

AMERICAN home CAN

DECEMBER 1977 75¢

**HAPPY
HOLIDAY
ISSUE**
packed with...

**GREAT
GIFT IDEAS**

**FERRIFIC
HOME
DECORATIONS**

**DELICIOUS
HOLIDAY MEALS**

and a fantastic
bedroom that
can be yours for
the making



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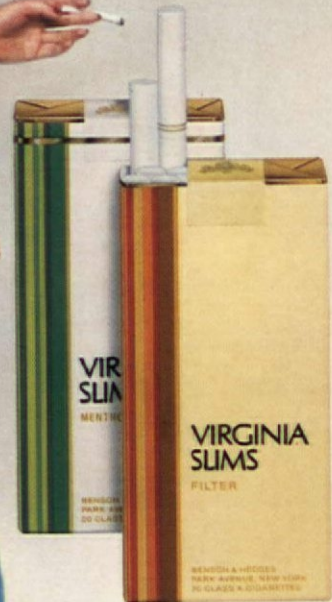


In 1903, while walking her dog, Collette McNitt stepped into the hedge to smoke a cigarette. Her dog stepped in to prove once again that dog is *man's* best friend.

You've come a long way, baby.

VIRGINIA SLIMS

Slimmer than the fat cigarettes men smoke.



Fashions: Michel Hrnjak for R.E.F.

16 mg. "tar," 0.9 mg. nicotine av.
per cigarette, FTC Report Dec. '76

Warning: The Surgeon General Has Determined
That Cigarette Smoking Is Dangerous to Your Health.

Forego the usual appetizers. Favor almonds and vegetables instead.



DELLA ROBBIA WREATH

- 1 bunch radishes
- 1 bunch scallions
- 1 bunch carrots • 1 stalk celery
- 3 cucumbers • Cauliflowerettes
- 3 cherry tomatoes • Parsley • 1 box strong wooden toothpicks • 1 piece 1/2-inch cork, cut to make 8-inch wreath • 2 cups Blue Diamond® Whole Natural Almonds

Wash all vegetables. Trim radishes; cut into "rosebuds." Trim scallions to 3-inches; make 3 to 4 slashes about 1-1/2 inches from root end. Peel carrots. Slice carrots and celery into 3-inch sticks. Trim ends of cucumbers; cut outside green skin into 2 to 4-inch pieces, 1-inch wide and 1/4-inch thick. Slash one end of each piece 1-inch deep to make fringe. Drop all vegetables into ice water for about 30 minutes to crisp, curl and open. When ready to assemble, drain vegetables. Using toothpicks, skewer pieces to wreath base as shown in photograph. Assemble cherry tomatoes in center front, garnish with parsley. Refrigerate, covered tightly. When ready to serve, place almonds in small bowl in center of vegetable wreath.

The trend is to offer lighter, more natural appetizers. And here is a beautiful expression of the new idea—a Della Robbia wreath made from crisp, raw vegetables and a bowl of Blue Diamond® Whole Natural Almonds. Directions for the holiday wreath are given on the right. It's simple to make with toothpicks on a cork base. The almonds come already shelled in Blue Diamond® 1/2 oz. packs or tins.

Make this wreath the centerpiece at your holiday party. It's fun, stunning and very welcome contrast to the usual appetizers!



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For a copy of "Treasury of the World's Best Almond Recipes" (100 great recipes), send 50¢ to Dept. AH-12, P. O. Box 651, San Francisco, California 94101.



Treasury of the World's Best Almond Recipes

"Do you think he'll be surprised?"

"Maybe."

"He says he knows everything. He says I can't keep a secret."

"That's what he says because he's your older brother."

"But I want to know a secret he doesn't."

"You do. You know we're having a surprise birthday for him."

"And I know the secret of how you made the ham shiny. You took the Smucker's Strawberry Preserves...and..."

"Hey. That's my Smucker's family secret. Mustn't tell."

"Is it something only our family knows?"

"Oh, other people must know. After all, Smucker's has been making jelly and preserves for a long time."

"When you were a little girl?"

"Yes. And when my mother was a little girl, too."

"Did you always use Smucker's Strawberry Preserves?"

"Or sometimes Cherry. Your great aunt Nellie used Pineapple. In our family we have one little trick with the ham that's our way of doing things."

"Oh, I know, Mommy. You take the Smucker's and..."

"Your brother's right. You can't keep a secret."

Smucker's takes the best in American life and preserves it.

Mom's Secret Strawberry Ham Glaze

1½ cups Smucker's Strawberry Preserves ¼ cup lemon juice
⅓ cup prepared mustard

In a small saucepan, combine preserves, mustard and lemon juice; cook over low heat, stirring, until blended. Last 20 minutes of the ham's baking time, brush with about ½ cup glaze. Let ham stand 10 minutes for easier slicing. Heat remaining glaze and serve as a sauce for the ham. Covers 5-7 lb. ham.

Want to get all the Smucker's family secrets? Just send \$2 for the Smucker's Cookbook to Smucker's Family Secrets, Strawberry Lane, Orrville, Ohio 44667.



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COVER: We've got lots of sensational and sensible holiday ideas for you, plus a look at Christmas entertaining across the country. Wrap it up in a festive look with clothes to sew, a wreath to make, a door to cover. Taffeta fabrics (skirt, pinafore, vest) by Kay-Tex; red shirt, long dress, fabrics by Skinner from Springs Mills. Wreath fabric, Dan River; door covered in White Rose fabric by A.E. Nathan. All these and Dad's vest in Vogue Patterns. Man's shirt by The Bert Pulitzer Co. For more information, see Shopping Guide, page 25. Makeup by Estée Lauder. Hair by Deborah Tomasino for Cinandre. Makeup by Shelly Durham. Photography by Carmen Schiavone.

AMERICAN home CAN

DECEMBER 1977, VOLUME 80, NUMBER 12

EDITORIAL

6 F.Y.I. From the Desk of Leda Sanford, Publisher

ENTERTAINING

- 60 Yankee Hospitality . . . a Boston Tea Party
- 62 Deck the Halls . . . Colonial Style
- 66 California Hospitality . . . Dinner and All the Trimmings
- 68 Southern Hospitality . . . a Creole Brunch
- 71 Wines: Yuletide Wines by Creighton Churchill

HOLIDAY GIFTS TO MAKE

- 36 Christmas Countdown
- 78 Craft instructions and recipes
- 92 Cookies Check Out

DECORATING

- 22 Stand-by Seating
- 40 The Night Before Christmas
- 44 Apartment Living: The Littlest Tree

POTPOURRI

- 8 More Love Than Money
- 9 Home Front News
- 15 More Than Money: Holiday Financial Strategy by Sylvia Auerbach
- 16 Antiques & Curiosities: Questions from Readers by Marvin D. Schwartz
- 21 Plant Watch: The Best Plant Gifts by Bill Mulligan
- 24 Men at Home: The "Unfinished" House by Peter Matson
- 25 Shopping Guide
- 30 Pattern Backviews and Yardages
- 32 Health & Beauty: Handle with Care
- 77 Pet Show: Questions and Answers by Sara Stein
- 88 Good Food, Good Company by Carol Rufener
- 100 Our Readers Write

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(Pronounced chee-nahr)



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taste better!**

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THE TASTE MAKER

**F.Y.I. FROM
THE DESK
OF LEDA
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Any American who has been in another country at Christmas time will testify to the overwhelming melancholy at not being at home in the states. Commercialism aside, no other country makes a production of this event the way we do. The tree, the house-wide decorating, the extravagantly wrapped presents, and the total lavishness with which families shower themselves and their friends have become an extension and an expression of the American lifestyle.

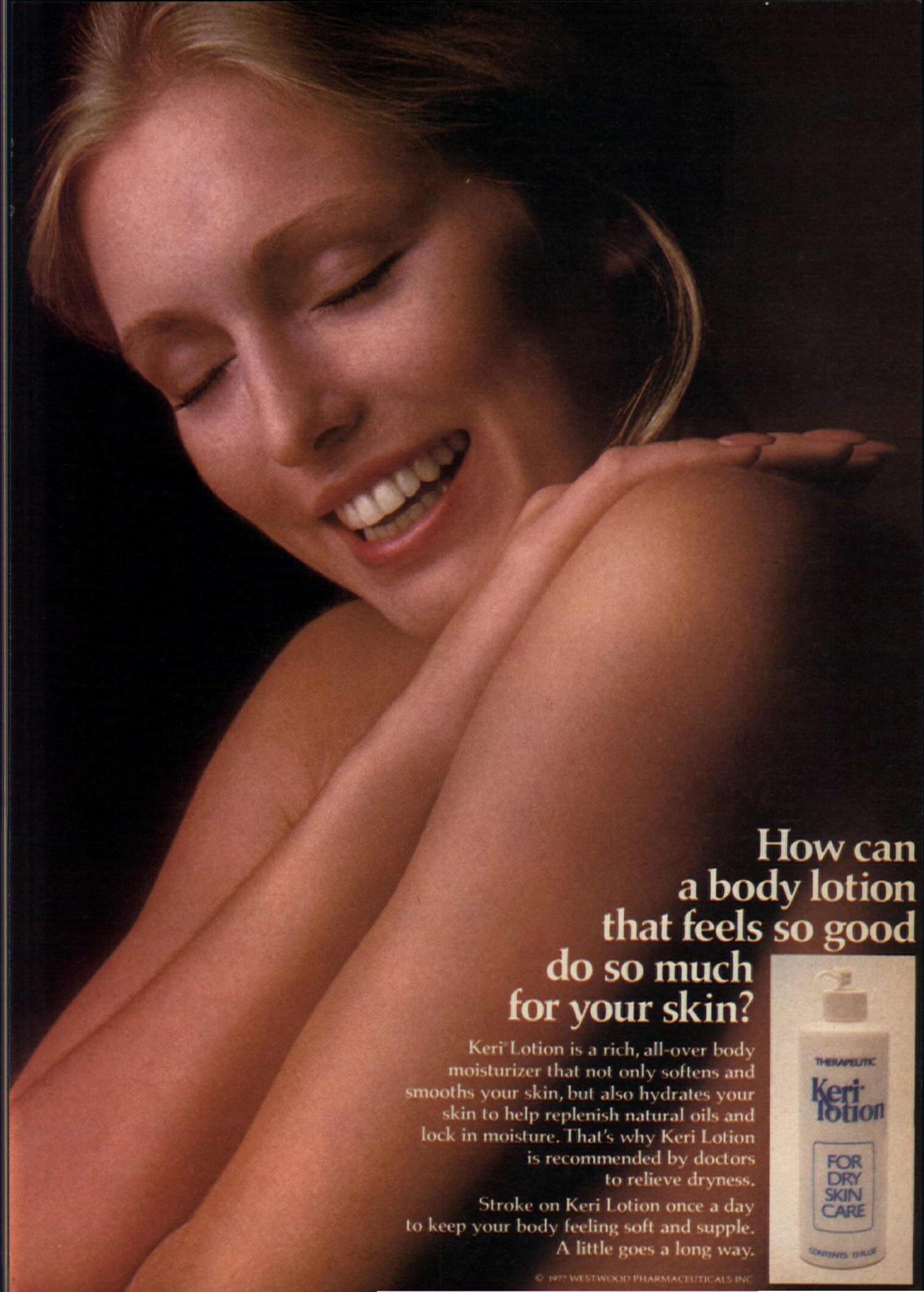
It's no wonder, therefore, that in churches around the land, ministers will urge those who want to listen not to forget the true meaning of Christmas. They will deliver sermons on the message of God's love for mankind, and they will read those favorite passages from the Bible that we never tire of hearing.

The joy of Christmas will be tempered somewhat by the realization that many people will not be enjoying the same abundance we have—the abundance you will see pictured within the pages of this issue of *American Home*.

"Is it wrong, or is it right to treat ourselves so well?" any thinking, feeling person must ask. Having asked, many people conclude it's right. We've worked hard for all of this, and part of the reward for "making it" in America is to be able to share in all that has been idealized and promoted as worth having—a comfortable home, good food, a fairy-tale Christmas tree, lots of presents for everyone.

More than any other single medium, magazines have shaped our vision of Christmas and how it should be. They have given us settings to imitate and pictures that inspire us to attain new heights of splendor for the holidays.

Our intent is not to encourage an attitude of "if you've got it, flaunt it," but to help homemakers make the most of this beautiful season. In the spirit of reader service we sometimes go overboard in presenting hundreds of ideas for the holidays. Nevertheless, we hope that our audience will never lose sight of the true meaning of Christmas and, in addition to that, the very special joy of being in the United States at this time of year. Despite the growing trend promoted by airlines to fly away to exotic places for the holidays, no hotel or motel can compete with the absolute pleasure of an American Christmas in your own home. □



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a body lotion
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do so much
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Keri[®] Lotion is a rich, all-over body moisturizer that not only softens and smooths your skin, but also hydrates your skin to help replenish natural oils and lock in moisture. That's why Keri Lotion is recommended by doctors to relieve dryness.

Stroke on Keri Lotion once a day to keep your body feeling soft and supple. A little goes a long way.



More Love than Money

If your time and money run low just before zero hour, try one (or more) of these bright, personalized gift ideas.

by Virginia Perlo

Fix-a-Fetish—Gifts for someone with a unique passion who's become a:

- **Hamburger addict:** Give a gift certificate for a week's worth of jumbo hamburgers at your local drive-in restaurant or burger stop.
- **Plant worshiper:** Snip a few cuttings from your most-admired plant. Promise to take emergency plant-doctoring calls.

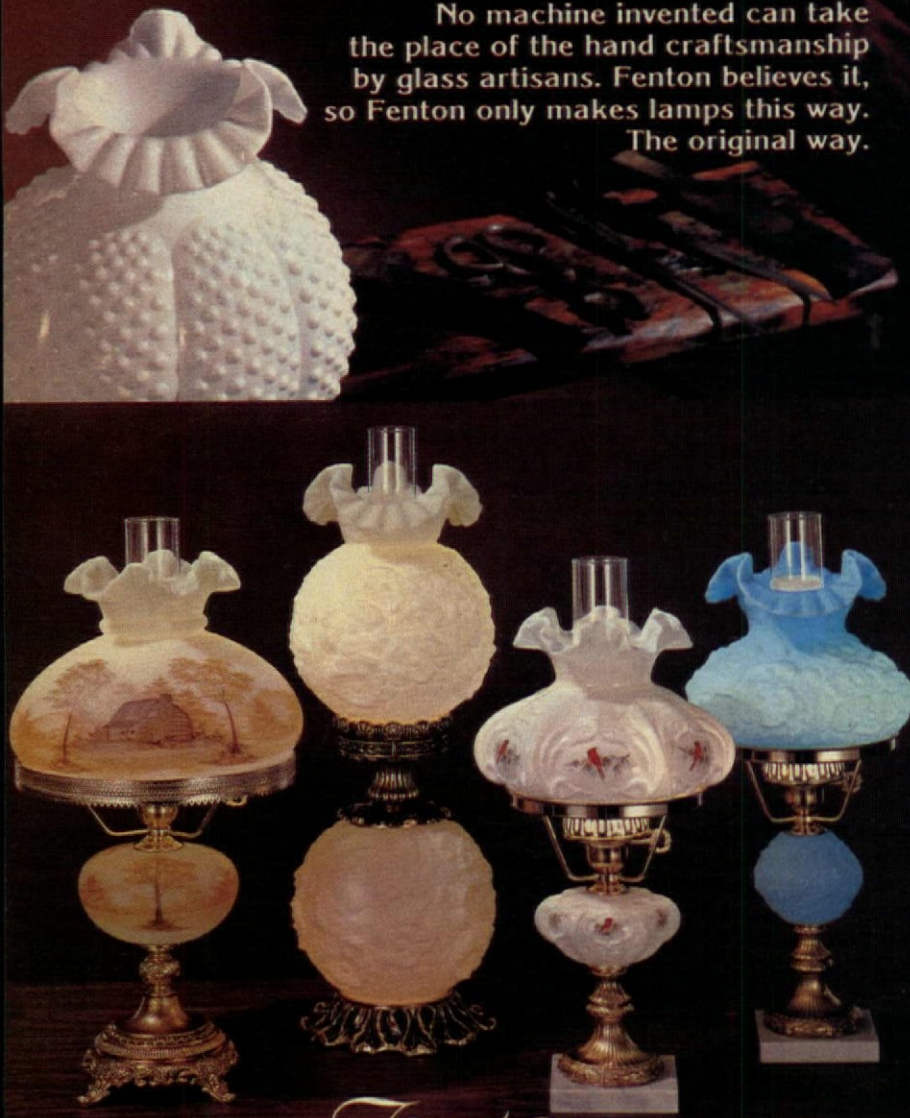
- **Sugarholic:** Get a gift certificate from the local confectionary store.
- **Movie buff:** Cut out the movie page of the newspaper, roll up, and tie with a ribbon. Include a card inviting your friend to the movie of his/her choice.
- **American Home fan:** Tie the latest issue with a bow, and attach a card promising a year's subscription.
- **Social butterfly:** Fill a dime-store ad-

dress book with his or her important addresses, telephone numbers, and a list of birthdays.

- **Naturalist:** Collect rain water in a glass bowl, and seal with a shower cap. Present along with a bar of your friend's favorite pure soap.
- **Cross-country romantic:** Make up your own gift certificate to pay for a friend's 15-minute long-distance phone call to someone who lives far away.
- **Ethnic-food lover:** Write out a promise to cook a Chinese dinner and insert it in a fortune cookie; for an Italian dinner, tie your message around a cluster of uncooked spaghetti.

Only real glass artisans make our lamps.

No machine invented can take the place of the hand craftsmanship by glass artisans. Fenton believes it, so Fenton only makes lamps this way. The original way.



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Fenton

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Send \$2.00 for our new full-color, 80-page mini-catalog. Dept. AH

Fancy Favors—Services you can perform as gifts to your friends:

- **Let there be music:** Replace an old phonograph needle or a worn-out battery for a cassette player, or portable radio. Replace a broken guitar string.
- **A stitch in time:** Wrap a colorful patch of fabric in ribbon with a note offering to mend a pair of torn blue jeans.
- **Room service:** Present an I.O.U. promising to serve breakfast in bed to the one you love.
- **Dog days:** Tie a dog biscuit with ribbon, along with a note offering a week's dog-walking service.
- **Dashing all the way:** Present a gift certificate that promises to transport a friend's children to dance classes, scout meetings, etc.
- **T.L.C. nail-care treat:** Wrap a bottle of the latest shade of nail polish in a certificate redeemable for a manicure at a beauty salon.
- **Stormy weather:** Give a bottle of weather-proofing spray tied with a ribbon, and offer to winterize storm boots with it.
- **Christmas lib:** Offer to babysit for a friend while he or she takes care of last-minute errands.
- **Presents of mind:** Promise a gift lesson in backgammon, chess, or a craft.
- **Jet-set Christmas:** Research a particular area for friends who are planning a holiday vacation. Make a list of needed information on currency, weather, and recommendations for restaurants. Wrap it all in a map of the country (or area) with auto routes and major cities outlined in red. Or, volunteer to care for their plants or pets while they're away. □

Virginia Perlo is an editor in the American Home interior design department.

HOME FRONT NEWS

HAMPAGNE HOT LINE

Ever since Dom Perignon, a 17th-century monk, found a way to add bubbles to still white wine, champagne has been synonymous with



celebration. If your plans this season include a bit of the bubbly, you can call the Champagne News and Information Bureau in New York for information and advice on how to make the most of this holiday drink. The bureau will accept collect calls from anywhere in the continental United States during the month of December. Just call: (212)354-2232.

CREATIVE CHRISTMAS

This hand-dyed soft-sculpture angel by craftsperson Lenore Davis is only one of the hand-crafted decorations that adorn the Vice-Presidential "Creativity Tree" this holiday season. Joan Mondale, a potter herself and an enthusiastic supporter of contemporary crafts, wanted to create a Christmas tree that would reflect the American tradition of handmade tree ornaments and, at the same time, serve as a showcase for American crafts today.

Handmade pieces were assembled through the American Crafts Council by

invitation to craftspeople all over the country. The decorations represent a variety of materials and techniques



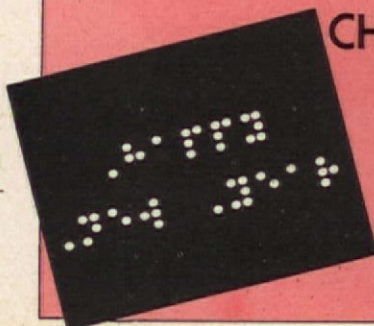
—hand-blown glass, appliquéd and embroidered trapunto, antique silk, metal sculpture, ceramics, enamel work. Ornaments include an imaginative Santa Claus figure in a polka-dot kayak of highly glazed clay by Bill Stewart, a striped icicle woven and crocheted by Jean Stamsta, and a sparkling silver fish designed by Arlene Fisch.

Decorations made by American craftspeople for the Mondales' Creativity Tree will become a permanent collection at the Museum of Contemporary Crafts in New York.

CHRISTMAS GREETINGS IN BRAILLE

These bright Christmas cards with patterns of vivid dots look like the latest thing in abstract art. Actually, the raised dots represent various holiday greetings in Braille script. Designed for the Childstar Company, which is donating a percentage of

money from sales to the education and training of blind children, the cards are available at stores across the country, or write: Childstar Company, 7601 Melrose Ave., Los Angeles, CA 90046. \$5 per 10-card box plus \$1.75 shipping per order.



GRASS ROOTS REPORT

THE PAST PRESERVED

We live in a Federal-style home in an area once very popular as a health spa. During the late 19th century, the house lodged tourists on their way to the sulphur springs.

The original structure was built around the mid-1800s. The porch and carport were added later, and the kitchen was remodeled just prior to our purchase in the late 1960s. The first estate was 123 acres, and on the seven acres that remain are several other buildings, including a carriage house, ice house, pump house, and stable.

The hand-hewn beams in the carriage house are secured with tapered wooden pegs rather than nails. The thick-walled ice house was used to store the ice slabs cut from a nearby lake. The



ice blocks were unloaded by a system of pulleys which still hang from the ceiling, then were covered in sawdust to prevent thawing.

The interior of the house is distinguished by planked wooden floors, original oak

newel posts and stair rails, and a carved marble fireplace in the main salon. Fortunately, unlike many traditional old homes, the house requires only routine upkeep.

J. Stone
Richfield Springs, NY

REVIVE UPHOLSTERY!

Rescue that forgotten chair from the attic. Chair-Rene kit containing everything necessary to reupholster chairs, is available from Sackner Products, Inc. All you need to do is choose your fabric and possibly some cushion filling. The kit has the rest: batting, webbing, seaming cord, stitch twine, burlap, cambric, mullin, frame and spring edging, tacking strips, spring clips and upholstery tacks. Chair-Rene also includes professional tools not usually found in the basic home tool box such as magnetic tack hammer, webbing stretcher, tack lifter, and upholstery needlenose. The kit, complete with tools and instruction book, is \$37.95 ppd. For free brochure write: Home Product Manager, Sackner Products Inc., 901 Ottawa, NW, Grand Rapids, MI 49503.

BOOKS

FOR CHRISTMAS GIVING

TO SUIT SOMEONE'S FANCY

Gnomes by Wil Huygen (Harry N. Abrams, \$17.50) is much like the ideal spirit of Christmas itself—whimsical, enchanting, and as much for adults as it is for children. It's a tongue-in-cheek treatise on those clever little imaginary creatures (who, Heaven forbid, are not to be confused with elves or dwarves), accompanied by equally delightful drawings.

The Country Diary of an Edwardian Lady (Holt, Rinehart & Winston, \$14.95) is an exquisite full-color facsimile edition of the diary of one Edith Holden—a naturalist who in 1906 recorded her surrounding English country village of Olton, Warwickshire, with beautifully burnished drawings of wildlife and charming, handwritten personal thoughts and favorite poems on nature.

Green Magic (Viking, \$14.95) by Lesley Gordon—another lady seemingly spellbound by past and present flora and fauna—explores herb, plant,

and flower power in everything from the obvious in everyday life (medicine and cosmetics) to more esoteric areas, such as magic.

FOR DOERS AND DREAMERS

If you've ever wondered how rich and powerful people really live, now you can take an immensely satisfying, voyeuristic look with

Celebrity Homes

(Viking, \$29.95). The editors of *Architectural Digest* have executed the ultimate, sophisticated show-and-tell with their lavish exterior and interior photo-

graphic essays on the homes of thirty famous people, including Robert Redford, Woody Allen, Joan Crawford, and Cher.

Houses Architects Live In

(Viking, \$17.95) by Barbara Plumb is a streamlined survey of environments some international experts have created for themselves. Whether the photos are of minuscule apartments or sprawling estates they provide a variety of adaptable spatial and textural tips.

The Kitchen Book (Crown, \$30) is Terence

Conran's sensational sequel to his big best-seller of last year, *The House Book*. The new volume zeros in on every possible area of planning and decorating a food-preparation area, with picture-packed advice from some of the world's leading chefs and from some equally well-known restaurateurs.

FOR ARMCHAIR OBSERVERS

With **Manwatching: A Field Guide to Human Behavior** (Abrams, \$16.95), Desmond Morris, people-watcher par excellence, uses hundreds of candid photos, old drawings and prints to probe and to illustrate both how we come to act the way we do and what it means.

Mirror, Mirror (Holt, Rinehart & Winston, \$29.95) by Michael and Ariane Batterberry is an elegantly illustrated, acerbic analysis of the history of fashion and how it has through the years reflected both society's values and its illusions about itself.—Catherine Bigwood



BOOKLETS

Heublein Drinks and Desserts: Dazzle your Christmas dinner guests with Frozen Brandy Alexander Pie or Mai Tai Fruit Glacé. This free, 13-page booklet is filled with holiday recipes, each featuring



one of the Heublein bottled cocktail mixes. Send a self-addressed, 10-inch envelope to: Heublein Cocktail Recipes, Heublein Public Relations, 330 Park Ave., Hartford, CT 06101.

How to Be a Better Santa: This free 22-page booklet from the Schaper Toy Manufacturing Co. provides toy-buying tips for Christmas-hopping parents. A special section at the end lists 14 games made by Schaper, the "Cootie" company, for kids between 4 and 12. Send a postcard to: Better Santa, c/o Schaper, Box 1230, Dept. AH, Minneapolis, MN 55440.

Christmas Decorating Book: Renuzit air freshener containers can be recycled into attractive tree ornaments — fast! Instructions for snowmen, wise men, angels, bells, and of course Santas are all in this free, six-page booklet. Write: Marcia Keller, Consumer Relations, Dept. H, Drackett Co., 5020 Spring Grove Ave., Cincinnati, OH 45232.

-Laura Nooger

GIFTS THAT GLOW

Here's a selection of bright gifts for Christmas that promise to light up your life.

1. Footed Candleholder: This delicate 6½"-high candlestick from West Virginia Glass has smooth contemporary lines that will complement any style of table setting. \$3.75.

2. Aurora: The latest word from Lenox Candles is this 11"-high hurricane, with a hand-blown optic globe and base and a lily-scented column candle. It can also be used with a thin taper candle. \$19.95.

3. Water-lily Candleholder: Fenton's holder in handmade

crystal, called Crystal Velvet, is slightly opaque. A special etching technique produces the soft floral pattern, reminiscent of the Art Nouveau glass work that inspired it. \$7.50.

4. Ames Candlestick: This 8½" pewter-look candlestick from Wilton Armetale is part of a group that includes many replicas of Early American pewter pieces. \$12.

5. Fireball Candle: Corning's 6" glass sphere is part of the company's Un-Candle collection. Just fill the glass bowl with water, add ½" of cooking oil as fuel, and top it off with a special

floaters and wick. \$7.

6. Aladdin's Lamp: A modern version of the mythical lamp from the Arabian Nights is handmade by Pilgrim Glass. The oil lamp is 8¼" long, 2¾" high and comes with a 6-ounce supply of tinted lamp oil. Just rub and wait for Genie. \$8.

Handipty Candles: Hand-dipped tapered candles (shown) from Colonial Candle come in 19 different colors: 15" candles, 60¢ each; 12", 50¢; 10", 40¢

All gifts available at fine specialty, gift, and department stores. Prices approximate.



UNFORGETTABLE COUPLES

Of the eight films Marcello Mastroianni and Sophia Loren have co-starred in, none is more engrossing and memorable than **A Special Day**. Set in Fascist Italy on the day of Hitler's visit to Rome, this intense movie relates a tender and fateful sexual encounter between an overburdened housewife, who is chained to a claustrophobic apartment, and a cultivated homosexual radio announcer, who has lost his job for being a subversive. Sophia Loren's solemn maturation as a serious actress

that presents sexual, social, and political clashes in an emotionally realistic and intelligently dramatic manner.

An intriguing, modern romance about two shallow jet-setters, **Bobby Deerfield** stalemates Al Pacino, an international race-car driver, against Marthe Keller, a beautiful, terminally ill playgirl. By eliminating risk from his career and personal life, Pacino leads a celebrated but zombie-like existence. His blindly ambitious alienation is more disturbing than

sexual sophistication.

Rudolf Nureyev's much-publicized movie debut in British director Ken Russell's outrageous biography of **Valentino** is not much to rave about. The world's greatest dancer choreographs the silver screen sheik in a series of leers, twitches, and ballet poses that are meant to be "interpretive." Not everything is Nureyev's fault. There's not much of a script or story to work with. Valentino's mock-torchy sex life, marriages, and comic-book Latin-lover



will astound admirers. Her rude awakening from downtrodden matron to a woman whose needs must be fulfilled is strong and righteous. Because of Mastroianni's formidable skills he can soar from suicidal despair to genuine warmth and respect for the dignity of others.

Through their declaration of life, they defy the deprivation of individual liberties and the horror of the war machines that grind in the background. Thoughtfully handled and devoid of triteness, **A Special Day** makes it possible to watch an accomplished actor and actress proceed to middle life in a film

that of his *Godfather* counterparts, Marlon Brando and Robert DeNiro. With nothing but death to confront, Keller's life pace progresses from fearless to manic. She penetrates this one-of-a-kind role with fascinating and bittersweet touches.

A fierce attraction between this man and woman develops into an incredibly wrenching and sensitive relationship as they switch from frenetic floaters into tragic, give-and-take lovers. Savage and at moments nerve-racking, **Bobby Deerfield** wipes the gloss off of what many consider stylish occupations and

silents were based exclusively on Hollywood's principle of venerating movie kings and queens on the basis of looks and not talent or ability. Matinee idols are *not* good subjects for movie bios.

There's also the problem of Valentino's bizarre marriage to Natasha Rambova, a domineering mother/sorcerer figure. This horrendous coupling demands psychological rather than cinematic exposition. The feathery and wildly elegant costumes by Shirley Russell, the director's wife, are the real stars of **Valentino**. The rest is delirious pretension masquerading as an art film.—Daphne Davis

CLASSICS SHOPPING LIST

The Old Masters on record make ideal Yuletide gifts for all ages, tastes, and budgets. Even that diehard rock fan you know will find it hard to resist lively classical performances and beautifully packaged discs. The following titles should be available through your local record dealer or department store. If not, they can usually be ordered for you speedily.

For Cadillac budgets: The spectacular Wagner *Der Ring des Nibelungen* on London Records (19 LPs—list price \$120) was the ultimate coffee-table album until Deutsche Grammophon introduced its latest Beethoven *Nine Symphonies* by Herbert von Karajan and the Berlin



Philharmonic in a leather-bound edition (8 discs—\$120).

For Moped budgets: Less than \$6 buys the awesome record set, *Albert Schweitzer Plays Bach Organ Works* on the Odyssey label. For the price of a paperback book, you can give *A Nonesuch Christmas*, a joyous sample of Baroque, Renaissance, and Middle Ages music.

For traditionalists: Of course, Handel's *Messiah*, in a crystalline rendition by Colin Davis and the London Symphony (Philips, 3 discs).

For eclectic tastes: Try the golden tones of *The Virtuoso Flute*, Jean-Pierre Rampal's 3-disc compendium of Baroque pyrotechnics on RCA.

For kids of all ages: You can't go wrong with Columbia's *Bernstein Conducts for Young People*, 3 LPs full of classical fun. Or perhaps Tchaikovsky's *The Nutcracker*, played by the top-rated Concertgebouw Orchestra of Amsterdam on Philips 2-disc set.—Steve Ditlea

SPACE SAVERS

OUT-OF-SIGHT SLEEPERS

In deciding where to put a bed, the basic question is whether to conceal it (for example, to fold it away in a closet) or to highlight it in a separate seating-sleeping area decorated with wallpaper, paneling, mirrors, or paint. Other important considerations are convenience. Does the bed open easily? Can linens remain on all the time?) and comfort (the firmness of the mattress and the size—for an adult, at least 33 inches wide and 72 inches long).

As in the case of all furniture that expands, a clearing must be left for a bed that opens, with no heavy, hard-to-move furniture (like a coffee table) in the way.

► **The Murphy bed:** Invented in the Twenties, the Murphy bed is an old stand-by and a practical space-saver. With a mechanical device, the bed can be lifted up and locked flat against a wall. Unfortunately, the cost of constructing and installing the concealing cabinet or closet can make it expensive. Although the bed is supposed to stay made up, the linens may slide off as the mattress makes its ascent. The Murphy bed can also be hidden behind a sliding screen, a mirrored wall, or even a large wall sculpture or wall hanging.

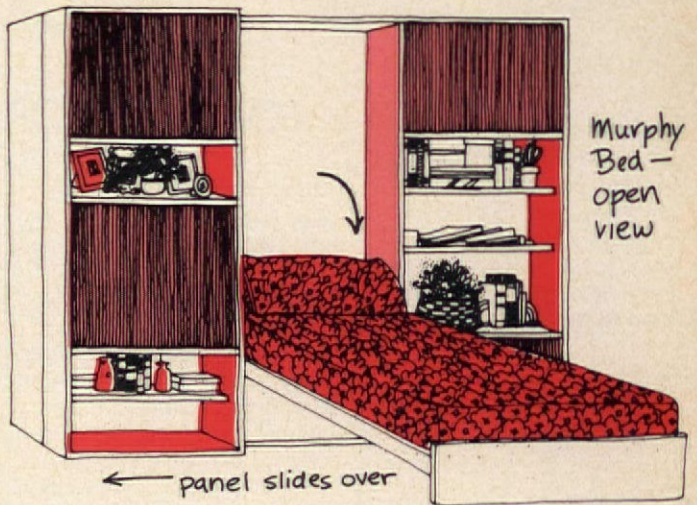
► **The bed in a drawer:** If, in order to establish a division of space, part of the floor has been raised in a room, a bed unit can be constructed to slide out from this platform like a drawer.

