carried the wider cornice molding of the bookcases right on around the room. It served as a valance for the draperies, and made the window treatment modern and up-to-date. **C: Wall lighting fixtures.** Their fate? They were ripped right out, and the scars replastered as quickly as possible. Why? Primarily, they were inadequate for lighting purposes, and, second, they were obviously *not* a decorative asset. **D: French doors.** These were just taking up space, never were used, and yet furniture was definitely wrong pushed against them. They were neither doors nor walls. By removing them we added to the pleasant openness and helped to relieve the busy appearance of the room. **E: Wing chair.** Here we found a perfectly good chair completely concealed by too much slipcover. Its lines were excellent; it had unusually nice legs. Upholstered so that these features may be shown to advantage, it takes its rightful place now, in the center of things, making a good sofa group and picking up the drapery pattern midway

between the two window walls. **F: Lampshade.** This was condemned to a mild sentence. Its proportions were nice, but it did look dated. Now the scenic parchment glories in a two-tone striped cover, smart and right. **G: Occasional table.** Cutting down this table to chair-arm height (six inches off, to be exact) made it less the gawky, leggy orphan. Here again, it was a question of scale and proportion. And not only does it look better, but also it is more convenient at that height. **H: Radiator.** Just a radiator cover did the trick here, but we made it fit in under the entire double window. It is insulated top and back and the perforated metal front allows all the heat to enter the room. Its generous top-side makes an excellent place for magazines, a bowl of greens or the like, counteracts the smallness of the table in front of it. **I: Lounge chair.** Yes, it *is* now one of those lovely dark green ones in the "after" photograph. Both chairs were not exactly alike but, with the same slipcovers, they look like a pair! The tailored slipcover with kick-pleats at the corners has been made to fit like a glove. Being well-groomed is just as essential to your slipcovers, you know, as it is to your appearance. The simple style of covering improves the lines of the chair; makes it as handsome as any chair you'll ever see. **J: Sofa.** By using a plain-colored slipcover, in the same tailored style as the chair, we have made this appear smaller; made it take its proper place in the scale of things. Here, too, the trimness with which it fits is not to be overlooked, nor neglected by you when doing your own. It is not a fine piece of furniture, but, slipcovered as it is, it is both comfortable and smart and entirely appropriate in this charming room. **K: Miserly little coffee tables** are our pet peeve! This particular one, for instance, is lost in front of that giant sofa. It looks as though a breath of wind would topple it right over. Keep in mind the size of whatever piece of furniture you will use your new table beside, and get one that is the right proportion. And compare the service that the new Charak table can give as against the old! The lower shelf holds magazines, the upper surface area is large and roomy. You can buy them with drawers as well as shelves, so don't settle for the "wee" ones. **L: Rug.** Just another taupe rug! When we think of the long-time investment that a rug is, and what it can do for a room, it just baffles us that people don't spend almost every penny they've got on a good rug. Nothing does so much for a room as the right floor covering. No matter how good the furniture, how smart the walls, without the right rug it is all wasted. Select a rug that *does* something for your room, and that doesn't sound like taupe to us. The warmth and depth of feeling the new green carpeting gives this room illustrates what we mean. **M: Pottery lamp.** The new pair of tall, slender, crystal ones does everything that this one didn't. They are big enough to be in proper scale, they provide sufficient lighting, and they are in character with everything else in the room.

THE before and afters of the fireplace (see color photographs on page 53) are good examples of all the things we have discussed here. In the before, there is clutter, a great many "little things" around, none really effective. Nothing is in itself large enough, or important enough, to carry, or to put in so prominent a spot to look at. Now, look at the "after"! Here, with only half as many accessories, but each one

Not just for beauty's sake

TO YOUR button-box collection add a bottle of clear nail polish. Use it to cover names inked onto a variety of children's impedimenta. Pencils, books, gym shoes, raincoats, notebooks, all need identification, and the clear polish makes the inking indelible and stands up under hard treatment.

—MARIE B. SMITH

Aren't you going a bit too far- Mrs. Hepplewhyte?

We appreciate, Mrs. Hepplewhyte, the wisdom of taking extra good care of your blankets these days. What with Chatham making blankets by the millions for our Army, Navy and Marine Corps, new ones for home use are less plentiful. But here, Mrs. Hepplewhyte, is the *easy* way to make your blankets last longer, maintain their high degree of warming efficiency:

Use a mild soap... chips or flakes

Rinse 3 times in lukewarm water

Wash in lukewarm water...never rub

Avoid direct sun when drying... shake blanket often

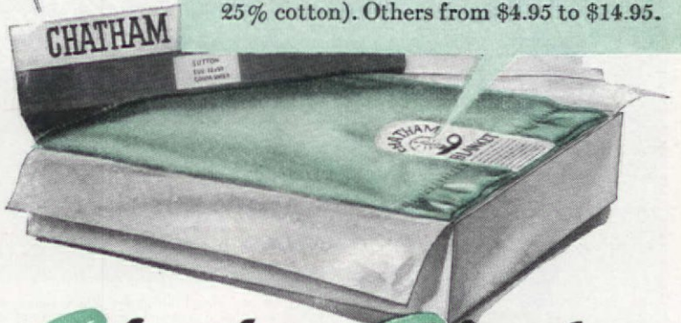
Expel excess water with gentle squeeze ...never twist

No clothespins... hang blankets over line and let drip

Store in sealed box, packed in mothballs

Army-Navy E, awarded to Chatham for "high achievement in production."

In keeping with your Consumer's Pledge to "buy carefully, take good care of the things you have," you'll be interested in the Chatham Informative Label on all Chatham Blankets. It helps you buy carefully by giving you the facts about the value and quality which Chatham offers. And it's jam-packed with ideas about care. Illustrated is moderately priced Chatham Sutton, (25% wool, 50% rayon, 25% cotton). Others from $4.95 to $14.95.



Chatham Blankets

"THE AMERICAN STANDARD FOR BEDTIME COMFORT"

© 1942, Chatham Mfg. Co., Elkin, N. C.

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Are a wise investment because of their enduring quality. Their convenience and usefulness make housekeeping easier. Their smart design will give your home charming beauty. Twelve patterns to choose from — see them all at your dealer's.

IMPERIAL FURNITURE COMPANY
Grand Rapids, Michigan

ADAMS Folding Top Card Table, $44.50*

RANDALL Tier Table, $29.75*

Slightly higher at distant points.

Send for "Tables for Real Living" — a new, profusely illustrated booklet — jam-packed with ideas — sent for ten cents (coin). Please address Department A-11

Name_____
Address_____
City_____ State_____

This Green Shield Trade Mark identifies all genuine Imperial Tables

Marrying in haste? ...you'll need this!

NO LONGER can it be said that June is the month of brides; this year, brides are filling the calendar of every month chock full, and since weddings planned to accommodate furloughs can't be as elaborate or long-thought-of as those in peacetime, every girl who's marrying needs sound advice about the leap she is about to make. Our leaflet, "Book For Brides," will give her invaluable suggestions, and it's only 5 cents. Order it by number (#101).

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Window Beauty Ideas
FOR YOUR 194X HOME

When you build your 194X home, remember windows bring the beauty of the outdoors to the comfort of the indoors. You'll want Andersen Lifetime Windows like this in your new home. Clip this ad now, and paste it in your "New Home Scrap Book". Complete details on Andersen Lifetime Windows, FREE. Write... Andersen Corporation—Bayport, Minn.

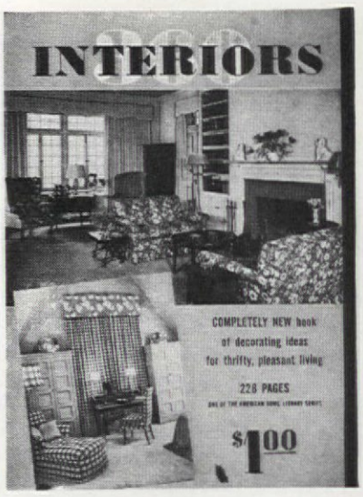
FOR TOMORROW'S HOME
Buy BONDS TODAY

"right," we have dignity and charm. Make each thing you use work for you and help your room—or don't use it! After all, you wouldn't wear six little pins on the front of your dress, would you? You would wear one—and that one would be large enough, nice enough, smart enough, to make your frock a complete success. App'y your inherent good taste in dressing to your home, and watch it come to life as this one has.

For the two small tables with lamps flanking the fireplace, a pair of small Charak commodes was substituted—the reason being that the room seemed to need some dark wood here to contrast with so much painted wood and upholstery. Brass andirons and fixtures — reproductions of an old Georgian style by Wm. H. Jackson—were substituted for those of black iron, and they played no small part in adding charm to the fireplace picture.

Now we'd like to discuss the why's and wherefore's of the color scheme used. The problem here was to blend three rooms, opening each into the other with wide doorways. Monotony was to be avoided; glaring contrast not desirable. Green was a favored color of the family, so we made that our first premise. A subtle lime green was chosen for the carpeting, in a twist-weave. This weave gives a variance of shades, which provide interest, and a great deal of texture, important to such a large area of solid color. The living room is papered in a two-tone green striped paper, the bookcases and woodwork painted the lighter shade of green in the wallpaper. The ceiling is of this same color, slightly lighter. Thus graduating the tones and values of color harmonizes all elements of the room, yet avoids an uninspired sameness that becomes tiresome. The lush, full draperies completely cover both window walls. For this, a striking rhododendron-patterned chintz was selected. A deep rich plum shade and green are set off by an off-white background. Draped, it loses none of its excellent design or character; seen as upholstery for the wing chair—it is again stunning. That is an important consideration. You know, (when buying fabrics) too many patterns are only good for one or the other. If you are planning on using the same material draped, as well as flat, for a slipcover or upholstery, remember this. Try a sample held in your hand massed into drapery, then stretch it over your chair to see the effect of the design.

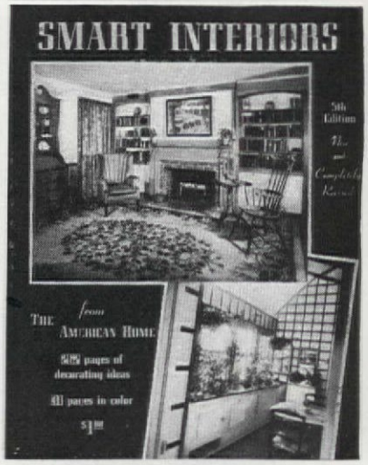
Corduroy, so practical and good looking, was made into slipcovers



You'll spend more time at home this winter!

WITH winter coming on, it will be the inside of your house that will be the family's happy hunting ground. and, to help you make the changes you feel are in order, we have compiled an entirely new book showing 360 interiors. There are 228 pages in this handsome volume, and on every page you'll find scores of ideas for the treatment of your own particular problems, touches which can be inexpensively and easily added to make your home more habitable and attractive. The book, just out, is priced at $1.

Another very helpful volume is the revised fifth edition of our famous "Smart Interiors" book, featuring 31 pages in color, and rooms which will serve as inspiration for your own home This is also priced at $1. You can't go wrong on either of these books—or on both of them, for *there's not a page of duplication.* These photographs cover every room in the house and every trend in decoration—Early American, Provincial, Eighteenth Century, and practical Modern.



Order these books from
THE AMERICAN HOME
251 Fourth Avenue
New York City

for the two lounge chairs used at one end of the room. In dark green they are just perfection in front of the chintz window treatment. They look handsome and important, as they should. The sofa problem was just the reverse. This we wanted to make appear smaller and less bulky. Therefore a rich beige color, in a sturdy cotton fabric, won our approval. By doing it in a light color against the light background, it seemed to recede in size, for the eye is not aware of any sharp contrast to outline or define its shape.

Color accents are not to be considered trivial! The pair of plum colored lamp shades highlights the floral chintz, the green striped shade is the perfect "middle-man" for blending the dark green chairs with the light green and the floral behind them. The thought given to these seemingly unimportant details is more often than not what makes the difference between a room that is relaxing and pleasant to live in, and one that frets you.

In the dining room a beautiful melon pattern in various subdued greens was the favorite for wallpaper. Here, the woodwork as well as the cabinets were painted the background color of the paper, the ceiling a slightly lighter shade of this color. Again a sensation of spaciousness was achieved by this method of not defining space, not marking off any limited area by contrasting it. The chair seats were recovered in a mauve and green stripe—as a gentle bit of "other color." Miss Mayer made the curtains herself, out of cotton taffeta, in willow green.

Comes the hall. And here *was* a problem. This was the room that would spell success or failure. To repeat the schemes of the living room and dining room was not good enough; just to use more green wouldn't do. Sharp contrast would unquestionably ruin the lovely room on either side! So we burrowed into our many samples, we delved and dug. And up we came, right on top. For we had found a perfect paper—the Governor's Palace in Williamsburg, softly printed in greens and rose, on a putty-colored background. It had enough green in it to tie in with the lime green carpet, which covers the stairs, too, and harmonize with its two good neighbors. Yet, at the same time, the putty color used for woodwork and appearing in rather large quantities in the paper gave us just the variation we wanted and needed. For the lighting fixture we selected a very charming hurricane chimney with brass attachment—perfect with the Williamsburg paper.

THE Entertaining Department got in its lick, too, by setting the Thanksgiving table for the dessert course in the traditional manner, which called for heavy, glowing silver, china and crystal with a design background. So they chose Towle's *Old Master* pattern in sterling silver, Copeland and Thompson's fruited dessert plates in *Grosvenor* pattern, and Duncan Miller's *Sheffield Cut* crystal. The demi-tasse cups had to be bone china, to keep up the traditional feeling, so they used Ansley's from Fisher Bruce and Company. As a fitting setting for all this, they chose an apricot rayon damask cloth from Sterling Linen Company. Centerpiece chickens, you see in the picture, from M. Willie.

Thanksgiving's just dessert setting

The lovely "old" dessert plates have pastel borders that come in different shades. The demitasses come in four pastels, too. Blue, yellow, aqua and pink were used

He comes first with us, too—

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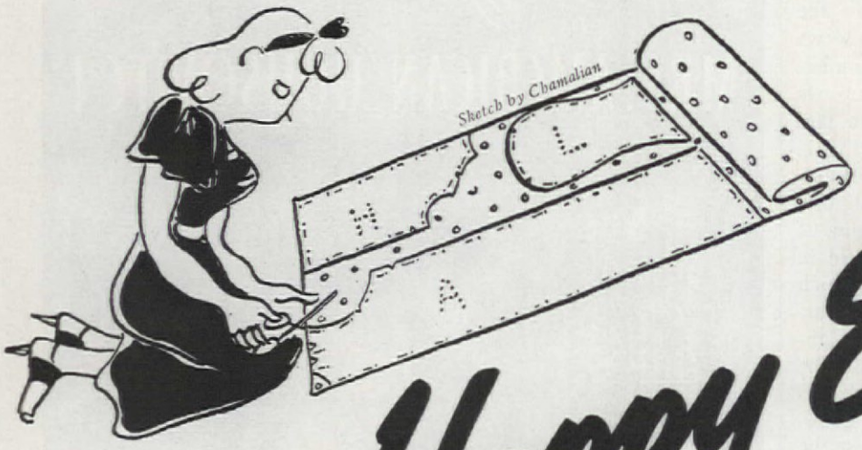
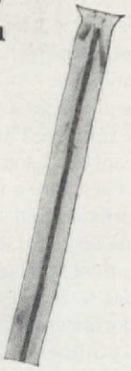
PEQUOT SHEETS

PEQUOT SHEETS AND PILLOW CASES

Smart, well-fitting clothes don't just happen. To insure a happy ending to your dressmaking efforts, you have to start right at the beginning and do the preliminary steps just as accurately as you would follow a blueprint. Here's part II of that plan





Happy Ending

CAROLYN PRENTICE

IN September we discussed the importance of pattern and fabric selection and fitting the paper pattern. Now on to probably the most important single step in the career of a tailor-made frock—the cutting. Before pinning the paper pattern to your fabric, pull a thread at one end, to get the straight of the goods, and then cut along the pulled thread. Otherwise, your whole dress may have a crooked look. If the material or pattern is wrinkled, press it smooth, and then spread it on a large, flat surface. Put aside any pieces of the pattern not included in the "view" you have chosen to make.

In pinning the pattern to the fabric, don't be stingy with pins. Use them close together, and there'll be less chance of the fabric being pulled out of shape or sliding. Notch the goods wherever notches are indicated. Use tailor's tacks (or, on dark goods, chalk) for all other directional markings, such as seamlines, darts, shirrings, pockets, buttonholes. It helps to use different colors to indicate different markings. Wherever possible, leave the pattern pinned to the goods until you are ready to work on it. Of course, in some cases this cannot be done, for you may have to cut two sleeves, or two pockets, which will mean removing the paper pattern after the first has been cut and duplicating it. The cutting job may take you quite a while—but don't try to hurry with it. For unless you have kept the pattern on the straight of the goods as shown, unless you have kept the fabric perfectly smooth and have made all your markings in the proper places, you'll come to grief later on and spend far more time correcting your errors than you would have, if a painstaking job of cutting had been done.

