Bon Ami cleans thoroughly.... leaves no scratches

... has no odor... does not redden hands.

YOU'D never suspect, from looking at Bon Ami, that anything so soft and white could be so ruinous to dirt. But just pour a little on a cloth... take a few easy strokes over your bathtub or sink and watch the transformation! Not a trace of dirt left... only a surface gleaming with cleanliness and smelling sweet and clean.

And never, never a mar or abrasion on the surface, for Bon Ami absorbs dirt—blots it up—doesn't scratch it away, as do harsh or gritty cleansers.

As for your hands, never fear that all the care you give them will be spoiled by cleaning work, because Bon Ami doesn't redden them, or make your finger-nails dry and brittle.

Use Bon Ami for all your household cleaning—bathtubs, kitchen sink, enamel stove, pots and pans, metals, refrigerator, windows and mirrors.

You can buy Bon Ami in an economical, long-lasting Cake, in a handy, sifter-top can of Powder or in a large, handsome Deluxe Package, designed especially for bathroom use.
Here Is a Unique Filing Service for AMERICAN HOME Readers

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Quickly and neatly you can now file every interesting bit of building material and data, house plans, exteriors, interior details, remodeling, ventilation and heating data. All of it is easily identified in the magazine by number so that it may have its own orderly place in this Portfolio. No more clippings lying around, and no need for messy pasting in a thick, unwieldy scrapbook.

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The Portfolio is made of heavy, strong, board covers printed with an attractive set of blueprint plans, with a set of rings so that you may easily insert the tear sheets from the magazine. The Portfolio is oversized. Thus you keep the outside edges of the filed pages neat and unbroken.

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We believe this to be one of the most important and valuable editorial services which has ever been rendered by a magazine. We will fill orders for the Portfolio and equipment in the order of receipt. Send in your order today.

The announcement of this Portfolio in a recent issue of the magazine met with immediate response. If you want one, send 50¢ in stamps, money order or coins to Subscription Dept., The American Home, Garden City, N. Y.
The leg turnings of this graceful swing top table at the left were carefully copied from a table made about 1700 near Boston. Note the chamfered stretchers. W. F. Whitney Company

This chair was adapted from a Sheraton design dating about 1760. It is the lineal descendant of the chairs made in the early days by cutting a chair out of a barrel. W. F. Whitney Co.

Beautiful in its exquisiteness of detail is the Charak buffet above, an exact copy of an American Sheraton now in the Metropolitan Museum

Graceful proportions and dignity of line typify this popular chintz-covered wing chair. From Conant-Ball Co.

Many of the fine Chippendale details are carried out in this desk of crotch mahogany veneer. Flint & Homer
Many of us have been "caught" on bargains these last few years, and while they may be perfectly satisfactory for short-lived accessories, "bargain" furniture is another story. Fine furniture can still be had at remarkable savings, but only fine furniture that will be heirloom pieces are real "bargains." So we asked Florence Brobeck to act as our guide and news reporter at the great semi-annual furniture sales this summer.

Winter hearths must be comfortable

**SO WE'RE GOING TO THE AUGUST FURNITURE SALES!**

There are without doubt definite savings, even large savings, to be found at the August and February furniture sales. But before dashing out to buy "bargains," the experienced buyers in the furniture departments and stores, have some excellent advice to pass along to their customers. Their first urgent recommendation is to buy from an established store; one which the customer knows to have a reputation for honest merchandise, fair dealing, satisfactory replacements and servicing afterwards. Such stores are as trustworthy in sale merchandise as in regular day-by-day selling.

This caution is made especially urgent this year for, due to national conditions, there are many fly-by-night stores opened on the side streets in the larger cities, and sometimes in the main thoroughfare in the smaller places, who announce themselves as "representing the furniture manufacturers direct." Their advertising is blatant, based on price appeal, and is in nearly every case unreliable as to quality and style. Such stores do not stay long; not long enough to receive the complaints of the unwise men and women who bought the "bargain sets" and lived to repent their purchases.

Another piece of good advice offered by the furniture merchants and their experienced salesmen is to plan the purchase of sale furniture with as much care as in buying regular priced pieces in other seasons. Plan the purchase in relation to the room as a whole, and the house as a whole; as a long-time investment, and not something which "will do" until times are better. Take into consideration color schemes, practicality, suitability. These precautions make satisfied customers. And satisfied customers come back for more!

For the inexperienced furniture customer, the June bride who is adding a few pieces, the prospective October bride who is furnishing her whole house, there are some excellent helpers given by these same reliable authorities. Once having arrived on the furniture floor of a trusted store, then extend your faith a little farther and rely on what the salesman tells you. He, after all, is only a spokesman for his firm and what he says will be supported by the company for whom he works.

If he is showing you "cabinet goods"—that is, a chest of drawers, a desk, table, cupboards, bookcases, cabinets—besides such obvious exterior points as style and taste, you must first consider the quality of the outer finish; then open a drawer to see the drawer construction, its lining, the joining of the corners, the finish of the edges. If it is veneered, as is most high priced cabinet furniture of to-day, this means that the surface may be more decorative. It may have burls and graining and wood patterns impossible with solid wood construction. It may possibly be of better and stronger construction than the furniture of solid wood, although this varies with style, manufacturer, and price classification in the retail store.

But it is in the buying of upholstered furniture that the customer can make the saddest mistakes, according to the furniture authorities. Here again the customer must ask the salesmen about the piece under consideration; has it a muslin cover before the outside upholstering cover is put on? The presence of the muslin protects the fabric above it which is the outer covering; it makes for smoother, better fitting covers; it helps keep the upholstering in place.

Ask: "What kind of upholstering is in that chair?" If the salesman says "the finest hair" the piece is of high quality and due to last many years without lumping, sagging, wadding and matting into a flat, lifeless cushion.

If he says: "Well, this is an inexpensive chair, you know. And the filling is moss (or tow)," you will know that the chair cannot be expected to last years under normal usage, and less than a year with hard wear and tear. Moss, and tow, which is also a vegetable filling,
The annoyance of extra leaves is eliminated in this table which may be extended easily at the ends as need requires. Beauty of wood grain and sturdy construction are especially important features in a table of this type and are outstanding in this one made by W. F. Whitney.

Simplicity of line is particularly appealing in the table below of the Somerset Shop Co. And the Conant-Ball open dresser, right, is well designed for the apartment or cottage.

break up and get powdery, and the upholstery of course flattens and sags, wrinkles, and is otherwise baggy and unsightly. The heat of modern apartments and houses dries moss and it shrinks and powders, and some of the fillings of this material have an odor after a while; especially if the rooms are subject to damp air from open windows, and alternately the high heat of radiators.

Loose cushions on chairs and sofas should be filled with white down in the quality pieces. If the salesman says "down—gray down" if he is forced to be explicit, you will know that the cushion will flatten, not be resilient, not fluff up with airing and brushing as will a down-filled cushion of superior quality.

These are some of the "crimes that lie under the cover," as one capable furniture buyer expressed it. Quality furniture should have the quality upholstery of hair; the quality loose cushion filling of white down; the muslin cover under the final exterior upholstery covering.

These covers present another opportunity for the salesman to give good advice. If the furniture budget is small, then spend on construction and hidden quality; let the outside cover be the least expensive part of the piece of furniture. This cheap cover, any salesmen can point out, will last at least a season or longer, and when the furniture budget is increased, return the piece of furniture to the store where it was purchased and have a good cover put on it. A good piece of furniture is re-covered many times.

The table above is adapted from a Chinese Chippendale silver table. The Directoire table beside it of French fruitwood veneer is a prize winning design at the Paris Atelier of the N.Y. School of Fine and Applied Arts. Baker Furniture.

Although moderately priced, the high standard of quality is maintained in these three pieces of furniture of the Kittinger Co. The table with straight legs is of mahogany; the gateleg at the right comes in either walnut or oak. The mahogany plant stand above is from the Mayhew Shop.
Chests of drawers are more interesting than ever. The one at the left from Charak is of Sheraton design with crotch mahogany front and inlay of holly wood. Quite different in type is the next chest, 36 inches high, from W. F. Whitney. At the right is a Conant-Ball chest on chest

This little piece of furniture has a double purpose. It may be used in a combination room as a little writing desk or as a serving table. The maple chair goes with it. From Flint & Homer

times in its life. A poor one costs more in the end than the good one, for not only will its cover wear out, but its inner construction, "the crimes under the cover" will come to light, be found unworthy of repairing, or incapable of restoring, and the piece will have to be re-upholstered. This is a far more costly process than re-covering.

Upholstered pieces which are shown on the floors of good department stores and furniture stores for this year's August sales do not have mohair covers; this long popular fabric is almost a thing of the past in any but the rather terrible three piece "suites" seen in the fly-by-night establishments. On the other hand, a pile fabric such as velvet is steadily increasing in popularity; many lovely shades are now shown which once were thought impossible for furniture.

In the fabrics almost anything is possible this year because of the many styles of decoration in vogue. The fabric should be suitable for the room in ques-
tion, and the piece of furniture; the rough homespun cottons, linens, and jutes now so popular belong in Early American and French Provincial interiors, and obviously on pine and maple; with some walnut and fruit woods also wearing a dress of the homespun type.

In the same class are the chintz, glazed chintz, linen, gingham, cotton taffeta, cotton damask, and other simple fabrics. There are good and poor qualities in these fabrics as well as in the silks and silk combinations. A fine silk damask will last several, or even many years; while a cheap damask will wear thin or through in one year. Damask, satin, brocade, moiré, embroidered silk, and other elaborate textiles belong on furniture of the same character; velvet for example on Chippendale and Queen Anne, on the French 18th century and Directoire and Empire pieces. [Please turn to page 143]

At the left is a W. F. Whitney sofa and at the right a Lawson style, twin-bed sofa made by the Englander Spring Bed Co.
A SMALL SUNKEN GARDEN

"What could be more jewel-like in setting for the small rectangular back yard than a small sunken garden—formal yet unpretentious?" asks Henry Dearden

As a matter of horticultural fact, the small sunken garden is often the perfect answer to a perplexing space or problem. That the owner was convinced only with some difficulty that this did not mean digging out all of the earth and carting it away, is indicative of the rather general reluctance to plan small plots of ground in the formal manner. It was necessary to excavate only one foot of earth, achieving the extra depth by depositing this loose earth around the sides and then adjusting the surrounding grades to meet the new level.

In a rectangular plot of 50 by 75 feet, which included the surrounding shrub borders, a smaller rectangle 22 by 40 feet was laid off for the garden within a garden. And the excavation of one foot in depth was made. A grass walk surrounds the garden on the upper level, and a path of stepping stones leads in a gentle curve from the porch steps to the sunken garden. Drifts of Daffodils border this path. Beyond the grass walk are flowering shrubs giving almost complete seclusion. The shrubs include the Pearl-bush, the hybrid Mock-orange Virginal, the fragrant Carles Viburnum, Forsythia spectabilis, with Euonymus alatus and Enkianthus campanulatus for fall coloring.

The structure of the sides or retaining walls of the sunken garden is very important, the stones sloping back, or "battered," six inches (three inches to each foot of height), and tilted slightly so that the rain would percolate to the roots of the wall plants. The joints and also a space at the back of the wall, were filled with good soil enriched by well-rotted manure and plant food with lime.

A small lily pool forms the central feature at the far end of the garden. The sides of the pool are sloped to prevent the ice from exerting an outward pressure and so cracking the concrete. The overflow is carried to a small absorption well, six feet deep and four feet in diameter and covered with eighteen inches of soil.

The plants growing on the wall include some of the dainty dwarf Irises—pumila, cristata, and coerulea; several varieties of Helianthemum, Phlox G. F. Wilson, Alyssum saxatile, Campanula portenschlagiana, together with the more common Arabis, Cerastium, Dianthus, Veronica, Nepeta, etc. For autumn there is Mauve Cushion Aster, Sedum sieboldi, and Plumbago larpentae. At each side of the steps are Rock Cotoneasters. The flower beds were only three feet wide, and in order that the wall plants should not be interfered with in any way the stronger growing perennials are omitted.

The Tulips for spring are planted in groups of four or five, all of a color, and some are planted among the shrubs. To keep them company in May are some of the very lovely varieties of blue, white, yellow, and apricot Violas; Daphne cneorum, Aquilegias, Newport Pink Sweet-William, and such like.
The June garden, however, is just as interesting to behold, when the later wall plants are at the peak of their beauty, particularly a large clump of pink Heuchera. And, of course, the Madonna Lilies and Delphinium are always a perfect foil for each other. The old-fashioned Garden Pink is in profuse bloom at that time too.

For the late summer a few annuals were introduced into the beds, such as pink Zinnias, lemon and orange Calendulas, Phlox drummondii, and Sweet Alyssum. And for the sustaining note of fall, the early-flowering hardy Chrysanthemums were given their places in the borders.

A few flowering trees were planted among the shrubs to make a more interesting composition. These included Dogwood, Flowering Crabapple, and Japanese Cherries. Under the large Cherry tree which dominates one corner of the plot was placed an oak garden seat, and here such shade-resisting plants as Snowberry, Regal Privet, and Japanese Yews were used.

In truth, whatever the season, whatever one's mood, there is to be found in this dainty little garden, petite but perfect in its beauty of detail, a measure of that peace which passeth understanding. And it might belong to Anyman.
Not smug, not perky, not a large house—but roomy and pleasing is this home upon a knoll in Plainfield, New Jersey.
Standing proudly upon a grassy knoll

Told by Eugene Clute

Not a large house, but a roomy house is Mr. and Mrs. Francis W. Frost's home, and free from the hardness of line and texture and the tightness of plan that make so many homes of moderate size look small. Its well-studied proportions and detail give it a fine reserve, and the owner and his family have given much thought to every detail. But it is not from an aesthetic standpoint alone that this house is interesting. It is an excellent example of skillful planning to meet the practical requirements of modern living for an American family.

One first gets a glimpse of this house as a turn in the road is rounded. The private road turns in sharply up a gentle grade to the foot of the stone steps at the end of the flagged terrace. A porch that is agreeably light in effect extends across the front, covering half the depth of the terrace. Large hand-split shingles, such as are still serving well on many old houses after more than a century and a half, cover the walls. They are thick and heavily ribbed with the grain of the wood and chalky white, like those on the softly weathered old Colonial homes that were whitewashed. At the left of the door hangs an old pierced iron lantern. The white-painted door panels are broad and deeply concaved around their edges.

In response to the sound of the blackened knocker, low growls issue and, as the door opens, a shaggy white and gray terrier appears, standing close beside his master and reserving judgment. When he sees that the visitor is welcome, he becomes friendly.

From just within the door, a very pleasant vista is seen through the narrow, low, round-topped doorway in the thick wall between the hall and the living room, across which a soft light pours from the open door opposite. This glow highlights the broad inner surfaces of this opening. Beyond are the flagged rear terrace, covered by a large awning, and the level lawn, set for croquet. Then there is a rustic pool, flanked by flowers against a rough stone wall above which is a background of flowering shrubs.

The living room is broad and long and very restful, with its plain walls, quiet harmony of colors, and its free and easy arrangement of well-chosen furniture. The walls of this room have a way of picking up different colors from the outdoor light, producing elusive and marvelous effects. They are painted a very light gray that contains a tint of turquoise. Up at the end of the room that receives clear light from the sky, these walls appear to be of a tender atmospheric pale blue, but this grades into a fresh, delicate, soft green down where the light is reflected into the room from the grass of the lawn. This color was
suggested by one of the rooms in the American wing of the Metropolitan Museum of Art and has been adapted very well.