► **Half-hidden beds:** A bed can be semi-hidden in an alcove that is partially covered with curtains or sliding doors. It can slide out from within a piece of furniture such as a

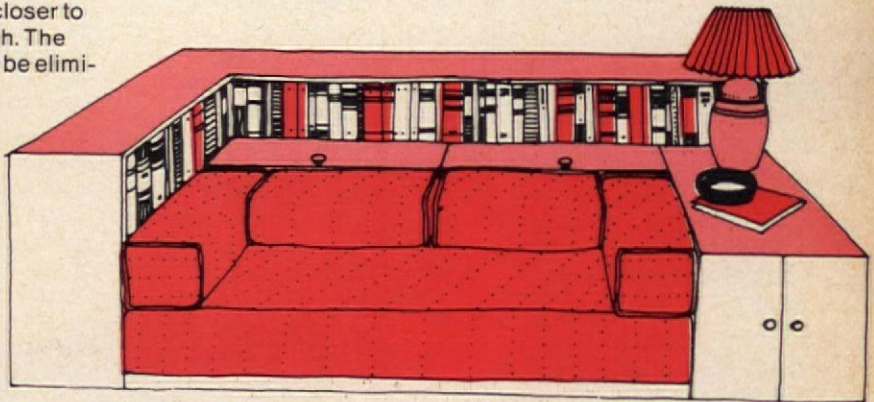
deep bookcase unit or a corner table, or even from within the wall itself.

• **Box springs and mattresses:** It's all in the cover-up. A box spring and/or mattress can be dressed up and transformed into a perfectly respectable, moderately priced "couch":

1. Consider eliminating the bed frame or the legs if the bed does not have to be moved. This will make a trim-looking unit that is closer to the height of a couch. The box spring can also be eliminated and the mattress placed directly on the floor, a good idea where ceilings are low.
2. Sew a mattress cover of sturdy fabric like cotton duck, velvet, or corduroy in the style of a fitted sheet, with elastic corners. Cover the



Murphy Bed — open view



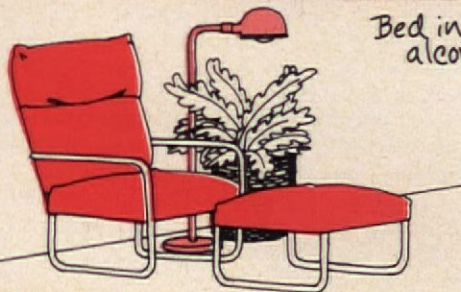
storage unit built around daybed



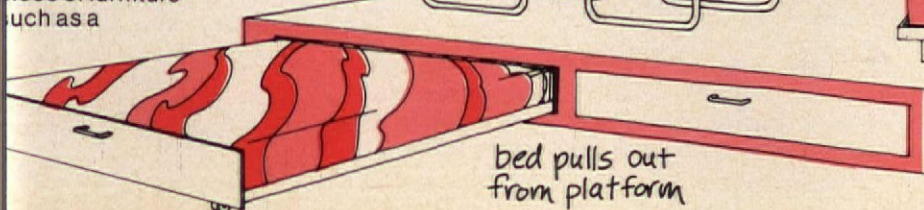
Bed in alcove

- box spring with fabric, using white glue, double-faced tape, or a staple gun.
3. Combine a mattress alone with a storage piece of similar size; put it on top of several chests of drawers, or trunks, or wooden boxes, or on one large wooden box with top or sides that open for storage.
- Ellen Liman

Excerpted from *The Spacemaker Book* by Ellen Liman. Copyright © Ellen Liman, 1977. All rights reserved. Reprinted by arrangement with the Viking Press.



Bed/Couch on a platform



bed pulls out from platform

MS. FIX-IT

Along with ties and bathrobes, an electric drill for Dad under the Christmas tree seems to be a tradition—except these days it's just as likely to be for Mom. An electric drill is usually the first

LOOKING FOR A NEW DRILL?

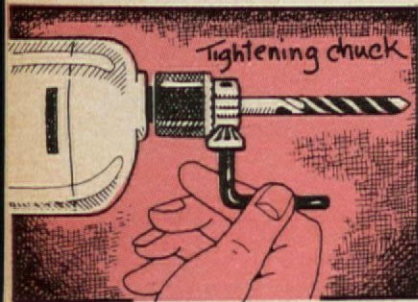
The chuck is the three-jaw vise that grips the shaft of a bit. A drill is called $\frac{1}{4}$ " , $\frac{3}{8}$ " , or $\frac{1}{2}$ " , according to the maximum opening of the chuck. The largest sizes— $\frac{1}{2}$ " or more—are professional models. A $\frac{1}{4}$ " drill is fastest, about 2,500 rpm (revolutions per minute); a $\frac{3}{8}$ " drill has more power, but less speed, than a $\frac{1}{4}$ " model. Unless you expect to do a lot of drilling in masonry (concrete, brick, etc.), a $\frac{1}{4}$ " drill will do the job.

Drills come in both single and variable speeds. Variable-speed drills are more expensive but easier to use and more versatile. In fact, for the price of a new single-speed drill, you can buy a reconditioned variable-speed drill with a year's guarantee at a

tool service center, listed in your telephone book under the tool's brand name. One of the wonderful uses of the variable-speed drill is as a screwdriver, with a screwdriver bit. And if you want to get the best, you can buy a drill with variable and reversible speed. Then you can also remove screws with your screwdriver bit.

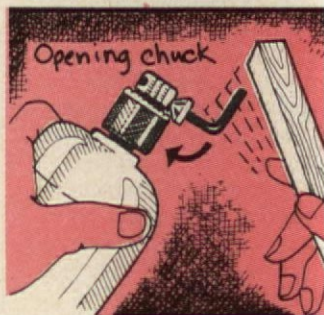
When you insert a bit in a drill, tighten the chuck, clockwise, as tight as possible by hand; then tighten with a chuck key inserted into each of the three holes in the chuck in turn. One thing to look for in a drill is how well the teeth of the chuck key mesh with the teeth of the chuck. Dealers have been known to hand a buyer the

wrong chuck key. One way some manufacturers save a few pennies is to use a poor quality of steel in their chucks and chuck keys, so before you buy a drill, check



power tool any handy-person invests in. In fact, I wonder how anyone could possibly keep house without one.

Electric drills have basically two different variables: size of chuck and types of speed.



these two pieces carefully.

Before you use a new drill be sure to read all the directions that come with it. You'll soon be on your way to discovering the many uses of this flexible, basic power tool.—Joyce Roy

Proper insulation can help you save money on heating and cooling bills (see AH Home Improvement Guide, September '77). You can also get a federal tax credit of up to \$400 for installing insulation. However, if you are planning to insulate your home

CONSUMER WATCH

INSULATION SHORTAGE



Installing loose fill

this winter, beware. Federal authorities warn that a severe insulation shortage has created a fertile ground for unscrupulous dealers who sell substandard materials and workmanship.

Here are the possible dangers to look out for with various types of insulation:

• **Cellulose:** The big fear is that fast-buck operators are using untreated cellulose, which can be a fire hazard. Cellulose is essentially ground-up paper and must be chemically treated, usually with boric acid, to make it fire-resistant. But boric acid is also in short supply. Although reputable companies do fully fire-treat their cellulose, making it safe, others may not. If you have doubts, touch a match to a tiny pile of the insulation. If it ignites, don't use it.

• **Glass fiber.** This comes in batts and rolls, as well as loose-fill, and about 60 percent is installed by do-it-yourselfers. One concern is that during installation the tiny glass particles become airborne and can cause skin

rashes, nosebleeds, and eye irritations, which are temporary but painful. Installers should wear a mask and gloves while handling glass-fiber insulation. It has also been charged that glass fiber, like asbestos, can cause cancer. It has produced cancer when implanted in the lungs of mice, but the evidence is controversial and still far from conclusive.

• **Ureaformaldehyde foam.** This is chemically mixed and sprayed into empty wall spaces. The foam is an exceedingly good insulating material and comparatively cheap. However, the National Bureau of Standards warns that it should never be used in attics or ceilings because it shrinks drastically and deteriorates in open areas.

Even when used properly behind walls, it may shrink, leaving air spaces. In one experiment at NBS, the foam insulation in the walls of a house had shrunk 8 percent after 26 months. Also, foam must be expertly installed or



Batt installation

it can collapse and crumble, making it nearly useless—and expensive to remove.

Best all-around advice, say federal officials, is to use materials certified by some testing group, such as Underwriters Laboratories, and deal only with a reputable contractor.—Jean Carper

Address letters to Editor, Home Front News, American Home, 641 Lexington Ave., New York, NY 10022 \$25 for each idea published.

Holiday Financial Strategy



A consumer's guide to stretching your holiday dollars.

by Sylvia Auerbach

With expenses greater than usual in the hectic months ahead, money may not seem to go as far as you'd intended. This roundup of ideas, though, can help stretch your holiday dollars.

Christmas giving: Holiday generosity should not include donations to organizations that just skirt the edge of fraud, or to those that spend a disproportionate amount of funds on administration, including highly paid officers. If you would like some general guidelines for judging philanthropies, and/or reports on specific organizations, write for a copy of the "Wise Giving Guide" available free from the National Information Bureau, Inc., 419 Park Ave. So., New York, NY 10016. The guide spells out standards that the NIB uses in rating various philanthropies. If you want information on specific charitable organizations, the NIB will send you up to three reports—free.

Christmas getting: One common holiday practice of a few manufacturers or merchandisers is to send unordered merchandise along with a request for money in return. The NIB advises: You're *not* obliged to acknowledge such merchandise, return it, or pay for it.

Street savvy: If the family goes shopping together, a smart strategy would be to divide all cash among you. This can cut any great loss from pickpockets or carelessness in the holiday rush. Consider traveler's checks as an alternative to paying with cash or credit cards.

Street peddlers' low prices may appear tempting, but your bargain isn't really a bargain if the pearls peel on the first wearing, or the umbrella ribs crack. You may have no recourse but to keep the damaged merchandise. No vendors exchange goods or refund money—nor can they be found in the same location twice.

Return strategy: Most national merchandise chains (and department stores with branches in different cities) will exchange Christmas gifts or give credit at all locations. The merchandise must be in good condition, and it must be clear from the label or brand name that the item was bought in one of the chain's stores. You can send wearables from one of these stores to your out-of-town relatives, knowing that they can exchange your gift for the right size.

Many bookstores, too, will exchange books in good condition regardless of where you originally bought them. Be sure that no store name is stamped inside, in case the recipient wants to ex-

change the book in another bookstore.

Next year's mailing list: If you're a thrifty shopper who buys Christmas cards for the following year at after-holiday discount prices, consider this advice from a greeting card publisher: Store the cards in a dry place to prevent the envelopes' sticking together. If you're concerned about sending friends the same card two years in a row, select a few boxes of assorted cards.

Christmas clubs: When you join a Christmas club, you enter into a one-year contract with a savings institution, and agree to pay a certain amount of money at designated intervals for the duration of the contract. In turn, the institution guarantees to safeguard your money and return it at a specified date.

These are the basics. Any financial gains (or losses) from a particular club vary with the type of institution—savings bank, savings and loan association, or commercial bank. Other variables include the policies of individual institutions, the type of plan you choose, and regional governing laws. One point is consistent, though: It pays to shop around for the best available deal. Before you sign any agreement, check these important points:

- **Club rules and regulations:** What happens if you need to withdraw your money for an emergency? Can you make up a missed payment without a penalty? Don't rely on the bank personnel to give you all the information—they might not know. Be sure you read

the specifications yourself (included in the agreement you sign, or outlined in your coupon book), and have any points you don't understand clarified by someone at the bank.

- **Interest:** What is the payment rate? By law, the so-called thrift institutions—the savings banks, and savings and loan associations—are permitted to pay one-quarter percent more than commercial banks. Expect to find differences among the individual institutions and plans to choose from.

How is the interest compounded—daily, monthly, quarterly? The most profitable for you, of course, would be daily compounding.

- **Penalties:** Will there be any penalties if you don't complete your payments or if you have to withdraw your money at any time before the last one is paid? In some cases, you can lose the interest due on as many payments as you've made up to that point.

There are compulsory ways to save other than Christmas clubs. You can instruct the bank to transfer a specified sum from your checking account each month. You will get the discipline without the restrictions, and in some banks, a higher rate of return.

Christmas-light safety: Have you been decorating your tree with miniature lights, confident that they were completely safe—whether or not they'd been used before? If so, you may have been very wrong.

Most miniature Christmas lights are imported from Taiwan and Korea, and have been manufactured according to private standards or, sometimes, no standards at all. These imported lights have been suspected of causing fires and shocks, although the precise cause is very often difficult to pinpoint after the fact. To remedy this situation, the National Consumers League was selected by the Consumer Product Safety Commission, a federal agency, to work with retailers, importers, manufacturers, and voluntary standards groups, to develop mandatory safety standards.

The NCL, the nation's oldest consumer group, has been given a grant to develop tree-light standards—a new development in government-consumer group cooperation. While the engineers are working out the technical details, consumer groups can contribute suggestions on what they think are necessary safety precautions. Recommendations should be submitted to Safety Standards Project, National Consumers League, 1028 Connecticut Ave. NW, Suite 522, Washington, DC 20036. □

Sylvia Auerbach is the American Home columnist for money management.

Questions from Readers

by Marvin D. Schwartz

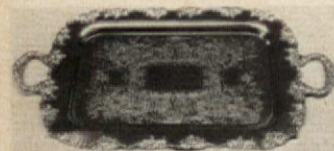


The design and figures on this pitcher are either pressed white glass or painted white. Although it's all delicately done, the white work is raised and bumpy. Could the pitcher be a "Mary Gregory"? I can find no distinguishing marks.

—R.M.McM., Baltimore, MD

This pitcher is an example of late 19th-century glassmaking that might well be American. Its type

does fall into the category of a "Mary Gregory"—a name that's often associated with painted glass, particularly paintings of children. Mary Gregory was an esteemed decorator employed by the Boston and Sandwich Glass Co. in the 1880s. The "ribbed" handle certainly falls into the style of the 1880s, and there's a good possibility that this pitcher was made at Sandwich. Unfortunately, glass is not easy to identify unless there are distinct markings that can place it in terms of country of origin. Similar painted pitchers, however, were made in Germany at approximately the same time.



I believe that this silver tray is quite old. There is a grape cluster design around the edges, along with elaborate scrollwork across the center.

There's a large mark on the back that looks like a flying horse. Can you tell me the tray's age and origin?

—P.W., Ft. Myers, FL

The tray is an example of the late Rococo revival, dating somewhere between 1880 and 1910. Telltale signs of its age are the relief decorations—which were cast—and the engraving, which is deeper and more regular than that made in the 18th century. A careful inspection should disclose whether or not the tray is sterling or silver-plated. If it's plated, the silver should be worn, and any black spots that look like tarnish will not disappear when polished. A number of companies used the "flying horse" hallmark, but I would say the tray was American, since the English continued to use small marks rather than large ones.



This wicker chair was given to me years ago, and is still in excellent shape. Do you know how old it is?

—E.M., Elizabethtown, PA

Rattan—an Asiatic palm used in basket- and furniture-making—was picked up by European and American furniture makers about

1850. Wicker, or rattan, reached the height of popularity at the turn of the century when a number of factories in the United States used it for both porch and interior furniture. Your chair most likely dates from approximately 1910, when designs after the Art Nouveau period became more simplified. Since early wicker furniture is now highly regarded by collectors, pre-twentieth-century pieces are prized items—although newer pieces are also popular.



This chair has been in my family for years. The upholstery is deep gold with tan embroidery. Do you know anything about its history?

—R.H., Catskill, NY

This chair shows the fine craftsmanship and elaborate upholstery work done by New York decorators in the 1880s for the most fashionable homes. Since it involved a lot of hand-detailing, it

was most likely an expensive piece. The long fringes and embroidery reflect the Moorish and Near Eastern influence popular at that time. Chairs resembling this one—part of an installation of period furniture—can be seen in the Rockefeller Room at the Brooklyn Museum in New York.



This ewer has been in my husband's family for 50 years. The base is goldish in color, and the decorative metal top is black. It was once part of a pair. What can you tell me about it?

—A.S.R., State College, PA

The ewer—an 1880s product—is difficult to identify without a distinguishing mark. Elaborate cast metal, porcelain, or decorative glass pieces were made in the United States, England, and all over Europe in the late 19th century, with little difference in design. The blackness of the top could mean that the original gilt, or combination

of silver and gold coloring, has rubbed off. The elongated design with all the accompanying flourishes is a typical interpretation of Rococo style at that time.



I've had this desk for 11 years. It's solid mahogany with a brass gallery around the top. Do you know anything about it?

—A.L.R., Jeffersonville, IN

The desk is an example of the American Colonial style, which experienced a revival from about 1890 to 1910. Outstanding details from Early American furniture were adapted to turn-of-the-century designs,

such as the shell motifs, carved legs, and the ball-and-claw feet, which were found on fine Philadelphia furniture; the projecting blocks on the drawers were characteristic of 18th-century New England styling. Another important detail—the brass drawer pulls that were on elegant American and English furniture. However, the desk's shape and the brass gallery are distinctly 1890-to-1910 elements.

We can't appraise an object for you, but we can tell you about its style and origin. Send clear black-and-white photos (not color) plus descriptions, including details the pictures don't show, to: Questions From Readers, American Home, 641 Lexington Ave., New York, NY 10022. Sorry, we can't return photos or send personal replies.

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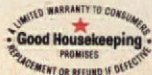


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THE BEST PLANT GIFTS

by Bill Mulligan

Many of the impressively flowered plants most popular with gift givers are almost impossible to grow successfully indoors. Look for a beautiful foliage plant that promises healthy green growth for a long time to come. I think the four plants here are the best choices, in terms of attractiveness, durability, and foolproof maintenance. Include brief instructions for care and feeding when giving any of these, and you can virtually insure its survival.

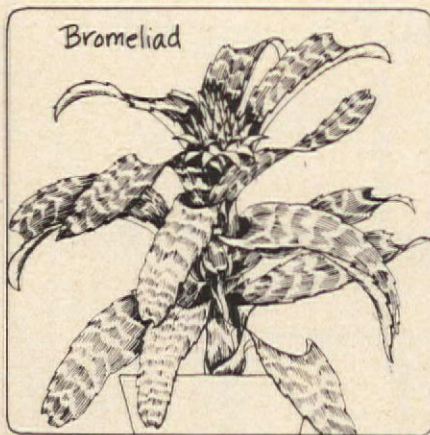
Poinsettia: I recommend this Christmas favorite not for its spectacular show of color (technically bracts, not flowers), but for the attractive foliage it willingly provides year round. This spunky succulent stores water in its stems and can survive periodic droughts in its natural habitat. Unlike other foliage plants, it will suffer no permanent damage if its moisture needs are occasionally neglected.



Poinsettia

The conditions a poinsettia fares best in are these: at least two or three hours of direct sunlight each day, a temperature range of 65-72°F, humidity of 30 percent or more, and evenly moist soil. Provide these unfailingly and the colorful bracts will last longer. They'll eventually fall off, and flowering probably won't occur again under ordinary circumstances.

Bromeliad: The bromeliad family comprises a host of wonderfully durable, leathery-leaved plants of seemingly infinite variety and beauty. Not the least of these is the family member (ananas) that bears the pineapple we eat. The bromeliad shown here in bloom is a Silver King aechmea, a florist's plant that shares its leaf-rosette form and spike-borne flower formation with a number of equally tough, yet beautiful relatives (billbergia, cryptanthus, neoregelia, vriesia). All are tree-dwelling, jungle epi-



Bromeliad

phytes that absorb much of their needed moisture and nutrients from the air. This characteristic puts them at the top of the list of never-say-die house plants. As long as a bromeliad's potting medium is watered sparingly and the "vase" formed at the center of its leaf rosette is kept filled with water, emptied once a week and refilled with fresh water, it'll survive for long periods of time in less-than-ideal conditions. However, it would be grateful for a sunny to semi-shady window, frequent misting, and 30 percent or more humidity. With these, it will flourish and might even produce an offset (called a "pup" by the pros) that can be cut from the base of the parent and potted up in soil, osmunda fiber, or shredded bark.

Chinese evergreen: Don't cross that friend with a sunless apartment off your plant-gifting list. A light-starved environment is no challenge for Chinese evergreen (aglaonema), the champ among low-light plants. This handsome native of the Orient produces abundant foliage and small white flowers, followed by red berries, in natural light no stronger than



Chinese Evergreen

ILLUSTRATED BY LAUREN JARRETT

that needed to read by. A favorite among my own plants is a Chinese evergreen that's flourished for years at least 10 feet back from a south-facing window. I promise it will do as well for your shade-dwelling friends, as long as you stress the importance of keeping the soil evenly moist and shining the leaves occasionally by sponging them with plain water.

Spathiphyllum: If I had to choose the all-around best of the "best" house plants in terms of comeliness, performance, and minimal care, this would be it. Spathiphyllum, sometimes known as peace lily, sports long, gracefully tapering leaves, making it one of the handsomest among indoor foliage plants. We could leave it at that, but this little green wonder offers a surprise bonus: pure-white, sometimes fragrant flowers at the ends of long spikes that shoot up with



Spathiphyllum

hardly a respite year round from the cluster of leaves. Spathiphyllum will keep producing its show, to the inevitable delight of whoever you give it to, as long as it's placed in a semi-shady spot or near any bright window. Its soil should be kept evenly moist and it should be fed with an all-purpose fertilizer according to the directions on the label. □

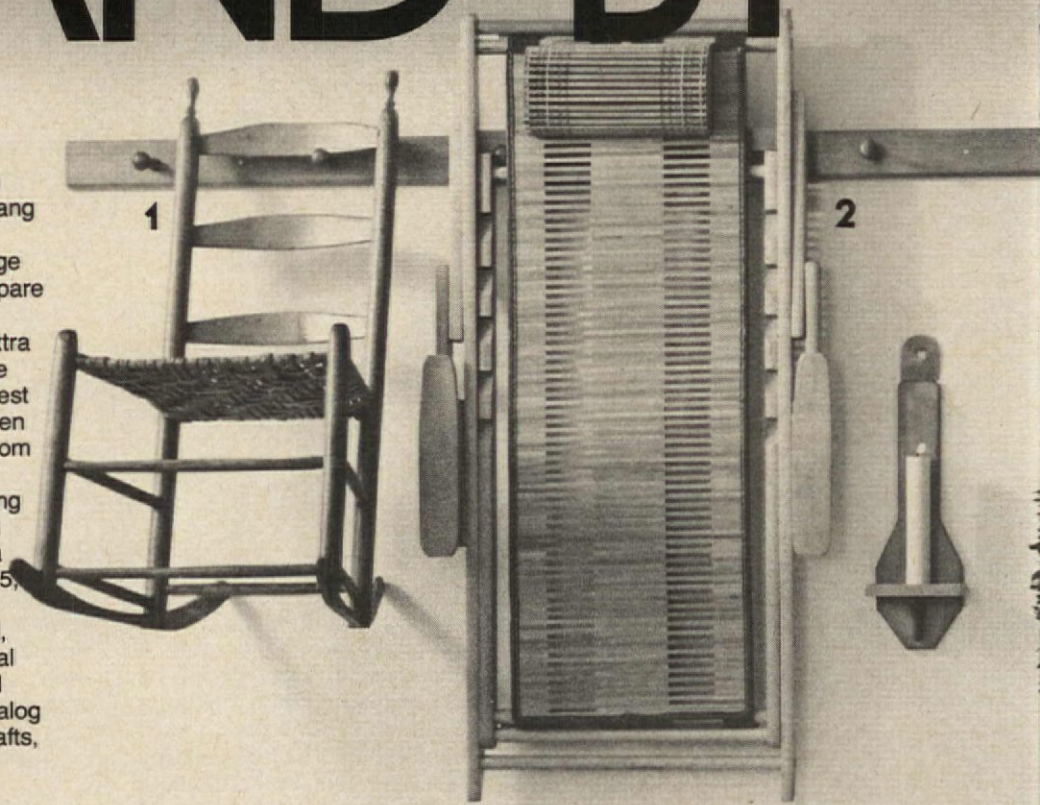
AND NOW THE LEMONS . . .

As tempting as they may seem in glorious bloom, the following plants would be a strong challenge for even the most experienced indoor gardener and would be best avoided: azalea, cyclamen, cineraria, and zebra plant (aphelandra).

Gardening expert Bill Mulligan is a contributing editor of American Home.

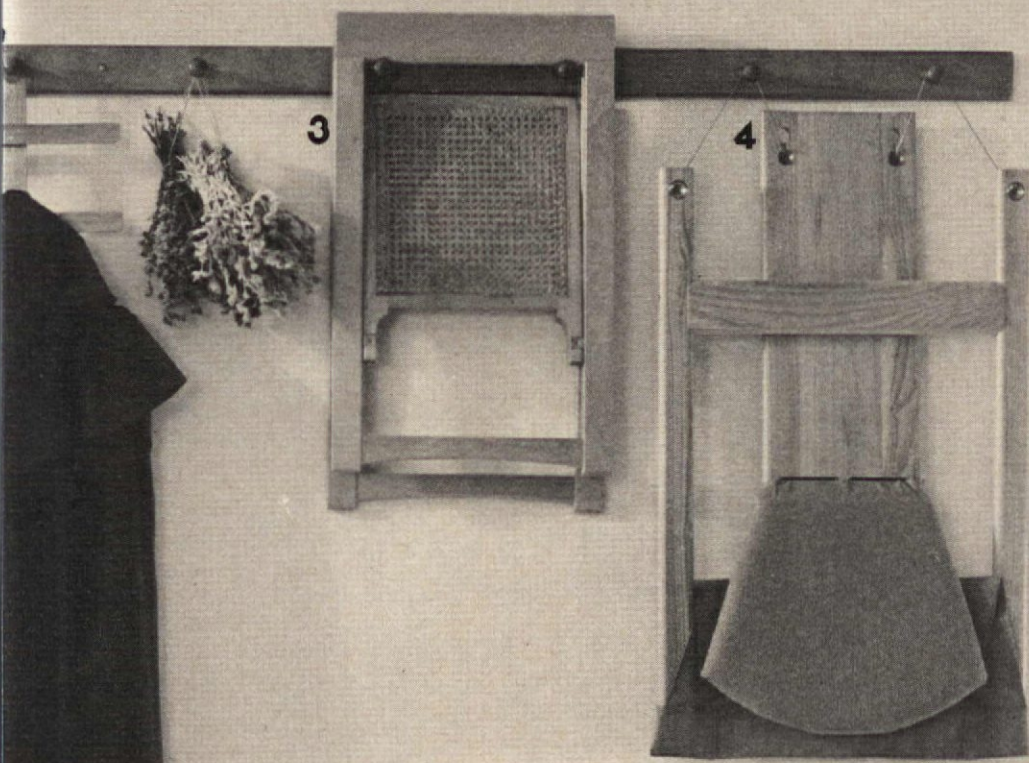
STAND-BY

Guess who's coming to dinner? Well, you can accommodate the whole gang with instantly available seating. Old-fashioned, large rooms allowed space for spare chairs, but today's smaller living areas need all the extra inches they can get. So the guest seating that works best folds flat and hangs up when it's off duty. Take this tip from the Shakers who hung everything up—from clothing to candles to chairs. 1. On Shaker peg board hangs a classic Shaker rocker, \$175, from the Guild of Shaker Crafts. Also from the Guild, made-to-order stacking oval boxes, candle sconce, and triple hanger. Write for catalog of furnishings and handicrafts, \$2.50 ppd.; see Shopping Guide Address Directory on page 25.

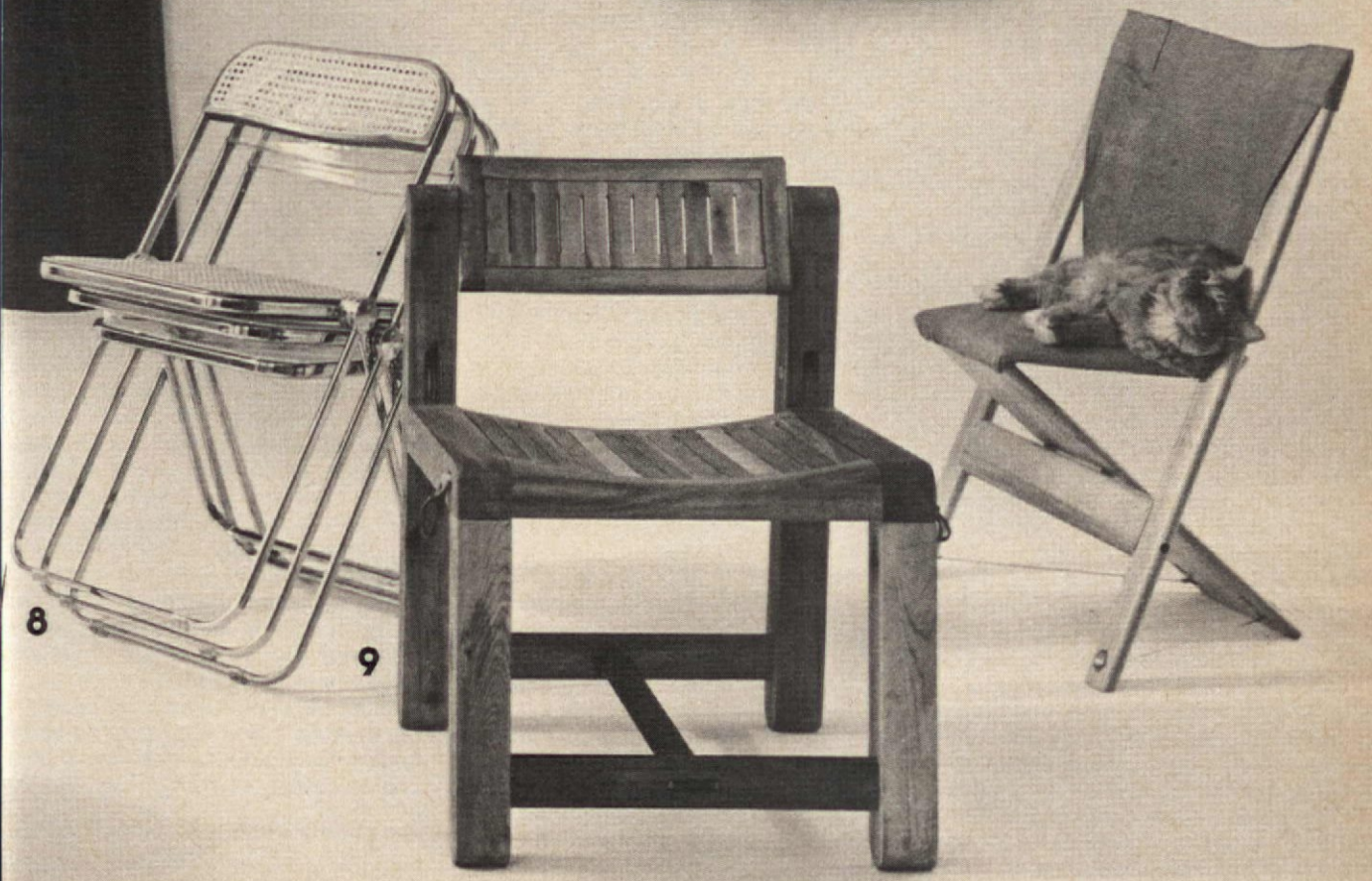


PHOTOGRAPHED BY TOM YEE

SEATING



2. A wood-sling version of a shipboard favorite, \$35, from The Door Store, New York. 3. Butcher-block fanciers, note this cane-seated flip-out, \$28.50, by Otto Gerda. 4. Padded canvas "Gamba 988" is hinged and hung by wires (open chair stands underneath), \$240, by Atelier International, available through architects and designers. 5. Folding "Laminex" by arango, \$95, is made of beechwood. A cushion, \$30, in natural linen or brown corduroy will soften the seat. 6. Ruddy, open-backed "Arca 900," \$110, is also from Atelier International. 7. Woven-fiber chair shrugs off water indoors or out, \$49.50, from Otto Gerda. 8. Stack, fold, or hang the plastic "Plia," \$56, and its caned counterpart, \$87, by Castelli at Ambienti. 9. Sturdy cedar and leather thong (continued on page 76)



The "Unfinished" House

I work in New York, and like many New Yorkers, flee the city at every possible opportunity. Seeking solitude, I go north into the Berkshire Hills of western Massachusetts, where, for the last few years, I have been building a house. Since I was so bold as to publish a book about the experience, it is known that the house was family-built, with as little outside assistance as possible.

Unfortunately, the past tense is not appropriate. People keep asking me if the place is finished, as in: "How long did it take you to build your house?" I now believe it will never really be "done," fully made up, as the houses you might see illustrated in magazines. Some of my friends bemoan this fact. They have been waiting for the shower walls to go up, for the rug to get put down in the "guest room," waiting for normalcy to be established.

I tell them I'm "finishing" the house as fast as I can (though that is not strictly true), and if they would just keep their eyes on the majestic march of maples along the road, and the view of the sunset from the unfinished loft, they would banish the idea of staying instead at a Berkshire inn.

Perpetually incomplete: Since this project got started four years ago, my family's gotten used to living in the middle of a continuing process. It is, my 17-year-old daughter says, "the pleasure of making chaos out of order." Even when some part of the place seems complete, I know that if I want to bother, there are the moldings to get right, or a door latch to fix. I have now come to the obvious conclusion that I've no intention of ever being able to say truthfully: This place in the country is now in final form.

That wasn't my intention when I started, however. I had been divorced, my children had moved out of the city, and I needed a weekend retreat where we could all enjoy ourselves and each other's company. I wanted an old house we could fix up as a kind of joint project, but it soon became apparent that any one that looked right for us was not affordable. The result was that I submitted to an impulse I felt sure was inborn: I could build my own house to my own requirements.

We purchased a site, and started house-building with a pre-Revolutionary barn frame, trucked to our location after it had been de-pegged and pulled apart. The same man who took it down put it back up with the help of an ancient crane. This particular piece of equipment broke down—immovable at its highest point. For a while, it looked like a



Building a weekend retreat
in the country becomes
a family-shared experience
. . . and adventure.

by Peter H. Matson

huge prehistoric bird perched in front of the skeleton of its most recent victim.

When I experienced the complete joy of putting a roof over my family's head, I began to suspect that the nesting instinct is stronger and more versatile than I'd thought.

Well, what, you may ask, can be fun about living in a house half done, with insulation showing, temporary partitions, and no closets? Partly, it's in seeing how plans and possibilities can change. We sit here, looking across the living room—by which I mean the floor space in front of the hearth—wondering about furniture. "How about a swing?" asks the youngest, and we have to admit it's an intriguing idea.

Decorative touches: If we're waiting for the spaghetti water to boil, one of us can always have another try at arranging the bottles along the back of the broad wooden counter. It's nice to have these pickle "jars" all lined up there, with the green and red labels decorated by daughter number two, but they take up too much space where space is at a premium. Shall we make a special place for them in the basement? If so, that raises other long-term questions about what we should do with *that* space.

