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Andrew C. Borzner, Architect
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The breaking waves dashed high
On a stern and rock-bound coast.
And the woods, against a stormy sky,
Their giant branches tossed;
And the heavy night hung dark
The hills and waters o'er,
When a band of elites moored their bark
On the wild New England shore.

Felicia D. Hemans

Meet some of our friends!

New Milford, Conn.

The 177-year-old home of Mr. Francis W. Sheafer

Corona, Calif.

The home and family of Mrs. Norman C. Kelley

Baltimore, Md.

The home of Mr. John M. Spence

Hyde Park, Cincinnati, Ohio

The home of Mrs. C. P. McLaughlin

Our readers would like to see your home too—won't you send a photo or snapshot of your home or garden to the Editor?

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On a stern and rock-bound coast.
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Our readers would like to see your home too—won't you send a photo or snapshot of your home or garden to the Editor?
HE REIGNS SUPREME...
HIS KINGDOM, OUR KITCHEN

From daylight till dark, the savoy domain just beyond our dining room bustles with orderly activity. Rich broths simmer in gleaming stock-pots. Ribs of beef and juicy hams bake in deep, hot ovens. In one corner is the fragrance of apple pie; in another, the aroma of fresh-brewed coffee. And reigning over this kingdom is an amiable sovereign — our chef.¹

Like a wise general, he marshals his forces at dawn. In fact, hours before you leave your good Statler bed, he has distributed his carefully-planned menus to the cooks at their various stations. Issued explicit orders for the day's work and conferred with all his assistants.

And then, through a busy morning and crowded afternoon, he keeps a trained eye on everything. He watches the roasts as they come to a golden brown... tastes the sauces and salad dressings... samples the vegetables. For, you see, he's determined that nothing shall leave his kitchen unless it meets the high standard of Statler cooking.

And because he's an efficient manager, as well as a famous chef, everything moves on schedule in his department. That's why Statler food comes to you hot when it should be hot, cold when it should be cold — in a word, deliciously prepared, perfectly served.

To his genius for devising menus that abound with your favorite dishes... and his expert supervision... we owe much of our reputation for mastering the art of American Cookery. And we're proud of him. He, in turn, is proud of his contribution to Statler service. For, like all our employees, his ambition is to please and to satisfy the thousands who come to our hotels month after month to dine — and to be housed.

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where "The guest is always right!"

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in NEW YORK, Hotel Pennsylvania
NEW COMFORT FOR THE AMERICAN HOME

American home readers will welcome this unique Six-Way Pillow. Here's a choice of 6 separate, restful positions for tired business men and women... or just plain tired people. The Six-Way Pillow fits into the curves of the back with caressing softness... holds firmly in place without slumping.

If you like to read in bed... position No. 3 will keep you reading far into the night. If you're one of those lucky people who breakfast in bed... here's luxurious comfort. Any one of the six positions give invalids and convalescents restful relief from lying flat on the back. It supports the back and shoulders firmly, yet is soft enough for perfect comfort for hours at a time.

A Six-way Pillow ought to be in every American Home... on the bed, davenport or studio couch... on the porch glider or even on the floor. It comes in a variety of colors and fabrics. There's a handle to carry it about. An adjustable tape makes it softer or harder as desired.

Here's six pillows all in one... at less than the cost of an ordinary bed pillow. Don't you want one? At your department or furniture store. Barcalo Manufacturing Company, Buffalo, New York.
All set for the big dinner

We set up this table to prove that a distinguished table need not necessarily be expensive. Our centerpiece is one of those old-fashioned cake stands, laden with fruits of the season, the base surrounded by a mound of flowers, autumn and laurel leaves. The dinner cloth is a Quaker Lace cloth that costs only $6.95 in the 72" x 108" size. The dinner service is the "Dorchester" design described on page 277 and which costs only $14.97 for a complete dinner service for eight. Flat silver is the "Hunt Club" design by Gorham, the pineapple pressed glass from Fostoria costing $3.00 a dozen for the goblets and 60¢ each for the candy compotes. Dinner cloth courtesy Stern Bros.; china, courtesy of R. H. Macy & Co.; silver, courtesy of The Gorham Company; and crystal, courtesy Fostoria Glass Co.
The richness of the living room depends on color rather than furnishings. Walls are chocolate-brown, all accessories and lamps dead white, and furniture coverings in rosewood velvet, gold and antique green damasks.

We hadn't much money—so we used ideas and enthusiasm instead!

This is a true story with a happy ending. You see we hadn't much money, or rather we were moving from a tiny apartment to a nine-room house and had to spread what money we had mighty thin, so we jolly well had to mix it with plenty of ideas, boundless enthusiasm, and get our effects with color instead of rich furnishings. Now I wonder if you perhaps do not feel the way I do when I see the trite, time-worn statement that charm is a matter of taste, not money? It is true, of course, but somehow they always forget to tell us how it is done. From my own experience I know that it can be done, but I know too that it is composed of taste, ideas, and plenty of back-breaking labor. But after it is all done and we proudly summon in the neighbors to behold the miracle, all the hard work resolves itself into a labor of love, and we discover there simply isn't any greater fun in the world than transforming a drab, colorless house into a charming home with our own two hands!

"How can you even consider so seedy and hopeless a house, even if they do make you the generous allowance you asked for redecorating it yourself? You are clever, but nothing less than a miracle could transform that run-down place into a real home. Let's get along with less room and more cheer." Thus wailed the family. And frankly, it was pretty discouraging. However, I knew I couldn't pay for charm ready-made. I wanted a real home for the first time in my life, with enough room for children, a cat and a dog, and a garden. And underneath all the drabness I could imagine it a charming, livable home in spite of their pessimism, so with stout hearts we set to work.

The living room and dining room were papered with what had once been a good Japanese grass-cloth paper, but so streaked and faded was it, there seemed nothing to do but peel it all off and start over. This meant calling in outside help, and it wasn't for that I had planned. So I experimented a bit, and using a chocolate brown paint, blithely painted right over the old paper. The result was a dark rich wall with a lovely texture, for the grass
The wills of this room are a pale robin’s egg blue, the floral patterned draperies and rug in mauve, greens, violet and rosewood. Accessories pick up these colors, making a room that is in no sense the ordinary “blue” room.

cloth beneath the paint gave an effect very much like monk’s cloth or burlap would look in dark brown—rich, warm and a lovely background for our prints, pictures, and books. The radiators too, being old and very prominent, were covered with this same brown and only bits of the ivory woodwork needed touching up. With twelve dollars worth of the cheapest pine lumber, we built bookshelves from floor to ceiling at both ends of the room, and a little shellac over the knot holes and ivory paint produced a job any professional carpenter might be proud of.

The dining room, too, was finished this same way. Since the living room and dining room open off a small hall, one color scheme in both rooms gave us a greater effect of space than two separate colors would have done. The chintz curtains in both rooms have an ivory background with a feather pattern in brown monotones, and these we edged with a deep brown to give them more character and dignity than one usually gets by using chintz. You will see from the photograph, that we hung them perfectly straight, for the windows are really too small for so large a room and we wanted richness and dignity rather than coziness in this room used by all the family. It might interest you, by the way, to know that the windows are actually only 4’ 2” high, yet treated in this way one would hardly know it, would they? Window shades were eliminated because they too tend to shorten a window, and the draw curtains are far more satisfactory anyhow.

Now if the dark brown walls give you the idea that the room is dark, let me shatter that illusion. The brown is a very warm chocolate-brown, and with black and white prints, two lithographs in brown monotones with dull silver frames rubbed until they are almost white, dead white accessories, golds, greens, and rosewood in furniture coverings, the effect is far from dark, but rather glows with richness as well as being really smart.

The bedrooms were all done in ivory, nice enough but not exactly inspired. Now in describing their colors, I beg you to imagine tints, not colors, for in every case we bought ready-mixed paint the color we wanted, but mixed them with oils until we got soft, delicate tints, so that one never feels that one is in a blue room, or a yellow room. One bedroom is done in a pale robin’s egg blue, the woodwork ivory. Chintz draperies with a pale mauve background and a floral pattern in soft apricot, violet, blue, and greens were used, and edged with a plain dull blue pleated chintz to match a blue taffeta spread. The corner dressing table is made of this same chintz, with an overdrape of plain mauve chintz, edged
Ivory-white walls and woodwork painted sage-green make a simple, restful background for a child's room. A rug in green plaids and holly berry chintz on an ivory ground, with accessories in red are gay and cheery.

with ball fringe and caught up with tiny bows of narrow rosewood velvet ribbon. Lamps of stretched apricot silk on amber candlesticks pick up the colors in the chintz. The rug, too, is a large flower scroll pattern, for the large expanse of blue wall needed more warming than the chintz draperies alone could give. French prints, passe partouted in green and gold bindings, a chaise longue in antique green that is almost gold, a desk lamp and chair in plain rosewood color, complete a room built around robin's egg blue that is not in any sense the usual "blue" bedroom. Might I stop here long enough to tell you that one of the easiest and most successful ways of planning a color scheme is to use the same tones you find in a chintz? It is their many soft colorings, beautifully blended, that make them so much more attractive than one or two-color fabrics, and if you too will build a room around them, the result will be a much more pleasing and livable room than a dogged two-color scheme that gets very tiresome when one has to live with the same colors many seasons. You will have a room much more subtle and livable by following this simple recipe for color schemes. (Continued on page 305)

A guest room that is only 7' x 10' was given the effect of more space by simple furniture arrangement and clear yellow painted walls.

Both ceiling and side walls were papered to take away the glaring whiteness of these old and obsolete bathrooms.
Flat silver in the new Empress design is very smart indeed
This sterling silver service is made by the International Silver Company. The dinner knives and forks cost $3.90 each, the soup spoon, $3.35. Other pieces are priced accordingly and are of excellent value. The design combines dignity and charm.

Fine white damask cloth $16.50
Of famous John Brown weave which guarantees quality, this dinner cloth is 2 x 2 ½ yards with eight napkins. Courtesy B. Altman & Company

Charming new topaz glassware in a complete service
Tall goblets, $6.50 a doz., high sherbets, 12 oz. footed iced-tea glasses, $6.50 a doz. Fingerbowls and matching plates, $9.00 a doz. They are made by Fostoria and delightful simplicity and loveliness are embodied in each piece. A close-up of the goblet is shown at the right of the group.

Café au lait, drawnwork luncheon set
This 17-piece heavy linen luncheon set, with drawnwork border and fringed edge is only $13.50. Eight napkins, an 18" x 45" runner, and eight doilies make up the set. Courtesy Stern Brothers

Engraved, crystal stemware priced at $3.00 per dozen
This lovely stemware is indeed a good value. Goblets, sherbets, footed iced-tea, water, orange juice, and beverage glasses are all $3.00 a dozen. They are gracefully shaped and attractively designed. Courtesy B. Altman & Co.

Inexpensive heavy Sheffield ware
The turkey platter, 19" costs $11.74; the covered vegetable dish, $11.74; the gravy boat and stand, $6.94. All by courtesy of R. H. Macy & Co.
our Thanksgiving Table

China has never been so varied in pattern and low in price. The tariff has raised the valuation on silver, but prices are still at a level where you should stock up for future generations. Linen and crystal are more elegant and distinguished but also reasonably priced.

Dinner service for 12, $29.50
A Leigh Pottery dinner service in cream-white with gold stripes and gold handles. Simple fluted shapes of great distinction, quite modern in effect. Courtesy Stem Bros.

Early American views on this china
Historic, Early American views in naive colors and attractive fluted edges make this dinner ware attractively new. A 53-piece set costs $39.00. Haviland china, by courtesy of Bloomingdale's

94-piece Haviland china dinner service, $79.50
The exquisite design on this "Liberty" Haviland dinner set is of the finest grade of china, with a cream basket weave border and gold handles. Detailed view of the dinner plate is given at the left. This dinner service is by courtesy of the Theodore Haviland Company

Dinner service for six costs $28.95
A fifty-piece dinner service for six in English Tokio pattern, in rich blues, reds, and gold, like the Crown Derby colorings. Courtesy Gimbel Bros.