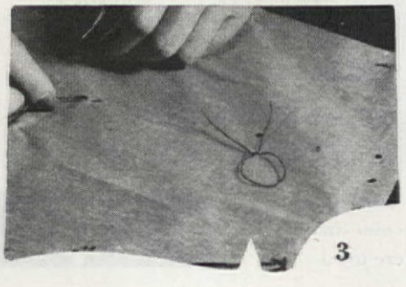
Now, start fitting the pieces together; if you've followed instructions carefully up to this point, it should be real fun to see them all go together, like pieces of a jig-saw puzzle. Baste the darts, shirrings, tucks, etc., as shown in the chart accompanying the pattern. Pin the skirt sections together with pins almost touching one another, and do the same with the shoulder and under-arm seams of the blouse. Try on wrong side out and have your cohort (twosome sewing will insure much more successful results) make any adjustments that are needed. Then stitch the darts, tucks, etc., and press them flat. Pressing each stitching as it is done helps greatly in fitting. Then baste the seams and try on again, this time right side out. Be sure the fit is perfect before stitching.

If the fabric frays only a little, finish the seams with pinking shears, as this is quick to do and makes the seams lie flat and show hardly at all. Should the frock call for buttonholes and you distrust your own ability (they are often sticklers to the novice, and take time), almost any shop that covers buttons will do this. Bound buttonholes should be put in before pieces are assembled; worked buttonholes, after the pieces are seamed.

Making your own clothes is a joy in many ways—it saves money; it allows you to indulge your own tastes for fabric and color; it permits individuality; and to anyone hard to fit,

1

2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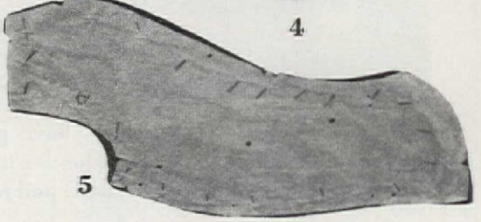
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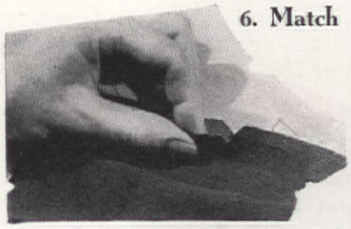
1. Pull thread for straight of goods before cutting into fabric
2. Be sure that "straight of goods" perforations are in line
3. Use tailor's tacks to indicate all markings on the pattern
4. Cut with pattern at right of scissors, and hold goods flat
5. Careless cutting, the material stretched all out of shape

6. Match all notches carefully



7. Baste darts, etc., as shown

because of any figure problems, it is a boon. By making the proper adjustments to a standard size pattern, you can have clothes that will give you a bandbox look impossible to achieve by altering ready-mades. If this seems a little involved to you, look up a sewing school or pattern department adviser in one of the large stores. She can help fit patterns, and can give you invaluable advice on the fine points of sewing.

That first frock may prove a bit tedious, but don't forget that it's time well spent, for you'll have added a new art to your repertoire, and more facility will be gained with each garment that you make. And now, when we're using up outmoded things with more fervor than we're buying new ones, you'll welcome knowledge that will enable you to do remodeling jobs on your and your family's wardrobes. The possibilities are endless.

There is no black magic to dressmaking; the secrets are precision in cutting, careful fitting and pressing, and perseverance. And, as in so many other things, the greatest of these is perseverance, for, if you have that, you'll be bound to find that the others are "must's" for successful dressmaking. Wear your dress with an air of assurance, and pride, and forget that old bugaboo about its looking "homemade." Homemades can look so well that others will envy you. And if there *are* slight defects in your first attempt, don't call attention to them (remember—no one else knows the dress inside out). So a happy ending to you, too!

Photographs, F. M. Demarest

8. Be sure of even hemline

"Evening Star," acetate and rayon novelty crepe, Wm. Skinner & Sons

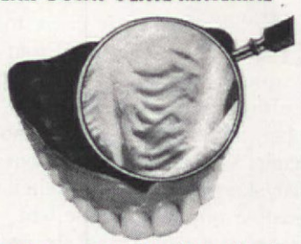
9. The end of a "homemade" Success Story!

DON'T BRUSH FALSE TEETH
with Makeshift Cleaners

Toothpastes, Powders, Cleansers Not Intended for False Teeth May Ruin Dental Plates

PLAY SAFE . . . USE POLIDENT

LABORATORY TEST SHOWS HOW MAKESHIFT CLEANERS WEAR DOWN PLATE-MATERIAL



BEFORE — note the important fitting-ridges, built into plate from the "impression" taken by dentist.

AFTER—see how brushing with makeshift cleaner wore down the denture material, changing contour.

DENTAL PLATES are softer, more easily worn down than natural teeth. That's why many dentifrices, safe for natural teeth, are dangerous for false teeth. Most household cleansers are even more harmful.

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Plate Wearers Often Worst Breath Offenders

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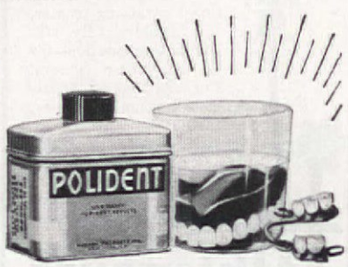

POLIDENT

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Personal!

How to make up your face value to its very best advantage

DID you ever see a baby with blackheads and an oily skin? We doubt it, for Mother Nature did very well by all of us when it came to starting us out in life with a beautiful epidermis. From then on, it is up to us to save our skins by sane living and scrupulous care of that epidermis. The way to a good, healthy one isn't hard or mysterious. You don't have to lie in a dark room, and think beautiful thoughts, while some secret compound does magic. You *do* have to find out what is the right schedule for your particular skin, and follow it religiously. You *do* have to accompany it by a sensible physical regime, eat your daily vitamin requirements, get the proper rest and drink six or eight glasses of water *every single day*.

How you go about cleaning and caring for your skin depends on its type. Generally speaking, it can be dry, oily or normal and the daily procedure is the same, varying only in the type of application. Whatever the type, it must be cleansed, but thoroughly, it must be kept supple, it must be protected. Those are the three fundamental rules for playing the Skin Game and you can't win without them!

For a *normal* skin, the minimum routine goes like this. Cleanse in the morning with a light cleansing cream, remove with tissue, followed *always* with a mild skin lotion to take away the last bit of cream and dirt. Or, if you're of the soap-and-water-school, use a fine quality of soap, lather well and rinse *thoroughly* with warm water, then with cool. A combination of both methods is a *very* smart thing. When the skin is clean as a whistle, apply your foundation cream, make-up and powder. At night, go through the same thorough cleansing process, then use an emollient to soften the skin while you sleep. (If you don't like to do this at night, put it on while you're doing your housework, but the before and after are the same.) Remember, the motion for applying or removing applications is always *up* and *out*, no matter what type of skin you have!

For the *oily* skin, cleanse with soap and water, or use some good greaseless cleanser. Follow with a lotion and astringent that helps close the pores and stimulates, too. Use a pore preparation at night, and a *liquid* foundation before applying the day's make-up. Incidentally, use *dry* rouge with an oily skin and learn to do a good blending job.

Routine for the *dry* skin is the same, but it needs all the oil it can get. Use an oily-based cleansing cream, follow with a very light freshener, then at night, use a rich emollient; in the morning, a foundation cream.

The normal mouth can take its lipstick, and like it, too, spread evenly and smoothly from stem to stern. Watch out for the corners where it might smear, follow contours

• Lady, look at your lips

Everybody else does. And, next to the eyes, they tell the most, no matter how close-mouthed you are! For heaven's sake, *always* blot your lips after each application of lipstick by biting down on a piece of tissue, or you will be guilty of that horrible fault, lipstick-on-teeth!

To do a good, well groomed lipjob takes practice with mirror and lipstick, but it's worth all the effort involved. Whatever you do, keep it *neat*. Lipstick can be applied with a little flat paint brush or blunt end of an orange stick, too. This method gives you a clean-cut look. Make the outline first, then fill in, blending well, according to your lips. Choice of lipstick color, like rouge, is governed by your wardrobe color and by your complexion. Usually, the blue-red shades are for the white skinned, and the orangey shades for the ivory.

• The eyes can have It

The light that lies in a woman's eyes can lie beautifully, if she knows how. Eye make-up is one of the most effective, but one of the trickiest, of all the business of beautification. The eyes must be ready for their treatment. First, the eyebrows should be cleared of underbrush, to a *natural* line. None of this startled, plucked business. If they need to be darkened a bit, use your mascara brush lightly, and brush against the hairs before you smooth them down. *Never let the mascara touch the skin.* If brows need lengthening a bit, extend them with an eyebrow pencil. If you go in for eye shadow, do it sparingly, with most of it on the lower part of the upper lid, never on lower. Blend gently out almost to the edges, up almost to eyebrow, and not quite to the nose. Then you're ready for mascara. Put it on *last* and with great care. Apply the mascara with a not too moist brush or you'll get into trouble. Brush *up* on the upper lashes and *down* on the lower ones. Be careful to cover *all* the lashes from one end of the eye to the other.

The long, thin mouth can be made to appear fuller by bringing the lipstick full to the edge of the lips in the center of the mouth, and then blending it smoothly and lightly out to corners

The full mouth can be shaded to appear less lush by concentrating the lipstick in the center area, but shading it out to the edges lightly so there is no naked portion showing

• Where, when, and why of rouge

Rouge is one of the most effective cosmetics known to woman. Its prime purpose is to give her face a young and healthy glow where it is the most natural and becoming. Unfortunately, there are more women than not, looking as though they had a high fever and a rash because they don't use this simple aid properly. Here are some rules that should bring the proper blush to the cheek in the right place. If followed, they should make you look like *yourself* at your happiest, healthiest moment, and that's the aim.

1. Use too little rouge rather than too much. Cue it to your skin tone.
2. Apply rouge in the cruelest light possible. Strive for natural effect.
3. Follow the line of the cheekbone, blending higher or lower, according to facial contour, and in to point parallel with the pupil of the eye.
4. Blend into the skin tone so that *no edges* can be distinguished.
5. Use cream rouge for normal or dry skin, apply over cream base.
6. Dry rouge, good for oily skins, is always applied *over* powder, never moist skin.
7. In general, the pink and white complexion is happiest in blue-red shades; ivory skin blooms under the orangey ones.

Sketches below give the general areas in which rouge should be blended.

Sketches by Clare McCanna

Problem to lead eye from jowls. Begin rouge at cheekbone and curve down center of cheek, fade to nothing at jawbone

Problem to make face seem longer. Emphasize cheekbones with dominant rouge area high, blend down lightly. No rouge on lower outside

Problem, to maintain perfect oval. Blend from cheekbone up and out to temples, never to hair line, and down to a line even with mouth

Problem to shorten the face. Emphasize the cheekbones. Taper off rouge to point opposite tips of ears. A spot in center of chin helps a lot

Gotta Watch The Figure!

IT'S EASIER TO BALANCE MY BUDGET SINCE I USE *KLEENEX TISSUES* FOR HANKIES DURING COLDS! WHAT I SAVE ON ONE WEEK'S LAUNDRY BUYS ME A MONTH'S SUPPLY OF *KLEENEX!*

(*from a letter by* B. M. W., Atlanta, Ga.)

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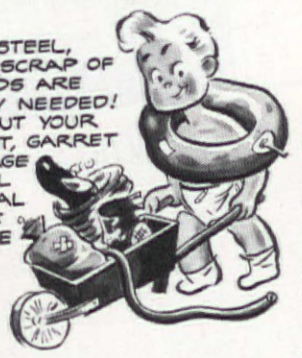

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(*from a letter by* R. L., St. Louis, Mo.)

(*T. M. Reg. U. S. Pat. Off.)

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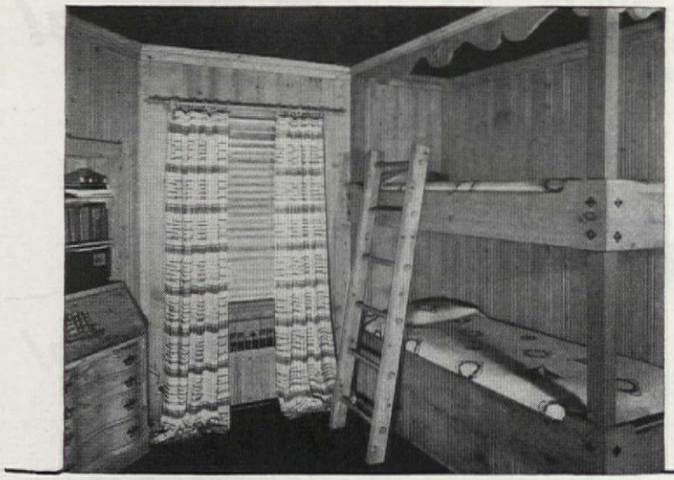

Who's too young to fight?

• You can call them junior soldiers — these youngsters who are fighting on the home-front — bringing in the scrap metal, putting their spending money into War Stamps, taking active part in civilian defense.

• These youngsters are a real force in helping to win the war, and upon their sturdy little shoulders rests the responsibility for building a better world in the future.

• Especially designed for the American boy of today is the sleeping room shown in this photograph — featuring the friendly warmth of knotty Western Pine* paneling and the convenience of built-in bunks. It's a man's room for a little fellow who is doing a man's job. For other ideas, send for "Western Pine Camera Views." Write Western Pine Association, Dept. 167-F, Yeon Building, Portland, Oregon.

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St. Louis's Wartime ANSWER

No. 2819 (center) and No. 2817 (right) before conversion

Story by FRED HUME, JR.
R. T. Gaebler, Architect

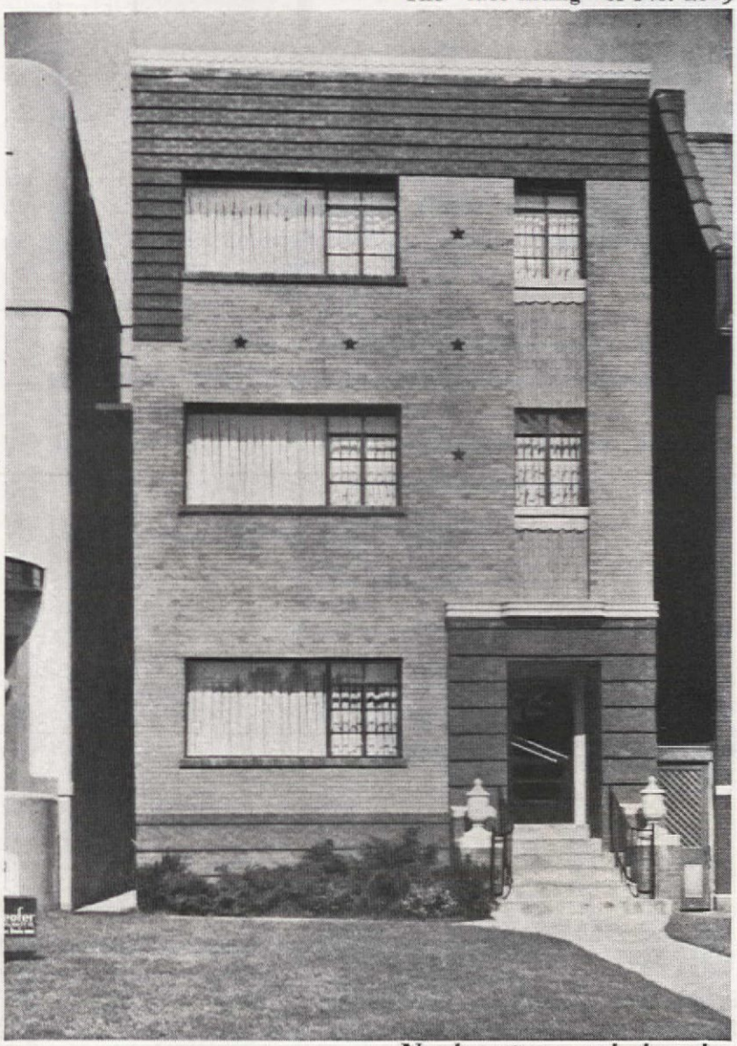
TODAY, more than ever before, you hear the words "conservation" and "conversion." These two wartime "must's" meet happily in the current trend toward the salvaging of old homes and the refashioning of these properties into modern, attractive apartments. Everyone benefits by such changes, of course. Property is enhanced, assessed valuations are on the upward march, to the delight of harassed city exchequers. The blight of poor housing is being checked as whole neighborhoods are rehabilitated.