There are plenty of big, easy upholstered chairs of good simple shapes covered in printed fabrics patterned in rust reds and browns with dull greens upon a natural linen color ground. The window draperies carry the same colors and the plain carpet is rust brown, which is repeated in the plain short-pile velvet dra-

peries at the wide doorway to the dining room. In the Oriental rugs, rust reds and browns are the predominating colors.

The fireplace mantel in this room is old and it still retains traces of the green paint with which it was covered when it was discovered, giving an interesting color variation in conjunction with the golden amber of the pine. The brick facing and the inside of the fireplace are painted a sooty black, which affords a very effective foil to enhance the beauty of the color of the wood. The moldings are of great refinement of profile and the proportions of all parts of this mantel are excellent.

The furniture in the living room, dining room, hall, library, and in the bedrooms on the second floor shows a free use of related types together, representing the styles of Chippendale, Sheraton, Duncan Phyfe and of various Early American cabinet makers, including works by some of the craftsmen of the Federal period who were influenced by the style of the Empire. This gives interest and variety, while harmony of general character is re-

The dining-room walls are painted like those of the living room; the furniture is Colonial, in mahogany; the rug is mainly in rust reds and browns and the curtains in the wide doorway opening into the living room are faced on this side with a printed fabric in soft, light reds and browns that tone in with the colors in the rug, while the ground ties in with the wall color.

In the library, one of the walls is covered with vertical boarding of knotty pine in the Early American manner and has an old Franklin stove built in. The facing around the stove is of rose color brick and the other walls of the room are painted a primrose yellow which carries on the golden tone of the pine fireplace wall. In this room the draperies are of printed linen in rust reds, browns, and dull greens on a black ground. There is a sofa of the Federal period upholstered in plain velvet of a warm brown color. The Oriental rug is in reds and browns, chiefly. The bookshelves in this very cozy room are built in.

The walls of the hall are covered with paper in a Colonial pattern of large, oblong blocks relieved with flower forms and conventional ornament, all in tones of warm gray on an oyster-white ground. The bedroom walls also are papered, in different Early American designs, and the woodwork is painted to match the paper in each instance.

Much of the sense of spaciousness and repose that characterizes this house is due to the extreme simplicity and narrowness of the wood trim around the window and door openings. This effect is helped by

notable that this lavatory is of good size and has a full-size window; it is not a cramped, dark space under a stairway, as so many such rooms are. The serving pantry is of ample size, fully fitted with cupboard, dressers, and a monel metal sink with swinging faucets. There is a large refrigerator in a suitable space between the pantry and kitchen. The laundry is on the main floor. It is light, and airy and it opens directly upon the lattice-enclosed drying yard at the rear. The attic space contains a large finished room for occasional use and is reached by means of a counter-balanced stairs that disappear in the ceiling of the room below.

The site chosen for the house is near the crest of the slope, the earth having been dug out at the back of the house to provide a level lawn and garden terrace. The earth from this place was used to round out the slopes in front of the house. This location brings the house just above a very large cherry tree which was on the property and that now shades the front terrace. The position of this fine old tree, which it was so important
The fireplace end of the library is in the Early American manner. The facing around the stove is of rose color brick, with an old Franklin stove built in
BUDGET and LIKE IT!

Olive W. Freeman

"Keeping a budget is like keeping a dog," says Olive W. Freeman. "Nobody makes you—why undertake it unless you're going to enjoy it? The only reason I can imagine for not having the time of your life with either one of 'em is just starting out with the wrong kind. You're not going to bring home a big bad-tempered Great Dane if you live in a two-room apartment. What you want is a friendly little pup who'll have room to wag his tail in the place, and won't have to have his food put through a sieve.

"That's exactly the kind of budget I recommend, a warm-hearted amusing little performance that's not much care and is friendly with the whole family. Once it's housebroken, your troubles are over and you can begin to enjoy having it."

The rules for getting a budget housebroken almost go without saying. Magazine articles, banks, and even life insurance companies have given the methods of division and classification over and over again. Here are groupings and sample divisions, but remember, make your own plan, don't follow any other unless it suits you.

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Now if you are a bachelor or a spinster begin the thing when the spirit moves you. But if you belong to a family, watch your step. Don't start to plan it in the last few minutes before bedtime. In these early stages, you have to be a complete realist and facts are far too brutal when you are sleepy. Sunday afternoon and bad weather make an ideal combination and the dining room table is an ideal place to scatter the papers about and get going. If you are agreed on the desirability of a little budget in the home, sit right down to it together. But if the idea is popular with only one person in the house, let that person do the preliminary scout work. Bring home the Great Dane budget books many banks will give you. If you wish, look them over, list the group headings I have given and make up a sample division of your income, then with plenty of paper and pencils (with erasers) call your conference.

**Food first!**

As realists, we'll deal with the food question first. Put down what you think it should be, or the amount you know it must not exceed depending on the condition of your finances. Keep accounts on this for two weeks only, listing items under these heads:

- **Milk**: $1.00 $1.50
- **Butter, eggs**: 1.00 1.50
- **Meat**: 3.00 4.00
- **Fruit, vegetables**: 2.00 3.00
- **Staples**: 1.25 1.50
- **Bread**: 3.25 5.00
- **Meals outside**: 1.50 3.00

Two weeks will show you how successful your estimate was. With that settled, put in a little head work on how to make it pleasant. If it's an ample provision and you have counted a maid as a person and a half (don't forget that), go ahead and pay your bills by the month and settle your menus by what you think you'd like to eat today and what you had yesterday. But if there is need or desire for economy here, watch out for the things that make you feel poor. Get your food money for the week, by the week, and pay cash as you go. If you consistently run short, divide it by days for awhile. Read and consider a few books on nutrition and diet. Of course, it's obvious that planning your menus for home meals a week ahead is a big help in marketing and wise spending. But long ago I found two other good reasons for posting the menu list for the next week. First, men who know they are having lamb chops on Monday night aren't ordering lamb chops for luncheon downtown Monday noon and then moaning about it. They may not look at the menu and they may eat the lamb chops at noon, but the moan won't register. And second, when that list is being made up, let it be known that favorites may be asked for and put in (or written on the bottom of the posted list) for the coming week. It is decidedly zestful to find "Peach ice cream please Mother" or "Beefsteak and onions, if you love me," or even "Beans, guess who" livening up just an ordinary food list.

**Shelter is a fascinating division to consider**

If you rent, you probably dream of your own home. To enjoy this part of your budget, as well as any of the others, try to give yourself plenty of leeway.
Get something well within your means. By all means live in the best environment you can find but don't sacrifice everything else that makes life worth living for a fashionable address.

Whether you rent or own your home, carfare to and from business should be figured under Shelter. With the home you own you should list also taxes, water bill (if that item is usually paid by a landlord in rented houses in your vicinity), household insurance, and house upkeep. You will know from receipts, or can easily find out, what to allow for all these items except the last.

House upkeep to a great extent takes care of those things that prevent a house from deteriorating. You can if necessary cut it down to almost nothing, repairing only damaged plumbing and broken windows, but the home that you keep up through the years is the one you love. Paint outside every three to five years. Paint or paper or redecorate indoors in any way that accords with what you have to spend. An amazing amount of free entertainment can be found in the discussion of an accumulated hundred dollars under this heading—it is a new living-room rug, a radio, a garden wall, or copper screens, and it's apt to end with a pretty clear idea of the relative importance of each, and with no question at all about "What we'll do with the next hundred, or fifty, or even twenty-five." If you should ever place a new value on your house or want to compare it to a rented house, you would find the needed information in your budget for Shelter.

In a rented apartment, the charge for heat is usually included with Shelter rather than under Operating. You can hardly do more than approximate the amount necessary for heating a house until you have spent a couple of years in it, but you can arrive at a fair estimate for it and for cooking and lighting expense by discussion with the neighbors or a telephone call to the coal dealer or the oil company, or even a little chat with the boy who reads the meter. The telephone charge is fairly definite except for metered service and long distance calls—look back over a few bills and average that. At least one extension telephone is well worth considering in a maidless home.

Service of course can range from any number of servants to a woman by the day once a week, and is one of the first places to get a whack in most budgets. Don't be so drastic however that the doctor gets the difference—not when the laundry does "thirty pounds for a dollar" on certain days. The newspaper at the door is such a logical part of running the house that it seems to come under this head.

For the "Other Fellow"

It seems idiotic to name a division Advancement which has Doctor and Dentist for its first sub-head. Preservation sounds a lot more suitable and a few years of big hospital bills nearly labeled it Desperation for you, until we simply set aside the sum total of the worst period as a regular "Doctor Fund" each year until that phase was passed. It wasn't until we hit on giving what was left from the "Doctor Fund" to the Lord, that we seemed to find much entertainment in that item. The vacation fund is a pleasant one to consider always. Perhaps "Altruism" is a good enough word for what the budget books list as "Church and Charities" but label it "For the Other Fellow" if you like, and be sure you are giving it to the thing which seems important to you. If this fund has to be very small, cheer it up by putting more of yourself in it. Even a postage stamp can carry the right letter to the right place.

Making the new car painless

Watching your car upkeep allowance will show you a good deal about what car you ought to drive, if any, and when it's wise to turn it in on a new one. If you drive a car for two, three, or more years, spread the cost of a new car over those years and set aside the proper amount each month. That's the only way to make every new car painless, and it also gives you a delightfully plutocratic feeling for weeks. It doesn't cost a cent more than just taking it out of savings, but there's a million dollars difference in your feelings. If the car uses up the entertainment fund, give it more thought.

You know what matters most to you in this category. If a movie once a week satisfies you, well and good, but if you must have books and plays too, watch out!

"Do you like this brown foulard on me, Will?"

A research last summer shows less variation in the amount spent for clothing year after year than for any other item. Evidently each income group soon sets this part of the question any further attention, but take a few minutes more and see how your family feels about it. Decide on the amount available for clothes for the year, then the month, and apportion it individually. Have your arguments now on whether women's clothes cost more than men's. I know no single way to promote greater family harmony than by making the amount the same for husband and wife. A man with a little left over is in fine shape to bring home candy or flowers.

It is so easy when there is a daughter "stepping out" to concentrate on her clothes and let Mother and Dad do without. Do without if you like, but not when you are making this budget division of the clothes allowance. Be ruthlessly fair there—then do as you please about the extra party dress you may like to give her out of your own fund. Somehow, if it's only on paper, it's so pleasant to know it is yours to give.

A generation ago that pleasure belonged pretty solely to the Lord of the Manor. A wife or mother did some thoroughgoing coaxing, or at least had to convince her spouse of the need for her new hat or Junior's underwear. What a marvellous technique was evolved. "Do you like that brown foulard on me, Will?" Mother would ask. Of course, Will hadn't a chance either way, for she was thinking of wearing it on a trip to Chicago with him and if he didn't like it, she'd have to have something else, while if he did, at least a new hat and shoes must be forthcoming to make it do. Perhaps their way was just as much fun—simply be sure your money plan suits you.

Try considering your clothing needs for two years at a time. If you buy a winter coat only once in two years, set aside part of your allowance for a certain number of months until the desired fund is accumulated, and there isn't a law in the world against putting that money on interest, and getting a pair of gloves with the interest, when the time for the coat purchase rolls around. That may not be your idea of fun, but there's nothing unpleasant about it.

"Straight life"

Under the last heading—Surplus—remember that these unsettled days bring emergencies aside from illness. There are lost jobs, or relatives to be helped, which make a quickly available bank savings fund more desirable than ever.

Study your life insurance problems. Cultivate the friendship of someone in the business, who will give you disinterested advice. "Straight life" gives the most protection at lowest cost when you are starting out in life. Limited payment life insurance suits later needs. Endowment policies fill many needs, especially in planning for a child's college years. The man or woman without dependents should give some thought to a retirement annuity.

If your income tax is big enough to be a burden to you, you can cheer yourself with the thought that you have your head above water at any rate, and that as a voter you are at least slightly responsible for the laws under which you live.

Investments, which come next, are being more thoughtfully made than ever.

[Please turn to page 146]
Great as was our disappointment on finding that the house here in which we were to live was not an old typically English one, we have been glad many times that it was chosen because of its central heating installation—for, in spite of the beauty it engenders, the English climate is all that we Americans hear of it in the way of being cold, damp, and rainy. It is not strange for me to begin about the weather, for it is an ever present topic of conversation among these people—they have so much of it! I had supposed that fogs were centered in London, but they are of very frequent occurrence here on the Midlands, very often stopping all traffic. While the winters are quite mild, it is the summers that are disappointing; one is always hoping that "this is going to be a warm summer." The climate seems to be almost the same all year round, so that it is possible to wear the same weight clothing practically during the entire year. Lord Byron, the poet, speaks of "The English winter ending in July to recommence in August." Curiously I have the feeling continually of being on an island set in the seas, the winds and the mist and the rains seem to come so easily and are so all enveloping. Also on this little island one cannot help but develop an international sense—we seem to be in the center of the world's happenings and are deeply interested in them. For all roads here lead to the sea and from thence to all parts of the world. One is not apt to have this feeling so strongly in other places—say in the midwest of The United States.

The American housewife finds many new problems in settling and managing a home in England. An unusual and grievous one came to me in the beginning, because in crossing the ocean our entire household goods were shipwrecked in the Celtic off the rocks of Queens-town. Our things were under water for two months so that very little of our possessions of books, pictures, and furniture could be salvaged. In order to get the home settled and the children established in school, these losses had to be replaced quickly, otherwise I would have enjoyed picking up, as I might find them, treasures in antiques such as even my limited purse might have afforded.

To select just the right schools for
three children of different ages and temperaments was another problem. But the school question in England—and how I motored from John O'Groats almost to Land's End visiting schools—would be another story.

An American home maker misses the lack of conveniences; she is so used to central heating, the mechanical refrigerator, the telephone, vacuum cleaner and washing machine. While I have all of these, it is rather the exception than the rule to have them. For this reason more household help is needed. Through every phase of living one finds the strong English characteristic of not liking change, clinging to old methods, customs, and traditions—certainly in some ways so admirable and in some ways so funny. For instance if I have my cook make some special American delicacies such as angel food cake, strawberry shortcake, or the like to serve to my English friends for tea, they will not enjoy them half as well as the bakery made things they have day in and day out, and in fact will be rather wary of trying them.

Even our vocabulary has to change somewhat. For instance I would go into a draper's shop (dry goods store) and ask the clerk to fetch (get) me a reel of cotton (spool of thread). Leaving the ground floor in the lift (elevator) to purchase a basin and jug (bowl and pitcher). And in like manner there are changes in daily transactions. Coming from the land of the red Indian I tried to tell a good neighbor that moccasin, Michigan, and Chicago were not pronounced mo-cass'-in, Mich (like rich)­igan, nor Chick'-a-go, telling her that they were Indian words and giving her the correct pronunciation. She complacently replied: "Oh, but that isn't the way we pronounce them in England."