Naturally, there are difficulties with ad

hoc building, for instance: We started living on the ground floor cum basement, with a wood-burning kitchen range for heat. When we brought the stove upstairs, it was a trauma for us, and for a long time we debated whether our kitchen should or should not be on the second level. We resolved that our move was right.

More complications. This particular wood-burning range—a Glenwood Modern, circa 1914, and, in my view, the most efficient, cheerful, and good-looking cooking tool ever made—requires a flue. Somehow, this necessary bit of equipment is directly in the way of the staircase to the sleeping lofts. Putting it right will require considerable ingenuity, or major revisions—just now, I am not sure which.

Nature's bathtub: We lived in the one room that first year, drew water from the well in a bucket, made do with a privy, and were often cold. Mornings, we used to bathe in the small brook that tumbled over granite rocks and through a stand of huge spruce and hemlock. It was beautiful, cold, invigorating, and inconvenient. Now, with hot water coursing freely and expensively through the pipes, we have foregone the "bathtub" among the rocks. The memory, though, remains fresh, reassuring, too, if the day comes when the well runs dry or the pump gives out.

It was a good thing to do, even though it was merely a long series of weekend adventures, and important for the children too, I believe. It taught us that what we generally assume is essential for reasonably comfortable living, can be, in fact, a luxury.

This project is just entering its fifth year, and it's unlikely that everything that needs doing will be accomplished by this time next year. But it doesn't really matter. Had I hired a lot of help three years ago, and done it all at once, it wouldn't be any more truly "finished" than it is now. Finishing demands "living in." Perhaps I didn't know it when the first decisions were made, but I wanted a house that grew almost organically from the soil and rocks. And that is very nearly what it's become—a retreat where we can catch glimpses of ourselves going through the often surprising motions in our lives, a house that requires us to keep in touch with the traditions of time and place that so many of us find inspiring. □

Peter H. Matson is a literary agent and author of A Place in the Country (Random House).

Shopping Guide

Merchandise listed is available nationally at leading department, specialty, and furniture stores. No listing may indicate custom-made, antique, privately owned, or one-of-a-kind items.

All prices quoted are approximate at time of publication and are slightly higher west of the Rockies and in Canada. To obtain purchasing information on merchandise listed, write to manufacturer or store (complete address is provided in Shopping Guide Address Directory below). When writing, include issue date, page number, and description of item to insure prompt reply. Items preceded by † are available through architects, decorators, or department-store decorating service only. Items available by mail are preceded by *; additional postage, if any, is indicated within (). Add city and state sales tax where applicable. Check or money order and zip code must be included. All manufacturers or shops listed will refund the cost of an item (unless monogrammed) only if it is returned within two weeks of receipt, in good condition.

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(continued on page 26)

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SHOPPING GUIDE

continued from page 25

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COVER

Vogue and Butterick patterns are sold in department stores or fabric shops. To order by mail, send check or money order, pattern number(s), and size to: Butterick Fashion Marketing Co., P.O. Box 549, Altoona, PA 16603. In Canada: Butterick Fashion Mkt., P.O. Box 4001, Terminal A, Toronto 1, Ont., Canada, M5W-1H9. Please add 15¢ postage for each pattern ordered. Pennsylvania residents, please add sales tax. **All pattern backviews and yardages are on page 30.** Approximate fabric yardages are given in widths of actual fabrics featured and for fabrics without nap, except where otherwise noted.

Mother is wearing blouse (also shown on page 39) in Vogue Pattern #9848, View D, sizes 8-16, \$3. Long-sleeved loose-fitting blouse with Peter Pan collar, French cuffs, self-bias ruffle (backview and yardage, page 30). Shown in Skinner's "Lutesong," #8282, 100% textured trilobal polyester, 44/45" wide, color: Viva Red, \$6/yard., Springs Mills, Inc. "Basic" button #9044, 3/8" wide (size: line 18), color: Red, card of 8/40¢, Costumakers (Div. of Lidz Brothers, Inc.).

Skirt is Vogue Pattern #9620, View C, waist sizes 24-30, \$3. Evening length front-wrapped kilt with waistband (backview and yardage, page 30). Shown in plaid taffeta #5093, 100% acetate, 50" wide, color: Green/Red/White/Blue, \$3/yard., Kay-Tex Fabrics, Inc. Plastic buttons #8282AH, 7/8" wide (size: line 36), color: Green, card of 2/55¢, Costumakers (Div. of Lidz Brothers, Inc.). Red plastic earrings, \$3, Cathy & Marsha, for Catherine Stein.

Child's dress and pinafore is Butterick Pattern #5172, sizes 7-12, \$1.25. Long semi-fitted dress, gathered at front and back yoke, Peter Pan collar, bias hemline ruffle, full-length sleeves gathered at cap and elasticized at lower edge forming self-ruffle (backview and yardage, page 30). Shown in Skinner's "Lutesong;" for fabric information see mother's blouse, Vogue Pattern #9848 (above). Loose-fitting pinafore is gathered at front and back yokes, round neckline, buttoned-back closing, shaped bias armhole ruffles and shaped front patch pockets. Shown in plaid taffeta #5076, 100% acetate, 50" wide, color: Green/Blue/White/Red, \$3/yard., Kay-Tex Fabrics, Inc.

Man's vest is Vogue Pattern #9952, View B, sizes 38-46, \$3. Vest is close-fitting, single-breasted, with V-neckline, cutaway armholes, shaped hemline, welt pockets (backview and yardage, page 30). Shown in moiré #5082, 100% acetate, 45" wide, color: Red, \$3/yard., Kay-Tex Fabrics, Inc. Plastic buttons #21751AH, machine washable and dry cleanable, 5/8" wide (size: line 24), color: Red, card of 4/50¢, Costumakers (Div. of Lidz Brothers, Inc.).

Fabric on front door #314, Permaplaid White Rose, 65% Dacron polyester/35% cotton broadcloth, 44/45" wide, color: Red/Green/Yellow/Blue, permanent press, machine washable, \$2/yard. Permaplaid White Rose fabric by A.E. Nathan, Inc.

Wreath is Vogue Pattern #1541, 18" diameter, \$2.50 (yardage, page 30). Wreath has attached ribbon bow. Shown in Danflair #S46072/701, 65% Fortrel polyester/35% cotton broadcloth, 44/45" wide, color: Red/Green/Blue check, \$2.50/yard., Dan River Home Sewing Fabrics. Mountain Mist Fiber-loft stuffing, 100% polyester, 1 lb. bag, \$2, Stearns & Foster Co. Attached grosgrain ribbon bow is shown in red, 1 1/2" wide, 75¢/yard., and green, 1" wide, 45¢/yard., both 100% polyester, C.M. Offray & Son, Inc.

Man's long-sleeved green and red plaid shirt is 100% cotton, #17527099, sizes: 14 1/2-17, \$40, The (continued on page 28)

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Fantasy Fudge

- 3 cups sugar
- 3/4 cup PARKAY Margarine
- 2/3 cup (5-1/3-fl. oz. can) evaporated milk
- 1 12-oz. pkg. semi-sweet chocolate pieces
- 1 7-oz. jar KRAFT Marshmallow Creme
- 1 cup chopped nuts
- 1 teaspoon vanilla

Combine sugar, margarine and milk in heavy 2½-quart saucepan; bring to a full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring constantly to prevent scorching. Remove from heat; stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla; beat until well blended.

Pour into greased 13 x 9-inch pan. Cool at room temperature; cut into squares. Makes 3 lbs.



SHOPPING GUIDE

continued from page 26

Bert Pulitzer Co. Estée Lauder makeup is: Nut-brown Apple Tender Blusher plus a light dusting of Spice Streaker, Fresh Pecan Automatic Creme Eyeshadow, Sungold Honey Automatic Creme Eyeshadow, Romantic Red Re-Nutriv Rich Rich Lipstick with Sheer Shell Automatic Lipshine.

HOME FOR THE HOLIDAYS!

Page 35: For information on child's dress, pinafore, and fabric on door, see Cover information (above). Bow on door: Wide satin ribbon, #101, 100% acetate, 3" wide, color: Red, 20¢/yd., C.M. Offray & Son, Inc. "Hand silk-screened on 100% cotton "Sinter Klass" doll, 14" high, available stuffed, \$14 ppd., flat \$7 ppd., by Toy Works at Fabrications.

CHRISTMAS COUNTDOWN

Pages 36-37: The drawing gift bags from Vogue Pattern #1541 (See Holiday Craft Instructions, page 78). Drawing bags and mustard-jar lid coverings shown in "Marignan's green and white cotton broadcloth, #56777-36-stripe, #54944-36-floral and #54852-2-windowpane plaid, all fabric is 100% cotton, 51" wide, \$6.50/yd. ppd., Fabrications. The tubular cording on mustard lids: #1819982, 50% rayon/50% cotton, color: Red, 30¢/yd., Wm. E. Wright Co. Quilted crystal canning jars have 12-oz. capacity, 2¾" wide x 5¼" high by Ball Corp.

*Cookie cutters are available in 8-piece sets; star set #20R, \$19.95 ppd.; heart set #20M, \$15.50 ppd.; 4-shape (star, triangle, heart, and ginger man) set available, \$2.98 ppd., H. Roth & Son.

"American" round salver (footed cakeplate) in lead crystal #AM 01/630, 10" diameter, \$27, Fosteria. Red ceramic heart box, 6" x 5½", \$11, Rubel & Co. For information on East House green and red lacquer paper used for paper baskets and placemat, see shopping information for pages 40-41. Fabric for tablecloth, 100% combed cotton, Glo-sheen 48" wide, color: #316296-Jungle Green, \$7/yd., Waverly Fabrics. White paper dinner plates

(angel candleholders), 9" diameter, 65¢/pkg. of 6; 10" candles with "Candle Grip" adhesive base, 45¢ each; mailing paper (used for gift-wrap on boxes); 2½ ft. x 6¾ yd., \$1.25, all by Hallmark Cards, Inc. Con-Tact self-adhesive vinyl (used for cookie-cutter shapes and plaid gift-wrap), 18" wide, matte solid red, 69¢/yd., shiny solid white, \$1.29/yd., Comark Plastics. Green Mystik cloth tape (used on striped and plaid gift wraps), 1½" x 3 yds., 95¢/roll, Borden.

Pages 38-39: Shown with big cookie: Child's calico dress #425, 100% cotton, French smocking, eyelet embroidered trim, \$21, When I Grow Up.

Ready-made knit mittens, 100% acrylic, color: Red, one size fits all, \$1.50, available at selected Sears Fashion stores. "Basic" buttons for mittens, #9132, ¾" wide (size: line 26), color: Green, card of 6/40¢, Costumakers (Div. of Lidz Brothers, Inc.). Felt ears on mittens made from felt scraps, Vel-Fel #5050, 72" wide, 50% wool/50% rayon, color: Gaelic Green #146, \$6/yd., Continental Felt Co. Child's long-sleeved, ribbed turtleneck pullover in 100% nylon, #350, sizes 4-6X, color: Polo Green, \$8; little girl's tights #59, 100% nylon, run-resistant, hand washable, sizes: 6X-7, \$3.50; both, Danskin.

Mom's over-apron is "International Printworks 100% cotton broadcloth #2791, 55" wide, color: white buttons on green ground, \$11/yd. ppd.; mail-order from Fabrications. When ordering fabric, please specify fabric name(s) and style number(s). Add \$1 per order for handling. Big plastic buttons on Mom's apron, #9981AH, ¾" wide (size: line 36), color: Red, card of 3/55¢, Costumakers (Div. of Lidz Brothers, Inc.). Red felt apron is Vel-Fel #5050, color: Atomic Red (Atomic Red and Gaelic Green also shown on Dad's note pad); for more information see mittens (above). Crepe A-line skirt in 100% wool, sizes: 6-16, \$44, Pat Ashley for John Meyer.

"Push Pen" shown with Dad's note pad writes in blue, \$1.50 ppd., Wings Over the World, available at Bruce Emery.

THE NIGHT BEFORE CHRISTMAS

Pages 40-41: "Little India" pattern sheets by An-

gelo Donghia for Utica Fine Arts by J.P. Stevens: Top and fitted sheets and matching pillowslip, 50% cotton/50% polyester, flat queen size (green on white ground), 90" x 110", and fitted queen size (white on green ground), \$15.95; standard pillowslip, 42" x 36", \$7.50/pkg. of 2. Available at Bloomingdale's and Bullock's North.

White ribbed 100% cotton twill upholstered "Savoy" chairs #A404-16, 32" high x 37¼" wide (arm to arm) with 19½" seat depth x 29½" overall depth, \$400 ea., designed by Angelo Donghia for Kroehler. Available at W&J Sloane.

"Splendiferous" carpeting #5955, color: #720, Bottle Green, 100% Trevira polyester with Scotchgard carpet protector, \$21/sq. yd., by Callaway Carpeting.

Horizontal and vertical custom mirrored beams by Walton Mirror Works, Inc. Free color brochure available on request.

Green walls: Wallhide Latex interior flat wall paint #N7004, washable, stain-resistant, color: Robin-hood Green, \$14.30/gal.; ceiling paint: flat oil paint #6-50, color: White, \$12.35/gal.; both by Pittsburgh Paints (PPG Industries).

Clear mirror top and front chest with chrome metal sides #5402/2, 51" wide x 20" deep x 29" high, three drawers and two doors, white laminate lining on interior surfaces, \$689, Elio Manufacturing.

Venetian glass mirror 50" high x 30" wide, \$600, Limited Editions.

On chest: "Prince" crystal candlesticks #66200, 6½" high, \$44; #66201, 9" high, \$54; #66202, 10½" high, \$62, all by Kosta Boda. Classic decorator candles, 12" tall, color: Red, \$9/box of 12, Colonial Candle of Cape Cod. For information on Arabia plate on dresser, see shopping information for page 42.

All chrome adjustable swing arm "Pharmacy" lamps #1617, 54" high, \$80 each, Schiller Cordey.

Traditional "Mountain King" tree #84399-97T, 7' high, flame-retardant, multiple-tier assembly, color coded hook and panel for easy assembly, \$125, American Tree and Wreath. Mirror prism orna-

ments, 99¢ each, American Themes (Div. of American Tree and Wreath). Flashing/nonflashing indoor/outdoor weatherproof minilites, \$6.99/box of 50, Noma-World Wide, Inc.

Plastic nest tables (beside bed) #799, 16" wide x 16" deep x 22" high, \$60; #798, 12" wide x 16" deep x 18" high, \$50; #100/set of 2, by Karmel Plastics. For information on breakfast tray (beside chair), see shopping information for page 42. Chrome "Artemide" clock, 6" high x 3 1/4" wide x 2 1/4" deep, \$99, Castelli Furniture Inc. Glass "Luna" plate on tray #190, 7 1/2" diameter, \$28/set of 4, Arabia. Clear vases (on nest of clear tables) #341-14-89, 12", \$39; #341-14-90, 7 1/4", \$25; #341-14-91, 4 3/4" (also shown on plastic tray), \$18; all hand-blown and handmade by Holmegeard.

High-gloss, heavy-weight lacquer wrapping paper, colors: #15-White, #13-Red, #10-Green, 2 1/2 ft. x 2 yds.; silver "Image" paper #3600, 6-ft. roll, \$1.50; East House. Double-face satin ribbon, 100% acetate, 1 1/2" wide, color: #029-White, 80¢/yd.; 1/4" wide, color: #029-White, #250-Red, 20¢/yd.; C.M. Offray & Son, Inc.

Page 42: Her robe and pants are Vogue Pattern #9859, View B, sizes 8-18, \$3.50. Loose-fitting, front-wrapped robe with contrast piping, three-quarter length with shawl collar, pockets in side seams, long sleeves with sleeve bands, self-tie belt. With straight legged elasticized waist pants (backviews and yardage, page 30). Shown in Skinner's "Charmette," crepe back satin (also used for piping), 87% acetate/13% nylon, 45" wide, color: #001-White, #410-Emerald (piping), \$3/yd., Springs Mills, Inc.

His pajamas are Vogue Pattern #8359, sizes 34-48, \$2.50. Pajamas are loose-fitting with long sleeves, notched collar, patch pockets. Pants have elasticized waistline with snap closing (backview and yardage, page 30). Shown in Skinner's "Charmette" crepe back satin. For more information see woman's pajamas (above).

Clear Lucite plastic serving tray #732, 13" wide x 19" long, \$20; detachable legs #733, 8" high, \$15/set of 4, both by Karmel Plastics. "Aurora" champagne glass #013, 4 oz.-capacity, \$34/set of 2; "Luna" dinner plate #250, \$28/set of 2; both, Arabia, Inc. Crystal ice bucket #28479, 4 7/8" high x 4 7/8" diameter, \$45, Kosta Boda. Champagne courtesy of the Champagne News & Information Bureau; free booklets on "Entertaining with Champagne," available on request. "Pointed Antique" sterling-silver oyster cocktail fork, \$14.70, Reed & Barton.

Her sterling-silver chain #1628/5052, \$25, Tiffany & Co.

For East House paper and C.M. Offray ribbon, see shopping information for pages 40-41.

Placemat shown is one of four made from 1 twin-size fitted sheet in "Little India" by J.P. Stevens in green ground (see shopping information for pages 40-41). Scallop-edged placemats reverse to white ground print, made from two pillowcases. Vogue pattern #1714, View E, \$2.50 (yardage, see page 30). Single-fold bias tape trim, 50% Kodol polyester/50% cotton, 1/2" wide, color: #30-White, 4yds./pkg., 39¢, Wm. E. Wright Co.

Page 43: Self-curling "cotton-ty" plain ribbon (on white and green lacquer boxes) #600, color: Green #03, 40 ft./per spool, \$1, by East House. For C.M. Offray ribbon, see shopping information for pages 40-41.

Beside bed: "Waterfall" console table #DT 2800, 28" high x 44" long x 16" deep, 1" thick Lucite acrylic, \$355, Abacus Plastics, Inc. Send for 12-page furniture and accessory catalog, \$1 ppd.

Clear hand-blown Italian crystal vase #A/08, 6" x 6" x 14" high, \$160, Artcurial. Plastic tree planter with saucer #930-931, 13" diameter x 13" high, color: White, \$15, Ingrid, Ltd.

Upholstered armless chair #A412-23, 25 1/2" long x 26 3/4" deep x 18" high, \$250, designed by Angelo Donghia for Kroehler. Available at W&J Sloane.

THE LITTLEST TREE

Pages 44-45: Tea table with lacquered pull-out shelves, from Henredon Furniture Industries, Inc. Tree by Jack Bangs of The Gazebo, miniature baskets around tree by Muriel Chaskin for The Gazebo, throw pillows and quilt on couch from The Gazebo.

Her clothes by Fernando Sanchez. His clothes by Franklin Bober for The Arthur Richards Man, available at Saks Fifth Avenue. Tulip champagne glasses from Baccarat. China, "Pincio," and "La-lique" crystal ice-bucket from Ginori. "Viva," napkins and silver-plated napkin rings from Kemp and Beatley. Tartan fabric for ottoman slipcover from Piccione Designs. Orange-pomander tree by Ronaldo Maia.

YANKEE HOSPITALITY

Pages 60-61: Stone China in "Red Fitzhugh" pattern, Royal Worcester Spode Inc.: teapot, \$55; teacups and saucers, \$22.50 ea.; round buffet platter, \$55.00; small oval platter, \$52.50; rice bowl, \$14.00; bread and butter plates, \$7.00 ea.; and 8 3/4-inch rimmed soup plate, \$20.00; available at Cooley's China Store.

Sterling-silver spice caster No. G8002, \$99; Paul Revere reproduction sterling-silver teaspoons No. G8028, \$15 ea.; engraved sterling-silver tumblers, No. G8031, \$60 ea.; plus \$1.25 post./hdg., by The Metropolitan Museum of Art, available at retail stores.

Pewter bowl in "Old Annapolis" pattern No. 110, \$65; stainless-steel ladle in "English Tip" pattern, \$8.50; both available from the Kirk Corp.

Evergreen decorations from Winston Flowers. Napkins from 8-piece pure linen luncheon set with handmade Battenberg lace trim, 4 mats, 4 napkins, No. 3000, \$45, available from Plummer McCutcheon at Hammacher Schlemmer.

Pembroke mahogany drop-leaf tea table, from American Classics Collection by Baker Furniture Co., \$813.

CALIFORNIA HOSPITALITY

Pages 66-67: The lace tree ornaments have been stiffened with spray starch and hung with white pipe cleaners. To make ornaments, cut up an old crocheted bed throw (preferably damaged) from a local thrift store or antique shop, or check your attic. Wash before starching. Or crochet a simple star shape with crochet cotton. "The round lace medallions shown are available by mail order as sachets from Cherchez! Each is about 5" diameter with "Field Flower" scent, \$6.50 ea. ppd.



The Chases prepare Christmas turkey.

"Sweetheart" pillows (on chair and tree), small-6", \$20; medium-10" and 14", \$28; large-19", \$45; "Antimacassar" doily and lace pillows, 6"-19" (includes ruffe-trim edge), \$10-\$45; all pillows are one-of-a-kind, made with a combination of antique and new pieces of embroideries, crocheting, quilting, and lace, stuffed with Dacron polyester filling; Soft Antiques by Cabbages & Kings.

"Bonny Dundee" fabric shown on chair cushion and tablecloth #BD 1022-F, 100% cotton dual-purpose sailcloth, 54" wide, 12" repeat, color: Green, colorfast to water and solvents, \$14.95/yd.; assorted coordinating vinyl wallcovering for wrapping presents, "Bonny Dundee" #BD 1022-W, width: pretrimmed 28", 12" repeat; and "Cathy" (present, page 66, bottom right) #CY 1043-W width: pre-

trimmed 28", 18" repeat, 5-yd. roll, \$14.95; all by Laura Ashley for Raintree Designs.

Antique-look tin boxes with cookies, "Sonora" 1-lb. tin with hinged lid, orange ground with flowers, \$2; "Idyll," 1-lb. tin with ladies on front and mandolin on sides, \$2.50; "Seasons," hinged lid with green ground and Summer, Fall, Winter, Spring featured, \$2; "Santoli," green and white with orange flowers \$2; all sturdy metal containers featuring color lithography by Keller-Charles of Philadelphia.

"Countryware" dinner plate in raised cabbage-leaf pattern, 10 1/2", \$11; salad/dessert plate, 7 1/2", \$7.25; dinner bell, \$8; "Plain White" gravy boat, \$36; all Coalport by Wedgwood, available from Gump's, San Francisco.

"Greenfield" wineglass #GR 02/026, 6 1/2-oz. capacity, \$10; decanters, 1 1/2", 1-qt. capacity, \$50; candlesticks are all lead crystal by Fostoria.

"Chamonix" continental-size stainless flatware: teaspoon, \$5.25; dinner fork, \$6.25; salad fork, \$6; dinner fork, \$11.50; soup spoon, \$6; serving fork, \$10.50; "Countess" silver-plate bowl (with rice), 11 3/4", \$35; "Orleans" silver-plate bread tray (with carpts), \$15; silver-plate petite trays (under decanters), \$20/set of 4; all flatware and hollowware in silver plate by International Silver.

Linen dinner napkins #175, 19" x 19", 65% linen/35% polyester with lace trim, machine washable, \$1.50 ea., Matouk.

Satin balls (in centerpiece) #06-4150, 2", \$1.90/box of 12, Shiny Bright (Div. of Poloron).

*Museum Tabby Kitten, 6" tall, stuffed \$7.50 ppd; flat \$4 ppd.; Tabby Cat 14" tall, stuffed \$14 ppd., flat \$7 ppd.; Bunny 14" tall, stuffed \$14 ppd., flat \$7; all are silk-screened by hand on 100% cotton, ready-made (stuffed with cotton/synthetic blend) or flat (printed on 100% cotton), by Toy Works at Fabrications.

Satin leaf pillows to sew from Vogue Pattern #1678, View: E and F, \$3.

Satin ribbon (on presents) #233-129, 1 1/2" wide, colors: #444-Emerald, #30-White, 75¢/yd.; #223-125, 7/8" wide, 45¢/yd.; #223-122, 1/2" wide, 30¢/yd.; #223-126, 2 1/4" wide, 90¢/yd.; grosgrain ribbon #223-143, 3/8" wide, color: #30-White, 35¢/yd.; eyellet #181-3766, 2 1/4" wide, 65% polyester/35% cotton, 70¢/yd.; all, Wm. E. Wright Co. For information on East House wrapping paper and trim, see shopping information for pages 40-41.

SOUTHERN HOSPITALITY

Pages 68-69: Italian import, white porcelain compote with white flowers, No. 440, \$45, available at Hammacher Schlemmer.

White china with red and black bands in "Service Bistro" pattern by Porcelaine d'Auteuil: drip coffee pot No. 354, about \$36; sugar bowl No. 618, about \$18; creamer No. 359, about \$8; small bowl No. 463, about \$15; tureen No. 331, about \$46; and hors d'oeuvre dish No. 345, about \$8; all available from Calco Decorative Accessories Ltd.

Assorted silk roses, \$2.50 ea. by Ben's Inc., available at Lord & Taylor department stores.

Sterling silver in "Chantilly" pattern: 4-piece place setting, \$137; serving spoons, \$68.75 ea.; demitasse spoons, \$14 ea.; silver-plate relish tray, \$45; silver-plate bread tray, \$27.50; crystal stemware in "Cherrywood" pattern: iced-tea goblets, \$19.95 ea.; wineglasses, \$15.50 ea.; all available from Gorham Co.

China in "Guirlandes" pattern: dinner plates, \$27.50 ea.; covered vegetable dish, \$132; spool cachepot No. 1, \$95; open vegetable dish, \$67; 14-inch oval platter, \$80; 13-inch round chop platter, \$67; by Ceralene Inc.

Ten-inch pink candles, \$5.40/dozen or \$4.45 ea., by Lenox Candles Inc.

Floral all-cotton chintz fabric with white background, by Cyrus Clark Co., Inc., 36" wide for tablecloth in "Persian" pattern, No. 2300, \$6/yd. plus \$1.25 post. & hdg. available at Fabrications.

Glass candelabra in "Century" pattern by Fostoria Glass Co.; double candelabra "Duo", \$21.50 ea.; triple candelabra "Trindle", \$25.50 ea.; available at Allain's Jewelry Store.

Satin ribbon in "Soft Rose," 5/8" wide, No. 57, 30¢/yd. Wm. E. Wright & Co.

Pink napkins with shell-stitch edge, 65% Belgian linen/35% polyester, No. 500, about \$2.50 ea., by John Matouk and Co. (continued on page 30)

SHOPPING GUIDE

continued from page 29

BACKVIEWS AND YARDAGES

VOGUE PATTERN #9848

(Shown on cover & page 39)

View D: Blouse

Yds.: 2¼ for Misses' size 8

Fabric: 44/45" wide

Notions: Ten ½" (line 20) buttons.



VIEW D, BACK

Shown With VOGUE PATTERN #9620

(Shown on cover)

View C: Skirt

Yds.: 2¾ for Misses' size 8

Fabric: 50" wide

Notions: Three ¾" (line 36) buttons, hooks and eyes size 2.



VIEW C, BACK

BUTTERICK PATTERN #5172

(Shown on cover & page 35)

View: Long dress

Yds.: 2¾ for Girls' size 7

Fabric: 44/45" wide

Notions: 14" neckline zipper, ½ yd. of ¼" elastic.



BACK

Shown With

View: Long pinafore

Yds.: 2 for Girls' size 7

Fabric: 50" wide

Notions: Three ½" (line 20) buttons.



BACK

VOGUE PATTERN #9952

(Shown on cover)

View B: Man's vest

Yds.: 1½

Fabric: 44/45" wide

Notions: Six ¾" (line 24) buttons.



VIEW B, BACK

VOGUE PATTERN #1514

(Shown on cover)

View: Wreath

Yds.: 1¾

Fabric: 44/45" wide

Trims: 1½ yds. of 1" grosgrain ribbon, 3 yds. of 1½" grosgrain ribbon

Notions: ½ yd. cording, ¾ lb. of polyester fiberfill, 3 (½" diameter) curtain rings.

(Shown in bedroom, page 43)

View: Wreath

Yds.: wreath—1 twin-size flat sheet; bow—part of 1 twin-size fitted sheet (see ribbon yardages above).

Fabric: "Little India" by Angelo Donghia for Utica Fine Arts by J.P. Stevens.

Notions: ½ yd. cording, ¾ lb. of polyester fiberfill, 3 (½" diameter) curtain rings.

VOGUE PATTERN #9859

(Shown on page 42)

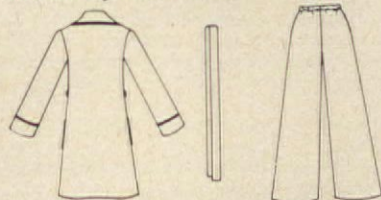
View B: Robe and pants

Yds.: 5¾ for Misses' size 8

Fabric: 44/45" wide

Trims: 1 yd. of Skinner's Charmette crepe back satin, 44/45" wide for contrast piping (use satin side); 3¼ yd. cording.

Notions: ¾ yd. of ¾" elastic.



VIEW B, ROBE BACK

VIEW B, PANTS BACK

VOGUE PATTERN #8359

(Shown on page 42)

View: Pajamas

Yds.: 4¾ for Men's size Medium

Fabric: 44/45" wide

Notions: Four ¾" (line 30) buttons, two Hammar-On snaps, 1¼ yds. of 1" elastic.



BACK, TOP

BACK, PANTS

VOGUE PATTERN #1714

(Shown on page 42)

View E: Scalloped-edge reversible placemat (12" x 17") Yds.: 1 twin-size fitted sheet (for green-ground side of 4 placemats); 2 standard-size pillowcases (for white-ground side).

Fabric: "Little India" by Angelo Donghia for Utica Fine Arts by J.P. Stevens.

Notions: 7¼ yds. of bias tape (single-fold). □

Your Face Should Keep Your Age A Secret



Your best friends won't tell you. Even the man in your life might remain silent. But your mirror seldom deceives you. As you grow older, dryness accents lines and wrinkles.

Now keep your age a secret and put softness back into your skin with 2nd Début with CEF, the rich, creamy lotion that can open up a new beauty horizon for you in just minutes.

As you age, nature slows down the moisture flow to cells beneath the skin's surface. Skin becomes dry and lines and wrinkles can form. Moisturizers are not enough. Something more is needed... something extra.

2nd Début with CEF, Cellular Expansion Factor, can make the difference. CEF is a patented, scientific discovery that sends a shower of moisture into the cells of the

skin. Once again dry cells are bathed in moisture. They plump up... push out... they actually expand.

Pushed away is flaky, chapped, rough skin. Lines and wrinkles due to dry skin seem to disappear. You are left with a softness... a younger look of beauty.

2nd Début comes in two formulas: CEF 600 for the younger woman to head off early signs of lines and dryness... CEF 1200 for skin that needs extra help. Both are sold on a 10-day, money-back guarantee.

Special Introductory Offer

For a convincing trial supply of 2nd Début with CEF 600, send 50¢ with this ad to Dept. AH-84, 2nd Début, P.O. Box 268, Hampshire, Illinois 60140. Limited one sample per person. Offer expires January 1978.



A build-it-yourself dry sink adds traditional charm to your home.

BUILD OUR COLONIAL DRY SINK

What an early American dry sink lacks today in functionality is more than made up for by its traditional beauty. Transport this handsome piece (easy to build from our send-for plans) from its original colonial kitchen nook to entrance hall or bar. It measures a flexible 18 by 48 inches and is a perfect house or apartment catchall for games, glassware or trays. (For minimal cost, use No. 1 clear pine, as illustrated.) See coupon below for ordering information.

To order pattern and instructions, fill out coupon and enclose check or money order plus self-addressed, stamped 10½-inch business-size envelope. Allow at least 4 weeks for delivery. Sorry, no C.O.D. orders. Canadian residents, pay by International Money Order (U.S. currency) available at Canadian post offices.

American Home General Stores, Dept. DS5, 641 Lexington Ave., New York, N.Y. 10022
Please send me:

_____ set(s) of plans for colonial dry sink @ \$2.95 ea. \$ _____
 N.Y. residents, add sales tax. \$ _____
 Total enclosed \$ _____

print name _____
 street address _____
 city _____ state _____ zip code _____

PHOTOGRAPHY BY RICHARD JEFFERY
 DESIGN BY C.B. PECK

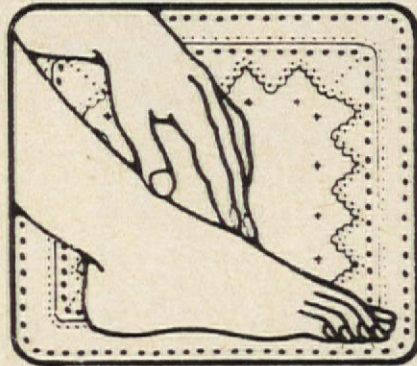
Handle with Care

Between the cold weather, the rush of holiday shopping, and more time spent in the kitchen preparing meals, doing dishes, your hands—and feet—could easily suffer from neglect this winter. Fatigue, too.

What to do? Pamper hands and feet at least once a week with a beauty treatment. It's a regimen that's as important as caring for the rest of you.

Start with the great manicure, described step-by-step by Sheril, a top manicurist at the Pierre Michel salon in New York:

- Remove all old polish thoroughly with an oil-based remover.
- Shape your nails to an oval or square—depending upon the shape of your fingers. Always use an emery board—it's a lot more sanitary than a nail file—never filing nails at the corners. File nails in one direction only.
- Use a heavy cuticle cream—heavy, so it will not dissolve as quickly in water—and apply around cuticles. (Sheril's favorite is Revlon's "Nail Builder Cuticle Massage Cream.") Immerse hands in lukewarm, soapy water.
- Remove hands from water; pat dry lightly. Using a hand stone (a pumice stone shaped like a pencil with a beveled edge), push back cuticles that lie on the nail bed.
- Wrap a bit of cotton around the tip of an orange stick and remove excess cream. The cuticle should be moist and soft.
- Trim away hangnails only with a cuticle nipper.
- Massage hands with a moisturizing cream. Massage softens hands and increases circulation.
- Remove all cream thoroughly, leaving nails clean and dry.
- Select a good basecoat before applying polish. One coat is fine.
- To polish perfectly: The best and neatest polishing is done if the hand with the nails to be polished is pressed on a flat surface. Turn fingers lightly to get an even application with each stroke of the brush. Let the first coat dry before applying the second coat. Finish up with a sealer.
- Sit back and don't do anything that will muss your manicure until nail polish is set—at least 10 minutes.
- To keep your manicure in top shape, and prevent nail breakage, make these nail-savers second nature: Use a pen or phone dialer to make calls. Wear rubber gloves if you're washing dishes, clothes, etc. in harsh detergents. Try to pick up all objects with the pads of your finger-



Winter beauty care—
pamper your hands and feet.

by C.B. Abbott

tips instead of with your nails. Don't use fingernails to open mail or packages.