But best of all, in cities like St. Louis where the vacancy rate approached dangerously close to the vanishing point as soon as this country entered the war, additional dwelling units are being carved out of old but sturdily built structures that already exist in abundance. Here is the inexpensive, quick and material-conserving solution to the problem of providing decent, adequate housing for the thousands of workers attracted to the city's war industries. Indeed, with the new building material outlook what it is, conversion may be the *only* answer.

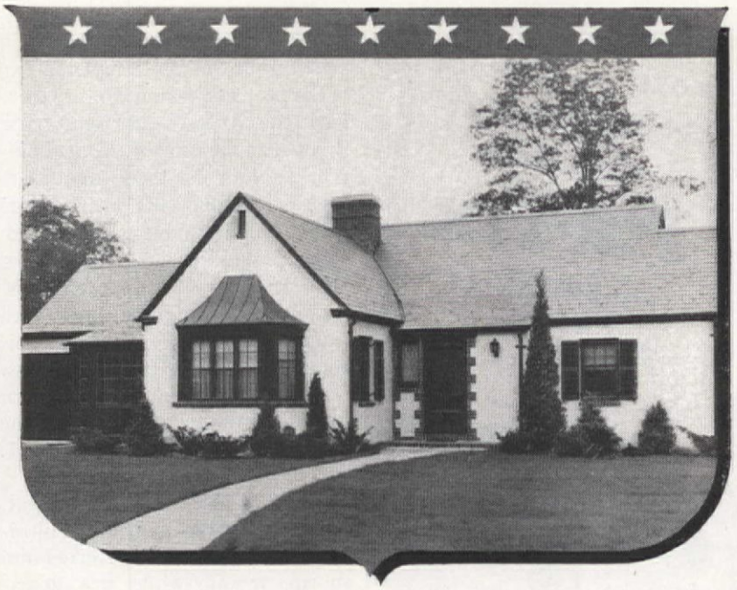
The typical conversion project in St. Louis consists of a three-story brick house, perhaps fifty years old, which emerges as an efficient apartment building. Roughly, every major room of the old house becomes an efficiency unit in the "new" building. But there are many variations. In some cases, double (four-family) flats have been turned into eight-unit efficiencies, and in at least one instance a decadent hotel was changed into several dozen tiny but compact apartments. In many cases, properties which had been sub-marginal and which were destined for demolition as a tax-saving expedient are today extremely interesting investments. One builder is getting $65-a-month rentals in apartments carved out of an unsightly old house. None of these apartments is as large as an ordinary living room, so you can imagine what the shortage really is!

Of unusual interest is the work of Fred C. Schuepfer, realty broker and developer, who is slowly but systematically converting a whole city

The "face-lifting" of No. 2819



Number 2817 as it looks today



Something to save for

. . . the security of America and a concrete home of your own

War Savings Bonds are unquestionably the finest investment you can make. They help *right now* to win the fight for freedom. They are backed by the full faith and security of our Government. They increase in value by one-third in ten years and so protect your future with a fund of savings . . . a fund that can even help you buy the concrete home you've dreamed of owning.

Tens of thousands of families are now enjoying the thrift and security of concrete homes built in the years just prior to the war. Other thousands of concrete housing units are now being constructed for the families of war workers. This accumulation of experience in concrete residential construction will help you get the utmost value from your future home: long life, low upkeep, continuing comfort, and protection from the hazards of fire, storms, termites and decay.

Consult these firms about Concrete Homes

If you are planning a home for the future or war housing now, a Concrete Products Manufacturer or a Concrete Contractor can put you in touch with architects and builders familiar with concrete home construction.

Our technical staff is available to help designers and builders get the maximum service from concrete on major wartime projects.

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block of old, drab houses into modern and inviting apartment dwellings. So far, he has completed two of the projects, facing Tower Grove Park, the city's second largest park. Erected at the time of the St. Louis World's Fair in 1904, they were typical of that era, with large rooms, high ceilings, and much "gingerbread" ornamentation. Mr. Schuepfer is not making the mistake of rebuilding the block with "identical twins." One of his houses, Number 2819 South Kingshighway, is now an ultra-modern structure architecturally, while the property next to it, Number 2817, is along Federal-American lines.

The interiors, too, are different. Each of the three floors in the ultra-modern building was converted into an apartment, while five apartments were worked into the same floor space next door. Here's how the three units were arranged by Mr. Schuepfer at the former place:

The old living room and dining room were retained on the lower floor, while the kitchen was turned into a bedroom, the hall into a kitchen, and a bathroom was worked into some of the surplus space. A second-floor bedroom now serves as a living room, while another bedroom was preserved as such. Still another bedroom was converted into a dining-room kitchenette. The old bathroom was retained and modernized.

The roof line, formerly sloping and crowned with dormer windows, was removed and the front wall extended to permit three full stories, thus creating a penthouse with full ceilings. Smaller than the other units, this top apartment contains a combination living-room bedroom, dinette-kitchenette, and bath. A sun deck for the common use of all tenants is on this level. The entire façade was completely altered and given a modern treatment.

A similar plan was used next door at Number 2817, except that two apartments were built on the first and two on the second floor; the fifth unit is the penthouse. Each of these "efficiencies" has an individual back door and stairway. The old, dull red brick façade gave way to a handsome, three-story front wall in two-tone brick, buff and tan, broken by windows ten feet in length that frame sweeping views of the park across the street.

These houses were each grossing about $30 a month before conversion. But today the three-unit building grosses approximately $170 a month, while the five-family brings in about $219.

A comparison of the renovations in the two houses is especially interesting from the standpoint of the opportunities which such places offer. As far as interior plans and dimensions are concerned, the two old ones were identical to start with; the plans on this page represent both of them. From this identical beginning, though, two more apartments were developed in #2817 than were worked into #2819. On opposite page, you'll see just how the arrangements differ.

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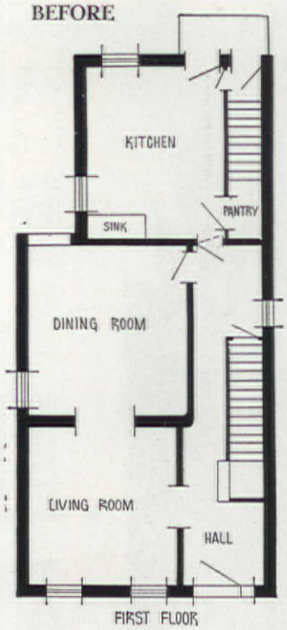

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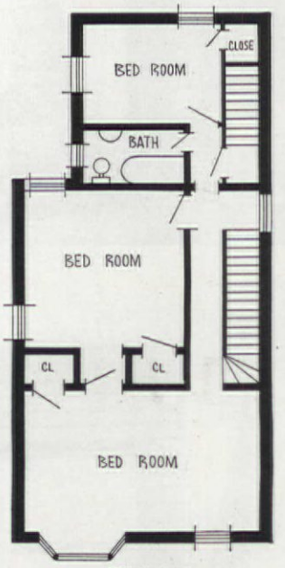

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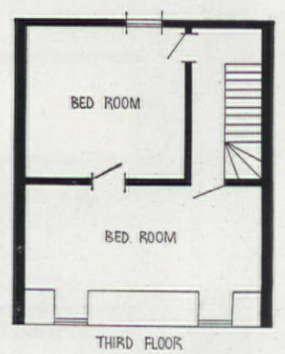
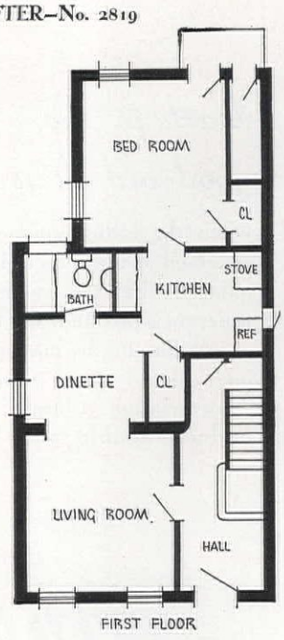


THIRD FLOOR

AFTER—No. 2819



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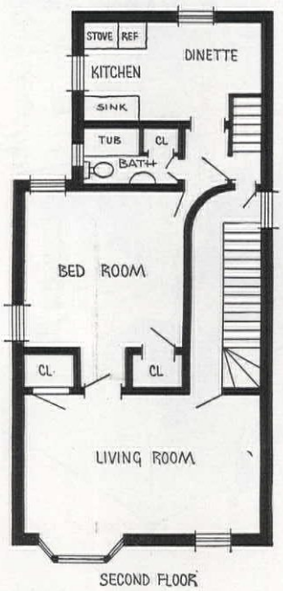

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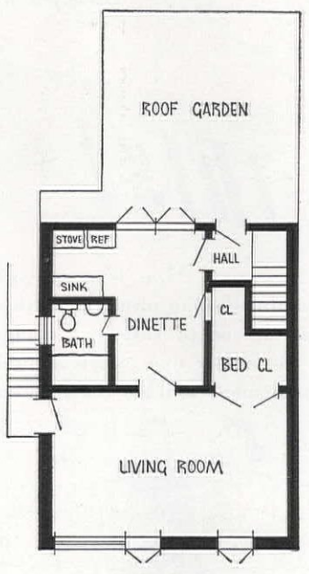

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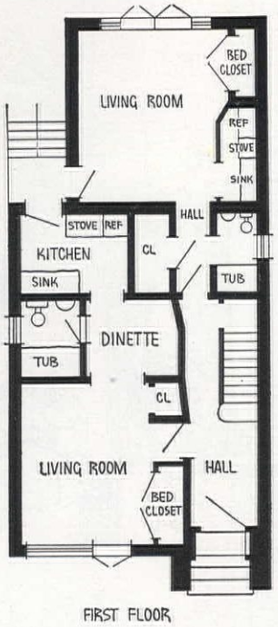
AFTER—No. 2817



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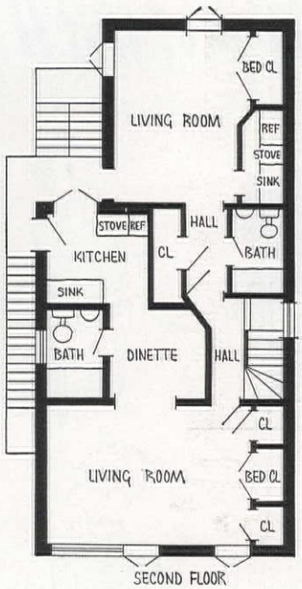

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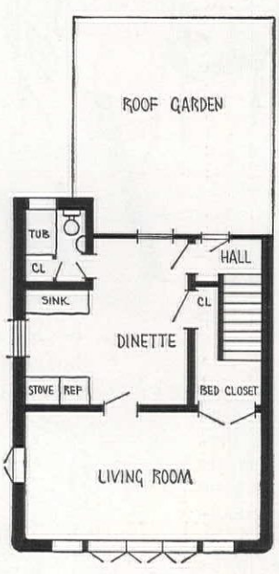

THIRD FLOOR

A floor-by-floor comparison of the new apartments in the two houses—three in one, five in the other

Here are *Three* CHRISTMAS GIFTS I'll gladly *O.K.*

This year, make your Christmas both practical and patriotic. Give your home a Christmas gift of "Fuel Savers"—products that save up to 50% of the fuel you normally use for heating. In so doing, you will help Save Fuel for Victory.

America faces a serious fuel problem, so serious that six Government agencies have jointly prepared and have just published this new booklet, "How to Heat Your Home with Less Fuel."

Says the booklet, "to safeguard your family's health and comfort and to add to America's fighting power, Take These Four Steps NOW—(1) Inspect and adjust heating equipment (2) Insulate Walls, roof or attic (3) Install storm windows and doors (4) Weather strip and seal air leaks around windows and doors.

As America's oldest and largest Home Comfort Specialist we are equipped and ready to install all these fuel saving products. Already, more than a million American homes have been equipped with Chamberlin weather strips, rock wool insulation, storm sash. Factory sales and installation branches in all principal cities.

Write us for the new gov't. booklet, "How to Heat Your Home with Less Fuel." Learn how Chamberlin products can pay for themselves in fuel savings alone in 3 to 5 years. New, liberal credit terms . . . no money down and up to 36 monthly payments.

1. WEATHER STRIPS AND CALKING of windows and doors save maximum fuel per dollar of cost.

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☐ Keeping out drafts dirt, soot rain — Own Home ☐ Yes ☐ No

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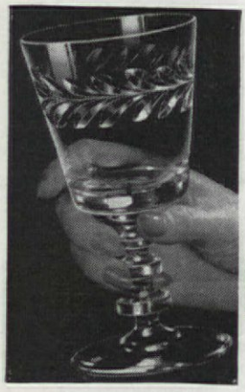
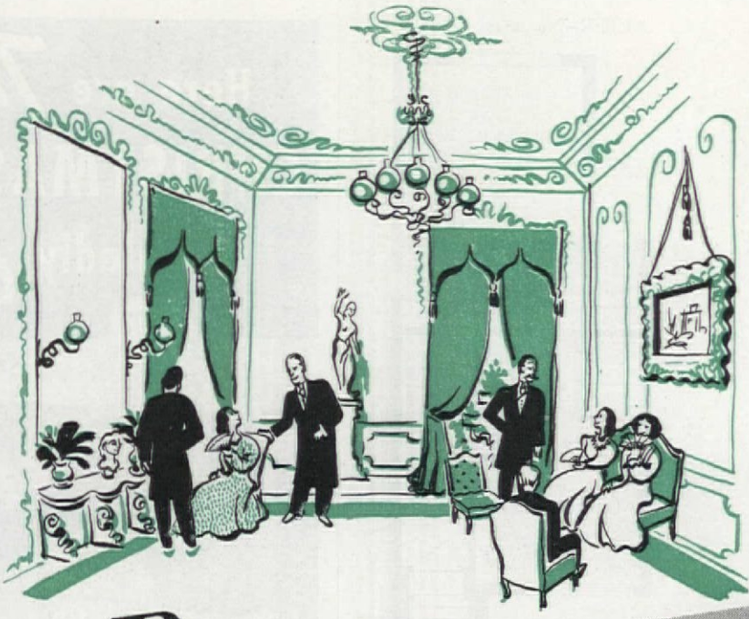
Authentic Design. There's more hand-cutting on "Salon" than you'll usually see at its low price. Note the bow-knot and ribbon device so typical of Early American decoration, supplemented with leaves and flowers for additional beauty.



Authentic Design. The shape of this pattern "Washington" says Early American at a glance. The wreath design uses a clever optical illusion. The cutting is so deep it actually appears to be raised from the glass. Stem "buttons" are graduated to admit light clear to the foot!

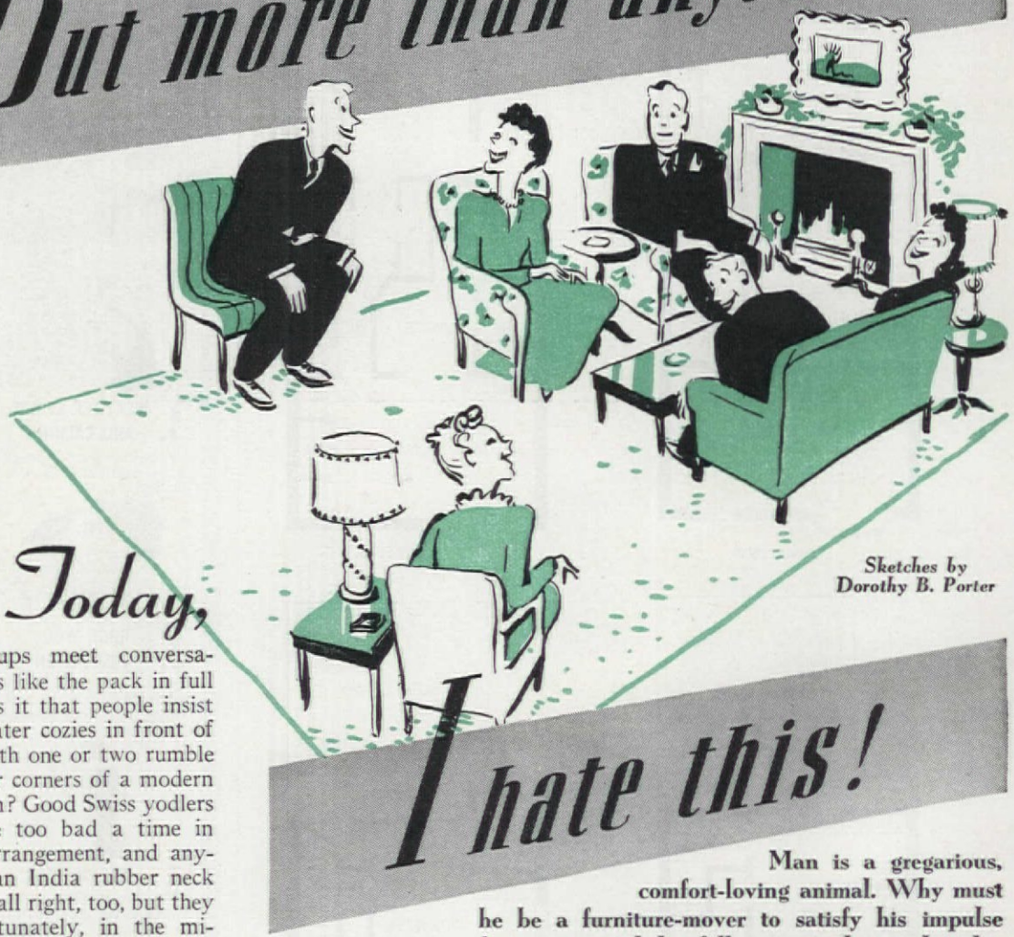
Authentic Design. Much of the Early Colonial furniture used this "peacock tail" inlay design. **Sharpe** combines it with a Waterford border and fronds of palm leaves to make "Williamsburg" another sparkling Early American design.



