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Success with your first garden
Clever bathroom and kitchen ideas
What to do with bare-looking walls
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Getting the better of the hall

The first glimpse a stranger gets of the interior of your home is the hall. Therefore, small though it be, the hall gives, or ought to give, the keynote to the house. Its aspect should prove a truthful index to what may be expected on further acquaintance.

The hall, as a distinct division in a small house, is apt to prove a perplexing feature to deal with. It can probably occasion more concern per square foot than any other part of the dwelling. It can be especially perplexing in the matter of movable furnishings. Ingenuity, imagination, and a discriminating perception are all needed to manage the small hall successfully. To equip it agreeably with movables and, at the same time, with due regard to sane utility, demands that all these factors be brought actively into play. Otherwise, as like as not, the hall will get the better of us and be a discordant element in the house.

The difficulties the small arterial hall is likely to present to satisfactory treatment are its narrowness or, at any rate, its very restricted area; its length in proportion to its width, with consequent limitation in the matter of furnishing; its frequent lack in either the amount or distribution of direct daylight entering; its wall spaces broken by openings into areas of uncompromising shape where it is hard to create interest; and the break in continuity of lines, caused by the stairway, not always easy to reconcile with a consistent scheme of decoration. In other words, the decorative problems offered by the small hall are different than those to be considered anywhere else.

When the small hall is the direct means of entrance into the house, as it usually is, one of the first requisites is an adequate and handy place for hats, overcoats, overshoes, and umbrellas. It is always disconcerting to come into a hall where no place is provided for these impedimenta and where you have to stow them wherever they will be least in the way.

As the hall is a much-trodden passage, the floor and floor coverings should be of a sort to stand constant wear, be easily cleaned, and not betray too plainly every trace of wetness, mud, or dust unavoidably brought in on the shoes and clothing of those coming from outside. Hardwood waxed, cork tile, brick tile,
wear splendidly, and rugs can be laid over them at will—a very practical selection.

For movable floor coverings, herringbone jute mats and plaited rush mats are worth thinking of as well as single-toned carpet, hooked rugs or Oriental rugs. Herringbone jute may seem a very cheap and commonplace thing to suggest, but it is durable, unobtrusive, can be scrubbed if necessary, and has the valuable background quality that makes an effective foil for both movable furnishings and fixed decoration.

Common sense more than any other quality is needed in choosing and placing movable furniture in the small hall. The pieces of furniture put in the hall should be chosen for the uses they serve. If an article has not some definite use that requires its presence, it is better to leave it out of the scheme where every inch of space is at a premium. There are plenty of articles that serve a definitely useful end, so that there is no need to include purposeless items merely for the sake of filling a vacant place. The pieces that are invariably useful are tables or stands and mirrors. Some sort of stand to hold a card tray, hat and clothes brushes, gloves, letters, or small parcels that one may wish to put down for a few minutes, is really indispensable. Likewise, some support for a bowl of flowers with their note of welcome is much to be desired. Tables, stands, or consoles should be shallow and of the slightest possible projection so as not to encroach needlessly on the passage-way. It helps, too, to have a table or stand with a drawer or drawers so that

slate, or oil-soaked and waxed brick—any of these make admirable flooring for the small hall. Many years ago it used to be the fashion in some of the best-furnished houses to cover the hall floor with handsome oilcloth over which rugs were laid. Nowadays linoleum or some of the patent rubberized tiles would take the place of the earlier oilcloth. The decorative qualities of linoleum and rubberized tiling are too well known to need extended comment. You can get almost any result of color and pattern you like, cleaning them is the easiest thing in the world, both
gloves, hat brushes, and the like may be put away. Something like a lowboy with a number of small drawers is really useful; indeed, a lowboy is an admirable piece of hall equipment. Generally speaking, length with narrowness or shallowness is an excellent feature in hall furniture. Some of the high, long, and narrow hall tables of late eighteenth century pattern—made expressly for long, narrow halls—are excellent for the purpose in every way. But whatever furniture goes into the small hall, let it be of small and light scale.

Unless the family coat and hat closet is exceptionally roomy, guests’ coats and hats often create an awkward problem. Where the hall is not narrow but approximately square, and not too small, an old-fashioned wardrobe or hanging-cupboard—of English, American Colonial, French, or Italian type—could well be utilized for this need. In one house an Early American walnut hanging-cupboard or wardrobe, an interesting piece in itself, has been found of the greatest service in this capacity.

Chests, too, especially if they are long, narrow, and rather deep, appear to advantage as hall furniture; likewise they are very handy for holding automobile rugs, robes, dust-coats, and other things required only occasionally. Various things can be set on top of them, or they can be used as seats. Without being particularly needed in the hall as seats, chairs seem to have acquired a sort of prescriptive right to be there. Their presence is mainly a convention, very much like the “sword buttons” on the tails of a morning coat. They are a survival from the time when the hall was the main part of the house in which people really lived. The chair convention we should not hesitate to disregard when there is something else to use plainly more to the point. However, hall chairs do look hospitable in a measure and reasonably comfortable, and they will hold visitors’ coats and hats at a pinch. The late eighteenth century gave us a legacy of admirably designed hall chairs and benches. With the evident prejudice in favor of hall seats, it is hard to see why they have not been often reproduced or adapted for modern demands. Where there is room enough to use them, settees and benches are eligible possibilities for hall appointment.

For the walls a light color is generally advisable, whether they be painted or covered with paper; this will be cheerful, and also sensible in a place that usually gets less direct daylight than the rooms. It likewise helps the articulation of the furnishing scheme and increases the apparent spaciousness. If patterned paper is used, the pattern had better be a small and inconspicuous repeat, or else one of the old-fashioned grisaille patterns in which the design is so unobtrusive that it has the effect of texture rather than patterns. If vigorous, dominating patterns are used, they crowd the hall and make it seem smaller.

Mirrors, besides serving their ordinary purpose, tend to increase apparent space. Pictures in the small hall should not be too large, and their frames should be as flat as possible. Series of pictures, such as Piranesi prints, sets of old clipper ships, or sets of old framed maps are always interesting and lend themselves well to hall hanging, sometimes extending up the wall of the stairway. Many of them are quite inexpensive in sets; others can be collected gradually. The small hall is a good place in which to ride a hobby of this sort.

The foregoing memoranda to aid in the treatment of the small hall—which ought not to be the ugly duckling or Cinderella of the interior—are, after all, only memoranda. The owner of the small hall has unlimited scope for ingenious initiative.
Built for less than $10,000

— including a two-car garage: pine-paneled living room: oil burner
A Colonial house whose quaint simplicity and picturesque irregularity is reminiscent of the Dutch farm houses of the Hudson valley. The slate roof, gray stained shingles and stone wing give a variety of textures and materials and make a sturdy, durable house well adapted to the sloping hillside on which it is built.

The simple doorway with its door painted a French blue and set in the silver gray shingled walls has the dignified charm of the earlier Colonial entrances.
What to buy

Not that we approve of mother spending her gift money on the house, but since mothers will be mothers, here are some suggestions that will lighten her burden and make some of the household chores pleasant.

De Luxe heating pad in all-metal box. Four thermostats provide positive heat regulation. Moisture-proof overslip which buttons over pad which is 12\" x 15\" in size. Universal from Landen, Frary & Clark. Price $7.50. Below, left: Pyrex fire-proof glass coffee maker uses pulverized coffee and serves six cups. $7.95. Silex from the New York Edison Company.

Distinctive model chromium toaster uses both currents, has flip-flop toasting device which browns two slices at once. $4.95, from N. Y. Edison Company. Hall china urn percolator, micarta tray in red, black, and silver, sugar and creamer in china. Thermostat control, holds seven cups. A.C. current only. $27.50 from Westinghouse. Porcelain casserole uses both currents. Bakelite handles and knob. Chrome body, black porcelain trimmings. Vitreous porcelain inset. $6.95 from New York Edison Co.

Egg boiler for steam-cooked eggs, in yellow, blue, or green, for A.C. current only. Thermostat control turns off when eggs are cooked. $7.50 from New York Edison Company.

Mixmaster mixes, mashes, chops fruits and vegetables, and is practically human in many ways. Price about $18.75. At right above is an Adjust-O-Matic iron. 800 watt, non-radio interfering current. Thermostat keeps heat within safe ironing range. Guaranteed for one year. $7.75 from Westinghouse.
with your Christmas money?

This vibrationless, portable electric sewing machine has a baked green enamel finish, and a concealed bulb which focuses a good light on the needle. Open bobbin will not clog. Equipped with compact case for storing. $89.50. General Electric, from Rex Cole, Inc.

A good-looking waffle iron is made of chromium, with black handles, and aluminum griddles. It has a heat indicator in the top, and is adaptable to both currents. Manning, Bowman model $8.95, from New York Edison Electric Company.

The Petite (at extreme left) has a black beetle case, with chrome finished feet and bezel ring, a 3" light ivory dial, showing modern black Roman numerals. Height 4\(\frac{1}{4}\)" width 3\(\frac{1}{4}\)" depth 2". The price is $3.95 from The General Electric Company.

At left: a bichronous electric clock made by the Hammond Company has a mahogany case and a 3\(\frac{3}{4}\)" dial with an etched satin silver finish. Overall size 7\(\frac{1}{4}\)" high, 5" wide, 3" deep. $15.95, plus tax. From Hammond Clock Company. At right: the Bennington Seth Thomas clock, with a colored panel of Mount Vernon, antique Roman dial with black and gold decorations, and solid brass ornaments. Red mahogany case and self-starting synchronous electric motor. The size is 17" x 10", and the price, $40.

A chromium plate sandwich grill has handles and feet of bakelite, and a self-adjusting hinge which allows room for two or three-slice sandwiches. Grill plate also comes with it Price $13.95. Edicraft design, from New York Edison Electric Company.

The new Singer electric machine has many novel features, including a silent enclosed motor, a direction control which enables you to sew forward or backward, and a handsome cabinet table with drop leaves and a center drawer for attachments, etc. Old machines will be credited on purchase. Made by Singer Sewing Machine Company, Inc.
Let's start gardening

It is not too early to begin laying plans now for the new garden, and fireside gardening is great fun for winter-bound gardeners.

THEODORE LINDQUIST

SHALL we decide at the outset, those of us who will respond to the urge to garden, not to do more than begin operations the first year? Such a course will save us expense, and will show us what to buy and what to do next and following years. Plants can not be moved around like furniture nor can they be "turned in" as an old car when a new one is bought. Rearranging and replacing plants is always a drain upon our pocketbooks as well as upon our enthusiasm. Much of our time that first season can therefore be profitably spent in planning what and where to plant, and in "window shopping," around other gardens and studying the dealers' catalogues before making our final decisions. Then if we completed our garden this first year that would spoil the fun of the future.