Our cottage, though we are in the heart of the industrial Midlands and in the so-called Black Country, is situated on the very edge of the town, which itself is on the very edge of the Black Country. A few minutes motoring brings us into Shropshire, one of the loveliest and most English of the counties and one least touched by tourists, and a bit farther we come to the wild valleys and mountains of Wales. All around us are green lanes and meadows, the lanes lined with hedges of hawthorn, ivy, and holly—the meadows dotted with noble old trees and filled with a succession of primroses, bluebells, daisies, and buttercups, while the larks, quivering with song, soar on high. We hear the cuckoo's song, reminding me always of the nursery clock of my childhood. Yesterday a swallow flew into my home, made friends with me, and then flew back to his nest under the eaves. From the hedge under my window comes the sweet
Lessons by Mrs. Douglas Pattison

This is in the nature of an Old Settler's Picnic with Irises. Having grown this beautiful and satisfactory perennial for more than twenty years, something more than ten purely for pleasure and ten for both pleasure and profit, I can safely say I am a contemporary of the modern Iris in the Middle West, where it dates back to the middle '30's, possibly even earlier.

The first Iris (still found occasionally in practically the surroundings of a native plant, struggling and surviving the encroachment of sod) is the little earliest of all, Iris pumila atrovioLisca. Pioneers from the Eastern states brought this bright little early spring bloomer with them among their few plant treasures, probably because they could stick a few roots in their pockets. This seems to have been the pioneer Iris, closely followed by, or possibly a contemporary, Iris florentina alba. Later came the old "blue flags" and flower de luces which are Iris spectabilis, germanica major, and Purple King, in various old-time gardens. The pale creamy flavescens came along with the old-time flags and then came the omnipresent Honorabilis. Florentina, flavescens, and Honorabilis are the most widely distributed varieties in the Middle West as elsewhere. Just why Honorabilis has such wide dissemination is a mystery unless it be that its bright coloring gave it a start that made it outstrip in numbers the well-known Iris of to-day. It is the most brilliantly colored of them all and it now, in Illinois at least, might well be named Illinois Central, for great masses of it surround the stations of the old line of this road which bisected the state from the Kentucky line to Wisconsin. Of lesser distribution with these old timers was a dingily ugly Iris that well justified the old name of squalens—dirty! It has been described as the color of liver and fried onions which is not far from accurate, although perhaps a libel on the liver and onions.

An old-time amoena, small flowered and of good height and the equal in color contrast of any of the modern amoenas is also found in large quantities. I have never heard its name. Possibly it is Thorbeck.

This completes the list found in gardens of a quarter of a century ago in the Middle West. Then began a revival in Irises. Farr was the evangelist in the United States. Modern Iris enthusiasts date back to Farr. That was my start. Most of Farr's seedlings, amazing improvements when first offered, have been supplanted by far finer Irises. A few of them, such as Juniata and Mildred Presby survived in first class collections, but not many.

The development of the Iris in the Middle West covers a period of 20 years, in which time from a mere garden incident, the Iris has become a garden necessity. The basic reason for the rapid growth of the Iris as a garden necessity is the development of an amazing range of uniquely beautiful colorings found nowhere else except in the lowly Pansy.

The Iris takes particularly kindly to the rich prairie soil of the Middle West. There has been a theory current that the Iris preferred a poor soil and did not require the same amount of plant food as other garden plants. The Iris will grow in thin poor soils better than almost any other plant, but it will not give the increase nor will it reach the stature of...
Greenhouses for a

Bring spring indoors and forestall the season. No more waiting till winter disappears, for with the little greenhouse now offered in a diversity of styles that will fit into the architecture of the house, you can make the garden an all-year activity to say nothing of getting a positive start at the beginning of each season.—Leonard Barron

The greenhouse "comes down to earth" a practical accessory for the average home after being the luxury of the big estate. The true practicability, even necessity, of underglass cultivation to get full advantage of the season and full control of growing things, with perfect independence of weather early in the season, is a need. Greenhouse builders realize that there is a place for the little greenhouse in every little garden.

It isn't merely a question of Cowper's reference to "he who loves a garden loves a greenhouse too" but indeed it is something more practical. It is the stern necessity of reality that you cannot garden well continuously unless you have some method of weather control, especially in the early part of the year when seeds are starting. This holds true both for utility and esthetic crops; and takes no account of meeting the desire of a multitude of amateur gardeners who can now garden in the winter under glass as well as outdoors in summer and fill the leisure hours of winter and early spring with an extremely profitable occupation that will increase the normal use of the outdoor garden by from five to ten times.

A greenhouse is essentially, after all, a garden covered with glass. A modern expanded up-to-date hotbed as you might say. Heating? Well there are several ways of solving that—by self-contained units, by connecting up to the house heating plant, or even by electricity. But that is another story to be considered some other time.

Here follows a year-round program for the greenhouse as told by Bab Bell.

The record of an amateur,
J. V. Proctor, of Missouri

Three years ago a sudden inspiration came to us to build spring into our home far ahead of the normal season.
small purse

We forced spring in a manner of speaking by building a little greenhouse which has afforded us so much pleasure that I wish every home might be standardized in one respect at least—a dream home incorporated into each house plan.

A small projection or extension from the basement will do the trick. It is mostly in the planning, the expense is not prohibitive.

In our case the basement was extended eight feet on the south side, making a conservatory 8' x 20'. Curved eave construction was used to conform to the general structure. Half of the greenhouse is underground, the top therefore does not interfere with the windows above, yet the maximum amount of light is secured for the plants.

Heating is from the hot water furnace, extra radiation being supplied to overcome the usual drop at night. The day temperature is kept from 70-80°, the night 55—5°. Early in the evening an additional radiator is turned on which insures a constant temperature during the night. The plant bench, extending the entire length, is six inches deep. The bottom is covered with coarse sand in which the potted plants are set. The propagation bench, shielded from the direct rays of the sun, is also filled with sand.

The conservatory is separated from the basement proper by sliding window sash which are replaced by screens during the summer. We grow almost any plant we wish. Our only restriction is space.

My wife and I thought we knew and loved flowers and had an abundance in our garden; but the conservatory has made us much more intimate and familiar with both old and new kinds. Just now I am experimenting more or less with Cineraria and Bougainvillea, while quite successful with a Cape Jasmine (Gardenia) and the Lady Slipper (Cypripedium). Here is our monthly record:

**June, July, August:** The flowering plants are all out under a tree and, except for watering, do not require much attention. The English cantaloupe is flourishing. What a joy it is to be able to close the ventilator, touch off a little nicotine powder and kill every bug that usually makes life miserable for cantaloupes in our gardens!

**September:** Clean and fumigate. Obtain a supply of soil, fertilizer, compost, and sand for winter use. Begin carrying in plants and start seeds of things you

[Please turn to page 149]
Criterion for LIGHTING FIXTURE Selection

Don M. Six

Sketches by the author

Lighting the American home in most instances seems to have resolved itself into leaving an allowance in the building budget of some specified amount for lighting fixtures and then installing whatever can be had for that sum. At best, this would be very poor procedure, since we would lose that individuality which is so necessary to a successful lighting job. There should be as much thought and study spent on the selection of these most important features of decoration as on the design of the house as a whole.

In each type of architecture there are different pieces of lighting equipment that can be used correctly, and much depends on both the owner's choice and the final scheme of decoration. Where good taste and discrimination are used in this selection, the lighting units do not stand out as things apart, but blend perfectly with the surroundings.

Let us consider first the Cape Cod cottage, a pleasing, comfortable, livable place. We naturally think of pewter as the material for our fixtures, but iron, tin, and brass may also be used to possibly greater advantage.

In the living room, with its customary floors and paneling of random width knotty pine, pewter would be a bit too fine if finished with the usual delicate hammer work; iron, wrought with the more primitive methods, (Figs. 1 & 2) or tin candle holders of crude workmanship (Fig. 3), would obviously contribute more to the completed scheme. However, where graceful wood scroll work is applied as trim, the use of pewter would not be amiss.

For the dining room, where there has been more care taken, and a more finished result intended, the lamp-chimney fixtures (Fig. 4) may be used, preferably with shades to direct the light downward and to leave a measure of shadow on the ceiling.

A gayer tone is desired in the breakfast room, and here a combination of flat glass shielding, with bright tin reflectors give the right note (Fig. 5). If a ceiling fixture is wanted, several of these same pieces may be supported on a light iron frame, and the whole suspended from a chain.

In fitting the bedroom, with its chintz print wall covering, wooden beds, and stamped drapes, polished brass reproductions of old oil lamps with folded or pleated chintz shades give the correct effect (Fig. 6). If brass is not favored, silver or pewter will contribute full satisfaction in equipping such a room.
The brass table lamps below may well be used in the more pretentious Colonial, while the jug type is truly Cape Cod. For the dining room, breakfast room, or hall, lamp-chimney fixtures are quite appropriate. The shades direct the light downward where it is needed. Fixtures with one or several lamps may be used as preferred.

All the fixtures shown on this page come from Plainville Metal Works with the exception of the hand-made copper table lamp with antique finish and brass table lamps made by Janusch Mfg. Company.

Portfolios previously published
Fireplaces - December, 1932
Small Homes - April, 1933
Doorway Details - May, 1933
Stairway Details - July, 1933

If you have missed these portfolios send 10 cents for each one desired. Address The American Home, Garden City, New York.

Although pewter and brass fixtures are popular for the Cape Cod Cottage, iron and tin also are very appropriate.

For the more pretentious New England Colonial

When making the decision on lighting the more pretentious New England Colonial house, with its apparent spaciousness, we must remember to have considerable size in the lighting fixtures to avoid dwarfing by comparison with other features. Unless the living room is to be fitted in the most formal manner, shun the use of crystal. The arrows or eagles of Americana (Fig. 7 & 8) are to be preferred. If the ceilings are not high, which is sometimes the case, mirror back sconces with handmade candle holders (Fig. 9), may be used, and their possibilities are unlimited.

To the dining room, crystal will bring that brilliance and stateliness generally desired, and these fixtures range from all crystal to combinations of silver or gold and crystal; and, where the decorative scheme will permit, an ebony vase as the center spindle with silver arms to hold the candles, and the whole draped with crystal chains and prisms imparts a degree of charm and distinction that is quite unusual.

For the bedrooms of this house, ceiling lights and wall brackets with reflectors will blend with the cut-off wall of the upper story. Where the light-source comes close to the ceiling or sloping walls, "snuffers" or "smoke protectors" should be used (Fig. 10, on next page.)

OF LIGHTING FIXTURES
When the early settlers came to this country we find them using in holders or stuck between the stones of a fireplace. When burning, this gave forth a very black smoke but burned bright and freely.

For many years candles remained a luxury and were only used on special occasions. Many different types of candle holders were designed. These fixtures were usually made of iron by a blacksmith and devised in a brutal fashion. Later the more graceful tall wrought-iron candlesticks appeared. It is logical to find in time that metal shades appeared on the candlesticks. At first these shades were merely crude cylinders or flat backs of tin but later a more shapely shade was used and often was supported by a decoratively scrolled bracket. From these sprang the fascinating wall sconce.

The back of the sconce served two purposes: as a reflector and to break the draft that was apt to blow out the flame. In the earlier patterns the entire sconce was made of a long flat piece of tin with a scolloped top and a base consisting of a half-round piece for a projecting platform with an upright border into which was set a small cylinder neck of tin to hold the candle.

As time went on these sconces were developed into countless forms, each having the candle separate from the back and held securely to it by an arm. They came in many shapes and forms; sunbursts, star, piecrust, fluted, and mirrored. Oval, elliptical, and square backs with scolloped edges and unembellished centers mark the earlier types and, other later styles are shaped and covered with small pieces of mirror.

After this period came gas and oil and as these had to be handled in tubing and founts a great many ornamental chandeliers were made. It was a simple thing to run wires through these tubes and founts and many of the early electric fixtures were converted from these. As people became conscious of better furnishings in the house, a great deal more thought was put into developing more artistic lighting fixtures, and now we have the lovely hand-wrought types which, although designed for electricity, recall the crafts of earlier days.

—A. J. Wasley
Lighting fixtures for English and Spanish types of homes will be illustrated and discussed in The American Home Portfolio in September.

FIXTURES for Southern Colonials

The Southern Colonial home, with its stately columns, high ceilings, and repeated paneling and moulding, affords us the opportunity to use, with pleasing effect, designs which would in any other location be stilted and stiff. Wall pieces with long, graceful, carved backs of gold plate, and with tall, slender candles, fit well in this environment (Figs. 11 & 12). Where the ceilings are lower and the use of the foregoing is forbidden on that account, the result may be achieved by the use of star-cut squat lamp chimneys with triangular section prisms hanging from the shade holders (Fig. 13). The best medium in this case is polished brass or antique silver for a harmonious effect.

In the dining room we can again use the all crystal ceiling piece and sconces, or silver and crystal. Gold does not lend itself well in this instance unless gold service is to be used.

The treatment of the bedroom in this house requires more study than in those of former types. The personality of the occupant should enter into the selection of these fixtures and it must suffice to say that they should be rugged or delicate as the case may require, keeping in mind, of course, the period and style to be followed. There is a wide range available.
Does remodeling pay?

During a period which has resulted in enforced economies at every turn, it is only natural that the question of renovations and alterations to existing houses should reduce itself to one of dollars and cents. The more intangible values of increased comfort, pleasanter family surroundings, and pride of ownership in a modernized home—all are second in importance to the searching question: "Will the expenditure show a cash return?"

Of course, conditions and circumstances vary so greatly, that the question asked above cannot be answered point blank. It has nevertheless been proven conclusively, that where work of this nature is carried out on a carefully managed basis, the resulting increased values readily double the actual amount expended. This is evidenced not only in the added loan value of the property, and the increased sale price or return in rent, but more important, it places an out-moded building in a commanding position on a ready market.

The accompanying suggestions are offered as a practical illustration of the possibilities which exist for bringing back to an active market, many of the houses which are now passed by, because their appearance and accommodations are referred to as "old fashioned." This photograph is representative of many homes found in the average communities of today—houses which would take their place among the most desirable of their respective neighborhoods, with the intelligent expenditure of a comparatively few dollars.

In the house shown here the rather aimless, rambling porch and the inadequate gable in the front of the roof, destroy a quiet dignity of mass which this house actually possesses. In the accompanying rendering, it will be noticed that by merely removing the porch and bringing forward the main roof lines so as to make the gable treatment extend across the entire front, the appearance of the house is completely changed, and a decidedly satisfactory architectural character is established. The addition of the vestibule answers the requirements of utility, and at the same time gives a pleasant break in the surface of the front elevation.

In the accompanying floor plan the general arrangement of the house is shown as it exists, as well as the suggested changes which would make the interior more consistent with the exterior after it has been re-designed. The existing work is shown in light outline, the partitions to be removed are only dotted in, while the new work is shown in heavier outline. Costs appear below.

A study made by
Jefferson Hamilton, A. I. A.

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American Home Portfolio 7
Healthful changes are needed in home building and home financing technique!

Hubert M. Garriott, A. I. A.

Looking back over the charred and devastated ruins of the historic methods of residential financing, it will be readily conceded that much was amiss. And the secret of that "much" can be told in the words "improperly supervised loans," or in the banker's parlance, "false equities."

