The American Home for Christmas...1932
Let us get back to the true spirit of Christmas giving. For years we have associated Christmas with ill-tempered shopping, straining of the family purse, worry and embarrassment. This year it will be considered bad taste to spend more than one can honestly afford, or to give expensive but useless gimcracks. What finer way of solving it all than by giving THE AMERICAN HOME to all your home-loving friends.

It's a gift in perfect taste, coming 12 times a year as a reminder of your thoughtfulness . . . It's a dollar gift that costs less than 67¢ per gift . . .

3 Subscriptions For $2.00

Those friends who are trying to bring charm and beauty into all the little commonplaces of living and trying to do it on a curtailed budget . . . Those youngsters who are planning their dream home for the great adventure of home making . . . Those less fortunate women of taste and culture who have had to cut down even on their magazines—isn't The American Home the perfect gift for every single one of them?

We send the gay Christmas issue and the beautiful gift card printed in four colors (see illustration on opposite page) with your name as donor, in time for Christmas.

There is hardly one name on your list for whom THE AMERICAN HOME is not appropriate. Do all your shopping now and pay for the gifts after Christmas if you prefer. With thousands of these gift subscriptions to handle, we would appreciate your sending us the list promptly. The gift card and magazine will not be mailed until a few days before Christmas to reach the recipients at Christmas time, but your promptness now will help us and insure accuracy.

Please Use the Coupons on the Opposite Page
OUR GIFT TO YOU

This beautiful Christmas card, printed in four colors on antique stock with envelope to match, will be sent with our compliments with each gift subscription to

The AMERICAN HOME

This card, bearing your holiday greetings, will be sent to each recipient of a gift subscription. Full details of our special Christmas offer on the opposite page.

3 beautiful dollar gifts for $2.00

THE AMERICAN HOME, Garden City, N. Y.

Please send The American Home for ____ yrs. each to the following. Bill me after Christmas for ____ gifts at the rate of 3 yearly subscriptions for $2.00; Single yearly subscriptions $1.00; Single 3-year subscriptions $2.00. I remit $___.

Name
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City

Name
Street
City

Name
Street
City

Name
Street
City

Please put my name on all gift cards as donor.
Notify me next year when these gifts expire. My address is
In saying Merry Christmas to you all, I feel that I am sending a personal greeting to every one of you—for, you see, I know almost every one of you by name! Before our first issue came off press, I was busy telling folks how good THE AMERICAN HOME was going to be, and for four years have been shepherding my flock of old friends while making scores of new ones. Now that I am editing the magazine, I hope to get even closer to you and to be of real help when you need it. In this, my second issue, I sincerely hope that you will feel some of the genuine friendship I have tried to put into it.

It is a bit old-fashioned, I guess, to still believe in Christmas, but I do and hope that this year we may get back some of the real Christmas spirit we lost when we made it a spending orgy instead of the jolly good cheer it used to be.

Remember when everybody baked for days and days, the whole house bustled around shining up the house for all the relatives and most every closet door in the house was locked against spying little eyes. Gifts were simple and often home made, everybody ate too much, and—oh, it was ever so much more fun, wasn’t it? This year can’t we get back some of that good cheer? We all have less to spend on useless gadgets, but we can all give more good cheer and joy because we can’t give more than we can honestly afford to, and folk will just have to accept the spirit of the gift rather than the size of it. That, after all, is the way Christmas giving should be.

And do you know one way to spread good cheer? Send ye olde Editor a Christmas card with your name on it! It is childish, of course, but I adore getting stacks and stacks of greetings—and if I do get one from you I shall know that I have one more well-wisher, one more friend I have helped.

Jean Austin

Merry Christmas to you all!

Our cover: Gifts from Mitteldorfer Straus. Prices range from 85c to $10.00. The Christmas wrappings are from Norcross.
How you can retire on
$200 a month

THIS new Retirement Income Plan enables you to provide for yourself a guaranteed income for life.

The income begins at any age you say—55, 60 or 65. It can be any amount you wish—$100 a month, $200, $300, or more.

This life income is unconditionally guaranteed to you by the Phoenix Mutual, an 80-year-old company with over $60 million dollars of insurance in force.

A business man recently asked us questions about the Plan. Here are his questions and our answers: "A Retirement Income takes care of me, but suppose my wife outlives me. How can I be sure she will not be without money?"

"That can be taken care of. The income can be made to continue as long as either you or your wife lives."

"Suppose I should be killed suddenly by some accidental means."

"Your wife would receive double the amount of cash or double the income received in the event of natural death."

"Suppose serious illness or accident should destroy my earning power while I was still young. Where would I get money to live on?"

"Shortly after you became totally and permanently disabled, the company would pay you a monthly income. This income would continue as long as your disability lasted."

Retirement Income Plan
Here is what a $200 a month Retirement Income, payable at age 60, will do for you.

It guarantees when you are 60

A Monthly Income for life of $200, which assures a return of at least $20,000, and perhaps much more, depending upon how long you live, or, if you prefer, a Cash Settlement of $27,000.

It guarantees upon death from any cause before age 60

A Cash Payment to your beneficiary of $20,000. Or a monthly income for life.

It guarantees in event of permanent total disability before a stated age

A Monthly Income to live on. Plans for retirement at other ages are also available.

"How much does a Retirement Income cost?"

"That depends upon your present age and upon the amount of income you want to retire on. A Retirement Income does not have to be paid for at all once. It is purchased on the installment plan. The payments are usually spread out over a period of years. Naturally this makes the payments comparatively small."

Send for the Facts
An interesting 28-page book tells how you can provide a Retirement Income for yourself—how you can provide money to send your son to college—money to leave your home free of debt—money for other needs. Send for your copy now. No cost. No obligation.
For unto us a child is born, unto us a son is given: and the government shall be upon his shoulder: and his name shall be called Wonderful, Counselor, The mighty God, The everlasting Father, The Prince of Peace.
Isaiah 9:6

Now when Jesus was born in Bethlehem of Judaea in the days of Herod the king, behold, there came wise men from the east to Jerusalem, saying, Where is he that is born King of the Jews? for we have seen his star in the east, and are come to worship him.
St. Matthew 2:1
A true Christmas story
—from a land where even the birds get their Christmas sheaves

From time immemorial Christmas in Norway, or Norge as we call it, has been the time of peace and charity. During that period all quarrels had to cease, and men met unarmed at the sacrificial festival. Nor must any door be locked, for no thief dared do harm at Christmas time, the punishment being thrice as severe as usual. And the spirits of the deceased and the kindly disposed gnomes must be able to get in and taste the Christmas food if they wished. Even the wild beasts and mischievous mice were left at peace during the holy Christmas time. The birds always got, and still get, their Christmas sheaves, which are fixed to a tree or a tall mast. Christmas then lasted from Christmas eve until the thirteenth of January (called the twentieth day of Christmas) and, during these three weeks, work had to be reduced to a minimum, for they believed that the spirits of the deceased did not like being disturbed with noise when leaving their tombs during Christmas.

As far back as the heathen ages the Norwegians celebrated Christmas with great sacrificial festivals, and as early as the viking age—in those times when the Norwegian viking Leiv Eiriksson discovered North America, or “Vinland” as he called it—Christmas was celebrated as “jul” and that name is still our term for Christmas. When later the Norwegians became Christianized they still mixed a good deal of their heathen rites with the Christian way of celebrating Christmas, transforming the old gods or sacred idols into grotesque monsters and evil spirits.

Our modern way of celebrating Christmas is rather like yours, I think. We send Christmas cards and exchange small gifts. The streets of town and city are decorated with garlands and stars of electric lights, with a very tall Christmas tree on one of the main streets, and here people are expected to place their gifts of charity to their unhappy and less fortunate fellow mortals. During Christmas time a great many public festivals are made for poor and homeless people.

In our homes we also use a Christmas tree, decorated with a golden star at the top and plenty of colored candles and glittering things. But this custom is not very old with us. It came to us from Germany in the nineteenth century. In the towns we also have about the same custom as your Santa Claus. Our children call him “jule-mann” and he comes
in person on Christmas eve with a large basket full of gifts. Instead of your traditional turkey, we have, beside the traditional Christmas porridge, codfish, steeped in a lye of potash; roast ribs of pork; pickled pork; and sometimes a barbecued young pig on the table, with an apple in his mouth and paper frills on his ears. Like other countries we also have our special national home-made cakes and cookies in the shape of people, animals, hearts, and the like. Here are the names of just a few such cakes that are baked all over Norway at Christmas time: Fattigmannsbakkelse (poor man’s cookies); Hjortetakk (stag’s antlers); Peppernutter (pepper nuts or gingerbread). [Note: We shall be glad to supply these original recipes upon request.—The Editor.]

But perhaps American readers will be most interested in the way Christmas was celebrated in Norway many years before America was discovered. In those days, the farmers and their families, together with the servants, used to take a steam-bath in common in the drying-house, early on Christmas eve. After dressing in their picturesque national dresses, they went into the drawing room, which had been decorated with spruce leaves and evergreen wreaths and garlands, and strewed straw or juniper twigs on the floor, decorating the stable and cowhouse in this same way. The very long table was laid with gigantic candles in brass candlesticks, pewter plates, and beer in flower-painted wooden beer cans or silver-mounted wasail bowls. The table was laden with large quantities of special foods customary at Christmas time and the table remained laid like this all during Christmas. Everyone, rich or poor, was welcome to partake of the meals, and it was believed that when they themselves were sleeping, the deceased members of the family were gathering around the table to get their share of the good. They were also believed to be invisibly present during the day, and for that reason no one dared empty his plate of food or pick up the crumbs that got lost on the floor.

On Christmas eve—or “julaften” as we call it in our country—all persons present used to shake hands with each other, and after kneeling down and having said the Lord’s prayer, they sat down at the table according to their rank and age, the father of the family taking the High Seat at the head of the table. During Christmas the servants took their meals with the family, seating themselves at the foot of the table. It was, however, (Continued on page 40)
Our family is old-fashioned when it comes to Christmas-time. We cook our way into the holidays and we eat our way out. Our Christmas decorations for mantle, tree, and dinner table are the good-to-eat kind.

The tree we love and have loved for three generations is trimmed in sugar bowl magic. It is a mouth-watering sight when it stands ready for Santa Claus. Good enough to eat! And eat it we do, from the long cranberry ropes to the tip top frosted star. There is no packing away of old year tinsel for next year's Christmas time—just a little, maybe, a box of tin foil "rain" and a string of colored lights—but the snow babies, the raisin gnomes, the sunbonnet dolls, the peanut clowns, the taffy bells, and the cookie stars vanish to a crumb.

Our Christmas dinner decorations march on the table, course by course. At the end remain only cherished compliments and the centerpiece which is served with coffee. Its encircling wreath appears later in the week in fruit compote and Irish stew. In fact, practically nothing is used that is purely ornamental.

Aunt Marilla Schunkwiler's Christmas tree cake is a family heirloom. It has been our table centerpiece for goodness knows the years. Any recipe will do if you observe two rules: make a supercake, tall and toothsome, then spread white icing inches deep and cover it with "snow"—shredded coconut. Cover the top with gumdrop Christmas trees.

Take two green gumdrops and set one on the other, pinching the top to a point like a fir in shape. Toothpicks are dipped into melted chocolate and allowed to dry on waxed paper. These form the trunks and hold the trees to the cake. Brush the trees in unbeaten egg white, then roll them in candies called "hundreds and thousands." If you can't buy these in your local store, pound up hard candies and sprinkle the tree with the candy dust.

"We see this cake with its forest on an oval mirror and surround the frame with a wreath fashioned of small fruits, vegetables, and greens. Sprigs of evergreen are fastened to a backing of cardboard cut to fit the mirror's edge. In among the greens go kumquats, tiny carrots, midget turnips, baby bananas, grapes, small red apples; even a few cranberries for their bright color. At each guest's place fastened to a flat white peppermint shines a single gumdrop tree—a perfect match to those on the cake.

Candle cake is a centerpiece we use for birthdays, but you will find it as Christmasy in spirit as a holly wreath. This requires a five-layer cake, each layer different in size. The largest one is placed on the bottom and the other four laid in tiers. The whole cake is iced in white, then around each tier goes a row of tiny stick candies with red gumdrop tips pinched to look like flame. Centering the top a cooky star frosted on both sides stands on one point to gleam enticingly up and down the table.

Star cake baked in a star-shaped pan lends itself to the Christmas table with regal results. The cake may be anything you like, from a yellow fruit cake to angel food. Cover it with a thick, thick, marshmallow frosting, colored yellow with vegetable paste. On each star point, between the points, and in the center attach a marshmallow with a bit of frosting, forcing a tiny candle into each one.
Surrounding the cake, arrange tall yellow tapers in star formation to be lighted throughout the meal. The little candies are lighted just before the cake is cut.

Nothing is more fun for a centerpiece than a sugar plum tree. Plant a small branch of pine in a mixing bowl and conceal the base in cotton snow. Tree decorations may be nuts and hard candies wrapped in colored tin foil, tinted gum drops and lolly pops in gay papers, stuffed dates, clusters of raisins, and frosted animal crackers hung by silver cords. During the last dinner course every one helps himself to trimmings.

Poinsettia hors d'oeuvres give a Merry Christmas opening to the meal. Take pimientos, the whole cups, as they come in the can, cut down the sides to form petals and fold back half way. Under the flower arrange artichoke fonds marinated in French dressing. Fill the flower cup with a smooth mixture of Roquefort cheese and cream cheese mixed with a little mayonnaise. Hollow the center and add red caviar in thimble volume and season with onion juice. Another tongue tingling mixture for the poinsettia cup is to put in a layer of mayonnaise, then add chopped shrimp and finely chopped celery marinated in French dressing.