But there are a few plants that ought to be set in permanent positions this first year. First the Peony, as no garden is complete without this wonderful flower. As they are very temperamental about being moved a permanent bed properly should be established the first fall; but spring planting—very, very early—is also practical. The Climbing Rose is the only other suggestion for permanent planting the first year. Like the Peony they do not come into full bloom until the third spring and lose time when moved. Although the other perennials which will be suggested later should not be moved year after year, yet they are not so mindful of a change in location. In fact, some of them must be changed every three or four years to produce successful bloom.

Let us decide also at the outset to only "sure fire" varieties the first year of both perennials and annuals, even though quite a few may be discarded as time goes on. There is nothing more discouraging to the beginning gardener than failure in his first attempts. Suggested lists of "sure fire" perennials and annuals are given on the next page.

The various plants named in those two lists will be ample for your first year's operations, covering a wide range of differences as to size, color, and time of bloom within each kind. Those of us who are experimentally inclined can carry on to our heart's content in the field of annuals without incurring loss or future trouble. Many gardeners add a quite new or different plant or new variety of an old one each year. This gives continued renewal of interest at little expense.

"But how shall I ever grow flowers like my friends, the Burtons? That must take a lifetime to learn." It certainly would if we had to depend upon the trial and error method. Fortunately the knowledge gained by others through years of experimentation is at your disposal. First you can call upon your successful gardener friends who are always glad to share their experiences with others.
Reading, however, will be the chief source of information. One of the many books on floriculture may prove helpful at first, providing that it is authoritative and has a good index. If such a book is purchased you can easily check on the index by looking up both the technical and the common name of some plants: Aquilegia, or Columbine; Centaurea, or Bachelor’s-buttons; and so on. Again it is not wise to try to learn all in the first year but to progress by easy stages. Journals devoted to horticulture and garden departments of the home magazines will be found the most usable sources of information because they keep up to date and are reminders in season. But if we gather from a single copy only one idea that we can put into practice that will amply repay us for reading all of it.

Articles which talk about the needs as well as characteristics of the plants discussed provide us with information that we can adapt to our particular conditions. Catalogues from reliable nurseries are another rich source of usable information that must not be overlooked. Shall we plant just white, red, and pink Peonies or Festiva Maxima, Felix Crouse, and Therese, and so on? Planting named varieties is much more fun. A thoroughbred in any line gives such satisfaction. When a friend calls to see our garden we point with pride to our latest acquisition, Walter Faxon, the unsurpassable pink. Planting named varieties means labels as well as some form of planting chart. Unless the garden is especially small no one can remember the names of all of his plants. Stakes get broken down and the lettering is obliterated by the elements. So, the chart becomes the court of last resort. One form is to make a chart of each portion of the garden, placing a number for the position of each plant, and then making up a legend for these numbers. Another scheme is to prepare a little booklet—a dozen pages or so—for each variety or part of the garden. If this latter is used, an index of the magazine articles pertaining to this one variety can well be included in the last pages.

“Shodgies are always costly” is a trite statement that is especially pertinent to plants. The plant which dies or is so inferior that it must be discarded is not only a financial loss but results in the loss of one growing season, while it leaves an unsightly vacant spot in the garden. Therefore deal always with reliable nurseriesmen. Their stock can also be counted upon to come true to name.

Price does not always determine quality. More often supply determines price. For instance, Festiva Maxima was considered the white Peony until just a few years ago. As far as the beginning amateur is concerned it may still head his list of white Peonies. Yet it can be bought for about a dollar while Le Cygne, a wonderful new white, with a limited supply in the nurseries, costs around ten dollars.

A word about tools may not be amiss. Again it is not necessary to buy the most expensive but they should be good, as cheap tools are always expensive in the end as well as a continual source of annoyance. Nor is it desirable to acquire all the tools the first year. A new tool purchased from time to time gives added zest to the gardening enterprise and new specialty inventions are always coming. Lists of tools are suggested at the left.

"Sure fire" perennials

**BEADED IRIS**—First for attractiveness and variety of color; very adaptable
**GLADIOLUS**—Variety and beauty; more work than for Iris
**POLON**—Wonderful range of color; loose fertile soil; little care
**COLEOPSIS**—Wealth of gold in midsummer
**GOLDEN BULBS**—Fine for a back corner
**DUTCH BULBS**—Glory of spring; easy to grow; little attention

**DAISY FAMILY**—Many different kinds here; easily raised

**CHRYSANTHEMUMS**—Wealth of colors and tints; dominant fall flower; good garden soil; worth the time needed

**HYBRID TEA ROSES**—A few first year, especially strong and disease resisting; easily transferred; heavy soil

"Sure fire" annuals

**ZINNIAS**—First for color, forms, and variety of sizes; easy cultivation; sure to bloom; lasting blooms; susceptible to aphids

**COXHIA**—Tall, for background; single and double; long season

**MARIGOLD**—Good late bloomer; resists drought and early frost

**CALENDULA**—Good fall flower; early frost resisting; runs to seed early

**SUNFLOWER**—Improved strain; for background; danger of becoming pest by reseeding

**MORNING GLORY VINE**—Matures late; short season; self seeding

**CENTAUREA (CORN FLOWER)**—Good for midseason; improved strains; little care

Tools for the first year

**ROUND-NOSED SPADE**—First essential; strong spade with a long strong handle

**TROWEL**—Must be strong for work required of it.

**Hoe**—4 in.—Cutting edge 5 in. to 4 in. one end and two prongs other end; broad edge sharpened

**Hoe**—1 in.—Cutting edge only 1 in. wide; most used tool during the summer. If it cannot be procured buy a regular hoe and have it cut down

**PRUNING SHEARS**—Good, large, and strong

**KEYHOLE SAW**—Large and inexpensive; for cutting large limbs

**RAKE**—Any good serviceable one

**SPRAVER**—Inexpensive; for first few years

**KNIFE**—A small knife; one strong blade

**PUTTY KNIFE**—Cheap; to clean tools

Tools to add later

**BROAD SPADE**—Need not be heavy; to even edges

**GARDEN PORK**—Good quality and average heavy; for lighter work than round nosed spade

**WIRE CUTTER AND FILE**—For cutting wire flower supports

**GRASS BROOKS**—A steel instrument for gathering up grass and leaves

**SPRINKLING CAN**—Little used but handy at times

**DUST GUN**—To dust plants for fungus and insects

**SPRAVER**—Compressed air sprayer, brass preferred.
Fabrics in relation to furniture design

SUITABILITY of the component parts of a room’s furnishings to each other, their harmonious kinship in great and small detail, is the secret of the truly beautiful and satisfactory room. Nowhere in the room’s ensemble is this feeling of related character so important as between two of the major decorating assets, the fabrics and the furniture. And this applies not only to the room of strict period interpretation but also to interiors where several kinds of related furniture are assembled, it applies to formal and informal rooms, to the personal and public rooms of the house, and even to the bathroom and kitchen.

The quality of this sympathy between fabrics and the design of the furniture with which they are associated involves not only the pattern and color of the fabric, but the texture, the kind of weave, the character of thread (whether cotton, linen, silk, wool, etc.), and finally the style of the treatment of the fabrics at the windows and in slip-covers and upholstery.

It must be obvious even to the amateur decorator that fine silks do not “go” homely pine and maple furniture. Such woods, especially in Early American furniture call for fabrics of an equal degree of simplicity. For our selection of these we must look to American history. What were the pioneer women using with their first chairs, cupboards, and beds made by the journeymen craftsmen of their day?

Primarily they used the English cottons which came over in the hazardous voyages of the first merchant ships. These were calico, muslin, chintz, and percale. Some were printed in floral patterns, some with pictures of Oriental inspiration (the Indian cotton prints are still popular), some were more delicate floral prints from France on finely woven cotton, some were coarse ginghams. Occasionally there were shipments of printed linen, cashmeres, paisley embroidered and woven shawls, and worsteds.

At the same time the pioneer women were not idle. They were making homespun and dying it in simple, bold colors. They were setting up clumsy looms and weaving many wool and cotton textiles.

In creating an Early American interior to-day, its final and captivating charm for us depends on the faithfulness with which we recreate the spirit of the pioneer rooms. Fortunately many fabrics similar to those in settler homes are available, and in true reproductions of colors as well as patterns. And, in addition to these, numerous sympathetic new ones de-
veloped by modern designers and manufacturers are available for our use.

Plain muslins, glazed chintzes, plain chintzes, and cretonnes, solid color linens of various weaves from fine thread to rough crash effects, printed linens in floral and French toile de Jouy patterns, homespun coarsely woven cottons and linens of the monks cloth variety, burlaps, coarse jute, cotton and linen nets, reps, cords, friezes, and rag-carpeting cloth are the best choices. The colors include every combination of light and dark tints with which to develop a room scheme.

The lighter weights in these fabrics are well suited to window curtains and simple drapery; the heavier weaves belong on the chairs and sofas, for slip covers and winter drapery. No other type of fabric is needed or in fact welcome in Early American rooms.

A little later when American homes were using Georgian mahogany and walnut furniture, the decorating fabrics took on a like degree of sophistication. Many houses continued to use fine chintz especially the glazed variety, and homespun printed linens. But as merchant ships plied more regularly between England, Holland, France, and the Colonies, the bales of goods were not only more numerous but more luxurious in character. Silks, especially heavy damasks such as were known in their former homeland, were among the first bales demanded by the new aristocracy.

And with the fine English Georgian furniture—Adam, Chippendale, Hepplewhite, Sheraton—as well as with the early Phyfe copies of these pieces, silk damask is a suitable and beautiful fabric accompaniment. This damask is especially well suited to the more formal Georgian interiors and is used for drapery as well as furniture covering. In similar rooms plain velvets, silk, celanese and rayon reps, satin, brocades, especially of small pattern, and cords and friezes, finely woven wool-and-silk or wool-and-rayon brocades, moirés, and celanese gauzes also may be used.

Less formal rooms use with equal effectiveness, handsome glazed chintzes and printed linens, with cotton-and-linen brocades, damasks, friezes and stria fabrics. Which kind to use in the Georgian room must be determined by the degree of formality of the interior, its purpose, and its other important decorative assets such as wall and floor covering. But, in general, the simple fabrics are best suited to the family living room of the Georgian suburban or country house, while the silk ones belong in the city apartment and the larger residences developed in fine Georgian style.

Earlier English styles, such as 17th century oak furniture, Jacobean, William and Mary in walnut and oak and the earliest Queen Anne and Cromwellian chairs now popular in oak dining rooms, call for English fabrics of the same era.

Outstanding among these is heavy linen embroidered with crewel designs in wool, coarse block-printed linens, woolen brocades and tapestries, needlework, leather, brocades, and gorgeous velvets and velours. Here again the degree of formality of the interior must decide the type of drapery and upholstery fabric. If the room is a luxurious city apartment or handsome town house interior velvet drapery, leather chairs, and needlework, tapestry, and velvet upholstery are always in demand.