There existed at one time the Average Man with a supposedly permanent income whose wish had long fathered the thought of owning and occupying his own house, tailored, in part at least, to his individual liking. With that thought uppermost in his mind, and usually without recourse to any sort of professional advice, he purchased outright, for cash, a building lot in the neighborhood of his choice. He tendered a real estate broker his check for (let us say) $1,000 and received therefor the legal title to some seventy-five hundred square feet of ground, regularly rectangular in shape, fronting sixty feet on "Homewood" Avenue. To the right of him and to the left were similar parcels and the limited frontage necessitated, even with the narrowest sort of house, being elbowed on both sides by indeterminate neighbors. But then—aren't we all creatures of precedent? And even were we not—hadn't the sub-dividers, with few exceptions, been trained beyond any hope of salvation in the school of attenuated lots? Having acquired, through the investment of at least most of his savings, the home site, his next thought, naturally, was of the procedure necessary to the financing and erection of the house. He knew little, if anything, of values or building costs, and even less of the services available for the protection of his own interests, but was fully cognizant of the fact that the major portion of the cash-in-hand was already invested in the lot. Hence his mind was fertile soil, plowed and harrowed, for the roseate promises and suggestions of the speculative builder who, unfailingly, put in his appearance almost on the heels of the real estate transaction. The prospective householder faintly remembered perhaps that the builder's name had been mentioned (in an off-hand manner of course) by the broker, so that it was not as though he were meeting an unannounced and totally unrecommended individual.

The Average Man felt—and justifiably—that with the secure equity of his unencumbered lot he should be able to build without the immediate investment of any further cash. The speculative builder, in the acquiescent mood of 1929, was of like mind, and to that end unhesitatingly appraised the recently acquired lot at the full amount of its purchase price. During this early congenial interview floor plans for a six-room house, and its architectural "style," were discussed and its cost perfunctorily named—$9,000—a cost based on drawings and "specifications" for another house, formerly erected elsewhere by the builder, which seemed to meet the new requirements fairly well. Certain minor changes were decided upon, the builder magnanimously promising to make them without additional charge.

It was then further understood that a loan of $9,000 to cover the total cost of materials and labor would be arranged by means of first and second mortgages—the builder agreeing to place a first of $8,000 (simple indeed in the good old
PICK-UP PICNICS

Clementine Paddleford

There are as many kinds of picnics as there are people to go to them. But the one kind of picnic, the only kind of picnic, that isn’t mother’s special cross is the easy going sort, with such easy going menus as we tell about here. Without any preliminary magic with sandwich mixtures or salad fixings, these picnic lunches almost pick up and start by themselves.

When the family suggests, “Let’s eat supper outdoors,” let the menu be as spontaneous as the picnic mood. Pack the family and your eating-out equipment into the car while the picnic spirit is still at high water mark. Don’t forget the can opener and don’t worry over the food. Stop at the first store you come to and order supplies that can bear the strain of transportation. Any one of the next three menus will do.

Buy-it-on-the-way menu
Meat loaf (a big one) Fresh cucumber relish Potato chips
White bread and butter sandwiches
Honey and nut sandwiches on rye and whole wheat bread
Roquefort-cream cheese sandwiches on rye bread
Whole tomatoes with salt
Fudge pudding with ice cream
Assorted sugar wafers
Iced coffee or Bottled cocoa beverage
Meat loaf may be of veal, beef, or ham—the family’s choice—or your grocer’s if he keeps but one kind. There are many substitutes for fresh cucumber relish; why not try sweet cucumber rings stuffed with orange? A congenial mate for meat loaf.

Inquire if your grocer has those new potato chips, dated, fresh, with the salt done up in the top seam of the sack. It showers down over the chips as you open the package. Potato sticks are worthy of an invitation to any picnic jaunt. These come in glassine bags carried by chain store grocers and may be substituted for the chips.

Sandwiches are the backbone of the carried lunch. Not the frail between-the-finger kind, all tinsel and geegaws, but regular he-man fistfuls with their crusts intact. Order sliced bread, four kinds to a package if you can get it—rye, white, rye and whole wheat, several slices of each, are now packaged as one loaf. For variety, occasionally, try orange or cheese bread, pumpernickel, and the Boston brown bread which comes in the can. Crackers can be sandwiched too.

For the honey and nut sandwiches there is a new mixture of orange blossom honey mixed with freshly ground peanuts waiting for you in jars. If you can’t get that, there is a spread made of honey and apricots mixed with mayonnaise. Roquefort cheese blended with cream cheese comes in handy covered pasteboard containers. Another manufacturer offers you Roquefort cheese blended with a salad dressing. A quick-to-make sandwich is peanut butter and devil’d ham, half and half, stirring in a little prepared mustard and enough mayonnaise for a spreading consistency. Try this on whole wheat bread.

Prepare whole tomatoes, crimson and crisp, by quartering and sprinkling with salt. Then slip slivers of onion between the quarters and reassemble, fastening with toothpicks or roll up sack fashion in paper napkins.

The fudge pudding is something to make the family sit up and take notice. It is going to be a great disappointment to the black and red ants, those inveterate picnic goers, for it comes already cooked in the can and need not be opened until time to pass. This pudding goes down best with cream—preferably ice cream. There is a pound package of fourteen different kinds of ambrosial sugar wafers which allows a choice for everyone. This includes crisp chocolate cookies, chocolate and vanilla sandwiches with chocolate cream centers, others with strawberry.
A washable cushion, fitted kit, telescope rolling table and camp stool, vacuum bottle, Everhot electric cooker, auto cafe jar; frying pan, steak grill, fork (all with long handles); charcoal stove, wrought iron tongs, pocket size Victrola, and plenty of paper supplies—all are useful to the inveterate picnicker. Courtesy, Abercrombie & Fitch; paper goods, courtesy of the Paper Shop, John Wanamaker
Kitchen Gadgets
Selected by Ann Conrad

Housework really can be fun, depending on your method of approach and the equipment at hand. Here are some up-to-date gadgets that will expedite those seemingly endless and tiring routine chores.

The handy utensil at the right may encourage tardiness at meals, for it enables the hostess to keep five different foods hot over one flame. Saves fuel too.

Why hide away from your guests when this electric broiler enables you to toast, bake, and cook right at the table? In the center above is a handy little contrivence that leads a dual life: a noodle maker by day and a grater by night—or vice versa. The fork above is well adapted for single-handed serving. Meat or whatever you've picked up on this fork goes for a ride when you press the projector with thumb and first finger.

To reduce a potato or an apple to nudity quickly just place it on the pin and then turn the handle of this little machine. The peeler is a protection to the worker's hands too in preventing discoloration.

Check this gadget if you have a yen for grapefruit baskets. It separates rinds from meats without a casualty. May be used for oranges too. You don't have to be an engineer to understand the grapefruit cutter below. All it requires is a twist of the wrist and the core is removed completely.

At the left is a safe coffee maker to use when hubby's boss comes to dinner. It brews electrically by vacuum process.

We shall be glad to supply further information about these devices if you will write us enclosing a stamped addressed envelope for reply.
Want to dismiss drudgery from Sunday? It's quite an easy thing to do. And you need not be a technocrat or the Secretary of Labor. "It's mainly a matter of coordinated recipes and menus and the use of a reliable refrigerator," says Mrs. Penrose Lyly. Study the menus given here for Saturday-Sunday catering, then plan how you will enjoy the free hours they will give you with your family.

**Cook Sunday's dinner along with Saturday's**

The first menu group is built around a veal loaf. Here's the recipe. It makes 10 servings.

<table>
<thead>
<tr>
<th>Veal loaf</th>
<th>Sunday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked surprise potatoes</td>
<td>Tomato-mushroom bisque</td>
</tr>
<tr>
<td>Buttered shredded cabbage</td>
<td>Sliced veal loaf</td>
</tr>
<tr>
<td>Radishes</td>
<td>Creamed potatoes au gratin</td>
</tr>
<tr>
<td>Celery</td>
<td>Cabbage-green pepper salad</td>
</tr>
<tr>
<td>Eggless-butterless spice cake</td>
<td>Spiced ice-box cake</td>
</tr>
<tr>
<td>Roast lamb</td>
<td>Chilled apple juice</td>
</tr>
<tr>
<td>Brown-currant gravy</td>
<td>Country pie</td>
</tr>
<tr>
<td>Roasted potato spears</td>
<td>Stuffed tomato salad</td>
</tr>
<tr>
<td>Green corn</td>
<td>Blueberry muffins</td>
</tr>
<tr>
<td>Blackberry short cake</td>
<td>Chocolate sponge</td>
</tr>
<tr>
<td>Roast chicken</td>
<td>Spiced tomato juice</td>
</tr>
<tr>
<td>Potato soufflé</td>
<td>Sliced chicken</td>
</tr>
<tr>
<td>String beans</td>
<td>Country potato cakes</td>
</tr>
<tr>
<td>Carrots julienne</td>
<td>Vegetable casserole</td>
</tr>
<tr>
<td>Mixed greens salad</td>
<td>Cucumbers vinaigrette</td>
</tr>
<tr>
<td>Pineapple suprême</td>
<td>Peach blancmange</td>
</tr>
</tbody>
</table>

**Veal loaf**

- 2 cupfuls chopped raw veal
- 1 cupful chopped raw ham
- 2 cupfuls bread crumbs
- 1 cupful grated cheese
- 1 cupful cooked macaroni or rice
- 1 tablespoonful chopped parsley
- 1 small onion, chopped
- 1 small clove garlic, mashed
- 3 eggs
- Salt, pepper, paprika to taste

Moisten the bread crumbs. Beat the eggs together. Then mix all the ingredients together. Place in well-greased bread tin. Bake in moderate oven (400° F.) for 1 hour. Remove to flat pan. Place back in very hot oven to brown loaf on all sides.

You probably have your own recipe for mushroom sauce. Serve it hot with the veal loaf on Saturday. On Sunday, thin the mushroom sauce with milk and then add to a can of tomato soup.

Shred a young head of cabbage. Stand it in iced and salted water for 1/2 hour. Remove enough for Saturday dinner. Plunge it into rapidly boiling salted water. Remove in exactly 9 minutes. Drain, butter, and season. There you have a tender, refreshing vegetable for little money. On Sunday, take the remaining shredded cabbage from the refrigerator, drain thoroughly. Shred finely 1 green pepper, 1 onion. Cut into small sections 3 slices of canned pineapple.

Next make 2 cupfuls of sour cream dressing by beating together until of the consistency of mayonnaise 1 cupful seasoned French dressing and 1 cupful thick sour cream. Mix all the vegetables together with 3/4 cupful sour cream dressing. Chill. Serve on a bed of lettuce leaves in a large salad bowl.

The eggless-butterless cake recipe comes from Kentucky. It is 'thrift deluxe in a boxom way. The recipe given here will make two loaves.

**Spice cake**

- 1 cupful brown sugar
- 1 cupful water
- 3/4 cupful lard or bacon grease
- 2 cupful seedless raisins
- 2 teaspoonfuls cinnamon
- 3/4 teaspoonful nutmeg
- 3/4 teaspoonful cloves
- 1 teaspoonful salt

Mix these ingredients and boil together for 3 minutes. Cool. Then add the following:

- 1 cupful broken nut meats
- 2 cupfuls flour
- 2 teaspoonful soda
- 1 teaspoonful baking powder

Put in 2 well-greased small bread tins. Bake in moderate oven for 45 minutes. Ice if you like.

Use the second loaf for an ice-box cake for Sunday. Prepare it on Saturday. Slice thin. Pile slices in a large dish, spreading whipped cream between every 2 slices. Place in refrigerator for 24 hours. That's all there is to Sunday's dessert—all except the enjoyment.

[Please turn to page 151]
SMART TRICKS with “store” ice cream

Here are some ice cream balls rolled in shredded coconut and served with apricot sauce. Even Baked Alaska is easy to make in your own kitchen—with a pint brick of “store” ice cream and with ever so little effort!

Jane Hemingway

It was nearly a century ago that Ralph Waldo Emerson made his famous remark about buying ice cream: “We do not dare to depend on our wit to entertain our guests,” he said at a lecture in Boston in 1843, “so we send out to the store and buy some ice cream,” or words to that effect.

Of course ice cream was much more of a treat in Emerson’s time than it is to-day, and perhaps it would have been acceptable as a substitute for entertainment. But if we should serve “common or garden variety” store ice cream and nothing else at our parties we would be considered pretty poor hostesses, to say the least.

However, this does not mean that we must get out the freezer, chop ice, and spend the forenoon making our own ice cream whenever we have company. No indeed. We can send to the store for it, and with very little trouble, we can make this store ice cream into a real de luxe dish, especially if we own an electrical refrigerator. And we needn’t even have an electrical freezer, for that matter, for the cream can be packed in molds and placed in any tub or kettle big enough to hold the necessary amount of ice and salt.

For instance a melon mold may be lined with plain strawberry ice cream from the corner store and the cavity filled with a mixture made of a pint of cream whipped, the beaten yolk of one egg, a half a cupful of powdered sugar and a teaspoonful of vanilla. Pack this in one part salt to three or four parts ice for two or three hours.

If you wish to attempt something more elaborate, buy pistachio ice cream and raspberry ice. Line the mold with the pistachio cream and stick tiny sultana raisins, that have been soaked in orange juice until soft, here and there all over it. Fill with the pink ice and pack until needed. When it is turned out onto a platter and sliced, it will look exactly like a watermelon.

Another delicious combination is a fruit ice, strawberry, apricot, or orange and a marschino cream. Line the mold with the ice and fill with a cream made by whipping a pint of heavy cream and adding a half a cupful of powdered sugar and two tablespoonfuls of the syrup from a bottle of cherries. Baking powder cans are excellent for this arrangement. Slice in circles and decorate with whole cherries.

To mold store ice cream, have the molds ready and chilled. Dip into cold water then pack the cream or ice in as quickly as possible, pressing it down with the back of a large spoon so it will fill every corner. Place a piece of heavy

[Please turn to page 151]
Zorada Z. Titus gives us recipes for

Summer Berries

From their very first appearance in our markets to the last day of the season, berries are ever in favor with discriminating homemakers. Shipping facilities and refrigerator cars make it possible for us to obtain berries for a much longer season than would be the case if we had to depend solely on local conditions. If fresh berries are not available, the excellent canned ones may be carefully drained and substituted for the fresh berries in many recipes. Of the berries we know best, strawberries, raspberries, blackberries, loganberries, dewberries, blueberries, huckleberries, and gooseberries, nearly all with the exception of gooseberries are interchangeable in recipes. Gooseberries are at their delicious best in pies, tarts, jams, and preserves.

Here are some of the ways I prepare these fruits in my home.

First, there is the time-honored shortcake which may be made from a rich, slightly sweetened biscuit dough or from a simple cake batter. In either case the shortcake is at its best if served fresh from the oven.

**Shortcake 1**

2 cupfuls flour
3 teaspoonfuls baking powder
3 tablespoonfuls sugar
3/4 teaspoonful salt
6 tablespoonfuls shortening
1/2 cupful milk
2 tablespoonfuls butter


**Steam berry pudding**

1 cupful flour
1/2 teaspoonful salt
2 tablespoonfuls sugar
2 teaspoonfuls baking powder
1/2 tablespoonfuls shortening
1 cupful berries
1 cupful milk

Sift flour, measure, and sift with salt, baking powder, and

*Please turn to page 152*
Tea in the garden is so enchanting on these delicious summer afternoons that it seems a pity to move indoors when, with a very little more trouble and a bit of planning, it can be managed easily. All we need is a table and a few chairs under the trees, a commodious light weight tray, and possibly one of those nice little stands, called in England the curate’s assistant, for any extras. The children will want to join us after their strenuous afternoon, and we might think of healthy appetites in planning menus. They enjoy really substantial and hearty sandwiches with plenty of filling.