Any hors d'oeuvres may be served as a star canapé. Simply cut the bread with your smallest star-shaped cookie cutter, toasting it lightly on both sides and spreading with creamed butter before adding the highly seasoned tidbit. A Christmas special is to take half of a rosebud beet, hollow out the center and cut the bottom flat to stand; fill with caviar mixed with tiny pearl onions. Pipe the edges of the beet box and the toasted star with a border of cream cheese run through a pastry tube. Merrily it smacks you on the tongue.

If you prefer fruit cup to hors d'oeuvres, candle cocktails will bring out a chorus of oh's and ah's. Top each serving with a marshmallow holding a tiny candy stick lighted with a gumdrop flame. Or trim each serving with a poinsettia, the flower arranged from pieces of red maraschino cherries and the stem made of the green.

With the soup course give a prize to the one who can make the alphabet noodles in his bowl spell out "Merry Christmas." It takes only a minute of the cook's time to pick out two or three correct letter combinations. These are added just before the soup is passed. Christmas tree crackers are twice as good as the ordinary kind. Spread butter wafers with cream cheese and stand a sprig of parsley in the center of each.

Salad may appear designed as stars, poinsettias, candles, or trees. Pimiento, beets, and tomatoes can all be cut and arranged to fashion this Yuletide flower or a gelatine vegetable salad made with red cabbage may form the blossom. Pour the gelatine mixture into large flat pans about a half inch deep to cool. Cut into petal shapes. The cut-out scraps are beaten up with mayonnaise and freshly chopped vegetables and used as a center to the flower. Perfume with pear onions and garnish with a stuffed olive ring. Served on a light bed of shredded lettuce or cress covered with a dressing of mayonnaise and cream cheese colored green; dot with bits of candied fruit for lighted candles.

The fowl comes to the table on this grandiose occasion wearing a wreath fashioned of cranberries, sliced lemon and parsley with a paper frill hiding the tip of the neck bone and drum sticks. The mashed potatoes wear a pimiento bell and the mashed squash goes holidaying under a green pepper Christmas trees. There are parsley sprig trees to dress up the turnip balls.

If ice cream is the dinner dessert, ask your caterer to freeze it in Kris Kringle molds. St. Nick comes out realistically in three colors with a pack on his back. It's a perfect dessert to serve with one of the center-piece cakes. But if you are being economical this season buy the vanilla cream by the gallon and dish it up with a cone-shaped scoop; then pour over it... (Continued on page 41)
Turn the house over to the young folks at Christmas

The refrigerator will also contain ingredients for various drinks and punches, mousses and creams in the trays ready to be baked and served, then to get out and stay out is the best way by which we can ensure a merry Holiday party for the thirteen-to-sixteener.

There are many ways of planning for young folk's parties, but one of the best is to make the necessary preliminary preparations and as soon as the party starts turn the complete management of it over to the young host or hostess. A buffet table may be laid with choice linens, dishes, and silver; or the many new, attractive non-absorbent paper outfits can be used—this depending on the nature of the affair. There should be, however, quality, careful planning, and no ostentation. This table can have ready-to-eat canapés, sandwiches, salads of all kinds and colors. Better still, there can be trays of spread-your-owns at hand. These can be on a table (covered to prevent drying out) in kitchen or pantry, ready to bring in, with crackers, bread sticks, breads of all kinds with various fillings and mixtures in bowls waiting in the refrigerator. Or everything can be in the icebox—plates of bread cut in fanciful forms ready for filling, the filling mixtures themselves, dressings of various kinds, salad materials and jars of pastes, anchovies, olives with varied stuffings (as anchovies or almonds), celery, cheeses, hard-boiled eggs plain or stuffed, bowls of shrimp, crab and lobster meat and tuna fish, ingredients ready for waffles or crêpe suzettes, caviar (for these young sophisticates), and a variety of crackers. There can be a whole roast ham so that the guests can slice their own, jars of sausages and other canned foods so that these amateur cooks can hilariously prepare their own supper on the near-by electric aids. These should include grills, ovens, broilers, toasters, chafing dishes, waffle irons, and griddles.

In purchasing supplies, less than two dollars will cover the cost of enough cream cheese, anchovies, stuffed olives, pimento, caviar, and antipasto to make up many plates of appetizers and the chain stores will furnish oddly shaped cutters to turn simple cookies and plain bread into delicacies, and ramekins can hold appetizing individual servings of many kinds of foods ready to be baked by the young cooks. Could anything be prettier than a buttered bread diamond covered with cream cheese, on top of which is a four-leaf clover with petals of small olive circles, thin green pepper stem, and small leaves of parsley? And good, especially when eaten with celery stuffed with cheese mixed with chopped green pepper and caviar!

So many unusual foods now come in cans that these amateur cooks can easily prepare a whole dinner for themselves if they wish to. There are biscuits in paper cartons ready to cut for baking; flour that needs only water added to become good biscuit dough; prepared pie crust asking just for water to make flaky mince pie crust; sausages, veal loaf, tongue in tins; whole chickens and hams.
canned; corn on the cob; popcorn in packages; crisp cris-cross potatoes in packages; sponge cakes feathery light in cartons to be turned into ice cream sandwiches with any hot sauce—the list, in fact, is endless and the foods easily cooked even by frolicsome young folk.

Even the ice cubes can go Christmassy, colored with candy colorings; or the trays may be half filled and, when slushy, cherries, mint leaves, candied rose or violet petals placed in each cube. The trays are then filled for final freezing. Grated pineapple can be mixed with equal parts of cold water and frozen into cubes—a surprise for the punch.

Here are some recipes gleaned from many such parties:

**Hot chocolate sauce**

1 ounce unsweetened chocolate  
2 tablespoonfuls of butter  
½ cupful boiling water  
½ cupful sugar  
½ teaspoonful vanilla

Melt chocolate in double boiler; add butter, stir and when mixed add water slowly, stirring constantly; then add sugar. Bring to boiling point, boil five minutes without stirring, add vanilla and pinch of salt, and serve hot.

**Fried cheese sandwich**

Make a batter with one egg, pinch of salt, ¼ cupful milk. This quantity is enough for two double sandwiches. Cut bread into half-inch slices, lay pieces of store cheese between slices, holding the sandwich together with toothpicks if necessary. Have ready in a chafing dish or small pan enough hot melted butter to cover the pan. Dip sandwich in the batter and place in pan until brown on both sides. Serve hot with orange marmalade as an accompaniment to it.

**Toasted sardine sandwich**

Small can sardines  
3 tomatoes  
½ slices bread  
Mayonnaise, lettuce

Butter bread slices, placing four whole sardines on each slice. Cover sardines with thin slices of tomato, add dressing, cover with another slice of bread and toast. Makes 6 sandwiches.

**Toasted cheese sandwich**

½ pound American cheese  
1 loaf white bread  
8 slices bacon

Cut bread in slices one fourth inch thick; grate cheese and sprinkle between bread slices which have first been spread with prepared mustard. Toast in lower half of grill, and have the bacon grilling at the same time on upper part. Serve hot with slice of bacon on each.

**Cheese dreams**

16 slices bread  
4 cupsful grated cheese  
2 eggs beaten  
2 tablespoonfuls butter, melted  
½ teaspoonful salt  
1 teaspoonful prepared mustard  
2 teaspoonfuls Worcestershire sauce  
½ teaspoonful paprika

Mash the cream cheese well, grate yellow cheese, mix well with just enough cream added to permit of easy spreading. Season this with salt, paprika, pepper, and a few drops of Worcestershire sauce. Press bread slices well together and spread entire loaf with cheese mixture. Chill thoroughly, cut in thick slices when served. Can be made the day before party, but must then be completely covered in refrigerator with waxed paper to prevent drying of cheese "icing." Delicious and attractive, it will always be voted a success.

**Broiled Open Sandwich**

1 loaf sandwich bread  
2 cupsful cheese relish (Kay)  
1 pimento chopped  
½ cupful shredded lettuce  
Mayonnaise dressing  
½ pound cream cheese  
½ pound snappy cheese (yellow)  
Salt to taste

Trim off crusts and cut loaf in three lengthwise slices. Lay one long slice on plate and spread with mayonnaise, covering this with the shredded cabbage, pimento, and lettuce mixed with enough mayonnaise to spread. Place second bread slice on this, spread with mayonnaise and cover with the cheese relish. Cover with third slice. Now mash the cream cheese well, grate yellow cheese, mix well with just enough cream added to permit of easy spreading. Season this with salt, paprika, pepper, and a few drops of Worcestershire sauce. Press bread slices well together and spread entire loaf with cheese mixture. Chill thoroughly, cut in thick slices when served. Can be made the day before party, but must then be completely covered in refrigerator with waxed paper to prevent drying of cheese "icing." Delicious and attractive, it will always be voted a success.

**Chocolate waffles**

2 cupsful flour  
6 teaspoonfuls baking powder  
2 eggs  
½ cupful sugar  
1/3 cupful melted shortening  
1 ½ cupfuls milk  
½ cupful cocoa  
1 teaspoonful salt  
½ teaspoonful vanilla

Beat egg yolks and whites separately. Sift dry ingredients together into mixing bowl, add beaten egg yolks and milk. Cut and fold in stiffly beaten whites, adding melted shortening and vanilla last. Serve with whipped cream flavored with vanilla. (Continued on page 42)
A desert in a pie tin! A selection of succulents is used here. Punch holes in the bottom for drainage and lacquer the outside.

Garden miniatures

Dish gardening is something that may come very near to being called all things to all men (including women and children!) an amusing diversion, a passing fancy, a bit of winter decoration, or a very real art. It is we who have put the amusement and diversion into these, for the Japanese who gave them to us regard them most seriously as works of exalted creation, though closely circumscribed by many laws. To them they are in reality landscapes painted in three dimensions.

From a cultural standpoint, dish gardens divide themselves at once into temporary and permanent effects. Most attractive arrangements and scenes may be built up on trays, using a little sand, and often a twig or small cutting in place of the real miniature tree—a sprig of Yew, Juniper, or other evergreen for winter; Flowering Plum or Cherry for spring. Carefully watered, blooms will open and endure for some time, while the changing material brings interest and variety.

More permanent effects must take account of both soil and drainage to a considerably greater degree than is possible in the average tray and many of the

more shallow dishes, though a bottom covering of gravel sweetened with charcoal, or a building up of mountains and cliffs above the surface of the holder will do much toward solving these two problems. However, for a really permanent planting, a drainage outlet of some type should be provided.

Small seedling trees and shrubs of the dwarfer types, Mosses, Lichens, the very tiniest of our bulbs such as Snowdrops, Crocus, wee Sedums and Cactus, and the very smallest of those miniature plants that grace rocky crevices are all material for the dish garden. Remembering always proportion, grasses may grow up into a tall forest through which some tiny figure wanders.

Proportion is the magic word of these dish scenes. Restraint is another keynote. There is always repose in these even though the scene may be one of surf upon a rocky cliff. Frequently we buy our amusing detail at the expense of this quality, and it is well to decide beforehand just what we do desire.

Choose a tray or dish rarely more than sixteen inches in length. The work table will hold ten bottles of various types of sand, fine pebbles for gravel, larger ones for boulders, several spatulas, small brooms a few inches long, a bamboo rake shaped like a bird claw, a heron's feather, syringe, dyes, chop sticks to lift and place the stones, sand scoop, and a sieve. The plants will be ready at hand, and also the miniature figures of people, bridges, pagodas, lanterns, houses, or whatever motive is used. These can be made of our modeling clay or purchased in a florist shop or in a department store.

(Continued on page 43)
Let's give—but no more than we can afford

Every year we determine that never again shall we make Christmas giving just a spending orgy. For in giving more than we can honestly afford to give, we lose the most precious quality of giving—good cheer and good will. This year, though we may spend less, let's wrap up a little more good cheer into each Christmas package—and the gifts below, while all inexpensive, need no apology!

1. pottery bowl comes in a new yellow, mirror brown, eggplant, green, and white. $1.98. Add 10c to cover the postage.

2. Candlesticks to match bowl. 74c each. Add 10c for postage.

3. Brocade pillow, with bands of velvet and gold gimp at sides, design in rich colors. $1.98. Add 10c to cover the postage.


5. Make-up box, choice of ivory, peach, blue, and green; stencilled decoration, glass bottom in middle tray, mirror in cover. $1.69; add 10c for postage.

6. Box of stationery with purple edge to paper and envelopes to match new three-cent stamp. $1.00; add 10c for postage.

7. 24 sheets of paper and 24 envelopes with delicate plaid design all over in plaid box. $1.00. Add 10c to cover the postage.

8. Red lacquer tray with woven raffia between base and sides and gold top. Choice: red, black, or green. Price $1.39; add 10c to cover the postage.

9. Scrap-book for your clippings on home building, etc., colored print on cover. $2.00 postpaid.

10. Japanese papier mâché tray, with antique Italian decoration in rich color; background may be red and yellow or cream. 59c. Add 10c to cover the postage.

11. Wastebasket in delicate pastel colors with stenciled flower decoration; price 98c. Please add 10c to cover the postage.

(Continued on page 35)
A special page for children only

We picked out the very nicest things we could find for Mother and Daddy, pretty but useful things they haven’t even seen. Ask Mother or Daddy to write a check or money order for the right amount and send it to us. We shall get the gifts to you in time to wrap them yourself—if you hurry off that letter to us!

Parents please don’t look!