But for the more simple home dining room, the man’s bedroom, or the living room where such oak furniture is a favorite, nothing is more suitable than crewel embroidered linen, or block-printed linen of a Jacobean pattern; with perhaps one armchair in needlework or a modern woven wool and linen fabric simulating needlework. Perhaps there are leather-covered chairs in this room, but the sofa is covered with the linen or crewel embroidery or with a flat fabric such as a friezé, tapestry, wool brocade, monks cloth, or some other similar textile. The colors are usually rich and deep, including browns, reds, greens, and the [Continued on page 84]
Making unsightly radiators both decorative and useful

Drawings by William Longyear

A few feet of twelve-inch boards, some shelf edging, a half dozen tools, and an evening's work made this radiator into a decorative part of the window scheme. The old net buoys, the pottery, and plants all served to take the attention away from the unattractive radiator.

A leaflet giving full details and directions for making the shelves and radiator covers shown on this page will be sent upon receipt of nine three-cent stamps.

This shows a frequent placing of the radiator in the end of the living room in a small house. The radiator is completely eclipsed by book and magazine shelves. There is also a place for the window garden. An occasional piece of glass, pottery, or a curio makes up for a scarcity of books and adds interest to the entire arrangement.
HOUSE FOR
MR. DAVID M. WATT
SOUTH ORANGE, N.J.

SECOND FLOOR PLAN

FIRST FLOOR PLAN

Lawrence C. Licht
Architect

61
Nobody wanted it—but are we satisfied!

We bought a lot for $2500. That was a low price as ground values go in our town, for this lot was 100 feet front by 160 feet deep. It was on "Main Street" of our little town, a corner lot, and possessed a half dozen beautiful shade trees. But it had a very serious drawback. It was all cluttered up with an array of old buildings of every hue and vintage, as you can see in the small illustration above. And because of that, everybody had turned up their noses at the place, not seeing any possibilities in it.

Built 75 years ago by a brother of the first governor of West Virginia, the property had passed from one owner to another and, one by one, they had added a bay window here, or another porch there, here a gable or two, or there a cupola. Architecturally, the house literally screamed, laden as it was with gingerbread details. It leaked, but mostly in the porch roofs, and there were so many porches that it was at times quite dark in several of the rooms. When we think back on it now, we do not wonder that nobody saw any possibilities in it but it was our good fortune, for only those drawbacks enabled us to buy it for $2500. And because this first cost was less than we would have had to pay for the lot alone, we figured we had an immediate profit three ways: first, trees already grown; secondly, location; thirdly, buildings which we were going to make an asset and not a liability.

Before buying our lot, we had gone, in company with a competent carpenter, through the house from cellar to attic. We found that the only rotted timbers were in porches and other furbelows which we wouldn't want anyway. The timbers of the main framework were not only good and sound, but of the sort built to stand for centuries. The cut stone foundation was perfect. The framework timbers were of hewn oak or walnut, mortised and pinned, and braced by hewn oak or walnut timbers which were also mortised and pinned. The studding was of clear oak or poplar. The joists and rafters were sturdy oak or poplar. The floors were planks of the same materials 1 1/2 inches thick. In other words, we had a skeleton work of a house the like of which it would be almost impossible to duplicate now!

In the spacious center hall was a circular stairway which was in every way a thing of beauty, with a stair rail of handcarved, solid walnut which could hardly be duplicated at any cost to-day. Armed with this knowledge and, in addition, six snapshots of the house from various angles and an engineer's rough sketch of the dimensions, outside and inside, of the old house, we journeyed to an architect. Next to our original purchase of the "lot" he was our best investment, and
Considering the framework construction of such heavy timbers, and the fact that the house has had 75 years in which to do any settling, there is hardly any likelihood of cracking. And, with such insulation, we have walls that are plenty cool in summer and warm in winter.

Inside, there was a multitude of changes. Partitions were put in or taken out. Doors were changed in location. The entire inside finish is as new as the outside of the house. The old plaster was removed and new plaster put on. The wood trim is new poplar. New 1 1/2-inch face best grade oak flooring, not veneer but full thickness, was put over the original floors, than which no better bearing partitions had to be taken into account. Considering that we had a given quantity to start with, we feel that we have the utmost space and convenience. The kitchen we would have liked to make a bit smaller, but now we are glad that it is large, for it allows roominess in summer, is large enough so that in winter the breakfast room table can be moved into the kitchen, and the breakfast room transformed into a winter playroom for the children. We look forward hopefully to the time when we can add a second bathroom in what is now hall space between the two front bedrooms. The walls and fixtures in the present bathroom are all new, and the best. Fireplaces, which we had always wanted, we have—four of them. Hardware, plumbing and lighting fixtures are the best we could get within reason.

Outside the house we made the changes that were needed. The old fence was demolished. From excavations we procured enough earth to make the terrace surrounding the house—which brings the structure down into the landscape; instead of giving it the appearance of being up on stilts. Rhododendrons—the West Virginia state flower—were set out for the front terrace planting, and various other shrubs set out around the sides and back of the house. An old cellar house we inherited when the house was removed, its excavation becoming our garden pool, since it was already floored and walled with concrete. As for several other old outhouses, they were all torn down, and from them we got an abundance of every kind of lumber for the new two-car garage. Even the garage doors are six of those heavy poplar doors out of the old house, hinged and hung on a track. The exterior of the garage, of course, is stuccoed.

We laid several hundred feet of new sidewalks. We even put down a little flagstone walk from the side street to the kitchen. The side porch is floored with concrete, likewise the side and rear platforms, and the garage.

Our house is large enough for our family and our company. And we knew that we saved a considerable portion of the expense of such a house were it built from the ground up.

Our bookkeeping was not done as the expert accountant would do it, but it shows that this lot of ours, 100x160 feet, which now contains the house of which we are very proud, our new two-car garage, to say nothing of the planting and shrubs which now consort with those half dozen shade trees, has cost us not over $10,000, including the first cost. Thus, we got a perfect lot for $2400, a house and garage, new walks, and planting, grading and planting for $7500 more. Nobody wanted it when we bought it—but are we satisfied!
An all-American home
that might be anywhere in the United States

Actually, it is the home of Mr. L. C. Parker in Newton, Mass., but it is a type that is suitable for almost any part of the country. Planned with a view to economy in construction as well as to avoid waste space in the floor plans, this type gives the utmost living space in a really small house. It cost about $7500 to build.
An old-fashioned herb garden

The herb garden is "coming back!" And it's not surprising. Rather the wonder is why we ever consented to deprive ourselves of its many charms and beauties-beauty not only of form, color, and perfume but of age-old associations and memory. During the planting of a real herb garden we became surprised by the discovery of how little is known in general, even by many a garden expert, about old-fashioned herbs; and how difficult it is to secure a collection of interesting plants that filled the gardens of only two generations back!

The herb garden was primarily a utility garden: herbs for seasoning, perfuming, and for medicinal purposes; uses supplied to-day in concentrated form by drugstore and grocery. As gardeners we have gone in for gorgeous colors, and finer specimens, but we have lost the age-old and deep-rooted sentiments associated with the herbs: Rosemary for remembrance and fidelity, worn alike at weddings and funerals; Lad's Love, the eloquent message sent by the bashful lover; Lavender for cleanliness and purity of body and soul. The folklore of a race, from legend to history, may be read in the herb garden's pattern—while the perfume of flower and leaf stirs the imagination and freshens the memory. There is room for a herb garden around every home. Dimensions are important only because they determine the selection of the type of herbs and there are plenty to choose from for both the small and the large herb garden.

The most logical, historically true, and therefore the best location for the herb garden is where it forms a link between the vegetable and the flower garden. The design depends, of course, on local conditions and the relation to other features of the grounds. The herb garden may well be a pattern garden for the design of which the knotted gardens of the Elizabethan age provide endless inspiration. One is suggested at the left.

These patterns were made up of quilt-like beds surrounded by small hedges running through each other and forming the knots. They are particularly suited to bring out the distinction and variety in foliage, texture, and color of the many herbs. But be sure to select a pattern that will fit the lay of the land. Pattern gardens require level ground—but a slope graded into two or more levels connected by steps and with a different pattern for each level will add interest to the scheme. There is the major hedge surrounding the whole garden—and there are the minor ones forming the knots. Box is ideal for the former wherever it proves hardy. In severe latitudes Euonymus radicans cat-tetrix, or the new variety microphyllum, will prove a good substitute. For the hedge of knot next in size and importance, use Cotton Lavender (Santolina) with light gray foliage that lends itself admirably to close clipping. True

[Continued on page 81]
An increasing variety of metals is found in our homes today. Some are purely ornamental, but most of them are decidedly practical. Each kind of metal requires its own special treatment.

How to clean and care for household metals

HARRISON GILL

use polishes containing acid. Use a soft cloth in applying paste and rub until clean. Wash, dry, and give it a final polish with dry rottenstone. Should the article not be in daily use the finish can be maintained for a long time by covering it with a thin film of vaseline. If done carefully it will not show and can always be rubbed off when wanted.

At times a salt-like rust will form on old pewter, or it may be pitted, cracked, or broken. If it is worth being mended have an expert do the work. Small scratches can be taken out by scraping with a piece of broken glass or an old razor blade, after which it should be polished all over. Pewter which has become so badly tarnished that polishing paste will not clean it, should be boiled in water with a generous handful of hay. Keep it covered with water so that there will be no danger of the pewter melting, and remove as soon as it appears clean. Dry it and polish.

Plated metals

There are a great many ornamental metal objects in use today which are electroplated with cadmium, tin, brass, or some other metal. They are often antiqued and toned in various ways and most of them are lacquered. One can usually distinguish them from the things which are the same metal all the way through, but sometimes it is necessary to scrape off a little of the surface on some hidden part in order to be sure. No metal polish, acids, or alcohol should ever be used in cleaning these things. If they are very dirty, they may be carefully cleaned with soap and water, but dusting or soft rubbing with a slightly oiled cloth will be enough in most cases. Careful waxing will not harm them, and may be used to obtain a bright polish.

Copper and brass

Copper and brass are not dented or scratched as easily as pewter. They tarnish more readily, and they are hard to melt. They usually look best when polished, but if age or special treatment has given them a beautiful patina, it should not be removed. A simple, old-fashioned method of cleaning is to scrub with half a lemon dipped in salt. This will clean the surface but will not cut into the metal. Vinegar with a little ammonia may be substituted for the lemon. Copper and brass which is badly tarnished can be cleaned by scrubbing with a dilute solution of oxalic acid applied with a wooden cloth. Powdery bluish green spots can be removed with almost any metal polish, and should not be confused with the real green patina.

Much of the brass work being sold today is lacquered, so that spots and streaks of tarnish may occur where the lacquer rubs off. The best thing to do then is to take it all off by scrubbing with lye and a stiff brush. Wash off the lye and dip [Continued on page 85]
I’ve been at this job of turning out three meals a day for over eighteen years, but I hope to go down in domestic history as the woman who took the gloom out of rainy weather—at least that portion of the gloom that used to hang at times in a rather low, dark, depressing mass over her own particular dinner table.