Complete dinner service for eight is only $14.97
Charming in shape with soft, rich colorings this "Dorchester" design is the service we used to set our Thanksgiving table shown in the frontispiece. Colorings are rose reds, old pinks, and soft greens. Courtesy R. H. Macy & Co.
The American Home opens a decorating class—won’t you join it?

Lesson

Be a thing ever so good, it loses charm through association with the wrong things.

One

A room must first of all fulfill its function or use, or it is not good decorating.

In this class we shall not attempt to make professional decorators of our readers. It is a profession requiring years of study. We merely hope to point out by simple, elementary pictures, the first principles. Your name and address on a post card will enroll you in this class and entitle you to any literature that comes our way that may be helpful to you.

Wrong because while each piece in itself is good, a heavy sofa and sturdy table cannot successfully be combined with more delicately constructed pieces. Grouping light and heavy pieces in this way makes them all seem wrong, and they therefore all lose charm through association with the wrong things.

Wrong because draperies, chair, bedspread, and pictures are all too "fussy" for a guest room where comfort and use for either masculine or feminine occupancy must be considered, as it is in most small homes with one guest room. Not good interior decorating, because the room does not fulfill its function.

Right because the lines and construction of each piece harmonize. While the coverings and furniture are in themselves all formal, the grouping makes for informal and intimate conversation. Each piece retains its own particular charm through association with the right things—a first principle in good decoration.

Right because while the chair is comfortable, it is not too obviously a woman's boudoir chair. Draperies, bedspread, and pictures are simple, but they are not too severe, and dresser top is not too crowded with feminine bottles and beauty paraphernalia for a man to spread out his dressing accessory kit conveniently.

278
Two tables of bridge
for the hostess
who likes to enjoy her own party

THE MENU
Tomato Aspic Salad
Bread and Butter Sandwiches,
Hot Rolls, or Cheese Crackers
Frozen Peanut Cream or
Chocolate Parfait Pecan Jumbles

Now that the days are getting a bit chilly we turn our thoughts happily again to indoor entertaining, and our first fall hospitality is apt to take the form of asking a few friends in for an afternoon of bridge.

Then let us take a pencil and plan the menu, something more enticing than hearty, as fall styles are still "slenderizing" and no modern young woman wants to eat a stylish stout meal and then go home to dinner. We can also plan a menu which can all be made the day before or on the morning of the party, and with it off our mind, can enjoy our own party. Why not the menu given here? It is not hard to make nor does it need an extra helper. And here are the recipes.

**Tomato aspic**

8 firm tomatoes
1 cupful of celery, finely diced
2 cupfuls of chopped, cooked chicken,
or crabflakes
1/2 cupful of mayonnaise
4 cupfuls of aspic jelly
Salt and celery salt

Choose small, perfect tomatoes. Scald, skin, and cool them in the refrigerator. Mix the celery, chicken or crabflakes, season to taste, mix with the mayonnaise and fill evenly to the tops. Chill again. Cover the bottom of your cups or molds with aspic jelly, made by the regular recipe, which has been melted before using, and cooled again. Make a little design of circles of sliced pimentos or olives in the bottom of the cups and set it with a small amount of the aspic. Put in chilling part of your refrigerator until the jelly is set. Then with great care place the tomatoes in the molds upside down, add more liquid jelly, and let them stand again in the cooler until the tomatoes are set, then pour in enough jelly to cover them entirely. Chill thoroughly, then unmold and serve in a nest of lettuce, with mayonnaise dressing. A garnish of capers may be added for decoration, if you wish.

Have a plate of very thin bread and butter sandwiches to pass with this salad. Many people prefer this to anything else you can offer them at tea time, so it is a very smart gesture to serve it. Warmed cheese crackers may also be passed with the salad, if desired.

**Chocolate parfait**

1 cupful sugar
1 cupful water
Whites 3 eggs
2 squares unsweetened chocolate
2 cupfuls cream, whipped
1 tablespoonful vanilla

Boil the water and sugar to 238°F., or to soft-ball stage. Pour slowly over the stiffly beaten egg whites, beating constantly; beat until cool. Fold in the chocolate that has been melted and cooled, cream, and vanilla. Pour into the freezing trays of your mechanical refrigerator and freeze without stirring. This serves eight, and should be dispensed in parfait glasses, topped with sweetened and vanilla-flavored cream, with chocolate shot (which may be bought in little paper envelopes) sprinkled over the top. The parfait glass should stand on a glass plate.

**Frozen peanut cream**

1 cupful of sugar, caramelized
1 cupful of boiling water
2 cupfuls evaporated milk
3 eggs, beaten
1 teaspoonful vanilla
1/2 cupful salted peanuts, chopped

(Continued on page 306)
Perhaps the form of insulating which is most familiar to all of us is weatherstripping. The direct draft that comes from a window or door is one of the most dangerous elements in the home in wintertime, for its very smallness makes us disregard it, while it may result in costly medical bills and a never comfortable home. Felt stripping may be purchased by the yard and installed by simply tacking it to the window frame abutting the sash. Or you may procure felt with a protective covering of rubber that has an added feature of a heavy ridge at one side which of its shape alone forms a tight contact with the sash and closes off any entry of air. A still different style of stripping consists of two metal members, one of which is placed on the window jamb and the other on the sash. A flange on the sash strip runs in a groove of the frame strip and renders the window as air-tight as is possible, thus eliminating all drafts.

Dro-Ins for Heat

Each house is a particular problem, for so many angles must be considered before you select that particular material or method which you feel is best suited to your own home. Perhaps it is just the drafty windows of the house which worry you. Then a simple weather stripping of felt, felt and rubber, or metal will take care of the difficulties. Or perhaps your attic absorbs most of the heat in your home. Then you may desire to sheathe your attic ceiling with a good insulating board or, going further, you might re-shingle with a newer roof covering which holds in the heat, and using a dry fill beneath the attic floor boards blanket the heat in the rooms beneath.

There are countless methods which may be employed to accomplish the desired results and it remains for the home owner to make his own selection. A tremendous amount of research has been carried on with regard to the true advantages of the various materials and out of it has come conclusive proof that the saving in fuel will in practically every case pay the installation costs in one or two years. You will find a real joy when the labor is finished in the extra rooms you may have in the attic which was once un-abidable, in the comfort of an evenly temperatured home, in the fact that you have increased the assets of the house on the real estate market, and lastly, you will have a deep sense of satisfaction when you see your heating bills drop.

LURELLE GUILD
There is a variety of wall boards which may be used on attic ceilings and walls, as room linings or as a plaster base where desired. They are most simple to install, requiring merely nailing in place. Another process which may be readily employed in the attic where the floor boards can be taken up with no inconvenience is the levelling of a two- or three-inch layer of dry filler directly on top of the lath of the rooms below. It has been stated with authority that the heat lost at this point is greater than that lost anywhere else in the house and this simple type of insulation is most effective in counteracting the loss.

Dry fillers with thermal properties are blown by compressed air into the hollow walls of your home thereby eliminating pockets of circulating air which is an excellent heat conductor. Utilizing this method it is possible to take care of the walls of any house by simply removing a clapboard or brick here and there and forcing the filler into the walls through a hose the nozzle of which is placed in the small opening. No injury is effected to the house and the work is accomplished in a quick, clean, and efficient manner.

A complete leaflet of all kinds of insulation.

The American Home has prepared a complete leaflet on all phases of insulation for those who are concerned with this problem. It covers every type of insulating material from cements and asbestos coverings for pipes, boilers, and hot water tanks to dry fills which may be blown into the walls of your home without the slightest disturbance to your everyday routine. If you are interested in procuring a copy of this leaflet the editors of The American Home will be glad to send one upon request and receipt of a three-cent stamp.
When you give a formal dinner
— what to serve and how to serve it

It is an event when your husband invites his big boss to dinner, and an exciting culinary adventure for you to be trusted with the planning and cooking of the dinner. Of course, there is "Hannah by the hour" to help, but the tremendous responsibility is yours. Three good cook books creaking with newness are a stand-by, but considering that "big boss" has money to burn, butlers, maids, and other helpers at home the contrast must not be too startling. Pride won't permit you to let hubby down so wedding silver, damask, and dishes must make formal and glistening appeal to the eye on a perfectly set table, while good food must do the rest.

That the whole house will be in shining order goes without saying. It is best to have the maid or a woman from outside, if the maid is too busy, go over the entire house on the day of the party. Bedrooms will be on exhibition so they must be in spotless order. The master bedroom or a guest room is usually used as a dressing room by the women, and should be carefully prepared for the purpose with necessary toilet accessories.

Tall candles in silver candlesticks or candelabra and, of course, flowers will be found on the properly set dinner table. The flame of the candles should come above the level of the eyes of the guests that they may not be annoyed by the glare or prevented from seeing the guest across the table. The table must be a picture, as fine and beautiful as you can devise with the resources at hand.

For a little dinner of eight a certain informality prevails—the guests will walk into the dining room without ceremony after dinner has been announced and the hostess will indicate to them where they are to sit. For so small a number as eight, place cards are hardly necessary. It is well for the hostess to have private rehearsals with the maid who is to announce dinner until she can do it perfectly, and there will be no danger of her bawling out, "Your dinner is ready!" or "Come eat your soup!" as has been known to happen at amateurish dinner parties. The maid should just appear at the door, catch the eye of the hostess and murmur in a low tone, "Dinner is served." That is all there is to it, but oh, what a difference between the right way and the wrong way!

Now for the menu, which must be as smart as possible, yet simple enough for easy, quiet service. It should progress easily from hors d'oeuvres and tomato juice cocktails in the living room, through the courses (Continued on page 309)
THREE quick, delicious Monday dinners to use up Sunday’s left-overs

Photographs by H. I. Williams

Why not make Monday night dinners as simple as possible? Monday is rather a hectic, busy day in any household and with a little advance planning you may use up Sunday’s leftovers in a way that will seem entirely new to the family, yet easy for yourself. Here are three menu suggestions to help you.

Dinner No. 1
Chicken croquettes with wild grape jelly
Peas
Mixed greens salad
Cherry tarts

Chicken croquettes

1 1/4 cupfuls chopped cold chicken
1 teaspoonful lemon juice
Few drops onion juice or chopped onion
1 teaspoonful finely chopped parsley
1 cupful white sauce
Salt and pepper to taste
Mix, cool, shape, roll in crumbs, and fry in deep fat.

Creamed potatoes

Boil enough potatoes for one and one fourth cupfuls, cut in cubes and add two cupfuls cream sauce. Using newly boiled potatoes avoids all chance of a lumpy sauce.

Mixed greens salad

In a wooden mixing or chopping bowl put chickory, escarole, watercress, or any other greens available and marinate thoroughly with a French dressing. In France, green salads are served at the table this way, the host mixing the greens thoroughly before serving so each portion is well mixed with dressing. It may be served with the dinner or after, as preferred.

Cherry tarts

Use left-over pastry mixture and mold over inverted muffin pan or fit on tartlet rings. Bake fifteen minutes in hot oven. Cool and fill with fresh or canned cherries and syrup. For the syrup boil one half cupful each, sugar and water for five minutes.

Dinner No. 2
Roast beef pie
Stuffed peppers
Sliced tomatoes and cucumbers
Hot gingerbread with whipped cream

Roast beef pie

Cut cold roast beef in one-inch cubes. Cover with boiling water, add one half onion, and cook slowly one hour. Re-

move onion, thicken gravy with flour diluted with cold water, and season with salt and pepper. Add potatoes, sliced or cubed, and left-over carrots. Put in a buttered dish. Cool and cover with biscuit or pie crust, and bake in a hot oven until crust is cooked.