Gifts for Mother

1. Oval workbox, covered with washable material, chintz lining with pockets. Blue, rose, green, yellow, or orchid, with lace and flower ornament; $1.25 postpaid.

2. Godey print wastebasket, price 98 cents. Add 10¢ to cover postage.

3. Pale green satin-covered box, filled with dusting powder, with green velvet pull; $1.25 postpaid.

4. Glazed chintz cover for eight dresses, and three velvet-covered dress hangers: blue, rose, peach, rust; $1.25. Add 10¢ for postage.

5. Hobnail glass cigarette box and ash-tray, price $1.50 for pair. Add 10¢ to cover postage.


7. Moiré toilet bag in rose, blue, green, or orchid; two glass bottles with black composition tops, and matching box; $1.15 postpaid.

8. Metal housewife, for handbags, choice of brass or nickel with colored enamels, stocked, 5½" x 3¼"; Price $1.10 postpaid.

9. Venetian type blue glass vase with gold glass handles, and two lips for flowers, $1.25. Please add to this 10¢ to cover postage.

10. Florentine box with gold tooling; $1.00. Add 10¢ for postage.

11. Set of four metal coasters, choice of brown, orange, green, or blue; These coasters cost $1.25 postpaid.

12. Alphabet-indexed file for clippings, strong construction, with color print on outside. Large enough to be really useful. Price $2.00. Add 10¢ to cover postage.

Gifts for Daddy

(Continued on page 35)
A piece of furniture which does a great deal to furnish any living room is a secretary, and here is a beautiful reproduction of a Chinese Chippendale design, with four large drawers, and many pigeon holes and small drawers, as well as that useful shelved space above. Fine scroll top. Lord & Taylor sell this attractive desk for $75.00.

A man would be delighted with this handsome, dignified flat-topped desk, with its paneled ends, simple band of carving, and distinctive Jacobean legs. It may be either walnut or oak, and the price is only $55.00. Imperial Furniture Company.

A graceful walnut French Provincial desk is a charming present, and would be sure to delight a young girl, since a beautiful group could be built around it in her own room. Baker Furniture, Inc.

A gay, informal bridge set suitable for sunporch or terrace consists of a 30" square table 28" high, with a dark green top, and natural wood supports. The chairs have green and natural rush seats. The set complete is $37.50 from Carbone, Inc.
Why not give furniture?

Houses never seem to be completely satisfied with themselves and are always begging for something more or something new in this corner or that—why not a gift of furniture for Christmas? Long after most gifts have been forgotten, the gift of furniture is something more than a pleasant memory, for it is still there, lending charm and usefulness. Now that really fine furniture is so inexpensive, it is not only a sensible, useful gift, but very often occasional pieces of furniture may be picked up at very little more than some useless gadget or ornament would cost.

The beautiful proportions of a Duncan Phyfe drop-leaf coffee table are true to the original in this crotch-mahogany model, 23" long, 16" wide, and 18½" high. It is around $35.00; from Erskine-Danforth Company.

A quaint Derby coffee table may be ordered in either maple or walnut. When closed it is 17" x 24", when open, 17" x 45". It is 19" high. Under $30. Erskine-Danforth Company.

The bold simplicity of a small table of modern design shows all the beauty of the straight grained walnut of which it is made. Around $45.00. Modernage Furniture Company.

This coffee table, 20" high, with a top 18" x 28", has turned stretchers and splayed legs. It comes in maple for $22.50; other woods furnished on request. Virginia Craftsmen, Inc.

This maple drop-leaf with graceful leaves and duck feet will find a dozen places where it will prove its worth in any house. It costs around $13.00. H. T. Cushman Mfg. Company.

A drum table in Sheraton style with fluted pedestal and legs and convenient drawers makes a fine incidental table. The crotch mahogany top is 26" across. $17.50. Lord & Taylor.

This butterfly table in a beautiful mellow maple finish is 23½" tall, 26½" long, and 12½" with leaves closed, 28½" with leaves open. Under $17.00. W. F. Whitney Company.
Christmas is international, when for a day at least, the real spirit of "Peace on earth, good will to men" pervades all Christianity and makes us one, regardless of where our Yuletide hearth may be.

For those readers whose far-away homes are shown here, and all those other far-away friends who sent us such friendly letters of their home life in foreign countries, we take this page to wish them all a very special

Merry Christmas!
CAN YOU TIE THAT?

A Study by Morgan Dennis

Courtesy, The Keating Co.
The Schooner

Courtesy, The Weyhe Galleries
Home of Mr. & Mrs. Dudley M. Pattie
Kansas City, Missouri

Harry L. Wagner
Architect

The interesting front entrance, with its divided door, and the weather vane mounted on the chimney are but a few of the details that add charm to this small house. Perfect harmony is found in the combination of whitewashed brick and shingles that are used here.
A little portfolio of fireplaces

This is the first of a series of little portfolios of architectural details which the editor has planned—if our readers find them helpful. We are publishing this magazine to help YOU—and the only way we can possibly know that we are pleasing and helping you is to have you say so. Do you find this first portfolio interesting? Would you like us to publish a series of them to help you plan that new or remodeled house of your dreams?
The residence of Mr. and Mrs. Percival C. Platt

New Britain, Connecticut

Delbert K. Perry & Earle K. Bishop, Arch'ts.

First floor plan

Second floor plan
No longer do the Atlantic and Pacific Coastal strips monopolize the major honors of the Dahlia season. Rivalry in the race for producing the best in the dahlia world has become almost a forty-eight sided competition with the most rapid development in the Midwestern and Rocky Mountain States. A check-up of the shows of the past season and of the varieties on trial at the American Dahlia Society Trial Grounds, shows this to be as true of exhibitions as it is of new varieties. Last year twelve states and two foreign countries were represented in this review. This year there are ten states and one foreign country. There is no monopoly of sectional interest in that!

The outstanding varieties for the season just closed were: Kathleen Norris, Monmouth Champion, Jane Cowl, Fort Monmouth, Murphy’s Masterpiece, Girl of Hillcrest, Aiko, Omar Khayyam, Mabel Douglas, Jersey’s Beauty, Buckeye Bride, Sanhican’s Meteor, Halloween, Full Moon, Jersey’s Melody, Kentucky Red, Sharazad, Frau O. Bracht, Dwight W. Morrow, Josephine G., Eagle Rock Fantasy, Bagdad, Edna Ferber, Honey

Atlantic City, Rye, N. Y., and Lawrence, Mass., were the best general fall shows by a wide margin, but from the standpoint of the Dahlia, New York, Baltimore, Red Bank, and the Pennsylvania Horticultural Society Show at Bryn Mawr were the best. The most interesting Dahlia exhibit of the year was the winner of the trophy at H. Stout and Charles Fisher— everything from a small arrangement in milady’s boudoir, to a spectacular arrangement of large flowered varieties for the entrance hall. Is there another flower that could lend itself to such a wide diversity of arrangements in color, form, and size?

I must pay tribute to the rapidly increasing interest in the Miniature types, and give these small-flowered varieties due credit for opening an entirely new realm of interest in the Dahlia.

During the past season two Dahlias received patents under the new plant patent law, one of them being the big white, Margaret E. Broomall, exhibited so spectacularly last year.

The 1932 novelties did not make as good a record as those of 1931. But right at the close of the season many of them were beginning to make their appearance in the show room. Perhaps it was the weather—but that is another story which may come under discussion later.

The Informal-decorative class has reached the point where only a sensational flower can achieve recognition, but...
throughout the other type classes there is a wide range of possibilities for true type novelties, particularly in the Cactus sections, where so few good new varieties have been shown during the past few years.

1932 Novelties of merit

AMELIA EARHART (Cordes-Eastman) Semi-cactus. This variety, chosen by the aviatrix herself on one of her visits to the West Coast, is undoubtedly the champion exhibition flower of the year, and has made, I believe, the most impressive first-year show record of any Dahlia at any time. It met all comers from coast to coast and came out with the following awards: The American Home Sweepstakes Medal at New York, American Home Achievement Medal at Baltimore; Best Undissemintated Seedling at the Pennsylvania Horticultural Society Show, and Richmond, Va.; best Semi-cactus Seedling at New York, Baltimore, Atlantic City, and Los Angeles; and Largest and Most Perfect Bloom at Baltimore and at Los Angeles County Fair. It is a very large, well-proportioned, and artistically formed combination of apricot-buff with primrose at the base of each petal. Throughout the flowers, and particularly when they are young, are tints and sometimes stripes of salmon. However, the flower gives a one-toned color effect of clear apricot-buff. Its record speaks for the exhibition qualities of this great Dahlia as it joins the ranks of the super-exhibition varieties.

JEROME KERN (Veile & Mendham) Informal-dec. Although this made a most impressive show record, I certainly would say that its most distinctive characteristic is its clean-cut beauty and its ability to hold that beauty several days after being cut. It started the season by winning the Gold Medal Seedling Class as Best Undissemintated Seedling at Atlantic City, also as Best Informal-decorative and as Best Sweepstakes Seedling in the various type classes. It followed by winning the Darnell Cup at New York as Best Keeper in the show and, unlike some pets, behaved well before its home town folks at Easton, Pa., where it won as Best Undissemintated Seedling and the Court of Honor prize as the Best Bloom in the show. It is a sturdy grower, and few Dahlias can show, for their first season, a more impressive record. It is a long-petaled, graceful flower with a background of shrimp pink with decided tints of gold and bronze. The reverse of the petals is bright old rose, and as they curl at the end, this gives a cheerful mark of character to the entire effect of the flower.

CAMEO (Fisher & Masson) Informal-dec. Here my choice would fall if I had to pick out the most unusual and pleasing color among the novelties shown in 1932. At the Pennsylvania Horticultural Society Show a vase of this seedling was awarded a special Certificate of Merit. It is a long-stemmed, large flower with a luscious color effect, and one that is not easily fitted to any chart—a shade halfway between old rose and salmon, but brighter in effect than either color. The general appearance is of a bright old rose-pink. It is distinctive! Colors such as shown by this flower are needed in the Informal-decorative class.

ROBERT EMMETT (Moroney-Dahladel Nurseries) Inf.-dec. This is one of my favorites of the new varieties, and frankly I predict a great future for this Dahlia. The first public recognition given was as a Certificate of Merit variety at Storrs in 1931. This is a deep, high flower of fine form and large size, but it is richness of color that gives it its distinction, a shade halfway between carmine and cardinal. The effect is the richest red I have seen in any Dahlia. It is a fine, sturdy grower, with the type of foliage that will stand up under the most trying conditions.

FULL MOON (Ballay-Success) Inf.-dec. Although this monster yellow was disseminated in 1932 I did not see it until the current blooming season. It is a wide-petaled flower of clear golden yellow, and during the show season just past, not only won many prizes as Best Yellow, but in some cases as Best Bloom in the show. It is one of the out-
standing Dahlias of the season, and so far as I know it has succeeded in every section where it was grown.

**Golden Eclipse** (Badetty) Formal-dec. An undefeated winner and the truest type large Formal-decorative novelty since the new American Dahlia Society classification was written. At New York it won as Best Formal-Decorative Seedling; at Rye it received a special Award of Merit as a seedling, and at Rockville Centre won as Best Gold, Orange, or Buff in the open-to-all class. The best description and, incidentally, the best tribute to this Dahlia is to say that it is a glorified Sagamore. However, it will grow much larger than Sagamore. It has the same glowing color combination, the outside of the flower a clear gold, shading to a salmon center. It is a taller grower and heavier foliaged plant, however, and I believe will be a very difficult flower to defeat in its type classes. Far too many long-petalled flowers have been shown as Formal-decoratives, but this one will put a stop to a lot of that with its definite size and beautiful conformation.

**Palo Alto** (Ballay-Success) Semi-cactus. Will surely be one of the sensations of the coming 1933 show season. It is a finely formed, big flower of bright salmon and tan combination. The flower is on the border line between Semi-cactus and Informal-decorative, and no doubt will cause some confusion as to classification, but there will be no confusion as to the thrilling effect that this great flower will give to the real Dahlia lover. It is a fine grower and an exhibition bloom.

**The Sun** (Dudley-Ruschmohr) Semi-cactus. Here is one of the clean-cut gems of the Dahlia world, and a welcome addition to its special class, where so few good new varieties are being shown. There is room in the Semi-cactus classes for the entire gamut of colors which the Dahlia can show. The Sun is an aptly named flower of a clear, brilliant, sunlight yellow. The color is very definite and very bright; the shape much like same tone as F. W. Fellows. It is a large, full-petalled flower of great beauty. The long, wavy petals darken at the center to a rich terra cotta. It is a strikingly handsome flower and will rank with Monmouth Champion and Fort Monmouth in popularity and the ability to win.

**Edna Ferber.** With its clear color the Sun ought to win its share of prizes in both color and type classes.

**Monmouth General** (Kemp) Inf.-dec. Again I include a novelty of distinctive new shade of color. The nearest I can get to naming it is a bright henna, somewhat the same tone as F. W. Fellows. It is a large, full-petalled flower of great beauty. The long, wavy petals darken at the center to a rich terra cotta. It is a strikingly handsome flower and will rank with Monmouth Champion and Fort Monmouth in popularity and the ability to win.

**Wm. J. Rathgeber** (Parrella) Inf.-dec. This was not shown in competition during the season, but was one of the outstanding novelties at the American Dahlia Society Show at New York. It is fitting that a really fine Dahlia has been named to honor the memory of a man who served so long as the Secretary of the American Dahlia Society. Here is a Dahlia with a color all its own, essentially a red, and will be popularly known as such; but actually in daylight it is a definite rose-scarlet with rose tints at the ends of the petals. It shows practically no tendency to fade in normal weather and is a fine upright grower. It is a seedling of Bagdad, and under artificial light resembles that flower very much, but in daylight it entirely loses the resemblance and shows its own distinctive color. It is as striking in appearance as any of the novelties.