### Children’s menu 1
- Iced chocolate
- Plum jam sandwiches
- Strawberry jam sandwiches
- Austrian cakes

### Recipes for menu 1
**Iced tea**
- Strong hot tea
- Cubes of ice

Pour strong hot tea in pitchers filled with cubes of ice. Serve thin slices of orange and lemon on a plate bordered with sprigs of fresh mint.

**Cream cheese and olive sandwiches**
- Cream cheese
- Cream
- Stuffed olives finely chopped

Work a cream cheese with a little cream until light and smooth, add olives, mix well, and spread on thinly cut bread. The sandwich bread may be cut in any desired shapes with a cookie cutter.

**Cucumber sandwiches**
- 2 good sized cucumbers
- Onion juice
- Dash of red pepper
- Mayonnaise

Chop the cucumbers very fine, add onion juice and red pepper, mix with mayonnaise, and spread.

**Rolled marmalade sandwiches**
- Sandwich bread
- Orange Marmalade
- Butter

Cut sandwich bread very thin, spread with butter and marmalade, and roll carefully. If bread is slightly moist it will roll easily.

**Sand tarts**
- 1/2 cupful butter
- 1 egg
- 1/2 cupful sugar
- 1/4 cupful flour
- White of one egg
- Blanched almonds
- 1 tablespoonful sugar
- 1 teaspoonful cinnamon
- 1 teaspoonful baking powder

Cream the butter, add the sugar gradually and well-beaten egg, sift flour and baking powder together several times and add to first mixture. Chill, and when cold roll half the mixture on a floured board until 1/8 inch thick. Shape with a cutter, brush over with white of egg and sprinkle with sugar mixed with cinnamon. Split almonds lengthwise and arrange three halves on each piece equal distances apart. Place on buttered sheet and bake in a very moderate oven until a golden brown.

### Recipes for menu 2
**Tea punch**
- 1 quart tea infusion
- 1/2 cupful lemon juice
- 2 cupfuls orange juice
- 2 cupfuls raspberry juice

Mix in order given, sweeten to taste, chill thoroughly, and serve in pitchers with ice.

**Chicken sandwiches**
- 1 cupful cooked chicken
- 1/2 cupful stuffed olives
- Mayonnaise

Put chicken, almonds, and olives through the food chopper, mix with mayonnaise, and spread on bread on which lettuce leaves have been placed.

**Shad roe sandwiches**
- Shad roe
- Capers
- Chopped chives
- Mayonnaise
- Sandwich bread

Make a paste of shad roe, season to taste with chopped chives and a few capers, mix with mayonnaise, and spread on bread.

**Date sandwiches**
- 1 pound butter
- Yolks of 10 eggs
- 1/2 pound flour

Season chopped dates with grated lemon peel, sprinkle with cinnamon, and spread on buttered bread.

**Sand tarts**
- 1 quart tea infusion
- 1/2 cupful lemon juice
- 2 cupfuls orange juice
- 2 cupfuls raspberry juice

Mix in order given, sweeten to taste, chill thoroughly, and serve in pitchers with ice.

**Sandwich bread**
- Chopped dates
- Cinnamon
- Lemon peel, grated
- Whole wheat bread

Season chopped dates with grated lemon peel, sprinkle with cinnamon, and spread on buttered bread.
cream the butter, add sugar gradually, and continue beating; then add yolks of eggs beaten until thick and lemon colored, whites of eggs beaten until stiff and dry, flour, mace, and brandy. Beat vigorously 5 minutes. Bake in a deep pan one and one fourth hours in a slow oven; or for fancy cakes, bake thirty to thirty-five minutes in a dripping pan.

**Iced coffee**

For a rather special iced coffee I make the coffee, mix it with cream and sugar to taste, and freeze it to a very light mush in the ice box or ice cream freezer. This is then poured into the serving pitcher and makes a thick ice-cold drink. The glasses may be topped with whipped cream served from a bowl.

**Cream cheese and currant jelly sandwiches**

Mash cream cheese to a paste, add other ingredients, mix well, and spread on whole wheat bread.

**Sherry sandwiches**

Chopped raisins
Sandwich bread
Sherry or sherry flavoring
Butter
Chop raisins fine and work to a paste with sherry and spread on buttered bread.

**Polish sandwiches**

Sandwich bread
Salt and pepper
Chicken livers
Crisp bacon
Mash chicken livers to a paste, season with salt and pepper, spread on sandwich bread, and dot with tiny bits of crisp bacon.

**Cinnamon stars**

Grate ½ pounds of almonds.
Grate ½ pounds of almonds. Beat the whites of 3 eggs, then add ½ pound of sugar and stir it for 5 minutes, add 1 teaspoonful of cinnamon and grated lemon peel and the almonds. Roll out quite thick and cut with little star forms. Bake in a moderate oven.

**Iced tea punch**

1 quart tea infusion
2 cupfuls strawberry juice
1 teaspoonful lemon juice

Tea infusion is tea made with freshly boiled water poured over the tea leaves.  For iced tea it should be made very strong, the tea strained immediately into a pitcher and not allowed to stand with the tea leaves in.  To this add 2 cupfuls of strawberry juice and a teaspoonful of lemon juice.  Sweeten to taste, chill thoroughly, and serve from a pitcher containing ice.

**Cup cakes**

Mix the above ingredients and then shape into little horseshoes and bake them in even oven.  When baked and still hot, put them in powdered sugar with vanilla and leave them there until cool.

**Mint julep**

Make syrup by boiling water and sugar 20 minutes. Separate mint in pieces, add to boiling water, cover and let stand 5 minutes, strain, and add to syrup, add fruit juice and cool. Pour into pitcher in which you have placed lump of ice, dilute with water, add fresh mint leaves, and whole strawberries, and serve.

[Please turn to page 150]
A swamp becomes a Japanese garden

For months I had been wondering what in the world to do with an unsightly stretch of swampy garden space below the house. So, one day, I resolved to have a real Japanese garden—that is, as near as any occidental could have to the real thing. Then followed months of most fascinating study of Japanese gardening.

First came the designing. This, of course, must include a natural looking cascade, flowing into a lake. In the lake, if possible, should be an unassuming island, adorned with a stretching Pine tree and a few good rocks, placed in the most artistic manner possible. Also, there must be a standing stone lantern, placed where it will reflect in the lake. The problem was complicated by the fact that the space was small, roughly triangular (about 60 feet on two sides, and 80 feet on one side), and possessing no natural beauty except three Pear trees along one side. We decided to make the lake as large as possible, with paths, and mossy hills, etc., on the sides.

As luck would have it no cement was necessary, the subsoil being clay and holding water perfectly. We dug the lake bed to the proper depth, about eighteen inches, with occasional shallow spots on the edge for future planting, and mounded the earth where the hills were to be. When the digging was finished, the fence was designed and built, which was great fun. We would start the fence in a certain direction, then vary it slightly or raise the roof a little, as mood and contour of the land dictated, so, when it was finished, we had different jogs and heights to give interest. The solid part of the fence is four feet tall, with open spaces of various sizes above and a roof over all. It is made of rough redwood, with an inch strip nailed between every board—a relief to the otherwise smooth surface. When finished we nailed strips on the roof to give the right effect.

Next was the rock work, most difficult of all as care must be used in the placing of each stone. For instance, vertical and horizontal stones should be grouped together to give contrast, and a few large stones are better than many smaller ones. Have occasional groups only, leaving open spaces for moss to be planted to the water's edge. The cascade calls for great thought, on the right-hand side of which is placed the largest and finest stone in the garden, called by the Japanese the "guardian stone." This stone should be quite tall and large enough to be seen easily across the garden. The second stone is the "cliff stone," on the left-hand side of the cascade opposite the guardian stone. The cliff stone is wider and lower and should

[Please turn to page 152]
THOUSANDS of gardeners grow annuals for the sake of decorating their homes and cut the vivid blossoms, only to have them fade after a few hours in water. What, then, should be done to prolong their life?

When should blossoms be cut?

Flowers are generally in their best state early in the morning, with foliage crisp and stems rigid. Cut the blooms before nine o'clock in the morning, or just before dusk. Morning cutting is to be preferred.

How can one tell when the flower is properly developed for cutting?

As a general rule, cut before the flower is at its full size, yet not when it is in bud. There are exceptions, however, notably the Gladiolus, which should be cut after the first bud has opened. Cut Peonies when the outer petals begin to unfold. Clip Dahlias when they are quite open. Roses should be cut when the flowers become somewhat pliable. Poppies, however, must be cut the night before the blossoms open.

Should stems be cut with knife or scissors?

Clipping with scissors is likely to injure the severed end of the stem. A sharp knife, on the other hand, cuts the stem cleanly, insuring the proper flow of water. Under no circumstances should flowers be cut by breaking the stems with the fingers.

How long after cutting should flowers be placed in water?

To insure long life for blossoms take a pitcher or other receptacle filled with water into the garden, so that flowers may be put into the water immediately after they are picked. If this is not done, put the flowers into water just as soon as possible. As soon as the blossoms are brought into the house, the receptacle with the blooms should be put in the coolest place available for two or three hours. Then arrange them in vases in a room as cool and humid as possible. The water should reach almost to the base of the blossom.

What is the ideal temperature for cut flowers?

While the ideal temperature is one that is impractical in summer, between 35 and 45 degrees, Fahrenheit, the blossoms that are kept in the coolest room last the longest. Keep them away from the sun.

Is there any truth in the theory that salt will keep flowers fresh?

It is an old theory, but nothing more. I doubt seriously whether salt ever has done any good. A few pieces of charcoal or two or three drops of formalin are much to be preferred. Change the water every night to avoid formation of bacteria and cut a piece off the stems.
Simple precautions will make it safe — Paul H. Wagner

When Mr. Cavanaugh left for Florida he made the very serious mistake of neglecting to arrange for the heating of his home during his absence. Without heat the air in his house assumed very nearly the temperature of the out-of-doors air, at the same time increasing its relative humidity or relative dampness. Consequently the woodwork in the house, being relatively dry, absorbed moisture from the damp air.

"When wood absorbs moisture," Mr. Teesdale explained, "it expands as did the woodwork in the Cavanaugh home. The force of this expansion caused the floors to buckle in the center, the plaster to crack when the joists and beams expanded, and the furniture joints to spread apart. The water which condensed in the home during the cold weather dripped on the floor and woodwork ruining that. Later when the house was heated this moisture was removed and shrinkage occurred, causing cracks in the floors and the opening up of wood panels.

"Thousands of dollars are spent every year in temperate climates by home owners in repairing the damages done by moisture changes in the interior decoration of their homes. Once moisture changes have left bulges or cracks in your floors or warped the panelings on the doors, there is only one way to correct the damage and that is the expensive way of replacement."

If you have ever been so unfortunate as to have forgotten to drain your car radiator in sub-zero weather, or if you have seen the buckling of huge slabs of pavement under the mid-July sun, you are well aware of the tremendous power exerted in the expansion of substances. In contraction the force is equally as great.

When wood, whether it be in your prized dining room suite or the newly laid hardwood floor, absorbs moisture it expands and when it loses moisture it contracts. That is the law of moisture change effects. In this expanding and contracting there is enough force to move brick walls and split huge boulders. (In some sections of the country rocks are quarried and split by the simple device of pouring water on a wooden wedge driven into a hole drilled in the rocks.) So it is obvious that when expansion occurs in the woodwork of your home it is going to cause considerable damage that cannot be overlooked.

Moisture conditions of woodwork are dependent on many things. Experiments conducted at the Forest Products Laboratory show that conditions vary according to the efficiency of the type of heating apparatus in the home, to the proper seasoning point of the wood on construction and to the amount of humidification which takes place in the home after occupancy.

"Woodwork in temperate climates suffers a great deal because of the drying effects of the artificial heating during the colder weather," Mr. Peck pointed out. "Thus it is important that a home be heated as evenly as possible so that the woodwork will [Please turn to page 150]
New conveniences for American homes

The hostess will be glad to hear about the new Toastmaster with Hospitality Tray. The tray has a chromium finish with bakelite handles—and, besides the toaster, holds a cutting board and six glass hors d'oeuvre dishes, inviting you to "spread your own," whether it be canape or toast-ed sandwich. Tray with one-slice toaster $15.25; with two-slice toaster $19.75; tray alone $7.50. Made by Waters Center Company, and is sold at leading department stores.

The G-E household circuit breaker above, looking somewhat like a pocket Kodak, has the same function as a fuse; it protects the house electric circuit against overloads. After operating, it is reset by merely moving the handle from "off" to "on." Sold at leading electric shops.

The new Toastmaster with Hospitality Tray.

Above: The Daphne, a new model Telechron self-starting electric clock. The hexagonal case is of molded Catalin 3 1/2 inches high. Comes in green, ivory, black, red, or rose quartz. Price about $3.95.

Left: The Mixmaster now peels potatoes! The peeling attachment costs $3.50. The new Mixmaster complete with two bowls, fruit juicer, and oil dropper costs $18.75. Made by the Chicago Flexible Shaft Co., and sold at leading electric shops.

Above: A gay Basque peasant print Col-O-Tex tablecloth, 54" square, which sells in retail stores for approximately $1.25. Two color combinations are offered, as follows: green and yellow on cream ground; blue and yellow on cream.

Right: A safety-first scatter rug holder. It is laid under the rug and prevents it from slipping. It is made in three widths—24", 32", and 48"—and is available in any length. Behr-Manning Corp., Troy, N. Y.

Below: One of the latest additions to the clock family of the General Electric Company for general use is the "Little Hostess," a smart little model that stands up. It can be used in the kitchen, bedroom, on the desk, etc., as it comes in three colors of Beetleware cases—green, ivory, or black. The green and black models have chrome bezel ring, decorative edge and feet, and the ivory model has gold finish trimming. About $4.50

Left: The new Vulcatene rubber rug represents a practical note. For kitchen or service use it comes in ten styles and two sizes—18 x 20" and 21 x 40". It is made of pure rubber in colors that will not fade. It will not slip nor curl and is extremely easy to keep clean. It is made by the B. F. Goodrich Rubber Co., and is sold at leading department stores.
Let's make it!

There is a great satisfaction in making something out of nothing, or almost nothing, and the Editor of THE AMERICAN HOME, is giving me an opportunity to tell you about some of the things I have made for my own home out of simple materials. I shall be glad to give you further details about these ideas if you write me, enclosing a stamped addressed envelope.

There is something magical in a mirror—perhaps it is the constant change its reflections bring into a room. It fits all schemes and colors, and a mirror decoration gives a touch of brilliancy as cheering as a bit of sunlight.

I am always on the lookout for new ways to use it, and my last idea—stolen from a friend—has the advantage of both originality and good sense.

Have any of you dark windows—by that I mean windows that look out on blank walls next door or into after-thoughts in the shape of garages or extra rooms built on after your house was planned? I have a friend who has one of these garages built across his dining room wall so that two of his windows look into darkness, both day and night, or onto an array of automobiles if the garage door is open. He had the clever idea of facing these two windows with mirror, fastening it directly to the frames, in place of the clear mirror, fastening it directly to the frames, in place of the clear mirror, fastening it directly to the frames, in place of the clear mirror, fastening it directly to the frames, in place of the clear mirror, fastening it directly to the frames, in place of the clear mirror, fastening it directly to the frames.