- And, for hand care, cream liberally with a therapeutic lotion (Keri Lotion for dry skin care is great for chapped hands). Apply moisturizers daily around cuticles, and always wear gloves in cold weather.

Foot care for winter—and all seasons—calls for sensible routines. In the winter, feet tend to be drier than usual, and suffer the effects of cold, dampness, and enclosed shoes and heavy boots. New York podiatrist, Dr. Stanton Sachs, in association with Dr. William Furie, recommends the following for smart foot care:

- Dry feet thoroughly, especially between the toes, after leaving the shower.
- Exercise! Circulation is poorest in the feet, and tight shoes can aggravate circulation problems. A few exercises to try to restore healthy blood flow: Stretch toes wide apart, then contract them. Touch toes—this stretches the calf muscles, and will help to keep the tendons in the feet elastic. Rotate ankles in both clockwise and counterclockwise circles.
- Avoid common foot problems like corns (a skin build-up with a hard core that can cause pain), and calluses (overgrowths of skin on a large area)—both caused by intermittent pressure from shoes, or an imbalance of the foot in poorly-fitted shoes. Be sure shoes are well-fitting and do not need a prolonged "breaking-in" period.
- To soothe swollen feet, take a foot bath with warm, not hot, water.
- Avoid pointed shoes. They'll constrict toes and put excessive pressure on the ball of the foot, and create unstable an-

kles which can lead to sprains.

- When cutting toenails, cut straight across. The greatest error is in cutting nails too short. This can cause ingrown nails that may lead to infection. It's far better to keep nails a little longer and cut them more frequently.

THE NEW NAIL TREATMENTS

L'Oreal's "The Nail Fixer" is the instant repair and nail-wrapping system that will seal the tiniest crack or aid in repairing broken-off nails.

Shiseido's "Nail Treatment Lotion," a lubricating nail lotion, will help prevent dry and brittle nails. A must for all nail-polish users.

Mavala's "You Can Have the Greatest Nails" by Ben Rickert Inc.—the complete kit for a perfect manicure—contains a nail hardener, basecoat protector, cuticle remover, cuticle oil, top coat/fixateur, and penetrating hand cream.

Andrea's "Acrylic Nail Filler and Basecoat" creates a smooth base for flawless looking nails by filling in irregularities in your nails.

Jövan's "nail conditioning and polishing kit" is a fine manicuring kit that contains a nail smoother to stroke away ridges, nail conditioning cream that's protein fortified to protect against nail brittleness, and a nail buffer to bring up color and shine for healthy-looking nails.

NAIL POLISHES—THE PRETTIFIERS

Ultima's "Perfect Makeup for Nails" by Revlon in the "Bordeau Collection"—three winey/red colors, two creams, one frosted—coordinate beautifully with winter fashions.

Cover Girl "Nailslicks" are conditioning polishes in 16 fabulous shades with a "self-leveling" formula to make ridgy nails (and toenails) look smoother.

Bonne Bell's "Smoke Signals Nail Lacquer" comes in seven smoky-autumn shades with a new quick-drying formula that gives a glossy and chip-resistant finish.

Faberge "Country + Western Colors" collection comes in a palette of seven warm, natural earthtones that glide on smoothly and accent either casual or evening wear.

Cutex "Strong Nail Golden Harvest Collection," six new fashion shades with gold highlights, has a formula to reinforce soft, weak, or brittle nails and help stop common nail problems.

"New Maybelline Nail Color" has a nonalkaline pH formula as well as a built-in basecoat (continued on page 94)

A marshmallow a day
keeps your freckles on straight.

Kraft
marshmallows
are special.
They'll turn so creamy
in your cocoa.
They're the ones
most people
like best.



Merit Cigarette Sets New Taste Standard.

Tests confirm low tar MERIT delivers flavor of higher tar cigarettes.



There is a way to get real taste from a cigarette without high tar. Technology created it. Taste tests proved it.

Smokers are confirming it. In fact, 75% of all MERIT smokers are former high tar cigarette smokers—the toughest taste critics of low tar smoking.

MERIT—the cigarette packed with 'Enriched Flavor' tobacco—seems to be solving the smoker dilemma of having to choose between high tar or low taste. If you smoke, you'll be interested.

Tests Prove Taste

MERIT and MERIT 100's were both tested against a number of higher tar cigarettes. The results proved conclusively that 'Enriched Flavor' tobacco does boost taste without the usual increase in tar.

Overall, smokers reported they liked the taste of both MERIT and MERIT 100's as much as the taste of the higher tar cigarettes tested.

Cigarettes having up to 60% more tar!

Only one cigarette has 'Enriched Flavor' tobacco.

And you can taste it.

© Philip Morris Inc. 1977

Kings: 8 mg "tar," 0.6 mg nicotine av. per cigarette, FTC Report Aug. '77
100's: 12 mg "tar," 0.9 mg nicotine av. per cigarette by FTC Method.

Warning: The Surgeon General Has Determined
That Cigarette Smoking Is Dangerous to Your Health.

MERIT

Kings & 100's

HOME FOR THE HOLIDAYS!



PHOTOGRAPHED BY CARMEN SCHIAVONE Shopping Guide on page 25; Instructions, page 78

Wherever you live . . . north, south, east, or west . . . home is best. At home you'll be greeting family and friends, trimming the tree, baking cookies, performing all the rituals that create nostalgic memories. Bring new ideas to existing traditions and add a personal touch to your family's Christmas spirit. Tie up the holidays with love, warmth, and all things healthy and good for 1978.



'T was the night before Christmas and everyone in the house was busy making and wrapping the kind of gifts that can be put together in a flash. . . . If you're pushing the panic button on presents, we've got snap solutions to all your gift-giving problems. It's possible to make the jiffy gifts on these four pages in just one night—with ingredients on hand in your pantry or with materials from your sewing basket and scrap-paper box. Or do a little planning ahead, and give your presents a coordinated look that says thought, care, and love went into the making. On your mark, get set, and go to it as the countdown begins! **Light up your holiday table** (above) with decorative and edible delights. What's the paper-perfect way to set a festive table? Buy a bundle of shiny, brightly colored papers by East House, and cut out lacy-look placemats and paper baskets to hold peppermint gumdrops (recipe on page 78). Get popping with a splendid mini-mountain of popcorn balls; for a centerpiece, pile them up with tiny ribbons tucked in between—or use the balls to trim a tree. . . . And the angels sing in a choir of candleholders to construct from inexpensive Hallmark paper plates.

CHRISTMAS COUNT- DOWN

It's in the bag. Using Vogue Pattern # 1541, sew these nifty gift pouches (opposite left) in holiday-bright fabrics-by-the-yard that can be mail-ordered from Fabrications. Perfect as stocking stuffers or to hang on the tree with a gift tag. Fill with anything the recipient's heart desires.

Love from the kitchen. Try our delicious German- or English-style hot-mustard recipes that only need about 5 minutes of working time each. Or flavor some curried walnuts. Preserve them all in pressed-glass jars. Make a pretty package with pinked-edge fabric rounds to pop on lids and tie up with bows.

Gift wrap-up. Use cookie cutters to trace shapes on Con-Tact vinyl for almost-instant designs (left). It's a simple way to dress a box,



particularly if you're all thumbs at tying bows. Use kraft paper or grocery bags to wrap presents; then press on your cut-out shapes. Time really running out? Stripe up a plaid or banded package with strips of Con-Tact vinyl and Mystik tape. For pattern information and Shopping Guide, see page 25; instructions and recipes begin on page 78. ♦



CHRISTMAS COUNT- DOWN

Cookie Monster's Dream- a cookie with a holiday message for a favorite little person, a tasty present that's perfect for sharing. (Dress by Ann Webster for When I Grow Up.) Here's how you make the Giant Cookie: In a large bowl, beat 1 cup softened butter or margarine and 1 cup sugar with electric mixer or wooden spoon until light and fluffy. Add $\frac{1}{2}$ teaspoon vanilla extract. Stir in $2\frac{1}{2}$ cups sifted all-purpose flour until smooth and well combined. Cover and refrigerate at least 2 hours. Divide dough in two halves. On very lightly floured, ungreased baking sheet, roll out dough, one half at a time, into $8\frac{1}{2}$ -by- $11\frac{1}{2}$ -inch rectangles. Use dull edge of a small paring knife to create indentations around the outside of each cookie; press firmly down about $\frac{1}{2}$ inch from edges. (A large meat fork makes perfect perforations in 3 or 4 even rows across the cookie.) Preheat oven, 300°F . Bake for 30 minutes or until lightly golden. Cool slightly; remove from pan to wire rack to cool completely. Decorate with frosting if desired. Makes two giant cookies (1,527 calories per cookie).

Face to face: Embroider cheery pet faces on a pair of ready-made knit mittens from Sears Fashion Stores. Stitch on button eyes and felt ears. (Danskin top.)





Button up: Here's the ideal gift for any entertaining hostess. The basic idea is that the buttoned-on over-apron is used to catch splatters and wipe wet hands when cooking and serving; unbutton it for easy washing. It's an efficient way to be practical and look good. Mail-order the Christmas-bright button print from Fabrications; Vogue Pattern #1714; felt by Continental Felt; buttons by Costumakers. Her blouse, also shown on our cover (to sew from Vogue Pattern #9848), in Skinner fabric from Springs Mills; white skirt by Pat Ashley for John Meyer. Hair by Maggie Allen at SoHo Hair; makeup by Jane Pittman, Cinandre.

Initially yours: A personalized, felt-covered note pad that helps keep Dad organized. Cover a standard-size pad from the local variety store with felt in his favorite colors (they may just be red and green!). Matching Push Pen from Wings Over the World. See page 78 for instructions; Shopping Guide, page 25. □

It's the romantic holiday bedroom that's been redone with the color impact of spruce green and white—an interaction of two strong colors with these dramatic, Indian-inspired, patterned sheets. Before its transformation, this bedroom was basically city-high-rise-nondescript, a plain white box with minimal architectural detail, and a window wall that could be counted as its most outstanding feature. The owner wanted a room that was romantic and magical without introducing the usual pastel colors and accessories. Designer Stanley Hura for J.P. Stevens accomplished all this by starting with "Little India" sheeting designed by Angelo Donghia.

"Beautiful sheets make a beautiful bedroom," says Hura, "and from that can come the soft, romantic mood." The bed is the focal point, with throw pillows in the same pattern for continuity. Instructions for making the clean-lined, channel-quilted comforter are on page 93. Pillow shams use border trim from flat sheets for a custom touch.

Simple materials used throughout accentuate the fluid, streamlined forms, including a fabric-wrapped padded bed frame. Soft-armed seating in pure white is by Angelo Donghia for Kroehler. Chrome and mirror, two beautifully reflective surfaces, add dazzling points of interest. "They give an illusion of space and depth to make the room appear larger." Mirrored beams by Walton Mirror Works, Inc., and the ornate Venetian mirror by Limited Editions capture light from windows and candles. The chrome-and-mirror chest by Elio provides perfect storage. At bedside, two nesting tables hold an all-chrome clock and three hand-blown, flower-filled glass vases by Holmegaard. Green, the color that reveals joyousness, a love of deep roots, and harmony, colors walls and matching carpeting with Scotchgard protective finish by Callaway. Robinhood Green wall paint and white ceiling paint both by Pittsburgh Paints. Shopping information is on page 25; how-tos, page 78. ♦

PHOTOGRAPHED BY TOM YEE



On Christmas Eve, the tree's all trimmed and the gifts are wrapped. Anticipation of the day ahead is great. What better time to relax (opposite) with an intimate supper for two? **Dress for the occasion** in snow white at-home ensembles to sew. Hers, piped in green for a bit of color: robe and pants, Vogue Pattern #9859 in crepe-back satin by Skinner from Springs Mills; his pajamas, from the same luxurious fabric, Vogue Pattern #8359. One beautiful accessory is all you'll need if it's Tiffany's sterling silver necklace. **Dining is clearly** a joy on Karmel Plastics' Lucite acrylic tray topped with a scalloped, reversible placemat, Vogue Pattern #1714. Tableware to share: A graceful flute champagne glass and oversized glass plate by Arabia. **Gifts galore!** It wouldn't be Christmas without giving. Surprises are inside—and outside, too—with presents wrapped in rem-

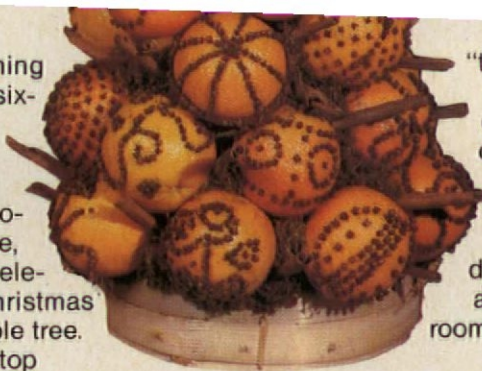


nants from the make-it-yourself comforter of J.P. Stevens sheets (left). Arrange gifts around a corner chair for an irresistible display. **Another smart idea** for the holidays: Sew a wreath, with big bow, from Vogue Pattern #1541. **After Christmas**, when the tree's been taken down and replaced by delicate flowers

and foliage, the full versatility of the room's scheme becomes apparent (below). Designer Stanley Hura sees the deep green coloring as a neutral ground—"the basic shell that another look can move into easily. In spring, for example, slipcovering can change the mood with the addition of a third color." An important furnishing element is the window-height Lucite acrylic table by Abacus Plastics, Inc., which can double as a desk. Hair by Deborah Tomasino of Cinandre. For pattern backviews and Shopping Guide, turn to page 25. □

OFFICIALLY NOTED

Here are two smashing substitutes for the six-foot spruce. Apartment dwellers, especially, will subscribe to the philosophy of the small tree, and a couple can celebrate a romantic Christmas beside a coffee-table tree. Let these tiny tabletop



"trees" inspire you to dream up your own creation, using candies, fruits, and mini ornaments. Even if space is no problem in your house, don't limit yourself to a corner of the living room where the big pine stands. Branch out.

THE LITTLEST TREE





Dessert Tree: Jack Bangs is a floral and display designer whose work for The Gazebo, an eclectic patchwork and wicker shop in New York, takes him all over the world. Last year he designed the 21-foot Christmas tree in the Blue Room of the Ford White House and covered it with wood, glass, metal, or dried flowers of each of the 50 states. This year Bangs looks forward to a private Christmas Eve at home in Manhattan, where his friends will cluster around the coffee table for dessert. The centerpiece will be this 14-inch "tree" (left and opposite bottom), actually boxwood twigs inserted into a plastic foam cone mounted in a brass compote. Mostly edible decorations attached with twine, ribbon, or wire are marzipan flowers, cellophane-wrapped hard candy, foil-wrapped mints and chocolate coins, tiny straw baskets filled with cinnamon candy and gumdrops, shellacked bread-dough strawberries, dried purple statice, and a string of miniature electric lights. Dessert will be champagne and strawberries dipped into crème fraîche and brown sugar, and the larger candy-filled baskets are favors for the guests to take home.

Orange Tree: Ronaldo Maia, of Ronaldo Maia Flowers in New York, based his tree (opposite top) on the design of the traditional pomander ball of cloves and oranges. It's not difficult to make a similar one: Affix clove-studded oranges with sticks to a florist's-foam core. Attach cinnamon sticks with wire and fill openings with moss. Unless preserved, the orange tree should last about a week. Make yours Christmas Eve and the savory spices will fill the air till New Year's.

—VIRGINIA PERLO

Her clothes: Fernando Sanchez. His clothes: Franklin Bober for the The Arthur Richards Man. Clothes styled by Mazal Auerhan.

Romantic

Create a private world of day dreams and sweet dreams for your daughter with bedroom furniture styled in the charming country French tradition.

A delight to the eye. And the pocketbook. Now that these pieces in Sears exclusive Bonnet grouping are offered at this special low price.

Three Drawer Dresser. Reg. \$99.95.
Dressing Table with Vanity Mirror.
Reg. \$99.95.
Four Drawer Desk. Reg. \$99.95.
Large Hutch. Reg. \$99.95.

NOW ON SALE
\$89⁸⁸
Each



The bedroom pictured above includes many other pieces which are available at their regular prices. The Bonnet lamp, for example, at only \$14.99 is designed to let light shine out gracefully from a dresser top, nightstand or desk.

The perfect match for a romantic mood? Frosty pastel watercolors on the machine washable ruffle-edged canopy cover. Reg. \$28.99 twin size. Sale \$19.99. Watercolors, too, on the top-quilted bouffant bedspread.

Machine washable. Reg. \$39.99 full size. Sale \$29.99. Reg. \$34.99 twin size.

NOW ON SALE
\$24⁹⁹

Practical

What better place to curl up and weave a dream or two than on this gracefully arched canopy bed. Canopy frame, bed and rails. Reg. \$119.90 twin size.

NOW ON SALE
\$79.88



More often than not, any successful romance has a practical side. And this furniture is no exception.

The desk and all dresser and chest tops, for instance, are covered with laminated plastic to help resist marring, scratches and stains. Joints

are securely glued then stapled or screwed into place. And the finish? Delicate. Antique white decorated with bands the color of old gold.

All pieces are treated with a five-coat finish for easy cleaning.

A place for everything, and everything in its place. A description to fit the multi-shelved hutch and sturdy desk. As well as the many dressers and chests in the romantic and practical Bonnet furniture grouping from Sears.

Solid pine, hardwoods, and light-weight fiber-board drawer fronts. Heavy-duty hardboards are specially chosen and used where they are needed most for strength, durability and support. The desk chair is solid pine, for example, because it gets solid use day in, day out.



Favorite toys find ample room to hide out along with spare linens and clothing in the lovely storage chest.

Sale prices in effect from
 November 20 through December 24, 1977

Available in most larger Sears retail stores
 All prices higher in Alaska and Hawaii

The Normandy Village Collection. Only at **Sears**

NOW ON SALE
\$64900

Save over \$150 on a sleek three-piece sectional regularly priced at \$799.95. Available in the creamy beige-toned plaid upholstery shown below, or in eighteen other popular fabrics also on sale.

subtle

Underneath it all, many other important features.

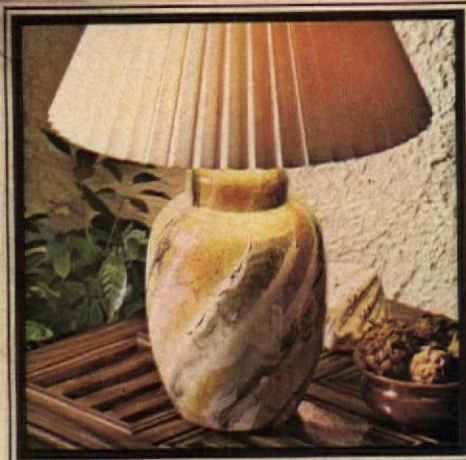
Kiln-dried, all wood frame construction with doweled and double doweled joints and corner bracing. No-sag base construction. Padded arms. Seat cushions of five-inch thick polyurethane foam, and loose pillow back cushions.

Also on sale, the three-piece sectional including convenient sleep sofa. Reg. \$919.95.

NOW ON SALE
\$74900



The classic lines of a Chinese ginger jar translated into a classic contemporary lamp with a subdued marbled or solid color ceramic base. Including crisp, pleated shade. At regular price \$29.99.



Available in most larger Sears retail stores
All prices higher in Alaska and Hawaii

Design tables with long, lean and crisp lines and you clearly see the beauty understatement brings to a living room.

The three shown on this page were created for Sears to achieve this special effect.

The simulated wood slats on top support glass inserts. All frames and legs are fiberboard, engraved to look like oak. The finish is one of the most popular, lacquered to a mellow sheen.

Cocktail, lamp and end tables reg. \$119.95 each.

NOW ON SALE
\$9988

Spread rich, glowing color wall to wall with Sears glorious Enduring Beauty carpeting.

This lush, tone-on-tone, textured plush pile carpeting is 100% nylon, the most durable carpet fiber.

Just as important, the nylon pile is two-ply and heat-set to help retain resiliency under heavy traffic.

Moreover, Enduring Beauty is inspected 120 times during the manufacturing process to meet Sears strict quality control standards. It's treated with Scotchgard® Brand carpet protector, then given a static control treatment.

Enduring Beauty. An enduring value in twenty colors. Reg. \$13.99 a square yard. **NOW ON SALE**

\$11.99

Color the wind bright and breezy with these fashionable textured open weave draperies. Now only \$9.99 for the 48-in. x 84-in. size. These machine washable pinch-pleated draperies bring style and grace to a living room, dining room, den, or most any room.

Eleven colors (all colors not available in all stores). Reg. \$12.99.

NOW ON SALE

\$9.99

→
Sale prices in effect from November 20 thru December 24, 1977



VIBRANT

The Normandy Village Collection. Only at **Sears**

© Sears, Roebuck and Co. 1977

Beautiful

The pure curves and simple lines of classic bentwood furniture inspire a dining table and chairs that blend gracefully into most any decorating scheme.

Sears version is updated to feature a matte finish with scratch and mar-resistant table top and practical bumper edge. Chairs come with washable vinyl seats padded with urethane foam. Both table and chair frames are constructed of white-painted tubular steel for strength and durability.

Table (with one leaf) and four chairs reg. \$249.95.

NOW ON SALE

\$199.00



← Strawberries border creamy café curtains of 50% polyester and 50% rayon. Ruffled valance and swag. Machine washable. All sizes on sale. Reg. \$4.99 for the 24-in. x 72-in. size. Sale \$3.99.

← Sunny, country placemats. Linen-look in 50% cotton and 50% polyester. At regular price \$2.49 each.

Luscious strawberries and rich green leaves on a bed of cream create Sears beautiful Strawberry pattern stoneware. And Sears stoneware is durable, chip resistant and dishwasher safe.

Forty-five piece set reg. \$69.99.

NOW ON SALE

\$49.99

Take off the strawberries and you have Sears Berry Band pattern stoneware. Forty-five piece set reg. \$49.99. Sale \$39.99. Accessories at regular price:

Set of four mugs. \$11.99

Individual casserole. \$5.99

Set of four canisters. \$29.99

Casserole with stand. \$19.99

Platter. \$14.99

Three-piece ovenware set. \$19.99

Useful



Strawberries at regular price:

Kitchen towel. \$1.79

Dishcloth. \$1.19

Heat-resistant pot holder. \$1.19

Quilted toaster cover. \$3.49

Quilted mixer cover. \$5.49

Apron. \$6.99

Quilted hot handler. \$3.49

Oven mitt. \$1.99

Drape your table with strawberries on a creamy tablecloth. Perma-Prest[®] fabric. Machine washable. Reg. \$11.99 (52-in. x 70-in. rectangle or oval). Sale \$9.99. Set of 4 dinner napkins reg. \$5.99. Sale \$4.99.



Sale prices in effect from November 20 through December 24, 1977

Available in most larger Sears retail stores
All prices higher in Alaska and Hawaii

The Normandy Village Collection. Only at **Sears**

© Sears, Roebuck and Co. 1977

Medley Garden Perma-Prest® percale sheets. 50% combed cotton, 50% polyester. Four colors. Reg. \$4.99 twin size, \$5.99 full size. Comparable values in king and queen sizes. Medley Plaids also on sale. Solids at reg. price \$3.99 twin size.

NOW ON SALE

\$399 Twin size **\$499** Full size

Medley Garden Perma-Prest percale comforter. Cover woven of 50% cotton and 50% polyester. Dura-Puff® polyester fill won't lump or shift. Reversible to solid blue. Machine washable. Reg. \$29.99 twin size, \$32.99 full size.

NOW ON SALE

\$2599 Twin size **\$2899** Full size



Restful

Sears brings the colors of a drowsy summer sky down to earth and creates a tranquil medley of blues and whites for sheets, pillow shams, comforters and dust ruffles.

All in all, a fragrant garden of color for a peaceful earth-bound bedroom.

Medley Garden Perma-Prest dust ruffles and pillow shams. 50% cotton, 50% polyester. Dust ruffles at regular prices \$13.99 twin size, \$14.99 full size. Pillow sham at regular price \$7.49.

Bright, beautiful 100% cotton Stained Glass towels. One side looped for absorbency, the other sheared velour for softness. Five color combinations. Reg. \$5.49 bath size.

NOW ON SALE

\$449 Model shown in supersize towel

All sizes on sale

Bright and shiny. That's a 100% vinyl Stained Glass shower curtain. In five different color combinations. Reg. \$9.99.

← NOW ON SALE **\$799**

Stained Glass meets its match with colorful furry-soft Prr-e-Soft bath rugs and carpet. 100% Dacron® polyester pile backed with cushion-grip latex. All sizes on sale. Carpet reg. \$24.99 (5-ft. x 6-ft.). Sale \$19.99. Rug reg. \$5.49 (24-in. x 36-in.).

NOW ON SALE **\$399**

colorful

Take the bold approach and give your bathroom a brilliant new lease on life with Stained Glass from Sears.

The Normandy Village Collection. Only at **Sears**

© Sears, Roebuck and Co. 1977

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Available in most larger Sears retail stores
All prices higher in Alaska and Hawaii

delightful

Wash your bathroom with the fresh and lovely Watercolor Floral pattern from Sears.

Double ruffle-edged shower draperies woven of semi-sheer 100% polyester batiste. With ruffle valance and tiebacks. All machine washable. Comes with white vinyl liner. Reg. \$19.99.

NOW ON SALE

\$15.99

Matching window curtain available.

Gentle watercolor patterned towels. Looped for absorbency on one side, sheared for softness on the other. All sizes on sale.

Bath towel reg. \$3.99.

NOW ON SALE

\$3.19

Coordinate the cheerful watercolors with subtle multi-toned 100% polyester pile on a 2-piece tank cover, lid cover and bath rug (24-in. x 36-in.). Four-piece set at regular price \$12.99.



Inspiring



The Normandy Village Collection. Only at **Sears**

© Sears, Roebuck and Co. 1977

Pinch-pleated Perma-Prest® percale draperies. 50% cotton and 50% polyester. Foam backed. Machine washable. All sizes on sale. Reg. \$19.99 for the 50-in. x 84-in. size. **NOW ON SALE**

\$15.99

Breezy 100% polyester batiste, semi-sheer rod pocket panels. Machine washable. All sizes on sale. Reg. \$5.99 for the 40-in. x 84-in. size.

\$4.99 NOW ON SALE

Watercolors swirl across a classic ginger jar lamp. The topping? A frosty white pleated shade. Reg. \$39.99.

\$34.99 NOW ON SALE

Ruffle-edged pillow sham. Perma-Prest cover of 50% cotton and 50% polyester. Machine washable. At regular price \$7.49.

Watercolor Floral Perma-Prest percale sheets. 50% combed cotton and 50% polyester. Reg. \$5.99 twin size, \$6.99 full size.

NOW ON SALE

\$4.49 **\$5.49**
Twin size Full size

Comparable values on queen and king sizes.

Fluffy reversible comforter. Perma-Prest percale cover of 50% cotton and 50% polyester. Dura-Puff® polyester fill won't lump or shift. Machine washable. Reg. \$29.99 twin size, \$32.99 full size.

NOW ON SALE

\$25.99 **\$28.99**
Twin size Full size

Quilted throw-style bedspread. Perma-Prest fabric of 50% cotton and 50% polyester. Puffy polyester fill. Machine washable. Reg. \$26.99 twin size, \$29.99 full size.

NOW ON SALE

\$16.99 **\$19.99**
Twin size Full size

Ripple-style Perma-Prest eyelet ruffle. 14-inch flounce. Woven of 50% cotton and 50% polyester. Lace trim 65% polyester and 35% cotton. Machine washable. At regular prices \$13.99 twin size, \$14.99 full size.

Sale prices in effect from November 20 through December 24, 1977. Available in most larger Sears retail stores. All prices higher in Alaska and Hawaii.

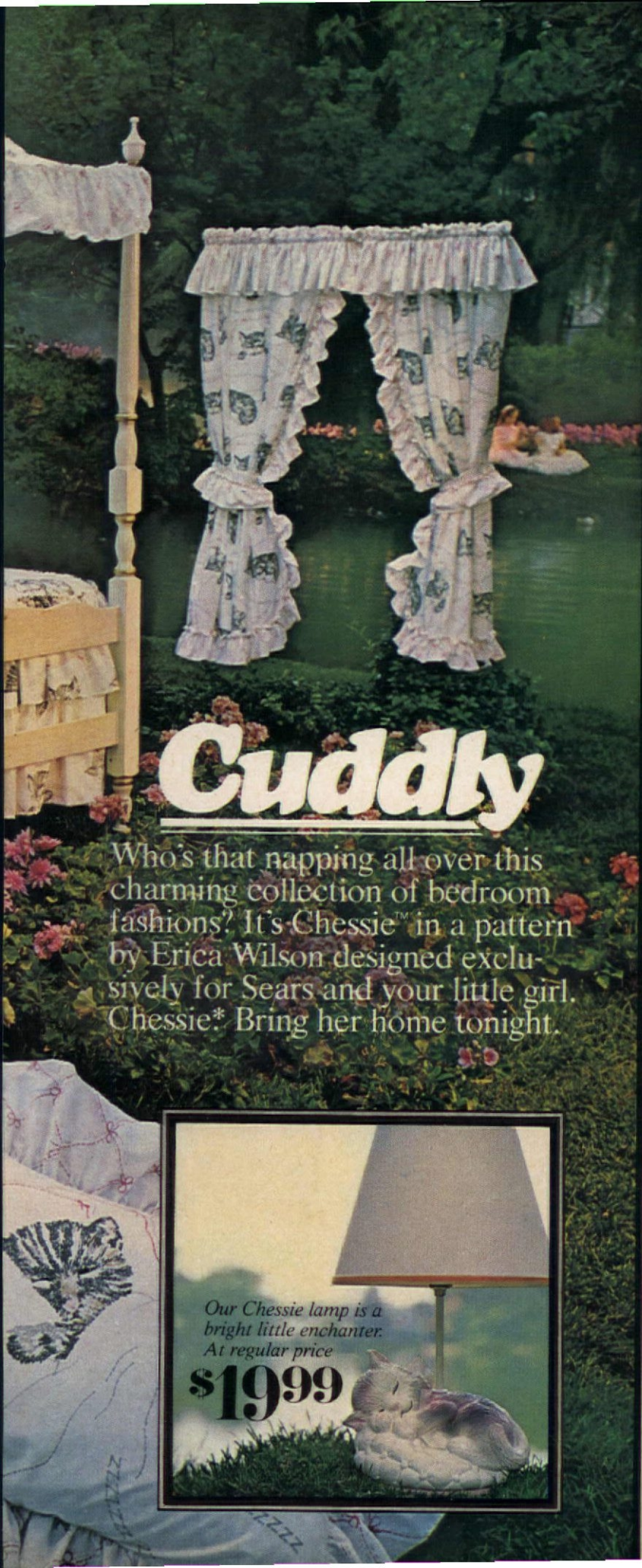
CHARMING



The
Normandy
Village
Collection
Only at

Sears

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Cuddly

Who's that napping all over this charming collection of bedroom fashions? It's Chessie™ in a pattern by Erica Wilson designed exclusively for Sears and your little girl. Chessie.* Bring her home tonight.



Our Chessie lamp is a bright little enchanter.
At regular price

\$1999

Kittens purr on this ruffly Priscilla Perma-Prest® machine washable curtain of 50% cotton and 50% polyester. Reg. \$20.99, single

\$1799 width, sill length.
NOW ON SALE

Shown here on the Manor Lock-Seam curtain rod, at regular price 99¢.

A little girl loves to dream under a canopy cover. A machine washable and Perma-Prest blend of 50% cotton and 50% polyester.

\$1499 Reg. \$17.99 twin size.
NOW ON SALE

Canopy frame, bed and rails, reg. \$119.90 twin size, sale \$79.88.

Chessie creates a warm environment in a quilted bouffant bedspread. The 50% cotton and 50% polyester cover is quilted over 100% polyester fill. Reg. \$26.99 twin size.

\$1999 NOW ON SALE

Our Victorian style, multi-strand rattan headboard wraps and circles for an ornate decorative touch. Reg. \$94.95 full size, sale \$74.88. Reg. \$74.95 twin size.

\$5988 NOW ON SALE

The plump but lightweight Perma-Prest comforter is 50% cotton and 50% polyester. Dura-Puff® polyester fill won't lump or shift. Machine washable. Reg. \$25.99 twin size.

\$2349 NOW ON SALE

Chessie Perma-Prest percale sheets are a smooth 50% cotton and 50% polyester, 180 threads per square inch. Reg. \$5.99 twin size.

\$499 NOW ON SALE

It's special little extras that create such a delightful setting. Like this heart shaped 13-inch diameter pillow, at regular price \$4.99.

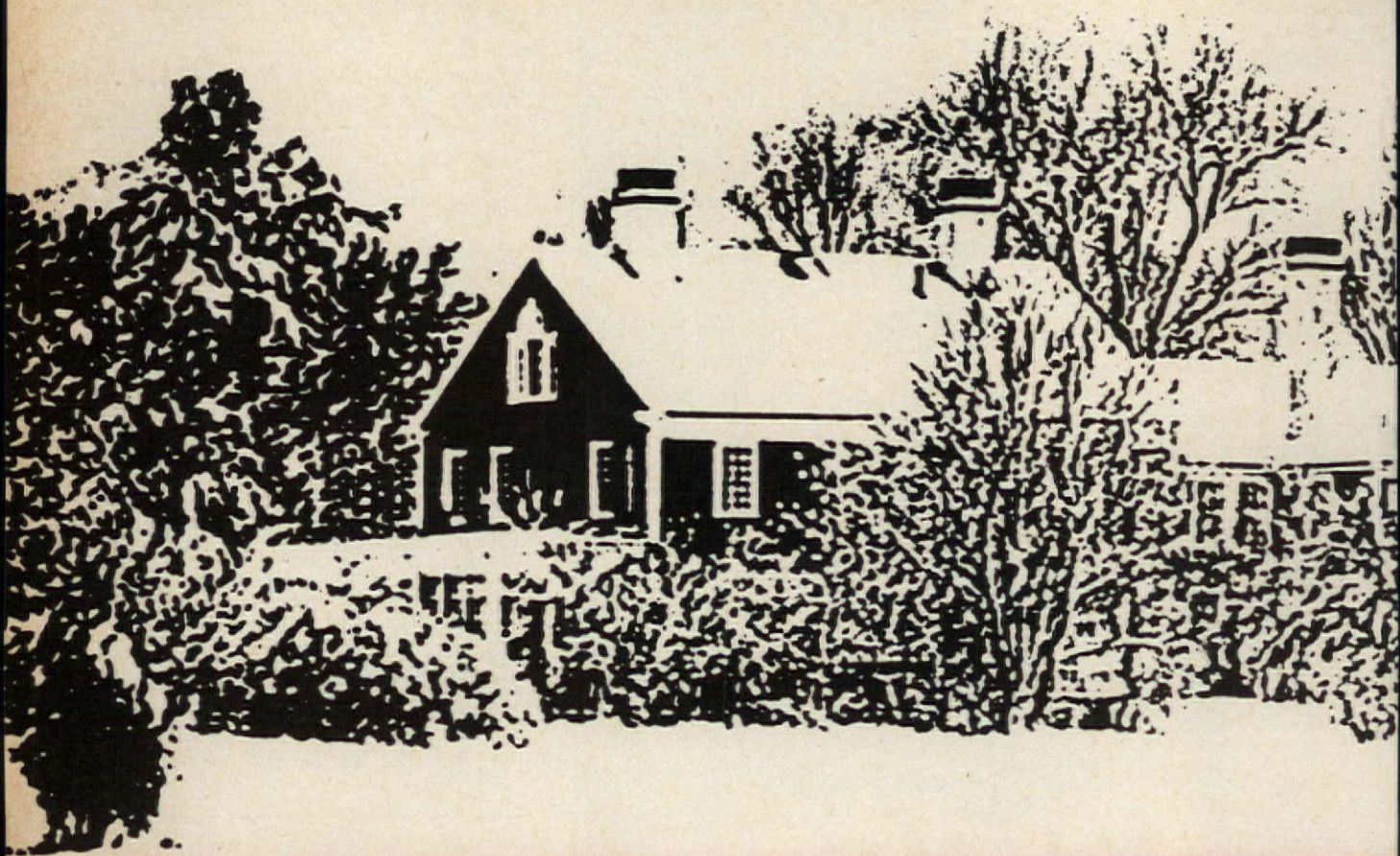
Or a Perma-Prest pillow sham of 50% cotton and 50% polyester. Machine washable. At regular price \$6.99.