**Lady Moyra Ponsonby** (Elder) Inf.-dec. The sensation of the Northwest, this regal Dahlia traveled from British Columbia to Seattle, where it won the American Home Achievement Medal as Best Undisseminated Seedling. This is the first time that a Canadian is to be congratulated on winning this medal. At the Victoria Provincial Show in August it won the American Dahlia Society Silver Medal for the Best Three-Year-Old Seedling. Incidentally, one of the blooms in the basket winning that award measured 15½ inches across and 9 inches long.

(Continued on page 44)
The red scourge costs American homemakers $107,009,492 yearly in strictly preventable fires.

Fire prevention, protection, and insurance

An umbrella left leaning against a radiator; a lighted cigarette on a wooden cellar-shelf; neglected electric irons; chimneys needing attention; flues; the storing of papers and rubbish in basements, closets, attics, and hidden corners; overheated furnaces; oil, wax, and grease in pans and kettles over an open flame; a scrap of burning paper blown from an open fireplace; and one small invisible static spark come to life by rubbing a gasoline-drenched garment—these are but a few of the many causes resulting in the loss of 6,000 lives yearly in home fires, 30% of which are of children under ten years of age. An average of 1,127 fires a day, or a fire in a dwelling house every four minutes throughout the year. What is wrong with this picture?

We fasten our doors with intricate locks to ensure safety; screen our windows for comfort; purchase labor-saving devices to lessen fatigue; provide lightning conductors against the elements—all in the interests of our health and our well-being. Yet, when it comes to guarding against the most terrible and, as actuarial bureau statistics show, an ever-occurring calamity, fire, we are surprisingly lax in the matter of fire prevention, protection, and resistance.

“Oh,” you say earnestly, “I am very careful about such things.” But—are you sure that your neighbors are too? This you cannot depend upon.

First aid fire protection appliances should be as definite a part of home equipment as locks,linens, and labor-saving gadgets. Unfortunately it is human nature to disregard or fail to recognize the hazards in connection with common daily kitchen operations—the kettle that boils over, or doing small cleaning jobs in the house, ignorant of the fact that despite ordinary precautions one pint of gasoline when vaporized will make two hundred cubic feet of space explosive. Even though no open flame is evident, such vapors ignite readily. Using gasoline in the house is about as dangerous as keeping TNT in the cellar. Fourteen per cent of yearly deaths are directly attributable to gasoline, kerosene, and like explosions.

One would think electricity was comparatively safe in a house, yet 37% of all fires are due to the misuse of this commodity. For example, there is the lowly electric iron. The housewife may use an asbestos pad upon which to rest her iron. Asbestos does not burn—still it can transmit heat to a combustible article and the result depends upon the degree of heat in the iron, length of time iron is on pad, and combustibility of article. An iron stand should have considerable air space between the hot surface and the table or article on which it is placed. Two air spaces made by providing a piece of sheet metal or asbestos board about halfway between the iron rest and the base of holder ensures comparative safety for certain types of irons.

If you are planning a new home, make sure that the plans show no traps or pockets which might prevent occupants of any room escaping in case of fire. Where there may be any question in this respect and it is impracticable to provide more suitable permanent means of escape, the provision of a very thick manila rope (5/8") knotted about every fourteen inches of its length and long enough to reach from a window to the ground will be invaluable in an emergency. A loop should be formed at one end so that it can readily be secured to a piece of furniture. Or a substantial hook could be provided and placed in some inconspicuous corner.

Where there is only one stairway to a basement or cellar, a window, as far away from the stairway as conditions permit, may be arranged to furnish a ready means of exit should escape by way of the stairway be cut off by fire. A simple way to protect homes from flames in the cellar is to put up a ceiling of metal lath and gypsum plaster or cement. The largest
number of residence fires can thus be retarded with a minimum loss. Fire-stops of incombustible material should be built into the walls at each floor as indicated in accompanying sketch.

At the Safe Home Exhibit of the National Board at the Grand Central Palace in New York City, it was demonstrated that fire in homes can be retarded if walls are fire-stopped at each floor from basement to attic, and if the cellar has a ceiling of cement or gypsum plaster on metal lath. Hollow walls act as a flue, and connected in a secure and workmanlike manner. The word fireproof is often used in connection with building construction. This term as a rule is incorrect. There are few, if any, strictly fireproof buildings. They are fire-resistant rather than fireproof. However, it is seldom that either of these terms is applicable to a dwelling unless it is an apartment or hotel.

Care should be taken that electric wiring and fixtures are installed in accordance with the National Electrical Code—that is, where the code may not be in variance with the local municipal laws; and that the gas piping is installed and connected in a secure and workmanlike manner. If an oil burner is desired for a heating boiler or furnace, this, including the oil storage tanks, should also be installed in accordance with the Underwriters’ regulations.

Another fire protection hint is keeping at hand the telephone number of the fire department as well as the position of the nearest fire alarm box. In case of fire, while waiting for help to arrive, an ordinary garden hose can do much towards preventing destruction. This, provided with a shut-off nozzle, may serve as an inexpensive extinguishing medium and should be permanently connected to a faucet—preferably left open—and the nozzle kept shut. In the summer it can be left outside; in winter, in the basement or cellar, and the end of the hose should always be accessible—at the head of the stairs leading to the basement or cellar.

"How much fire insurance ought I carry?"

This depends largely upon the replacement value of the home or personal property. If the home costs $12,000 and of this amount the lot or ground is valued at $2,000 and the foundations (including excavation, concrete floor, and walls of the basement or cellar) cost $2,000, the amount of insurance should be $8,000.

Insurance on contents of a home, in order to obtain satisfactory coverage and insurance rate, as a rule should be 80% of the replacement value.

A detailed list of articles damaged or destroyed by fire is usually required by insurance companies. In order to determine how much insurance to carry, and be in a position to furnish proof of articles lost and costs in case of fire, it is desirable, if not essential, to have an inventory and appraisal made; preferably by some disinterested person or by owner and attested to by some disinterested party. It should give a brief description and replacement value of each article.

Inventory should include furniture, rugs, draperies, pictures, books, silver, china, bric-a-brac, glassware, kitchen utensils, linens, antiques, wearing apparel, etc.

Fires, according to the Underwriters, come under three classes. These are given below, together with the type of extinguishing agents most suitable to use:

Class A—
Incipient fires on which the quenching and cooling effect of quantities of water is of first importance; i.e., incipient fires in ordinary combustible materials such as wood, paper, textiles, rubbish, etc.

Class B—
Incipient fires on which the blanketing or smothering effect of the extinguishing agent is of first importance; i.e., fires in small quantities of rapidly burning material, such as gasoline, oils, or greases in vats or other open vessels or on floors.

Class C—
Incipient fires in electrical equipment where the use of a non-conducting extinguishing medium is of great importance.

F. A. ANDERSON

Some interesting fire figures

Fire losses for the year 1929 as compiled by the National Board of Fire Underwriters through its actuarial bureau:

Strictly preventable causes

<table>
<thead>
<tr>
<th>Class A</th>
<th>Class B</th>
<th>Class C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Defective chimneys and flues</td>
<td>Missuse of electricity</td>
<td>13,619,687</td>
</tr>
<tr>
<td>Fireworks, firecrackers, etc.</td>
<td>Explosions</td>
<td>1,936,860</td>
</tr>
<tr>
<td>Gas, natural and artificial</td>
<td>Exposure (including conflagrations)</td>
<td>32,142,890</td>
</tr>
<tr>
<td>Hot ashes and coals, open fires</td>
<td>Sparks from machinery</td>
<td>5,955,393</td>
</tr>
<tr>
<td>Ignition of hot grease, tar, wax, asphalt, etc.</td>
<td>Incendiariam</td>
<td>1,939,549</td>
</tr>
<tr>
<td>Matches, smoking</td>
<td>Lightning rodded and not rodded</td>
<td>7,494,337</td>
</tr>
<tr>
<td>Open lights</td>
<td>Miscellaneous known causes</td>
<td>3,322,201</td>
</tr>
<tr>
<td>Petroleum and its products</td>
<td>Sparks from combustion</td>
<td>3,369,343</td>
</tr>
<tr>
<td>Rubbish and litter</td>
<td>Spontaneous combustion</td>
<td>12,211,071</td>
</tr>
<tr>
<td>Sparks on roofs</td>
<td>Unknown causes (probably largely preventable)</td>
<td>173,565,669</td>
</tr>
<tr>
<td>Steam and hot water pipes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stoves, furnaces, boilers and their pipes</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

TOTAL $367,556,622

Note: It is customary to add to these figures 25 per cent to cover losses not reported to the actuarial bureau which brings the estimated total for the year 1929 to $459,445,778.
We asked our readers for favorite "soups"

During the War my husband was billeted in the home of an old lady in the village of Ville Notte in central France. About midnight one night my husband got orders for immediate marching, and hastily collecting his things, explained to the little French woman that he must be off; but she insisted that he first have a great bowl of 'potage.' It was delicious, and the memory always lingered. 'What was in it?' I asked. 'Onions, principally; and it had a piece of bread on the top with a thin slice of cheese.' After many experiments, here is the same dish in English.

**Chicken corn soup**

Cook a chicken—not a young one—in salted water at simmering temperature until the meat falls from the bones. Remove the chicken and cut as much meat as is desired into small pieces. Cut fresh green corn from cob and boil in chicken broth for fifteen minutes. Add finely chopped chicken and serve piping hot, with crisp crackers.

"I AM sending you our pet recipe for a soup. It is a split pea soup and belonged to my husband's family. They got it originally from their Polish cook, who made it to perfection."

**Mrs. Sherman R. Knapp, New Britain, Conn.**

**Split pea soup**

Ask your butcher for a soup bone weighing about 2 pounds, having plenty of meat and marrow. Wash, place in a large kettle, and cover with cold water. Bring gradually to a boil and let simmer slowly for a half hour. Then add 1/2 cupful green split peas and continue simmering for 31/2 hours. Replenish water as it boils away so that the bone is always covered. Season with salt and serve. Do not season until you are ready to serve the soup. The salt must not be added while the soup is simmering.

"MOTHER'S old-fashioned German beef soup is a favorite in our family. We always love to hear the story about it, too. It seems that after she and Dad were married, one of her chief difficulties was making the beef soup which Dad had liked as a boy. He tried to tell her how his mother had made it and poor Mother tried it a dozen ways and each time Dad shook his head with a disappointed look. Then one day his sister came to visit and Mother asked her if she remembered how her mother had made it. "Why of course," my Aunt said, 'do just as you have been doing but add an onion and use nutmeg instead of pepper. That's what made the difference!' Mother will never forget Dad's broad, delighted grin when he tasted his beef soup that day."

**Arlye Siemers, Madison, Wisc.**

**German beef soup**

Put a soup bone and a pound of lean beef in a large kettle, cover with cold water, and simmer on a low flame. After it has cooked thus for a half hour, add a medium-sized carrot, an onion, and a piece of root celery (or 2 stalks of celery). Cook until meat is done. Then remove the vegetables, strain the liquid, and put it in the refrigerator until the next day. Skim off the fat and reheat the stock adding the carrot and onion again, if desired. Boil 2 cupfuls of noodles, drain, and add to hot soup stock. Season with salt and about 1/8 teaspoonful of nutmeg.

"AT an Americanization class, in an evening school, the pupils (middle-aged Polish women) were pleased to learn that they, in turn, could teach us many things. One of the best recipes for soup was one for beef soup. The pupils called it Buraczkowy Barszcz, translated into English, beef soup, and it has replaced the usual cream of tomato soup in our family, often serving it for a one-dish luncheon."

**Sarah M. Lynch, Easthampton, Mass.**

**Polish beet soup**

Cook a beef bone slowly until the meat is tender, adding 2 cupfuls of beets diced into 1/2 inch cubes. Add a small onion whole for flavoring, and pepper and salt to taste. Add 1 tablespoonful of vinegar and 1 cupful of thick, sour cream. Thicken the soup with 2 tablespoonsfuls of flour. Cut the meat from the bone and add it to the soup. This soup is as good to look at as it is to taste, the red of the beets mixed with the sour cream giving a bright pink color.

"I COULD never get my family to eat giblets and as we use quite a bit of fowl, it was annoying to have to discard these morsels so many people are fond of. I made a soup of them one day and our very young daughter, who had watched me prepare it, declared it was 'chicken heart soup' and to this day it is known by that unappetizing name. Call it whatever you like, but it is good and a family favorite."

**Mrs. Herbert Howard, Buffalo, N. Y.**

**Chicken heart soup**

Simmer slowly the giblets of 2 chickens or any fowl (I use the heart, liver, neck, and wing tips), 1 cupful finely diced celery, 1 small onion, and about 2 cupfuls cold water. When tender chop giblets and return to stock and add 1 1/2 cupfuls rich milk. Add salt and pepper to taste, a lump of butter, and bind with about 3 tablespoonsfuls flour.

We regret that space does not permit of our publishing more of the scores of excellent recipes submitted. However, we shall publish some more of them in a forthcoming issue—watch for them!
and got recipes of all nations

"Turkey, in our family, always called up pictures of roast turkey, sliced turkey, creamed turkey and turkey warmed up in gravy— and still little bits of meat clinging to the bones. But Mother had a turkey soup recipe which used up the last shred, including scraps of dressing, and we seemed never to tire of it."