The next time I went into this room the whole atmosphere was changed. The mirror windows reflected the gaiety of table candles, there was an interesting glimpse of the table, there was movement reflected as people passed in front of them. They were like an opening into another room full of light and color.

I have used strips of mirror for valance boards, fastening them into plain wooden frames, and hung over light silk curtains they are particularly successful. We all know how useful it is for dressing table tops. I have one that is rather modern in effect and I had a box made of mirror to fit the center section to hold various and sundry necessary articles that cluttered up the top otherwise.

There are many rather elaborately piece of furniture made of mirror to-day, but it is always easy to buy lovely things if we have money to spend. However, plain mirror cut to size and shape is not expensive. The strips for my valance boards cost two dollars apiece. Larger pieces sometimes may be picked up at second-hand shops, or from firms who make a business of taking down old buildings. Large wall mirrors bought in this way may be cut up for little or nothing.

A business girl's bedroom

Please suggest color scheme and type of material for slip covers, draperies, and bedspread for a sunny room with flowered wallpaper. Color soft orange and green. This belongs to a business girl who is anxious to have her room look cool and not crowded, EDITH BAYER, Roxbury, Mass.

The first thing to consider in summer curtains and bedspread is a cool color and thin fabric. Your idea of a net with ball fringe would be charming, and I would advise a light yellow tone for the net with orange and green ball fringe. Make the draperies so that they can be tied back, and the bedspread with a plain top and ruffled flounces with the ball fringe on the edge of the flounces. The bedspread should have a lining of the same color sateen. It is a little harder to maintain, or almost, but it would not use ball fringe on the edges; tiny ruffles would be better.

Treatment for maple floors

What stain should be used on maple floors which will receive hard use? How should it be finished and maintained? MRS. R. B. CAPRON, Utica, N. Y.

I would not advise putting any stain on maple floors but would varnish them with clear Valspar and finish over this. They may either be waxed which, of course, is a little harder to maintain, or they may be oiled with a floor oil which may be replenished regularly with the use of a floor mop. Of course, moving heavy furniture and the usual wear of an uncovered floor would wear through this finish, but the varnish will give it as much protection as possible, and it is quite simple to revarnish and oil it.
Healthful changes are needed in home building  
[Continued from page 127]

... and, further, had they not formerly appraised the duplicated house at $9,000 as a basis for a similar loan? And certainly the builder never mentioned the fact, perhaps never even realized himself, that the house was inefficiently planned and frivolously designed; that no proper thought had been given to furniture spaces or placement, nor to circulation between rooms; that exteriorly the house was pseudo this or pseudo that, with no architectural style in the true sense of the word; that money was to be lavishly spent on false gables, meaningless buttresses and wasted space which might have been used advantageously in the construction of an additional room or the judicial installation of an effective insulation against the cold of winter and the heat of summer. Nor did the builder feel any urge to broadcast the knowledge that with no supervision it was a simple matter for him to use No. 3 material where No. 1 should have been used and light gauge instead of heavy.

And so, the work proceeded through the long list of building operations, from excavation to the last stroke of the paint brush, until ultimately the winking sun rose on another completed house and another moving day. The Average Man surveyed with pride the "swell natural gum" trim which, luckily, had not yet begun its snake dance; the "orchid" tile bathroom with lavender plumbing fixtures (no importance was attached to the fact that they were guaranteed by a manufacturer who had established himself, after receiving payment for materials, as the world’s champion quibbler); the elegant "light oak" floors throughout, only three eighths inch thick, but that was not apparent on the surface.

But "the moving finger writes, and having writ, moves on" and most of the things which can happen to a house so built do happen. Because of improper and inferior materials and "jerry-builder" workmanship, rapid deterioration ensues. Because of bad planning and the utter lack of simplicity and good taste in design early obsolescence is inevitable. Because of highly inflated original costs and watered financing a tremendous and speedy deflation of values must also follow, with unavoidable financial disaster, or at best costly repentance, for both owner and mortgage holders.

How differently the history of the Average Man’s home-building experience might be written in the future simply by putting into practice a few healthful changes in the home-building technique — healthful and highly profitable for the owner, the financier and the public at large. Yes — and in the final analysis even for the builder: for second mortgages have a way of pyramiding quickly and are the first securities to suffer under adverse conditions, particularly when based on insufficient equities.

Of prime importance among these necessary changes, and one for which the need will be universally recognized, is a complete revision of the plan of financing. The methods heretofore in vogue have been indifferently supervised and therefore costly to borrower and lender alike. Loan societies and banks have for the most part maintained appraisal departments composed of individuals incap-
Sani-Flush cleans closet bowls without scouring

Do not confuse Sani-Flush with ordinary cleansers. Sani-Flush is made especially to clean toilet bowls. Simply follow directions on the can. Sani-Flush removes stains, rust marks, and all ugly discolorations. Leaves the bowl glistening, and all ugly discolorations.

Sani-Flush removes stains, rust marks, and all ugly discolorations. Leaves the bowl glistening, and all ugly discolorations.

Sani-Flush eliminates the cause of toilet odors. It not only cleans the bowl, it cleans and purifies the hidden trap which no scrubbing can reach.

Sani-Flush saves all unpleasant labor. Does its work thoroughly and quickly. Sani-Flush is also effective for cleaning automobile radiators.

Sold at grocery, drug, and hardware stores, 25c. The Hygienic Products Co., Canton, O.

Do you like to experiment?

Are you interested in seeing the effect of Colonial houses with windows, shutters, roofs, doors and chimneys of various styles? The American Home has prepared a complete full-color miniature pattern for an attractive Colonial house from which several designs can be readily made. The outfit includes a wide range of detail, and the many interesting designs enable you to better visualize the finished appearance of the home you would like to have. These complete color patterns are more fun than a dozen jig-saw puzzles and they are instructive as well. Sent postpaid for only 30c in stamps or money order.

Address:

The American Home
508 D. B. Homestead
Garden City, N. Y.
The Average Man would be greatly benefited by it both materially and spiritually. Such a plan would provide for him a liberal and economical loan at a fair rate of interest, as contrasted with the costly second mortgages and discounts of the past. It would assure an efficiently planned and well-designed house at the lowest possible cost consistent with good workmanship and materials.

The foregoing plan of residential building and financing is fundamentally sound and desirable from the lender's point of view in that it would eliminate the stupid and hazardous loans heretofore made on false equities and "jerry-built" houses of inferior construction and design; and because in every instance there would be available, before the loan was made, complete data as to the intrinsic and aesthetic values of the project and the necessary qualifications of the borrower. The Average Man would be greatly benefited by it both materially and spiritually. Such a plan would provide for him a liberal and economical loan at a fair rate of interest, as contrasted with the costly second mortgages and discounts of the past. It would assure an efficiently planned and well-designed house at the lowest possible cost consistent with good workmanship and materials.

So we're going to the August furniture sales!

[Continued from page 107]

on Victorian, and Federal. The brocades also belong with these; moiré and satin especially on Victorian; the delicate damasks and brocades on the French 18th century pieces.

But in a reliable store, the better class of furniture is shown properly dressed; that having been a problem for the designer and manufacturer long before the furniture reached the store. Or some of the pieces may have been designed especially for the store, and they wear a label saying so; or they wear a label with the store's name on it; or with a name which means some manufacturer is making exclusively for that store. These are points to note. Other labeled furniture may wear the name of some furniture maker known throughout the country because he has long advertised himself to the homemakers of the land. The labeled piece of furniture like the piece bought from an established store, means that the integrity of the maker is behind the sale. Such integrity is a consoling addition to the consolation of having bought a real bargain, a needed and interesting piece of furniture for the house, and having saved on it enough to acquire something else—while the sale carries on.

Many a man has said, "If I had it to do over again, I'd place more of my income in life insurance—AND KEEP IT THERE."

Life or endowment policies or annuities can serve your purposes in many ways.

WE WILL GLADLY PREPARE SUGGESTIONS, WITHOUT COST OR ANNOYANCE TO YOU

THE PRUDENTIAL INSURANCE COMPANY OF AMERICA
EDWARD D. DUFFIELD, President
HOME OFFICE, NEWARK, N.J.
cream and jelly; wafers with water ice center in vanilla, chocolate, and strawberry flavors. Yes, and there are gingersnaps, tiny brown sugar cookies and small oblong sandwich wafers with pineapple cream filling.

At a pick-up-and-go picnic there is no time to make an iced drink before the start. Instead, fill a vacuum jar with cracked ice and buy a prepared coffee on the way. This can be mixed at meal time with cold water. Add the ice and that's that. There are numerous melted drinks, and powdered chocolate syrups which can be mixed the last minute for either hot or cold refreshment. Any of the sparkling bottled beverages, served over cracked ice are vibrant with flavor. Iced tomato juice is cooling and nutritious. There is something very comforting too about a hot drink of bouillon. Something different is a tomato bouillon cube on the market this month.

**Another ready-to-eat menu**

Spiced picnic ham
Cheese puffs
Dill pickles
Date and nut bread sandwiches
Potato salad
Olive butter rolls
Baked apples (from the can), or
Fresh fruit in season
Bottled beverages or iced coffee

There is a fine choice of ready cooked hams in big and little tins. The spiced ham is put up in triangular shaped tin that allows slicing the meat to best advantage for sandwiches.

Cheese puffs, light as waffles, go well with ham. Big and chewy, similar in shape and appearance to potato chips, they come packed in glassine bags. It will take two bags for six, as one bite invites another.

The date and nut bread sandwiches are something new to serve, not in name, but in flavor. A date and nut bread made by an old Maryland century-old recipe has been put into cans, vacuum sealed, to keep in that fresh out-of-the-oven flavor. Just slice and butter, nothing messy to bother with.

Fresh finger rolls or buns split and filled with olive butter (an already mixed spread) is a savory sandwich to remember.

Potato salad, almost as good as you make at home is sold in glass jars at every roadside stand and store. If you want to add to its merits, stir in a small jar of pickle relish, or perfume and spangle the concoction with tiny pearl onions right from the bottle.

**Pick-up picnics for all occasions**

*Continued from page 128*

They come four apples to a can, each in a separate paper container to keep the fruit intact. An ideal dessert for the little fellows.

**Cooked-on-the-spot menu**

Hamburger-bacon patties served in buns
Radishes
Scallions
Cottage cheese and pickle salad
Corn, roasted in the husk, or boiled
Fresh peas—plums—peaches, or
Iced watermelon
Hot coffee

It is August or we might have suggested a juicy beefsteak, instead you will appreciate the easy virtues of a cooked sandwich. They can be cooked over a mere handful of cranky fire, and so cheap and not too filling.

**Hamburger-bacon patties**

To fill 12 buns take along ½ pound sliced bacon, 2 pounds hamburger, 3 firm tomatoes and ¾ pound butter. Work the hamburger into flat pats to fit the buns. Add a good dust of black pepper and enough salt to season. Wrap each in a slice of bacon and grill in a frying pan or on a wire rack. Add a slice of raw tomato and sandwich into the buttered buns. Serve with celery and scallions.

For big appetites of the masculine variety, the heartier the sandwich the better it goes down. So you might try this: Cut the bread like a log in a saw mill, slicing it down the middle. Butter the pieces from north to south pole and pile high with the following interwoven mixture: chopped raw steak seasoned with onions, salt, and pepper, scrambled in a frying pan until pinkly rare. Corned beef hash is picnic heaven to a fatherly eye. It rides along in its tin container to be opened when the fire is set. Turn the hash into a skillet adding onion, pepper, and chili sauce. Here is a meal in itself when served in big well-buttered buns.

Cottage cheese and pickle salad combines one can of cottage cheese and a jar of bread and butter pickles. Catch a tablespoonful of bacon fat from the frying meat pats and add in for flavor with a teaspoonful of prepared mustard, a little sugar. Buy a small head of lettuce and shred this in before serving.

For roasted corn firm ears are best. Leave the husks on and dip in water, then lay on the broiler or rack over the glowing coals. Roast 30 minutes or until tender, turning to cook all sides. One of the portable charcoal picnic stove makes it possible to roast the corn and not the cook.

**Forty-minute menu**

Pastry meat pies
Ham fillers
Vegetable salad buns
Peaches and cream sandwiches
Ripe olives
Watermelon pickles
Spice cakes
Rasberries in sugar
Cold or hot coffee

If the family pitch in and help, it will take less than a half hour to prepare this lunch providing the ingredients are at hand.

**Hamburger pastrv pies**

Allowing 2 pies to a person, for 6 picnickers order 2 boxes of pastry squares (6 in a box), ½ pounds hamburger meat, 5 onions (medium size, chopped fine), 6 tablespoonfuls of water, salt, pepper and paprika to taste. Mix the hamburger meat with the seasoning and water, then work into pats about ¼ inch thick and the size of the pastry squares. With a sharp knife split the pastry into three layers, placing the meat pats between. Set the sandwiched pies in ungreased baking sheets and cover with brown paper, or the pre-cooked pastry tops may be used. Bake in a very hot oven from 8 to 12 minutes or until the

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The American Home raw hamburger mixture is cooked. Cool and wrap in grease-proof paper—any of the moisture-proof papers used in cooking will do. There is a household foil recently invented that is perfect for keeping sandwiches fresh. These silvery sheets lessen evaporation and are substantial enough to hold the filled firm.

Ham fillers are a good rib-sticking food requiring 12 slices of cold boiled or baked ham; a package American cheddar cheese spread; 3 tablespoonfuls prepared mustard; 12 thin slices of fresh cucumber. Spread the cheese on the ham slices and then smooth on mustard. Add a spike of fresh cucumber (rubbed with garlic if you like it) and roll up the ham, blanket fashion. Fasten in place with a toothpick. If the food is not to be carried too far or too long before eating, a crisp lettuce leaf rolled around the ham gives a lip snapping quality.

Raw vegetable buns will balance the meat sandwich and ham fillers. Get the food grinder, put in the coarse cutting blade and start your helpers grinding the following vegetables: ½ small head cabbage, 2 green peppers, ½ stalk of celery, 4 carrots and 1 cucumber. To this mixture add ½ tablespoonful salt and blend with ¼ cupful of mayonnaise slightly thinned with milk. During this operation have father hollow out (if your 12 flat buns) and roll up the ham, blanket fashion. There is a household foil recently combines one can of cottage cheese and a jar of bread and butter pickles. Catch a tablespoonful of bacon fat from the frying meat pats and add in for flavor with a teaspoonful of prepared mustard, a little sugar. Buy a small head of lettuce and shred this in before serving.

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CRACKS IN PLASTER WORK

There are a number of cracks of various sizes in the plaster walls and ceilings of my house. The house is comparatively new, has seven rooms, is of frame construction, exterior covered with clapboards, cellar walls of concrete. Will you advise as to possible cause of these cracks and methods of repairing same.

Cracks in plaster work may result from one or a combination of any of the following causes:

1. Plaster applied on wood lath which was too dry at the time of application, also where the wood lath has been fastened to the framing without broken joints; that is to say, after every eighth course of lath the joints were not placed on a different bearing than the preceding eight courses. They sometimes occur at points where different materials meet, such as wood and masonry. Usually settlement of the building and shrinkage in the materials will cause cracks. Faulty construction, defective materials, incorrect mortar mixtures, improper application, and too rapid drying with artificial heat also cause cracks.