And to top it all off, a soft, 100% acrylic Chessie blanket. Machine washable twin/full size blanket, at regular price \$10.00.

*CHESSIE used with permission of Chessie System (Chesapeake and Ohio Railway System).

Sale prices in effect from November 20 through December 24, 1977

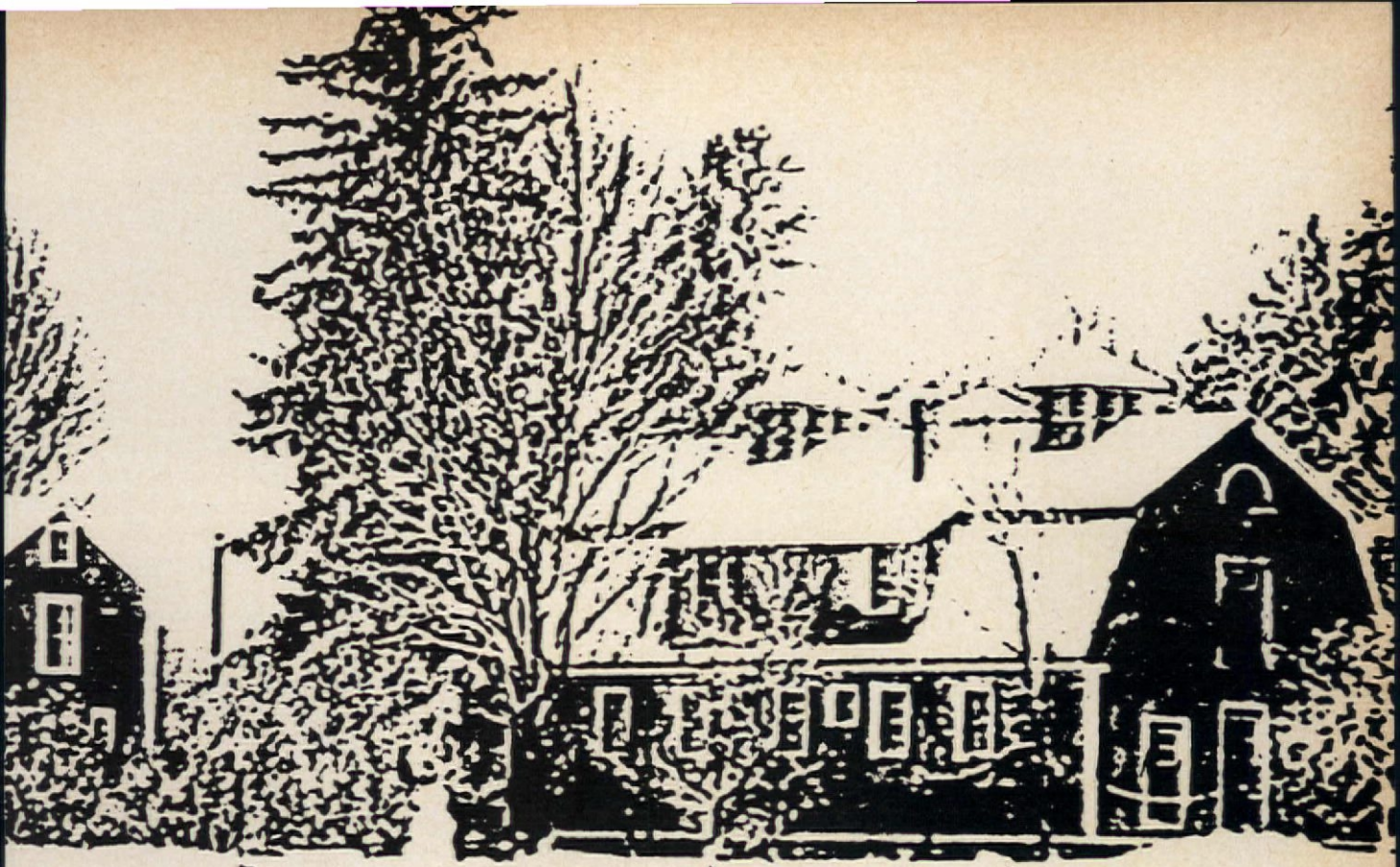
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CHRISTMAS

When we were children, the anticipation of Christmas was often almost unbearable, yet the event itself was over with a bewildering swiftness. But in its wake remained magical proofs that it had been with us. Seas of wrapping paper were ironed, folded, and put away for the following year by thrifty parents. Pine needles fell from the Christmas tree, and lights blinked and died on the long chain as if to acknowledge that the Main Event was over. Plates of cookies, jars of hard candy, were depleted but not yet fully consumed. And toys—the objects of our hearts' desire—these, we examined by the glow of the tree lights, or out in the snowy yard until the blue shadows grew too long, and we were called in for a supper of turkey soup.

Each year my mother cut dozens of cookies from dough so thin it appeared translucent. I helped to press the cutters—shaped like stars, bells, wreaths—spread pastel frosting with a butter knife, and plant silver confectionary balls in the soft, sweet surface. The small cup of mulled cider I was allowed at my grandmother's on Christmas Eve, the moving brass notes of the Salvation Army Band playing "We Three Kings" on Monument Square, the snow which all but obscured our front-door wreath of



PHOTOGRAPHED BY TOM GROSSCUP

MEMORIES

pine and holly berry—all these were necessary components to my joy.

If there was a special spirit which made us act with greater kindness toward our brothers and sisters, square the corners of our beds more neatly, or brush our teeth with true ardor, it was that of Magic. Long after we ceased to believe in Santa Claus or to dread the lump of coal in the toe of our stocking, we still felt the extraordinary impulse which moved us, however briefly, toward an ideal of perfection.

Sometimes I found myself worrying that *this* Christmas could not possibly be as perfect as my memories of the last. Perhaps one of the tree ornaments, brought down from the attic, had shattered during its year of exile, or my father—tired of receiving monogrammed handkerchiefs for the third year in a row—might accuse me of a certain lack of imagination on Christmas morning. Miraculously, each ornament was lifted from its bed of tissue intact, and my father, unwrapping the package and peering at his handkerchiefs, would exclaim that they were exactly what he had been wanting.

It was part of the magic of Christmas that things always, always, turned out just right.—MARY BRINGLE



A tempting tableful of Early American desserts and drinks is enjoyed at a wintry teatime in Marblehead, Massachusetts.

CROSS-COUNTRY CHRISTMAS

YANKEE HOSPITALITY

... a Boston tea party

Christmas is the time to enjoy family and friends. All over the country everyone has his or her own traditional way of entertaining. In the frosty winters of New England, people gather in front of toasty fires to sip and nibble updated versions of Colonial holiday favorites. Down South, guests might find a warm welcome at a Creole brunch (see page 68). And in sunny California, friends gather together in a Victorian-flavored setting to share a festive dinner with a menu that everyone contributes to (see page 66). In

Philadelphia, local garden-club members decorate Federal-style mansions with traditional boughs and centerpieces for all to enjoy (see page 62). On a snow-covered, narrow, winding street in Marblehead, Massachusetts (a little northeast of Boston), you might happen upon a tea party. Judy and Bruce Eissner traditionally have a late-afternoon party for friends and neighbors at the holiday time. For her tea party (opposite), Judy dug back into old cookbooks to find Early American sweets to serve with her tea and

Syllabub, a frothy forerunner of eggnog. Her White Fruitcake is an adaptation of a Colonial favorite. Brandied Mincemeat Tarts and fragrant Gingerbread Squares (served topped with Maple Cream) are delicious additions to any tea. Sally Lunn is not a guest but a moist cake-bread that calls for butter and crab-apple jelly. Maids of Honor are irresistible tiny lemon tartlets. Teatime is entertaining time in New England. Why not start your own tradition this year of a tea party at holiday time?
—GALE STEVES

JUDY'S WHITE FRUITCAKE

Working time: 15 minutes

Baking time: 2 hours

Standing time: 2 weeks

- 2 cups sifted all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 cup butter or margarine, softened
- 1 cup granulated sugar
- 5 medium eggs
- ½ cup dry sherry or orange juice
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 1½ cups halved candied cherries
- 1 cup blanched silvered almonds
- 1 cup light raisins
- 1 cup diced candied citron
- ½ cup diced candied orange peel
- 1 can (4 ounces) shredded coconut
- 1½ teaspoons grated lemon rind

Grease, then line with wax paper bottom and sides of 10-by-5-by-3-inch loaf pan. Lightly grease wax paper. Sift together flour, baking powder, and salt onto another piece of wax paper. In large bowl, with an electric mixer at medium speed, cream together butter and sugar, then eggs until light and fluffy, about 4 minutes. At low speed alternately blend in 1½ cups flour mixture and sherry, lemon juice, and vanilla. In another bowl combine remaining ingredients. Toss fruits and nuts with remaining ½ cup flour mixture, coating evenly. Turn into batter with rubber scraper. Mix until

Counterclockwise from bottom right: (1) Brandied Mincemeat Tarts. (2) Maids of Honor Tartlets. (3) Judy's White Fruitcake. (4) Syllabub. (5) Gingerbread Squares. (6) Maple Cream. (7) Sally Lunn. (8) Purchased Crab-apple Jelly.

TEATIME MENU

- Judy's White Fruitcake
- Brandied Mincemeat Tarts
- Sally Lunn
- Maids of Honor Tartlets
- Gingerbread Squares with Maple Cream
- ***
- Syllabub
- Tea

fruits and nuts are evenly distributed. Pour into pan. Preheat oven, 300°F. Bake 1 hour 50 minutes to 2 hours, until cake tester or toothpick inserted in center comes out clean. Cool cake completely in pan on wire rack. Remove from pan; peel off paper. Turn right-side up. Wrap in sherry- or fruit-juice-soaked cheesecloth, then in foil, and store airtight 2 to 3 weeks before serving. *Makes 20 servings (343 calories per serving).*

BRANDIED MINCEMEAT TARTS

Working time: 12 minutes

Chilling time: 10 minutes

Baking time: 15 minutes

Pastry for 2-crust pie

½ jar (28 ounces) prepared mincemeat

½ cup coarsely chopped walnuts

2 tablespoons California brandy

1 teaspoon grated orange peel

1 egg yolk

1 tablespoon water

On lightly floured surface, roll out half pastry ⅛-inch thick; cut into 18 4-inch circles. Place circles on wax paper. Roll out remaining pas-

try and cut 18 more circles; using small cookie cutter make design in centers of last 18 circles. Remove design. In small bowl, combine remaining ingredients except egg yolk and water. Place 2 tablespoons mincemeat filling in center of each of first 18 circles. Top with second set of circles. Lightly brush edges with water. Press edges together with floured fork. Place tarts on ungreased cookie sheet; chill 10 minutes. Brush tops with egg yolk beaten with water. Preheat oven, 450°F. Bake 15 minutes, until golden brown. *Makes 1½ dozen tarts (115 calories per tart).*

SALLY LUNN

Working time: 10 minutes

Standing time: 1 hour 35 minutes

Baking time: 40 minutes

- 1 package active dry yeast
- ¼ cup lukewarm water (105°-115°F)
- 1 cup milk, scalded
- ½ cup butter or margarine
- ½ cup sugar
- 3 eggs
- 4 cups sifted all-purpose flour
- 1 teaspoon salt

Sprinkle yeast over warm water, stirring lightly to mix. Let stand 5 minutes. Combine milk, butter, and sugar. Stir to melt butter and dissolve sugar. Cool to lukewarm. In large bowl, combine softened yeast and milk mixture. Add eggs, one at a time, beating well after each addition. Beat in 3 cups flour with wooden spoon until smooth. Add enough extra flour to make soft batter. Beat vigorously with spoon until smooth and elastic. Place in greased bowl, cover with damp cloth, and let rise in a warm, draft-free place until doubled in bulk, about 1 hour. Beat dough hard with wooden spoon 100 (continued on page 64)

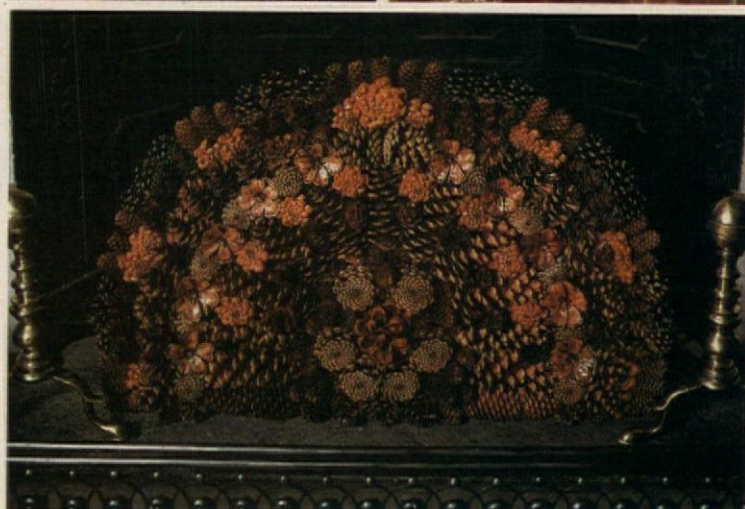


CROSS-COUNTRY CHRISTMAS

DECK THE HALLS ... colonial style

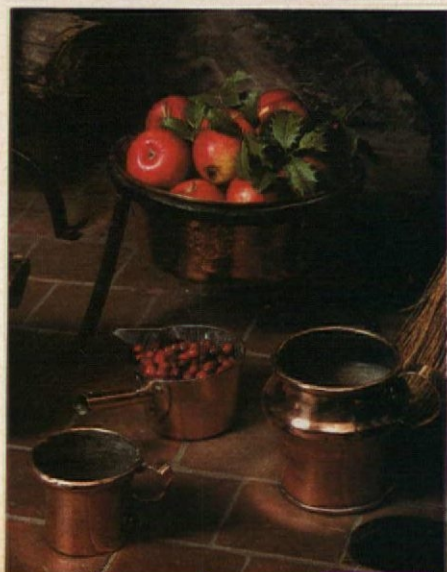


What better inspiration for Christmas in Philadelphia than the Quaker City's own Colonial heritage? Most of these holiday wreaths and centerpieces—made by area residents from fresh fruits, vegetables, and herbs—are adapted from Christmas decorations that were popular in Philadelphia late in the 18th century. Each December, local garden-club members festively decorate historic houses and mansions in Fairmount Park. Lemon Hill was decorated last year by the Old Eagle Garden Club of Devon-Wayne; Woodford by the Bala Cynwyd Garden Club; and Laurel Hill by the Women for Greater Philadelphia. Through the Phila-



delphia Museum of Art, a park neighbor, guided tours are offered of the restored and authentically furnished 18th- and 19th-century buildings. This year seven Fairmount Park houses will be open for Christmas tours on December 2, 3, and 4. For prices, hours, and further information, contact the Park Houses Office at the Museum of Art, Box 7646, Philadelphia, PA 19101; telephone: (215) 763-8100. —MELANIE PULIK

Opposite: Herb wreath on tea table at Woodford. Floral-patterned English Cream Ware (circa 1775) and American silver teaspoons and sugar nippers (circa 1791) are in the house collection.



Top: A corn-husk wreath with gingham ribbon for Laurel Hill. First row, left to right: The yule-bedecked chimney breast at Laurel Hill; Woodford dining table centerpiece of sickle pears, lady apples, greens, statice, and pineapple. Second row: One of a pair of citrus and wheat sunburst medallions on a boxwood garland at Lemon Hill entrance; wired pine-cone fireplace screen in Laurel Hill kitchen. Left: Brass and copper utensils and winter fruits in a Woodford fireplace.

BOSTON TEA PARTY

continued from page 61

strokes. Transfer dough to greased 2-quart Bundt pan or 9-inch tube pan. Re-cover with damp cloth and let rise in a warm place 30 minutes or until doubled in bulk. Preheat oven, 350°F. Bake 35 to 40 minutes, until golden brown and hollow-sounding when tapped. Unmold, cut into thick wedges, and serve hot or warm, if possible, with lots of butter and crab-apple jelly (store-bought or homemade). *Makes about 10 servings (314 calories per serving).*

MAIDS OF HONOR TARTLETS

Working time: 25 minutes

Baking time: 25 minutes

For Pastry:

- 1 cup all-purpose flour
- 1 tablespoon sugar
- ¼ teaspoon salt
- ¼ cup butter or vegetable shortening
- ¼ cup ice-cold milk

For Filling:

- ¾ cup blanched almonds
- 2 large eggs
- 3 tablespoons dry sherry
- ¼ cup sugar
- ¼ cup all-purpose flour
- ¼ teaspoon ground nutmeg
- ¼ cup strawberry or raspberry jam

In a medium bowl, combine flour, sugar, and salt. Cut in butter with pastry blender or two forks until mixture resembles coarse corn meal. Quickly sprinkle cold milk, 1 tablespoon at a time, over all of pastry mixture, tossing lightly with fork after each addition and pushing dampened portion to side of bowl.

Sprinkle only dry portion remaining. (Pastry should be moist enough to hold together, not sticky.) Shape pastry into a ball. Wrap in wax paper, and refrigerate until ready to use. In nut grinder, blender, or food processor, whirl nuts, until ground smoothly. In another medium bowl, mix together eggs and sherry. Slowly stir in sugar, flour, and nutmeg, beating after each addition. Add ground almonds. Set aside. On lightly floured surface, roll out pastry to 10-inch circle, about ¼-inch thick, rolling with light strokes from center to edge. Cut 24 2½-inch circles. Fit each circle into 1¾-inch muffin-pan cup. Prick with fork. Spoon ½ teaspoon jam into each cup. Pour egg mixture over jam. Preheat oven, 350°F. Bake 20-25 minutes, until cake tester or toothpick inserted in center comes out clean. Remove immediately from pans; cool completely on wire racks. *Makes 24 tartlets (104 calories each).*

GINGERBREAD SQUARES

Working time: 10 minutes

Baking time: 50 minutes

- 2 cups sifted all-purpose flour
 - 1½ teaspoons ground ginger
 - 1 teaspoon baking soda
 - ½ teaspoon salt
 - ½ teaspoon ground cinnamon
 - ½ cup butter, margarine, or vegetable shortening
 - ½ cup firmly packed, light brown sugar
 - 2 eggs
 - 1 cup buttermilk, warmed
 - ½ cup dark molasses
- Sift together flour, ginger, baking soda, salt, and cinnamon onto wax paper. Cream butter

and sugar together in large bowl until smooth. Add eggs, one at a time, beating after each addition. Combine buttermilk and molasses. Stir flour mixture and molasses mixture alternately into creamed butter, beating well after each addition. Pour into greased and floured 9-inch square cake pan. Preheat oven, 350°F. Bake 50 minutes or until toothpick inserted in center comes out clean. Cool cake in pan on wire rack. Cut into 3-inch squares. Serve with maple cream (recipe follows). *Makes 9 3-inch squares (302 calories each).*

MAPLE CREAM

Working time: 5 minutes

1 cup heavy cream

¼ cup maple syrup

In small narrow bowl, whip cream until it stands in soft peaks. Drizzle syrup over top. Gently fold into cream. Serve with Gingerbread Squares. *Makes 2 cups (65 calories per tablespoon).*

SYLLABUB

Working time: 5 minutes

1 cup dry white wine

¼ cup sugar

¼ cup brandy

1 tablespoon lemon juice

2 cups heavy cream

Ground nutmeg for garnish

In large bowl, combine all ingredients except cream and nutmeg. Stir to dissolve sugar. Add cream. Whip until soft and fluffy. Ladle into 6-ounce punch cups or glasses. Dust with nutmeg. *Makes 4 cups or 8 ½-cup servings (274 calories per serving).* □

INSTANT APPETIZERS

Unexpected company coming? Don't panic. In your refrigerator or freezer you probably have all you need for a great new appetizer. For instance, in little more time than it takes to open a package of crescent rolls, you can make, slice, and fry (or bake) Sizzle Snacks. With the new mini deep-fat fryers your guests can even cook their own. Sizzle Snacks freeze beautifully—so you can have several batches ready to fry when the doorbell rings.

Here are recipes for Sizzle Snacks and other favorite in-a-flash ideas for last-minute entertaining, using ingredients you can keep on hand in your kitchen for emergency munching.—GALE STEVES

SIZZLE SNACKS

Working time: 10 minutes

Chilling time: 30 minutes

Cooking time: 12 to 15 minutes

- 1 package (8 ounces) cream cheese, softened
- 1½ cups grated sharp Cheddar cheese
- 2 tablespoons dry sherry
- ½ teaspoon paprika
- ¼ teaspoon salt
- ¼ teaspoon cayenne pepper
- 1 package (8 ounces) refrigerated crescent dinner rolls
- 1 egg separated and beaten
- 2 cups corn or other vegetable oil

In a small bowl, combine all ingredients except crescent rolls, eggs, and oil. Mix until well blended; set aside. Unroll crescent-roll dough onto lightly floured board. Pinch two triangles together and gently roll out to form small rectangle. Repeat with remaining dough until four rectangles are formed. Divide cheese mixture into fourths, spread mixture evenly over each dough rectangle. Starting at short end, roll tightly like a jelly roll. Seal edges with slightly beaten egg white. For immediate use, cover with plastic wrap and chill for 30 minutes. Preheat oil in mini deep-fat fryer for 5 minutes. Slice each chilled roll into 5 slices, about 1-inch wide each. Brush with beaten egg yolk. Fry 2 or 3 pieces at a time in deep fat 2 to 3 minutes or until golden brown. Drain on paper towels. Serve immediately or keep warm at very low heat in the oven. The uncooked rolls can be frozen up to 6 months. To freeze, wrap each filled roll tightly in aluminum foil and label. Allow to thaw slightly before slicing and cooking. *Makes 20 appetizers (121 calories per appetizer).*

Editors Note: Sizzle Snacks can also be baked. Preheat oven, 375°F. Place slices on ungreased baking sheet. Bake for 12 to 15 minutes or until lightly browned. Remove from oven and allow to cool slightly on wire rack before serving.

Other Sizzling Ideas: Here are two other Sizzle Snacks fillings to substitute for the

Sherry-Cheddar filling. Mix together ingredients listed below and follow rolling and cooking directions in main recipe.

- 1 package (8 ounces) cream cheese, softened; 2 tablespoons each freeze-dried chives and parsley flakes; 1 teaspoon Worcestershire sauce; and ¼ teaspoon each hot pepper sauce and salt.

- 1 package (8 ounces) cream cheese, softened; ½ package (1¼ ounces) taco seasoning mix; and 2 tablespoons finely chopped pimiento.

Froggy Bottom Special: Allow 1 8-ounce package cream cheese to soften on serving dish at room temperature. Mix ½ cup bottled steak sauce and ¼ teaspoon liquid hot-pepper sauce; pour over cheese. Serve with plain or mild-flavored crackers.

Super Stuffed Celery: Peel and mash 1 ripe avocado. Sprinkle with 2 teaspoons lemon juice. Blend in 1 3-ounce package cream cheese, ½ teaspoon Worcestershire sauce, ¼ teaspoon each grated lemon rind and seasoned salt. Cut celery stalks into 3-inch pieces. Fill with avocado mixture.

Artichoke Spread: In blender or food processor, whirl 1 can (15 ounces) artichoke hearts, drained, ¼ cup dairy sour cream and 1 teaspoon crumbled blue cheese until smooth. Add 1½ teaspoons lemon juice, 1 teaspoon sugar, ½ teaspoon onion salt, and ¼ teaspoon paprika, mixing well. Chill. Serve with wheat or rye crackers. □



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Just shake, then put in the oven. No turning or basting.

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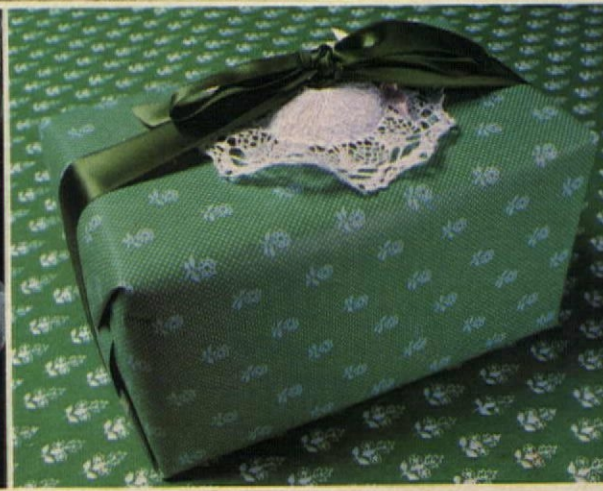
goodness barbecue sauce. Terrific flavor—tangy and tomatoey like real outdoor barbecued chicken.

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CROSS-COUNTRY CHRISTMAS

CALIFORNIA HOSPITALITY ... dinner and all the trimmings



Something old, something new: That's the way to celebrate the season. Guests Laurie and Steve Chase of Tuscaloosa come bearing gifts of very good taste. . . . Each contributes a traditional old-favorite dish (like Lima Bean and Shrimp Salad, San Francisco Potato Pilaf, or Brussels Sprouts Mousse) to the new Christmas dinner with friends. The hosts serve their Western-style barbecued turkey (opposite bottom left). Menu and recipes, page 72.

There's a Victorian air to the roomings (right), and you can emulate it. Round lace medallions on the tree can be pulled from attic or flea market. You can also buy a vintage crocheted bedspread and a song; then cut it up into pretty shapes and starch. Flowers in patchwork and lace adorn the tree and a rocker chair (opposite top).

Special touches are lace-covered sachets topping off a present (opposite bottom left) or individual Victorian-style tin boxes filled with store-bought butter cookies for each guest to take home (opposite middle). An evergreen country print blooms as a tablecloth and coordinating wallpaper prints wrap pretty packages. Leaves green to stitch and stuff (below) are under the tree.

Country print fabric and wallpaper by Laura Ashley for Intree Designs. Round lace medallions with sachets and antique lace sachets, Cherchez!; antique pillows, Caberges & Kings; leaf pillows to sew in Vogue Pattern #1678. Red lid wrapping paper and lace ribbon, East House; tin boxes, Miller-Charles. Silver, International Silver; Coalport china from Gump's; Fostoria crystal. Women's clothes from Macy's, San Francisco; men's clothes from Wilkes Bashford. Hair by Christopher Robin, makeup by Ahearn, Vidal Sassoon California. Lace medallion, Swatos and Shopping Guide, page 25. □





PHOTOGRAPHED BY RUDY MULLER



At Christmas, that world-famous Southern hospitality begins with brunch. Down in Bayou country, Judy (left) and Paul McIlhenny (second from right) entertain friends with a delectable array of local Creole dishes. The desserts on the buffet (above) let guests help themselves to what's only a tasty hint of things to come, and make serving much easier.



On table, "Guirlandes" china by Céralene, "Chantilly" sterling silver and "Cherrywood" crystal by Gorham, on Persian chintz fabric by Cyrus Clark. On buffet, "Service Bistro" by Porcelaine d'Auteuil. Shopping Guide, page 25.

CROSS-COUNTRY CHRISTMAS

SOUTHERN HOSPITALITY

... a Creole brunch

A Southern welcome is a very special invitation. Nowhere else is that more evident than in southwestern Louisiana where Deep-South traditions mingle with Creole cooking. The combination is unforgettable—delicious as well as delightful! Creole cuisine is a blend of the local Indian bounty of the land and the bayous, flavored with Spanish, French, and African influences. This tradition simmered slowly through the years, and recipes were handed down from mother to daughter—each adding her own refinements.

Holidays (as well as almost anytime) are a good excuse to entertain at Paul and Judy McIlhenny's home

on Avery Island, Louisiana. Their favorite form of get-together is a brunch with their own Creole creations. Who could resist an invitation to sample their specialties? Glacéed Pecans and a zippy Hot Pepper Jelly are served with mild-flavored Cheddar cheese and crackers as starters. Don't nibble too much! Save your appetite for what's to follow. Shrimp Remoulade is a tasty marinade of shrimp and zesty seasonings. Sample Grillades, small rounds of steak browned and slowly cooked in a spicy tomato and pepper sauce. They are accompanied by cheesy, souffle-like Baked Grits. Pickled Okra adds crunch. A fresh citrus

Ambrosia topped with golden-toasted coconut provides a cool taste.

Just when you think you could not possibly eat another thing, the McIlhennys serve up a dessert buffet. Floating Island is the star attraction; delicate white meringues sit on a creamy custard base, with juicy red strawberries on the side. "Calas Tout Chaud" was a cry heard years ago in the French Market of New Orleans. These deep-fried rice balls are not to be refused. The finishing touch is a cup of dark-roast Creole coffee. Sip it slowly to savor its rich flavor. Sample Southern hospitality at its best in your own home this holiday season.—GALE STEVES

SHRIMP REMOULADE

Working time: 8 minutes

Cooking time: 7 minutes

Chilling time: 3 hours

- ½ cup creole mustard
- ½ cup tarragon vinegar
- 2 tablespoons paprika
- 4 teaspoons salt
- 1 teaspoon cayenne pepper
- 1¼ cups corn or other vegetable oil
- 1½ cups coarsely chopped scallions or green onions, including green part
- ½ cup coarsely chopped celery
- ½ cup coarsely chopped fresh parsley
- 2 pounds medium-sized shelled shrimp, about 24 to a pound
- 2 quarts boiling water
- 1 large head iceberg lettuce, shredded, about 5 cups

In food processor or blender, combine mustard, vinegar, paprika, salt and pepper. Whirl for 1 second. With motor running, pour in oil in slow, steady stream, whirling until sauce is smooth and thick. Add scallions, celery, and parsley. Whirl for 1 second. Pour into small bowl, cover, and chill for at least 2 hours. Drop shrimp into boiling water in heavy 4-quart saucepan. Return to boil. Reduce heat and simmer uncovered for 5 minutes, until shrimp are pink and firm to touch. Remove with slotted spoon to platter. Pour marinade over, cover, and chill at least 1 hour. At serving time mound shredded lettuce on 6 individual serving plates or on 1 large platter. Spoon marinated shrimp over lettuce. *Makes 6 servings (599 calories per serving).*

BRUNCH

MENU

Shrimp Remoulade
Mild Cheddar Cheese • Hot Pepper Jelly
Bloody Marys with Hot-Pepper Sauce

Grillades
Baked Cheese Grits
Devised Tomatoes
Judy's Ambrosia
Pickled Okra

Floating Island with Strawberries
Calas Tout Chaud
Creole Coffee

HOT PEPPER JELLY

Working time: 15 minutes

Cooking time: 7 minutes

- 1½ cups cider vinegar
- 1 cup coarsely chopped green pepper
- 3 tablespoons hot-pepper sauce
- 6½ cups sugar
- 1 3-ounce bottle liquid fruit pectin
- 2-3 drops green or red food coloring
- Hot paraffin

In container of food processor or blender, place vinegar, green pepper, and hot-pepper sauce. Whirl until smooth. In heavy 6-quart saucepan, combine pepper mixture and sugar. Cook and stir over medium heat, bringing mixture to just below boiling point.

Continue stirring until sugar is dissolved, about 5 minutes. *Do not boil.* Remove from heat. At once stir in liquid fruit pectin and food coloring, mixing well. Skim off foam if necessary. Pour quickly into hot, sterilized, half-pint jars. Cover at once with ½-inch hot paraffin seal tightly. *Makes 6 half-pint jars (52 calories per tablespoon).*

GRILLADES

Working time: 15 minutes

Cooking time: 1 hour, 20 minutes

- 2 pounds boneless beef or veal round steaks, sliced ½-inch thick
- 1 teaspoon salt
- ½ teaspoon freshly ground black pepper
- ½ cup enriched all-purpose flour
- ½ cup bacon drippings or lard
- 2 large onions, coarsely chopped
- 1½ cup green peppers, coarsely chopped
- ¾ cup celery, coarsely chopped
- 2 large cloves garlic, finely chopped
- 1 cup dry red wine
- 1 cup water
- 1 can (16 ounces) tomatoes, drained and coarsely chopped
- 2 bay leaves
- 1 tablespoon cornstarch mixed with 2 teaspoons cold water
- ½ teaspoon thyme leaves
- ½ teaspoon tarragon leaves
- ½ teaspoon hot-pepper sauce
- Parsley for garnish

Remove fat from meat. Pound into ¼-inch thickness. Season *(continued on next page)*

CREOLE BRUNCH

continued from preceding page
with salt and pepper. One at a time, dip meat in flour to coat evenly. Shake off excess flour. In large heavy skillet, melt bacon drippings. Brown meat, two pieces at a time, turning with tongs. Remove to warm plate. Add onions, green peppers, celery, and garlic to skillet. Cook until onions are golden but not brown, about 5 minutes. Stir in wine, water, tomatoes, and bay leaves. Bring to a boil. Reduce heat. Cover and simmer 10 minutes. Return meat to vegetable mixture, simmer partially covered for 1 hour. Remove bay leaves. Pour cornstarch and water mixture plus seasonings over simmering meat and stir until well mixed. Cook 2 or 3 minutes over high heat until sauce thickens. With tongs, place meat on platter. Pour gravy over meat. Garnish with parsley. *Makes 6 servings (540 calories per serving).*



MICROWAVE VERSION

*Cooking time: 52 minutes
Standing time: 5 minutes*

Place bacon drippings in 12"-by-7" glass or other microwave-proof shallow baking dish. Microwave on roast or medium setting for 1 minute or until melted. Season and flour meat as directed above. Arrange meat in baking dish. Cover with glass lid or plastic wrap. Microwave on high setting for about 5 minutes or until meat is no longer pink. Turn meat over. Add vegetables, wine, water, tomatoes, and bay leaves. Re-cover. Microwave on simmer or low setting for 20 minutes. Turn meat over. Pour cornstarch-water mixture plus seasonings over meat. Re-cover and continue cooking at low setting for 25 minutes, or until fork tender. Let stand, covered, 5 minutes before serving.