Back in the good old days

when the ladies mooned and swooned behind their fans in palatial drawing rooms and itinerant gents kept the bubble of talk floating by moving from one isolated group to another, "conversation islands" were understandable and quaint

But more than anything

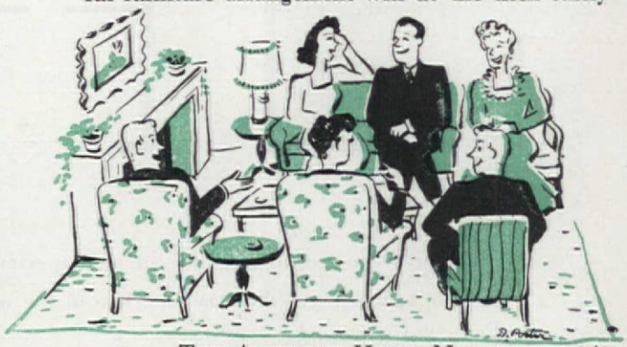


Sketches by Dorothy B. Porter

Today, I hate this!

Man is a gregarious, comfort-loving animal. Why must he be a furniture-mover to satisfy his impulse for contact with his fellow men when a thoughtful furniture arrangement will do the trick easily

when groups meet conversation sounds like the pack in full cry, why is it that people insist on four-seater cozies in front of the fire, with one or two rumble seats in far corners of a modern living room? Good Swiss yodlers don't have too bad a time in such an arrangement, and anyone with an India rubber neck gets along all right, too, but they are, unfortunately, in the minority. So what happens? Out of sheer respect for their vocal chords, the ones who drew the rumble seat outposts start inching their way toward the fireside chatter. Before the evening is out, there is the prettiest little line-up of furniture you ever saw, outside of a good snappy game of Going-to-Jerusalem. Well, we're agin it. You want your living room to look its best *for* "company," but the moment it's used *in* company, it becomes a jumbled mess. That "good arrangement" they're always talking about becomes an arrangement that works only when not in use! Those who advocate this setup should be made to sit in it, and without benefit of rearranging!



Sketches by the author

There's Wealth AT YOUR FEET!

MARJORIE SCHOLZ

NO, THE street's not paved with gold, and, unless you live on a house boat, chances are you won't get even a start on a matched string of pearls, no matter how you try. But if, like most of us, you have the usual quota of living room, dining room, bedroom, and hall rugs, boy, you've got something! What you've got is going to be well nigh irreplaceable, too, what with manufacturers being allowed to weave into new rugs only 25 per cent of their last year's total of wool, so it behooves you to treat your floor coverings as carefully as you do your one remaining pure silk slip.

And just what does that entail? Mrs. Agnes Leindorff, home economist at the University of Wisconsin, compares the effects of the treatment most of our rugs get with that they receive in the Orient. The beautiful sheen of Oriental rugs, she says, comes from years of polishing by soft-slippered feet, while the pile of rugs used in this country is cut by sharp heels. Personally, we'd welcome the idea of taking off our shoes as soon and as often as possible, rugs or no rugs, but for those who are more conventionally inclined, she has another, perhaps more practicable, suggestion. How about shifting either the rugs or the furniture, or both, now and then, so that you don't wear paths between doors, or patches in front of the sofa and your favorite chair? It's as simple as that!

But this isn't the only cause of wear and tear. According to Mrs. Leindorff, allowing dirt to become imbedded in rugs and carpets probably wears them more quickly than any other carelessness. To avoid this, she advises a quick daily cleaning, rather than allowing soil to remain on the rug long enough to work into the pile. You can use the vacuum or carpet sweeper for this, but a broom, with its firmer bristles, may dig in and tear the soft wool nap of the carpet, causing serious damage to your ever-increasingly precious floor covering.

Since greasy carpet soil causes dirt to cling and dulls the colors, rugs should be kept free of grease, too. For spot cleaning, or to brighten an entire surface, a good, non-inflammable cleaning fluid will do a job for you. Some rugs, too, can be shampooed safely, though subjecting any rug to too frequent soap and water treatments removes all the oil from the woolen yarns and leaves them lifeless. The Extension Division of the U. S. Department of Agriculture suggests testing a corner of the surface first to be sure that the colors are fast. Then suds may be applied to a small section at a time, with a stiff brush or cloth, and with a circular motion. The lather should be scraped off with a dull knife or spatula and the soap residues removed with a dry or damp cloth, brushing the nap in the original direction. As little water as possible, the Extension Division warns, should touch the rug, so that the jute backing will not become moist. Thorough rinsing of nap and backing are necessary to remove

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There's no rationing of beauty—nor of your sparkling imagination. Put them both to work doing over your bathroom with bright new Dundee Towels. Cost is little, effect tremendous! Exciting patterns, beguiling colors, designed by America's trend-blazing artist-designer, Joseph B. Platt. Staunch and sturdy Dundee quality, the choice of thrifty housewives for more than fifty years. Bath, hand and wash cloth sizes in cornflower blue, peony pink, star turquoise, mint green, blossom peach. *Ask for them at your favorite store.*

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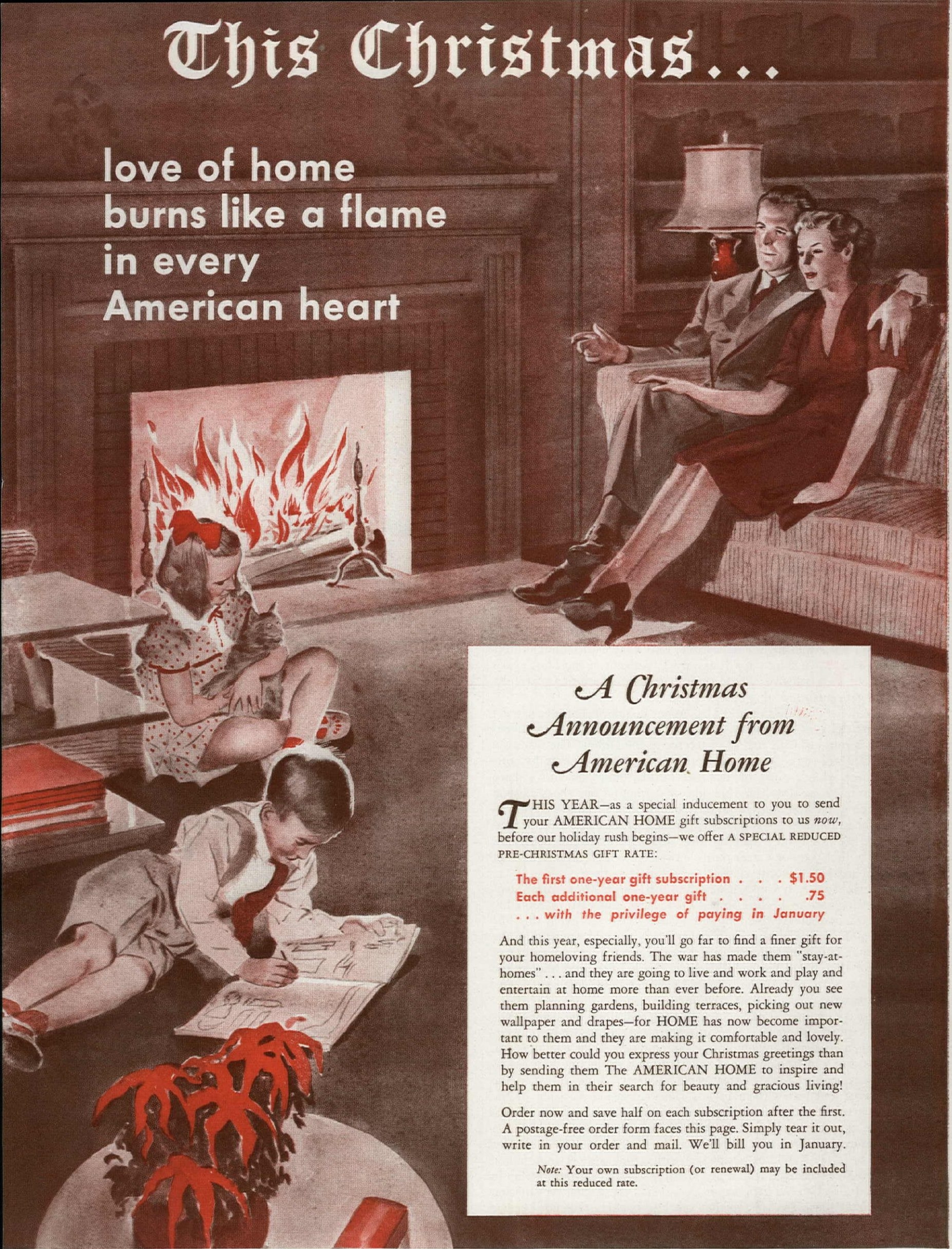
This Christmas...

love of home burns like a flame in every American heart



A Christmas Announcement from American Home

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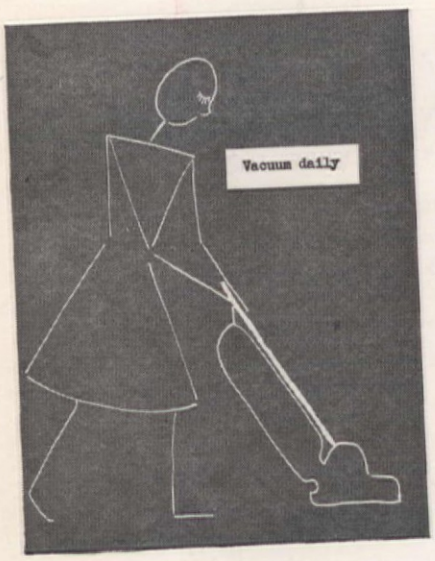
The first one-year gift subscription . . . $1.50
Each additional one-year gift 75
. . . with the privilege of paying in January

And this year, especially, you'll go far to find a finer gift for your homeloving friends. The war has made them "stay-at-homes" . . . and they are going to live and work and play and entertain at home more than ever before. Already you see them planning gardens, building terraces, picking out new wallpaper and drapes—for HOME has now become important to them and they are making it comfortable and lovely. How better could you express your Christmas greetings than by sending them The AMERICAN HOME to inspire and help them in their search for beauty and gracious living!

Order now and save half on each subscription after the first. A postage-free order form faces this page. Simply tear it out, write in your order and mail. We'll bill you in January.

Note: Your own subscription (or renewal) may be included at this reduced rate.



all soap and soil, so Mrs. Leindorff suggests that, once a year, rugs should be cleaned by a dependable cleaner, who is able to control the drying temperature and thus prevent any possibility of rot. When it is possible to spread a small rug so that it can dry from both sides, however, it is safe to shampoo and rinse it at home.

Some of the new absorbent powders that are brushed into the nap of a rug are effective cleaners. The dirt clings to the powder and both are removed with a vacuum cleaner. A powder is safer to use on a high twist rug than is a wetting method, which may remove the twist. The Institute of Carpet Manufacturers of America warns homemakers that ammonia solutions used in cleaning may change or remove rug colors and are to be avoided for that reason.

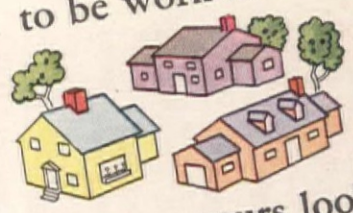
If liquid is accidentally spilled on a rug or carpet it should be blotted up immediately. Rubbing the spot with a cloth will spread the liquid and rub it into the nap instead of removing it. Any remaining liquid should be diluted with clean water and again thoroughly blotted up. This dilution with clear water prevents staining the wool colors. The wet portion of the rug can then be raised from the floor and allowed to dry.

A CONSTANT TEMPTATION when cleaning small rugs is to shake them outside. This breaks the backing and snaps the fringe. Anyone can see the effects of such treatment if he notices how quickly a flag becomes worn from just waving back and forth in the breeze.

Always lay a rug over a smooth surface. A rug pad will shield your rug from slight irregularities on the floor and will make it feel deeper and more luxurious. Best of all it can add as much as 70 per cent to the life of your floor covering. And that's not to be sneezed at!

If you're one of the lucky ones who can get a new rug, you can even clean your old one and use it for a pad. And you will be lucky, for the new rugs will be of excellent quality, since only the long wearing, coarse wools, unsuitable for other war-time fabrics, are being used for rugs. If shipping is available, it is expected that rug and carpet manufacturers can continue to turn out 25 per cent of their previous quota of wool floor coverings until about March, 1944, so there will be some new rugs and carpets available. But, new rugs or no, count yourself lucky that you've *got* rugs, and make them pay you the highest interest on your investment.

Homes are going to be worn more



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Keep them clean with Powder-ene...the amazing new powder that cleans your rugs right on the floor. Easy. Economical. FREE booklets on rug care, home decoration, write Bigelow Weavers, Dept. 112A, 140 Madison Ave., New York.

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Yours for only

10¢

and recipe folder (or facsimile) from 1 can of

Armour's Treet TRADE MARK

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ACTUAL COLOR PHOTO—Illustrates fast luxuriant growth of this Sweetheart Glory Plant Ball.

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No planting, no soil to bother with—just put this Sweetheart Glory Plant Ball in a bowl, keep it moist and watch its beauty unfold. Wonderfully different, its new, secret formula gives such magical results, plants sprout within 5 to 7 days! With proper care many of these plants have given beautiful blossoms within 45 to 60 days. How you'll enjoy it in your home!

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Please send me..... Sweetheart Glory Plant Ball(s) for which I enclose.....Treet recipe folder(s) or facsimile(s) and.....¢. (One folder or facsimile for each plant ball ordered).

Name .....

Address.....

City..... State.....

Guaranteed by Soilless Growers Guild, Barryton, Michigan. America's largest producers of plant balls. Follow instructions in plant ball package. If it fails to grow—it will be replaced without charge. AH

This offer positively ends December 15, 1942

© ARMOUR AND COMPANY

Halloween and Fun!

Sketches by Ellen Clark

The witches and the goblins can't meet your competition with these games and festive foods! Here's an evening's entertainment, all in one installment, that will keep the ball of fun rolling madly for the hosts and guests

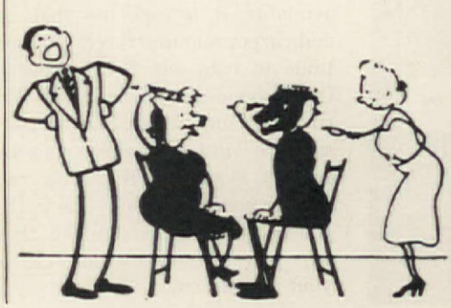
WE CAN'T all go riding around on broomsticks, come Halloween, for that's reserved for witches. But humans can have their fun, minus goose pimples, and go home worn out with laughter, to an unhaunted sleep. Here's how!

LOG CABIN RACE: Make logs by rolling 4 inch lengths of paper, cigarette fashion, and fastening with bits of Scotch tape. Use brown and red paper and make an equal number of logs. There should be two less logs (one red and one brown) than there are guests. Cut one rectangle, 5x7 inches, out of red paper and another out of brown. Fold each down the center to make it look like a cabin roof.

Before the game, hide the logs and roofs about the room. Divide the players into two teams, preferably men against girls. The teams line up on opposite sides of the room. At the word, "Go," the first player on each team dashes to find a log, the girl seeking a brown log, the man a red one. As soon as one finds his log, he places it on a table and runs back to touch the second player on his team. The second player must find another log and place it alongside the first one, then run back to touch the third player. The logs must be piled up, two across the preceding two, to make the sides of a cabin. If a player in haste knocks over his pile or the other team's, he must stop and rebuild it before returning to the line.