2. Wide or deep cracks should be cut out to the base of the plaster, a cut or groove about an inch wide is generally sufficient. Hair cracks are, as a rule, in the finishing coat only, in which case it is unnecessary to cut out the plaster to the base, the finished coat should be carefully cut so that a channel \( \frac{1}{4} \)" wide is formed.

When cracks are being cut the adjacent plaster should be tested to see if the work is sound. Sometimes the crack is on the edge of a section which has lost its clinch, is loose, and after a few light taps with a blunt instrument portions of plaster will fall off.

When the cracks are cut out they should be filled with plaster of Paris mixed with clean water. Plaster of Paris should never be mixed until immediately before using. It sets very quickly. The plaster adjacent to the crack should be dampened by sprinkling water upon it with a brush; this prevents absorption and too rapid drying of the plaster of Paris and should be done immediately before the cracks are filled. The mixture should be applied with a steel trowel, finished smoothly, then brushed with a wet brush.

PAINTING NEW STUCCO

Do you consider it advisable to paint new exterior stucco work with ordinary paint?

It has been found from past experience, also according to reliable authorities, that it is not considered advisable to apply ordinary lead and oil paint, or for that matter any kind of stucco paint on new exterior stucco.

The stucco contains certain salts which atmospheric conditions bring to the surface, in case of painted work, disintegration of the paint takes place. The paint flakes and peels off. Stucco should not be painted until it has “dried.” The length of time for drying depends upon the thickness of the stucco. The exposure should be two years at least for the usual three-coat work, one inch in thickness. During recent years people have greatly desired the use of paint on new stucco work. This has led to experimentation, and the application of a solution of sulphate of zinc and water has been found to give satisfactory results. The solution is applied just as one does paint. When dry, the surface is washed with clear water. Finally, when dry, paint is applied.

WALLPAPER ON WALL BOARD

The walls throughout the attic in my house are lined with wall board. I have read with interest the articles in The American Home regarding the attractive finishing of the attic so in order to make these rooms more attractive I have decided to use wallpaper. How can I cover the joints in the wall board to avoid cracks in the paper, and how is it prepared for papering?

Before the wallpaper is applied the joints in the wall board should be covered, either by means of cement finisher and fabric; as Swedish putty. One may use the cement finisher as a bonder over the parts which have been treated, when dry, apply a coat of glue size or varnish size over the parts which have been finished. Finally, apply a coat of the same sizing over the entire surface, let the material dry thoroughly before applying wallpaper.

The use of wallpaper on wall board made of wood fibre is not recommended.
Budget and like it!  
[Continued from page 115]

before. Keep it clear that your Reserve Emergency Fund comes first and is to be kept intact, before you take up this topic. It makes for a better feeling all around, if investments are made a family affair and so approved. If each person at the conference wants a different type of investment, the one whose vote carries the most weight gets his own way of course. Still why not encourage Junior to buy his ten shares of "American Chicken Feed" but on paper, and present his record of its performance at the next year's discussion. By that next year, you will know a little more about Junior, if you don't about "American Chicken Feed."

Any inheritance which is due to come to you in the course of nature may be taken into consideration in the amount you set aside for savings, but it's far more diverting to let such a legacy come to you as a complete surprise.

With these groupings complete, decide as a matter of convenience on who will do the banking. Deposit all funds and draw out weekly what cash is needed for food, outside lunches, personal allowances, bills paid at the house, etc. Whenever you write a check, let your check stub indicate the fund from which it is to be subtracted, like this:

<table>
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<tr>
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<td></td>
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<tr>
<td>Cash</td>
<td>$.40</td>
<td></td>
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</tbody>
</table>

Pay to the order of cash.

For: Food  $15; Jane  $10.
Car upkeep  $10; entertainment  $5.

Jane S. Smith

Do not allow your reserve emergency or permanent savings fund to become confused with any other items on interest, though of course all may be kept in the same account. This is the only effort involved in keeping a budget after the preliminary discussion. With your check book in hand you can see what changes have been made in each item from the last time you "did your accounts," and so record it, completely at your own convenience. A glance down one page shows you exactly how you stand in each detail for that given day. Try to have a month's income in hand when you begin to budget. Make any necessary sacrifice to get a month ahead, ready to meet each bill, or payment as it falls due.

A flutter of little I.O.U. scraps

A small purse for housekeeping and only for that will prevent confusion and go into a handbag with other funds. One or two envelopes will hold money to meet bills paid at the house, but need not be kept in the most accessible spot. A buffet drawer in the main line of traffic often seemed to me the logical place to keep the money for the laundry-man, but the first month found that fund greatly depleted, and a flutter of little I.O.U. scraps initiated by my honest though tempted family. I "learned about budgets from them"; anyone does. Fit your plan around them and the way you want to live. Find out what you can do, or do without, and like it.

If you have $1,000 tastes and a $4,000 income, you will have to discipline those tastes or give up your self-respect. Try to get the fixed expenses into proportion to the income and then allow as a provision as possible for all the others. Cut out a whole classification like car fund, if you have to cut drastically, rather than to cut each item to not quite enough. If your income really does depend on your social position, don't do your cutting down by moving to the slums. Don't scrub the front steps if you can't get away with it. But if you need to and want to, put on a pair of rubber gloves and do deep breathing exercises and it won't hurt the fairest lady in the land. Don't be too rigid in sticking to all the divisions you've made, except on paper.

Pretend you don't get the whole raise when it comes, but be sure some of it goes where it will give you the best time.

You know where you feel pinched; ease those places as fast as you can. Sometimes easing up a pinched place leads to surprising results. I know a lady who was tied down with a month or two in the hole in his personal allowance. An unexpected windfall was applied in one lump sum to his allowance. He bought everything he wanted from a top hat to a rifle the first week, and has been ahead of the game for several years since then.

And don't let the tail wag the budget pup!

You won't attempt the installment purchase of too expensive a house, or too much company stock, if you have a budget like a little jolly tail-wagging pup in your home. You're pretty apt to build up the funds first and then buy the house or the bond or the car. For when you've trained a budget or a dog, to behave, they are both ready to learn tricks. Try them out with the new— you'll be pleased with results.
The insects that infest the garden don't get it all their own way all the time, not by a long shot indeed. Our research men and experimentalists are maintaining a line of defense and getting results. For instance, take the gladiolus thrip which during the last couple of years has made it look almost as though there wasn't much sense in planting Gladiolus any more. But it isn't quite hopeless! A sweet solution with poison added will do the trick if applied early enough.

Dr. Forman T. McLean, whose enthusiasm concerning Gladiolus needs is well recognized, thinks that many of True American Home readers will be interested in knowing what can be done. I am glad to pass on his letter:

"The sweet tooth of the gladiolus thrip has proven her undoing. Successfully surviving all of the nauseous preparations devised for her destruction, she has fallen victim to a taste for sweets. The conventional types of spray treatments (with other stomach poisons or those that kill by contact) will kill the thrip, but she is protected by her retiring habits. The aggressive members of the family, that are out running around the leaves in the broad light of day, fall easy victims to nicotine, pyrethrum, Derris root, or fish oil soap. All are thoroughly good for killing thrip except for one thing: the well-behaved members of the family, and they are in majority, are modestly at home, concealed in the cracks between the leaves, and in the narrow seams on either side of the leaf midrib, where it is either difficult or even impossible to reach them by spraying.

"Now the gladiolus thrip is primarily a flower pest. There are usually few on the young growing plants. When the flower stalk appears, the adult mother lays hundreds of eggs in the green sheaths that cover the flower buds and these hatch in a week or less into orange colored larvae which actively feed on the flower tissues. These larvae reach maturity in a week or ten days and begin rearing families of their own.

"The problem is to destroy the few mature thrips on the plants before they can rear their numerous progeny in the flower buds. Cutting the flower stalks as soon as the first buds open will help to reduce the pest by removing favorite breeding places, but at this stage the damage to that particular flower stalk has been done, and few people want to cut off and bother with damaged flowers.

"The best treatment is a preventive one, playing on the adult thrips' weakness for sweets, which may be responsible for their preference for flowers. Dr. B. O. Dodge of the New York Botanical Garden and myself found in the greenhouse last winter that two sprays a week apart, or even before the flower stalks appear, will eliminate the adult thrip more completely than any other treatment yet tried.

"Use a half pint of black molasses and a teaspoonful of Paris green mixed thoroughly in gallon of water, and spray on the foliage. By making this attractive sweet bait we catch and kill the thrip which has successfully survived all of our more severe treatments. One catches more flies with molasses than with vinegar."

More books to think about

Among recent book publications there are a few specialty volumes that will appeal to select groups. For instance, there are three books to which the Delphinium devotee may refer. Unquestionably the most practical is the contribution of the American Delphinium Society in its Year Book consisting of the bulletins of the American Delphinium Society bound in one volume. This has advantage over other books of being based on practical American experience and research. If you are interested in the plant itself from a more remote standpoint there are two English contributions: The Book of the Delphinium, by J. F. Leeming, chiefly cultural, discussing types to a limited degree and Delphiniums, Their History and Cultivation, by A. Phillips, which I find the most lucid and illuminating volume on the subject, and the story is charmingly told. Here in handy form is a compact history of the garden Delphinium and detailed instructions on how to grow it.

Mrs. Edward Harding, who has served gardeners so sincerely and very constructively with her charming contributions on the Peony has now turned her attention to Lilacs. Perhaps there is no flowering shrub among English speaking nations, and perhaps the French should also be included, with as much appeal. It must be its fragrance, for frankly the Lilac is not a huge success as a flowering shrub. Oh yes, it has a spasm of bloom, yet everybody loves the Lilac and so Mrs. Harding in Lilacs In My Garden tells us just as the title of the book suggests of the plants in her garden and her reactions to them. Cultural methods are brought into the picture and the old argument of graft or own roots is presented, pros and cons.

In the discussion of methods of propagation, while there is considerable criticism of lack of definite information in previous publications on hard wood cuttings, the author doesn't seem to get any nearer the solution. The fact of the matter is, of course, that is not the way many people grow Lilacs.

This more or less random selection of recent garden books begun last month must close with a reference to another contribution from L. H. Bailey, The Cultivated Evergreens. It is an extension of part of the subject matter in the earlier Cultivated Evergreens now out of print and which in the present volume is to supplement in part; the while we are promised one on broad-leaved evergreens.

Following the method of its book of origin, this present volume is equally a survey of the various evergreens and a review of the genera and species with supplementary matter dealing with personal experiences with growing conifers, under varying and various situations. Thus, the culturist and the systematic will both find sure food. Together, about a thousand or so species and varieties of the various coniferous evergreens are brought into review. A bewildering enough quantity indeed. The fact that so many of these evergreens are transient, enfold them with peculiar fascinations. A great many of the plants known to the average gardener are mere juveniles. The multitude of Retinbpora, for example, and very few people have the slightest idea of what may be the ultimate destiny of these plants that they are so likely to insert around the foundation plantings of the modern houses.

**Two Exceptional Lilies**

**CANDIDUM OR MADONNA LILY.** Flowers are snow-white, and very fragrant, borne on long stems. The bulbs we offer are heavy, solid stock, grown for us in Northern France. Can be grown indoors or out. Delivery of bulbs will be made in March. A hardy number. They should be planted before severe cold weather.

**LILILUM PHILIPPINENSE FORMOSANUM.** One of the most wonderful lilies in existence. Flowers are purest white, tinted with rose outside. About the same size and form as the Easter Lily, and with the same delightful fragrance. Will flower continuously year after year. Bulbs are ready in August. Large flowering size bulbs, 50 cts.; $1 per doz.; $3 per dozen per 100.

Send for your copy of Dreer's Mid-summer Catalogue

HENRY A. DREER
Dept R. D.3, Spring Garden St.

---

**A Wonderful TULIP**

**Tulipa Kaufmanniana**

Once planted it spreads. Ideal for naturalizing in shady places. Its creamy yellow, scarlet tinged blooms start in early April. Found in every considerably planted rock garden. Popular for the old garden pergolas mingling with other bulbs. In fact, it is just one of the finest all among wild tulips. Send for the bulb catalog, offering hundreds of new bulbs you have never heard of before. Many of which must be ordered before August 1st, because they are not offered for sale anywhere in America, in the Fall. Pay in Fall after you receive the bulbs. See how agreeably priced they are.

**Kaufmanniana Tulip for the rock garden.**

<table>
<thead>
<tr>
<th>Size</th>
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<tr>
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<td>7 cm</td>
<td>$0.75</td>
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</table>

**Wayside Gardens**

12 Mentor Ave. Mentor, Ohio

America's Finest Plants and Bulbs
Decoration, Gardening, Building and Up-Keep
— you will find the latest and best of it in
THE AMERICAN HOME

The Breath of Death!
To Plant Insects and Ants

Iris lessons (Continued from page 119)

Which is it capable in richer soil.
Iris growing in the Middle West has been given a strong
impetus because some of the
world's best-known Iris breeders
are located in this section of the
country.

There are few, if any, of the
Tall Bearded Irises that are not
hardy in the Middle West so far
as heat and cold are concerned.
It is probable that the few, such,
for instance, as Purissima, which
do not seem hardy, would be
hardy if they were covered con-
tinuously with snow and kept
frozen all winter.

In sharp drained sandy soil,
even with an open winter, they
probably would prove hardy.
In Eastern states, with good
cover and a covering of snow,
Purissima has not given the
trouble it does in the Middle West
where other whites to be pre-
ferred.

The Middle Western prairie
country, rolling for the most
part, is usually well drained.
Good corn land is ideal Iris land.

Late June and July are the best
Iris planting months in the
Middle West. The reason is that
often in August we have a period
of drought and hot weather.
If the Iris has a chance to get its
new root growth started in June
or July it will be able to stand
a hot, dry spell later in the season.

Bear in mind, however, that plants
shipped at this time have compar-
atively small roots, as compared
with those bought in August and
September.

Planted in hot dry weather,
the plants will need watering
to keep the soil moist
even to promote root growth
during the reliving rains of
September appear.

Getting a newly set plant into
active growth is the secret
of making it bloom the following
year. While the mature and
established Iris enjoys a dry hot
baking in midsummer, a newly
set plant will be damaged if not
properly watered.
If Iris roots are set out later than July, the
sterotyped advice given in so
many catalogues to set "like a
duck in the water" with the
rhizome exposed should be ig-
nored. Cover the rhizome with at
least an inch of soil, some of
which will be washed off by fall
rains. Otherwise you are likely
to find your plants standing on
the tips of their roots some time
during the winter or early spring.

Iris should be mulched the
first winter after planting. It is
the safest way and a mulch that
admits air and will not mat down
solidly is the best. Straw or marsh
hay is excellent. Iris suspected
of being a bit tender are best pro-
tected by a box, opened at the
south end, over them. Don't be
in a hurry to uncover them in the
spring.

The Middle West with its ex-
tremes of temperature in winter
is a testing ground for the hardi-
ness of an Iris. One that will
grow in the Middle West will be
hardy in any part of the country.
Some types, however, grow better
in this section than they do in
others, notably the yellow bi-
colors, known as variegatas.
Varieties of this type do not do as
well in California as they do in
this part of the country.