Stuffed peppers

6 green peppers
2 tablespoonfuls butter
1 large onion
1/2 cupful cooked tomatoes
1 cupful cooked rice
1/2 cupful grated cheese
Pepper and salt to taste
Cut off the tops of the green peppers, remove seeds, and put in cold water, and let them come slowly to a boil. Boil for about two minutes, and cool. Put butter in frying pan, slice onion in thin slices and fry to light brown. Add tomatoes, seasoning, and rice. Simmer for a few minutes. Stuff peppers and sprinkle top with cheese, baking in a moderate oven until brown.

Sliced tomatoes and cucumbers

In an oval dish put alternate slices of tomatoes and cucumbers. Pour French dressing over these and serve garnished with a little parsley.

Hot gingerbread

1/2 cupful butter
1/4 cupful sugar
1 egg
1/2 cupful molasses
1 teaspoonful soda
1/2 cupful sour milk
2 1/2 cupfuls flour
1 tablespoonful cinnamon
1 tablespoonful ginger
1/4 teaspoonful salt
Cream butter and sugar together. Add eggs, well beaten, and molasses. Sift and add dry ingredients, then add the milk. Stir well. Bake in buttered tin for about an hour in moderate oven. Cut in squares and serve topped with whipped cream sprinkled with a little grated nutmeg or cinnamon. (Continued on page 313)
The home of Mr. and Mrs. Clark Downey
Brentwood Country Club Estates, Calif.
Newton & Murray, Arch't.

The walls of this house are rough textured, for an uneven and irregular wall surface creates fantastic designs in light and shade in a country where the sun shines brightly every day in the year. The house is constructed of stone tile (known in the East as concrete blocks) which vary from light buff to gray. The roof, of hand-split rustic Redwood shakes, softens the line between the walls and roof.

The home of Mr. Donald Lincoln
Shaker Heights, Cleveland, Ohio
Geo. Howard Burrows, Arch't.
Here are the Prize Winners!

Award of Merit
$500 in cash to W. M. ANDERSON
New York, N. Y.

Some months ago THE AMERICAN HOME began an unusual type of home building contest, asking its readers to act as the judges in making the awards. From the designs submitted by architects, the Editors selected twelve which seemed to them to typify most nearly the ideals of THE AMERICAN HOME, and these have been published in recent issues. Votes have been counted and here are the lucky prize winners!

Second Prize
$250 to JOHN FLOYD YEWELL
New York, N. Y.

Plants of Mr. Yewell's house appeared in the August-September issue

Third Prize
$150 to OTHO McCrackin
Hutchinson, Kan.

Plants of Mr. McCrackin's house appeared in the June-July issue
Why not start collecting fine prints?

They cost little more than ordinary reproductions, are a good investment, and collecting them is a fascinating hobby.

Wherever there are fine prints and good books, there you will find individuality and good taste. Taking for granted the charm of fine prints, too few realize that they cost little more than ordinary reproductions and, unlike most accessories or furnishings we put into our homes, increase in value with the years. Beside these obviously good reasons for good prints in your home, collecting them will give you more pleasure than any other hobby the man of modest means can pursue. Collecting always has its romance and, since it implies not only acquiring but choosing, is a form of self-expression or tastes.

How can those of us with modest means acquire really fine prints? The trick is to develop an eye for quality and recognize the worth of a coming genius before he stands high in the average public’s estimation and prices go up accordingly. You will make some mistakes of course, and some of your prints may never go up in value, but, after all, if your taste is tempered with judgment and you buy prints not merely because you like them but know why you like them, this will not happen often. What you collect has to be lived with and that, perhaps, is the best test in buying—can you live with it a long time without tiring of it? And you will find that once you start collecting, your tastes will develop naturally and you can soon rely on your instinctive reactions after you have looked at and studied enough prints to weed out the showy and popular from those that are really good.

What should you collect? To really get enjoyment out of collecting, it is essential to follow one’s own tastes, for even though a beginner’s taste is in an embryonic state, the only way to broaden and cultivate it is to use one’s own judgment. Before buying, study the different...
schools and different artists' works. Decide which ones you like, why you like them—and then go to a good print dealer, and you will not make many mistakes. Collecting all of one artist is very much like collecting a complete set of any one author. His work is naturally uneven and he himself often wishes some of his earlier foundering might be suppressed. For the student or very wealthy, well and good, but for the average person who buys to enjoy and increase in value it is far better to take the best or representative things from each school or artist.

If you think only of etchings when fine prints are mentioned, remember that wood blocks and lithography are also much used to-day and have as much appeal. Some of the better-known artists of to-day using the wood block for original expression are Rockwell Kent, Lankes, Ruzicka, Charles Ricketts, and many others worth while collecting. You can buy a signed wood engraving by Ricketts for as little as $6.00; a choice of signed woodcuts by Lankes at $10.00, or even Rockwell Kent, at the height of his fame, for $30 to $50 each.

George Bellows, A. B. Davies, Joseph Pennell, Whistler, Delacroix—these are some of the famous artists who accomplished fine things in the way of original lithography and there are many younger artists whose lithographs are well worth collecting, such as Diego Rivera, Wanda Gág, Howard Cook, Kuniyoshi, Nura, Marie Laurencin, C. R. Nevison, and many others. Wanda Gág signed lithographs may be had as low as $12, Kuniyoshi at $15, Howard Cook at $12, and a new series of five lithographs by Rivera at $20 each.

It would be impossible to list here all those worth collecting, and our purpose is only to remind our readers that they need not go without fine prints nor deprive themselves of this fascinating hobby because of modest means. Many fine little homes, with every comfort and convenience, are deplorably lacking in as good taste in the choice of pictures and books, possibly in the belief that print collecting is for the wealthy only. The writer hopes that in this brief space she may have destroyed that illusion or false belief and that now, when decoration requires so few pictures, more walls will be hung with really fine things whose value and pleasure will increase with the years instead of the nondescript, valueless reproductions so often seen now. Print collecting is one of the few fine arts and one happiness that is not denied the slender purse of the average home budget.

Shown on this page:

Jack in the Pulpit - - $15
Victoria Hutson
The Fruits of Labor - - $20
Diego Rivera
New England Church - $15
Howard Cook
Lamplight - - - $50
Wanda Gág

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Tell them a story  
every night!

An article for fathers only

Tell them a story every night!

were solemn treatises on proper conduct. Even in the first half of the 1700's children's books bore such stern titles as "Godly Children Their Parent's Joy," "Young People Warned," or "The Voice of God in the Late Terrible Throat Dis­temper," etc. The French children were more fortunate, for Charles Perrault brought together the delightful "Little Red Riding Hood," "Bluebeard," "Puss in Boots" and other old stories current for centuries but told only by their nurses. Then came John Newbery, who made gay little books bound in flowered gilt Dutch papers that were hand-colored by the children themselves, and with this publishing of books for children he com­bined the sale of patent medicines and fever powders. Then came books really written for children but with the govern­ing idea of teaching virtue; a few that were real literature for children; and after these, more stiffly religious and Sun­day school stories. It is a long step from that type to the lovely things written for children to-day and leaves us without a single excuse for not putting the very finest before them.

Their youth is so short, the years so few when you really have them to your­self, try to crowd them with as many pleasant remembrances of yourself as you can, and it will establish a companion­ship easy to hold as they grow older. We cannot wait until they grow up and then expect them to think of us as compan­ions. Life these days leaves all too little time for family life. Children are independent far sooner than we were, and quickly grow away from us. Let's snatch, then, every opportunity we can to make ourselves important to their hap­piness and meanwhile enjoy and merit a precious and devoted companionship.

This small person toiling up the stairs to bed may fall asleep before her head touches the pillow, or lie awake a few minutes thinking about that story father just told her. But in any event, the day has had a perfect ending, and these shared stories, poems, and songs perhaps do more than any other one thing to establish an abiding sense of compan­ionship that is one of the most precious heritages a child can get from its parents. And what a marvelous opportunity this story hour is for the father to establish a real companionship with his children. Too hurried in the morning to see much of them, spending Saturday and Sunday golfing, fathers often feel there is no op­portunity to really get acquainted with their own children. At the end of the day, mother is pretty tired and worn out —and it is father's chance to make this hour of story telling and confidences a very precious treat for his children.

Why not make this evening story time a regular habit? You will enjoy vary­ing your stories to suit their moods, and almost no child is too young to enjoy a story. Use plenty of nonsense—children love the grotesque, and English is so rich in first class nonsense with human wis­dom tucked away in its laughs, be it Mother Goose, Lewis Carroll, or the non­sense picture books of Edward Lear.

Back in the middle ages, when books were hand-lettered, houses and lands were sometimes given in exchange for a single volume, and even after the printing press was invented the only books for children
I never think of children's parties that I am not reminded of a sketch in *The New Yorker* showing a group of children at a lawn party and the little hostess in the foreground tugging at her mother's skirt and beseeching her please to go away and leave them alone. It is rather a shock, of course, to discover that we are not necessary to the success of a child's party, but apparently our help is regarded in much the same light that we regard their help—more nuisance than it is really worth.

A Hallowe'en party, for instance, can be so planned that we need not appear on the scene at all. Since such a party must be given at night, to give the proper "scary" atmosphere, it usually means that the children arrive shortly after a big dinner at home. They do not want to eat much—then why not a buffet supper party that can be prepared in advance, set out on the dining room table and forgotten until they are ready for it?

The only lights should be candles on the table and one or two beautifully hideous pumpkins. A large tray of thin sandwiches, some black and orange mints, filled candy or nut baskets to take home—and ice cream and cake or it wouldn't be a party. However, an orange sherbet may be served with chocolate sauce instead of the usual too-rich ice cream. All these may be prepared in the kitchen ahead of time and set out on the table with plates (large enough so that nothing will spill), silver, and napkins. This done, we may take ourselves off and let them manage the rest themselves.

As to games, you will find that children have preconceived ideas as to the proper Hallowe'en procedure, and if they persist in apple-bobbing, put the tub of water out in the sunporch where they cannot harm your best living room rug. If you have any precious bits of pottery or bric-a-brac on small end tables, remove them as a precaution.

Last year my daughter gave a Hallowe'en party, and the only time we appeared at all was to greet the little guests at the darkened door in the guise of a ghost, and just before the refreshments were served, appeared again in our ghostly costume to tell a spine-shivery ghost story in our best manner. Like department store Santa Clauses we forgot and showed our shoes, but the children responded gallantly and at least pretended to be frightened and screamed in the right places.

One thing we did find out. Children love to scream, and it would not be amiss to appear at the dining room window as a ghost just as they are about to enjoy their ice. The more screams the better the party. The important thing is to be conspicuous by your absence if you would have your child's party a success. They have more fun playing host or hostess at their own parties—no grown-ups around!

Children love to go to parties
MEN WANT PIE!

Remember the old song: "Can she bake a pie, Billy Boy?" Now as then it is a mighty important thing, for many of us can cook, but pie making is an art in itself and our men folk seem never to tire of pie. Just eavesdrop on them any lunch hour and you will find it is not fancy puddings or cake they usually order, but PIE.

The recipes given below are from the finest pie maker in America—the kind of cook who has only to touch pie crust to make it a work of art. If the recipes are somewhat disjointed, it is because she has no recipes—just things she learned from old cooks down South—the kind of secrets we all hope to learn and rarely do. Suffice it to say that men travel many miles to eat Jessie's pies.

Never fail pie crust

1 3/4 cupfuls of good flour
3/4 cupful lard or Crisco
Butter size of a walnut
1/2 teaspoonful salt
1/2 cupful of cold water beaten together with white of 1/2 egg
Mix lightly the shortening, flour, and salt, and add the liquid gradually. Brush crust with a little milk or cream.