The last member of each team must find the roof. Some of the players may have seen the roof while hunting for a log, but prompting isn't allowed! As soon as the roof is found, the player places it on top of the logs—if he should knock them over he will have to rebuild again. The team finishing its cabin first has the upper hand in the next game.

—NINA KAYE



FUNNY FACE: Six persons play this game at one time, while the crowd roars. Ask three girls to sit in chairs, facing three men, close enough so their knees touch. Cover each player's face with the funniest paper mask you can get. Place an empty paper

Witches, Spooks

• witchie tarts

• black magic cakes

plate on top of each player's head and another in his lap. On each lap plate put 30 pieces of candy corn and give each player an ordinary dinner knife.

At the signal to start, each masked player tries to lift the candy corn from his lap plate to his head plate, in three minutes, using only the knife blade as a carrier. If the head plate falls off, it is replaced, and more corn added, but what's on the floor isn't scored. The winner is the one who has the most corn kernels on his head plate at the end of the three minutes, and he or she gets a prize.—

BLANCHE WHEELER and **GLAD SALISBURY**

FORTUNES: There's something about a fortune that's bound to get everyone, especially if it's a good one. In this game, there's a chance to "do good by all" so that everyone should be happy as well as mightily amused by the whole proceeding: Make two or four-page booklets of white paper, and give each player a booklet. Then tell him to write down the initials of everyone present on the left-hand side of the pages. Anything can happen then! Each is off to get all the others to write a one-line fortune for him alongside that player's initials. It's a mad dash, with everyone wanting to get his fortune and having to pause and write fortunes for the others. No one will have time to read what was written before, with the result that when the fortunes are read aloud, they're likely to be contradictory, as well as amusing.

The first one to rush up to the hostess with a fortune from everyone is the winner. When all have collected their fortunes, the hostess reads them aloud. It's up to the others to guess what fortune belongs to whom. In the hustle and bustle of the game, it's hard to remember what you yourself wrote about all the other guests.—**NINA KAY**

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BEANS IN YOUR JEANS: A loud and lusty game of chance, fun for young and old. Play in groups of eight to twelve, around the dining table. There are no rules to learn; the first round, the host or hostess explains the game as it is played. Requirements for each group of players: 2 decks of cards with dissimilar backs; whistle for the auctioneer; gifts, 18 or more for 12 people; 50 dried lima beans per person in sealed envelope (poker chips or pennies or anything else that will serve for money may be substituted for beans).

• witchie tarts

Preparation time: 45 min.
(Allow 2 hrs. or more for chilling)

2 squares (2 oz.) unsweetened chocolate, or
6 tbsp. cocoa
½ cup sweetened condensed milk
¼ cup hot water
1 tbsp. unflavored gelatine
¼ cup cold water
¼ tsp. salt
3 egg yolks
3 egg whites
1 tsp. vanilla
6 shallow baked tart shells
6 baked pastry witches

Melt chocolate over hot water. Add sweetened condensed milk and hot water (if cocoa is used, mix with the condensed milk and water in top of double boiler and proceed with directions). Cook for a few minutes until thick and smooth. In the meantime soften the gelatine in cold water for 5 min. Add softened gelatine and salt to hot chocolate mixture and stir thoroughly. Cool a few minutes and add beaten egg yolks. Cool until mixture starts to thicken. Fold in stiffly beaten egg whites and stir in vanilla. Fill baked tart shells and top each with a baked pastry witch. Chill 2 hrs. or more before serving. Serves 6.

317 cal. per serving. Source of vitamins A and B complex.

Tested in The American Home Kitchen

• black magic cakes

Preparation time: 30 min.
(Allow 12 hrs. for chilling)

4 squares (4 oz.) unsweetened chocolate
1 can (15 oz.) sweetened condensed milk
½ cup water
Dash of salt
1¼ cup cream, whipped
(Reserve ¼ cup for garnishing)
32 vanilla wafers

Melt chocolate in top of double boiler. Add sweetened condensed milk and stir over boiling water until mixture is well thickened (5 minutes or longer). Add water and salt and continue cooking until thick. Cool. Fold in whipped cream. For each portion, spread chocolate mixture between 4 wafers and pile these on top of each other, covering top and sides also. To outline the jack-o'-lanterns, cat faces or any other Halloween characters, force whipped cream through the small opening attachment of a pastry tube. (See photograph on back of recipe.) Chill in refrigerator 12 hours or longer. Serves 8.

469 cal. per serving.

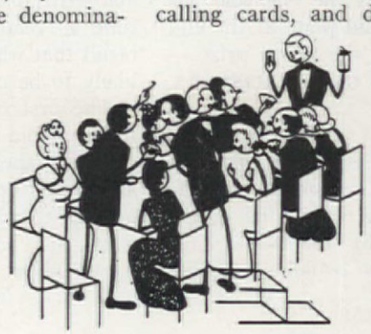
Courtesy of Borden's

Tested in The American Home Kitchen

Select gifts that are inexpensive. Have them clever, silly, practical or startling. Include a few odd togs that your guests will win and wear while playing. Wrap the big gifts simply, little ones in big boxes! After players are seated, give each an envelope containing 50 dried lima beans, which represent money. Near the host, who acts as auctioneer, are the gifts on a table. In front of him, face down, are the two decks of cards. One is *his* deck, from which he takes three cards, lays them face down on table so no one can see denominations. On each, he puts a gift. The rest of the deck remains in a pile, face down. He then picks up the other deck, deals out all the cards, one at a time, to everyone except himself. Players pick up and look at cards.

The auctioneer then takes top card from *his* deck and names it. Player holding matching card throws it on table, and the auctioner also discards his card. He then calls the next card, and the same thing happens. This continues until about a fourth of *his* deck is used. The auctioneer calls, "Sell!" Any player may buy or sell any of the cards left in his hand to any of the other players, using beans for money. The object is to get, and keep, cards which match those under the gifts.

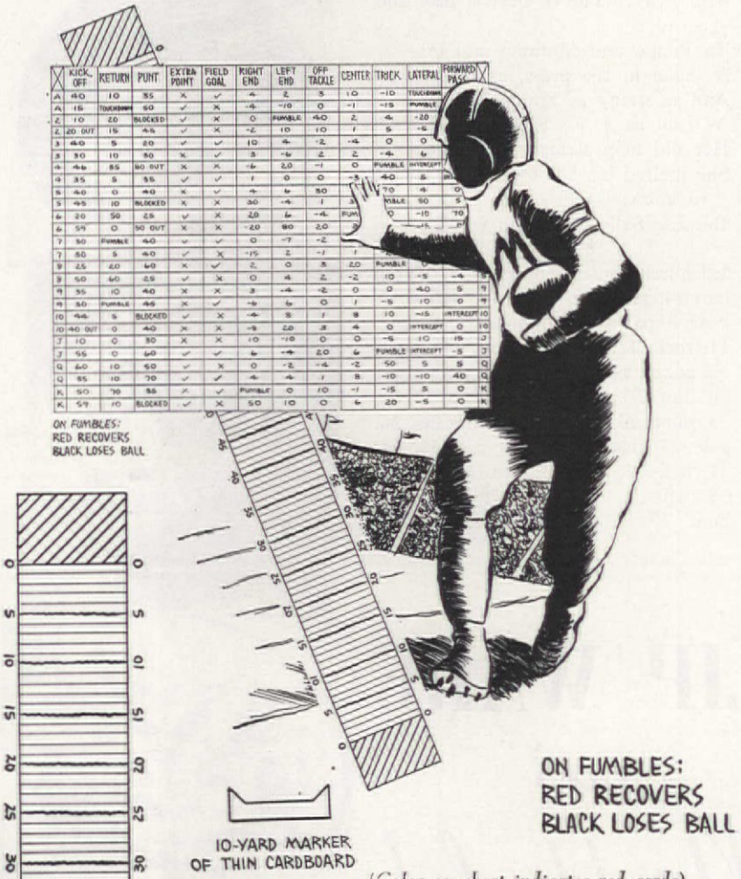
After buying and selling have been active a few minutes, the auctioneer blows his whistle again. *Everything* must stop! Again the auctioneer starts calling cards, and duplicate cards are discarded.



Everyone is given a chance to buy and sell several times before the last card in the auctioneer's deck has been called. At the very end, he picks up one of the three cards under a package, names it and gives the package to the player holding the matching card. This is done with each of the

three package-cards. The game is played until all the gifts are gone.

FOOTBALL GAME IN YOUR PARLOR: The idea was worked out by a group of Louisiana Tech lads, and perfected by "Doc" Grier. On heavy cardboard a regulation gridiron is laid out, divided into twelve parts, counting the two end zones. The ten sections used as the playing field are subdivided into ten separate parts, representing one yard each. An ordinary deck of cards is used with the chart. A fumble, kick yardage, a pass interception, its runback, are all indicated, worked out in such a manner as to give a different play for each two cards in the deck. That is, the three of diamonds and the three of hearts would indicate the same play, as would the jacks of clubs and spades, and so on. The yardages very nearly approximate those usually gained or lost on the field.



For field goals use check marks; for missed kicks, crosses.

Penalties are indicated by dots for offensive, crosses for defensive, offsides. These are placed beside yardage netted on the play in case penalty is refused. Fifteen-yard penalties may be added by using two jokers, one for an offensive, the other for a defensive, setback.

This is how the game is played: Shuffle and cut. High card wins and you choose to receive. The "ball" (a paper match, tooth-pick) is placed on the opponent's forty yard line. The dealer then turns up the top card. Say it's a three of clubs. Look for a black three on the chart. Opposite it under the "kick-off" column we find that it traveled 30 yards. Take the next card, which might be the six of hearts. Looking under the "return" column, opposite the red six, we find that you returned the ball 50 yards. So the ball is placed on the 20-yard line, where the chain is set up and play begins. The chain is a small piece of cardboard, cut to the length of the 10-yard division. It is now your first down. You call the play you want, say an off-tackle thrust. A ten of spades turns up. Opposite the black ten, we find you gained three yards. Now it's the second down and seven yards to go. As in real football, if you gain ten yards in four downs, you earn a first down. If not, usually there is a punt on the fourth down.

The game is divided into two halves, each consisting of playing all the cards.—**BILLIE DOZIER**

SAY IT WITH OLD SAYINGS: Let crowd supply missing words:

(*Color on chart indicates red cards*)

	KICK-OFF	RETURN	PUNT	EXTRA POINT	FIELD GOAL	RIGHT END	LEFT END	OFF TACKLE	CENTER	TRICK	LATERAL	FORWARD PASS	
A	40	10	35	X	✓	4	2	3	10	-10	TOUCHDOWN	20	A
A	15	TOUCHDOWN	50	✓	X	-4	-10	0	-1	-15	FUMBLE	INTERCEPT	A
2	10	20	BLOCKED	✓	X	0	FUMBLE	40	2	4	-20	0	2
2	20 OUT	15	45	✓	X	-2	10	10	1	5	-5	10	2
3	40	5	20	✓	✓	10	4	-2	-4	0	0	5	3
3	30	10	30	X	✓	3	-6	2	2	-4	6	0	3
4	46	35	80 OUT	X	X	-6	20	-1	0	FUMBLE	INTERCEPT	0	4
4	35	5	35	✓	✓	1	0	0	-3	40	5	INTERCEPT	4
5	40	0	40	X	✓	4	6	30	1	70	4	0	5
5	45	10	BLOCKED	X	X	30	-4	1	30	FUMBLE	80	5	5
6	20	50	25	✓	X	20	6	-4	FUMBLE	0	-10	70	6
6	59	0	50 OUT	X	X	-20	80	20	2	6	15	0	6
7	30	FUMBLE	40	✓	✓	0	-7	-2	0	-5	-5	5	7
7	30	5	40	✓	X	-15	2	-1	1	-20	FUMBLE	-10	7
8	25	20	60	X	✓	2	0	3	20	FUMBLE	0	10	8
8	50	60	25	✓	X	0	4	2	-2	10	-5	-4	8
9	35	10	40	X	X	3	-4	-2	0	0	40	5	9
9	30	FUMBLE	45	X	✓	-6	6	0	1	-5	10	0	9
10	44	5	BLOCKED	✓	X	-4	8	1	8	10	-15	INTERCEPT	10
10	40 OUT	0	40	X	X	-8	20	3	4	0	INTERCEPT	0	10
J	10	0	30	X	X	10	-10	0	0	-5	10	15	J
J	55	0	60	✓	✓	6	-4	20	6	FUMBLE	INTERCEPT	-5	J
Q	60	10	50	✓	X	0	-2	-4	-2	50	5	5	Q
Q	35	10	70	✓	✓	4	4	1	8	-10	-10	40	Q
K	50	70	35	X	✓	FUMBLE	0	10	-1	-15	5	0	K
K	59	10	BLOCKED	✓	X	50	10	0	6	20	-5	0	K

THE name *orangutan* comes from the Malay words *orań*, "man," and *utan*, "wild." *Rhinoceros* means "nose horn," from Greek *rhis, rhinos*, "nose," and *keras*, "a horn." *Dromedary*, originally a camel of unusual speed, comes from Greek *dromas*, "running." Its habit of honeycombing the earth with tunnels gave the *gopher* its name, which is from French *gaufre*, "honeycomb." You will find hundreds of interesting word origins in

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When disorder of kidney function permits poisonous matter to remain in your blood, it may cause nagging backache, rheumatic pains, leg pains, loss of pep and energy, getting up nights, swelling, puffiness under the eyes, headaches and dizziness.

Don't wait! Ask your druggist for Doan's Pills, used successfully by millions for over 40 years. They give happy relief and will help the 15 miles of kidney tubes flush out poisonous waste from your blood. Get Doan's Pills.

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5 inches across! All colors mixed. Exquisitely ruffled. Postpaid—*Burpee's Seed Catalog Free.*
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AT THE BALL OF THE FOOT!

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LIKE WALKING ON AIR—that's how it feels when you slip this feather-light Metatarsal cushion over the forepart of your foot. Makes high heel shoes a joy to wear. Takes up practically no room. Flesh color, washable. Sizes for men and women. Only $1 pair at Drug, Shoe and Dept. Stores. If your dealer's not supplied, ask him to order pair for you. Or send $1 to us, with size and width of shoe. Money refunded if you are not satisfied.

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Dr Scholl's LUPAD

Poppa was poor as a 1
But proud as a 2 too,
And it made him mad as a 3
To owe his landlord a sou.
With his purse as flat as a 4
And his pockets as empty as 5
Poppa was blue as 6
And almost as cross as a 7
Momma was plump as a 8
And slow as 9 too,
Tho' she wasn't as fat as a 10
She was firm as a 11 through and through.
When Poppa told Momma his troubles
Her face got as red as a 12
He tried to be brave as a 13
But instead, turned white as a 14
Momma's back got stiff as a 15
While limp as a 16 Poppa grew,
Then, quick as a 17 they decided
To give the old landlord his due.
The landlord was mean as a 18
Hard as 19 and sly as a 20
He was shrewd and smart as a 21
With a will as strong as an 22
His heart was as dead as a 23
And though he was thin as a 24
He was fully as rich as old 25
With a voice as rough as a 26
Full as a 27 of meanness,
He dressed as neat as a 28
But under it all he was bitter as 29
And just as ugly as 30
But little Sal, the landlord's gal,
Was not as blind as a 31
She knew her old man was a skinflint,
With a heart as black as your 32
So Sal got as busy as a 33
And, as quiet as a 34
She swept, as clean as a 35
Every bank in the rascal's house!
She lifted all his money bags
And hid them, snug as a 36
In mattresses as soft as 37
And even beneath the rug.
When Father came, she told him
He'd been picked as dry as a 38
Robbed of his money, and his friends,
And now he could struggle alone!
Said Sally, "You've been a heel and a cad
To Poppa and Momma and me;
A snake in the grass, as cold as 39
And as stingy as Simon Legree!"
As cool as a 40, Sally looked
Her old man straight in the eye;
She melted his heart — and I ought to know,
Because Sally's old man was I!

1. Churchmouse, 2. peacock, 3. March hare, 4. pancake, 5. air, 6. indigo, 7. bear, 8. partridge, 9. molasses, 10. pig, 11. rock, 12. beet, 13. lion, 14. sheet, 15. poker, 16. rag, 17. wink, 18. miser, 19. flint, 20. fox, 21. steel trap, 22. ox, 23. doornail, 24. rail, 25. Croesus, 26. gale, 27. tick, 28. pin, 29. gall, 30. sin, 31. bat, 32. hat, 33. bee, 34. mouse, 35. whistle, 36. bug, 37. down, 38. bone, 39. ice, 40. cucumber.