Mary V. Anthony, Fall River, Mass.

**Turkey soup**

Put the whole turkey carcass, broken into pieces, into a large kettle, cover it with cold water, and add a sliced onion and pepper and salt and let it simmer until it is rather thick and rich looking. Remove the bones with a long handle skimmer but do not strain the liquid. Cayenne pepper may be added, if desired.

"This is a recipe that has been used for three generations. The original came from an Italian family. A fast-day soup, no doubt, enjoyed by Cardinals et al, but materialistic enough to take the place of honor on any table."

Mrs. F. S. Van der Veer, Scarsdale, N. Y.

**Italian bean soup**

Put in a pan 1 pint of dried lima beans, pour boiling water over them, and leave covered until the skin can be removed. After skinning them, put them on the stove in 4 quarts of water, allowing for about 4 hours of slow cooking. 2 hours later, add 1 large can of tomatoes, 1 red pepper, 1 clove of garlic, 1 teaspoonful celery seed, and salt and pepper to taste. Cut up a good sized potato and add it to the rest. Three quarters of an hour before dinner add 1 cupful of rice, and, just before serving, a large piece of butter.

"This is a recipe that has been used for three generations. The original came from an Italian family. A fast-day soup, no doubt, enjoyed by Cardinals et al, but materialistic enough to take the place of honor on any table."

Mrs. F. S. Van der Veer, Scarsdale, N. Y.

**Russian borsch**

Boil 4 lbs. beef and 1 large onion until the meat is nearly tender, using just enough water to cover the meat. Then add 1/2 small head of cabbage shredded fine and 1 beet diced. Add another whole beet for coloring but remove when the soup is done; also:

1 scant cupful rice
2 tablespoonfuls dill
1 tablespoonful parsley, cut fine
4 carrots diced
5 small potatoes diced
1 can of tomatoes or equivalent in fresh tomatoes

Cook until the rice and vegetables are done. Then to serve put 2 tablespoonfuls of sour cream into a soup plate, and pour the soup over it.

"I long since abandoned the idea of feeding my family plain or simple soups, after more or less of a struggle to educate my family to really enjoy soup. I have experimented with this and that, and have hit upon a soup which they not only like but clamor for and am most happy to pass on."

Mrs. Donald J. Bell, Akron, N. Y.

**Oyster biscuit**

1 pint oysters
1 pint milk
3 tablespoonfuls butter
3 tablespoonfuls flour
1/2 cupful cream
Salt, pepper, mace

Slash oysters several times with a small knife, put them in a sauce pan, and simmer for 20 minutes. Make a white sauce of butter, flour, milk, and seasonings. Strain oysters through a fine sieve into the sauce and, when blended, add cream and heat thoroughly. Use only a sprinkling of mace. A beaten egg yolk may be added to the cream, but the biscuit is delicious without it.

**Italian bean soup**

Put in a pan 1 pint of dried lima beans, pour boiling water over them, and leave covered until the skin can be removed. After skinning them, put them on the stove in 4 quarts of water, allowing for about 4 hours of slow cooking. 2 hours later, add 1 large can of tomatoes, 1 red pepper, 1 clove of garlic, 1 teaspoonful celery seed, and salt and pepper to taste. Cut up a good sized potato and add it to the rest. Three quarters of an hour before dinner add 1 cupful of rice, and, just before serving, a large piece of butter.

"This is a recipe that has been used for three generations. The original came from an Italian family. A fast-day soup, no doubt, enjoyed by Cardinals et al, but materialistic enough to take the place of honor on any table."

Mrs. F. S. Van der Veer, Scarsdale, N. Y.

**Russian borsch**

Boil 4 lbs. beef and 1 large onion until the meat is nearly tender, using just enough water to cover the meat. Then add 1/2 small head of cabbage shredded fine and 1 beet diced. Add another whole beet for coloring but remove when the soup is done; also:

1 scant cupful rice
2 tablespoonfuls dill
1 tablespoonful parsley, cut fine
4 carrots diced
5 small potatoes diced
1 can of tomatoes or equivalent in fresh tomatoes

Cook until the rice and vegetables are done. Then to serve put 2 tablespoonfuls of sour cream into a soup plate, and pour the soup over it.

"I long since abandoned the idea of feeding my family plain or simple soups, after more or less of a struggle to educate my family to really enjoy soup. I have experimented with this and that, and have hit upon a soup which they not only like but clamor for and am most happy to pass on."

Mrs. Donald J. Bell, Akron, N. Y.

**Oyster biscuit**

1 pint oysters
1 pint milk
3 tablespoonfuls butter
3 tablespoonfuls flour
1/2 cupful cream
Salt, pepper, mace

Slash oysters several times with a small knife, put them in a sauce pan, and simmer for 20 minutes. Make a white sauce of butter, flour, milk, and seasonings. Strain oysters through a fine sieve into the sauce and, when blended, add cream and heat thoroughly. Use only a sprinkling of mace. A beaten egg yolk may be added to the cream, but the biscuit is delicious without it.

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**Special celery soup**

4 cupfuls diced celery
6 cupfuls boiling water
1 onion, sliced thin
2 teaspoonfuls salt
1/2 cupful butter
2 cupfuls pitted olives, cut in small pieces
1 cupful flour
6 cupfuls milk

Cook celery in boiling water with onion and salt until tender. Melt butter in top of double boiler, add sliced olives, and simmer for five minutes. Add flour and blend well, then add cooked celery. Measure the liquid in which the celery was cooked and add enough milk to make 7 cupfuls of liquid in all. Season with salt and pepper and serve hot, garnished with finely chopped parsley.
Why not make some of your gifts?

It is going to be smart to give practical things this Christmas. Hand-knitted sweaters, bed jackets, and beret sets make acceptable, dainty gifts—and here are some additional suggestions, easy and inexpensive to make and all of them original designs. Send 6¢ in stamps for full directions and patterns for making any one of the gifts shown on this page.

A bag of many uses

This is just the kind of bag you've always wished were hanging conveniently to catch that piece of twine you know you will want in a day or two, or just the thing to take along shopping. A bag such as this kept in the car or in the kitchen will prove most useful, and one in the coat closet to hold overshoes takes no space at all. A useful and decorative gift—and easy to make.

Dinah and n'elephant

What child wouldn't love either of them? Dinah made of brown sateen and a bit of horsehair mattress hair with big earrings, and eyes that roll. An elephant of gray flannel with big floppy ears and a chain round his ankle just like circus elephants—we'll tell you how to make both of these cuddly toys. Patterns for both toys will be sent upon receipt of 6¢ each in stamps.

Doilies that are different?

Yes, ma'am, different in two ways. They are large enough for the entire luncheon service and relieve one of fussing with two or three smaller ones that resemble a sun and satellites. The other different feature is the colored center panel which can be done in any color to match or pick up the color notes of china. A most welcome discovery to fill that last Christmas obligation!
When the plants are brought indoors

Modern homes with their sun porches, large windows, and thermostat controlled temperature encourage one to "bring the garden indoors." There is no adequate reason why our rooms in winter should not enjoy the beauty of growing plants. While we cannot flower all the gems of the greenhouse or conservatory, a surprisingly large variety may be made to succeed reasonably well.

Outdoors, dew and rain provide moisture and humidity, while unobstructed sunlight is liberally available. In the house all of these are lamentably lacking, so it behooves us to select with care the kinds of plants best able to withstand these limitations.

Flowering plants, first of all, demand sunshine. Once they are in bloom, some kinds will last well without direct sunlight; but very few will mature flowers without at least a few hours daily of those life-giving rays. Many foliage plants succeed admirably in the light from east or north windows while some will live with nothing but indirect or reflected light. Most flowering plants like 60° to 70° F. in the daytime with night temperatures fall below 50°. They resent sudden or extreme changes in temperature as well as drafts, but a daily supply of fresh air is essential.

Dry atmosphere may be greatly improved by evaporating goodly quantities of water into the air of our rooms. There are numerous devices upon the market to-day for this purpose as we know that not only plants but humans as well enjoy better health when the air in our homes is supplied with moisture. In dry atmosphere plants dry up and turn brown. Maybe you have noticed that those who have good house plants generally have more than a few, because an abundance of plants increases the moisture content of the air around them. Several plants at a window will succeed where one would fail, though of course, other conditions must be right also.

Repotting annually in the most suitable type of soil is an important factor with house plants. Limited soil in the crowded confines of a pot soon finds its food supply exhausted and unless renewed from time to time your plant faces gradual starvation. Plants frequently turn yellow from this cause.

A circular upon house plants issued by the Agricultural Experiment Station at New Brunswick, New Jersey, recommends for repotting a soil mixture as follows: one part well-rotted manure, one part sharp sand (builders' sand), and three parts good garden loam, all by bulk measurements. To each quart of this mixture add a tablespoonful of bone meal (steamed bone meal is preferable due to its quicker action). This mixture should be sifted through a one-quarter-inch to three-eighths-inch screen and be just slightly moist, never wet, when used. For ferns they recommend two parts garden loam and one part sharp sand, by bulk. Potting soil should contain enough plant food to last at least a year; it should be of such texture that both air and water will pass through it freely and still it should retain some moisture.

How often to water house plants is a question with countless housewives. The answer is, of course, "when they need it." Aye, but there's the rub! When do they need it? Well, that depends upon local conditions and individual kinds. Plants growing vigorously and producing an abundance of bloom demand more water than those in a less active state. Experienced plant men will settle the question by picking up the pot and rapping it sharply with the knuckles. If the pot rings, it is dry; if the sound is dull, the soil within the pot is moist. With some plants, water is needed every day; others do better if watered every second day. Some need to be kept quite moist, while others enjoy comparative drought. From too much water plants will turn yellow and excess water combined with insufficient sunlight frequently causes them to drop their buds.

Watering the indoor garden or any other plants, should be done thoroughly or not at all. Thorough watering at regular intervals is much better than light sprinkling daily. Plunging the pot to its rim in a pan of water, and allowing it to soak up all the water it will take is an excellent practice.

A wide variety of plants may be grown with more or less success within the house. The accompanying chart indicates some of the factors to be considered in particular cases. Be sure that no illuminating gas escapes into the rooms, as even such an infinitesimal amount as one part of gas in forty thousand parts of air will seriously affect and sometimes kill plants.

Romaine B. Ware 55
Lesson Two

Color is one of the most potent and one of the most pleasing means of expressing ideas. Color produces, consciously or unconsciously, certain definite mental impressions.

To arrange color background in such a way that no part of it becomes too important, aggressive, or forceful is your first color problem in the study of interior decoration.

The American Home opens a decorating class—won't you join it?

Music, pictures, color—all are methods of communicating ideas even between people who do not understand the same word language. Of these three, color is the least understood and the most abused. In order to use color to express ideas with the utmost perfection it must be understood as well as felt, and used in decoration to express ideas rather than for personal likes or dislikes.

Every color has a fundamental meaning, and to decide on a color scheme before you thoroughly understand the meaning of the colors involved or the mental impressions they make on other people, is to forget the fundamental reasons for using color at all.

Yellow is called light because it is more like the sun or artificial light in its appearance than any other color. Just as light brings cheer into a darkened room, just as it gives life to plant forms, so yellow, entering into any color scheme, introduces this same feeling of light, cheer, buoyancy, and life. Buff, cream, écru, lemon, etc., are all yellow color tones in which yellow is the dominating element.

Red suggests blood and fire, creates ideas of warmth and irritation, arouses passions, suggests aggressive action. Used in decoration, it contracts apparent size if used in excess. Its skillful use brings out a quality of warmth and inviting hospitality not to be despised but, generally speaking, can be used only in very rich fabrics and in rooms of imposing dimensions.

Green is a combination of yellow and blue, thus it produces the combination of light with coolness, cheer mixed with restraint. When properly harmonized, it may become a pleasing part of any color combination or decorative scheme under any circumstances.

Orange is a combination of yellow and red, thus combining the light that yellow gives with the heat of red, the vitality of yellow with the aggressiveness of red. Orange includes such colors as browns of all kinds, red buffs, henna, and many wood colors. In these color hues of orange, however, the other colors hold it in restraint so that its full power is not exercised. A small quantity of orange is enough, since only a small area of it is essential to give all the impression necessary of its vitality.

Blue is cold and non-aggressive, produces sensations of coolness, repose, restraint, and formality. In fabrics and accessories it is one of the most difficult of all colors to harmonize satisfactorily.

An entire room of any one of these colors is not desirable under any circumstances. I have printed them here merely to show what these colors mean, consciously or unconsciously, to anybody who lives with them, for each of them has its distinct mental qualities or impressions. In selecting color schemes it will be seen how important and necessary it is to know or sense the psychological effect of colors in order to control them to express the ideas which you wish to convey in your home.

Rugs are probably more often badly related in color values than any other one article used in furnishing a house. Since the floor is a background, since chairs must be seen upon it, as well as people, and since it is unimportant as a show place when compared with the walls, it naturally follows that it must not be more conspicuous than they are. "Strongest contrast" means "strongest desire to look" and unless you feel that your floor is the most interesting part of your house, do not make it conspicuous and eye-catching by making the individual center his interest upon a place where he should walk and place his feet without conscious calculation. Distracting figures in rugs, scatter rugs thrown at different angles across a floor—these things unbalance the whole architectural structure of a room, are unrestful and rather undignified.