Raisin pie

1/3 cupfuls of cranberries
2/3 cupful of raisins
1 cupful of sugar
1 cupful of water
1 heaping tablespoonful flour
1/2 teaspoonful vanilla
This recipe makes a raisin pie that is not too sweet, and very good indeed!

Pumpkin pie

There are many recipes for pumpkin pie, but here is one that is not heavy and sodden, the kind that has made pumpkin pie the only kind to serve on Thanksgiving Day.

1 cupful cooked and strained pumpkin
1 cupful milk
3 egg yolks
1 cupful sugar
3 egg whites
1/4 teaspoonful cinnamon
1/2 teaspoonful cloves
1/4 teaspoonful ginger
1/4 teaspoonful nutmeg
1 teaspoonful salt
1 teaspoonful vanilla
Line a pie plate with pastry and pinch to make a fancy, rather high edge. Mix the pumpkin and milk together, add the beaten egg yolks. Add the sugar mixed with spices and seasonings and 1 teaspoonful vanilla. Fold in stiffly beaten egg whites, turn into pie plate and bake.

Butterscotch pie

1 cupful brown sugar
4 tablespoonfuls of butter
4 tablespoonfuls of flour
2 eggs
1 cupful of milk
Cream butter, sugar, and flour together. Scald milk and pour in slowly. Cook in a double boiler about 20 minutes, stirring constantly.

Really different lemon pie

Juice of 3 lemons
Rind of 1 lemon
3 tablespoonfuls cold water
1 cupful of sugar
Yolks of 3 eggs
Put ingredients in double boiler and stir until mixture begins to thicken. Remove from fire, cool. Then beat egg whites stiff and add to them 1/2 cupful sugar and stir. Turn filling into pastry which has been previously baked, pile meringue lightly on top, and return to a slow oven and cook from 5 to 6 minutes.

This makes an entirely different kind of lemon pie, in that it is not the usual stiff kind that stands alone when cut!
Do you find it difficult to make them eat heartily?

Of course, if a child persists in not eating there is something fundamentally wrong and only a doctor can determine and cure its cause. But all too often it is an exciting hop-scotch game down in front of the schoolhouse that makes them gulp their school luncheons too hastily for good health.

Making children eat hearty breakfasts is very often a serious problem and one must contrive ways of serving the cereals and breakfast foods that are good for them in new and varied dress, for these foods can become very tiresome indeed if always served the same old way to children. Then, too, many children get up just in time for breakfast, and because there has been no activity before the meal, the appetite lacks zest. One way of getting around this is to assign some small chore to each child before breakfast. Even though it be nothing more than watering the plants, feeding their pet, or making their own beds, it gives them something to do before breakfast and you will find their appetites improve wonderfully.

Most healthy, active children eat substantial luncheons, but if the walk from school takes twenty minutes out of their hour, too often they rush in and it takes a lot of persuasion to make them eat slowly and all that they should. Yet this noon meal is of great importance to school children. It goes without saying that it must be nourishing, but it can also be made interesting. Coming as it does in the middle of your household work, perhaps you do not give it the same attention that you do dinner. Leftovers can be made into most attractive dishes, but how often they are served to our children at luncheon as the plain, uninteresting left-overs that they are! Do not interpret this as meaning that you must spend a lot of time in the morning preparing school luncheons or that children do not care for simple foods. Quite the contrary, most children are inordinately fond of the simplest foods. They seem never to tire of soup, but soup served in an amusing, gay covered tureen makes the uncovering of it, to find out what kind it is, a ceremony and something to anticipate. They also "love" macaroni and spaghetti, and this too served in individual casseroles is much more attractive than served from a larger dish which becomes "messy" looking as soon as the first spoonful has been dished out, even if great care is taken.

When you are meeting a friend in town for lunch, more than half the fun is the getting together and exchanging confidences, yet too few of us take the time to gossip with our own children at lunch time. Why not make them feel that you have been looking forward to seeing them, to gossip about the morning's happenings? These suggestions are probably obvious ones, yet the problem of making school children eat slowly enough and properly are real problems to many mothers, and the writer knows from her own experience that it is just these little obvious things that make the whole difference to children. We see very little of them in the morning, after school they should play out of doors with their friends, and at dinner are too often lost in the general conversation. Why not make their luncheons your special get-togethers? A little care and ingenuity in planning the meal, some bright chatter—and your problem of getting them to take time to eat properly will be solved.
Keep your hands smooth and white

Keep your hands smooth and white upstairs for use when up there, the only other necessary step for good looking hands is keeping the nails well groomed. There are just three simple steps for lovely nails. With warm water, a mild soap and a nail brush, wash your hands carefully and wipe dry. File the nails to give the preferred shape and a length that will not break off too easily when doing housework. Always file from the corners of the nail toward the nail tip and finish off with emery board. If you do not like to cut your cuticle, there are many cuticle removers which keep it pushed back without cutting, and the rough, uneven dead cuticle can be wiped off with a soft towel. It needs particular care, however, for if neglected and not cut or kept pushed back, housework will soon make hangnails of it and the half moons be surrounded by unsightly rough, uneven edges.

Most housewives’ nails need whitening of some sort, for in spite of care, housework will stain the skin under the nails. The excess whitening can be removed by washing your hands in clear or soapy water with a small nail brush. The nails are now ready for polish. All old polish must first be removed, for nothing is so unsightly as a new polish over the old. Liquid polish is much easier to use than powder polish and of course, stays on and retains its luster longer. However, this is a matter of choice, as is the color of polish you use. There are many kinds of manicure kits that are practical and completely equipped for the home manicure and make the home manicure simple, easy, and quickly done.

A careful manicuring of your nails once a week and these simple precautions when you must keep them in and out of water will keep your hands smooth, white, and soft and eradicate all unsightly evidences of housework as well as repair the ravages of time on busy hands.

The kind and color polish you use are a matter of personal choice—but the hands themselves must be kept white and smooth to be well groomed. Courtesy, Northam Warren Co.

Modern feminine hands are busy hands, yet they also become more and more conspicuous. Across the bridge table, hovering over the dinner table—one doesn’t have to be a palmist to notice hands, and since they are so often an index to the character of their owner, they must be kept white and soft even though they are in and out of the dishpan three times a day.

Fortunately, it takes but a few minutes’ care a day to keep hands well groomed. They may be large, the fingers may not taper as we wish they would, but if they look white and soft and the nails well groomed, hands may still bear up under the closest scrutiny.

Hands should never be subjected to extremely hot water, harsh cleansers, or strong soap. For your once-a-week heavy cleaning, it is well worth your while to wear rubber gloves when using oil or scouring powders.

I would suggest keeping a bottle of hand lotion in the kitchen all the time, otherwise it is all too easy to forget or too much bother running upstairs to your own dressing table or bathroom each time that you really need it for your hands. There are endless varieties of hand lotions, most of them very inexpensive.

With a bottle of hand lotion within reach of the kitchen sink, and another
Every little house wants new window dressings for Thanksgiving

This heading stitched on the top back of your curtains enables you to snap pleats in any grouping you like, assuring even pleating. Made by the Dovercroft Co., Inc. Photo, courtesy Frederick Loeser Co.

The woman of to-day has a comparatively easy time of it when it comes to selecting draperies for her windows. It used to be that the family seamstress was called in to help her labor over making them until she was probably sick of the whole job long before she had finished—for making draperies is a job. But now the department stores everywhere have come to our aid with ready-made draperies to suit every taste and purse.

Ready-made draperies are comparatively new. Only within the last two years has it been possible to buy them at all. Now, great strides have been made in creating them, in the selection of materials and trimmings, and in the perfection of workmanship.

If your house is small and intimate, the varieties offered in chintz and linens will delight your heart and incidentally, your husband's purse. If your living room is more formal and dignified, you will find just the right draperies in damask, silk reps, or satin, ready to hang and at a price that is not prohibitive for the budget of the average small house.

The style used in making draperies this fall is generally very simple. The draperies come all ready made 2½ to 3½ yards long and are the full width of the material. They are pleated at the top and carry hooks or rings to fasten on the rod. They are usually lined with sateen to prolong their life and make them hang better, and most of them have tie-backs of the same material, although other tie-backs of glass or metal often are preferred. And many and varied are the types of trimmings and edgings used.

For the woman who prefers to design her own draperies, and has a little imagination, there are really no limits to which she may go to dress her windows charmingly and differently. The new materials offer a wealth of ideas. Cotton dress materials in plaids and stripes and calico patterns were popular among interior decorators for draperies during the summer, and the fact that the new materials are available in drapery departments now bodes well for their year-round use in informal rooms. Plaid gingham, for instance, is fresh and colorful, will wash perfectly, and gives a
If you keep a pinch clothespin fastened to the lining at the bottom, even the most casual maid won't mind pinning them up. A valance is the finishing touch which decorators almost always give their draperies, unless of course the windows are too short and need a straight, uninterrupted line to give the illusion of height. Valances may be painted the color of the walls, or covered with a wallpaper border or even the same material as the draperies themselves. Valances draped and swagged of the same material as the side curtains may be designed in a variety of interesting ways and add dignity and finish to the windows.

Materials with interesting weave and texture effect are new and good this fall. Reps, homespuns, corded damasks, and satins are examples of this type. The weave and texture of the fabric in some cases is as important as the pattern. Even figured chintzes are apt to have a finely patterned background to give a texture effect. Printed linens now appear with a glazed surface similar to chintz.

Color possibilities are unending and most fabrics may be had in a wide range of colors to suit any color scheme. Really deep and rich colors are most popular in the heavy fabrics, such as chocolate brown, emerald green, rich magenta, deep red, and plum. And in the lighter fabrics, chintz, taffeta, etc., the light colors are better—white, off white, and very pale pastels.

Besides these materials and trimmings, there are fashions in the draperies themselves which must be given thought in planning. Draperies which not only touch the floor but lie on it in folds of several inches, while they may seem utterly impractical to the careful housewife, give such an air of charm that no one minds pinning them back to dust.

Victorian note which is particularly effective and smart at the moment.

Among the newest trimmings are ball fringes of cotton, wool and silk, chintz pleatings, and one resembles rickrack. There is a silk edging for taffeta and satin draperies, and a braided chintz for cotton curtains; wool fringes, and cotton braids. Courtesy, Lord & Taylor, N. Y.

At left, above, draperies of chintz with a pale green ground and edged with a deeper green ruffle with a pink welt where the ruffle joins the curtain. 2¼ yds. long, $4.95. At right, draperies of a printed linen in a floral pattern of brown, gold, and deep red. More informal than silk or damask. 2¼ yds. long, $7.95. Courtesy, Lord & Taylor

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Ready-made draperies of a rich chocolate-brown rayon rep that hang in heavy, luxurious folds. 2¼ yds. long, price $8.95, courtesy, Lord & Taylor.

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Simple Shirred valances edged with a wide ruffle or a ball fringe give a frivolous feminine note to bedroom draperies. Whether you make your own or buy them ready made, the new materials and styles are so different this season and so inexpensive, that a new set of draperies in your room is one of the easiest and least expensive ways of making it seem new and fresh.

CATHERINE ROE IRBY

Note: One of the outstanding pioneers in ready-made draperies of good design, careful workmanship and moderate price, is Lord & Taylor's, a department store in New York City. Feeling that our readers would appreciate professional style tips on design and the new fabrics for fall, we asked their decorating staff to write an article for our readers and show their newest designs which could actually be purchased by our readers.
A page of ideas for the woman who makes her own

A simple but dignified treatment for a bedroom window. Photograph courtesy of the H. L. Judd Company

A Directoire drapery adaptation very popular now. Venetian blinds take the place of glass curtains. A paper pattern of drapery will be sent upon receipt of 6d in stamps.

Simple to make and not especially new, but always pleasing are chintz curtains of this type.