SLIP WARE *was Neighborly!*

EDNA DEU PREE NELSON

The scattered remnants of this folk art that served our forefathers so well seem to exude proudly the spirit of all American pioneers, expressing their good will, their quaint humor, and love of color

Photographs courtesy New York Historical Society and Metropolitan Museum of Art

IN A manner of speaking, slip ware, the pioneer of American pottery, was a man's dish! There are no records of women having much to do with the actual making of slip ware for home and dairy, and if any woman had a hand in its designing or production, the potter got all the credit. Even those Connecticut and New York pieces of a hundred years ago marked simply, "For Julia" and "For Sally," suggest the choice of a man in sentiment and script. But, as in all things economical or political, woman's influence, though present in old slip ware, was behind the scenes.

For the better part of one hundred and fifty years, from the early eighteenth century far into the nineteenth century, this ware was in use from New England to South Carolina, greatly in demand by people who could not afford expensive English china. At that time (for seventy-five years or even longer) there was no china made in this country.

From the slip-ware makers, whose potteries were often a part of their farms, came literally hundreds of dishes for household and dairy use, toys for children, ornaments for table or shelf, plates to substitute for pictures. Plates for pies, a dish that had swept from New England throughout the colonies, were turned out by the thousands, labeled "Lemon Pie," "Apple Pie," "Cherry Pie," and so on and on. Pans for milk, churns for butter, crocks, jugs for cider, jars for preserves and molasses came from the humbler potteries. It was all very casual and neighborly, since all the potter need do was dig up clay on his farm, make the dish and cover it with slip. One of the women in the neighborhood would happen upon a potter: "Mr. Jennings, I need another half dozen milk pans and a couple of pie plates." Or, "Sally has a birthday next month; I'd like to give her half a dozen decorated plates." And before she could finish her day's baking, the order was on the way.

THE WARE WAS SUN-DRIED, and then dipped into, or brushed over with, a thin wash of "slip," made from lead and clay. This lead glaze was applied on both inside and outside of vessels designed to hold liquids, and on the outside of pieces that did not require sealing. In color the "slip" might be yellow, or soft green, or greenish-yellow, white, black, brown, red, or brown-purple. On a black or brown dish, contrasting colors might be used, and often a design was scratched through the slip before it was entirely dry, so that the color of the clay showed through.

Designs of the slip ware of New England makers were restrained, as might be expected. Clay for the slip ware made at the Norton potteries in Vermont was from Captain Norton's farm; the materials used for "slip" were brought from Albany, N. Y., where the "Albany slip" originated. Designs were reduced to simplest expressions, as were the decorations; the slip ware was well made, generous in size and of excellent workmanship. Softly blended colors in darker tones were used in the slip, and a few incised lines or raised decoration in slip completed the dishes.

In both Connecticut and New York, initials, Christian names, and dates were popular, as well as the names of pies on pie dishes. These were written boldly across the dishes. From the potteries in Hartford, Conn., came black glaze, decorated with pale yellow or yellow marked with lines in purple-brown.

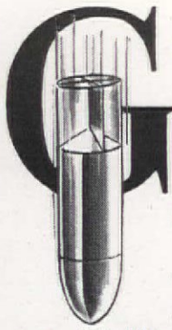
The potters of New Jersey and Pennsylvania struck a gay note in their slip ware. Their designs include flowers and foliage, birds, barnyard fowl (the peacock was a favorite), hunting scenes, horses, figures of men and women, simple rhymes and bits of homely philosophy or humor. Among the more prominent potters of these early times were Spinner, Neesz, Klinker, Stout, Smith, Hubener, Drach, Leidy, Headman (John and Peter, Andrew and Charles), Kline, Scholl (Michael and Jacob), Roudebuth, Stofflet, Troxel, Harny (David and Jared), Berger, Weaver, Hildebrand, Diehl.

Of these, David Spinner of Bucks County, Pennsylvania, whose father had come from Switzerland in 1739, was one of the finest. He made plates, sugar bowls, cream jugs, vegetable dishes, whatever order came to his hand, executing his work with the care of the artist. His decorations show fine drawing, color, and life. One reads the "signs of the times" in his work; he employed figures and horses lavishly. On one of his plates the subject is a horse race with the words, "Go for half a Joe," a term that refers to a Portuguese coin known as Johannes, worth about $14. Spinner liked to repeat the same figures on a series of pieces; these were designed to stand together on shelf or dresser, an idea copied by the less able potters and by his apprentices who later became potters with their own establishments.

ON DISHES FOR GIFTS the philosopher or the humorist appeared. "Never give a certainty for an uncertainty" is a local Polonius advising a Laertes. Lack of space or haste is shown in the line, "To love and be loved is the greatest joy on earth, and so forth, in the year 1831." Striking the note of freedom is "Liberty for I. A. Jackson" on a Samuel Troxel plate. Much of the humor was bucolic: "Is my pig clean, so is my man." These people made their own art; their good-will and quaint humor and love of color went into this early folk art.

In Morgantown, W. Va., in 1783 a potter, Foulke, of English descent produced slip ware, some of which is in the Smithsonian Institute at Washington, along with a set of potter's tools for making it.

Came the Ohio River traffic, the white stone ware and the gay slip ware disappeared, but private collectors have turned up interesting specimens; in museums like the New York Historical Society, Pennsylvania Museum, Bucks County Historical Society, Metropolitan Museum, Smithsonian Institute are handsome and valuable examples.



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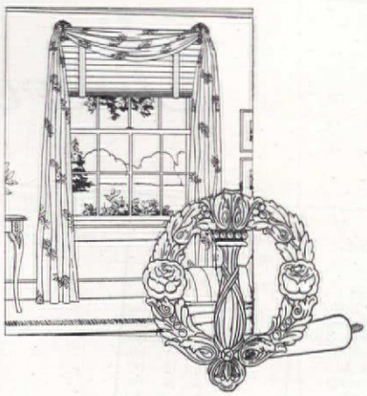

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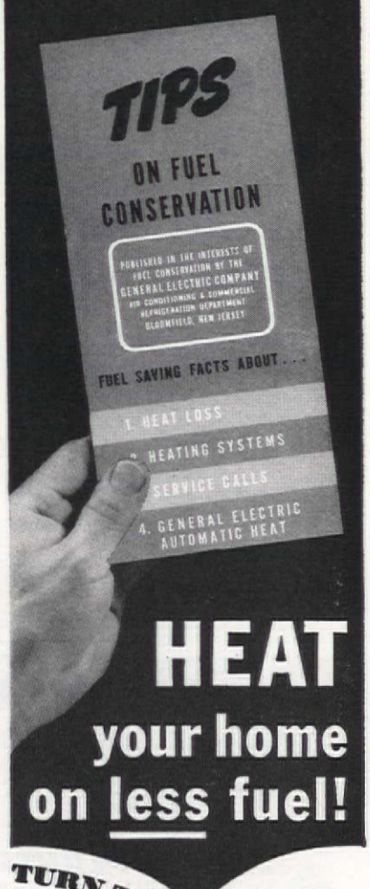

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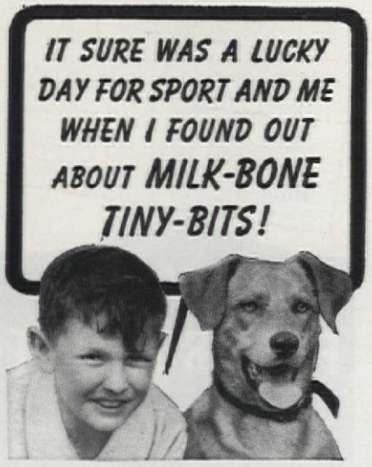

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J. Horace McFarland

There's Work

No.	FRUIT	Kind	ESTIMATED YIELD Year after planting 2nd	5th	9th	RIPENING SEASON Apr.	May	Jun.	Jul.	Aug.	Sept.	Oct.
1	PLUM	Methley	½ bu.	2 bu.	2½ bu.							
1	PLUM	Red June		2 bu.	2½ bu.							
1	PEACH	Early Rose	1 bu.	2 bu.	2½ bu.							
1	PEACH	Georgia Belle	1 bu.	2 bu.	2½ bu.							
1	PEACH	Seedling	¾ bu.	1 bu.	2½ bu.							
1	APPLE	Red June	1 gal.	1 bu.	3 bu.							
1	APPLE	Delicious		1 bu.	3 bu.							
2	APPLE	Yates		1 bu.	3 bu.							
1	APPLE	Baldwin		¼ bu.	2 bu.							
1	PEAR	Kieffer		¼ bu.	2 bu.							
2	PEAR	Celeste		8 gal.	25 gal.							
1	FIG	Champanel	½ bu.	6 bu.	7 bu.							
2	GRAPE	Hunt	1 gal.	1 bu.	1 bu.							
7	GRAPE	Thomas	1 gal.	1 bu.	1 bu.							
1	GRAPE	Stucky		1 bu.	1 bu.							
1	GRAPE	Male	Grown	as a po	llinator	not a fruit bearer						
1	GRAPE	Missionary	4 qts.	20 qts.	20 qts.							
100 ft.	STRAWB'Y											

Estimated Returns from a Home Fruit Garden in the South.—Alabama Agricultural Experiment Station.

TO EVERY true gardener autumn is a time to look forward—not merely glance back over the season that's past. For it is in the fall that much of the important planting for future garden satisfaction is done to best advantage.

Take a fruit tree, for instance—the perfect example of really versatile usefulness. In spring it is glamorous with blossoms. In fall it yields generously and increasingly (as the above table shows) of a type of food that is essential to a balanced and adequate diet and delicious in the bargain. All through the hot weather its foliage casts welcome shade, and in winter it displays a characteristic form and pattern that add much to a garden vista or a landscape. Moreover, fruit trees (and nut trees as well) are no harder to grow than wholly ornamental sorts; they are abundantly available in great variety, and they are definitely inexpensive when first costs and upkeep are compared with gratifying future returns.

Now, and until the ground freezes, is the time to plant most fruit trees and bushes. As in planting ornamentals, you should: Prepare the ground thoroughly, adding plenty of humus and slow-acting plant food—for trees are a long time crop; dig a generously large hole, spread the roots naturally, set the tree to stand at the same level as it stood in the nursery (as revealed by the soil line on the trunk), and firm the earth well. That last point is important and, to take a tip from practiced nurserymen, as C. Edward Scofield of Connecticut suggests, an excellent way is to wash it down around the roots. After you have shoveled the soil loosely into the hole until it is heaped three or four inches above the normal grade, push the hose end (nozzle removed) into the

ground below the tree and turn the water on gently. It will settle the soil more firmly than you could pack it, with no danger of bruising the bark or roots. A mulch of any coarse litter applied around the tree will check evaporation, but this is best done after the ground freezes. Pruning—except for removing any broken branches—can usually be left until spring.

If yours is a very small garden, you can still enjoy home-grown fruit by planting some of the convenient, extremely dwarf trees that are so well developed and shaped when you get them that they can be expected to start bearing within a year or two or three. While it is true that it is always advisable to plant two or more varieties of most fruits so that they will pollinate one another and insure a set of fruit, this is not essential if a single tree is of one of the so-called self-fertile kinds; or if it has had some of its branches grafted to other compatible sorts. Get advice from your nurseryman or your State Agricultural College on this point before buying your trees. If you are interested enough in fruit growing to want to try out a new variety occasionally, membership in the cooperative New York State Fruit Testing Association (at Geneva, N. Y.) will bring generous returns in useful information for a very nominal investment.

Richard Crist

Even though they never attain the majesty of standards, dwarf trees offer the advantage of enabling you to interplant slow-growing kinds with more quickly maturing sorts, these with temporary bush fruits, and these, in turn, with strawberries, the smaller to be gradually removed as the larger need more space. Fences and trellises, of course, offer space for grape vines which can be decorative as well as fruit-productive.

to Be Done in the Fall!

H. E. Marsden

YES, right now is the time to get going on next year's garden, for there are a lot of long-range factors that can make it a good one. Care is one, and weather's another, and the plants themselves are a third. But most important of all, in the opinion of many people who know what's what, is the soil, for this is the foundation on which the whole growth of flowers, vegetables, vines, or what have you, is built.

Soil does a two-way job for plants. First, it provides the support which enables them to stand up and grow despite wind and other physical disturbances. And, secondly, it furnishes them with those chemicals and liquids from which they manufacture stems, leaves, blossoms, fruit, and everything else which makes them worth having. Among garden plants, as most of us understand the term, only the aquatics, such as waterlilies, can do without soil and like it. So let's look quickly at some of the basic facts and see what can be done about them.

Plant trees carefully in good soil, settle them with a hose stream, and smooth surface

Kilmer

Plants, of course, depend upon their roots to anchor them in the garden and gather the foods which they require. So it follows that the soil must be favorable for normal root welfare—easy to penetrate yet firm enough to provide sufficient grip. Sand fulfills the first of these conditions but fails in the latter; to use a gardener's term, it is too "light." The exact reverse of this situation is found in clay, which is called "heavy" because it is composed of such tiny particles that they stick together in a dense, hard mass. Oddly enough, unduly light and heavy soils can both be corrected, and the subsequent garden made more successful, by the addition of *humus* (old vegetation of some kind which has rotted away to an earth-like consistency) in sufficient quantity to produce a mixture which, when very slightly dampened and squeezed in the palm of your hand, will hold its compressed form and yet crumble apart at a touch. The deeper such a supply of humus can be applied, the better—even to two feet or more. As a very minimum, it should be mixed in to a depth of eight inches, even for shallow-rooting annual plants.

This humus ingredient performs several other very important jobs. One is helping the soil to maintain the tiny particles of air which roots need, besides moisture and plant food, to carry on their work successfully. Also, it assists in conserving the essential moisture supply furnished by rainfall or artificial watering. But of at least equal importance is the fact that a properly "humused" soil makes an ideal home for those countless myriads of beneficial bacteria, far too small to be seen by the sharpest of eyes, whose job it is to take charge of the raw chemical elements in the soil and convert them into forms which the roots can pick up in solution and pass along to the plant as easily digestible food, so to speak. Countless gardens fail because of insufficient humus; it's one of those things that they simply must have if they are to do their best. Some forms of humus contain a fair supply of one or more of the important elements which go to make up a balanced diet for the great majority of flowers, vegetables, shrubs, and trees. You can't count on them as an all-around plant food source, though. So, to provide the essential "Big Three" (nitrogen, phosphorus, and potassium), as well as a number of relatively minor elements, good gardeners fall back on much more concentrated forms of prepared "fertilizers." The best of these are blended compounds forming a whole scientifically correct plant nutrition program. Their use in greater or less amounts is an actual necessity in virtually every garden worthy of the name.

In very, very few cases it is possible to set up overnight, so to speak, a garden soil that fulfills all these requirements for success; the proper preparatory steps take time. No matter whether you plan a vegetable or a flower garden, here are some of the important things to think about and do this autumn:

An ideal garden site is level, well drained and, for the great majority of plants, open to full sunlight for at least six hours every day. Also, it's far enough away from trees with far-spreading roots to be reasonably safe from their invasion. Should it be low-lying and inclined to stay soggily wet, you may find it wise to install some kind of subsurface drain.

If the ground is very sandy or gravelly, try to get enough old rotted tree leaves, peat, commercial humus, or some other form of disintegrated vegetation to spread a three-inch layer over the whole surface. But if its consistency is dense and clay-like, you will also need enough coarse sand or coal ashes to break it up. Experiment with a small section.

If the space you intend to plant has not been cultivated for several years, mark it out clearly, spread on the humus, sand, and then dig it to the full depth of the spade blade, turning each spadeful upside down as you drop it back into place. This will get the added materials underground where they belong. During the operation, remove all stones, and any weeds or other roots that you come across. And then let the ground lie in this rough condition until spring planting time approaches.

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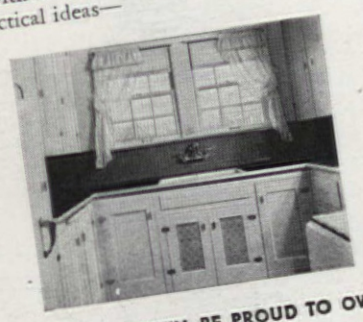

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THIS YEAR *I'll start early!*

Sketches and diary by
SARAH LESLIE

SPRING housecleaning turns up last year's cards so I vow to begin.

June, and my brain teems, but Christmas is six months off. So I plan.

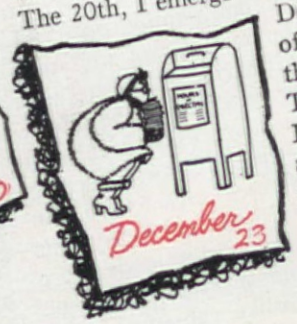
Half-yearly sales! No, I'd better wait.