The development of the mod-
ern Iris has been so rapid, the
procession of new varieties that
moves across the gardening stage
each year, both of American and
foreign origin is so numerous, that
the naming of certain varieties as
the best is a subject to be ap-
proached diffidently. The best of
this year may be the second best
of next. However, a few Irises
stand out and endure from year
to year.
Iris that will grow in the
Middle West are reasonably certain
to grow in any garden.

The great development of
recent years came in yellows and
whites which previously had been
limited to Irises of small flowers
and low growth.
Now we have them in the giant class both as
size of bloom and height.
Of present-day yellows outstanding
are Gold Imperial of beautiful
rich yellow and medium height.

The tall and deeper Coronation
and Pacific (Golden Rain)
and the paler W. R. Dykes, the
Outstanding blends
of red Irises are a modern de-
velopment and other skilful
Iris breeders have rushed into
some of the most beautiful of
the reds.

Some report that sharp drain-
age is necessary for its best
development and other skilful
growers declare that the best
blooms come in moist soil al-
though under good drainage.
We treat it exactly as we do the hun-

dreds of bearded varieties of all
colors. It now seems to be an
all-time Iris that everyone will
want as soon as there is sufficient
stock. Chromylla is about the
most reliable all around yellow
Iris that can be grown—a pale
yellow of large size and three feet
or more tall that is a sure bloomer
and vigorous grower, with the
smooth finish of a magnolia petal;
a rare quality in yellows.

In the Irises which most nearly
approach true blue (all blue
Irises having some red in them
which qualifies them in the violet
rather than the blue scale) there
are some wonderfully fine things.
At the top of this list are Sensa-
tion, Reim, and Santa Barbara—
all big, tall, of beautiful coloring,
and excellent growers. In blue
colors, the blue being of two
tones, one of the most magnifi-
cent of all Irises is found, Sir
Michael, the standards being a
rich blue in tone and the falls
darker showing red-purple with
the darker blue-purple.

In the middle in which there is
a mixture and blending of sev-
eral colors so softly mingled that
they make an accurate description
well nigh impossible, we find the
greatest field for new varieties
and some of the most beautiful of
the new Irises. They are known
as blends. Outstanding blends
are Rameses (the 1932 Dykes
medal winner in the United
States), Michael, and Santa Alurac—
these in tones of rose, pink, and
yellow; Evolution and Anna
Marie Cayxex, in tones of bronze
and iridescent blue-purple; and
Zaahraon, a mingling of buff and
pink. Spring Maid and K. V.
Ayres are two of the finest of the
newer blends that are found to be
among the world's popular Irises
of this type.

The red Irises are a modern de-
velopment. While they are not truly red, there being some brown
or purple in them all, they so
closely approach and are so red
in effect that it is no misnomer to
call them red Irises. Their
garden effect is red. Dauntless,
Nuna Roumestain, and Indian
Chief are as fine Irises as there
are of this type, and there are
numerous others in the red series clamoring for recognition.

There are a number of new
white Irises of huge size and ma-
jestic height. Of these the older
Michellaine Charraine and Snow
White are garden stand-bys. The
big California Shasta is fine
enough to satisfy anyone. It is
harder than its fellow star in
white Irises, Purissima. Venus de
Milo is a beautiful new creamy
white and Polar King and Easter
Morn are the newest whites claim-
ing premier honors, but both yet
to be tested for reliability in all
parts of the country.
Greenhouses for a small purse

(Continued from page 121)

wish to bloom in winter. Repot every plant possible before moving indoors. Just for novelty, I always pot a few strawberry plants this month and keep in the coldframe until the last of February or first of March, when I carry them to the conservatory where they ripen perfectly.

October: Pot bulbs for winter blooming. Part of the vegetable bin in the basement is utilized as a bulb closet. Bulbs require just such a cool, dark location until the pots are filled with roots. That's the most important point in bulb culture—a complete root system. If no closet is available, bury the pots in the garden about four inches deep. Bring in a few at a time in order to have a succession of bloom. Allow eight to ten weeks for root growth.

November: Chrysanthemums are now in their glory. They last until after Christmas in the conservatory, but when brought upstairs into our dry furnace-heated conservatory, they start deteriorating in growth.

December: Poinsettias furnish a gorgeous display during December. We had a marvelous bloom last year.

It's well to sow larkspur for early spring blooming the latter part of this month. Plant Paperwhite Narcissus and Easter Lily bulbs. We plant the Formoum Lily in the same week in December that Easter will come in its particular month and always have bloom at Easter.

January: There's no "let down after Christmas" feeling to the possessors of a greenhouse. We carry the Christmas tree from the living room to the conservatory. Instead of the conventional Christmas Fir tree, we've substituted (only since we've had our conservatory) tall Poinsettias banked with Euphorbia jacquinnaefora. It's novel, unusual, and wonderfully colorful.

Bring in Hyacinths, Daffodils, and Freesias from the vegetable closet.

Take cuttings from the Chrysanthemums for next year's supply and root in the sand box. The Poinsettias are now fading; dry off and store for cutting stock.

Plant a few Tomato seeds for an extra early crop. Last year we had ripe tomatoes May 21! The six plants grew so big they crowded the conservatory before it was time to remove them to the garden.

February: Cold! Snow! A white world! Want to go to Florida? No. Spring is right here in our home. When we get the spring fever and want to dig in the dirt, into the greenhouse we go! Bring out Amaryllis (Hippeastrum) and Tulips for forcing. Take Geranium cuttings for summer bedding. Make root cuttings for Hardy Phlox. Start Tuberous Begonias and Gloxinias. Pot some Gladiolus for inside bloom.

There's lots of color in our greenhouse now.

March: Prepare seed flats and sow flower seed for outdoor blooming. Sow Tomatoes, Peppers, and Cabbage seed. Pot the cuttings as fast as they make roots in the cuttings box and start new ones from old plants. It is better for young plants to come all the time than to keep old ones too long and allow them to get leggy.

April: Begin to transplant plants outside to coldframes for hardening. Transfer plants from flats to small pots or space them in other flats.
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<th>Color</th>
<th>Type</th>
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<tbody>
<tr>
<td>Apholite</td>
<td>Wedgewood</td>
<td>Purple</td>
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<tr>
<td>Bea's</td>
<td>Blue</td>
<td>Purple</td>
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<td>Santa Barbara</td>
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<td>Folkwang</td>
<td>Reversa</td>
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<td>Gooseneed</td>
<td>Cardinal</td>
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Garden Ameley, Campbell, California

May: Everything goes out of doors for the summer. Clean up and fumigate. Plant summer conservatory crop. Last year I had English cucumber—and good, too!

Greenhouse work with us is a hobby, to be sure, and a mighty pleasant one. Although the actual work of caring for the plants could be done in ten minutes' time each day, excepting the transplanting or similar work, one can spend a half day at a time before realizing it.

Tea in the garden

[Continued from page 133]

Marmalade sandwiches
Marmalade
Grated coconut

Sandwich bread or rusks
This is an open sandwich. Spread rounds of bread or rusks with marmalade, and sprinkle with coconut.

Honey and nut sandwiches
Chopped nuts
½ cupful strained honey
Graham bread

Make a stiff paste of honey and nuts. Spread on buttered graham bread. This may be an open sandwich or not as you prefer.

Scotch cakes
1 pound sugar
1 pound flour
3 eggs
Rub butter and sugar together in the flour and roll thin. Dip each little cake into sugar and nutmeg before baking.

Is your woodwork safe?

[Continued from page 138]

not be subjected to radical changes in moisture content.

"Artificial heating of homes is the basis of most moisture change troubles in workwood. In the southern coastal regions," Mr. Peck explained, "there is little of this kind of damage to woodwork because homes there require little artificial heating, consequently the woodwork remains seasonally constant throughout the year and there is no swelling due to absorbed moisture."

To the home owner who takes pride in the sober opulence and beauty of a home well graced with protected and neatly kept interior decorations the Forest Products Laboratory offers a few rules of thumb which though not absolute protection against all moisture changes will offer reasonable security. They are as follows:

1. Be sure that the interior trim and plaster is dry before allowing the flooring to be laid or delivered.

2. Maintain some heat in the house from the time the flooring is laid until the painters finish. Temperatures comparable with those during occupancy should be maintained.

3. Never allow flooring or woodwork of any kind to be delivered during rainy weather.

4. Stains and wax finishes offer little protection in themselves against moisture absorption. All woodwork should first be covered with a coating of varnish or shellac if the best protection is desired.

"The home owner can do three things after occupation," Mr. Teesdale points out. "He can see to it that a good coat of varnish or shellac is always on his woodwork; he can avoid excessive and uneven heating which tends to dry out woodwork; and cause it to crack; lastly he can humidify the air of his home by evaporation of water by means of shallow pans or mechanical humidifiers. Never under any circumstances should the home owner or the landlord leave his home or building unheated during the winter. It is only inviting ruination."

The discussion of moisture content change in wood may seem a bit technical, but the matter is not so complex after all.

American Home Portfolio 3

Standing proudly upon a grassy knoll

[Continued from page 112]

to preserve, largely influenced the placing of the house.

The boundary of the property back of the house has been especially well treated. Instead of excavating for the lawn all the way back to the line, the retaining wall has been set in on the property far enough so that there is a strip of ground forty inches wide back of and level with the top of the wall, in which flowering shrubs have been planted. The boundaries along the roads are marked by fences of split chestnut rails set in square chestnut posts, all weathered to a warm silver-gray. Along these fences there are clumps of flowering shrubs.

Besides the big cherry tree, there were two or three large locust trees and a few other pine trees on the property that were saved, also there was a dense growth of scrub locust, that had to be cleared away. A few elms and other trees have been planted. Well-grown lilac bushes were moved in and planted against the terrace wall.

The rough walls along the entrance drive and the rear property line are almost entirely of the red local stone which is also mingled with other stones in the terrace walls, which show a beautiful blending of warm gray, yellow, rust color, and rich red.

The soft white of the shingle-covered walls, the silver-gray of the shingle roof, the white of the sturdy square chimney through which the pink of the brick shows in places, the black painted chimney top, the brown copper roof of the porch, and the weathered green of the shutters combine with the varicolored stones of the walls and the green of the foliage and grass to form a color scheme that is very pleasing. The red harmonize with the color of the red earth that shows here and there, particularly the large plain dull red awning over the rear terrace.

Imagination and good taste have played a large part in the creation of this charming home.
A most refreshing dish for a hot summer afternoon or evening affair is an iced fruit salad. Pack orange or lemon ice or frozen strawberries or apricots into a ring mold and bury it in salt and ice until ready to serve. Have ready a bowl of sweetened fruit cut into small pieces in the refrigerator. Oranges, malaga grapes cut in halves, bananas, shredded pineapple and maraschino cherries make a very nice combination. When ready to serve, unmold the ice ring on a chop plate, heap the chilled fruit in the center and, if desired, pipe a fancy border of whipped cream about the edge.

Plain vanilla ice cream bought in bulk may be taken out of the box in small balls with an ice cream scoop, rolled thickly in shredded coconuot and served with an apricot sauce.

Fireside travels—England [Continued from page 118]

song of the blackbird. Wasn't it Theodore Roosevelt and Viscount Grey of Fallodon, both ardent lovers of nature, who on one of their English walks together agreed that the blackbird's song was as sweet as the nightingale's? The nightingale does not get this far north. Sometimes there are sheep grazing peacefully in the meadows and to watch the little lambs gambol in the spring is sheer delight. Sometimes we hear the clear sound of the huntsman's horn and see the flash of a scarlet coat. It is all perfectly heavenly!

Cook Sunday's dinner along with Saturday's [Continued from page 151]

for Sunday's pie, then to the remaining gravy in the pan add 1 tablespoonful tart currant jelly for every cupful of gravy. Blend and serve.

To the gravy for the Sunday pie, add 1 teaspoonful Worcestershire sauce and ¼ teaspoonful nutmeg before using.

For the blackberry short cake, the country pie top, the blueberry muffins, and also for an extra blueberry waffle batch later in the week, make this basic batch:

2 cupfuls bread flour
6 tablespoonfuls baking powder
3 teaspoonfuls salt
1/2 cupful shortening

Sift the flour. Measure. Add baking powder. Sift twice. Add shortening and mix in with fork. Place in jar or tin box. Cover tightly. Place in refrigerator. This mix will keep for several weeks.

Short cake dough
2 cupfuls of the above mixture
1 tablespoonful sugar
1 egg well beaten
1/2 cupful milk (about)

To the beaten egg add enough milk to make 1/2 cupful of liquid. Mix well into the dry mixture. Turn out on floured board. Toss lightly until dough looks smooth. Roll and cut with floured biscuit cutter, 1/2 inch thick. Place on greased pan. Bake in hot oven (475° F.) 12 minutes.

Country pie top
2 cupfuls dry mixture
1/2 cupful milk
1 tablespoonful chopped parsley
Mix and proceed as above. Cut into 2-inch squares. Place squares together on top of pie. Bake in moderate oven (400° F.) 20 min.

Blueberry muffins
2 cupfuls dry mixture
2 tablespoonfuls sugar
1 egg
1 cupful milk
1 cupful washed, dried and flour-dusted berries


Third menu group

In the third series of menus, the potato souffle and the country potato cakes are closely related. The lightly cooked beans and carrots cut lengthwise in thin strips are fine for Saturday and perhaps even finer for Sunday in a vegetable casserole.

Vegetable casserole
1 cupful cooked beans
1 cupful cooked carrots
1 cupful finely diced celery
1 cupful cooked or canned corn
1 cupful cooked or canned peas
1 small onion chopped
2 cupfuls cream sauce

Seasoning
1 cupful dry bread crumbs

Grease large casserole. Place a layer of vegetables on bottom. Cover with layer of cream sauce, then dust with bread crumbs. Repeat these layers until dish is nearly filled. Dust with bread crumbs and dot liberally with American cheese in very small cubes. Sprinkle with paprika. Bake in moderate oven (400° F.) for 1/2 hour, until top is brown.

Peach blanc mange
2 ripe peaches
1 cupful sugar
2 cupfuls cream
1/2 cupful whole milk
3 egg yolks
2 tablespoonfuls gelatin

Peel and mash peaches. Add

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**The American Home**

**Summer berries**

(Continued from page 133)

**varieties may be used. The following recipe makes delicious berry muffins.**

2 cupful flour
5% teaspoonful baking powder
1 cupful milk
3 tablespoonfuls melted shortening
5 tablespoonful sugar
1/2 teaspoonful salt
1 egg, well beaten
1/2 cupful berries

Combine sugar, egg, and shortening. Sift flour, measure, and sift with salt and baking powder. Add alternately with milk to first mixture. Beat only until smooth. Fold in berries. Fill well-oiled muffin tins two thirds full. Bake in hot oven (425° F.) about twenty minutes. Serve at once.

**Berry compote**

2 cupfuls crushed, sweetened berries
1/2 tablespoonful gelatin
2 cupfuls whipping cream
2 tablespoonfuls cold water


**Frozen berries**

Crush berries slightly. Sweeten, using one half cupful sugar to two cupfuls fruit. Mix thoroughly. Pour into tray of mechanical refrigerator, or into an ice cream freezer and pack in equal portions of ice and salt. Let stand four hours. Serve in tall glasses with whipped, slightly sweetened cream.

**Gooseberry sherbet**

1 cupful strained gooseberry juice
1/2 cupful sugar
1 cupful water
3 tablespoonfuls lemon juice
Few grains salt
2 egg whites

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