DOROTHY BLAKE

these menus. Highly flavored or distinctively flavored food in dull weather affects most people in the same way as an open fire and lively music.

Rainy day menu No. 1 is given beneath the illustration below. Here are the
tomato juice, one tablespoonful of lemon juice, one teaspoonful grated horse-radish, and one teaspoonful of salt in the freezing pan of an automatic refrigerator. Freeze about two hours or until mushy but not hard. When ready to serve put a spoonful of the frozen tomato in the bottom of a sherbet glass, a spoonful of

It all started out by my getting a violent attack of “dear little home woman”—when one goes through the rag bag and makes something out of nothing. I made some cheerful yellow doilies out of an old wide tennis skirt, put a red lined Chinese bowl in the center and some red candles in amber glass holders. By this time I had become so enthusiastic I planned a gloom chasing dinner to go with them. All red and yellow with a touch of green was this first rainy day dinner, and I stick pretty much to those colors when planning a gloom chasing meal. That is why you’ll find tomatoes and beets and red fruits used so often in recipes for making and serving it. All these menus, by the way, are worked out mostly from just average, ordinary food materials that are usually in the house or easily obtained.

Shrimp in frozen tomato juice

For the appetizer, break the contents of one can of shrimp into large pieces and mix with one cupful of cut celery or chopped cabbage, one tablespoonful of chopped green pepper and two tablespoonfuls of French dressing. If cabbage is used add a half teaspoonful of celery seed. Let this mixture stand to chill for several hours. Put one can of the shrimp mixture, and top with the tomato. The new little caraway crackers are good served with this.

Ham and apricots with red jelly

For the ham and apricots use a picnic ham as this is most reasonable in cost and, if carefully cooked, is delicious in flavor. First put it in cold water with a slice of onion, a few cloves, a bay leaf, and two tablespoonfuls of brown sugar and one of vinegar. Simmer slowly about two hours or until a fork will pierce it but not until it is ready to fall apart. Let it cool in the water. Then trim and put in a baking pan with one
cupful of juice from canned apricots. Bake slowly and baste often with the juice from the pan. If you have too hot an oven the juice will burn and the ham will be strong in flavor. About an hour will do the job well. Ten minutes before you take the ham out of the oven put in a pan of canned apricot halves sprinkled heavily with sugar. I like to cook these in a separate pan because they keep their shape better and are less greasy than if put in with the ham. But for flavor grease the pan with the drippings. Serve with the hollows filled with bright red jelly and place around the meat platter with parsley or fresh mint in between.

**Stuffed potatoes with pimiento**

Stuffed baked potatoes, which always seem rather special anyway, take on new appeal when pieces of pimiento are added to them. Leave the pimiento in coarse rather than finely chopped pieces as the small particles tend to mash and make the potatoes an unattractive pink rather than giving the contrast of clear red and white.

**Belgian carrots**

Cut the carrots in long strips, instead of the usual circles, and sprinkle thickly with finely chopped parsley when stirring in the final seasoning of butter. Really, the family will quite forget they are full of vitamins. Winter carrots improve with a small amount of sugar, say a teaspoonful to the average family service, added with the butter and parsley.

**Blackberry snow pudding**

Blackberry snow pudding with custard sauce is so pretty, so good, so inexpensive, and so easy to prepare. Use a package of either lemon or lime prepared gelatine and substitute a cupful of juice from canned or stewed fresh blackberries for one of the cupfuls of water. Let this get partially hardened and beat into it two stiffly beaten egg whites. Chill. Unmould on green glass or china plates if you have them and serve with a bowl of ice-cold custard made with the two egg yolks, one third cupful of sugar, one teaspoonful of vanilla and lemon extract mixed, and one and a half cupfuls of milk. Heat the milk and pour slowly over the other ingredients, except the flavoring. Cook and stir in double boiler until smooth and as thick as heavy cream.

**Rainy day menu No. 2**

The second dinner takes a lot of old favorites and puts them in a slightly new dress so that they have the double appeal of novelty and familiarity. Rather like seeing a tried and true friend in a Paris model of the smartest creation.

**Jellied egg and tomato canapé**

Harvard beets  Lamb crescents  Spanish Sundaes

**Jellied egg and tomato canapé**

Prepare three deviled eggs and mix with the yolks one ten-cent can of deviled ham. Put, yellow side down, in six custard cups. Fill cups with partly congealed tomato jelly. Turn out on small plates and garnish with a wreath of parsley or mint. For an unusually pretty effect place a row of capers or coarsely cut sweet pickle around the half egg before adding the tomato. This should be very cold and firm and well seasoned.

**Lamb crescents**

Shape any favorite lamb croquette mixture into crescents and fry in deep fat. A frying basket is a great help in keeping these in shape while cooking. Serve on a large platter with a mound of potatoes in the center and the ruby red Harvard beets in the half circles of the croquettes. It sounds and looks most elaborate but, like doing the Dutch roll on skates, is quite simple.

**Harvard beets**

Stir half a cupful of sugar mixed with one level tablespoonful of cornstarch into one half cupful of water mixed with one half cupful of vinegar. Stir and cook over a low fire or in double boiler until smooth and thick. Add twelve medium-size boiled beets cut in dice. Simmer with cover for fifteen minutes. Add a generous tablespoonful of butter and serve.

**Potatoes O’Brien**

This is one of those recipes that is followed according to the mood of the cook and the contents of the refrigerator. My favorite method is to cook a chopped onion in a tablespoonful of butter until it is soft and yellow—the onion, not the butter. Then add four cupfuls of cold chopped potato and three tablespoonfuls of cream or milk. Cover this and cook slowly for about ten minutes, then mix in a tablespoonful of pimiento and one of green pepper and another tablespoonful of butter and press down firmly. Leave uncovered and increase the heat so it will brown in about ten minutes. Some cooks fry the green pepper with the first cooking of the onion but it loses color this way and gets soft and I rather like the slightly crisp quality that comes with shorter cooking.

**Spanish sundae**

Spanish sundae after potatoes O’Brien is rather mixing nationalities, but the effect is quite peaceable. Color the juice from a can of peach halves with red food coloring and cook the peaches in this until they are quite rosy then remove them and add a half cup of raspberry jam to the syrup and stir until well blended. Serve a mound of frozen custard, or any ice cream colored yellow with the addition of eggs, and place one of the red peach halves, hollow side down on it. Surround with the raspberry peach sauce and try to look modest and unconcerned. It can be done.

**Rainy day menu No. 3**

**Red salmon grill**

Calves brains and Spanish sauce  Creole Hubbard squash  Green Spinach  Pineapple sponge and strawberry sauce

This red and yellow dinner is rather out of the usual and yet not difficult to prepare. If the family has a deep seated complex on calves brains just substitute another portion of the creature’s anatomy and serve veal with Spanish sauce.

Toast rounds of bread on one side and then spread the untoasted side with a thick layer of canned red salmon. Sprinkle with chopped parsley and lemon juice. Place a small, thin slice of tomato on the salmon and a half slice of bacon on the tomato. Broil under a low fire until the bacon is crisp and the rest heatecl through. If the fire is too hot the bacon will brown too quickly or burn and the rest be a discouraged luke warm.

**Calves' brains and Spanish sauce**

Soak calves brains, one half for each person, in cold salted water for half an hour. Simmer in salted water with the juice of half a lemon for about twenty minutes. Plunge in cold water and trim and remove membrane. Brown slightly in butter or olive oil and place in caserole. Pour over one can of undiluted tomato soup to which a half teaspoonful of salt, or one bouillon cube, and a dozen coarsely cut stuffed olives have been added. Heat in slow oven until sauce is bubbling.

**Creole Hubbard squash**

Cut Hubbard squash in pieces suitable for serving. Peel and place in baking dish. Cover generously with melted [Continued on page 86]
NEVER before have the January white sales included such lovely towels and bed linens, as well as blankets and comfortables at such amazingly low prices. A few of the outstanding articles to be offered in the sales are shown here.

The guest towels in the upper row of the top photo all show colors in their dainty decorations, except the second from the left which is in natural linen (From Leacock & Company). The lower row displays white damask guest towels with beautiful woven designs, which are supplied by Mossé, Inc.

Beginning at the left of the illustration in the upper row of sheets, the first box holds a set of Lady Pepperell hem-stitched sheets and pillow cases, the middle box a Wamsutta gift set, and the box on the extreme right a Utica set, all with wide colored borders. First at the left in the lower row are Marshall Field’s “Golden Gate” linen-finish sheets, in the center a Cannon Mills gift set, and at the extreme right are Pequot sheets with the novel feature of a tape on the corner of the narrow hem on which is marked both the width of the sheet, and the width of the bed for which it is intended. This feature is especially helpful where the beds are not all the same size.

BLANKETS now hold an important place in the white sales, and their gorgeous colors and rich bindings make them very tempting. The one we have illustrated at the left has struck a decidedly new note with its chevron design. Heavy satin binding finishes the ends. The herringbone effect should have a strong appeal to masculine tastes. This blanket is made of 100% virgin Australian wool, and comes in a choice of lovely colors: rose, blue, gold, peach, green, and orchid (From Marshall Field, Wholesale Department).

UNUSUAL designs distinguish the new bath towels at left. The prancing “Trojan Horse” on left of the upper bar, and “Plumes” on the right are new Cannon Mills offerings. These towels are of excellent quality and come in colors with designs in white. The small checkered pattern, and the striking parallel bands in black on vivid colors on the lower bar are Martex towels. These, too, are of very fine quality and well worthy of the attention of the housekeeper who wishes to replenish her linen supply. These towels, of course, come in standard sizes. It would repay any one to stock up now while prices are so inviting.
Tired of the same old desserts?

Some new ones you'll like

JANE F. MURPHY

Chocolate nougat cake

NEVER heard of cake made with tomato soup spread with a cream cheese icing? It is very good, I assure you, and once tried will appear on your table often. It really looks like the usual dark fruit cake—except that it is much better and ever so much more digestible!

Surprise cake

1 cupful sugar
2 tablespoonsfuls butter
1 can tomato soup
2 cupfuls flour
1 cupful raisins
½ teaspoonful salt
2 teaspoonfuls baking powder
2 teaspoonfuls cinnamon
1½ teaspoonfuls cloves
½ teaspoonfuls nutmeg
1 cupful nuts meats
1 teaspoonful soda

Cream butter and add sugar, creaming thoroughly. Add soda to tomato soup and add to the creamed mixture. Sift in dry ingredients and mix thoroughly. Add nut meats and raisins which have been dredged with flour. Bake in an oven at 350° F. for 40 minutes. While hot frost with cream cheese frosting.

Cream cheese frosting

1 cake cream cheese (3 oz.)
1 cupful powdered sugar
¼ teaspoonful nutmeg

Cream cheese with powdered sugar, add nutmeg and, if a little thinner consistency is desired, add a little milk or cream. Spread on the Surprise cake while cake is hot.