Vacation time, and a perfect opportunity to find something for Aunt Annie. But, somehow, I return empty-handed. The budget is flattened by my September shopping orgy, so I daren't start then.

So in October I decide to make all my gifts. I buy all the necessary materials.

Thanksgiving day finds me full of turkey. The next day I awake—time is short. I stitch and hem madly, even on crowded busses.

December 15, I decide I can't possibly finish my handiwork by this Christmas, so I start my frenzied shopping. The 20th, I emerge from the hordes with plain white tissue. December 23 I mail Aunt Annie's box of handkerchiefs and my cards, hoping the post office will be blamed—not me.



The Day arrives! I wrap myself in a gold housecoat from Aunt Annie. I'm full of good will. *Next* year, I'll start early!

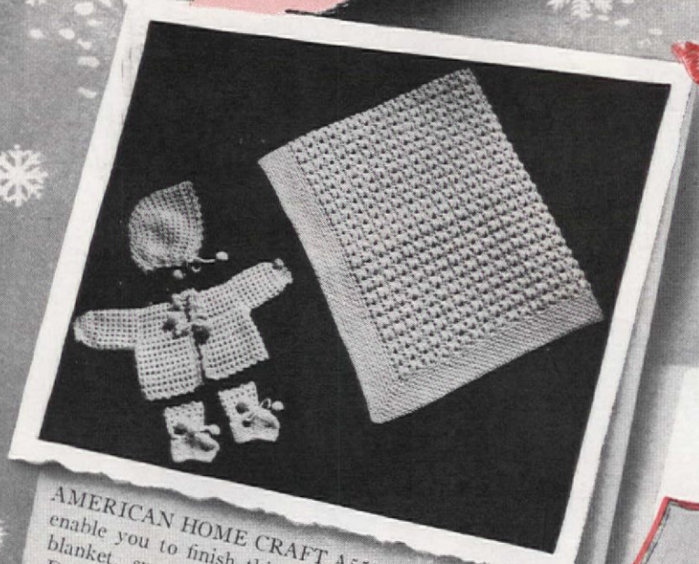
BEFORE you know it, it will be the night before Christmas, and this is no year to be in the dire predicament of the lady across the page. This is the time for forethought and planning, for an outlay of effort rather than just money. Gifts that fill a need or a special want, are doubly appreciated if made by hand, for they seem somehow to fit into the true meaning of Christmas. To help you make your holiday giving memorable and long-lasting in the minds of your friends, we have prepared patterns for all of the articles shown on this and the two following pages. No need to be an old hand at this sort of thing—venture out into new fields. You'll get such a thrill from seeing the products of your own industry that you'll understand far more fully than ever before why "it is more blessed to give than to receive."

AMERICAN HOME CRAFT A558: One of the requisites for baby's health is to keep him warm. Make this sacque with crocheted edging and fetching appliqué. Hot iron transfer and cutting pattern with instructions, 15 cents

Three bags sketched by Dorothy Monet

AMERICAN HOME CRAFT A560: Four evening bags to add glamor to the holiday scene, designed by Lucina Wakefield. Pattern for all four styles, 25 cents

Photographs, F. M. Demarest



AMERICAN HOME CRAFT A559: An easy stitch will enable you to finish this crocheted baby set, including blanket, sweater, cap, and booties, before Christmas. Design from Evelyn H. Carpenter. Instructions, 20 cents

AMERICAN HOME CRAFT A561: Kill two birds with one stone when you crochet these two bed jackets, one in mother's size, and the diminutive copy for the new baby. Full instructions for working both, 15 cents

AMERICAN HOME CRAFT A562: Half the feeding problem will be solved if you give the youngster this attractive bib and place mat made of oilcloth appliqué, designed by Lucina Wakefield. Cutting pattern, 15 cents

ORDER AMERICAN HOME PATTERNS BY NUMBER FROM THE AMERICAN HOME PATTERN SERVICE, 251 FOURTH AVENUE, NEW YORK CITY

Photographs, F. M. Demarest

ADVANCE 3116

ADVANCE 2463

ADVANCE 2616

ADVANCE Nightgown 3116 is cut on the nightshirt lines that college girls love. Sizes 12-40, 15 cents. ADVANCE Girl's Housecoat 2463 comes in sizes 2-14, is 15 cents. ADVANCE Doll's Wardrobe 2616 includes six complete outfits, and undies, and comes in sizes to fit dolls 14-22 inches high at 15 cents. ADVANCE Bedjacket 2612, cut in small, medium, and large sizes, is 15 cents. Four models included. Order Advance Patterns from The American Home Pattern Service, or purchase in stores everywhere

ADVANCE 2612

AMERICAN HOME CRAFT A563: Gifts that are as sensible as they are gay, a parka hood that fits down over shoulders under coat, mittens with fuzzy backs, and ear-muffs. Complete directions, 20 cents

AMERICAN HOME CRAFT A565: Your needles can turn out ear-rings and matching hair ornament in no time; crochet directions are only 10 cents

AMERICAN HOME CRAFT A564: This crocheted shako hat reflects one of the season's most popular trends. Done in bright wools, with matching bell-trimmed mittens, it's a grand accent for simple coats; directions, 15 cents

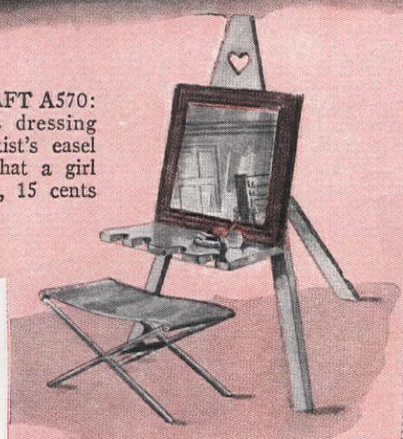
AMERICAN HOME CRAFT A566: Crocheted novelties that add to the charm of bright pottery. The Mexican sombreros and the oval mat are for hot dishes. The fish are holders, one for a teapot. Full directions, 15 cents

ORDER AMERICAN HOME PATTERNS BY NUMBER FROM THE AMERICAN HOME PATTERN SERVICE, 251 FOURTH AVENUE, NEW YORK CITY

AMERICAN HOME CRAFT A567: Bright Christmas tree ornaments, some of them in animal shapes, are eminently practical made of red and green oilcloth scraps. Patterns for these eight styles, designed by Esther G. Cooper, included in directions, 20 cents

AMERICAN HOME CRAFT A568: Two darling stuffed dolls to give any child a merry Christmas. Choc'late and Cherry were designed by Kathleen Eames Little, and full instructions are 15 cents

AMERICAN HOME CRAFT A570: Strictly utilitarian, this dressing table copied from an artist's easel by K. Louis, and just what a girl would love. Building plan, 15 cents



AMERICAN HOME CRAFT A569: Perennial favorites of childhood, these three bean bags come forth in new guises designed by Joy Russack. Wonderful way to use scraps of bright materials. Full patterns, 15 cents

ADVANCE 2610

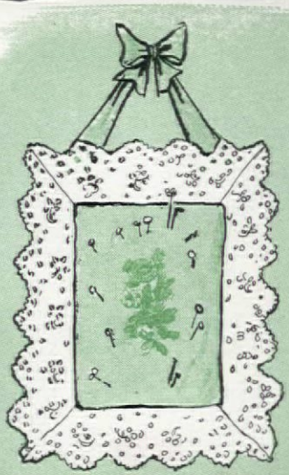
ADVANCE Stuffed Toys 2610: This pattern includes instructions for making four lovable animals, the giraffe and teddy bear shown, monkey and kitten. 25 cents. Order Advance Patterns from The American Home Pattern Service or purchase in leading stores everywhere

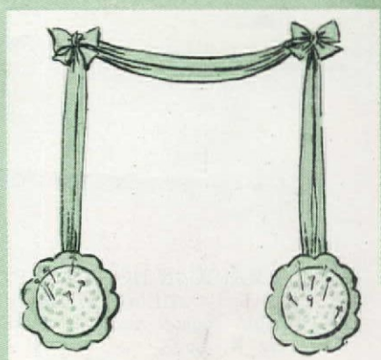
AMERICAN HOME CRAFT A571: This "Ducky" play car designed by A. E. Glasscock can replace expensive toys on Santa's list; complete building instructions, 15 cents

AMERICAN HOME CRAFT A572: A model home you can build right now—and being a doll house, it will thrill both you and your daughter. Hinged roof sections and even flower boxes. Detailed building plans, 20 cents

AMERICAN HOME CRAFT A570: Practice sessions will be popular if you build your son this sturdy music stand. Top drops, it doubles as a desk. Designed by W. A. Pedlar. 15 cents

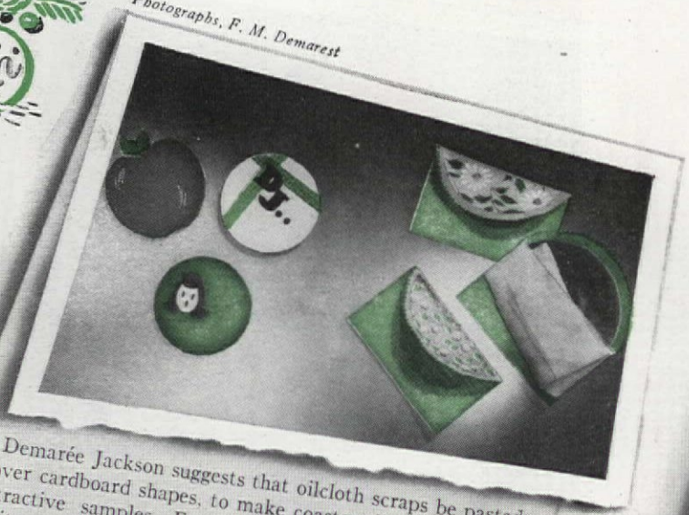
PEARLS OF Little Price





Pincushions are gems of convenience, and Hermia Rogerson suggests these dainty ones to carry out the decoration of your dressing table. Two of the square ones, framed in eyelet embroidery, are a change from the usual pictures. Or hang two round ones, of dotted cotton, across a mirror with a long ribbon. They can be scented, too.

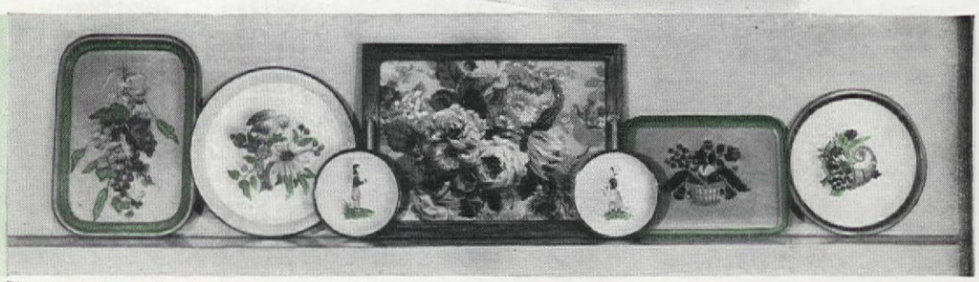
Photographs, F. M. Demarest



Demarée Jackson suggests that oilcloth scraps be pasted over cardboard shapes, to make coasters like these very attractive samples. From Amelia Rogers, the pastel dimity envelopes with chintz flaps for gift hankies

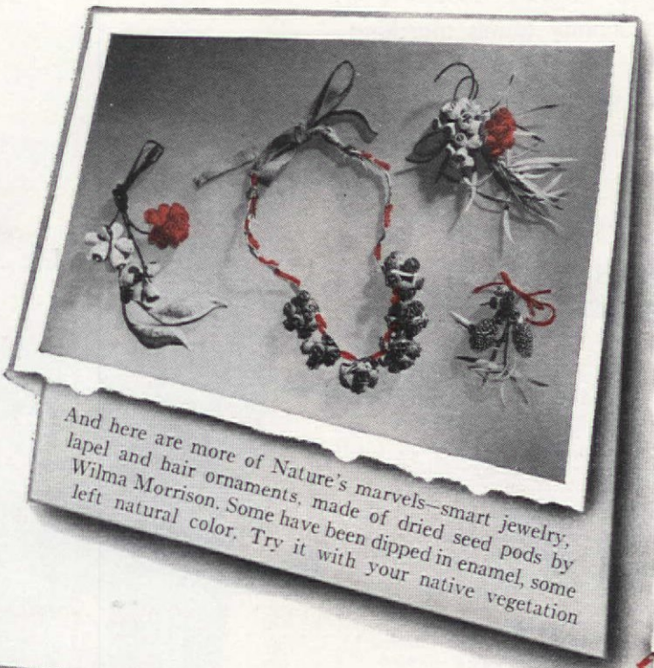
Costume jewelry from homely twine! Celia Berick has made rope into these smart accessories. Rope is sewed into desired shapes, paint is applied and, after piece is assembled, it is shellacked. Fringed ends are easy

Cut-outs from wallpaper applied to trays and plates will make gifts that can brighten any woman's heart and home. These suggestions are from Elsie Doty Sopp.

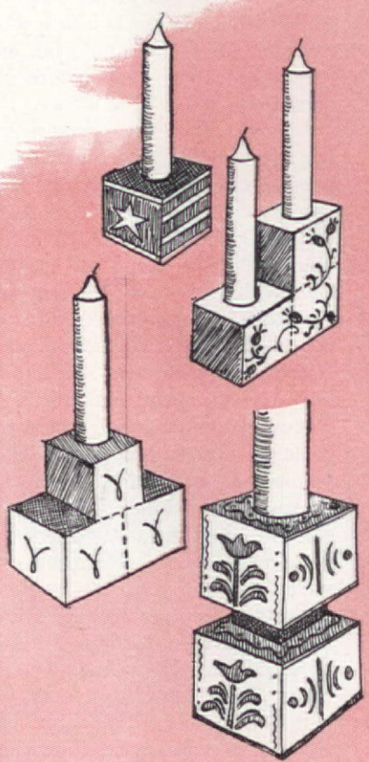


Photograph Charles Conkling

How did your garden grow? If it produced a goodly crop of gourds, capitalize on them by painting them in gay colors and transforming them into toys, like these done by Wilma Morrison. Gourd toys float in the bathtub!



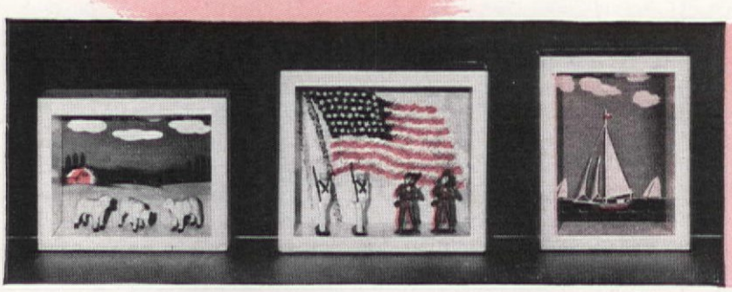
And here are more of Nature's marvels—smart jewelry, lapel and hair ornaments, made of dried seed pods by Wilma Morrison. Some have been dipped in enamel, some left natural color. Try it with your native vegetation



Joy Russack suggests these candlesticks made from lumber scraps, ends of two-by-fours which can be easily obtained and turned into worthwhile articles. The single block is enameled in patriotic motif. For the others, combinations of two or three blocks are used with various decorations to carry out the desired scheme. Blocks are glued together, then painted.

Stars cut from plywood, bone rings, and red, white, and blue cotton yarn have been employed to fashion these stunning bits of costume jewelry, made by Michael Paul. The yarn is braided to achieve most effective patterns

THESE are just a few of the choice "little" gifts you can turn out, by turning on your imagination. There are no instructions for making the items shown on these two pages, but you'll find that half the fun of making such bibelots is applying your own pet tastes and tricks to them. And these should suggest scores of other ideas!



Shadow box pictures for children's rooms by Cobbett Williams. Plywood can be used for box with simple sky background, and inexpensive toys for any desired groupings

MAIL IT TODAY!

PACKAGES being sent to members of the armed services abroad (including Alaska) should be mailed immediately. The government and post office officials have announced that every effort will be made to deliver by Christmas all packages mailed before November 1. You are urged to cooperate in expediting deliveries by restricting the size of a parcel to that of an ordinary shoe box, and the weight to 6 pounds. Since the forces are amply supplied with food and clothing, officials suggest that relatives and friends avoid sending such items.

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F. M. Demarest photograph: courtesy Charak

Home to Mother

MARCELLA RYSER

THERE'S a back-home-to-mother movement sweeping the country these days, but the young wives who are doing it aren't mad about some trivial thing their new husbands have done, as the old story goes. This is a wartime measure, for those same new husbands are off to the service. So many a smart young girl is back in the bosom of her family, a wise and logical move. In the first place, it is expensive and almost prohibitive to maintain a home on a curtailed income, even if the girl does have a job. Furthermore, it's pretty lonely. *But,* unless everyone concerned realizes the adjustments that must be made, this move can be most unhappy and unfortunate.