The gay chintz used here has an interesting finish of scallops bound with a bias fold of contrasting color.

The use of tie-backs and hold-backs is another way of adding interest to your windows. They may be used again and again with various draperies.

Dignity may be emphasized in a formal room by the use of heavy draperies hung under a double-shirred valance and looped back with a shaped tie-back as above.

A charming treatment for a bedroom where windows are short and full-length draperies might seem stuffy.

An amusing patterned material is used for this breakfast table window and the scallops edged with a plain pleating. Photo, courtesy of the H. L. Judd Co.
of all the various types of gardens which the average individual gardener (professional or amateur) attempts to make, the rock garden is usually the least successful of the lot. It may well be called a rockery since the rocks are so often in obtruding evidence, rather than the plants.

There seems to be an irrepressible desire to insist that the rock garden be so overwhelmingly ambitious as to dwarf or conflict with every other bit of planting on the place.

A truly successful rock garden requires a truly naturalistic setting of no mean parts. A rockery is, or should be, vastly different. The very use of the single word "rockery" is enough to give the reason, which is lack of proper space and setting for a rock garden. Hence, many small exhibitions of rock planting at points which seem at least reasonable, although more than often they are not.

Now the true and really the only excuse for the small or occasional rockery is the actual occurrence of sizable rock outcroppings; supposing always, that these occur at such a place or places where they do not conflict too much with their surroundings and that the planting of them will appear natural just as you find them in the woods and fields.

Such an affair I have termed the "accidental rockery," as its success depends on casualness, and its beauty upon the most faithful naturalness of form. It must really appear to have originally occurred as you see it, and must fit into its surroundings comfortably.

Small outcroppings have certain definite characteristics and they always occur in nature in one of two different ways. There is the ledge type, which does not lend itself readily to natural groups of planting and presupposes large rock areas which would be unsuited to all the other work on the place.

The other kind we might term the boulder type. This usually consists of but a few scattered boulders and presupposes not only adjacent soil pockets, but good soil all around as well. This is the type to aim at in the majority of cases and if it does not occur naturally it may be simulated to such a high degree of faithfulness that it is practically impossible to detect the fact that it is artificial.

To begin with, there is usually a definite grouping of these boulders. There is usually a definite high point in the middle, indicative of the highest rock thrust as shown in the drawing. Sometimes this occurs at one side or one end of the grouping.

Several rocks usually occur close to each other and nearly always there is one lone rock or possibly two or three separate rocks at a little distance from the main group. This is characteristic and should be adhered to faithfully when placing stones artificially, as otherwise the results will not be convincing. Another thing to watch for is that all your boulders are large enough to appear buried at least half their mass in the ground.

These boulders should all be of the round and smooth topped form. But one low one should appear rather long and narrow, as though this egg-shaped boulder had barely poked its nose above the ground.

These are the main characteristics of the "accidental" type of boulder grouping as noted in the accompanying sketches.

The planting, too, is slightly different from most attempted rock work that we see. For this type of work stay away from Iris altogether, as these outcroppings usually occur on open fields or hillsides not in swampy places.

Stick to the low Sedums (not spectabile) and Columbine and an occasional clump of Lilies, as well as plenty of Primroses and Myosotis and occasionally Bergamot, Veronica, and Thyme. A little Ground-ivy is appropriate and, if you can find it, the wild Strawberry vine is an excellent thing to use.

When done well, this type of rock garden is both beautiful and natural and some enthusiastic visitor will say: "My, but that's a natural looking planting. I'll bet you're glad you left those rocks."

E. C. STILES
The Pruning of Roses

The leaves of the Roses fall an easy victim to the first night frost which heralds the approaching winter. The period of growth has come to an end and the resting stage has been entered. The plants sleep. It is at this time that one grasps the pruning shears in order to cut back the Rose so that it may again develop a luxurious growth during the next growing season.

Winter pruning is best attended to just before the more delicate Roses receive their winter covering. Of course, it may also be done just after the covering is removed. But under no condition is it possible to lay down hard and fast rules on pruning. This factor is dependent upon the type of plant and its own peculiar characteristics. Certain forms demand a heavy cut if the next year's flowers are wanted in profusion. Others require a lighter touch of the pruning knife on the one-year-old shoots for the same purpose. In addition there are certain types which can only stand a gentle touch while still others cannot be cut at all if the flowers are not to be cut away at the same time.

It is not wise to demand too many flowers from a single plant. The purpose to be accomplished on pruning is the division of the sap to all parts of the growth in sufficient quantities to insure perfect development of all its parts. It is for this reason that only a portion of the natural growth is permitted to remain. It is only of secondary importance to give the growth its pleasing and ornamental as well as symmetrical shape. Thought should be given to the flowers to come so that they may be displayed to best advantage. Wherever wild shoots and suckers make their appearance they should be cut off as closely as possible to the point of origin. Only too

(Continued on page 314)
Give your house a new lamp for Thanksgiving

If you are not redecorating this fall, no accessory will perk up a room like a new lamp. The new lamps are distinguished by their simplicity, having very little decoration as a rule. White silk shades retain their popularity, copper and bronze jars and vases are much used for lamp bases, and crystal, milk, and opalescent glass are becoming more popular.

1. Complete, $9.75

2. Complete, $12.50

This white alabaster lamp has a shade of white silk finished with a line of black silk cord at top and bottom and bias folds of self material. 25" high; $10.00 complete. Metal book-ends are black with bronzed horses, $1; the pair ash tray of black onyx with yachts decoration, $1; tooled leather alphabetical index, $4.75. Lamps and accessories courtesy Ovington’s. Cream-white pottery jar, $2.25, courtesy of Lord & Taylor.

3. Complete, $8.00

4. Lamp $1.49
Shade $1.98


5. Complete, $6.50

5. Lamp with a bronze finish, good for a boy’s room. 15" tall, 10" parchment shade decorated with airplanes. Beige, brown, dark red, and silver. Courtesy Lord & Taylor.

1. Lamp of antique bronze, 22" over all, has a 20" parchment shade tangerine color inside, bound with gold paper. Courtesy Lord & Taylor.

2. Brass three-candle lamp, 22" over all, has a shade of rippled taffeta in maize, gold, rosewood, or green. Courtesy Lord & Taylor.

3. Bridge lamp is finished in English burnished brass. 4' 10" tall, 12" shade of gold silk. Courtesy of B. Altman & Company.

Above, at left, lamp of old blue sprigged with quaint flowers, only $1.79. Shade is of peach-colored paper bound in silver, 98c. At right, little mid-Victorian lamp of opaque white glass, decoration in gold. Price, $1.49. Shade of plain white parchment, $1.49. Both by courtesy of R. H. Macy & Company.
The owner of this cellar game room declares that it cost nothing at all to make over! They did all the work themselves, boarding off the storage rooms with wallboard and whitewashing them as they did the concrete walls. Home of Mrs. C. B. Graham

This smart game room in the home of Mr. and Mrs. Thos. F. Gurry, Jr. is done in vermillion and bright blue. Two swinging gates conceal a tiny bar. Both these game rooms were made over from the usual cellar found in a small house.

Why not fix up your cellar into a winter game room?

If your cellar is being used only for storage and laundry work once a week, why not put it to good use this winter and add a room for living? There are so many new materials on the market now, that with very little cost of effort and money, you can fix up even the most hopeless, dreary cellar into a Rathskeller, a smart modernistic vermilion, black, and silver game room, or any other kind of game room that your heart desires.

If you have an oil burner, it is very much simpler, of course, but just the other day I saw a very attractive game room in the cellar of a little home where they were still using a coal furnace. By painting it black, using coke instead of coal so that ashes had to be removed just once a week, and wetting them down before removing, they were able to use their cellar as a game room. Folks who evidently believe that where there’s a will there’s a way!

There are so many new wallboards, wall finishes and coverings, floorings, and all the other materials needed to make over a cellar, we shall not attempt to go into detail here. However, we have prepared a complete list of materials which are practical, inexpensive, and easy to install or apply in the average cellar, and a request will bring you this complete information to help you plan your game room. What we do want to say here is that it will not cost a lot, either in money or effort to make over your cellar, and if that fear has kept you from utilizing yours, send by return mail for this information and get started at once.

You can now buy composition wall finishes in beautiful marbleized, stucco, or wood finishes at practically half the cost of custom-made or built-in finishes. Then, too, there are all kinds of wallboards, insulating boards, etc., that need only stain, paint, or a little paneling to carry out any scheme; tile effect in wainscoting, even wallpapers in very naturalistic wood designs.

In the illustration at the left we show a new idea for finishing off a game room at small cost in using pecky cypress, either oiling or staining it. The builders of this house, New England Homes, Inc., say that the average cellar could be finished for about $150, including walls and ceiling.

As to floors, you can either stain or paint the cement floor already there, or use any of the endless varieties of smart linoleums in tile, brick, or marbleized patterns. If you do not want to put in a ceiling, the asbestos furnace pipes can be stained or painted so as to be almost invisible. A little ingenuity, in other words, and all obstacles can be overcome.
New bedspreads are smart but inexpensive

Above, a dainty figured chintz spread with self ruffles. This type of spread is always good with maple or mahogany Colonial bedroom furniture. Size 72" x 108", $8.95. Courtesy F. Schumacher & Company

In upper left-hand corner: Candlewick tufting in three colors ornaments this unusual spread which is used over a ruffling of dotted Swiss, producing a quaint effect. The spread is modestly priced at $3.69. Courtesy of R. H. Macy & Company

Below, a bedroom ensemble by B. Altman & Co. Sea green and rose dust tones of Celanese Clairiance Taffeta make the quilted, padded bedspread. $13.50. The reversible, two-tone, quilted comforter, puffed with lamb's wool, matches in design and also comes in single colors.

A severely tailored spread of crash bound and trimmed with bands of plain glazed chintz makes an attractive spread for a boy's room or a daybed used in a room where it must not appear too much like a bed. The price is $6.45. Courtesy B. Altman & Company

Corduroy is being much used for both bedspreads and draperies. This one is of dark green corduroy, finished at the bottom with deep scallops. Price $15.00. Courtesy B. Altman & Company
Wallpaper in a sample book looks different on the wall

Like any other positive decorative agent, wallpaper can make or mar a room. Put a red dress on a girl with auburn hair and both are ugly. Many a good wallpaper has been spoiled by being used in the wrong place. This reflects neither on the red dress nor the auburn hair—each is lovely in its proper setting.

Wallpaper is a deceitful minx for very frequently she isn't what she first appears at all. In the small sample a rising branch may seem innocent enough. On the wall a succession of rising branches may form a streak that finally irritates you to frenzy. The very repetition of a pattern makes a pattern of itself, and it is only by seeing the paper you are about to purchase in the roll, and laying two strips together that you can judge what your finished wall will look like.

Large or small pattern?

The size of the pattern is sometimes deceitful in the small piece too. A large pattern isn't necessarily overpowering. If the outline is not too distinct and the color contrast is not strong, a large pattern recedes on the wall in an amazing way. The open background has much to do with bringing out a design. If there is much white space around a motif the three-inch design may be more dominant than the twelve-inch one without it. However, any pattern that covers the background closely will sink into the wall, becoming most unobtrusive. If you are counting on your wallpaper to give your room character and interest, choose a well defined pattern, set off either through color contrast with the background, or by large open spaces around it. It is a safe rule almost always to consider that the small sample will seem much more positive than the entirely papered wall.

Color pitfalls in wallpapers

There are color pitfalls to consider also when purchasing new wallpaper. The soft yellow in the small sample, put on your north room will be weaker under the cold light, but in your sunny dining room will strengthen considerably. This color accentuating is true also of the cool shades. Consider how green curtains cool your ivory backgrounds. In a lesser degree north light or tree shaded light will cool grays and blues, and especially neutral colors. In rooms that are sunny it is well to choose cool backgrounds, such as green or gray, French blue, or mauve. Let the design in the paper contain the brightening touches of warmer shade. In the dark north room, use yellow tones in your background—always ivory, tan, beige, yellow—also tones of nile green, peach, white.