CHEESE BAKED GRITS

*Working time: 5 minutes
Cooking time: 20 minutes
Baking time: 40 minutes*

- 1½ cups regular yellow or white grits, (not quick-cooking variety)
 - 6 cups boiling water
 - 2½ teaspoons salt
 - ½ cup butter or margarine
 - 2 cups sharp Cheddar cheese, shredded
 - 2 eggs, slightly beaten
 - ¼ teaspoon hot-pepper sauce
- Paprika**

In heavy 3-quart saucepan, add grits to boiling water and salt slowly enough so boiling continues. Stir constantly to prevent lumps. Reduce heat and simmer until grits are cooked, about 20 minutes, stirring occasionally. Remove from heat. Add butter, 1¼ cups cheese, eggs, and hot-pepper sauce, mixing well. Pour into greased 2½-quart baking dish. Top with remaining cheese. Preheat oven, 350°F. Bake 30 minutes. Garnish with paprika. *Makes 6 servings (424 calories each).*



MICROWAVE VERSION

*Cooking time: 36 minutes
Standing time: 10 minutes*

In 3-quart glass or other microwave-proof casserole, place grits, water, and salt. Microwave on high setting 16 minutes, stirring after 5 minutes. Add butter and 1¼ cups cheese. Mix well. Microwave at high setting 2 minutes, until melted, stirring well. Remove from microwave. Stir eggs and hot-pepper sauce into

cooked grits. Sprinkle paprika and remaining ¼ cup cheese over top. Microwave on high setting 18 minutes. Let stand, covered, 10 minutes before serving.

DEVILED TOMATOES

*Working time: 3 minutes
Cooking time: 5 minutes
Baking time: 15 minutes*

- 6 tomatoes
- ½ teaspoon seasoned salt
- ¼ teaspoon freshly ground black pepper
- 2 tablespoons butter or margarine
- 2 teaspoons Worcestershire sauce
- ½ teaspoon prepared spicy mustard
- ½ teaspoon hot-pepper sauce
- ½ cup dry bread crumbs

Cut tomatoes in half and place in shallow baking pan, cut side up. Sprinkle with salt and pepper. Set aside. Melt butter in small skillet. Add seasonings, mixing well. Stir in bread crumbs. Spoon over top of tomatoes. Preheat oven, 350°F. Bake for 15 minutes, until crumbs are golden brown. *Makes 6 servings (101 calories per serving).*



MICROWAVE VERSION

*Cooking time: 5 minutes
Standing time: 5 minutes*

Arrange cut seasoned tomatoes in shallow glass or microwave-proof baking dish. In small glass or microwave-proof bowl, place butter. Microwave on medium setting 1 minute. Add seasonings, stirring well. Toss with crumbs. Spoon crumb topping over tomatoes. Microwave at high setting 5 minutes, rotating dish ½ turn after cooking 2 minutes. Let stand 5 minutes before serving.

JUDY'S AMBROSIA

*Working time: 15 minutes
Standing time: 2 hours*

- 4 oranges, peeled and cut into sections
- 2 grapefruit, peeled and cut into sections
- 1 can (1 pound, 4 ounces) pineapple chunks in their own juice
- 2 tablespoons California brandy
- 2 tablespoons confectioners' sugar
- 1 cup shredded coconut, toasted

In a medium bowl, combine orange and grapefruit sections and pineapple chunks. Mix together brandy and confectioners' sugar. Pour over fruit. Cover and chill. At serving time, sprinkle with coconut. *Makes 6 servings (233 calories per serving).*

PICKLED OKRA

*Working time: 5 minutes
Cooking time: 5 minutes
Processing time: 10 minutes*

- 1 pound fresh young okra
- 8 garlic cloves, peeled
- 1½ cups white vinegar
- 1 cup water
- 3 tablespoons salt
- 2 tablespoons dill seed
- 2 tablespoons mustard seed
- 1 tablespoon crushed red pepper

Trim ⅛ inch off stem end of each okra pod. Pack okra and 2 garlic cloves into 4 hot sterilized pint jars. In 2-quart enameled or stainless-steel saucepan, combine vinegar, water, and seasonings. Bring to a boil over medium heat. Ladle hot vinegar mixture, allowing spices to flow to bottom of jars, and fill jars to within ⅛ inch of top. Wipe top of jars

with clean, damp cloth. Cap each jar at once as manufacturer directs. Place filled jars on wire rack in boiling-water bath. Cover jars with boiling water. Cover kettle. Process 10 minutes. Carefully remove jars from water with jar lifter, at shoulder of jars, not lids. Complete seal. Set pickled okra in cool place at least 2 weeks before serving. *Makes 4 pints (53 calories per pint).*

FLOATING ISLAND WITH STRAWBERRIES

*Working time: 12 minutes
Cooking time: 35 minutes*

- 4 eggs, separated
- ⅓ teaspoon cream of tartar
- ½ cup sugar
- 3 cups milk
- ½ cup sugar
- ⅓ teaspoon salt
- 2 teaspoons cornstarch
- 1 teaspoon vanilla extract
- 1 teaspoon lemon rind
- 1 pint strawberries, washed and capped

In small narrow bowl, beat egg whites at room temperature with cream of tartar until foamy. Gradually add ½ cup sugar, a little at a time, beating after each addition until sugar is dissolved. (Whites should stand in stiff peaks.) In medium skillet, heat milk until tiny bubbles form around edge (do not boil). Using half of the egg-white mixture at a time, drop in large mounds into milk. Cook about 5 minutes, turning once. Remove and drain on wax paper. Chill. Strain remaining milk, reserving 2 cups. In a large mixing bowl, beat yolks until thick and pale-yellow. Gradually add ⅓ cup sugar and salt, stirring constantly. Add cornstarch, mixing well. Pour mixture into top of double boiler over hot but not boiling water. Gradually add reserved milk, stirring constantly. Cook, stirring constantly, until mixture heavily coats spoon, about 25 minutes. Blend in vanilla and lemon rind. Pour into shallow serving dish. Cover with wax paper to prevent skin from forming on top, and chill. Arrange cooked egg whites on top of custard mixture. Decorate with strawberries. *Makes 6 servings (248 calories per serving).*



MICROWAVE VERSION

*Working time: 12 minutes
Cooking time: 22 minutes*

In 2-quart glass or other microwave-proof serving dish, combine ⅓ cup sugar, salt, and cornstarch. Add milk, stirring until well blended. Microwave at high setting 5 minutes, until hot. Stir small amount hot milk into well-beaten egg yolks. Pour egg mixture gradually into rest of hot milk, stirring as you pour. Microwave at medium setting 5 to 7 minutes, stirring every 2 minutes, until slightly thickened. Blend in vanilla and lemon rind. Beat egg whites and cream of tartar until foamy. Gradually add sugar, beating to a stiff glossy meringue. Drop meringue in 8 to 10 mounds over hot custard. Microwave at medium setting 2 minutes to set meringues.

CREOLE COFFEE

For every cup of coffee, allow 2 heaping tablespoons ground dark-roast coffee. Place in upper part of drip coffee pot. Pour fresh boiling water slowly over grounds until desired quantity is made. You can order dark-roast coffee by mail from *(continued on page 76)*

Yuletide Wines

Wouldn't it be fun to stage a Christmas dinner in the grand manner with all the appropriate wines? Here are some pointers on how to do it.

FOR OPENERS

Of course you will want to start the festivities with Champagne, the traditional aperitif. It should be well-chilled—around 40 degrees—and served either in long-stemmed tulip-shaped glasses or in medium-sized all-purpose glasses. The common Champagne "cup," the type caterers supply to wedding receptions, is shallow so the bubbles lose their life too soon and the Champagne "dies."

Good Champagne is always expensive. The ultimate snob Champagne is the one you've no doubt heard of, Dom Perignon, priced between \$25 and \$30 a bottle. In my opinion, it's highly overpriced for what it is, the kind of wine one serves only for show. Equally elegant, and somewhat less expensive, is Taittinger Comtes de Champagne Blanc de Blancs. But "vintage" Champagnes from any number of the well-known French Champagne houses—Moët et Chandon, Bollinger, Piper-Heidsieck, and Mumm's, to name only a few—priced at around \$15, manage to satisfy most connoisseurs; good "non-vintage" bottles from these French houses cost even less.

You may want to place the weight of your pocketbook on the other wines of the meal, and settle for a good California or New York State product in place of a French Champagne. One of the most touted of these is Schramsberg from California's Napa Valley, which sells at about \$10 a bottle. Another is Almadén Blanc de Blancs. Other entirely dependable bottles come from Hanns Kornell or Sonoma Vineyards (\$7 to \$9), or New York State's Great Western or Taylor's, both priced closer to \$6. For Californians only—because the wine is distributed only in that state at the moment—I strongly recommend the Champagne from the Domaine Chandon, labeled "Sparkling Wine" instead of Champagne, only because its French mother company, Moët et Chandon, insists on having it this way. (Remember to have the specialized Champagne terms in mind when selecting: *Brut* stands for very dry; *Extra Dry* is (paradoxically) slightly sweeter; *Sec* is sweet.)

Dry sherry—Amontillado or Fino—is another classic aperitif, but on a festive



Try this festive assortment to complement your holiday meal.

by Creighton Churchill

occasion such as this it belongs with the soup course. Sherry should be chilled, also, to bring out its true flavor, but not as much as the Champagne. Ideally, it should be drunk from stemmed, V-shaped glasses, holding from two to three ounces. A little sherry, you will find, goes a long way to enhance the flavor of a clear or cream soup.

FIRST CHOICES WITH FOWL

If turkey is to be the main course—well, the king of fowls is a versatile bird. He can be royally accompanied with Champagne, with a soft red wine, or better yet, with an elegant dry white wine. I suggest a fine white Burgundy or a Loire type (either an import or a California equivalent) or a comparable red Burgundy with a few years of age to soften it.

Probably the two finest white Burgundies are Montrachet Marquis de La Guiche and Louis Latour's Corton-Charlemagne, but since they will probably cost you around \$30 and \$25 a bottle, respectively—and your chances of finding them are slim—I mention them merely as a matter of education. You will do almost as well with a wine labeled Meursault or Puligny-Montrachet, which should cost between \$7 and \$9. Among the most reliable producers are the firms of Jadot, Ropiteau, Maufoux, and Drouhin. The California counterpart of a white Burgundy is Chardonnay, regrettably

nearly as expensive as the Burgundies if it comes from a top West Coast producer. Look for one made by Robert Mondavi, Wente Bros., Simi, Heitz, Inglenook (Estate Bottled), or Sonoma.

As an alternate to a white Burgundy with your turkey, you might try wine from France's Loire valley, such as a steely Sancerre or a Pouilly-Fumé. The outstanding Loire-type wine from California is Robert Mondavi's Blanc Fumé, priced at around \$6. Your white wines should be mildly chilled, and selected from recent vintages; 1973, 1974, and 1975 were all good years for both France and California.

The softest and most fragrant red Burgundies come from the towns of Beaune, Pommard, and Volnay in the southern half of Burgundy's classic section, the Côte d'Or. The best should be priced about the same as the whites. A California Pinot Noir is a good substitute (see, for example, California Hospitality menu, page 72), but be sure it comes from one of the smaller and better wineries, such as one we have already mentioned. Be sure your red wines are at room temperature, or a little cooler.

In my grandmother's day in New England, the customary bird for Christmas was a succulent roast goose. Today, too, it's delicious with just the right embellishments, but one of the things that can spoil it is the wrong wine. The meat is too heavy for red wine or Champagne. In Alsace—that part of France where the goose, not the turkey, is king—its traditional companion is white wine: Either an Alsatian Riesling (less assertive than a German or California Riesling), or one of the flowery Gewürztraminers for which Alsace is so famous. An imported Alsatian white should cost around \$5; among the top producers are names such as Hugel, Willm, and Preiss-Henney. If you can't find an import, try a Gewürztramine from Simi Vineyards in California, Ste. Michelle Vintners in Washington, or Almadén's Reserve.

THE FINISHING TOUCH

If you are serving salad—*no wine!* Raw greens or fruits with dressing, be the dressing sweet or sour, just don't harmonize with wine. If you have been serving Champagne throughout the meal, now is the time to stop. Even the sweeter Champagnes have too much underlying acid to lend themselves to plum pudding or mince pie. With these desserts serve a well-chilled French Sauternes or a German Auslese or Beerauslese—made from (continued on next page)

Creighton Churchill's column on wine appears regularly in American Home.

YULETIDE WINES

continued from preceding page

grapes which were not picked until they were brimming with sugar. The top French Sauternes, Château d'Yquem, is definitely overpriced at \$20 to \$30 a bottle. Better buys are the more ordinary chateau-bottled wines from Sauternes or Barsac (an adjacent district)—such as Château Coutet or Château LaTour Blanche (\$7 to \$8). The German sweet wines will be slightly more expensive, but worth every penny in terms of charm and elegance. Instead of French or German imports, you may want to try a "Late Harvest" Johannisberg Riesling from a premium California winery such as Wente Bros. or Joseph Phelps.

Any sweet wine that enhances a dessert will serve as a perfect finish to your meal—with the nuts and raisins, and finally the coffee. If you insist on true perfection for your yuletide feast, however, forget the Sauternes and bless your meal with the ultimate in dessert wines: Vintage Port. Joyeux Noël! □

CALIFORNIA HOSPITALITY

continued from page 67

DINNER MENU

California Cheese Plate

* * *

Lima Bean Shrimp Salad

Barbecued Turkey Flambé

San Francisco Rice Pilaf

Brussels Sprouts Mousse

Deviled Carrots and Water Chestnuts

Cranberry-Orange Chutney

(served in orange shells)

Almadén Pinot Noir

* * *

Almond Chocolate Torte

Espresso

Crème de Menthe Frappé

LIMA BEAN AND SHRIMP SALAD

Working time: 3 minutes

Cooking time: 8 minutes

Chilling time: 1 hour

- 1 package (10 ounces) frozen cauliflower
- 1 package (10 ounces) frozen baby lima beans
- 1 package (10 ounces) frozen broccoli spears
- 1 pound cooked medium shrimp
- 1 cup pitted black olives
- ¼ cup chopped pimiento
- 1 cup lemon juice
- ½ cup salad oil
- 2 teaspoons salt
- 1 teaspoon basil
- 2 tablespoons chopped parsley
- 1 teaspoon monosodium glutamate

Cook vegetables in boiling water according to package directions, until just tender-crisp. Cut cauliflower into small flowerettes. Reserve broccoli spears. Combine cauliflower and lima beans with shrimp, black olives, and pimiento. Chill until serving time. Combine lemon juice, oil, salt, basil, parsley, and monosodium glutamate in small bowl. Mix well and add to salad during chilling time. To serve, create a pinwheel effect with broccoli

on top of salad. Makes 6 servings (339 calories per serving).

BARBECUED TURKEY FLAMBÉ

Working time: 25 minutes

Cooking time: 2½ to 3½ hours

Standing time: 10 minutes

- 1 8- to 10-pound turkey
- ¼ cup plus 3 tablespoons melted butter or margarine, divided
- ½ cup port wine, divided
- ½ cup California brandy, warmed slightly
- 1 pound mushrooms, sliced
- 1 tablespoon finely chopped green onions or scallions, white part only
- 2 tablespoons flour
- ¼ teaspoon lemon juice
- 1½ cups sour cream

Thaw turkey if frozen, by following directions on turkey bag or label. Prepare barbecue grill by making drip pan using double thickness of heavy-duty aluminum foil. Put on bottom rack. Place 25 or 30 briquettes on each side of drip pan. Ignite briquettes, burning 15 to 20 minutes, until white in color. Place top rack over coals. Meanwhile prepare turkey. Free legs and tail from tucked position of thawed bird. Remove neck and giblets from cavities. Rinse turkey and drain. Fasten wings behind back by twisting wing tips. Do not stuff. (It increases cooking time. Stuffing can be baked in foil beside turkey during last hour of cooking.) Return legs and tail to tucked position. Brush skin of turkey with ¼ cup each melted butter and port wine. Place turkey on top rack over coals. Cover with top of grill. To maintain constant heat, add 4 to 5 briquettes to both sides each additional hour of cooking. Allow 2½-3½ hours to cook bird thoroughly. Baste turkey with butter and port wine mixture from time to time. Turkey is done when meat thermometer inserted in thigh registers 180° to 185°F and thick part of drumstick feels soft when pressed with thumb and forefinger. (Drumstick and thigh move easily.) Remove



Look for American Home's new symbol for microwave oven versions of our recipes.

turkey to flameproof or warmed platter. Pour warmed brandy over turkey. Ignite. Let sit, covered loosely with foil, while preparing sauce and before carving. Sauté mushrooms and scallions in remaining 3 tablespoons butter until tender but not browned. Sprinkle flour and lemon juice over vegetables, tossing to coat well. Stir in remaining ¼ cup port wine; cook over low heat until thickened. Fold in sour cream; heat until warm. Serve sauce with turkey. Makes 1 8- to 10-pound turkey or 8 servings (1,149 calories per serving).



MICROWAVE VERSION

Cooking time: 56 to 70 minutes

Standing time: 20 minutes

Prepare turkey as directed above. Place bird breast-side down on microwave-proof roasting pan or large glass baking dish. Brush turkey with melted butter-port wine mixture plus 1 tablespoon browning sauce or gravy aid. Cover with wax paper. Microwave on medium or bake setting. Allow 7 minutes per pound. After half the time, turn turkey breast-side up.

Brush again with butter-port mixture. Re-cover and continue to microwave until meat thermometer inserted in thickest part of breast registers 165°F. Let stand 20 minutes before carving. Flame turkey with brandy; prepare sauce as directed above.

SAN FRANCISCO RICE PILAF

Working time: 3 minutes

Cooking time: 25 minutes

- 1 medium onion, chopped
 - 6 tablespoons butter or margarine, divided
 - 2 packages (8 ounces) chicken-flavored rice and vermicelli mixture
 - 1½ cups hot chicken broth
 - ¾ cup dry white wine
 - ¼ teaspoon saffron (optional)
 - ¼ pound fresh mushrooms, sliced
 - ½ cup freshly grated Parmesan cheese
- In heavy 3-quart saucepan, cook onions in 4 tablespoons butter over low heat until onion is tender but not browned. Stir in rice-vermicelli mixture until rice is well-coated with butter. Add hot broth, wine, and saffron. Simmer for 20 minutes or until liquid is absorbed. Meanwhile slowly cook mushrooms in remaining 2 tablespoons butter for 4 to 5 minutes. Add mushrooms to cooked rice mixture and toss gently with Parmesan cheese. Serve at once. Makes 6 servings (304 calories per serving).



MICROWAVE VERSION

Cooking time: 28 minutes

Standing time: 5 minutes

Combine butter and onion in 2-quart glass or other microwave-proof baking dish. Microwave on roast or medium setting for 5 minutes. Stir in remaining ingredients except rice, mushrooms, and cheese; mix well. Cover with glass lid or plastic wrap. Microwave on high setting for 5 minutes or until boiling. Stir in rice, mushrooms, and cheese; re-cover. Microwave on defrost or low setting for 18 minutes or until rice is tender. Let stand, covered, 5 minutes before serving.

BRUSSELS SPROUTS MOUSSE

Working time: 6 minutes

Cooking time: 10 minutes

Chilling time: 3 hours

- 2 packages (10 ounces) frozen Brussels sprouts
- ½ pint heavy cream
- 2 envelopes unflavored gelatin
- ¾ cup water
- 1 teaspoon salt
- 2 teaspoons lemon juice
- ½ teaspoon onion juice
- Dash white pepper
- ½ cup sour cream
- ½ cup Chablis or Moselle wine
- Dilled Sour Cream (recipe follows)

Cook sprouts according to package directions. Puree in blender or food processor with cream. In small saucepan, soften gelatin in water. Dissolve over very low heat, stirring until dissolved. Add salt, lemon juice, onion juice, and pepper. Add to Brussels sprouts puree with sour cream and wine; whir until smooth. Pour into slightly oiled 1-quart mold; chill until firm, about 3 hours. Unmold and serve with Dilled Sour Cream. Garnish with additional sprouts. Makes 6 to 8 servings (195 calories per serving). (continued on page 76)

Nobody makes a cake like Jell-O® Pudding, Cling Peaches and you.

BRAND

To find out what makes a peach upside-down cake so good—look at it from the inside out. It starts with your regular yellow cake mix. Add in Jell-O® Brand Vanilla Flavor Instant Pudding for a moist, rich flavor. Then top it off with juicy canned cling peaches and whipped topping. So bake a peach upside-down pudding cake. It's a peach of a cake.

Each Upside-Down Pudding Cake
1 cup butter or margarine, melted
1 cup firmly packed light brown sugar
1 can (29 oz.) sliced cling peaches,
well drained
1 package (2-layer size) yellow
cake mix
1 package (4-serving size) JELL-O®
Brand Vanilla Flavor Instant
Pudding and Pie Filling
3 eggs · 1 cup (½ pt.) sour cream
1 cup oil
1 teaspoon almond extract (optional)
Combine butter and brown sugar;
pour into a 13x9-inch pan. Arrange
cling peaches on sugar mixture.

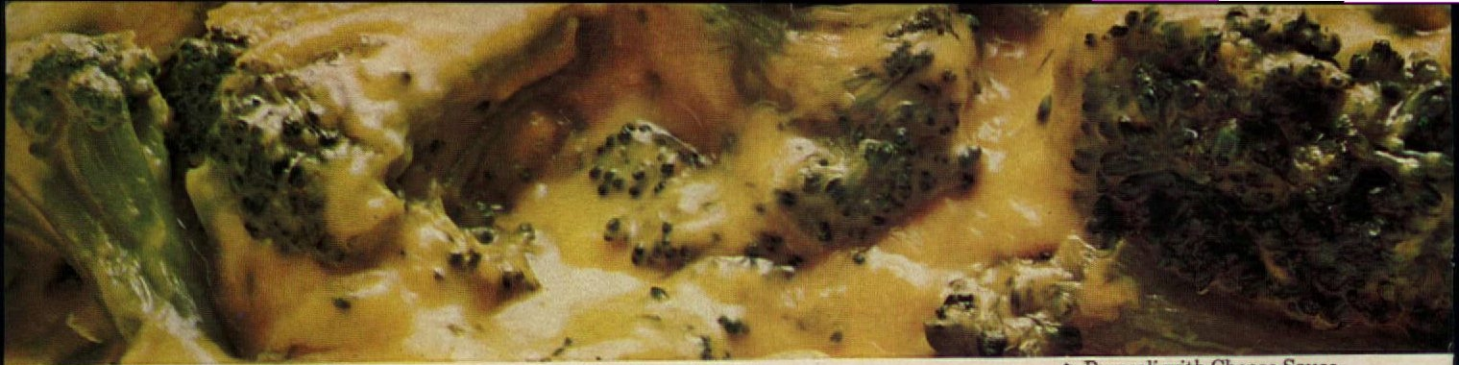
Combine remaining ingredients in
large mixer bowl. Blend; then beat at
medium speed for 4 minutes. Spoon
carefully into pan. Bake at 350° for 50
to 55 minutes or until cake springs back
when lightly touched. Cool in pan 5
minutes. Invert onto platter; remove
pan. Garnish with whipped topping, if
desired.

In high altitude areas, lightly grease pan; increase butter
to ½ cup and brown sugar to 1 cup; use large eggs; add ½
cup flour and 1¼ cups water; reduce sour cream to ½ cup
and oil to 1 tablespoon; beat 2 minutes and bake at 375° for
45 minutes.

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Bake in moistness. Bake it with Jell-O® Pudding and Cling Peaches.





▲ Broccoli with Cheese Sauce



▲ French Green Beans with Toasted Almonds



▲ Green Peas with Cream Sauce

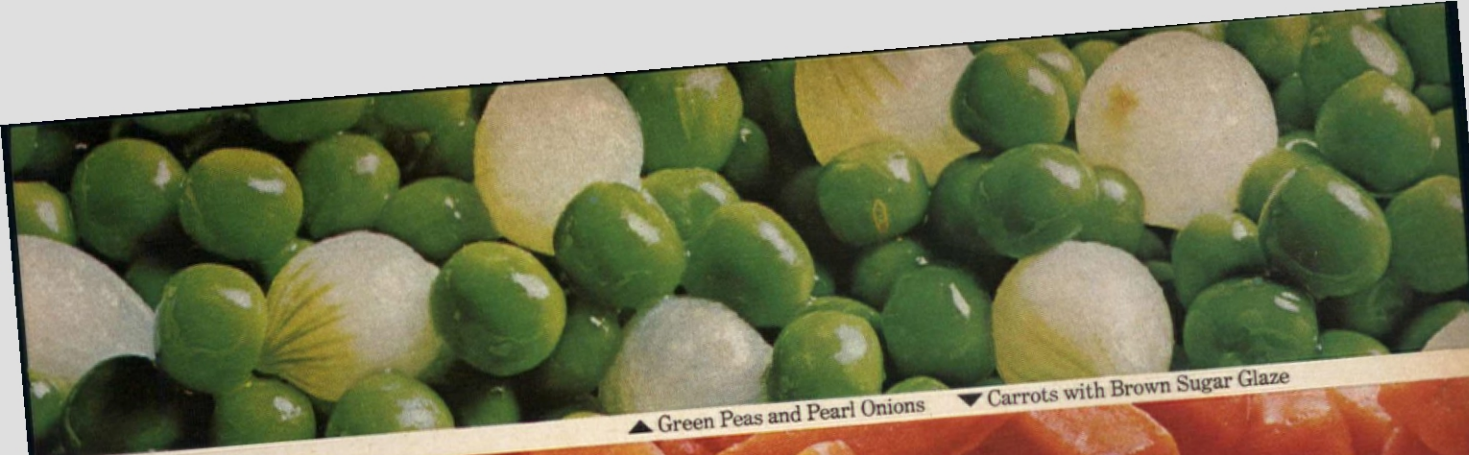


▲ Cauliflower with Cheese Sauce



▲ Creamed Spinach ▼ Small Onions with Cream Sauce





▲ Green Peas and Pearl Onions ▼ Carrots with Brown Sugar Glaze



Birds Eye® Combinations will do almost anything to get your husband's attention.

Does your husband think your vegetables are all as alike as peas in a pod? Even when you're not serving peas? Then you should be serving him Birds Eye® Combinations.

Birds Eye® Combinations are mixed vegetables, glazed vegetables, vegetables in a cream sauce, vegetables with almonds, interesting, colorful, exciting vegetables.

They're even vegetables in a tangy, brand-new cheese sauce: Broccoli with cheese sauce and Cauliflower with cheese sauce.

In short, they are vegetables that your husband absolutely cannot ignore. That's because Birds Eye® Combinations will catch his passing fancy...the kind that makes him keep on asking you to pass the vegetables over to him.



Birds Eye® Combinations.

The first vegetables your husband might even notice.

Above photographs are approx. 2 times actual size.

DILLED SOUR CREAM
Working time: 3 minutes

- 1 pint dairy sour cream
- 2 teaspoons prepared horseradish
- 1 teaspoon dried dill weed
- 1 teaspoon salt

Blend sour cream with prepared horseradish, dill weed, and salt. *Makes 2 cups (30 calories per tablespoon).*

DEVILED CARROTS WITH WATER CHESTNUTS

Working time: 5 minutes
Cooking time: 15 minutes

- 1 pound young tender carrots
- ½ cup butter or margarine
- 2 tablespoons light brown sugar
- 1 tablespoon chopped chives
- 1 teaspoon dry mustard
- ¾ teaspoon salt
- ½ teaspoon cayenne pepper
- 1 can (4 ounces) water chestnuts, drained and sliced in half

Wash, peel, and cut carrots in lengthwise halves. Sauté in butter for 5 minutes over medium heat. Add remaining ingredients except water chestnuts. Reduce heat, cover, and cook over low heat 10 minutes or until carrots are tender. Toss gently with water chestnuts. *Makes 6 servings (192 calories each).*



MICROWAVE VERSION

Cooking time: 9 minutes
Standing time: 3 minutes

Combine carrots and butter in 1-quart glass or other microwave-proof baking dish. Cover with glass lid or plastic wrap. Microwave on high setting for 5 minutes. Stir and add remaining ingredients except water chestnuts. Re-cover and continue cooking on high setting for 3 minutes or until carrots are tender-crisp. Toss with water chestnuts. Let stand 3 minutes before serving.

CRANBERRY-ORANGE CHUTNEY

Working time: 15 minutes

- 1 pound fresh or thawed cranberries, about 4 cups
- 2 cups dried apricots
- 1 small navel orange, quartered with peel left on
- 1½ cups sugar
- ¾ cup chopped walnuts
- 3 tablespoons orange liqueur

Wash and remove stems from cranberries. Remove seeds from oranges. Put cranberries, apricots, and orange pieces slowly through a meat chopper or food processor, grinding ¼ of the mixture at a time. Transfer to large bowl as mixture is chopped to desired texture. Add sugar, nuts, and liqueur, tossing until fruits are well-coated. Store in airtight container in refrigerator. *Makes 4 cups (86 calories per 2-tablespoon serving).*

Editor's note: For a festive touch at Christmas, serve in hollowed-out orange shells.

ALMOND CHOCOLATE TORTE

Working time: 15 minutes
Baking time: 35 minutes
Standing time: 40 minutes

- 1½ cups whole blanched almonds, divided

- ½ cup raisins
- ½ cup Amaretto di Saronna liqueur
- 3½ packages (4 ounces each) sweet cooking chocolate, broken into small pieces
- 6 tablespoons water
- 1 cup butter or margarine, cut into small pieces
- 6 eggs, separated
- 1½ cups sugar
- ½ cup cake flour
- ¼ teaspoon salt
- 1 cup almond paste
- ½ cup raspberry jam, divided

Chocolate Icing (recipe follows)

Line bottom of 2 9-inch layer cake pans with wax paper. Grease sides of pan and exposed side of wax paper. Dust with flour. Grind 1½ cups almonds in nut grinder, blender, or food processor until fine. Place in single layer on shallow baking pan. Preheat oven, 300°F. Bake 12-15 minutes or until nuts begin to brown. Set aside. Soak raisins in liqueur. Melt chocolate with water in top of double boiler over hot, *not* boiling, water; stir until smooth. Remove from heat. Stir butter into melted chocolate a few pieces at a time, mixing carefully between additions. In medium-sized bowl, beat egg yolks and sugar until mixture is pale, creamy yellow. Add melted chocolate and flour mixed with ground almonds, mixing well. Stir in raisins and Amaretto. In another bowl, beat egg whites and salt until stiff peaks form. Fold one third egg whites into chocolate mixture, blending well. Then fold remaining egg whites into chocolate. Divide cake batter in half; pour into prepared cake pans. Increase oven heat to 375°. Adjust rack in oven to middle level. Bake for 20 minutes. Outside of cake will be firm but center will be moist. Let cake sit for 10 minutes. Unmold onto wire cake rack. Let cool completely. Peel off wax paper before icing cake. Meanwhile, roll out almond paste between layers of wax paper into 2 9-inch circles. To assemble cake, place one cake layer on serving plate. Spread ¼ cup jam over cake. Top with one circle of almond paste. Repeat with remaining ingredients. Spread warm icing evenly in thin layer over top and sides of cake. Chop remaining ½ cup of almonds coarsely, toast on shallow pan in oven, and use to garnish sides of cake. Let cake sit at least 30 minutes before serving. *Makes 16 servings (634 calories per serving).*

CHOCOLATE ICING

Working time: 5 minutes

- 1 package (4 ounces) sweet cooking chocolate, broken into small pieces
- ¼ cup confectioners' sugar
- ¼ cup butter or margarine

Melt chocolate in top of double boiler over hot, *not* boiling, water. Stir in sugar and butter, one tablespoon at a time, mixing well. Spread immediately on cake.

CRÈME DE MENTHE FRAPPÉ

Working time: 2 minutes

- 2 ounces green crème de menthe liqueur
- ½ teaspoon superfine sugar
- 1 cup shaved or finely cracked ice

Combine crème de menthe and sugar in mixing glass or shaker. Stir to dissolve sugar. Fill 6-ounce stemmed cocktail glass or wineglass with shaved ice. Pour crème de menthe mixture over ice. Serve at once. *Makes 1 cocktail (207 calories).* □

CREOLE BRUNCH

continued from page 70

Café du Monde Coffee Stand, 805 Decatur St., New Orleans, LA 70116. Send check or money order. Coffee available in 1-pound cans, \$3.45 (postage and handling additional).

CALAS TOUT CHAUD
(Fried rice balls from New Orleans' French Quarter)

Working time: 10 minutes
Standing time: 1 hour
Frying time: 30 minutes

- 1 cup sifted flour
- ¼ cup sugar
- ½ teaspoon salt
- 1 package active dry yeast
- ½ cup lukewarm water (105°-115°F)
- 3 eggs
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1½ cups cooked rice, cooled
- Vegetable oil for deep frying
- Confectioners' sugar or dark corn syrup for garnish

In large bowl, combine flour, sugar, salt, and yeast. With mixer at low speed, gradually pour liquid into dry ingredients. Increase speed to medium; beat 2 minutes, occasionally scraping bowl with rubber scraper. In another bowl, beat eggs, cinnamon, and nutmeg for 2 minutes. Add rice and stir briskly until rice grains are evenly coated with egg mixture. Add coated rice to flour mixture, mixing well but gently. Place dough in greased large bowl. Cover with towel. Let rise in warm place, away from draft, until double, about 1 hour. Stir dough down, divide dough into 12 parts and shape into balls. Place balls on wax paper as you continue to shape. Pour vegetable oil into mini deep-fryer and heat to 350°F. Deep-fry rice balls, two at a time, turning once with slotted spoon, until they are golden brown. Drain on paper towels. Serve sprinkled with confectioners' sugar or accompanied by dark corn syrup. *Makes 12 calas (71 calories per cala).* □

STAND-BY SEATING

continued from page 23

fold-up, \$181, by Barrett Hill, provides a rustic look. Available through architects and designers. Another seating solution for the holiday rush: Chrome chair by Samsonite (below) is \$35, comes cushioned in vinyl or stain-repellent cloth.—BO NILES/NIÑA WILLIAMS



Questions and Answers

Q: About six months ago, we adopted a mixed-breed puppy from the pound. She's nearly a year old now, and still not house-trained. We've tried every approach we could think of, but none of them has any effect on her. We just don't know what to do now. Do you have any ideas for solving this problem?