Perhaps this sounds strange to you, since the daughter is returning to live with her own family, but it is quite true. It is sometimes most difficult for a daughter—no matter what age—to express herself, stand on her own two feet, or in any way represent a definite personality when with her own family. Then, too, she has been living a life independent of her family, making her own decisions, taking care of a husband as well as herself. It is definitely a two-sided question, but you, mother and father, should realize that: regardless of whether she's been a wife for weeks, months, or years, she has been the keeper of a home; she has managed it well; she is an adult individual and no longer a child. Some serious thought in these directions will be the means of dispelling, before they appear, those unnecessary inconveniences and misunderstandings that so often arise when least expected.

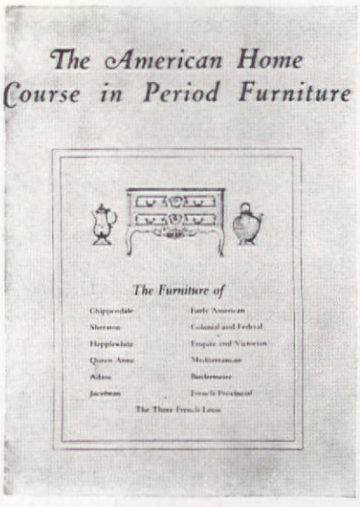
One of the first things to do is to arrange space for her to store and place her belongings. Ask her if she wants her living quarters furnished with her very own things. Perhaps she would be happier surrounded with familiar objects. She will undoubtedly suggest it, but don't use her things unless she really urges you or you actually need them badly. This will save ill feelings that might possibly arise after she is again living a normal married life. And, most important of all, give her a room (or two, if possible) for her very own. Try to arrange this room so that it will serve as both a bedroom and a pleasant room in which to spend leisure time. This is necessary for the emotional and mental health of all concerned. She needs privacy in which to relax, read, or perhaps entertain friends that are not mutual. You cannot be expected to retire early every time she has company, nor should she be called upon to be present every time you entertain. Your home is your home and yet, while your daughter is now a most welcome guest, she cannot fall into the same category as before her marriage—and independence.

Likewise, there is no good reason why you should have to cater to her every wish and whim. Perhaps you once did, but don't spoil her now. Help her to grow! Don't demand that she spend all her free time with you, do all the odd jobs you think up, or go places with you constantly. She is young and needs friends her own age and should have time to spend with them.

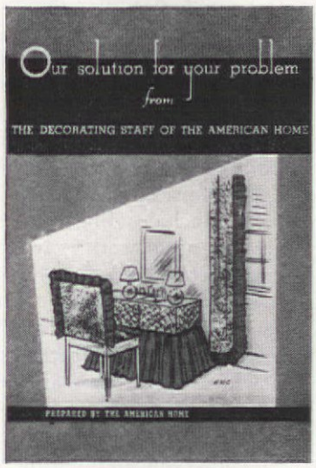
And, daughter, here's where you come in. Remember, young lady, you're not home from camp all brown and bright-eyed after a summer of sun and water, nor home from college with every evening dated and your only problem being to keep John and David from ringing your doorbell at the same minute. This time, you are home "as an adult" to live as such with your family. It is doubly hard for you, as you must adjust yourself both to living without your husband and to living at home again. However, it must be done and, regardless of your mother's efficiency and stamina, gone are the days when you slept late every morning, while she got the breakfast and straightened up the house. This is a fifty-fifty proposition now, so rise and shine and share the household responsibilities like a man—particularly if you want to avoid being treated like a child and made to feel like one again.

One of the greatest ways to keep your mind off your own troubles is

OUR "Make Your Own" booklet, priced at 50 cents, is all that the name implies. Tells how to cover big and little chairs, discusses curtains and draperies for all types of windows. Suggests scores of clever treatments.



WHEN it comes to period furniture, you must know whereof you speak! "The American Home Course in Period Furniture" is written by authorities, people who really know all there is to know about every period that is dealt with. (50 cents.)



BOOKLET above gives instructions for making matching draperies, chair slipcover, box studio couch cover, dressing-table skirt (#129), 6 cents.

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work. Even if you have never worked before in your life, there are jobs in which you are needed. It will be stimulating, give you a new interest, and make you feel that you, too, are doing your part. But, whether you work or not, it is only fair that you lift some of the daily load from your mother's shoulders by giving her a hand at home. And by helping her, you can, at the same time, undoubtedly learn a great deal from her.

PERHAPS YOU ARE BRINGING your baby. This presents even more need for a real heart-to-heart talk and a plan for living. Grandparents love and adore their grandchildren, of course, but do not expect them to change their way of living to fit a baby's schedule. Remember that they have had many peaceful years and, until now, have thought that their days of bottles and formulas and afternoon naps were things of the past. Today, it is *your* baby and *your* responsibility, even though they do enjoy bathing, feeding, and playing with him on occasion. Don't expect more and you will be happily surprised; don't demand more and they will delight in doing many little extras for you. Of course they do have most decided views about bringing up children which might not agree with yours. But discuss this with them and explain the rhyme and reason for "your way" of bringing up your baby. They often forget, for instance, that babies are smart little people and will cry longer and louder if it will bring them more attention. And while babies are cute, hard to resist, and easy to spoil, that is not part of your well-planned program and you *do* need their cooperation.

So, take the bull by the horns and talk it all over together—the meals, the shopping, the baby, the entertaining, the work. Share the little everyday problems that are always popping up, even in the most well-regulated of households. Your enthusiasm and interest will brighten their lives and a really business-like round table discussion will do wonders to soften much of the necessary adjustment. Thoughtfulness and consideration on the part of each one will be repaid a thousandfold.

And last but not least, this Home-to-Mother movement is going to be a great morale booster for many a young husband. For one thing, he'll have no more cause to worry about his wife alone in case of illness or any other troubles. Most important to his peace of mind is the knowledge that his wife is safe and happy in her own home.

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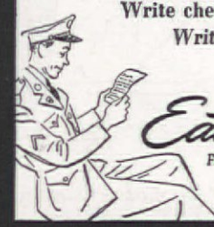

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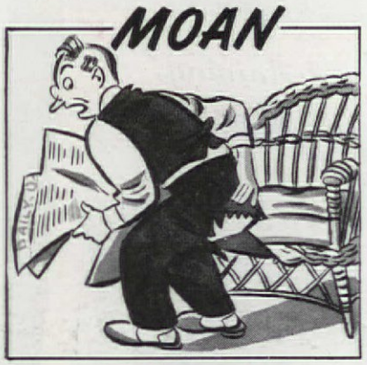
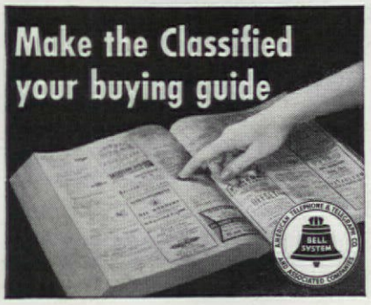
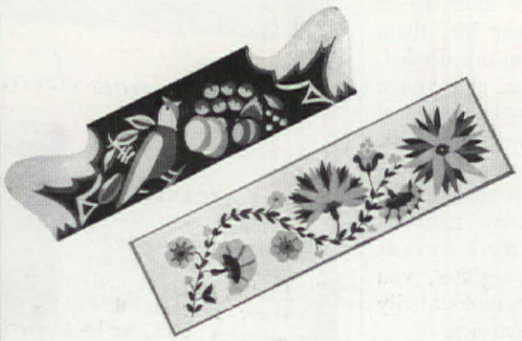


MORAL: *No matter what needs patching, look in the Classified to have it fixed.*

Now that your auto, radio, rugs (and most everything) must do for the duration, look to the Classified to keep things in condition.

All the tradespeople whom you can call for repairs are arranged under easy-to-find headings in the Classified. Not only are their addresses and telephone numbers given, but in many cases helpful information which will aid you in choosing the ones best fitted to serve you. So . . .





Dress Up Your Furniture with These Gay Designs

HERE'S HOW

NO NEED to fret because you haven't the born instincts of a painter, or to feel that, because of that, you can't do a thing to adapt painted decorations to your home. All you need do is take advantage of our American Home Craft Pattern A573, which gives full directions for applying the effective designs shown on this page.

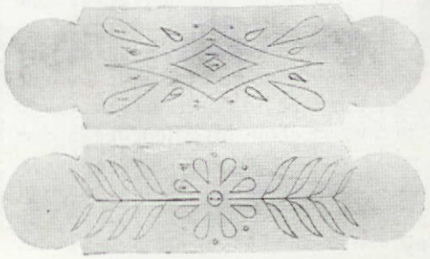
This pattern includes tracing diagrams for the three authentic Pennsylvania Dutch motifs shown at the top of the page. These were copied in exact detail from American antiques at the Metropolitan Museum of Art, and the actual size of the pattern tracings is four times that of the reproductions shown here. The smaller figures in peasant trend, shown at the bottom of the page, are included, too, eight times this size. The pattern includes suggested combinations of paints, and instructions for obtaining unusual colors which will add greatly to the final effect of such decoration.

There's no time like the present to give vent to that urge for color and brilliance in your everyday surroundings. We're all spending more time at home, relaxing there, entertaining there, working there, and it's common sense that morale gets a lift from brighter, pleasanter settings. Use this easy beauty treatment on your simplest pieces, little unpainted bookcases, inexpensive kitchen chairs, closet doors, and watch them turn into the beauty spots of your home.

These motifs will do wonders to brighten dull, uninteresting pieces of furniture—chests, bed headboards, and wall spaces. The two conventional designs shown at the very bottom of this page are particularly well suited to use on the fronts of drawers. The Pennsylvania Dutch panels fit perfectly onto the tops of chair backs. Kitchens done in Pennsylvania Dutch follow one of the best of American traditions, and the theme is just as appropriate for dinettes, living rooms furnished with maple and Early American pieces, bedrooms, and sun porches. The peasant designs will fit wonderfully well into children's rooms and nurseries, and they're "good as gold" for a host of other uses. They can be used to decorate waste baskets, scrapbooks, picture frames, lamp shades, and thus help you in making gifts to lighten the holiday budget, brighten the holiday scene.

AMERICAN HOME CRAFT A573 includes tracings for the three Pennsylvania Dutch and eleven Peasant designs on this page (30 cents)

The complete pattern, American Home Craft A573, including directions for these 14 figures and designs, is priced at only 30 cents, and *may be ordered from* AMERICAN HOME PATTERN SERVICE, 251 FOURTH AVENUE, NEWYORK, NEWYORK



PATTERN LEAFLET

HANDY reference to all articles in our new Pattern Service, from its inauguration in our April, 1942, issue, through the August issue, is yours in the leaflet, "Subjects For Review," (#137) priced at 6 cents. This leaflet includes illustrations of all the needlework, carpentry, crafts, quilts, crochet and embroidery items, quilts, and other features for which patterns, working diagrams, and full instructions are now available. There are things for mother, father, and the children, and scores of suggestions for conserving and re-using various types of materials. Send for your leaflet today, and then order the patterns that you'll need to help you live more efficiently, less expensively. Order by number from THE AMERICAN HOME, 251 Fourth Avenue, New York.

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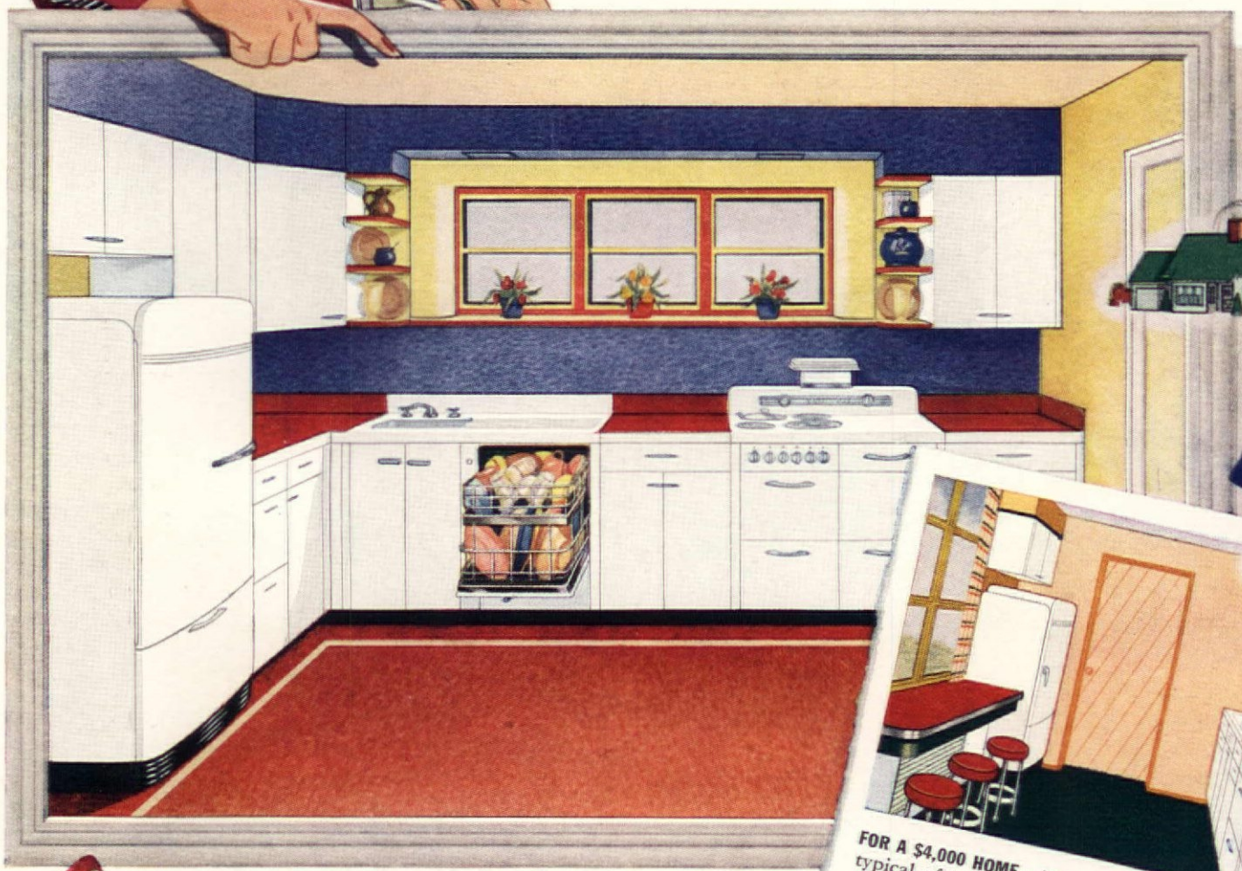

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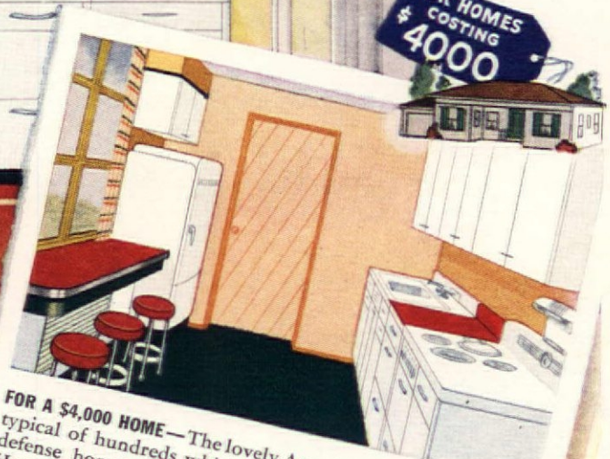

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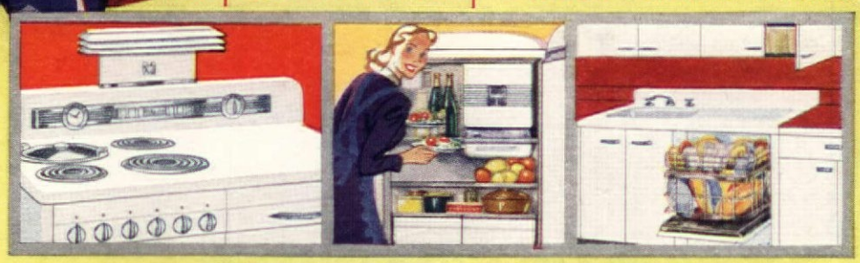

• Automatic controls on the Hotpoint Electric Range will do all my monotonous "pot watching" for me! Complete, delicious meals can be economically cooked for the family while I'm gone the whole afternoon!

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The AMERICAN HOME

Vol. XXVIII

June to November, 1942

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