The American Home
**Christmas gift suggestions**

**——for grown-ups**

Continued from page 12

12. Fostoria glass bud vase with wi­
teria base; price 69 cents. Please add 10¢ to cover the postage.

13. Plain green glass vase in classic shape, price 49 cents. Add 10¢ to cover the postal charge.

14. Green glass vase with delicate cut design, 98 cents. Add 10¢ to cover the postal charge.

15. Desk lamp with English bronze finish, $2.19; shade of parch­
ment paper with brown lines, 94¢; add 10¢ for postage.

16 and 17. Decorative box with four packs of playing cards (see 17 for cards), $1.95. Add 10¢ for postage.

18. Box with two packs of playing cards, ship design on cards, $1.00. Add 10¢ for postage.

19. Suede-cloth bridge table cover, "velvety leather-like fabric"; says approving bridge expert Lenz. Choice of pottery blue, red, sandalwood, and jade; $1.00 each; add 10¢ for postage.

20. Beveled glass cup and saucers, practically indestructible, choice of black, orange, red, green, and ivory. Plates 56¢ each; cups and saucers 89¢ a pair. Add 10¢ to cover the postal charge.

21. Triangular bridge refreshment tray, one of set of four which just fit table. Enamel metal, two con­
trasting colors in each set: black and peach, ivory and green. Black and red, $2.69 a set; add 10¢ for postage.

22. Two charming color prints of flowers, green frame, $1.04 a pair. Add 10¢ for postage.

23. Cream-white imported 8" bowl, gold border; price $1.49. Add 10¢ to cover the postage.

24. Colored miniature in ivory com­
position, mat and gilt frame forms top of box of dusting powder, velvet pad inside, $1.00 each. Add 10¢ for postage.

25. Decorative pewter oak leaves for bonbons or nuts, $2.50 each. Add 10¢ for postage.

26. Cream-white imported 8" bowl, gold border; price $1.49. Add 10¢ to cover the postage.

27. Decorative pewter oak leaves for bonbons or nuts, $2.50 each. Add 10¢ to cover the postage.

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34. Decorative pewter oak leaves for bonbons or nuts, $2.50 each. Add 10¢ to cover the postage.

35. Decorative pewter oak leaves for bonbons or nuts, $2.50 each. Add 10¢ to cover the postage.

**——for children to buy**

Continued from page 13

13. Mammy brushes, sold separately, 50¢ and $1.00. Add 10¢ to cover postage.

14. Black cocktail tray with white dice and cocktail decorations, $1.15. Add 10¢ to cover postage.

15. Red lacquer box with white com­
position scottie ornament on top and two packs of gilt-edged cards inside, $2.00 postpaid.

16. A black pocket-case of excellent quality pin morocco, with leather lining, 4" x 7 1/4", has zipper open­
ning and roomy center pocket for papers, card pocket, and two stamp pockets, $1.50. Add 10¢ to cover postage.


18. Green box with gay hunting print on top, filled with man’s size letter paper, $1.00. Add 10¢ to cover postage.

20. Beveled glass cup and saucers, practically indestructible, choice of black, orange, red, green, and ivory. Plates 56¢ each; cups and saucers 89¢ a pair. Add 10¢ to cover the postal charge.

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**New Scientific Process**

**banishes Weather Discomfort**

Talk with one of the 20,000 Home Owners now enjoying the benefits — We'll arrange the interview.

**You can save from 20% to 35% or more in fuel ...**

Your house can be made uniformly comfortable, upstairs and down — no more chilly, drafty rooms in winter—no more stifling-hot rooms in summer ... By one simple operation ... in a few hours’ time.

To prove this strong statement, we’ll send you the name of one of the 20,000 home owners now enjoying the benefits of Johns-Manville Home Insulation—the name of a home owner in your own vicinity—an actual user.

Get in touch with him—bear his name the name of one home owner in my vicinity who has J-M...! Mail this for IS’ame and Booklet.

Mail this for Name and Booklet

Johns-Manville
292 Madison Avenue, New York, N. Y.
Please send me the name of a home owner in my vicinity who has J-M Home Insulation—and a free booklet.

Name __________________________
Address __________________________
The American Home Pantry Shelf

The American Home Introduces and Recommends WRIGHT'S SILVER CREAM POLISH to The American Home Housewife

Previously introduced SHREDDED WHEAT in the November issue

Kitchen Cabinet through Courtesy of Houssier 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.

COLORS THAT
hold their beauty

Down to the very least incidental note of color, you plan your room. And what is the use of it all if three months later, your draperies have changed their mind?

With Orinoka Sunfast Fabrics there is not the slightest chance of such a catastrophe. For the very yarns of which they are made are dyed by our own special process... a process which makes it impossible for either sun or water to fade them. Yet Orinoka Draperies cost no more than ordinary materials.

Authentic Orinoka Sunfast Fabrics are protected by our guarantee! On every bolt of the fabric you will find this tag: If the color changes from exposure to the sun or from washing, the merchant from whom you bought the material is hereby authorized to replace it with new goods, or to refund the purchase price. This tag is your protection against substitution, and you should insist upon seeing it.

We have a most interesting and helpful booklet of interiors, brilliantly illustrated in color, and showing Orinoka Sunfast Fabrics in all their real beauty. It is free. Why not fill in and mail the coupon below, now?

SLOW-HEATING RADIATORS

"Why do some of my radiators heat more quickly than others?"

Usually because the air valve sticks, this being the nickel-plated attachment screwed into one end. Through this the radiator should empty itself of air as steam begins to enter; it is open for cold air but closes on the contact of hot steam. If it sticks, air cannot get out, and, of course, steam cannot enter. Unscrew it at a time when the radiator is cold; a gentle shaking may release the inside parts. A better plan is to soak it in gasoline for fifteen minutes or so to dissolve gummed oil.

INSULATING AN ATTIC

"Can insulation be put in a house after it is finished, or must this be done while the house is being built?"

It will be more easily applied during construction, but can be effectively added later. The method will depend on how the house is built. If the attic is not floored, insulation can be placed between the beams either as a powder or in loose, fibrous form. With a floored attic, the insulation is applied to the roof, either between the rafters or covering them. Finished rooms in an attic can be lined with stiff insulating boards nailed direct to the walls and ceiling; when there is no attic or it is not accessible, these boards can be applied to the ceilings of the rooms below. The walls of a finished house can be insulated by a process that blows fibrous material into the spaces within them.
GIVE A FRUIT CAKE OR PLUM PUDDING

for Christmas This Year

For nearly half a century Hampton's have been making delicious Fruit Cakes and Plum Puddings. And now—by following and using the same wise old tips and only the best ingredients, we offer American Home readers exceptional holiday treats. Haughtily packed in white moire boxes, postpaid anywhere in United States, our Fruit Cakes and Plum Puddings make unusual "lasty" Holiday gifts.

FRUIT CAKES

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<th>Size</th>
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<td>1/4 lb.</td>
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PLUM PUDDINGS

About 1 lb. per box $3.95

A. HAGAMAN & COMPANY

883 Madison Ave. Allenvy, N. Y.

GLOVES FOR THE GARDENER

These garden gloves have been treated with a special cold cream preparation which will not allow your hands to become chafed. The stiff cuffs are made of chintz.

Gloves, pair scissor & basket with
corpornel flower design complete the set. Price $2.00 postpaid. Lewis & Conger, 78 West 45th St., New York City

Make It Yourself

Every woman can make these charming rugs which have become so popular with the smart set in New York and other large cities throughout the country. All instructions with ample material to complete the rug is contained in each box. There is nothing more to buy. It takes but a few days to complete ... . A most attractive and lasting gift—adds charm and color to any home ... Only new materials are used which have been sewed into tubes and turned so that there are no raw edges to fray out. This is a patented feature found only in PUFF BRAID RUGS.

A MOST LUXURIOUS GIFT

Make It Yourself

2 95

Now every woman can make these charming rugs which have become so popular with the smart set in New York and other large cities throughout the country. All instructions with ample material to complete the rug is contained in each box. There is nothing more to buy. It takes but a few days to complete ... . A most attractive and lasting gift—adds charm and color to any home ... Only new materials are used which have been sewed into tubes and turned so that there are no raw edges to fray out. This is a patented feature found only in PUFF BRAID RUGS.

Colors are Blue Mixtures, Brown Mixtures, Red Mixtures, Green Mixtures and Black Mixtures.

If your local store has not received their shipment write to us stating color, size and number of boxes desired and we will send them to you parcel post collect. Do this now so as to have them ready for CHRISTMAS GIFTS.

Box for 24" x 36" Rug $2.95, 24" x 48" $3.95–50" x 60" $4.95

PUFF BRAID RUG CORP., Dept. B, 290 5th Ave., N. Y. C.
Perugian Doilies

Lovely in design and color—expertly hand-woven—there is always a place for Italian peasant linen. It gives just that unusual touch and necessary glass. With fringed edging that makes a room so attractive.

Hand woven—there is always a place for Italian peasant linen. It gives just that unusual touch and necessary glass. With fringed edging that makes a room so attractive.

Price $10.00 from Lord & Taylor, 5th Avenue and 38th Street, New York

Heat and stain resisting trays

Gleaming black micarta, a synthetic product of the Westinghouse Electric Co., has been used for some time in modern architecture, but a delightful new use for it takes the form of these trays. They are imperious to heat and acids. There are five designs by George Switzer, the well-known designer:

“Imperial,” “The First Empire” (shown at left), “Tribal Prayor,” “Marco Polo,” and “Dynamique.”

Size, 13⅜ x 17⅜ price $5.00. For sale at all department stores

A child's typewriter

This Remi Scout model is ideal for a student's use. It has a standard four-row keyboard and writes both small and capital letters. It is light in weight, easy to carry about, and may be placed in a drawer when not in use. Price $19.75. Remington Rand, Inc., 465 Washington St., Buffalo, New York

New and smart dinnerware

One of England’s famous pottery houses has produced this lovely old ware so typical of the Early English and Colonial periods. The Gadroon fluted edge in ivory brings out the beautiful colorings of old rose with just a touch of green and blue. Breakfast sets for six (32 pieces) $12.50; luncheon sets for six (50 pieces) $30.00; dinner sets for twelve (93 pieces) $37.50. May be had also in open stock. From John Wannemaker, Philadelphia, Penn.
Announcing the Release of

MARGARET E. BROOMALL

(U. S. Patent No. 36)

THIS, we claim, on account of its record to date, is the finest exhibition Dahlia in the world. Since it made its debut at Atlantic City in 1930 and won The American Home Achievement Medal and $100 cash prize as Best Undetermined Seedling, also Best Bloom in the Show, we have had hundreds of requests, asking about this, the super Dahlia of all time. We are now offering a limited number of plants for delivery next spring, at $15.00 each. All plants sold subject to conditions of the patent law.

Achievements of this Great Dahlia

Received the highest score ever given a Dahlia at the official American Dahlia Society Trial Grounds at Stones Corner, 90.5% in 1931. The best Dahlia in our garden for four years, during which time we distributed many of the finest great Dahlias, including the Broomall, Ballay, and Albatroas. Last year we sent out Murphy's Broomall variety, Strongheart (Ballay) and sensational new Dahlias, among them: Palo Albo (Balby) and Albatroas. Our 1933 Catalog will give the full history and description of this magnificent Dahlia.

SUCCESS DAHLIA GARDENS,

Charles G. Reed
Lawrence, Mass.

DAHLIAS

DELPHINIUMS

TRANSVAAL DAIIES

Send your address now for Catalog, showing all of these beautiful and fascinating flowers which can be easily grown the first year from seed.

Our Dahlia Values Are Outstanding

Our Dahlia Values Are Outstanding

Collection A—Hand-hybridized Dahlia seeds from American Dahlia Society Trials, 1931.

50 Seeds $1.00

Collection B—Darwin hybrids, many from new crosses. 50 Seeds $0.95

Collection C—Seeds from general collections of all varieties. 100 Seeds $1.40

DAHLIAS and Delphiniums of the new type, having stiff, white, and exquisitely colored combinations. $0.50 a Packet.

TRANSVAAL DAISIES are from the very finest South Afric plants. They perform best in our garden at this season. $1.50 a Packet.

JESSIE L. SEAL

69 Third Ave., San Francisco, California

New for 1933

PALO ALTO

STRENGTH

THE PERFECT DAHLIAS

from the home of

SATAN

FULL MOON

ACHIEVEMENT

Roll of Honor Dahlias

CATALOGUE ON REQUEST

BALLY DAAHIA GARDENS

State Highway, PALO ALTO, CALIF.

JEROME KERN

and COLONIAL DAME

The outstanding dahlias of the year

JEROME KERN's writings are noteworthy:

At ATLANTIC CITY: It is the opinion of the judges that the best undetermined seedling in the largest seedling class in 1931 was won by the Albatroas Co. & Garden Payment Gold Medal and $139.40 in cash. In the three-bloom class, for best bloom, entry 100,001 was the winner with the tremendous victory of the most outstanding seedling types.

At EASTON: Best undetermined seedling and the best Dahlia in the Crown of Honor.

At NEW YORK: Best keeping variety, winning the Egleston Cup.

It can readily be seen that JEROME KERN is not only a great exhibitor but also a great writer.

JEROME KERN has for his running mate the most beautiful lavender Dahlia to-day. They send a copy of their 1933 Catalogue for free.

DAME is fulfills a long-felt want: that of being a good growing, exhibition type lavender flower, from which each year's increase is the best of all the world at present. JEROME KERN and his service are both the best.

PANSON RAND, and DONNY MASON.

For orders will be made for each entry as of entrance of J. E. Why not write for a copy?