A. LOUISE FILLEBROWN

YOU'LL have to have a new roof—yours won't last another winter.

When the roofer says that, it's bad news and unnecessary news. Hundreds of thousands of home owners whose houses are covered with Johns-Manville Rigid Asbestos Shingles will never hear it again. They chose a roof with six appeals. Permanent—no J-M Asbestos Shingle has ever worn out. Fireproof—you can't set one afire even with a blowtorch. Harmonious—J-M Asbestos Shingles are now offered in a wide variety of soft, blended shades. Colorful—they'll never need paint. Moderate price—far less than ever before. And time payments—as little as $19.50 down for a house of average size. The balance in small monthly payments over a year.

These shingles are made of asbestos fibres and Portland cement—that's why they last ... Ask the dealer to show you Johns-Manville Flexible Asphalt Shingles, too. They cost even less, and are fire-resistant and durable.

You can put on a permanent roof of Johns-Manville Asbestos Shingles for as little as $1950

A year to pay

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Johns-Manville Roofs

Johns-Manville, 41st Street and Madison Avenue, New York City

I would like to have your dealer inspect my roof—free. I would also be interested in learning more about J-M Asbestos Wainscoting. This places me under no obligation.

Name

Street City State
Plant your bulbs in baskets

To Outwit the Mole

The long standing controversy as to whether moles eat bulbs seems to be settled in the negative. Repeated examinations of stomach contents and experiments with moles in captivity prove this. Still, garden experience has been that when moles infest borders and beds, the bulbs disappear. What then, is the answer? Continued experiments and observation indicate that after the moles build their runs, mice, shrews, and other rodents utilize them, eating bulbs and roots found in adjacent soil. If the moles did not prepare the way these latter pests would never reach the bulbs. Our problem then, would seem to be the elimination of the moles.

Traps, poison baits, gas bombs, and other remedies all have their advocates but none seems to be efficient under all conditions. Gardeners have searched incessantly for some way to circumvent these pests and some unknown genius conceived the idea of planting bulbs in wire baskets of sufficiently fine mesh to keep out the rodents and still permit the bulbs to penetrate beyond their confines. Half inch-square mesh galvanized wire has proven the most practical and baskets have been made in many sizes and shapes. This same type of wire has also been used effectively as a barrier around large beds.

The idea of planting in wire baskets is applicable under various conditions and has been found to have numerous advantages beyond protecting the bulbs from their animal enemies. In one extensive garden where a variety of choice Lilies is planted, round baskets about twelve inches in diameter and fifteen inches deep are used. Lilies having small bulbs are planted three to a basket and large kinds only one. Base rooting kinds, such as the Madonna Lily, do not require baskets more than eight inches deep. These bulbs need to be covered with but an inch or two of soil and baskets can be just deep enough to contain the bulb with but an inch or two of soil beneath it and allowing their rims to remain an inch above the surface. Others, Auratum, for example, should go down ten or twelve inches and require baskets relatively deeper.

Baskets also have the great advantage of definitely locating the material planted therein. It frequently happens that after the blooms fade in the spring, the bulbs are planted three to a basket and large kinds only one. Base rooting kinds, such as the Madonna Lily, do not require baskets more than eight inches deep. These bulbs need to be covered with but an inch or two of soil and baskets can be just deep enough to contain the bulb with but an inch or two of soil beneath it and allowing their rims to remain an inch above the surface. Others, Auratum, for example, should go down ten or twelve inches and require baskets relatively deeper.

Baskets also have the great advantage of definitely locating the material planted therein. It frequently happens that after the blooms fade in the spring, the baskets are lifted and stored in an out-of-the-way place to ripen off. The usual practice is to turn out the bulbs after they mature, sorting them to size and storing till fall planting time but in these days when economy is the watchword, they are left right in the baskets and at planting time liberal supplies of plant food are placed directly beneath the baskets as they are spotted in the borders. This practice could not be continued indefinitely but would be practical for the second or third year. When the baskets are lifted out in the spring either the holes may be filled with soil or replaced by other baskets with blooming annuals.

In this same Oregon garden experiments were tried with placing a barrier of wire vertically down in the ground all around a bed or border with the upper edge projecting a couple of inches. First an eighteen-inch width was used but it was found the moles would burrow under this, so a thirty-six-inch width was tried and this proved successful. Inside the barrier moles and their followers did not intrude, while outside the area would be riddled in every direction. Lawns also have been effectively protected in this way. Gophers which prove such pests in many sections are also foiled by the use of baskets and screens. Where gardens are surrounded by uncultivated or wild lands that are badly infested with moles and gophers, the entire garden may be wired and this will keep out most of the marauders. Those which do intrude can be trapped.

ROMAINE B. WARE
The AMERICAN HOME PANTRY SHELF

The AMERICAN HOME Introduces and Recommends SHREDDED WHEAT to The AMERICAN HOME HOUSEWIFE

Kitchen Cabinet through Courtesy of Hoosier Mfg. Co.
Don't let your house run down

Is your house as sound as it was when you bought it? In its present condition, is it worth what you paid for it? If you sold, would you be forced to cut the price because of depreciation? Do you know what to do when things about your house begin to go wrong? The effect on strength and stability? Whether repairs can safely be put off?

In the belief that many home owners are interested in the upkeep of their homes, Mr. Roger B. Whitman, expert and authority on home upkeep, will conduct a monthly home owners' service for all readers of The American Home. Please feel free to avail yourself of it whenever you need help with your home, addressing inquiries to Mr. Roger B. Whitman, care of The American Home, Garden City, New York.

CLOGGED WATER PIPES

"Something seems to be clogging my water pipes; water does not run as freely as it did, and the hot water is discolored. How can I clean them?"

That cannot be done, unfortunately. The metal of your pipes is not suited to the qualities of the local water and is being affected by it, and there is no practicable method for the clearing away of the deposit of rust and mineral salts that has formed. The trouble will get worse until the pipes are completely clogged or rust has eaten through. Your only recourse is replacement. To do this with the usual rigid pipe will necessitate the tearing open of walls and floors, with added expense for patching and redecoration. It should be more economical to use copper tubing, which comes in sixty-foot lengths, and is sufficiently flexible to be pulled up from the cellar beside the old pipes, which are left where they are. The tubing and necessary connections, intended for replacement work, are made by several different manufacturers, and any good plumber will be able to make the installation.

CURING A SQUEAKING FLOOR

It is so usual for a floor to squeak that one of the commonest requests is for a remedy.

The cause of squeaking is, of course, the loosening of nails, either from pulling out or because of the shrinking of the wood. These nails may be the ones that hold the finish floor to the sub-floor, or the sub-floor to the beams, and as they are all concealed, they cannot be tightened. Other ways must be found to take up the looseness. When the under side of a floor is exposed, as is usually the case over a cellar, the part that squeaks should be examined to see whether the sub-floor rests solidly on the beams. If it does not, thin wedges (the thin ends of shingles) should be driven in. Otherwise the looseness must be taken out from the top by nailing. Finishing nails, which are slender and have small heads, should be used, 1/4 to 1 1/2 inches long. These should be driven in on a slant, and to avoid marring the wood, the last strokes should be with a nailset. The heads are sunk below the surface, and the holes filled with putty or wood paste tinted the color of the floor. In extreme cases, screws may be necessary. These should be slender and with small, flat heads. Holes the size of the screws should be drilled through the finish floor, with the upper ends enlarged to sink the heads 1/4 inch below the surface. When the finish floor is thus drawn solidly down to the sub-floor, the holes above the screw heads are plugged with slices of dowelling glued in, sandpapered evenly, and finished with the floor.

LEAKS IN A SHINGLE ROOF

"My shingle roof is beginning to leak. Can I make it tight with anything short of a new roof?"

If the leaks are from defective shingles, and you can locate them, pieces of roofing tin, or better yet, of tar paper, can be slid under them to cover the holes. Should defective shingles be general, a more certain remedy will be to paint the roof with a compound that any roofer can apply. It is thick, and will sink in and close the leaks, but will not run and drip in hot weather. It should make the roof tight for at least five years. The only possible objection is its dark color.

A NEW ROOF OVER THE OLD

A question that is frequently asked is whether, in putting on a new roof, the old must first be removed.

There is no reason why it should be taken off and several for leaving it on. Tearing off the old shingles is expensive in labor and creates an unbelievable amount of dirt inside the house as well as out. This is all saved by putting the new roof on top. Almost any roofing can be used; wood shingles, asphalt-slate, asbestos, or metal. The double roof will be heavier and stiffer, and much more resistant to the passage of heat in summer as well as in winter. Fungus or rot that may have started in the old roof will die out as the shingles dry under the new covering.

PAINTED CEMENT

When a cellar garage room is built, it is usual to paint the cement floor, frequently with poor results. The paint softens, dissolves, or flakes off. Owners want to know why, and what can be done to remedy it.

When concrete and cement are new, they contain free alkali; in exterior work this washes away, but it remains in a cellar floor that is protected from weather. This alkali will destroy paint through its effect on oil, and must be neutralized. The floor should be flushed with a solution of three pounds of zinc sulphate to the gallon of water, this being an inexpensive chemical to be obtained at a paint store. The floor should dry for three or four days, and will be safe for paint after brushing away the tiny crystals that will have formed.

WATERPROOFED STUCCO

The owner of a stucco house noticed that after a rain the stucco was streaked as though water had soaked in. He wondered whether this was harmful, and if so what he could do about it.

The stucco would not be harmed, but there might be eventual damage to the parts underneath through rusting iron and rotting wood; decorations might be marred should moisture strike through to the inside walls. There is the further possibility of damage should there be a freeze when the stucco is soaked. Stucco is supposed to be waterproof and should be made so in the mixing; if not, waterproofing can be painted on as a transparent liquid or ordinary paint.

"What a slick bathroom!" 
"...and remember how dowdy it used to be."


FIRCd vitreous cliitia in many har-

Don't your house run down

"What a slick bathroom!"
"...and remember how dowdy it used to be."


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FIRCd vitreous cliitia in many har-
We hadn't much money so we used ideas
Continued from page 275

Another bedroom has walls of soft apricot; a plain dull green rug, chintz like those in the "blue" room but edged with violet instead of blue, a ruffled chair of plain violet linen piped in green, and matching chintz dressing table topped with apricot and silver lamps. The dressing table, by the way, was a chopped-down breakfast room buffet, and for results I refer you to page 274.

The guest room, pictured on page 275 is of the magnificent proportions of 7' x 10', yet by using clear, light yellow walls and simple arrangement of furniture, we achieved a room that does not look nearly as small as it actually is nor does it ever seem stuffy. A valance of white dotted swiss, edged with ball fringe, solved the difficulty of the old spread not being large enough to cover the bed. The accessories are white, the draperies have a white background, and the rug one of those atrocious orange and green mod-ernistic summer grass rugs turned upside down. We had heard that straw matting was coming back for country bedrooms, but were shocked to find the soaring prices it had taken since we last saw it used carelessly all over country farmhouses. In passing through the rug department one day, we saw these summer grass rugs, turned back, and found that on the wrong side they were quite as smart as any straw matting any decorator could use, and the plain tan and brown exactly what we wanted all the time!

The prize room of the house, however, is our child's room. Evidently a new wing, still unpapered or painted, the walls were dead white when we took the house. She loved it, and wanted it just as it was, but we prevailed upon her to let us paint it an ivory white, with sage green woodwork. The chintz is a real Christmas holly-berry design, with bright red and green on a white background, and here too we built the room around the chintz. A large rag rug of green, white, and black checks covers the floor. Lamps and accessories are gay red, the furniture maple and mahogany. Extremely simple in color and furnishing, but a huge success from the viewpoint of every child in the neighborhood if their constant presence there is any indication.