Upside-down cake

Take a large iron frying pan and melt one tablespoonful of butter and one cupful of brown sugar. Put in as many slices of pineapple as will lie flat in the bottom of the pan, and in between the slices, also in the hole in them, place halves of walnut meats. Pour over this a small amount of sponge cake batter and bake slowly in the oven. Turn out on a chop plate. Cut in pieces and serve hot or cold with whipped cream covering the top. Here is how you make the sponge cake batter.

2 egg yolks
1 cupful sugar
Pinch of salt
Whites of 3 eggs
1 tablespoonful hot water
1 cupful flour
1½ teaspoonfuls baking powder
2 teaspoonfuls vinegar

Beat the yolks of the eggs until they are thick and light yellow. Add the sugar slowly and keep up the beating. Next add the water (still beating), and the flour which has been mixed and sifted with the other dry materials. Add the whites of the eggs beaten stiff, and then the vinegar. Beat all together well. Turn over the pineapple and nuts in the pan for the up-side-down cake and bake in a moderate oven for approximately 35 minutes.

Ice-box cake

1½ dozen lady fingers
1½ cans German sweet chocolate
4 tablespoonsfuls water
4 egg yolks, beaten
2 tablespoonfuls sugar
½ pint whipped cream
1 medium can sliced pineapple, diced
1 cupful nuts meats
1 small size bottle maraschino cherries
1 teaspoonful vanilla
4 egg whites, beaten stiff

Line pan bottom and sides with lady fingers. Add water to chocolate and dissolve over kettle. Mix in other ingredients in order. Make a layer of mixture over bottom lady fingers, then add another layer of the split lady fingers, another of the mixture, and so on. Set in refrigerator over night, until it is stiff. Serve cold.

Grape juice parfait

1 package lemon gelatine
1 cupful hot water
2 cupfuls grape juice
1 tablespoonful lemon juice
½ pint stiffly whipped cream

Dissolve gelatine in hot water. Add grape juice and lemon juice, and allow to thicken slightly. Whip with egg beater until fluffy. Add stiffly whipped cream. Pile in parfait glasses and put in refrigerator until ready to serve.

Coffee parfait

Boil sugar and coffee until it threads—130 degrees F.—then add the salt and pour the mixture very slowly into the yolks beaten until light. Chill, flavor, fold into the creamed mixture. Transfer into a mold, seal, and pack in equal parts of rock salt and cracked ice for three to four hours, or put in freezing tray of a mechanical refrigerator.

Creole fudge loaf

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add chocolate and blend; then add egg and vanilla. Add flour, alternately with milk, a small amount at a time. Beat after each addi-
tion until smooth. Bake in a greased pan, 8x8x2, inches, in moderate oven (325° F.) for 1 hour. Cover cake with fudge frosting.

Fudge frosting
2 egg whites, unbeaten
5 tablespoonsfuls water
1/2 cupfuls sugar
1/2 teaspoonfuls light corn syrup
2 teaspoonful vanilla

Put all ingredients except vanilla in double boiler. Beat with rotary egg beater until thoroughly mixed. Cook 7 minutes. Remove from fire, add vanilla, and beat until thick enough to spread. Spread on cake.

Melt 2 squares unsweetened chocolate with 2 teaspoonfuls butter. When frosting is set, pour chocolate mixture over cake, letting it run down on sides. Makes enough frosting to cover tops and sides of two 9-inch layers.

Strawberry cottage pudding
2 cupfuls flour sifted
1/2 teaspoonful salt
1 cupful sugar
2 teaspoonfuls baking powder
3 tablespoonfuls butter or other shortening
1 cupful milk
1/2 teaspoonful vanilla

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar gradually, and cream together well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased pan, 8x8x2 inches, in moderate oven (350 degrees F.), 45 minutes. Serve hot with strawberry sauce.

Strawberry sauce
1 cupful confectioner's sugar
1/2 cupful butter
1 quart of strawberries

Mix thoroughly sugar and butter as for hard sauce. Crush berries and mix with hard sauce, and serve with warm cake.

California chocolate nougat
1 cupful mashed potatoes
2 cupfuls sugar
1 cupful butter
4 eggs
2 squares chocolate
1 cupful nuts and raisins
2 cupfuls flour
3/4 cupful sweet milk
1 teaspoonful soda
2 teaspoonfuls cream of tartar
1 teaspoonful cinnamon
1 teaspoonful cloves
1/2 teaspoonful nutmeg

Cream sugar, potatoes, and butter. Add eggs, well beaten, and melted chocolate. Add sweet milk. Sift flour with all dry ingredients. Add to first mix-
Nothing but a mere COLD!

Just a cold, you say, that your little child has? Are you sure? How do you know? And if it is just a cold, why regard it as a mere nothing, something to be treated lightly and as of no consequence? Colds, said Dr. Wynne, cause more illness than any other one complaint, and a "mere cold" does surely act as a strain on little folk.

There are two general ways of contracting the common, ordinary cold. one way is to catch it from other persons suffering from a cold or who carry the infection in his or her nose or throat. This germ may enter the child's nose or throat passage from the air where the infected person talks, coughs, or sneezes. It may be taken into his little system if he uses an unwashed glass, spoon, dish, or any utensil or towel which has been used by someone with a cold. Handling toys, books, or pencils that have been contaminated by other children is a frequent cause of spreading this infection, for it must ever be remembered that a cold is an infectious disease, a germ so small that it will pass through the finest filter and hence it is easily spread.

The other way that children take cold, seemingly without "catching" it, is where they already have some bad condition of nose or throat—adenoids or diseased tonsils, for example. Lowered resistance in these little folk may easily be brought about by exposure to cold, insufficient sleep, improper eating, living in overheated or improperly aired rooms or in dusty, sooty localities.

It is reassuring to learn that few colds would develop into serious illness if the child is well taken care of the first day or two, and Dr. Wynne gives these five specific, sensible, and simple rules.

What to do for colds

1. Be sure your children get plenty of sleep and rest. Colds frequently come to those who suffer from over-fatigue.
2. Good general health is the best guard against colds and general health means regular habits of eating, bathing, and sleeping, hands always washed before eating, teeth brushed twice a day, having one's own towels and wash cloths, sleeping with windows open both during the daytime nap and at night; and breathing through the nose.
3. Be sure your children get their share of the "protective foods" which are as follows:
   a. Milk, a quart a day. This need not always be served in the form of a drink. Custards, ice cream, creamed soups, creamed vegetables, and cheese are a few ways that milk can be served to lend variety to the child's meals.
   b. Green vegetables served at least twice a day.
   c. One or two fresh salads and fruits, especially citrus fruits such as oranges and grapefruit.
   d. Cod liver oil is especially helpful.
4. Keep your children play in the open air and sunlight, wearing sensible clothing. Keep the house well ventilated, window open at top and at bottom at all times, with room temperature between 68 to 70 degrees Fahrenheit. And in addition to the above directions, Dr. Wynne answered a few questions.

Questions and answers on common colds of children

1. What is the best thing to do when children show symptoms of a cold?

Keep them at home and at once take all steps (as directed above) to prevent the spread of the cold to others. Colds are very catching and to infants, are highly dangerous. If there is a baby in the family, isolate either the baby or the child with the cold. If the patient has even a very slight fever, the child should at once be put to bed and the patient's sneezes and coughs. Use paper handkerchiefs and burn them or deposit them in the toilet.

Colds are such sly enemies of health, says Dr. Wynne, that each mother should study these simple rules on how to avoid colds, as well as how to take care of colds once they have been contracted.
60% of all Americans have three or more colds a year. Colds cause more illness than any one other complaint. Here, in Dr. Wynne's article, are given specific, sensible, and simple rules for the prevention and the care of family colds.

dr should be called. (All the rules given above as to dishes, handkerchiefs, etc., should be rigidly observed.)

2. What may be the harmful results of neglect of a simple cold?
A simple cold may easily spread to the ears and, when this occurs, the condition is always serious. It may also spread to the so-called sinuses, the hollow spaces in the bones which communicate with the nose. Such sinus affections often give rise to serious trouble for years. Finally it must be remembered that what the parents consider only a simple cold, may really be the beginning of an attack of some other serious disease.

3. Does a common cold strain a child's system and how?
A cold is an infection, and invasion of the body by disease germs. Like all other infections, it puts a strain on the body of the child. Moreover, the invasion often so injures the tissues that it leaves the body susceptible to attacks by other diseases.

4. Is it wise to grease a child with ointments or to cover throat and chest with flannel?
Greasing the chest has no particular value. All treatment should be left to the physician.

5. Should the daily bath be given?
No general rule can be laid down for daily bathing while the child has a cold. As a rule, a sponge bath with warm water in a properly warmed room and exposing but a part of the body at a time, is a good practice. Great care, however, should be taken to avoid chilling the child.

6. What has diet to do with a tendency to frequent colds?
In some cases, colds may be the result of an unbalanced diet. Increased acidity will cause a congestion of the mucous membrane but unless there has been an infection, an infectious cold will not develop. Sometimes what is called a "cold" represents instead a sensitiveness to pollen or some other irritant, a form of hay fever. Parents should not attempt to decide these questions for themselves but should seek a doctor's advice. A thorough examination by a physician is the only way by which the cause of frequent colds should be determined.

7. Should cough syrups be given?
Cough syrups have a very limited field of usefulness and should never be used except when prescribed by a physician. They not only frequently derange the stomach but mask symptoms of other conditions which should have attention.

8. What simple home remedies and treatments can the mother give?
These should not extend beyond keeping the child at home, taking all precautions outlined in the answer to No. 1, keeping the home well ventilated but sufficiently warm, giving the child a light diet and administering a mild laxative to keep the child's bowels open. In addition to this, it is well to give the child plenty of cool water or orange juice to drink.

9. What can be done to lessen a child's susceptibility to colds?
Keep the child in the best possible physical condition through the right amount of exercise, fresh air, all the sunshine possible, the proper amount of sleep, regular habits, and the right foods.

10. What is meant by "right foods?"
Have his diet according to his age and weight. A physician will give advice as to this, and will also tell of many free booklets and pamphlets now to be had to aid the mother. All foods should be carefully considered as to their vitamins.

11. What vitamin is necessary as a protection against colds and similar maladies?
Vitamin A which increases resistance to all infections of throat, nose, ears, and lungs.

12. What foods contain Vitamin A?
Milk, cream, butter, liver, fresh green vegetables such as spinach, squash, lettuce, tomatoes, cabbage, beet tops, asparagus, broccoli, string beans, also carrots, turnips, sweet potatoes, and cod liver oil.

Foods such as milk, green vegetables, fruits, etc., contain more than one vitamin and should, therefore, be used freely. The various foods also contain other valuable elements. Spinach, for example, contains the iron so necessary to a growing child and so do most all leafy vegetables. Besides iron, most of them contain calcium, a mineral that we know is of great importance to sound bones and strong teeth.