—T.J., Edgcomb, MA

A: The first thing you should do is have the dog checked by a veterinarian. If the doctor finds nothing physically wrong with her, then my next suggestion is for you to keep the dog outside as much as possible. There *are* dogs that cannot be house-trained. And if yours turns out to be one of them, don't worry—you probably didn't cause the problem.

A dog's inability to be house-trained is a neurosis of a sort that develops because of an inadequate puppyhood. The first twelve weeks of a puppy's life are critical in terms of its future mental health. During most of this period, a puppy needs its mother's physical attention and discipline, plenty of play with its littermates or other pups, and affectionate contact with humans. Dogs who haven't had a normal puppyhood may show the effects of it later on by nervous, snappish, or shy behavior, or by being overly boisterous, hyperactive, or intractable to training—house-training included.

The next time you decide to adopt a puppy, first look in the classified ads of a newspaper for one that's been raised with other dogs in a family environment for a minimum of two months. Three months, actually, is even better.

Q: My daughter has been bringing home a number of small green lizards that she's caught in this area. She'd like to keep one for a pet, but we don't know how to care for it. Can you tell me what to feed the lizard, and if I'd need any special kind of cage for it?

—R.R., Selma, AL

A: The lizards that your daughter has been catching are probably Carolina anoles, a mild-tempered, harmless lizard that does indeed make a good house pet.

To house it, use a glass aquarium and make a tightly-fitted screen top. Cover the bottom of the "cage" with two inches

Sara Stein is the American Home pet columnist and author of Great Pets (Workman Publishing Co.).

by Sara Stein



of sand, and put in a small potted plant and a few long branches for the lizard to climb and sun on. When the weather is pleasant, bring the cage outdoors for a while so the lizard can bask in the sun and replenish his store of vitamin D. To clean the cage, simply rake the surface of the sand with a fork and lift out the debris.

You'll have to give the anole some water every day. Do this by sprinkling the leaves of the plant each morning. This is the only way these lizards will drink—never set out a small dish of water instead. Feeding, though, is a bigger problem. The typical diet of an anole is spiders and flies, and naturally, the lizard would much prefer its usual fare. If your daughter can catch spiders and insects, that's great. If not, anoles will eat mealworms that you should be able to buy in most pet stores.

And my best to you and your daughter. It's unusual to hear about a girl who loves lizards, and a mother who doesn't mind having them for pets.

Q: Every time I'm at my friend's house, I ask her to please put the cat in another room. I think I must be allergic to cats because my skin starts to itch when I'm around them. My friend says no: If I were really allergic to cats, I'd be sneezing instead. Who's right?

—C.D., New Haven, CT

A: You're the right one. People can be allergic, in many different ways, to animal "dander"—a dusty substance made up of particles of hair and dried skin—or to the fur itself. Some people sneeze, or their eyes become irritated. Others get not only itchy skin as you do,

but also red, swollen welts anywhere the cat's fur has touched them. Perhaps the best solution is for your friend to visit you at your home instead.

Q: I have an Irish setter bitch and would love to breed her. My only concern is that the last time she was in heat, she managed to get out of the house, and, of course, ended up with a litter of mutts. I want to breed her to another Irish setter, but I'm told that she won't breed true anymore. I hate to think that her chances for whelping a fine litter have been ruined. Any advice?

—D.K., Wilmington, DE

A: Yes, she will breed true. A dog's sperm only affects the litter he's fertilizing, and that's all. He can't possibly affect the outcome of other litters in the future. Go ahead and breed your dog. The only thing that will influence the quality of the puppies is the excellence of the sire.

Q: Lately, when I clean my parrot's cage in the morning, he starts to jerk his body, then vomit. Otherwise, he seems to be in good health. Have I been doing something wrong?

—M.M., New York, NY

A: Apparently, you are doing something right. When a parrot likes somebody (or another bird), it "babies" the object of its affections by regurgitating food, much as a mother bird would do to feed her young.

Parrots who are attached to one another may spend hours each day grooming and feeding each other. A parrot who is attached to a human will "groom" the person by gently pulling hair through its beak, and nibbling on fingernails. The parrot will try to feed its favorite human, too, at any opening—including ears.

By the way, you might discover that your bird is "falling in love" with you—as parrots are apt to do. When this happens, he might begin to behave oddly. One story I heard about a smitten bird goes this way: A man I know of bought a spectacular and very costly macaw named Cecil for his wife last Christmas, and sure enough, Cecil fell in love with her. Now Cecil is jealous of the husband and attacks him on sight.

We invite readers to send their questions about pets to: Pet Show, American Home, 641 Lexington Ave., New York, NY 10022. Sorry, we can't promise personal replies.

HOLIDAY CRAFT INSTRUCTIONS

HOME FOR THE HOLIDAYS!

(cover and page 35)

FABRIC-COVERED FRONT DOOR

NOTE: The materials listed are for a door 6'2" high x 34" wide. To determine the yardages needed for your door, measure the height and width of door. Add 6" plus twice the thickness of door to each measurement. If final width measurement of door is greater than the width of the fabric selected, you must buy enough yards to equal twice the final length of the door. Cut the yardage in half and seam fabric together lengthwise, carefully matching fabric design.

MATERIALS: Fabric for door: 2½ yds. of 45"-wide polyester and cotton tartan broadcloth from White Rose Fabric by A.E. Nathan Co., Inc.* Fabric for wreath (shown on cover): 1¾ yds. of 45"-wide polyester and cotton tartan broadcloth by Dan River Home Sewing Fabrics.* Vogue Pattern #1541 for wreath.* Ribbon for wreath: 1½ yds. of 1" green and 3 yds. of 1½" red polyester grosgrain ribbon from C.M. Offray and Son, Inc.* Ribbon for wrapping door and gift tag (shown on page 35): 5½ yds. of 3"-wide 100% acetate fused-edge satin by C.M. Offray and Son, Inc.* 1½"-wide masking tape. 1 sheet of 14" x 22" white Bristol board. ¼ yd. shiny red Con-Tact self-adhesive vinyl by Comark Plastics.* Broad-tip felt pen. T-pins.

* For more information see Shopping Guide, page 25.

TO MAKE: To wrap door, center fabric on door. Pull at least 2" around to inside along top. Tape to door all across top. Fold fabric neatly at each top corner and tape on inside. Working down both sides simultaneously, tape sides, cutting out around doorknob. Tape bottom, folding bottom corners neatly. (If you wish to cover tape on inside of door, apply ribbon over tape with double-face masking tape.)

For ribbon on door, cut a strip of 3"-wide satin ribbon the length of the door plus extra to reach inside. Tape at the ends. Do the same for the crosswise ribbon. Tie a large bow from the remaining ribbon and apply with T-pins. Make the tartan wreath on the front door according to the directions in Vogue Pattern #1541.

For door gift tag, cut out a rectangle 11½" x 19" from the Bristol board. Cut off the corners. Cut 4 strips of red Con-Tact vinyl ¾" wide. Apply vinyl strips parallel to edges of sign ¾" from edges. First lightly write holiday greeting in pencil. Trace over pencil lettering with felt-tip pen.

CHRISTMAS COUNTDOWN

(pages 36-39)

LACY-LOOK PLACEMATS (page 36)

FINISHED SIZE: 12" x 17¼"

MATERIALS: 1 sheet of 8½" x 11" plain paper. Pencil. Red shiny lacquer paper by East House.* Sharp scissors with a point.
* For more information see Shopping Guide, page 25.

TO MAKE: To enlarge pattern shape, draw lines 1" apart vertically and horizontally on plain paper. Then copy pattern shape, one

square at a time (Fig. 1). Cut out graph-paper pattern to use as a stencil. Cut a piece of lacquer paper 18" x 13". Fold in half lengthwise, then in half crosswise. Align stencil along appropriate folded edges. Trace around all edges and cut-outs of stencil. Holding all four layers of lacquer paper together, cut out design. Carefully open lacy placemat and flatten out fold lines with finger or warm iron on wrong side of paper.

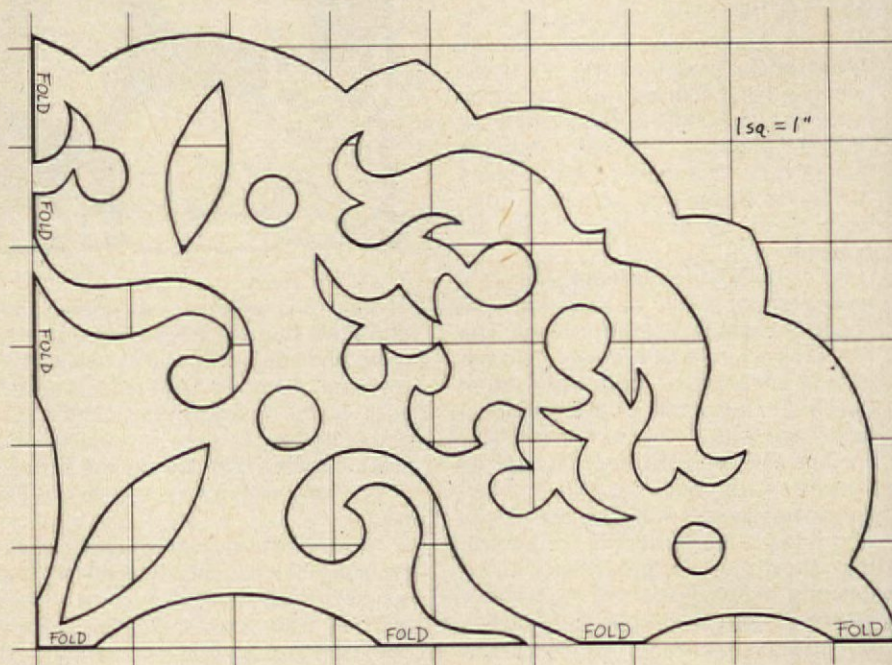


Fig. 1

PAPER CANDY BASKETS (page 36)

FINISHED SIZE: 4¾" x 4"

MATERIALS: Red and green shiny lacquer paper by East House.* 1 sheet of 8½" x 11" plain paper. Ruler. Pencil. Sharp knife with a point. Glue or rubber cement.

* For more information see Shopping Guide, page 25.

TO MAKE: Enlarge Fig. 2 (page 80) on plain paper, following dimensions shown. Use paper pattern as a stencil to trace around on wrong side of lacquer paper. Cut out basket and handle. On wrong side, score along fold lines with point of a sharp knife, following the edge of a ruler. (Scoring facilitates folding accurately.) Fold so that sections A overlap sections B on outside of basket. Glue overlapped sections. Glue handle on inside of basket. Fill baskets with peppermint gumdrops (recipe follows) and M&M candies.

PEPPERMINT GUMDROPS

(page 36)

Working time: 15 minutes

Cooking time: 8 minutes

Standing time: 3 hours

1 package (1¾ ounces) powdered fruit pectin
¾ cup water

½ teaspoon baking soda

1 cup granulated sugar

1 cup light corn syrup

½ teaspoon peppermint extract

2 or 3 drops green or red food coloring

Granulated sugar

In 2-quart saucepan, combine pectin, water, and baking soda. (Mixture will foam slightly.) Mix sugar and corn syrup in another saucepan. Place both saucepans over high heat.

Cook both mixtures, stirring alternately until foam has thinned from fruit pectin mixture and sugar mixture is boiling rapidly, about 5 minutes. Pour fruit pectin mixture in a slow steady stream into boiling sugar mixture, stirring constantly. Boil and stir 1 minute longer. Remove from heat. Stir in flavoring and food coloring. Pour immediately into buttered 9-inch square baking pan. Let stand at room temperature until cool and firm, about 3 hours. Invert pan onto wax paper, which has been sprinkled with additional sugar. Cut candies into tiny circles or leaf shapes using broad end of cake decorating tube or cookie cutter dipped in warm water. Roll in sugar. Allow candy to stand a while. Roll in sugar again to prevent stickiness. Let stand overnight, uncovered, at room temperature before packaging. Makes 1 pound candy (1,828 calories per pound).

POPCORN BALLS

(page 36)

Working time: 10 minutes

Cooking time: 15 minutes

Standing time: 2 hours

¾ cup corn or other vegetable oil
½ cup popcorn

(continued on page 80)

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HOLIDAY CRAFT INSTRUCTIONS

continued from page 78

- ¼ cup melted butter or margarine
- 1½ cups light brown sugar, firmly packed
- ¼ cup light molasses
- ½ cup butter or margarine
- 1 tablespoon cider vinegar
- ½ teaspoon salt

Warm 4-quart saucepan with cover, or heat popcorn popper according to manufacturer's directions. Add oil. Let oil get hot, about 3

dotted lines from design to plate. Cut along dotted lines using scissors or X-acto knife. Slowly criss-cross wings until A is inserted into B. Head and arm shape will automatically bend forward. Insert candle into candleholder. Fit angel shape over candle. Do not let candle burn down close to paper angel.

GIFT POUCHES AND FABRIC LID COVERS (pages 36-37)

MATERIALS: The quantities given below are for three large bags, three small bags

from Fabrications.*). 8 yds. 50% rayon, 50% cotton tubular cording by Wm. E. Wright Co. Pinking shears. Matching thread.

* For more information see Shopping Guide, page 25.

TO MAKE: The fabric gift bags were made from Vogue Pattern #1541; see pattern for directions. The large bags are 6" x 10"; the small ones are 4" x 4½". The pinked edge circular fabric covers for jar lids with the English-style hot and German-style mustards and curried walnuts (recipes follow) are made from remnants left from the gift pouches. To determine the size of circle needed for the covers, measure the diameter of the jar top and add 3". This figure is the diameter for the fabric circle. Use either a compass or a plate to form circle. Cut out circle with pinking shears. Put pinked fabric circle over jar cover and secure with tubular cord tied into a bow.

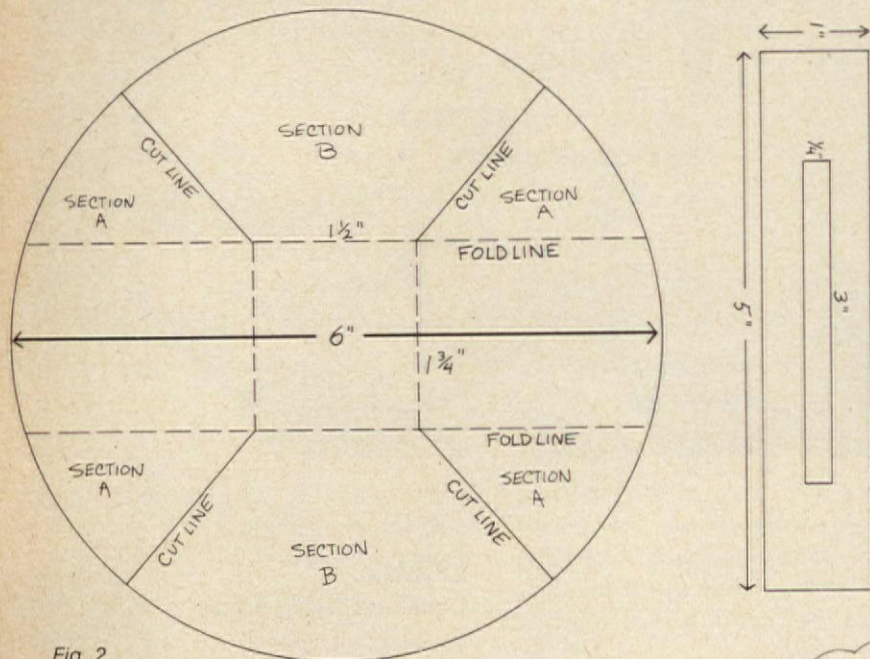


Fig. 2

minutes. Drop in one or two kernels. When they pop, remove them and stir in remaining popcorn. Cover and shake gently. Leave small air space at one edge of cover to let steam escape. When popping stops, remove saucepan from heat. Empty contents into large bowl with melted butter, tossing well. Set aside. In 2½-quart saucepan, combine remaining ingredients. Bring to a boil, stirring constantly, over medium-high heat. Boil rapidly to soft-crack stage, 280°F, about 6 minutes, stirring constantly. Pour at once over popcorn and toss until all kernels are coated. When cool enough to handle, but still quite warm, shape into popcorn balls. Let stand in warm place until cool and popcorn balls lose their stickiness. Tie ribbons around them for tree ornaments or mound them into pyramid shape for table decoration. *Makes 10 popcorn balls approximately 2½ inches in diameter (388 calories each).*

ANGEL PAPER-PLATE CANDLEHOLDERS (page 36)

FINISHED SIZE: 5" diameter x 5¼" tall

MATERIALS: 9" white paper dinner plates by Hallmark Cards, Inc.* Pointed scissors or X-acto knife. Plain paper. Yellow dressmaker's tracing paper. 10" candles by Hallmark Cards, Inc.* Candleholders.

* For more information see Shopping Guide, page 25.

TO MAKE: Enlarge pattern shape (Fig. 3) on plain paper. Using yellow dressmaker's tracing paper between back of paper plate and enlarged design, transfer ONLY

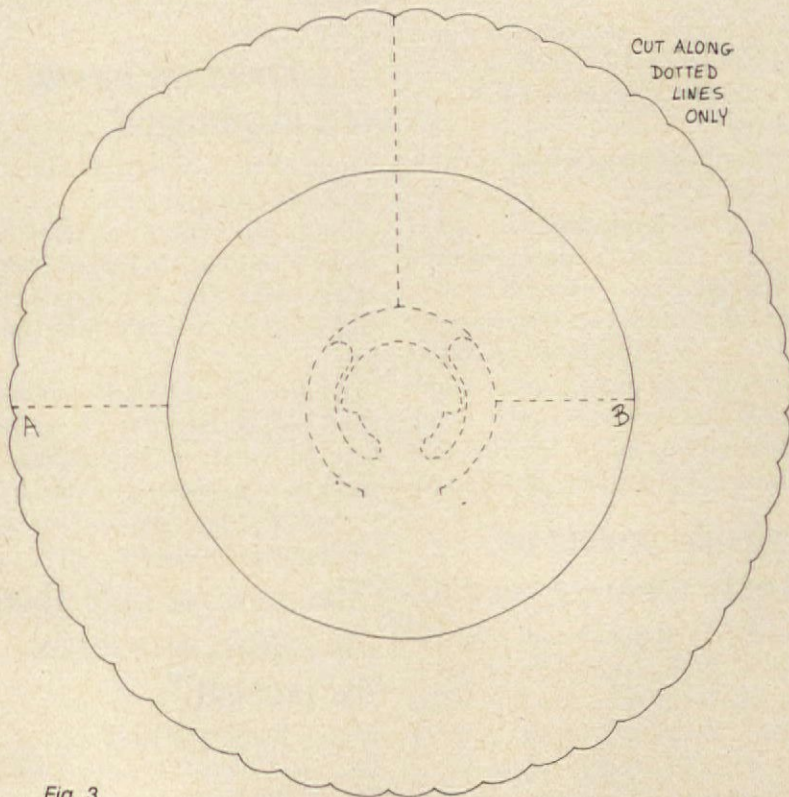


Fig. 3

(shown with sourball candies), and three 8" jar covers. Vogue Pattern #1541.* Fabric: 5½ yards each of 51"-wide cotton broadcloth in three different prints (shown in #56777-36 stripe, #54944-36 floral, and #54852-2 windowpane plaid by Maignan, to mail-order

ENGLISH-STYLE HOT MUSTARD (page 37)

Working time: 5 minutes

- 1 cup dry mustard
- 4 teaspoons sugar (continued on page 86)

Deliver Us from the Professional Sufferer

From burned toast, spilled sugar, and people who use misery as an aphrodisiac, good Lord deliver us!

Before I'm written off as a heartless wretch, I must say that I feel sharing a problem with a friend is a privilege which can often lead to answers one person alone cannot find. In all likelihood, confiding in friends has saved a goldmine in psychiatric fees alone, and at least initiated solutions to seemingly unsolvable issues.

There are, however, people who insist on living in the limbo of depression. At one time or another in our lives, we've all known a "professional sufferer." Such people have two things in common. One: They never, never suffer in silence! Two: They treasure your pity, but not your advice; following advice might lead to solving their problems, which is the last thing in the world they want!

As a vampire goes for blood, so the professional sufferer goes for sympathy, leaving a trail of emotionally drained listeners in his or her wake. As the victim tries in vain to find a comforting response to marital horrors, financial agonies, or medical frailties, the sufferer is out and about, recruiting new consolers or dredging up even more hopelessness.

Of course, it is wise to avoid such a person. But if a sufferer has latched onto you already, there is still a way to free yourself. Your complaining friend will drop you like a hot brick if you simply fight fire with fire: Make up a list of your own heartbreaking accounts. The professional sufferer will fade out of your life like a puff of steam. . . . After all, he has problems of his own!

Carolyn H. Novak
Brandon, SD

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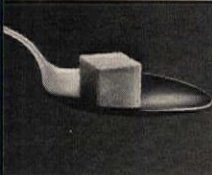
Just 60 seconds, from now you are going to discover how to take your morning cup of coffee . . . drop in what appears to be an ordinary sugar-cube . . . and launch yourself on the most incredible FAT-BURNING SPREE you've ever heard of. Yes, a journey to "lifetime slimmness" so fantastic, that just a few short weeks after using this doctor's amazing "Coffee-off" weight-loss program you'll suddenly find yourself 5 — 10 — 15 pounds lighter . . . your belt size 1 — 2 — 3 notches tighter! Because for the first time in your life you are going to win INSTANT CONTROL over your appetite . . . become its master instead of its slave . . . actually SWITCH OFF that maddening urge for food for hours at a time . . . as you watch your waistline shrink itself down by as much as a full size in just a single week!

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LOSE up to 3 inches off your thighs
LOSE up to 4 inches off your buttocks
LOSE up to 4 inches off your stomach

all without a moment of torturous diet — without a moment of brutal, punishing exercise — without battling your willpower or fighting off gnawing hunger!



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AMAZING "WILLPOWER-IN-A-CUBE" makes you master of your appetite instead of its slave . . . gives you INSTANT CONTROL OF HUNGER — LIFETIME VICTORY OVER FAT!

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How can medical science make this lifetime dream come true? It's simple. Because one of America's leading weight-loss specialists has finally found a way to take ordinary coffee or tea . . . and convert it into a wondrous new kind of fat-fighting aid that SHUTS OFF EVEN A RUNAWAY APPETITE ON COMMAND! Yes, medical science has finally found a way to take ordinary coffee or tea and actually force hunger to STOP on the spot . . . make excess pounds and inches disappear from sight so fast . . . that in just 10 days time you will simply refuse to believe your bathroom scale — and in just a matter of weeks you may actually need a brand new wardrobe!

VITAL NOTICE:

Before starting this program, consult with your physician to be sure you are in normal health and your only problem is obesity. Individuals with high blood pressure, heart disease, diabetes, or thyroid disease should use only as directed by a physician. As a matter of fact, we urge you to show this entire program to your own family physician and see if he doesn't agree that this Lifetime Road To Slimness including the few minutes of nightly toneup the doctor highly recommends is by far one of the most medically sound, fully sensible approaches to the problem of obesity.

*ALSO NOTE: People who dislike coffee or tea may use "FULL-STOP" slim-cubes in clear bouillon for the same LIFETIME SLIMNESS results.

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The secret is a medically-proven formula, (that to the eye looks just like an ordinary sugar-cube) . . . BUT, when activated in coffee or tea . . . enters your system and automatically SHUTS OFF YOUR APPETITE — SHUTS OFF THAT DRIVING URGE FOR FOOD — SHUTS OFF GNAWING HUNGER for hours at a time! Actually kills your desire, your craving, your appetite for food from meal to meal! So much so in fact, you aren't lured or tempted by even the most mouth-watering food. Not by ice-cream . . . not by cake . . . not even by the most luscious steak. In a nutshell! . . .

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Now, just think what this great new development means, if all your life you've had to battle your appetite and struggle with your willpower!

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It means that instead of battling those mealtime pangs of hunger . . . fighting that maddening urge for food . . . you simply reach for a "FULL STOP" slim-cube instead of fattening food and "sip your appetite to sleep" with this doctor's amazing 3-cups-a-day "Coffee-Off" way to AUTOMATIC WEIGHT-LOSS. Because just like water turns off thirst, incredible "FULL-STOP" slim-cubes switch off hunger AUTOMATICALLY all day long! Down goes your appetite — down go the calories — and down goes your weight . . . with a rush!

LIFETIME CONTROL OF YOUR APPETITE FINALLY YOURS — MEANING YOU ARE NOW JUST DAYS AWAY FROM YOUR FIRST STEP TO LIFETIME SLIMNESS!

So if you want to SIP YOURSELF SLIM with this doctor's amazing coffee development . . . if you want to melt away pounds and inches STARTING THE VERY FIRST DAY . . . if you want to try this exciting medically-proven concept that combines both a doctor's scientific development and his full-satisfaction eating program that makes lifetime immunity to fat not a hope but a living reality . . . then take advantage of the no-risk offer described below! Yes, act now on guarantee of full satisfaction or money refunded in full (except postage & handling). Simply return within 10 days.

Remember — this is the last ad for a reducing product you will ever need to read in your life. If you drink coffee . . . or if you drink tea . . . then there is simply not a reason in the world to ever again be embarrassed by a single pound of overweight fat. So why not take the FINAL STEP and get rid of all those excess pounds and inches FOR THE REST OF YOUR LIFE. Act now!



JUST 3 CUPS A DAY HELPS MELT FAT AWAY as you sip yourself thin cupful to cupful with Doctor's LIFETIME SLIMNESS program for AUTOMATIC WEIGHT-LOSS!

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HOLIDAY CRAFT INSTRUCTIONS

continued from page 80

1 teaspoon ground turmeric

½ cup salt

½ cup flat beer

½ cup heavy cream

In a small bowl, combine all ingredients, mixing well, or combine all ingredients in blender and whirl until thickened. Spoon into recycled glass jar with tight-fitting lid or other airtight container. *Makes 1 cup (11 calories per teaspoon).*

CURRIED WALNUTS

(page 37)

Working time: 8 minutes

Baking time: 10 minutes

¼ cup peanut or other vegetable oil

1 tablespoon curry powder

1 tablespoon Worcestershire sauce

½ teaspoon cayenne pepper

2 cups shelled walnut halves

Combine oil, curry powder, Worcestershire sauce, and pepper in a medium-sized skillet over low heat. When mixture is very hot, add nuts. Stir until nuts are well coated with oil mixture. Line a shallow baking pan with brown paper. Spread nuts evenly in single layer. Preheat oven, 300°. Bake for 10 minutes or until crisp. *Makes 2 cups (240 calories per ¼ cup).*

GIFT-WRAPPING AND NAME TAGS

(pages 36-37)

NOTE: The amount of mailing paper, Con-Tact vinyl, and Mystik tape needed will depend on the size and number of boxes being wrapped. The quantities given below are for all the boxes seen in the photograph on pages 36-37.

MATERIALS: 1 50-square-foot roll of brown kraft or mailing paper by Hallmark Cards, Inc.*, or cut-up supermarket brown bags. Assorted cookie cutters.* 1 yard each of matte red and shiny white Con-Tact self-adhesive vinyl by Comark Plastics.* 1 roll of 1½" x 3.47 yds. green Mystik cloth tape by Borden.* Plain paper. Felt-tip pen.
* For more information see Shopping Guide, page 25.

TO MAKE: The idea is to use cookie cutters as pattern shapes, trace, cut and stick on. Cut a piece of mailing paper big enough to cover a gift box. Select cookie cutter motif desired. Placing cutter down onto paper backing of Con-Tact vinyl, trace around cutter with a sharp pencil or pen. Trace as many designs as necessary to cover mailing paper in design arrangement desired. Cut out designs. Before peeling off paper backing, arrange on mailing paper in a pleasing design. Use our designs as a guide. Peel off paper back and apply.

For striped and plaid paper, cut Con-Tact vinyl into strips of various widths. Divide Mystik tape into desired widths by cutting into end of tape ¼" or so and tearing length needed. Apply to mailing paper in design wanted.

For gift tags, cut out cookie-cutter motif same as for gift-wrapping. Apply to a solid piece of wrapping or construction paper in desired color and cut to the tag size needed. Inscribe tag using a colorful felt-tip pen.

PET-FACE MITTENS (page 38)

MATERIALS: 100% acrylic ready-made red knitted mittens from selected Sears Fashion Stores.* 1 oz. yellow acrylic knitting worsted. 4 two-hole ⅝" fish-eye buttons by Cos-

tumakers Division of Lidz Brothers, Inc.* Green felt remnant 2" x 4".*

* For more information see Shopping Guide, page 25.

TO MAKE: Cut out 4 ears from green felt using Fig. 4 as pattern. Pin ears to mittens ¼" apart about halfway down body of mitten. Sew along straight end by hand. Sew button eyes so that edge of ears just touches the top

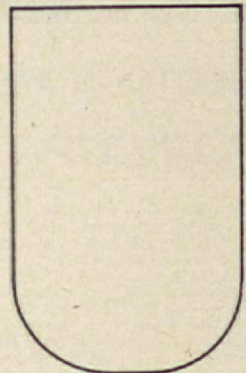


Fig. 4

of the buttons. With yellow yarn embroider a satin stitch (Fig. 5) nose in the center of the mitten ½" below eyes. Use a chain stitch (Fig. 6) to embroider the mouth shape below the nose.

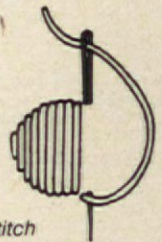


Fig. 5 Satin Stitch

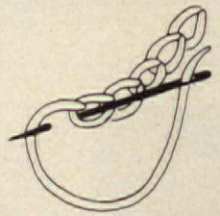


Fig. 6 Chain Stitch

MOM'S BUTTON-UP APRON (page 39)

MATERIALS: Vogue Pattern #1714.* ¾ yd. Vel-Fel 50% wool/50% rayon red felt by Continental Felt Co.* Fabric: ½ yd. of 55" wide cotton broadcloth (shown is a green and white button-print fabric by International Printworks from Fabrications*). 3 four-hole ⅞" buttons by Costumakers Division of Lidz Brothers, Inc.* Red and green thread.
* For more information see Shopping Guide, page 25.

TO MAKE: The red felt scalloped apron is made from Vogue Pattern #1714, View H. Cut out and construct according to the pattern instructions, except eliminate all bias binding since it is not necessary with felt. Instead make a single row of stitching ¼" from scalloped edges.

To make printed "over-apron" that button onto waistband: Use pattern piece #12 from Vogue Pattern #1714 as a guide to make a pattern for the over-apron. Beginning at the scalloped edge at center front of pattern tissue, measure in (continued on page 93)

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Good Food, Good Company

Gourmet dining groups provide
all the advantages of splendid dining
adapted to a home situation.

by Carol Rufener

Delicious gourmet dinners in lovely surroundings with excellent service and fine wines are available on a regular basis at a cost of \$3-5 per person. No fooling. All over the country, food lovers are taking the concept of the covered-dish supper one step further, and joining together to produce special meals on an ongoing schedule.

If you'd like to start a gourmet group, think about the people you know who might be interested in an experiment in dining and sharing time. Here are some questions to ask yourself: Would candidates wear well in this kind of a cooperative venture? People who are good at restaurant testing may not work smoothly in such a situation. Do you want couples, singles, or both? How many do you want in the group? Most people have a dining area that comfortably seats six to twelve, and table service for up to twelve.

Once the participants are recruited, it's time for a planning meeting. Not all details must be decided initially, but a few are crucial to avoid unpleasant surprises later.

Set dates for five or six meetings in advance to suit your own requirements. For example, a group with five couples might schedule dinners for September, November, January, March, and May, giving each a chance to host before summer.

Consider the expense. Some people assume that the cost evens out in the long run, and they simply take turns preparing courses. However, an agreement to divide expenses equally at each dinner minimizes innumerable potential problems.

Who decides the menu? It's easiest if each participant takes a turn planning a complete meal. The person who is the host of the evening is the most likely candidate because he/she understands the temperament of the kitchen in question. The meal planner can let each cook choose a course or there can be a set rotation of courses. Of five couples or five singles, one can bring hors d'oeuvres; another, soup and salad; a third, vegetable and bread; another, the dessert; while the host supplies the entrée and beverages.

Food preferences should be clearly established. Often this is no more com-

plicated than determining who will not eat clams or steak tartare. Members should also make known in advance any food or animal allergies, and feelings about smoking.

Find out who the drinkers are. One approach to beverages is "bring your own bottle," while the host house furnishes the mixers, soft drinks, and wine. Another is to dispense with hard liquor and concentrate on wines or juices.

A theme for each dinner is a good idea. It can be regional, foreign, or historic. If one participant has escargot plates and holders or a new sake service, it may help set a direction. Cuisines, such as Chinese or Japanese, which can require last-minute orchestration, need a particular kitchen and special cooks.

Procedures for absences should be planned. If someone has to be away on the date of a dinner, either arrange for changing the date or adjusting menus. Day-of-the-dinner illness can also cause minor problems, so maintain an up-to-date list of substitutes.

In timing the meal, you have only limited flexibility: The course must be eaten or lost forever. It's a good idea to work out a policy for lateness. You might charge late arrivals a dollar or two and let the money accumulate until there's enough for the group to enjoy dessert at a nearby restaurant.

Provide an escape clause for the participants who decide that the gourmet dining group is just not for them. Allow them to bow out gracefully. If it seems too awkward to break in new members, resume the dinners with an abbreviated number. Or, each host, assuming the cost, could invite a different couple. This takes a fair amount of finesse, since members are inclined to reminisce at length about the night Sue almost dumped the chocolate mousse in Jim's lap.

Let someone else do the cooking for a change—either a restaurant or caterer—but don't be surprised if you abandon the practice. Why pay substantial prices for seafood crepes with frozen filling, for wilted greens, bland sauces, cold food, and vichyssoise that isn't nearly as good as Patti's? □

Carol Rufener recently joined her fifth gourmet dining group.