And the bathrooms! Fixtures that came out of the ark, gleaming white walls and all so barren. I have shown the photograph of one of them, because there must be many of my readers who have this same problem in rented houses. We selected a sea-gull paper, specially prepared for bathroom use (one of those regular stock bathroom papers) and papered both walls and ceiling, thus bringing down the white tiles on the side-walls so that they no longer offend the eye with their glaring white, and calling attention to the color instead of the old-fashioned white fixtures. One

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UNUSUAL GIFTS
Hundreds of them in our new catalogue.

UNUSUAL LETTERS. Hundreds of them in our files.

Never in our lives did we ask for a testimonial letter, much less joy for one. Yet here they are—from all over the world—from discriminating shoppers who found what they wanted in our catalogue—from mothers who liked the sensibleness of our toys—from busy people whose purchases were late —from new customers who say they wish they had known us sooner —and of them in our files.

Certainly we explored enough places and inspected enough things to know that in the new catalogue you have the pick of the world's unusual offerings.

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WARM UP
FROM THE INSIDE
with this energy food

CRUNCHY, golden, Shredded Wheat Biscuits, topped with butter, heated in the oven for a moment, then drowned in hot milk . . . . there's the finest, quickest cold-morning meal imaginable! Creates energy and warms the natural way—from the inside. For Shredded Wheat is a natural energy food—100% whole wheat, including all the bran that Nature provides. The whole wheat, sun-ripened, is steam-cooked, drawn into tender shreds, then baked. It's easily digested. Hot Shredded Wheat makes the ideal year-round breakfast, for young folks as well as grown ups.

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SHREDDED WHEAT
FOR ALL THE FAMILY—ALL THE YEAR
NATIONAL BISCUIT COMPANY
"Uneeda Bakers"
Annoying trickle of rust-colored water...

...rust-clogged pipes, damaged walls and costly repairs...

OR...

a full flow of clear water always

Anonconda Brass Pipe entirely eliminates rust — the chief cause of water pipe troubles. This durable pipe is the accepted standard of quality. Yet it costs no more than other trade-marked brands of Brass, and, for the average 7-room house, only about $60 more than pipe that rusts... No one wants the annoyance rusting pipes cause. And few can afford the upkeep expense of water pipe less durable than Anonconda Brass.


Anonconda Brass Pipe

Old Time New England

Send for the name of the store where you may see this quaint and entrancing furniture fashioned by skilled New England artisans.

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This is the Emerson-Howard house at Ipswich, Massachusetts. Built in 1648 by Thomas Emerson and now owned by the Society for the Preservation of New England Antiquities. The Salisbury group above was inspired by that famous old New England home. Look for the name on the genuine.

We hadn't much money so we used ideas

Continued from page 305

is done in apricot, gold, and black; one in blue, green, and silver; and one in yellow, green, and gold. Hampers, wastebaskets, bath bottles, towels, and organic curtains in pastel colors complete the illusion of colored bathrooms to match each bedroom. And both wallpaper and labor cost exactly $8.50 per bathroom!

We papered the halls in a diamond-shaped Colonial pattern, painted the treads ivory and the rail mahogany, carpeted the stairs in old-fashioned Christmas green — and nothing to do now but enjoy it all and smirk over the compliments of our friends.

The furniture we got as we could, with nary a piece of makeshift furniture in our house. But by buying odd pieces of fine sets, and matching up as we found them, secured marvelous bargains all because the regular customers could not conceive of buying them because there was nothing else to match them!

We paid the paper hanger for the three baths, the hall and doing over two ceilings — and pocketed the balance we had been allowed for redecorating it. Hard work, yes, but a result that is entirely charming, a home we need make no apologies for, and perhaps more charm and beauty than money could ever have bought.

Note: Some months ago, in writing a letter to subscribers and mentioning somewhere in it the eternal drudgery of housework, a reader sent back $2.00 and this remark: "You don't know the first thing about housework, but you're a clever little chit and here's my renewal." I've thought about that often, and felt that this story of home painting, home carpentry, drapery making, and all the rest, was my chance of telling my readers that I do know, that I live exactly as they live, with the same interests and the same problems. It is the sort of true story that I hope to print often in the pages of The American Home. And if I have encouraged you or helped you, I should be happy indeed to know that — or help you with any personal problem you may have. And please know that with this first issue under my editorial direction, I sincerely hope to have made a start to making this magazine a genuine, sympathetic guide for every ambitious homemaker in the land. Do you like it — has it helped you?

The Editor

Two tables of bridge

Continued from page 279

Add boiling water slowly to caramelized sugar. Add one cupful of milk to the eggs. Pour slowly into caramelized syrup, stirring vigorously. Cook over boiling water until mixture coats spoon, then cool and add flavoring, also one cupful of nuts and freeze with 1 to 8 salt-ice mixture. This makes one and one-half quarts. It should be served with chocolate sauce.

Chocolate sauce

3 squares bitter chocolate
1 ¼ cupful water
1 cupful sugar
1 ¼ cupful white corn syrup
1 cupful evaporated milk
1 teaspoonful vanilla

Melt chocolate over hot water. Add water slowly, stirring until smooth, then add sugar and syrup. Boil to soft ball stage, 238° F. Remove from fire, add milk and vanilla, and beat.

Pecan jumbles

4 cupfuls of flour
3 eggs
2 2/3 cupfuls brown sugar
pinch of soda
1 ½ cupfuls of butter
1/2 lb. broken pecan meats

Pecan halves, enough to place one on top of each wafer which is baked

Cream the butter and sugar; add the beaten egg yolks, the flour which has been sifted with the soda, the chopped nuts, and last, the beaten whites of the eggs. Put in the ice box to chill. Drop with a teaspoon on a large cookie sheer, placing half a pecan on each, and bake in a medium oven until delicately browned.

A dainty tea tray, with tea, cream, lemon slices, and sugar will complete all the necessary preparations for your afternoon bridge party.

Elizabeth H. Russell
Dollar ideas for American homemakers

Taking telltale stains out of varnished furniture

White rings from wet glasses set carelessly down probably spoil more furniture than any other one cause. I pour a little olive oil into a dish and scrape a little white wax into it. Then heat this mixture until the wax melts and rub sparingly on the stains, after which I rub the surface with an old linen rag. I guarantee that all stains and "white rings" will disappear!

MRS. VIOLET MASON, Evanston, Ill.

The editor's idea

Those of us who love natural flowers too well to put artificial flowers in our house still need not be without green growing things or bright berries in the winter-time. Ivy trailing down either side of a fireplace, on a bookcase, or in some of the lovely wrought-iron hanging brackets that are now so inexpensive make lovely decorative spots as well as give us something green and growing all winter long. Scarlet Chinese lanterns with misty sea lavender or with bittersweet; snowberries in a squat little bowl of shiny bright brass or copper; bright orange bittersweet with rich sprays of cedar; stiff upright little sprays of winter-berries in a tarnished old pewter pitcher—these are all available at very small cost and will add a deal of charm to any little house. Dark, rich green laurel leaves, too, are very lovely especially in transparent glass vases.

Cleaning painted walls

This is a very simple recipe indeed, and possibly many of your readers already know about it. However, I still see so many women trying to clean stains on painted walls by scrubbing them vigorously, and leaving wide areas of lighter color than the rest of the wall, that I am passing this on for what it is worth. Put a little aqua ammonia in moderately warm water, dampen a flannel cloth with it, and gently wipe over the painted surface. No scrubbing is necessary and it will not "lighten" the area cleaned.

MRS. ELI SECOR, Altamont, N. Y.

Baked potatoes that are dry

If baked potatoes are split or pricked as soon as they are cooked, they are not likely to be soggy.

MRS. WILLIAM CASE, Scranton, Pa.

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Published by DOUBLE DAY, DORAN & COMPANY, Inc.
given below in the dining room, and black coffee and cigarettes in the living room.

**Menu**

- Imperial Soup
- Celery Olives Salted Nuts
- Finger Rolls
- Roast Duck Royale
- Potato Balls
- Gooseberry Jelly
- Creamed Mushrooms
- Pineapple and Grapefruit Salad
- Cheese Balls
- Ice Cream

**Coffee**

Three points to consider are marketing for materials, mode of preparation, and what may be done a day ahead. From the butcher you will need a three- and a half pound young fowl, a half pound sliced bacon, a fine young duck as large as they come, dressed, then neatly cut into six pieces. Be sure all giblets are sent with the birds.

The complete market order should include one pound of mushrooms, six lemons, bunch of parsley, head of lettuce, two bunches of celery, a couple of tomatoes, and grated pineapple, one grapefruit, a pound and a half of peas or a can of small peas, jar of mayonnaise, bottle of French dressing. Salt and pepper. Hard-boiled eggs, salted and browned in the oven. Gooseberry jelly is served with the duck. Roast potatoes are dressed with gravy, or buttered and placed in cold water; peel the peas; cut the potato on the evening before the dinner and season with pepper, salt, a little sugar, a teaspoonful of powdered sage, a half cupful of finely chopped nuts, and three quarters of a cupful of butter. Mix well, cover, and set aside to flavor. When ready to cook a second or a couple of tablespoonfuls of cream to the dressing and heat in the center of a buttered dripping-pan. Butter over the duck pieces and stack around the dressing. Dust with pepper and salt, and bake in a moderate oven for a half hour. Serve giblets with the bird.

Potato Balms

Potato balls are dressed with gravy, or buttered and placed in cold water; peel the peas; cut the potato on the evening before the dinner and season with pepper, salt, a little sugar, a teaspoonful of powdered sage, a half cupful of finely chopped nuts, and three quarters of a cupful of butter. Mix well, cover, and set aside to flavor. When ready to cook a second or a couple of tablespoonfuls of cream to the dressing and heat in the center of a buttered dripping-pan. Butter over the duck pieces and stack around the dressing. Dust with pepper and salt, and bake in a moderate oven for a half hour. Serve giblets with the bird.

Roast Duck Royale

Boil the chicken ahead. When you give a formal dinner, plan to serve a soup, a salad, a first course, and a dessert. The relishes are usually on hand. The garnish is usually a part of the procedure already given. The relishes are on the table when the dinner is announced.

(Continued on page 312)
A definite drought was experienced over a very wide section of the country this past season. Here and there a favored few report an adequate rainfall, as along the Gulf Coast, but by and large the year was both hot and dry above the average. Here at Garden City, N.Y., we've had about 600 degrees above normal accumulated heat with about 15 per cent less rainfall than normal. A rather trying combination of excesses following a like series of like excesses for the three years preceding. This favored the spread of certain pests and handicapped the gardener in providing growing conditions for some plants.

Obviously unless precaution was taken or conditions are exceptional the garden goes into winter with little or no reserve water supply, and that needs to be thought about now. Evergreens especially, but not to the exclusion of deciduous plants, may likely enough actually need watering during the winter especially when there is no snowfall. In the late spring of this year many an evergreen planting turned brown and losses followed.

Watch all the more carefully in the coming months because of the accumulated total of unfavorable seasons, and be prepared to give water all through the winter, not waiting for the spring evidence of injury.

Dressings of plant food will not overcome the deficiencies of water starvation, a fact to be remembered in checking up the results of the year's work. But given those extra foods plus artificial watering in a warm season and there is hardly a limit to what might be accomplished.

Each season has its own peculiarities. Even in the matter of insect pests, broadly speaking, some different one achieves prominence each year, which is not so bad as it seems to sound, for others recede in rotation. Close attention to details of routine work develops a better understanding of what is a normal appearance of the growing plant, and any departure from that is accepted at once as a danger sign. So as the new gardener graduates from the mere tyro steeped-in ignorance class he is likely to feel that everything is tending to the worse. Whereas, in fact, things are the same but his observation and understanding are more intelligent. If you are but a second or third year gardener don't let yourself become discouraged, simply because you have begun to learn.