All these foods will aid in keeping a child's health up to par and thus prevent in great measure the all too common cold.
IT'S TIME TO PLAN YOUR POOL

WILLIAM LONGYEAR

The logical time to build a pool is previous to the planting season so that the shrubs and plants so necessary an accessory to the pool may be placed in April and May. The time to plan for it is in midwinter. By starting actual construction as soon as the frost is out of the ground and danger of freezing is past, you may have a lily pool established and blended into your garden by June first.

Give careful thought to the location of that pool. The far corner of the yard against a background of shrubs is generally ideal. A pool so placed is an objective point approached across a stretch of lawn or garden path. Stake out the shape desired and lay a rope on the ground enclosing this area. Study the plan from all angles remembering that the surface of the water will diminish considerably in size as seen from a distance; also that the concrete work will reduce the diameter about ten inches. Play safe by building a little too large rather than having the disappointment of finding the water surface too small when protruding plants and shrubs reduce the diameter.

If you desire a natural "woodsy" pool, the kind Nature herself would create, make the plan irregular and perhaps include a little brook which ends under overhanging shrubbery nearby.

Begin the excavation, throwing the earth in a pile at the back border of the hole. Temporarily this pile may be held in place by boards which will be replaced by rocks from which the water will fall. This not only disposes of the soil but it also gives the border of the pool an irregular natural effect. A pick-axe is indispensable and greatly eases the labor. Keep the walls of the hole hard, flat, and slightly slanting away from the bottom as they will ultimately act as forms for the concrete. If the water at the edge is to be a foot deep the hole should be eight inches deeper to allow for four inches of cinders with four inches of concrete on top. You may wish to have the depth vary from six inches at the border for bog plants to two feet at the center for Waterlilies. Allow eight inches for cinders and concrete over the entire bottom. It is well to excavate a footing for the walls about six inches lower than the floor of the excavation.

If any part of your land is lower than the pool or your cellar drain is within hose reach, a drain for the pool is unnecessary as the water may be syphoned off easily the few times it is necessary to do so. If a drain for overflow or emptying is desired a small cesspool may be dug a few feet to the side of the pool and pipe laid before the concrete goes in. The walls of the cesspool may be laid up dry with brick, or better still, cesspool tiles which are porous and inexpensive. The drain pipe should be of brass and have a

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**CONSTRUCTION OF THE POOL**

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Photograph by George Statt
One: The earth sides as part of the form for concrete.

Two: Linoleum braced with wood making the concrete form.

Three: Concrete poured and form removed.

Four: And now we begin placing rocks, etc.

Five: As a finishing touch a bridge in Japanese motif is added.

Six: The outdoor living room beside the water.

brass coupling even with the concreted floor of the pool for the insertion of a vertical pipe which will reach to the surface of the water for overflow.

The following material will be needed for the construction work: enough cinders to cover the floor of the excavation to a depth of four to six inches when well tamped, clean, coarse gravel and fine sand, regular cement, waterproof cement, and reinforcement in the form of old chicken-wire, pipe, or similar material. When informed of the mixture and square footage, your local builder or dealer in building material will advise you of quantities of materials needed.

The regular concrete should be mixed as follows: three parts gravel, three parts sand, one part cement, mix thoroughly both dry and after the water is added.

The waterproof cement which is applied later is mixed as follows: two parts fine screened sand to one part cement.

The inside forms of the pool shown in the illustrations were made of old linoleum and wallboard cut in strips and held in place with many stakes. This worked out well with the irregular contour shown. Erect these inside forms about four inches away and parallel with the sides of the excavation, holding the form away from the wall with small blocks so placed as to be removed as concrete goes into place.

Place and tamp thoroughly the coarse cinders to a depth of four to six inches. Slip the reinforcing wire or pipe all around under the lower edge of side forms and place same about two inches above surface of cinders by resting it on small stones. The reinforcement should run a foot into both wall and floor concrete. Usually it takes about twenty-four hours for concrete to set thoroughly. When the walls have hardened, carefully remove forms, adjust reinforcement and apply floor concrete to a depth of four inches, tamping same carefully and rounding it slightly into the walls at the joints. The drainage pipe should project about an inch above this layer of concrete and there should be a slight slant of the floor from all directions toward it.

After floor concrete has hardened, mix the waterproof cement and apply evenly and smoothly to a thickness of an inch over the entire inner surface of pool.

A quarter-inch copper tube running a few inches under the surface of the ground from the house to the pool will supply water to offset evaporation. This may be turned on at the outside foundation of the house where it will be most handy.

[Continued on page 81]
What $50 will do for your house

—FOR INSTANCE

Old-time thick-column steam and hot-water radiators can be replaced by the new quick-heating kind—as the old ones will be accepted as part payment

For $50 you can buy, install, and paint a breakfast nook table and two benches

With insulating material costing about four cents a square foot and labor in the neighborhood of two cents more, $50 will completely insulate the average attic

Top-grade linoleum, cemented down over felt, can be laid in a 9x12-foot kitchen and a bathroom 6 feet square.

Old-type thick-column steam and hot-water radiators can be replaced by the new quick-heating slim-column kind. As the old will be accepted in part-payment, $50 should cover the change in all of the rooms of a medium size house.

Awnings and insect screens can be had for about half of the usual prices. Order them now for installation in the spring.

Using stiff insulating boards or plaster board, with part or all of the work done by a home owner handy with tools, a recreation room can be built in an attic or cellar.

The average attic may be insulated, with a great saving in the fuel bill.

A closet can be made moth repellant by a lining of aromatic red cedar.

Rooms can be repapered. Wallpaper of excellent quality can now be had at prices far below what has been usual.

A thermostat can be installed for the automatic regulation of the heater. In addition to convenience it should work a saving in fuel.

Bathrooms can be dressed up; old toilet seats changed for new, and towel racks, glass towel bars, and other fittings installed. Non-tarnishing chromium plate can be substituted for nickel.

The kitchen sink can be fitted with full-length mirrors at a cost of about $20 each. At present prices the cost of a plate glass mirror is around $15, with the balance for molding to hold it and for the labor involved. Any carpenter can install one.

With the work done by home talent, which will usually be entirely satisfactory, $50 will buy enough paint to re-decorate an entire house.

$50 will buy, install, and paint a breakfast nook table and benches.

Two years ago last October, I made some changes in a bathroom that included covering the floor with high-quality linoleum, cemented over felt; a thoroughly good piece of work. The cost was $24, a trifle under $5 a square yard. Today, the same dealer would do it for $3 a square yard, or $15 for the job.

A condition such as this with prices as low as they are is too unnatural to be lasting. Indeed, a rise in prices will be one of the proofs that the depression is passing. No home owner should let it pass, however, for he can now repair and better his house at lower costs than will probably return through his lifetime. It is a golden chance to make good the effects of overwear that houses are suffering and to restore values that have been lost through depreciation.

In general, the costs of materials and work applying to house repair and betterment are about two thirds what they were a year ago—and at that time there had been even more of a drop from the prices of 1929. Things almost unbelievable can be done with very little money, or by taking advantage of the time payments that can now be arranged for work of any kind.

Here, for instance, are some of the things that can be accomplished for $50.

Top-grade linoleum, cemented down over felt, can be laid in a 9x12-foot kitchen and a bathroom 6 feet square.

Old-type thick-column steam and hot-water radiators can be replaced by the new quick-heating slim-column kind. As the old will be accepted in part-payment, $50 should cover the change in all of the rooms of a medium size house.

Awnings and insect screens can be had for about half of the usual prices. Order them now for installation in the spring.

Using stiff insulating boards or plaster board, with part or all of the work done by a home owner handy with tools, a recreation room can be built in an attic or cellar.

The average attic may be insulated, with a great saving in the fuel bill.

A closet can be made moth repellant by a lining of aromatic red cedar.

Base or wall outlets can be provided in sufficient number to permit the easy use of electric appliances and tools. Plenty of outlets is indeed a convenience.

Doors can be fitted with full-length mirrors at a cost of about $20 each. At present prices the cost of a plate glass mirror is around $15, with the balance for molding to hold it and for the labor involved. Any carpenter can install one.

With the work done by home talent, which will usually be entirely satisfactory, $50 will buy enough paint to re-decorate an entire house.

$50 will buy, install, and paint a breakfast nook table and benches.

In a room of average size, an oak or other hardwood floor can be laid over the old floor, including scraping or sanding; it can be inexpensively finished with wax applied directly to the wood.

Floors can be refinished—smoothed by hand scraping or a sanding machine, filled, stained if desired, and finished with wax or varnish.

Rooms can be repapered. Wallpaper of excellent quality can now be had at prices far below what has been usual.

A thermostat can be installed for the automatic regulation of the heater. In addition to convenience it should work a saving in fuel.

Bathrooms can be dressed up; old toilet seats changed for new, and towel racks, glass towel bars, and other fittings installed. Non-tarnishing chromium plate can be substituted for nickel.

The kitchen sink can be fitted with mixing faucets and a swing outlet, and an extra drainboard put in. By shopping around, $50 might provide a new and modern sink. It would also cover the cost of a modern kitchen cabinet.
I have never been quite able to understand why Primroses are not growing in larger companies in gardens in America. True, they are a little capricious and temperamental about growing, but when they do come, their overwhelming response makes up for a few setbacks.

Most of the members of my Primrose family, now they are firmly established, slip through the winters quite unscathed, but at first when they were quite small, the frost had an almost uncanny way of seeking them out, and raising them, and of course they died. Now I watch closely for this upheaval in early spring (when it is most likely to occur) and promptly tuck the little plants in again.

All the members of the Primula family like to bury their toes in a cool moist spot. They will not tolerate standing in water; therefore a poorly drained soil is death.

If they are happy and well nourished, the clumps will be so enormous in two or three years after planting that it is wise to divide them, for then they seem to produce leaves rather than flowers. Do the separation in early summer when the plants are resting after their burst of floral glory.

Dig up the clumps carefully with a garden fork, and after some of the soil is shaken from their roots, they are pulled, not cut, apart. The leaves are cut back a half, and the plants are reset in a shady, well-prepared corner of the garden, and are watered daily until they become established sufficiently.

Most Primroses should be in the semi-shade, in a fairly moist spot, and in a soil thoroughly mixed with plenty of peat moss, and will there flourish, flower, and seed themselves freely.

I found that the most satisfactory way of starting a Primrose garden was to buy one-year-old plants, for there are many pitfalls waiting to beset the way of the person growing Primula from seed. These plants can be had at such reasonable prices from reliable growers, and even the less common varieties are procurable in America to-day.

However, if you are very patient, plant the freshest seed you can get,

[Continued on page 80]
CONTRARY TO POPULAR OPINION THE HIBERNATING PERIOD IS BESET WITH MANY DANGERS

Winter protection for gardens

The strongest and best grown plants will most easily be carried through the rigors of winter. Nearly all garden perennials and biennials will carry through safely if certain preventive and protective measures are taken. Most important is to guard them from the evil effects of fluctuating temperatures; in other words, keeping them frozen and dormant after the first hard freeze.