VEILE and MENDHAM

THE ULTIMATE IN DAHLIAS

Easton, Pennsylvania

A true Christmas story

Continued from page 6

the custom to change seats during the meal, so that the male servants were seated next to the husband and the female servants next to the housewife. From olden days it had always been the practice that during Christmas time there should be no difference at all between people regardless of rank, and in ancient times, on Christmas night the family and servants slept together on the straw-covered floor, like Christ himself in the stable.

The principal festival meal of Christmas was taken on Christmas eve at midnight—the moment of the nativity of Christ. Nowadays we usually dine some hours earlier in the evening, although Christ­ mas eve is considered the most im­ portant day of the year, and at least one day should be reserved for the making of Christmas puddings, as described below.

"During Christmas time," says an old Norwegian proverb, "one must quench one's thirst for a whole year, and eat one's fill till next Christmas." Among many other dishes that were used in the country at this time, was the so-called Norwegian cream porridge, made of thick sour cream and flour. In the towns it was most often made of milk and rice, and both sets of Christmas puddings are still in use with us. In earlier times it was the usage among the countrymen in some parts to place the porridge pot on the table on Christmas eve. At the moment when the pot was carried into the room, one of the persons present had to fire blank, both as a sort of salutation and to drive away the evil geniuses and sprites that wished to seize upon the beloved family and the substitute by making the Christmas puddings. The Christmas candles had to be moulded very wide and tall, for they must burn through­ out the night, without going out. Christmas night, someone had to be watching the light all through the night, without touching the candles with a finger. If any light happened to go out by itself before dawn, this was thought to be an ill omen and someone in the house­ hold would die before the next Christmas. It was also the belief that if anyone dared steal away from the Christmas tree at midnight, he would die during the whole year to come.

It was also the belief that if anyone dared steal away from the Christmas tree at midnight, he would die during the whole year to come.

But there were also plenty of other, because this was the day of family and home life only. But from the twenty-sixth of De­ cember, or the second Christmas day as we call it, and until the thirteenth of January there was a never ceasing succession of parties.

On New Year's eve or at Epiphany there formerly used to be a large procession of poor boys, called "the star boys," who used to walk about the towns from house to house with a star on a pole, and they would perform a sort of versified biblical drama with alternating songs. The last Christmas rite was called "sweeping out Christmas," or sweeping out all the spirits and gnomes with a broom. But there, if we were to tell you of all the old Christmas customs of Norway, I should have to write a whole book. But I hope that this story will be of interest to your American readers.

SIGRID TANG, Oslo, Norway
Good-to-eat Christmas decorations

Continued from page 8

mint sauce colored green and
made with chopped mint leaves.
Sprinkle with the red hots and
silver shot and top with a yellow
citron star. The children will be
equally delighted if their ice
cream comes served in small
flower pots or sherbert cups
lightly covered with powdered
sweetened cocoa and planted with
a sprig of holly or a spray of ever-
green. With a sugar plum tree as
a centerpiece, plum pudding is the
right dessert. Bring it to the
table in a blazing glory of lighted
Fourth of July sparklers.

Ice cubes for the beverage may
have stars in their centers cut
dercitron or from orange or
lemon peel. A spray of holly, mis-
tletoe, or mint is another festive
garnish. Fill the trays full half of
water and freeze, then add the
garnish, covering it with a thin
film of water. After this is frozen
fill the tray full for the final
freezing. Ice cubes in the Christ-
mas colors are easily managed by
adding colored fruit juices or pure
coloring to the water before putting
in the tray.

Taffy nut baskets filled with
candied fruit are tempting favors.
These are formed while the taffy
is still in the pulling stage. Take
a long strip and coil it around and
around to form the bottom; in
the same way build up the sides.
A short strip makes the handle.

"Help yourself to Christmas"
we invite every guest who visits
our Christmas tree. The whole
family takes a hand in making
these sugar and spice-laden decora-
tions. We usually start with the
Santa Claus apples because they
keep indefinitely. Choose ten or
twelve of the reddest and polish
it to a fire-brigh shine. The apple
forms Santa's well-filled coat.
He has a ball of cotton fastened
on with a toothpick. The legs and
arms are of cotton too—so is the
fur belt and the long white beard.
The features are embroidered with
colored thread and the favor fin-
ished with a red crépe paper hat.

Oranges are turned into China-
men by painting the Oriental's
almond eyes and sly mouth on one
side and fastening to the other a
long queue plaited of black crépe
paper. Slip one end of the queue
through a circle of the black paper,
pasting this as a cap to the
Chinaman's head. A black cord
threaded through the orange will
hold it securely. Kumquats are
easily strung into dolls, the fea-
tures added with melted chocolate
or India ink. Any fruit wrapped
in colored foil, wax paper, cello-
phone, or glassine cloth is a sure-
for-certain treat on the tree.

Snowmen of marshmallows melt
only in your mouth. Stick a
marshmallow head and body to-
gether with toothpicks. Cut a
marshmallow in half to form the
legs. Another halved marshmal-
low makes the arms. The hat and
features are painted with choco-
late icing.

There must be a parade of ani-
mal crackers across the mantle
and right around the tree. Have
the beasts frosted white and green,
and strung on a long red cord
with at least four inches of space
between each cracker. Ginger
bread animals add their delicious
personality to the cookie zoo.
And, of course, there are ginger-
bread men. These I cut by home-
made pasteboard pattern. Raisins
do for the eyes and nose; a piece
of citron forms the wide grin;
small round peanuts button up
the coat, a piece of red gumdrop
makes a daring necktie. When you
bake these brownie men run
e a needle threaded with a cord
to form a tying loop about an inch
from the top of the cookie. Wrap
them in cellophane to keep fresh.

A lot of work?—maybe. If you
insist on making work out of
smiles and laughter and the mis-
takes of eager helping hands. But
when our band gather around the
kitchen table with needles and
tinsel and nuts and paste, the ev-
ing turns into a star spangled
heaven. The room radiates good
cheer. We mix the Yuletide spirit
for certain treat. A copy of this now famous catalogue will be
reserved for delivery to you in January on receipt of your request.

"GROW POTASH FED DAHLIAS—IT PAYS"

DahliaDel Nursery

Warren W. Maytrott
Box A, Vineland, N. J.

A GIFT FOR A GARDENER

If your Christmas list includes the name of someone who
loves to fuss in a garden, we recommend that you give that
person a subscription to the Gardeners' Chronicle. The
"Chronicle" is an up-to-date monthly magazine that covers
every phase of garden activity. It is timely, authoritative
and interesting to read. Such a gift will bring pleasure
through all the year. The cost, you will be glad to know,
is quite moderate—only $2.00 for one year's subscription.
Two gift subscriptions may be had for $3.50, three or more
at the rate of $1.50 each.

GARDENERS' CHRONICLE

522-A Fifth Avenue
New York, N. Y.

REGAL LILIES

We have harvested by the hundred thousands the
finest of plump Regal Lily Bulbs. In order to encourage
December orders and
Bulb Gifts to garden
friends, we offer for De-
cember only, Regal Lilies
at these special prices:
6 to 7" bulbs
$13. per 100; $2. per 12

AN OMISSION

We regret that the name of Marjorie M. de Mott was
omitted as co-author of the article "What to Expect of a
General Maid," published in the August-September issue.

December, 1932

41
Lilies of the Valley
(Will Bloom in 21 days)

An Ideal Gift That Will Bring Joy all Winter — Delicious, Nutritious, Daughter Away from School, or Any Happy Occasion — Including Yourself!

Lilies of the Valley—most charming and intimate of indoor flowering plants—may readily be grown all winter long in one's own room by following these simple directions:

Order now 100 Schlings' Special Forcing Pips and 5 lbs. of Schling's Prepared Fibre Pips .......................... $0.00
12 Schlings' Special Forcing Pips and 5 lbs. of Schling's Prepared Fibre Pips .......... ........................ $2.00
25 Pips and Fibre ................. .......................... $3.00
12 Pips stained in gift bowl of exquisite varied colors, in 5.00 variety of shapes .......... $10.00
100 Pips and 5 lbs. of Schling's Prepared Fibre ................................ $10.00

B. N.—If your order is to be a gift, be sure to give the name of the person who is to receive the lilies of the valley. If not, give the address to which it is to be sent.

Each additional bowl, 50c.

Schling's Bulbs
MAX SCHLING, SEEDSMEN, INC.
Madison Ave., at 55th St.
New York City

Miami and other Indoor flowering plants—may bloom.

Cleaning gas burner plates
To give gas burners and plates a thorough cleaning fill a pail within two inches of the top with water, shaking it into a heaping tablespoonful of sal soda, one of lye, and one of Gold Dust. Let this come to a boil. Immense top plate and burners in this solution and let boil for half hour. Then reverse, putting the top end down and boil for another half hour. All grease and grit will be removed.

MRS. PAUL H. ROTH
Minneapolis, Minn.

Tuck the house over to the young folks
Continued from page 10

Orange waffles
2 cups flour
1 tsp baking powder
2 tbsp. sugar
1 tsp. grated nutmeg
1 cup melted butter
2 tsp. sugar
2 eggs
2 cups flour
1 tsp. soda
1 1/2 cupfuls sugar
3/4 cupful molasses
1/4 cupful water
2 tbsp. sugar
1/4 cupful melted butter
1/2 tsp. baking powder

Ice box nut cookies
1 cupful sugar
1 egg
1/2 cupful flour
1/2 cupful sugar
1/2 cupful water
1/4 cupful salt
1/4 cupful flour
1 cupful vanilla

Cream butter and sugar together, add well-beaten egg. Add chopped nuts to flour which has been sifted with the soda. Mix well, shape into a roll about 3 inches in diameter, and roll up in waxed paper. Place in refrigerator to chill thoroughly. To bake cut off thin slices and bake ten minutes in moderate oven.

Candied apples
12 firm red apples
4 cupfuls granulated sugar
1 1/2 cupfuls water
1/2 cupful light corn syrup
Red coloring

Boil sugar, syrup and water together till brittle when tested in cold water. Add coloring matter, and place pan in dish of hot water. Add flavoring. Insert apples one by one into the syrup. Remove quickly, swirl apple rapidly to coat evenly.

ELLEN D. WANGNER

For 1933
"WM. J. RATLIEFEBER"
A New Color in a New Dahlia
For offering this novelty I am offering to the first person who sends the name and address of the person to whom this catalog is sent, a new shade of color, a Tyrian rose red, free from blushing and burning. One has to see this dahlia growing to appreciate its beauty and fine habits of growth. Roots only $1.00.

This is only one of the fine varieties I am offering in my 1933 list—ready in January. Contains practically all the great dahlias offered to-day. A request will reserve a copy.

ALBERT PARRELLA
3380 Ely Avenue, corner 32nd Street
Bronx, New York City

POT 'O' GOLD
New Large, Brilliant Yellow, Informal Decorative Dahlia by the Originators of Hallowe'en, Chappaqua's Alaska
Chappaqua Chietain
Write for catalog
CHAPPAAQUA DAHLIA GARDENS
CHAPPAAQUA, N. Y.

NEW MINIATURE DAHLIA
Mt. Whitney Sunset
This Dahlia received Certificate of Merit at The American Dahlia Society's Annual Show at Atlantic City, N. J., and in the 1932 show at the Philadelphia Horticultural Society's show. I am now sending a half dozen with directions for the same. Perfect in all respects. Large heads, well colored, lovely color. Roots each $1.; three for $3.
F. E. HODGSON
Hodgson Greenhouses
Pottsville, Calif.

Golden Rule Dahlia Farm
Lebanon, Ohio
Originator of Buckeye Bridle, on the honor roll for the fourth consecutive season, and the well-known Table of Rating medals and a distinct winner throughout the state.

Write for Our Catalogue Ready in January

"Florence Louise"
A Prize Winning Dahlia
Winner of bronze and silver medals, also three other prizes. Blooms 5 to 10 inches in diameter, and is said to be frost hardy. Crimson yellow. Roots 95c. Plants $1—$2 with orders. A few choice bulbs.

WALTER H. OENTER, 25 Oak St., Kinston, N. C.
December, 1932

Garden miniatures

If possible place a layer of gravel and a little charcoal first. Next come the planning for mountain and cliff, and these are built firmly first with rock. Burned-out coke has much the effect of volcanic rock, is light in weight, porous, and offers good holding places for soil.

What material is planted should be placed as the design is built so that roots may be toward planted, and good rich soil rammed carefully around them. With so little used, we must provide sufficient food.

Even as in the larger real garden, the pool can be put in with cement; but the Japanese more usually build their torrents of clay, painted or dyed to represent the falling water, then use sand for pools and sea. The sandy waves are carefully traced, often dyed, the heron's feather marking the foam of the surf, with whitest sand delicately sifted in.

Ground is sometimes put in with a crude papier mâché of wet newspaper pulp dyed to the proper shade. Personally, I vastly prefer a little fine compost for the soft and dainty mosses so beautiful in themselves. Satisfactory ones for indoor use may be had from florists in most cities, though I do not find them listed in such nursery catalogues as I have at hand. Those from our own northern woods have some struggle to survive in overheated northern woods have some struggle to survive in overheated

Introducing
3 NEW DAHLIAS

“JANE DEW”

Magnificent and cry-attaching. A fine true pink with white rays. nap with best exhibition blooms. Originated by Clarence Dow, of Petaluma, California.

“PASTEL GLOW”

The true strain of Old Ensign Dahlia with fluffy petaled bloom somewhat shorter, less profuse and smaller. A very new variety cultivated by Mrs. Clara Arland. Roots $1.75. Plants only $1.