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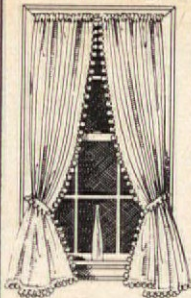
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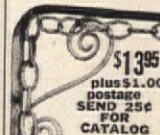
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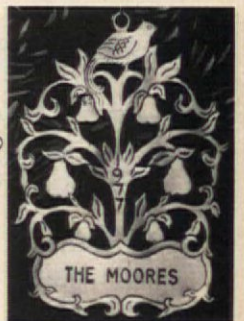
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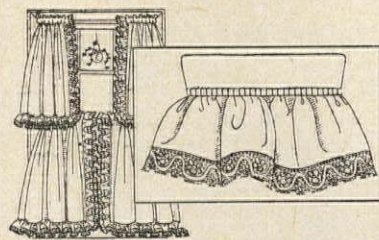
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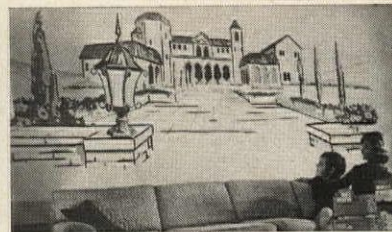
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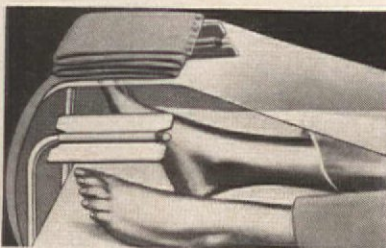
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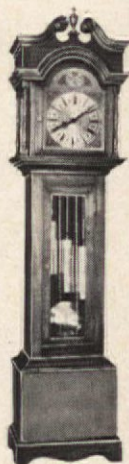
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*Working time: 10 minutes
Chilling time: 2 hours or more
Baking time: 40 minutes*

1 cup butter or margarine
 $\frac{2}{3}$ cup sugar
1 teaspoon vanilla extract
2 cups sifted all-purpose flour
3 tablespoons cocoa

In large mixing bowl, cream butter until smooth. Gradually add sugar and vanilla, mixing until light and fluffy. Add flour to form dough, beating well. Divide in half. Blend cocoa into one half of dough. Chill dough for easier handling. Sprinkle a sheet of waxed paper lightly with flour. Shake off excess. Shape dough into rolls 1 1/2 inches in diameter. Chill at least 2 hours. Cut into 1/8-inch slices. Place on lightly greased cookie sheets. Preheat oven, 400°F. Bake for 5 to 8 minutes, until edges are delicately browned. Cool on wire rack. *Makes 60 cookies (50 calories each).*

TO MAKE THE CHECKERBOARD

Size: Finished size is 20" square.

Materials:

- 20" x 20" piece of foam-core board
- 18"-wide Con-Tact self-adhesive vinyl by Comark Plastics: 1/2 yd. matte black, 5/8 yd. matte red, 1/4 yd. shiny white
- 8 Oreo chocolate and 8 vanilla creme sandwich cookies by Nabisco

Procedure:

Center an 18"-square piece of black Con-Tact vinyl on the top side of the foam-core board. Apply. Cut four strips of red Con-Tact vinyl 20" long by 3" wide. Apply to edges of black Con-Tact, forming a 1" border. Miter red Con-Tact at corners, folding extra width to back of board. Cut 16 2 1/4"-x-2 1/4"-squares of white Con-Tact vinyl. Beginning at one corner, lightly mark off 2 1/4" squares over entire black surface. Apply white squares to alternate boxes, forming playing surface. There should be 4 white and 4 black squares in every row. □

HOLIDAY CRAFT INSTRUCTIONS

continued from page 86

3/4" at fullest point of each scallop and mark with pencil. Connect these markings to form a smooth U-shaped line. This becomes the cutting edge for the over-apron. Trace off the U-shaped pattern piece onto a plain piece of paper so as not to destroy your original pattern. Cut out one U-shaped piece in printed fabric. To hem, fold under raw edge 1/8", then

red felt layer. Sew around "window" 1/8" from edge. Sew along center stitching line.

Trace appropriate initials from a magazine or book headline, stencil letters from variety store, or draw freehand onto a piece of paper. Cut out initials in red felt. Pin initials in center of "window." Stitch around all edges.

Turn cover over to work on inside. Align note pad within back portion of inside cover. With a pencil, draw a line on red felt along top edge of pad. Remove pad and cut through

INSIDE RED-FELT LAYER ONLY along pencil line.

Cut a 1/4"-wide strip of red felt about 2" long. Stitch one end of strip to right edge of inside cover halfway between top and bottom. Wrap strip around pen to determine how long the loop should be to hold pen in place. Trim strip to desired length, and stitch loose end in place 1/4" away from other end. Slide cardboard back of pad into slit in felt, and slip pen in loop.

THE NIGHT BEFORE CHRISTMAS

(pages 40-43)

QUILTED COMFORTER

SIZE: The finished comforter measures 98 3/8" wide by 90" long. This is for a queen- or king-size bed. (For either a twin or full bed, make the comforter the same 90" length. Eliminate 3 white and 3 green strips to form a 78 1/8" width. Reduce the length of the top and bottom borders by 20 1/4"). All seam allowances are 1/2".

MATERIALS: "Little India" pattern sheets for Utica Fine Arts by J.P. Stevens*: 1 twin flat, 1 queen flat, 1 queen fitted, 1 king fitted; 3 bags of polyester batting (each 90" x 108"). * For more information see Shopping Guide, page 25.

TO MAKE: The comforter top is made up of strips of green-ground and white-ground sheets sewn in an alternating pattern. The entire piece is surrounded by a 7"-wide green-ground border mitered at the corners. The back is a green-ground border with a white-ground panel in the center.

Cut strips for top of comforter 4 3/8" x 77": 12 strips of white- (continued on page 94)

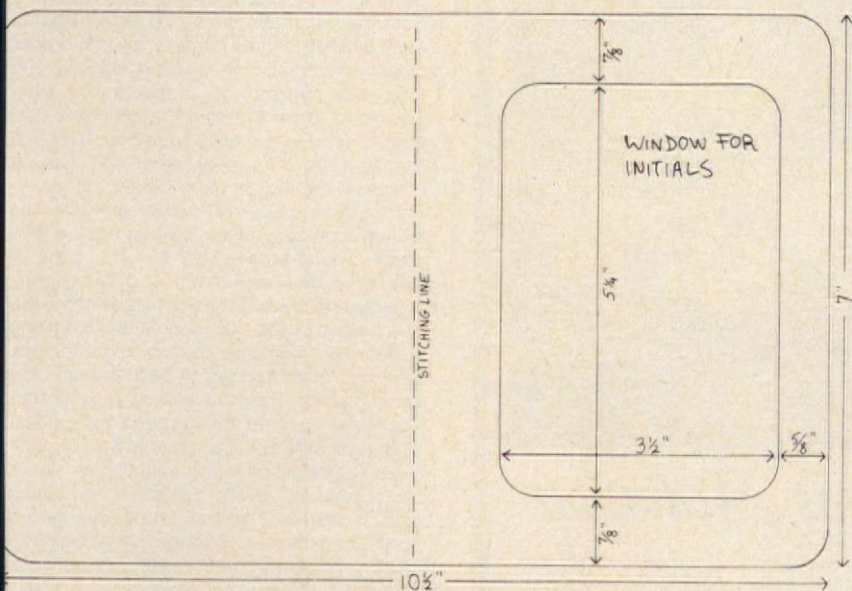


Fig. 7

gain 1/4" and edge-stitch. Sew two rows of gathering stitches along top. Cut a waistband piece from printed fabric 3 1/2" x 12 3/4". Gather top of over-apron until it fits along one long edge of waistband within end seam allowances. Pin right sides of waistband and over-apron together. Sew. Fold waistband in half lengthwise with right sides together. Sew ends. Turn waistband right side out. Turn in waistband seam allowance along back of over-apron. Slip stitch in place. Edge-stitch all around waistband. Make 3 buttonholes in waistband, one in the center and one at either end. Sew buttons to correspond on waistband of felt apron. Button on over-apron.

FELT-COVERED NOTE PAD (page 39)

FINISHED SIZE: 5 1/4" x 7"

MATERIALS: 1/4 yd. each of red and green self-fel 50% wool/50% rayon felt by Continental Felt Co.* 4" x 6" pad of unlined paper from local variety store. 1 sheet of 8 1/2" x 11" plain paper. Red thread. Pen.

For more information see Shopping Guide, page 25.

TO MAKE: Draw pattern for note pad on plain sheet of paper following measurements given in Fig. 7. Pin pattern to red felt and cut out. Pin pattern to red felt again. This time cut out 1/4" bigger all around outside of pattern and DO NOT cut out "window for initials." This larger red piece will be the inside of note pad. Using larger red felt piece as a pattern, cut out a piece of green felt.

Place the larger red felt piece horizontally on the table. Align the green piece directly on top. Center the smaller red felt piece on top of the green with the "window" to the right. Pin 3 layers together all around edges. Sew through all layers 1/8" inside edge of smaller

THE VINTAGE MUSTARD.

It's a very good year for flavor.
Grey Poupon® is made in the original French style,
with aged wine and ageless pride.

Own this
GENUINE GOLD PIECE
at an unbelievably low price!



Actual size:
Same as U.S. Quarter
15/16" diameter

1977 Gold Christmas Medallion

Now you can own a genuine 10 karat gold Christmas medallion... at an unbelievably low price!!! Commemorates world peace in five languages. This rare gold piece is truly a collectors' item. Only 40,000 minted in the entire world before the dies are destroyed! Therefore, we must limit orders to 3 per person. The 1977 Gold Christmas Medallion is struck in a mirror-like finish. Also available mounted in a gold-colored pendant with 24-inch chain (shown below). This unique gold piece can be yours in a beautiful presentation case or fashionable pendant necklace designed for men and women. Think of it... the perfect gift for family and friends! Truly a cherished keepsake for many years. Quantity is limited! Order yours now!!!



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California residents must add 6% sales tax.

Or charge this order on any of the following credit cards:

- Visa (BankAmericard)
- Mastercharge
- American Express
- Diners
- Carte Blanche

Account No. _____

Expiration Date _____

HOLIDAY CRAFT INSTRUCTIONS

continued from page 93

ground from 1 twin flat sheet and 13 strips of green-ground from 1 queen fitted sheet (open fitted corners and iron flat before cutting). To cut the green-ground borders for the front and back, open the fitted corners of a king fitted sheet and cut 4 strips 91" long and 8" wide (these are the side borders); cut 4 strips 99 3/4" long and 8" wide (these are the top and bottom borders and will have to be pieced to achieve the 99 3/4" length). Cut a white-ground piece 77" wide x 85 3/4" long for the back panel from the queen flat sheet. To form diagonal ends needed to miter borders, lay one border piece horizontally on working surface. On long edge nearest you, measure in 8" from either end. Draw line from 8" markings to corners of long edge away from you. This will form a small triangle at either end. Cut off triangles. Repeat on other border pieces.

Sew green-ground and white-ground strips for top together, beginning and ending with green-ground strips. Sew the 77" edges of the two side borders to the outer green-ground strips. Sew the 85 3/4" edges of the top and bottom borders across either remaining edge, sewing mitered corners at same time. Sew four other borders to back panel in the same manner. Pin front to back of comforter, right sides together. Sew around three sides. Turn right side out. Cut three layers of polyester batting 98 3/4" x 90". Insert three layers into comforter cover. Slipstitch remaining side closed. Hand-quilt around inner edges of border from the front through to the back with small running stitches. Hand-quilt between strips of comforter top.

PILLOWS, SHAMS, GIFT-WRAP

To order free instructions for large and small border-printed pillow shams, floor pillows, throw pillows, and gift wrappings, see Shopping Guide, page 25. □

HANDLE WITH CARE

continued from page 32

to help protect and strengthen nails. Available in 24 fashion colors.

FANCY FOOTWORK

Redken's "Amino Pon Bubble Bath Body Conditioner" (one capful) and one gallon of warm water soaks away foot fatigue, conditions skin, and helps pedicure last longer.

"Buf-Ped Nonmedicated Cleansing Sponge" by Riker Laboratories helps keep feet healthy by removing rough dry skin. Use while bathing. Sponge rinses clean every time.

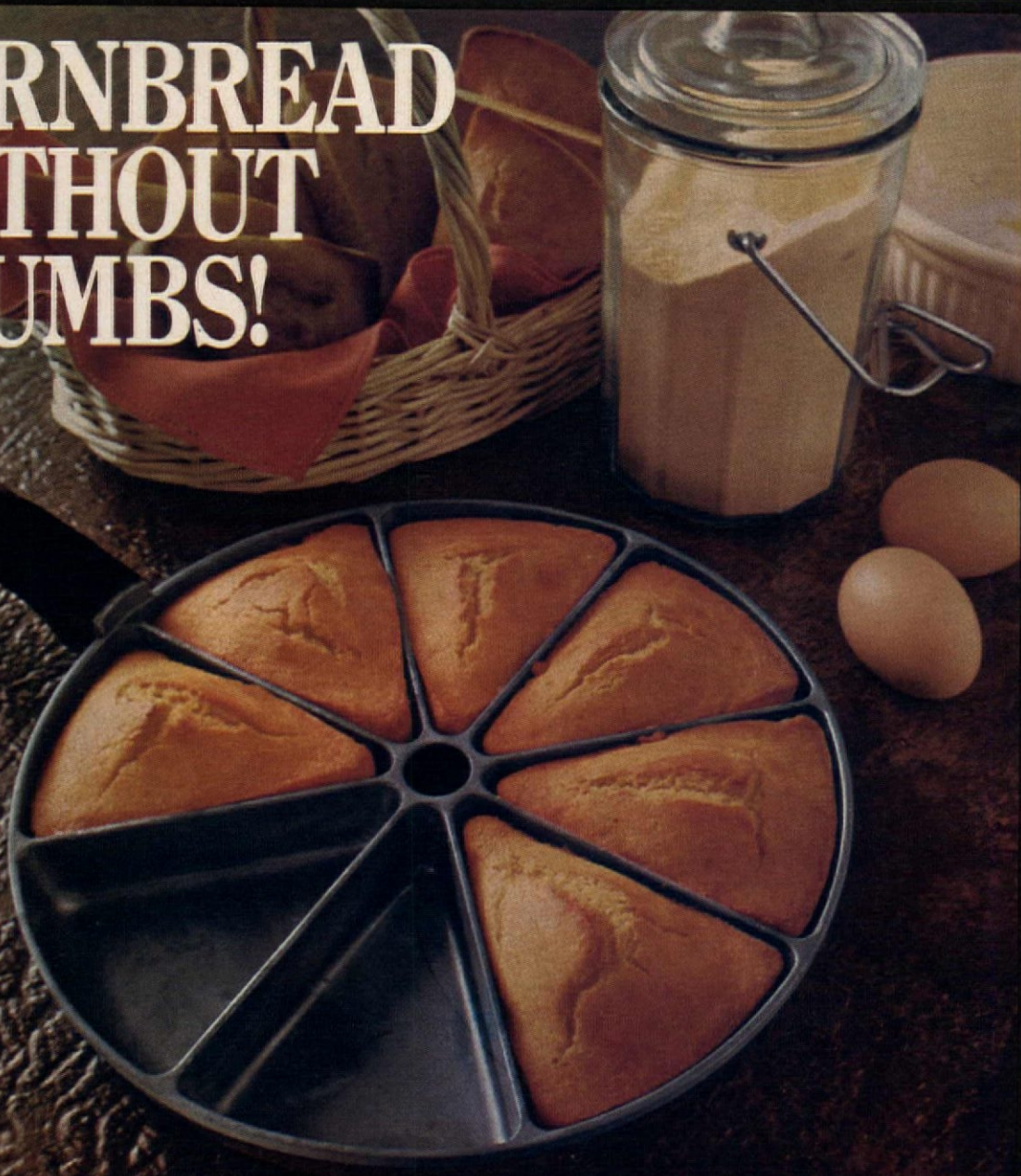
HAND AND FOOT CARE MACHINES

"The Nail Works" makes manicures, pedicures a snap with this battery-powered unit that has special snap-on attachments for shaping fingernails, filing toenails, and smoothing calluses.

"The Foot Fixer" helps massage and soothe tired, aching feet with a unique system that allows massage with or without heat; it also has a thermostatically controlled heater that maintains water temperature from warm-to-hot. Both by Clairol. □

AS SEEN IN McCALL'S

CORNBREAD WITHOUT CRUMBS!



McCall's Enterprises, 230 Park Avenue, New York, N.Y. 10017

One problem with cornbread is that it can fall apart... even with the sharpest knife, leaving a lot of messy crumbs. But with McCall's JON' E BAKE CORNBREAD SKILLET you'll have delicious cornbread that doesn't crumble!

Hot from the oven, these neat serving-size wedges make a succulent treat...with butter or honey for breakfast, cheese for lunch, and as a tasty base for creamed chicken, chipped beef or ham for dinner.

Made of heavy cast aluminum with an ovenproof handle, it's specially designed for perfect cornbread forever. Featured in McCall's "Flourishes with Food," the JON' E BAKE CORNBREAD SKILLET is also great for individual meat loaves, biscuits or shortcakes. And the JON' E BAKE CORNBREAD SKILLET comes with six great cornbread recipes!

Order yours today, at McCall's special low price!
It's a great gift, too!

McCall's Jon' E Bake AH127
P.O. Box 16246, Minneapolis, Minn. 55416

Please send a Jon' E Bake Cornbread Pan @ \$6.95 plus 50¢ postage and handling.

SAVE! Order two or more and McCall's pays all the postage!

Enclosed is a check or money order payable to McCall's for \$_____ for _____ Pan(s).

Or charge credit card:

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Credit Card No. _____

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(Please Print)

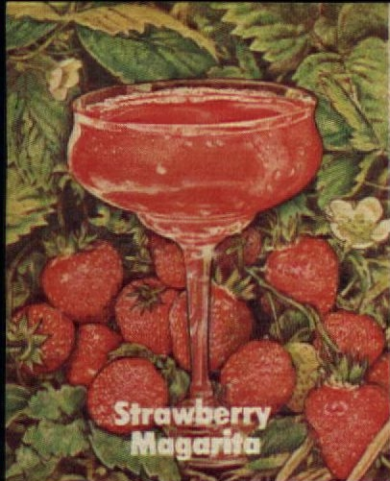
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Of course, money back if not delighted with Jon' E Bake.

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Strawberry Margarita



Alexander



Old Fashioned



Grasshopper

THE HOLLAND HOUSE PROHIBITION LAW: A DULL DRINK IS A CRIME.

Is the most stirring thing about your drink the swizzle stick? Does your cup runneth over with the run-of-the-mill highball or scotch on the rocks?

Well, Holland House thinks drinks are one of America's greatest forms of home entertainment. And like any good entertainment, should be scintillating, exciting and downright fun.

You'll jump at the minty, frothy taste of our Grasshopper. Or wait until you experience the tropical bombshell we've concocted called a Mai Tai. And the commonplace drink pales in comparison to the taste and looks of our Strawberry Margarita.

What's more, Holland House offers a choice of 40 exciting mixes, liquid and dry. You simply add as much or as little of your favorite liquor as you want just seconds before sipping. This makes every Holland House drink a cinch to make, mistake-free and as fresh as can be.

So be a really good host. Make a pitcher full of one of our deliciously different drinks for a change.

In other words, invite some exciting drinks to your next party.

HOLLAND HOUSE® COCKTAIL MIXES.



WORLD'S ORIGINAL AND LARGEST SELLING COCKTAIL MIX.



Mai Tai



Apricot Sour



Tequila Sunrise



Tom Collins

Can You Wake Up That Financial Genius?

"... More Than 100,000 People Have Discovered How To ..."

THE DIFFERENCE

If hours, efforts, or brains are not what separates the rich from the average guy who is swamped with debts and very little income then what is?

I learned the answer to that question from an old fellow in Denver. This fellow worked in a drug store stocking the shelves. Very few people knew that he had \$200,000 in the bank, all of which he had earned starting from nothing.

Within a year after meeting him, I was told and shown the same thing by a young man who had recently earned over a million dollars. By this time, I began to realize that what I was being shown was truly a remarkable and workable way to grow rich.

THE BEGINNING

I began to apply the principles and methods I had been shown. The results were amazing. I couldn't believe how easy it was, in fact it seemed too easy.

But then I met an elderly lady (83 years old) who, although not very smart, has made \$117,000 using the same formula.

I then figured my beginning wasn't luck.

For three and one half years, I worked hard to refine and improve on the formula that I had been shown, so that it would be easy to get quicker results.

As I did this, my assets multiplied very rapidly (160% per year) to the point that I didn't have to work any longer.

MORE LEISURE

I guess I am bragging now, but I did start spending a lot of time in our back yard pool, traveling around the country, and doing a lot of loafing.

Then one day a friend asked me how he could do what I had done.

So I began to outline the formula that I had improved to show him really how simple it was, and how he could do the same thing.

By the next time he approached me, I had written almost a complete volume on the

One of many unsolicited comments on my material:

"... when it came I read it. Then I read it again, and have read it about once a week since it came. No magic. No secrets. A plain, easy-to-understand, 1-2-3 way for anybody with a little patience and common sense to become totally independent within a reasonable length of time. The one book I've been looking for for at least fifteen years ..."

— Jerry Donaho, Valdez, Arkansas

easy way for him to copy my results.

EASY TO READ

I wrote this in simple, straight forward language so anyone could understand it.

This time my friend's questions were very specific. (He had already begun buying properties with the formulas I had been giving him). Now he had a property he wanted to buy, but was out of cash. How could he buy it?

I not only showed him how to buy without cash, but by the time the deal was complete,



Millionaire Mark O. Haroldsen, his wife, Lois, and their children at home on their two and one half acre estate:

"I've found," says Haroldsen, "that most people just need a very specific road map to follow ... they can do what I've done. Millionaires are not smarter, they just know the wealth formula."

he had \$5,000 cash in his pocket to boot.

I also showed him how to buy a \$26,000 property for \$75 down.

ANYONE CAN

You can do exactly what I did, or my close friends have done; in fact, you may well do it better. (I began doing this in my spare time only).

It doesn't matter where you live or the size of your town or city, my formula will show you exactly how to:

- Buy income properties for as little as \$100 down.
- Begin without any cash.

where and as often as you would like.

IT'S GUARANTEED

Now if you were a personal friend of mine, I know you would believe me and not need any kind of guarantee, but since you don't know me personally, I will guarantee that you will be completely satisfied and that my formula will work for you if you apply it. I will back up that guarantee by not cashing your check for 30 days, and if you for any reason change your mind, let me know and I will send your uncashed check back.

You may ask, why am I willing to share my formula for wealth? Well, simply because those of you who order my material will be helping to increase my net worth.

You shouldn't care if I profit as long as you profit. I guarantee that you'll be satisfied that my methods will help you or I'll send your money back!

TO ORDER

Simply take any size paper, write the words "Financial Freedom", and send your name and address, along with a check for \$10.00 to Mark O. Haroldsen, Inc., Dept. E-980, Tudor Mansion Bldg., 4751 Holladay Blvd., Salt Lake City, Utah 84117.

If you send for my materials now, I will also send you documents that will show you precisely how you can borrow from \$20,000 to \$200,000 at 2% above the prime rate using just your signature as collateral.

By the way, if you feel a little uneasy about sending me a check or money order for \$10.00, simply postdate it by 30 days which will completely eliminate your risk.

When you send me a check or money order for \$10, I will send you all my formulas and methods, and you are free to use them any-

Afghan Kits

COZY COVER UPS

To Knit and Crochet

Afghan aficionados will delight in making these toasty throws in easy-to-work, classic patterns. From the "Irish" kit, create one or the other of the two white afghans shown: On chair, a lacy crochet 48" x 68"; or, below it, a handsome fringed fisherman knit 50" x 64". Crochet "Sunflower" squares (left) in a contemporary blend of earthy neutral tones for an afghan 47" x 63". All kits are complete with 100% Orlon® acrylic yarns and instructions. By Ann B. Bradley



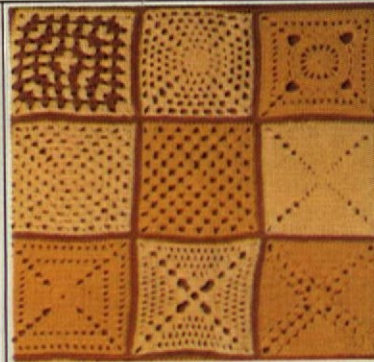
Fill out coupon; enclose check or money order. Sorry, no Canadian or foreign orders.

L.H.J. Sales, Inc.—Afghans, Dept. 792
1419 West Fifth Street, Wilton, Iowa 52778

Fisherman Pattern	@ \$12.98 plus \$1.50 post & hdg.	\$ _____
—#7770 White only, to knit or crochet		
Sampler Afghan	@ \$19.98 plus \$1.50 post & hdg.	\$ _____
—#7771 Gold	—#7772 White	
Sunflower Afghan	@ \$17.98 plus \$1.50 post & hdg.	\$ _____
—#7773 Earth Tone	—#7774 Sun Ray (gold, rust, browns)	
	Please add sales tax (N.Y. & Iowa only) ...	\$ _____
	Total enclosed	\$ _____

Name _____
 Address _____
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Choose to knit or crochet our "Sampler" afghan (approx. 45" x 63"), its several different patterns repeated in sunny shades of gold, rust and maize. Available as well in all white. Our illustration shows 15 of the total 35 squares.





Have Stronger, Smoother Nails in 60 Minutes! Longer Nails Starting in Just One Week!

even if right now your nails are too short to even manicure!

Amazing discovery is not a gelatin conditioner, not a false-nail-builder, not an ordinary nail hardener, but an incredible protein formula that actually strengthens your nails by building them up with the same kind of protein found in natural nails!

Within one short hour after application, Long 'n' Strong has penetrated the tiny porosities and pits in your nails, filled them in, and bonded itself into their very structure. This reinforcement hardens, toughens, smooths and strengthens to give your nails new beauty right away.

And because your nails are now reinforced against splitting, breaking, this helps maintain natural, beautiful growth, growth no longer interrupted by nail damage — growth you'll actually start to notice in just 5 to 7 days!

Yes, if all your life it's just been impossible to ever have long, beautiful nails because they split or broke before they reached manicure length, then here's news that should absolutely thrill you.

Isn't it a joy to know that thanks to this laboratory development you can enjoy nails that are stronger, more beautiful than they've ever been in your life? Yes, it's a fact. The actual reason you have never been able to have long, beautiful nails is a lack of natural long-nail strength. This basic weakness is what causes your nails to break, crack and split. And this is the problem Long 'n' Strong corrects, by adding the strength where nature failed.

NOW! THRILL TO MORE GLAMOROUS, STRONGER, SMOOTHER NAILS IN 60 MINUTES!

This wondrous formula for the nails called Long 'n' Strong actually builds new

strength into your nails with a vital amino formula — the same kind of protein found in natural nails. It does for your nails what your own system denies you: Reinforces their very structure.

The result: in just one hour, you'll thrill to nails that are stronger, more glamorous than you've ever seen them before. No cracking, no peeling. No chipped or broken nails. And in just 5 to 7 more days, natural growth, new beauty — no longer marred or interrupted by weak structure that's easily susceptible to damage.

Best of all, Long 'n' Strong is so easy to use. Simply brush it on. Then, like magic, you'll see even the most embarrassing short and stubby nails actually become stronger, look smoother.

In less time than you ever dreamed possible . . . in just days . . . you can actually measure the dramatic difference. Yes, in less time than you've ever dreamed possible, your nails should actually need cutting, filing, shaping. Perhaps, if your natural nails break easily, for the first time in your entire life you'll have nails long enough for a real beauty parlor manicure!

NOW! ENJOY MOVIE STAR HANDS — END "SHORT NAIL BLUES" FOREVER!

So why continue to be embarrassed by short, stubby nails when NOW it's so easy to have strong, glamorous nails with wonder-formula Long 'n' Strong. Remember, you must start to have naturally stronger nails in 60 minutes — VISIBLE natural growth in 5 to 7 days — enjoy stronger, more beautiful nails month after glorious month — or it costs you nothing. So order today — if not thrilled and de-

lighted, return within 14 days for money back (except postage and handling). Full 6-months supply only \$4.98.

BONUS OFFER TOO

You get the amazing Diamond Deb nail file, impregnated with real diamond dust — \$1.25 value — at no additional cost! We want you to have it because you're going to need it to file and shape those beautiful new nails nature is going to give you, with the strengthening help of Long 'n' Strong. Use handy no-risk coupon today!

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MAIL NO-RISK COUPON TODAY

**NAIL BEAUTY, Dept. JNPS-6
Caroline Road, Philadelphia, PA 19176**

Yes, rush me _____ (JNPS) 6-month supply(ies) of LONG 'N' STRONG, plus my BONUS Diamond Deb nail file, at only \$4.98 plus 50¢ postage & handling each unit.

SAVE! Order 2 — one as a gift or to take on a trip. Only \$8.98 plus 50¢ postage & handling.

If after receiving my order I'm not delighted, I may return it within 14 days and you will refund the full purchase price (except postage & handling). In any case, the nail file is mine to keep as a gift!

Total amount enclosed \$ _____ PA residents add 6% sales tax.

Check or money order, no CODs please.

CHARGE IT: (check one) Exp. Date _____

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5047-618

Div. of American Consumer, Inc.

OUR READERS WRITE

LET THE PRO DO IT

I laughed out loud—and so did my wife—while reading Chuck Scarborough's "How Not to Do It Yourself" (September). It only took me one half hour of frustration with a spackle tool to know that I'd never be able to do a thing in our 150-year-old manse. My wife Elizabeth sensibly reasoned that a job worth doing is worth having someone do well. That someone certainly wasn't yours truly. I'm sorry Chuck didn't speak to Liz first.

Henry J.A. Furth
Seattle, WA

BLESS THEM ALL

I feel compelled to respond to "In My Opinion: God Help the Working Girl" (September). Barbara Stratton and I have everything in common right down to the last telephone call. Little do people realize just how valuable a good secretary is. One should try to imagine how a corporation would run without us!

Surely Barbara recognizes that there are many secretaries today who are not the caliber she and I are and therefore have most likely contributed to the "Oh" reaction received when we reveal our professions. I know we are on the bottom rungs of the corporate ladder of today, but the people on the top could not have climbed without us. My only regret is that we are never considered for anything else or of more use in the corporate structure. It's no wonder that we become depressed and disgruntled from time to time, knowing that we're going unrecognized, unrewarded, and unpromoted.

Beth Cherry
Charlotte, NC

Hurrah for Barbara Stratton! Another average working girl and proud of it...

Dee Britt
Columbus, OH

There is an alternative for secretaries who find themselves neglected and unrecognized. The Institute for Certifying Secretaries, a department of the National Secretaries Association (International), administers annually a six-part examination for the career-oriented secretary who wants to be identified as both professional and exceptional. The Certified Professional Secretary (CPS) rating offers a significant, measurable, and attainable goal, as well as providing the assurance which comes from having met an accepted professional standard.

If only more secretaries would take a moment to contact their local chapter of

NSA concerning this rating, the media and management would soon recognize our essentiality.

Mary Farrar
Houston, TX

If Barbara Stratton takes the examination for a CPS rating, she will never be "just a secretary" again. Many people take this exam, yet only the most knowledgeable pass all parts of it on the first try. In time, Ms. Stratton will rise to the top of her profession. With more training and the desire to widen her horizons, she will seek other challenges. She may even someday find herself in the position of office manager or department head. She will then learn that the emotional feedback and recognition for work accomplishment are not the same for the manager as for the secretary. However, because she was once a secretary, she will have a good knowledge of office psychology and should be able to provide the feedback and emotional "strokes" that workers on the bottom rung of the career ladder desire to maintain a healthy office climate.

Regardless of what type of work we women engage in today, chances are very good that in the next ten years many of our jobs will be obsolete. It will benefit all of us to keep current on new skills which may be required in the future if we expect to be gainfully employed then.

Mary M. Babcock, CPS
Homestead, FL

VAST IMPROVEMENT

Thanks for "Home Improvement & Decorating Guide: Fall Warm-Up '77" (September). The illustrations and Bo Niles's directions are the most thorough I've ever found—and I've been looking and asking questions for a long time.

Joan Carruthers
Oberlin, OH

CONSUMER AWARE

Just as we were planning to buy a new refrigerator, we read Ann Scharfenberger's "Stamp Out Energy Guzzlers" (September), and we were able to make an educated choice. We think this sort of story is a real help to concerned consumers. Please continue such stories in American Home.

Marian and George Nelson
Los Angeles, CA

BOTH SPECIALISTS

In "Future Sight" (September), Jean Carper mentioned that to avoid problems with hard contact lenses one should see an ophthalmologist once a

year. She failed to say that one should see an optometrist once a year for the same reason.

Optometrists fit more contact lenses than ophthalmologists and are more trained in the use of contacts overall. I'm not saying that ophthalmologists are not qualified, but that you should give equal mention to both professions.

Dr. M.B. Davis
Mariana, FL

LESS IS MORE

Thanks for Mary Gunderson's "Coffee Breaks" (September). My grandmother would never believe it, but one for the pot really is unnecessary.

Suzy Winkler
Evanston, IL

WHEN YOU GROW UP

"What Do You Want to Be When Your Kids Grow Up?" Now there's a provocative title. Empty-nest syndrome is a problem so many of your suburban middle-class readers face. I certainly was glad to read Mary Susan Miller's article (September). It's comforting to know I'm not alone and that there are solutions.

Carol Baker Milton
Larchmont, NY

I was happy to see the step-by-step program suggested by Mary Susan Miller. I consider myself fortunate to live in southern California, where opportunities for education and business are virtually unlimited. I'm starting now to prepare myself for the successful rich life to come. Now, when will the kids grow up?

Helen C. Castle
San Bernardino, CA

AH KNOWS ALL

I consider myself somewhat of an authority on magazines since my passion for them began early in life. To me, an issue is successful if 50 percent of the articles say something I want to hear.

Imagine my delight, then, when I picked up your September issue and felt you'd been eavesdropping on my life. I am left-handed, heading toward vegetarianism, work at home, am a devoted conservationist, and spent more years than I can count wondering what was going to be when I grew up.

Barbara Hinrichs
Santa Barbara, CA

Address letters to: Our Readers Write American Home, 641 Lexington Ave. New York, NY 10022. Be sure to include your signature and address.

LIGHTS: 13 mg. "tar", 0.9 mg. nicotine
av. per cigarette, FTC Report DEC. '76;
LIGHT 100's: 13 mg. "tar", 1.0 mg. nicotine
av. per cigarette by FTC method.

Low tar is important to me. But so is taste.

I won't sacrifice taste for low numbers.
With Winston Lights, I don't sacrifice anything.
I get low tar, but I also get the
taste I like. Only Winston Lights give me both.



Warning: The Surgeon General Has Determined
That Cigarette Smoking Is Dangerous to Your Health.

Winston Lights. Winston Light 100's

Holiday fare to Mexico: One avocado.

This Christmas, give your family a taste of a different place, si. Go Mexico. For bold color, excitement, adventure. All in this authentic fiesta fare. The California Avocado Piñata Salad. Traditionally prepared with avocado that grows on what was once Mexican soil. The California Avocado. So mellow, so nut-like, that one taste is always a cause for celebration in Mexico. **California Avocado Piñata Salad**

Chop 1 onion, 4 tomatoes, 1 head lettuce. Toss with 1 cup grated cheese, 1/2 cup French or 1000 Island dressing, hot sauce to taste. Crunch and add one 6 oz. bag of corn or tortilla chips. Slice and add 1 large California Avocado. Brown 1 lb. ground beef, add 1 can (15 oz. drained kidney beans, 1/4 tsp. salt. Simmer 10 minutes and mix into cold salad. Decorate with extra chips, avocado and tomato. Serve six, pronto



Love food from California

California Avocado Advisory Board