Any gardener with the least bit of observation will have learned one good lesson from the drought, namely, that where decomposed manure had been used the plants stood up better. This, of course, the experience of ages, and has led to the popular misconception that the manure was a potent fertilizer. The fact being, however, that the greatest function of the manure lay in its capacity for holding water. The water retention of cultivated soils may almost be measured by the quantity of humus in it, and stable manure puts large quantities of humus into the soil. If the same quantity of humus can be added in some other way, well and good.

The exact source of the humus is not of great consequence. But get the humus, i.e. decayed or decaying vegetable matter, and so economize on the water bill. With humus in the soil the chemical plant foods can be used economically because the essential elements will be held for use by the plant.

Sprinkling water overhead is not an efficient substitute for soil water. In fact, overhead watering may be injurious on dry, hot soils during heated spells to some plants because of the "steaming" that follows, practically parboiling the plants. Some rock gardens have suffered in this way. The actual problem in artificial watering lies in getting the water into the soil. And in the absence of a proper proportion of humus there is a tendency for the surface to bake and harden so that water runs off rather than into. The practical point of view at this time is to add humus by any means possible—manure, leaf mold, vegetable refuse, green cover crops to turn under, or what have you.

Plant a garden

Among the several pleasurable compensations that arise from this page of chat and gossip are the not infrequent personal letters from other gardeners who in that way take me into their gardens. Often convincing photographs come too, evidences of achievement. To all such, many thanks.

One reader of this page sounds a note of joy and encouragement to others in these troublous days by sending the following:

When the worries and depression are at their worst and we feel: What can we do to forget?

Plant a garden!

Then, when we have planted the seeds, watched for them to come up, and find they do not, don't be discouraged; get more seeds, plant them, and never say fail.

Plant another garden!

Then, when these new seeds come up and each plant blossoms, matures, and makes new seeds, save them to plant again. They have always proved very satisfactory for me.

Plant a water garden and a rock garden!

How we watch for the dainty lavender, yellow, white and purple Crocus that are hid away among the rocks, also the blue Scillas, Forget-me-not, Blood-root, Violets, and brilliant yellow Cowslip, Sedums, and so many other beautiful rock plants.

Plant a rock garden!

Plant also a Mulberry tree, Elderberry, Sunflower, Honeysuckle, Bittersweet, Black-eyed Susan, and Dogwood trees. Then you can sit in your garden and watch the many different varieties of birds feeding on the berries and seeds.

And don't forget to give the birds a place for bathing; give them a bird bath or two as I find the larger birds drive away the small ones, so I have two baths for the birds in my garden and the birds become so friendly they will come and take their bath while I am working only a few feet away.

I have been interested in planting a flower garden for forty-two years and am as interested now as I was in the beginning. So to drive dull care away and be strong and healthy, get out in the fresh air and sunshine and—Plant a garden!

Grace H. Clapham, Sea Cliff, New York
Plant Now!

This Twice-a-Year
Lovely Bloomer
The Charming
DAPHNE
CNEORUM
(Garland Flower)

TWICE a year it surely will bloom. In some sections it comes close to being perpetual. But if it bloomed only once, you would be satisfied. After the fragrantly spiky pink clustered bloom heads are gone, always there is its feathery foliage as it spreads out so gracefully. Grows about a foot high. Ideal for planting around sun dials and bird baths, along borders or edges.

Now is the month of months to plant lovely Daphne. Note our offer.

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ROSES

Autumn Planting

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An aquarium of Iwani Tropical Fishes is still the present time.''

**Hors d'oeuvres**

Boil two eggs hard, chill, remove shells, cut lengthwise and remove the yolks. Devil the yolks with pepper, a little salt, a saltspoonful of sugar, a teaspoonful of Worcestershire sauce, a teaspoonful of each of soft butter and French dressing, a half teaspoonful of anchovy paste. Now mix to a creamy paste and fill the egg whites adding a little leafy tip of celery to each. Remove six shrimp from a glass jar, with a sharp knife split them down the curved side but do not split through. Let them marinate in a little French dressing, to which the juice of an orange has been added, for a half hour. Now cut small circles of bread, toast them on one side, brush over the other side lightly with anchovy paste, drain the shrimp and lay on even, and place the egg on top. Put a fine lace paper doily on the small plate upon which the relishes are served.

Grapefruit and pineapple salad

Drain the prepared segments of grapefruit and arrange them on crisp lettuce leaves. Take a half cupful of mayonnaise and add to it six chopped olives, and three teaspoonfuls of grated pineapple with the juice drained off, and heap the dressing evenly on the three salads, dusting lightly with paprika. Offer the following cheese balls and saltines with the salad.

Cheese balls

Mix one cream cheese with a tablespoonful of Roquefort cheese, the chicken and duck livers finely minced, half a red pepper, minced with four olives. Add a teaspoonful of Worcestershire sauce, a tablespoonful of butter melted over the teakettle, salt, pepper, a half teaspoonful of sugar, and a teaspoonful of finely minced celery leaves. If too stiff when all is blended, a little cream may be used to make it into a moulding paste. Mould the balls by hand and place on a lace paper doily, surrounding them with the crackers and placing a tiny sprig of parsley in the center for a touch of color.

Just in case the hostess might prefer an exceptionally fine lemon pie or an unusual delicate dessert instead of the ice cream suggested in the menu we add recipes for both.

**Princess lemon pie**

Pie shell: Mix together one cupful of sifted pastry flour, one eighth teaspoonful of salt, and three teaspoonfuls of granulated sugar. Cut in a third cupful of butter blending with a fork or finger tips to consistency of coarse meal. Add a tablespoonful of cold water and mix lightly to a lump. A little more water may be added if needed. Place the dough on a well-floured board, flour the rolling pin and roll into a circle a little larger than the pie tin. Roll the pastry over the pin and place on a buttered pie plate, then pinch the crust to make a fancy border, and prick the bottom of the shell in a dozen places to keep the pastry from puffing up. Place in a hot oven and bake about twelve minutes, remove, and cool.

Filling: Boil together a half cupful of sugar and a cupful and a half of anchovy paste. Now mix to a French dressing, a half teaspoonful each of soft butter and French dressing, a half teaspoonful of anchovy paste. Now mix to a creamy paste and fill the egg whites adding a little leafy tip of celery to each. Remove six shrimp from a glass jar, with a sharp knife split them down the curved side but do not split through. Let them marinate in a little French dressing, to which the juice of an orange has been added, for a half hour. Now cut small circles of bread, toast them on one side, brush over the other side lightly with anchovy paste, drain the shrimp and lay on even, and place the egg on top. Put a fine lace paper doily on the small plate upon which the relishes are served.

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When you give a formal dinner

Cream roll

Make the same crust given for the pie shell only when rolled cut into a strip two inches wide and place around a buttered roller of some sort, wooden or tin, and bake a delicate brown. The roller should rest over a pie plate while cooking. When done slip off the roller and cool then fill with whipped cream, whipped very dry, in which a few chopped nuts and candied cherries have been mixed. This makes a delicate and dainty dessert.

JEANETTE NORTON YOUNG

Three quick, delicious Monday dinners

Continued from page 283

Dinner No. 3

Sweet potatoes with marshmallows

Spinach and eggs

Apricot mouse

Ham patties

Prepare same as chicken croquettes, dipping in egg mixture, roll in crumbs, and frying in deep fat. They may be made the same shape as chicken croquettes, or in flat patty shape as in illustration.

Glorious Darwin Tulips

THIS magnificent May-flowering class is quite distinct from other tulips. The famous Dreer Sextet of Darwin Tulips includes Baron de la Tonnaye, vivid rose-pink, or Clara Bull, exquisite salmon-pink, 60c per doz., $4 per 100; Farensbe Sanders, rich geranium-scarlet; Ingelesebe Yellow, the "Yellow Darwin," or Pride of Haarlem, old rose suffused with soBrlet, 65c per doz., $1.25 per 100; Ret. H. Madson, a few chopped nuts and candied cherries have been mixed. This makes a delicate and dainty dessert.

HENRY A. DREER

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Three quick, delicious Monday dinners

Spinach and eggs
If you had spinach with your baked ham on Sunday, you may vary it a little by making a mound of it on Monday night and filling center with boiled or stuffed eggs.

Hot corn bread
1 cupful corn meal
1/2 cupful flour
2 teaspoonsful baking powder
1/4 teaspoonful salt
1 egg

Apricot mousse
2 cupsful mashed apricots
1 pint cream
1 cupsful confectioners' sugar
Mash two cupsful of fresh or canned apricots and strain through sieve. Fold in cream and sugar which have been beaten until they are very stiff, and pour into ice-box tray or mold in ice-cream freezer with ice and salt for three hours. This quantity will fill the average ice-box tray and takes from about three to four hours to freeze.

Less sugar may be used if your family likes a tart flavor, and the less sweetening used, the less time it takes to freeze. You will also have a smoother consistency if you regulate your box to a lower temperature during the first half hour of freezing, just as you must turn the crank of an ice-cream freezer slowly at first.

The pruning of Roses

Continued from page 297

The prunings of the older wood are vigorous shoots developed upon which a profusion of flowers will be found.

The majority of Everblooming Teas and Hybrid Teas demand strong pruning. The greater number of them can be cut back to two or three buds. Those forms of Tea Roses which produce long shoots (as is the case with Gloire de Dijon) upon which the flowers are developed, should not be pruned on the stronger shoots of the plant.

Tall-stemmed everblooming Roses which only have a comparatively weak crown with thin shoots must be pruned back strongly. The weakest and thinnest shoots are to be pruned off. The stronger shoots are pruned back to a few buds. When the weaker shoots are just shortened to a few buds, the shoots produced will also be weak and thin and no flowers will be developed.

A strong and vigorous crown must be pruned in an entirely different manner. Here all of the weaker shoots are cut off in their entirety while the stronger but denser parts are not left but are also cut off. A medium-sized tall-stemmed form should have about twelve to eighteen buds in its crown.

The pruning of the Everblooming Roses is accomplished during the resting period of the plant, but not when there is frost in the air. The slow growing forms are first pruned, for the earlier this process is accomplished the less apt is the plant to be weakened. If late flowers are desired then the pruning is light and is done late in the spring.

The summer pruning of the Everblooming Roses is restricted to the removal of the wilted blooms, the next lowest bud being left standing. Then, too, all non-flowering twigs are cut back to a certain extent. In order to have perfect flowers the plant must be well watered especially during the dry season.

All old and sickly branches, as well as the deformed branches, are pruned away from the China or Bengal Roses. The strong and well-grown shoots are pruned back to three or four eyes. If tall-stemmed forms are being handled then the crown must be pruned to conform to shape, and it must not be permitted to grow too dense. Under these conditions it is often necessary to prune off old wood which has already attained an age of many years. The form is of no great importance with the lower bushes. The greater the mass of wood that is removed the greater will be the vigor with which the new shoots will grow. At the same time the quantity and the quality of the flowers will be enhanced.

Usually the long shoots are not cut back in the fall. Only a small portion of them are pruned as this permits the plants to withstand the rigors of winter much better and also tends to strengthen the weaker lower eyes so that these will produce stronger shoots next spring. Fall pruning keeps the stock strong. Only when the winter is passed is true pruning resorted to.
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"It's toasted"

That package of mild Luckies

"If a man write a better book, preach a better sermon, or make a better mousetrap than his neighbor, tho he build his house in the woods, the world will make a beaten path to his door."—RALPH WALDO EMERSON.

Does not this explain the world-wide acceptance and approval of Lucky Strike?
THE AMERICAN HOME

Beauty Translated into Terms of the Practicable, the Possible; into Terms of your House, your Lawn, your Garden

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