“THE SUN”

Bright glowing salmon yellow, with sunburst form. Clones from Industrial Co. to front-easirs to all. Will R. Miller of Fillmore, California. 3.00. Plants only $1.

RUSCHMOHR GARDENS

52. S. Kenyon Ave., R. B. Ackermann, Importer

An aquarium of brilliant Tropical Fishes. $13.50 value. For free Catalog, barite for free. Write to Mrs. P. B. Ackermann, New York, N. Y. for description of Tropical Fishes. $13.50 value. For free Catalog, barite for free. Write to Mrs. P. B. Ackermann, New York, N. Y.

260 Home Plans $3.50 Postpaid

700 photos and plans of interest to bungalow owners, and many of interest to framing and building homes, including American and English colonial homes, cottages and bungalows, costing from $1000 to $200.00. Sent postpaid for $3.50. Ask for our list of weekly Dahlia BADETTY BROS., Huntington, N. Y.

An Ideal Christmas Gift!

And a Special Christmas Collection makes it an inexpensive one!

Christmas Collection of Tropical Fishes. $13.50 value

For the species of the most interesting species of tropical fishes. One pair each of the better sorts, $1.00 each. Send for a free Catalog. Write to Mrs. P. B. Ackermann, New York, N. Y.

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TROPICAL FISHES
FROM THE ORIENT

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An aquarium of brilliant Tropical Fishes makes a distinctive and appealing Christmas gift. And our Special Christmas Collection makes it an inexpensive one!

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For Flower Lovers

Only

Each year, there is a substantial increase in the demand for Dreer's Garden Book, the one completely authoritative work of its kind. This year, as before, we have done our best to anticipate the increased demand for the 1933 edition, which will be ready for distribution in January.

If you have been a Dreer customer during the past two years, you will get the new volume automatically. If you have not, we can help you to avoid disappointments by asking us to reserve your copy NOW.

The Garden Book will be sent from our regular stock to those interested in vegetable and flower seeds, roses, perennial plants, etc.

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Special for Christmas . . . $9.50

$7.50

DREER'S

11 Windsor Aquarium

Handsome 6-gal. aquarium especially designed for use in windows. Made of white porcelain, with slate bottom and double strength glass.

Write for FREE Catalog

Contains many illustrations of fishes in natural color. Look for supplement giving new low prices for winter.

Wm. F. Tricker & Co., Inc.

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SUTTON’S Big Catalogue for 1933 NOW READY

You’ll never regret investing 35 cents in the big, 200-page Sutton Seed Catalogue for 1933. It describes hundreds of new Dahlia varieties, exclusive with Sutton & Sons, and all of the famous Sutton perennial plants. Four generations of Suttons have been growing and breeding superior seeds since 1856. The Sutton reputation is worldwide. Flower lovers in the United States write glowing letters telling of the wonderful success they have had with these quality seeds. Plant Sutton’s Seat and your garden next spring and you will have a garden filled with gorgeous flowers all summer. You can have your favorites as well as many new varieties not grown in your neighborhood. Send for the book today. 35 cents (International Money Order) will bring it postpaid. Then when you send your order for $3 or more you may select 35 cents worth of seeds (your choice) in addition, free. That can- cel the cost of the catalogue — which you’ll find a valuable guide in horticulture. Address Sutton & Sons, Ltd., Dept. A-2, Reading, England.
The 1932 Dahlia roll of honor

Continued from page 27

dep! In spite of its size it is a graceful flower of vivid golden-yellow.

COLONIAL DAME (Veile & Mendham) Semi-cactus. The color is clear lavender shading al-most to a blue in the sunlight, but a live, clean-cut color. In form it combines Frazer's yellow with the

WHITE WONDER (Kemp) Inf.-dec. This big white has been called for two years by the origi-nator, White Fort Monmouth and perhaps, no more fitting descrip-tion could be given to it. A clear white very much with the same formation as Fort Monmouth and the same long, graceful, wavy petals, it won at Best Undissemi-nated Seeding in the Open-to-All at Red Bank.

STRIONGHEART (Ballay-Success) Inf.-dec. This was not exhibited during the season, but I saw it growing and was impressed with its lovely color and fine form.

LA FIESTA (Cordes-Eastman) Inf.-dec. One of the season’s out-standing winners and probably the most distinctive of the new Dahlia in actual form. Won the Court of Honor Prize at Camden, also as Best Informal Decorative Seeding at New York, Pennsyl- vania Horticultural Society Show, and at Richmond, Va.

JAMES KIRBY (Badetty) Inf.-dec. Winner as best 1932 Introduction, Ten Blooms on Long Stems at New York, also as Best Red in the Open-to-All Section, in Rockville Centre. The color is a bright, rich cardinal red on well-formed, deep flowers, with extra good stems and foliage.

SANKO (Alling) Semi-cactus. Just what this name means | don’t know, but I can say it was given to a very beautiful good type Semi-cactus flower in a clear, pleasing combination of orchid, lavender, and silver.

HILLCREST MANDARIN (Scott) Inf.-dec. A flashy big flower, brilliant oriental scarlet and golden yellow, one of the brightest color combinations I have ever seen in a Dahlia. The plant is a thrifty grower and a free bloomer.

JANET DREW (Dew) Inf.-dec. No Dahlia in this 1932 review has, I believe, a better chance of suc-ces when disseminated than this magnificent pink. It is, I think, the pinkest pink Dahlia of all the large flowered varieties. The color is as true as in A. D. Livoni.

SETH PARKER (Redfern) For-dec. Here is another fine flower from California, and from a stand-point of color and growth rate it as one of the most distinct-ive of the new things. The color is peach pink shedding towards old rose; in general appearance it is not unlike Buckeye Bride, but is a larger flower.

POT O’ GOLD (Chappaqua Dahlia Gardens) Inf.-dec. A free bloomer, claret-yellow with a rich grace-ful, big flower. It is a good type informal with very long, wavy petals. Both the face and reverse of the flower are clear yellow, giving an unusual richness in a pastel shade.

PASTEL GLOW (Artland-Rushmh-oer) Inf.-dec. A magnificent Dahlia. A large, deep, high-centered flower of pastel pink. Against artificial light I have never seen one more beautiful.

FLORENCE LOUISE (Ostrander) Semi-cactus. This Dahlia caught my fancy at the New York Show. It has an impressive record as a 1932 prize winner—Largest and Best Bloom at Trenton—and also winning the Undissem-plated Seeding prizes at Poughkeepsie, Albany, West Park, Rosendale, Jersey's Majestic (Waite) Inf.-dec. A giant Dahlia and naturally large under normal growing conditions. The color is a pleasing blend of salmon, old rose, and gold.

HILLCREST ROYALIST (Scott) Inf.-dec. This is a big, richly colored flower of Burgundy wine red enriched by a background of vermilion. This combina-tion of colors gives this flower a richness seldom seen in a red.

EAGLE ROCK PRINCE (Broom-all-Success) Formal-dec. A wide petalled combination of autumn colors. Rich and distinctive, and a worthy companion to the good varieties that have come from this originator.

MR. WHITNEY SUNSET (Frame) Miniature-dec. This is the first American miniature ever featured in this Honor Roll. It is also, I believe, the first American Miniature to receive a Certificate of Merit at the American Dahlia Society Trial Grounds at Storr's in 1931. It is a gem of a Dahlia from the beginning of the season to the end, and a prolific bloomer.

MONMOUTH PENNANT (Kemp) Inf.-dec. Commonly called for two years by the originator, Monmouth Pen-nant (a new locator), Golden Heart, Purple Wonder and of course 'Penny Lane.' They are all good Dahlias. I do not know which I like best, but I believe they will all be outstanding successes. I have never had as many free novelties to offer in dahlia growers. Also I have a good stock of American Legion.

My 1933 catalog contains a galaxy of stars in the new Kompo Wonder Dahlias—Monmouth General, White Wonder (seedling winner at Red Bank and Asbury Park), Monmouth Pen-nant (a new locator), Golden Heart, Purple Wonder and of course 'Penny Lane.' They are all good Dahlias. I do not know which I like best, but I believe they will all be outstanding successes. I have never had as many free novelties to offer in dahlia growers. Also I have a good stock of American Legion.

Bulbs. Still time to plant them!!

DAHLIAS

write for new list out in January

STANDARD AND POPULAR VA-RIETIES MODERATELY PRICED.

H. JAY WELCHER

Newark, Dept. A. New Jersey

DAHLIAS

GILLETTS

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GILLETTS

$12.00 VALUE FOR $6.75.

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POULTRY TRIBUNE.

American Poultry Association.

POULTRY TRIBUNE.
Home Owners and Planners Everywhere are Using This New Money-Saving Way To Beautify Homes and Gardens

The expert advice of 10 leading specialists recently made available in The American Home Library (made especially for readers of The American Home) is already guiding and saving money for thousands of present and future home planners and builders. Its valuable contents on all practical phases of planning, building, financing, decorating, furnishing and repairing, from cellar to roof, indoors, outdoors, winter and summer have been met with enthusiastic reception by men and women of moderate means. It is now made available to you too at a much reduced cost.

If you own your home or rent it—or if you are merely planning one—you appreciate fully the endless questions that are constantly confronting you. "How should we do this?"... "Do we dare try that?"... "Isn't there some way we can save here?"... and thousands of other puzzling questions.

There are so many problems to be met, so many unsuspected places where one little mistake may mean utter dissatisfaction, disappointment and useless expense for years to come.

Yet if you only knew the correct answers to these important questions you could save many dollars, many heartaches, many disappointments and much time and labor.

Specialists Expertly Guide You

And now the correct answers are available for you! In ten remarkable volumes of the American Home Library—unlike anything ever before offered to home makers—nationally noted experts, with years of successful experience helping others, now plan, visualize and talk over with you every last detail of home-making. They sit down beside you and put their knowledge at your command—now and for years to come, because you will use these books for years—perhaps for life. They discuss exhaustively every subject of possible interest to you—nothing overlooked, nothing taken for granted. Only forms and methods absolutely practical and appropriate are covered with actual specifications, costs, plans, diagrams and photographs. And to obtain the services of all these specialists in any other way would cost hundreds of dollars.

These ten compact volumes are practically from cover to cover. They are packed with money-saving IDEAS THAT WORK, and with the year-round all the "DO"s and "DON'Ts" you SHOULD know. And there is no technical language used. They are all written in an easy-to-understand way so that every point may be thoroughly understood and readily followed.

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And that is exactly what we want you to do—entirely AT OUR EXPENSE! Merely fill in and mail the coupon below. The 10 valuable books will be sent at once, charges prepaid. Read them for 5 days before you decide. Then if you don’t think they should become a part of your permanent home—if you can’t appreciate the savings alone in money (to say nothing of the delight and comfort of having and enjoying many of the things you have always wanted) and now made possible through their use), send them back at our expense. Otherwise send only $1.85 and $2.00 a month for four months, a total of $9.80 (instead of $15.00 the price at which they were originally published); or send only $9.35 in one payment. Mail the coupon now, without obligation, while this reduced price offer is available.

NELSON DOUBLEDAY, INC.
Garden City, N. Y.

Written by ten leading specialists. Edited by Benjamin T. Townsend, former Editor of The American Home Magazine and recognized as one of the foremost experts in the country on all phases of practical and meaningful home planning and upkeep. Published by the largest publisher of home books in ten beautiful volumes, each with a wealth of helpful suggestions and scores of inspiring photos, plans and drawings—size 5½ x 7½, durably bound in woven velvet cloth with colored wrappers.

Made Especially for Readers of The American Home

What these Books Contain:

BOOK OF BUILDING—Discusses in minute detail all phases, from the choice of property, selection of material, the cost, the budget, the lot, to the investment and the finished house.

BOOK OF DECORATIONS DOWNSTAIRS—Here you become acquainted with windows and the fundamental rules, the appearance of color and harmony in the hall and stairway, the living room, dining room, the study and the kitchen.

BOOK OF DECORATIONS UPSTAIRS—The bedrooms, the bathroom, the guest room, nursery, play and sewing rooms, closets, storerooms, the attic floors, floor coverings, curtains, etc.—all that you will want to know is gone into with amazing thoroughness.

BOOK OF REPAIRS—Attention to the small repairs prevent larger repairs later. You are shown how to make your own repairs around the house—both and ends that save you so much at once and which avoid later serious damage and expense.

BOOK OF FURNITURE—Complete explanation of the stages of furniture design and as it appears today in modern homes. Furniture in Ancient Times, in Renaissance Italy, in France and other continental countries, in England, in America. How to renovate old furniture.

BOOK OF KITCHENS—As the housewife spends most of her time in the kitchen, she will find this book very useful and helpful. Color schemes, electricity, convenience, refrigerators—everything about the kitchen is discussed.

BOOK OF GARAGES—Today just as much attention must be given to the garage if you are at all considering the exterior appearance of the home. The location, the size, the structure, the driveway, everything you will want to know about your garage is here.

BOOK OF GARDENING—Even the surrounding grounds are as thoroughly discussed as the interior of the house. Suggestions, kinds, places—all the secrets of a beautiful garden that will make your place not just a mere "house and lot" but a beautiful home.

BOOK OF OUTDOORS—All the secret societies of your home come in for a thorough discussion for your enlightenment. Among other things, modern developments in heating, radiators, heat, swimming pool, plumbing a plumbing system and your entire electrical system are discussed.

BOOK OF BEATING, PLUMBING, WIRING—The unseen arteries of your home come in for a thorough discussion for your enlightenment. Among other things, modern developments in heating, radiators, heat, swimming pool, plumbing a plumbing system and your entire electrical system are discussed.

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