But before covering look carefully to the drainage about the plants, making sure that any water from melting snows and rains can readily escape, for water surrounding the crowns or freezing in them will surely prove fatal. A slight hilling up of the earth about the plants prevents this, especially if little trenches are made to carry off the water. On the other hand, lack of moisture causes much winter killing to plants, shrubs, and trees. The last thing in the fall, before freezing weather sets in, every foot of the garden and grounds should receive a thorough deep wetting, from a foot to a foot and a half in depth.

Too much watering during the fall will start new growth that would easily be winter killed. This period should gradually ripen and mature all the season's growth, preparing it to withstand the coming cold. So, for the same reason, it is best not to over feed or stimulate your plants late in the season, as it will cause new growth when they should be ripening off and preparing for their period of rest during the winter months.

The first step in actually getting the garden ready for its covering is thoroughly cleaning up, and removal of all growth that will be destroyed through freezing. Iris of all kinds may be cut back to within five or six inches of the ground; perennials whose tops die can be cut back to the soil. Plants having stalks with clusters of green leaves at the base, should have the stalks cut back. The low-growing border plants, such as Forget-me-not and Dwarf Phlox, should simply have the seed pods removed. During this cleaning process, remove and destroy all weeds and grass, as many garden pests utilize these as winter quarters for themselves or their eggs. Pull up all annuals and burn with the discarded perennial tops. Make the whole garden as clean as possible, leaving no litter to harbor diseases, pests, or seeds. It is well to spade up any vacant space, leaving it in the rough until spring.

The actual covering must not be done until the ground is well frozen, when it should be done at once. If the covering can be put on just before a snow, so much the better, as its weight will help hold down the protecting material, although the covering can be put on right over the snow. There are a number of materials that can be used for the covering—wild hay, straw, excelsior, leaves, tree branches, evergreen boughs, corn stalks, strawy manure, and peat moss are all used. Among these the wild hay is perhaps safest, as it does not mat down, and has a tough wiry fiber that will not smother plants. It is more easily held down than straw or leaves, but requires some weighting until covered with snow, and can be used more than one year if there is a place in which to store it. Straw is not as desirable as it is shorter, full of chaff, more easily blown about, and more apt to mat down.

Corn stalks serve well where a coarse to hold the snow is needed.

Leaves of soft-wood trees mat down badly when wet and are apt to form a frozen mass about the plants that may be fatal to them. They can, however, be safely used to cover bulb beds and perennials that die back to the ground, and around shrubs.

Leaves of hard-wood trees do not mat down and are a valuable covering, but must be covered with something to keep them in place. When they are used to protect plants retaining some foliage through the winter, some boughs or other coarse material should go on before the leaves to keep them from smothering the plants. They are Nature's own covering, but she drops them lightly about the plants, one by one, never packing them.

[Continued on page 84]
A happy New Year to you—good gardeners all! As we step into the new Season of 1933 we can make advancement for the coming activities by thinking a little over the happenings of the past. Now indeed is the time to look around and make your plans consistently, not only on the basis of triumphs but also of the failures of the season just closed. And so, I greet you, would that I could do it individually! Would that I could visit the garden of each one of you! But that is impossible, yet by the same token I bid you welcome to our American Home gardens at Garden City, N. Y. Each year some feature of planting or some new group of plants is brought under observation for some particular study. This season it is species Tulips, “botanical Tulips” as you may find them listed. When the coming season is over maybe I can tell you more about them, but in the meantime, may I greet you all in these first days of the new year by saying “A Happy New Year—A Happy Garden Year” and again, I hope we may continue in that communion of spirit and interest that specializes the true gardener and so may we talk with one another freely about our gardens and the plants that are in them? Will you accept this wish and this message as a personal seasonal greeting card? Perhaps you who have had good gardens have made personal greeting cards of your own garden views or little bits of scenes of garden corners. It is a charming method of inviting others to enjoy your gardens and makes the greeting card personal. May I breathe the hope that you will give me the opportunity of seeing your gardens in this same way?

A parallel not odious

Parallel comparison is usually used for deadly destruction, but that it could equally be instructive and enlivening, I found to be the case in the practical little demonstration seen in the Missouri Botanical Gardens at St. Louis when visiting there last September. There where all may see, is a simple exhibition of how a few light touches of the willing gardener’s hand may redeem the sordid ugliness of neglect. Spruce up the yard by the judicious use of a little paint, straighten and repair the fence, cut down the weeds, grade the surface and sow grass seed for a lawn, plant a few favorite herbaceous plants about the border and you have transformed an obtrusive eyesore into an attractive outdoor living room!

The Missouri Botanical Garden triumphantly demonstrates the practice and application of garden craftsmanship as a beneficent gift to the multitude, but it also works along really creative lines in giving the gardener new plants to grace the garden. Everybody knows, or should know, of the splendid work accomplished there in the cultivation of Waterlilies and the raising of several brilliant hybrids which have so largely led to the present-day lily pool popularity. Mr. G. H. Pring, the superintendent of the garden, must be given credit too for recovering the true and modern terminology. Mr. Pring’s latest gift to you is a day blooming, large flowered, yellow tropical Lily, named Saint Louis.

A demonstration in the Missouri Botanical Garden, St. Louis, Mo.
A Rainbow in your garden!

Yes — and, though the famous "Dreer's Rainbow" lasts all summer, it, too, is "born of the shower and colored by the sun". It is shown opposite Page 48 of Dreer's 1933 Garden Book.

Send now for this "Book of the Year" for amateur gardeners. Take advantage of its acknowledged background of authority when you plan your garden. Learn for yourself the economy of buying seeds and plants of complete dependability.

The Garden Book is sent free on request to those interested in vegetable and flower seeds, roses, perennial plants, etc.

HENRY A. DREER
Dept. D
1306 Spring Garden Street
PHILADELPHIA, PA.

[Continued from page 77]

Down my primrose path

[Continued from page 77]

in February, in the porous, rather flat pots florists use for bulbs. Seeds of all Primulas (with the exception of the English primrose and the polyanthus) are as fine as dust and just as elusive, and usually they are washed away, quite unknown to the gardener, during the very first watering, if ordinary flats are used.

For planting, fill these porous pots three quarters with fine sand and rich soil, mixed thoroughly and put through a half-inch sieve. This is dampened and the seed sifting on the top, and just covered with a sprinkling of the mixture. Stand the whole pot in water for half an hour or until it has absorbed sufficient moisture. The seeds, with this method of watering, will still be in situ and this method should be followed regularly while they are germinating, and even after they are little plants. Never allow the pans to dry out. Also during their babyhood protect them from the sun. While some of the seeds are very prompt in starting, others may take weeks to germinate, so do not disturb the soil in the Primrose pots for at least six months.

When the little seedlings are large enough to handle, reset, not too thickly, in flats, which are then placed in a shady part of the garden. In early fall they are introduced to the flower bed, usually grown up enough to withstand the rigors of their first winter.

Very rare varieties (for which I have had to send abroad), 1 keep in the flats over the winter, standing in a cool, rather dark section of the cellar, watering occasionally, and planting out in early spring.

The garden bed is thoroughly covered in January with salt hay or peatmoss, after the first really heavy freeze has occurred, and this usually keeps it frozen. The winter danger to all perennial plants lies not in sound freezing, but in the constant thawing and freezing.

When they show green upon close examination in early spring, the Primroses are uncovered very early, and as these are sure to be frostbitten at night, they should be watched and given protection at this time when necessary.

The Alpine 'Auriculas' are the first to respond to the urge of spring, sending forth green measly little shoots in earliest April, and long before these have developed into grown up leaves, the perfect velvety blossoms, on tiny stems, come hurrying after them, opening in dazzling loveliness in the sun. The colors are blended exquisitely! There are reddish browns and creams with such knowing yellow eyes, and their fragrance—well, that is quite irresistible!

But my real favorites, awakening next, are the tiny, deliciously impertinent cashmirianas, which rapidly erect several stiff little stalks, capping them with globular heads of sparkling blue. There is a large family of this type.

Next comes the glad company of polyanthus (Primula elatior), gay dresses of very dark red and flashing crinkled petticoats of brilliant yellow in the Gold-laced type. Each flower head is composed of several tiers of blossom which follow each other in just the right succession. Pale yellow and pure white are in the sturdy Munstead strain, so profuse of bloom as to even endanger the life of the plant.

In late April, the truly magnificent pale yellow English Primroses bestir themselves and dance up and down beside the garden path. They stay in bloom for at least two weeks. They are growing in company with a long pearly row of Narcissus blooming at the same time.

Then my lovely japonicas! Rich dark reds, varying degrees of pink, and an indescribably delicate shade almost akin to flesh, and the silvery whites. This is a good, sturdy, easily wintered Primrose, and one which I think would grow in almost any garden if hidden just a bit. It thrives in really wet soil, even rooting in stream beds. [Ed.] The flowers are borne in whorls. It offers flowers during favorable springs, for three whole weeks, and almost always blossoming for two! We are more likely to be the recipient of family as is sturdily represented. Cowslips are no less lovely to me than their more aristocratic sisters, particularly when flowering so full and freely in May. They are almost single, and appear in colors ranging from pale yellow to crimson and deep brown.

HARRIS
Approved Seeds insure Garden Success

[Continued from page 77]
It's time to plan your pool

(Continued from page 75)

Allow a week for the concrete to set thoroughly, and then fill with water, supplementing the copper tube with the garden hose. Over a period of two weeks fill and empty the pool four or five times to remove properties in the concrete poisonous to plants and fish.

The landscaping of the pool is great fun and completes the scheme. There can be no definite plan for that, but it will express your own good taste. Strive for a natural effect by using ledge rock or flat stones so placed as to project over the pool's edge and to hold back the mound of dirt from the excavation. Do not use cobbles. Next plant the shrubbery, evergreens, and permanent pieces. Blend these with the rocks and bank them to form a background. Then come the plants bordering the water's edge and the path leading to it. The water plants, Waterlilies, and fish complete the picture; and if you're on schedule it will be just the time for most spring flowers to reflect their best in your pool.

An old-fashioned herb garden

(Continued from page 65)

Lavender (Lavendula vera) makes a good hedge and clips well but that sacrifices the bluish-purple flowers. These flowers can be saved by clipping only the sides if a Lavender hedge is decided— but you will prefer a good sized Lavender bed. Both Lavenders are suitable for the small garden hedges, or knots, as they can be clipped to fit the scale of the garden. Where space is very limited, Lavender bed. Both Lavenders are but you will prefer a good sized but do not allow it to wander away from its allotted space. In fact, most herbs have wandering habits—which offers a valid reason for the small hedges or knots.

We allowed the herb garden to disappear, and must, as it were, start all over again, first to find the plants and then to find the right place for the right plant.

A mixed planting of Evergreens with the dark foliage Spirea and the compact Hellebores, such as Llex crenata, glabra, opaca and verticillata, makes an effective background.

Between the garden hedge and the background foliage room will be found for such perennials as Aconite, Malvows, Valerian, and Digitalis, for these are indeed closely associated with the herbs and provide form and color.

Artemesias for hedges, accent plants at corners and large plant groups of a single variety. Most of the Artemesias are gray-leaved. Wormwood, perhaps the best known of the Artemesias, makes a striking accent plant. It might be clipped into a good-sized hedge. More compact and decidedly silvery in foliage are Artemesia stellariarum and argentea.

If the garden is large, say, 30 x 60 ft. or more, then the more complicated the pattern, and the greater the number and variety of knots, the more interesting will be the effect. The walks between the knot hedges may be stepping stones and planted with Thymus coccineus—a little plant that does not mind being trod upon.

Where there are many beds, increase the varieties of herbs for inside planting, preferably one variety for each bed to give the quilt-like effect. There are the following to choose from:

For large beds, use the various varieties of Mint, with a realization of their spreading habits and aggressive behavior. The same is true of the Camomile (Anthemis), the Catnip, the Self-Heal, Boneset, and Mustards.

For the smaller beds, use Anise, Dill, Caraway, Costmary, Borage, Sweet Marjoram, Rosemary, Saffrons, Tansy, Sage, Savory, Salvia officinalis, the sage of culinary fame, deserves a place of honor for beauty of foliage, bloom, and usefulness. Winter Savory (Satureia montana) is a small plant with a profuse mist-like white bloom, while Summer Savory (Saturea hortensis) is darker in foliage and somewhat more rampant. Balm (Melissa officinalis), a very fragrant plant, was reputed to comfort both body and soul, but do not allow it to wander away from its allotted space. In fact, most herbs have wandering habits—which offers a valid reason for the many hedges or knots.

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Between the garden hedge and the background foliage room will be found for such perennials as Aconite, Malvows, Valerian, and Digitalis, for these are indeed closely associated with the herbs and provide form and color.
Ideas for clever fingers

OSMA PALMER COUCH

A practical and decorative accessory to the desk or table is the book jacket in the center of the page. The paper jacket supplied with the new book soon becomes soiled and frayed. And you do like to keep the new books fresh. The cords hold the jacket snugly to the back of the book, and there is a convenient cord or ribbon place marker. The pockets inside can be used for cards, notes, advertisements of other books that interest you, and so on. Indeed, when not in use as a book jacket, this handy article may be used for a folio. A chintz of attractive design and well-chosen colors will carry out some favorite decorative scheme.

Covered with a soft-tone paper or a plain chintz ornamented with a graceful design in block print or with some other particularly lovely Christmas card that you wish to keep, the folio below is at once one of those things of beauty that are a joy forever and an article of practical utility. It is useful for holding your favorite Christmas cards, stationery, postage stamps, clippings, etc.

The lining, too, may express your taste and individuality. The lining shown is of block print. Japanese paper is also suitable and the lining shown is of block print. Indeed, when not in use as a book jacket, this handy article may be used for a folio. A chintz of attractive design and well-chosen colors will carry out some favorite decorative scheme.

Send 6c in stamps for complete directions for making the chintz book jacket and the covered card folio illustrated above.
Congratulations, Agnes McBear, for writing the prize-winning letter in the contest for the best letter as to "Why Food Products Should Be Advertised in THE AMERICAN HOME."

This contest was announced in the October issue and the hundreds of letters were judged by two principals in two important advertising agencies.

Here is the letter:

Dear Editors:

As both home-maker and professional woman, I have come to look forward to each issue of The American Home with interest. Often as I scan its pages the thought comes to me how much simpler are my home-making problems than were my mother's. Her home, her garden, her table were planned with little help and less encouragement.

To introduce food products to the pages of the American Home is to give its readers a new service in a thoroughly modern manner aiming toward:

2. Wise planning: simplified marketing.

A good buy implies adequate service by the product at a fair price. It also constitutes a good sale. And the high standards of American Home merchandising is assurance enough that the Pantry Shelf will be opened as a blue-book of progress and reliable food sellers.

And so I would like to see food products advertised in The American Home because it shows me that this purposeful magazine is ever alert to the needs of its readers. For "Shop Windows of To-day" I have genuine appreciation. For the "Pantry Shelf" there is glowing anticipation.

Sincerely yours,

(Signed) Agnes McBear.

Kirkwood, Missouri.

B

Beautiful New nursery catalog

...with New low prices...

The new 1933 catalogue of The Storrs & Harrison Co., America's oldest and largest departmental nurseries, is now ready for mailing.

From cover to cover it is filled with good news for those who plan to plant this spring!

TREES...SHRUBS...ROSES

VINES...SEEDS...ETC.

In it you will find the most complete listing of high quality nursery stock in America today.

And the new low prices... the lowest in our 79-year history... will delight you!

There are beautiful illustrations, many of them in full natural colors. Also charts, diagrams and descriptive matter, which answer many problems of planning, planting and cultivation.

Whatever your plans for planting this spring... whether it is the landscaping of your entire grounds or simply setting out a few new plants in your garden... you need this helpful book.

THE STORRS & HARRISON CO.

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Cash coupons and kittens with every seed order...

I enclose $4.95 for Complete Small Pool Plan A. postage.

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Water Lily Pool

Beautifies Large or Small Gardens

ADD COLORED BEAUTY to your garden with large white Water Lily Pool. Fast.

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The wood is apple, pear, sometimes maple, and the use of these chairs and tables stamps a room as informal.

The cottons, especially French type floral chintzes, gingham, the small patterned chintzes used for peasant skirts, the muslins printed and plain such as the Jouy prints, are with simple linens, homespun cottons, reps, friezes, and cords, the ones most suitable for use with such furniture.

Fortunately American fabric manufacturers are reproducing all of these in widely available copies, which are ours in such variety of color that any scheme we may prefer may be developed easily and effectively.

Winter protection for gardens

[Continued from page 78]

so when using them we would do well to imitate her proceeding.

In some localities where they are easily obtained cotton-seed hulls, buckwheat hulls, and tobacco stems are successfully used, while on beds of acid loving plants peat moss and pine needles are valuable covering, as they can be turned under in the spring cultivation, adding acidity to the soil.

Plants, such as Foxgloves and Canterbury-bells must have the crowns kept dry. Cover with a box having two sides removed.

Every single thing that has been planted in the fall should receive a mulching as soon as the ground is frozen, as they are not thoroughly rooted and are in danger of being heaved out by alternate freezing and thawing.

Some shrubs, principally Roses, require winter protection in cold climates. Bush Roses can be cut back to one and one half or two feet from the ground and the earth hilled up nine or ten inches about them before the ground freezes. Afterwards cover with marsh hay or straw and cover with tar paper to keep dry. Very tender Roses can be successfully wintered by digging them up with the soil adhering to their roots and burying them two or three feet in the ground.

Screens of burlap, evergreen boughs, or cornstalks will prevent injury to young evergreens.
Dollar ideas

$ Good ideas wanted—big or little! The sort of thing that will help other homemakers. $1.00 will be paid for each idea accepted.

Putting rods in starched casings
Put a thimble on the end of the round rod and it will work through very easily. If you have flat rods, use a round stick or pencil with the thimble. This often prevents tearing, that blunt rods cause if otherwise forced through a stiffly starched curtain casing. MRS. B. T. SOMMER, Totowa Borough, N. J.

A cork for scouring
A cork is a handy little device with which to rub scouring powder on discolored steel knives. It is easier on the fingers than a cloth. JOSEPHINE E. TOAL, New Richmond, Wis.

Making rugs stand still
Three rubber preserving jar rings sewn to the under side of either end of a throw rug will prevent it from slipping on a polished floor. MRS. EARL YODER, Minerva, O.

How to clean and care for household metals
Quickly into a dilute solution of nitric acid. Wash it again, dry, and polish with a soft cloth and powdered chalk.

A bad scratch can be taken out with a very fine file, followed by emery and oil, and then waxed. It may be more permanent if the ordinary 35c radiator covers inverted, with a layer of peat moss on the bottom and filled with white pebbles, make ideal containers for potted plants as they can be kept moist all winter by keeping the pebbles covered with water. MRS. ALBERT WRIGHT, Scarsdale, N. Y.

For sparkling glass
When washing windows, mirrors, or glassware, some vinegar in the suds will make glass sparkle brightly. BERTHA I. SMITH, Cardington, Ohio.

Oil spots on garage floor
To remove car oil from the cement driveway and garage floor use the old naphtha which has been used for cleaning silk clothing. It takes off the ugly spots by scrubbing with a broom or brush. MRS. JOHN M. METCALFE, Edgewater, N. J.

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Rainy day dinners
[Continued from page 68]

butter and brown sugar and a sprinkle of cinnamon. Add half a cupful of water and cook covered in a slow oven until tender, about an hour. Uncover and let brown.

Pineapple sponge

The dessert is a modification of snow pudding and can be made with either fresh or canned fruit, according to the season. I like to have it as a surprise along in February during that week or two when fresh strawberries are plentiful and reasonable in cost. If fresh pineapple is used be sure to cook it first or the gelatine will turn temperamental and refuse to stiffen.

Dissolve a package of orange gelatine in one cupful of boiling water. Add three quarters of a cupful of pineapple juice, a tablespoonful of lemon juice, and a cupful of well-drained and finely cut pineapple. When this is partly stiffened beat in two well-beaten egg whites. Serve very cold and pour over it crushed and beaten egg whites. Serve very cold and pour over it crushed and beaten egg whites. Serve very cold and pour over it crushed and beaten egg whites.

Rainy day menu No. 4

Celery and cranberry appetizer
Greenwich Village casserole
Polenta
Maraschino cream cake
Coffee

It is a recent and delightful fashion to serve salad as a first course. The amount should be small and the seasoning piquant rather than on the sweet side so as to stimulate and not decrease appetite. Prepare a package of lemon gelatine and let partly stiffen. served with a large cup of amber water. Snow pudding and can be made when fresh strawberries are plentiful, and cut coarsely. Spread between layers of the cake. Ice the top with the egg white mixed with two tablespoons of the cherry syrup and enough confectioners', not powdered, sugar to spread. Chill in refrigerator for several hours.

Tired of the same old desserts?
[Continued from page 71]

ture. Bake in loaf tin 45 to 60 minutes in slow oven.

Prune and apricot whip

2 cupful cooked apricots
1 cupful cooked prunes
2 eggs, separated
Dash of cinnamon
Dash of nutmeg
Pinch of salt
1 tablespoonful lemon juice

Put apricots and prunes through a sieve. Add cinnamon, nutmeg, salt, and sugar to taste. Add beaten yolks, beating all the time. Add lemon juice. Then beat the whites in, and place in molds. Set in hot oven for about five minutes. Chill the whip thoroughly and serve it topped with whipped cream.
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