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DECEMBER 1933



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"Winter—Going to a Christmas Party," a lithograph by J. H. Burford. Courtesy of Kennedy & Co.

"God bless us, every one"

THERE are people who will tell you that Christmas is not what it used to be. To that I can only answer that it is only because Christmas is not in their hearts. They have sold a precious heritage for a mercenary, soulless "exchange of gifts." They have not the courage to make Christmas the merry, jolly family day that it should be. They dwell only on their straitened incomes and forget we all have real



blessings, even though they cannot be tied up in a purse. Of such shallow minds and cheerless hearts, we can say nothing. Only the simple in heart, the children, and truly great can believe in the miracle of Christmas. Apart from the veneration due its sacred origin, Christmas in our house is a jolly day. I know it will be in yours. And so to you, and you—a happy Christmas and God bless us, every one.

December, 1933

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MRS. JEAN AUSTIN
Editor

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LEONARD BARRON
Horticultural Editor

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California sunshine and holly combine to give a glowing Christmas welcome. The home of Mr. and Mrs. M. M. Greene, Santa Barbara



A Dickens Christmas dinner



Clementine Paddleford

Original illustrations by Seymour from "The Book of Christmas," published in London, 1836. Courtesy, Culker Service



The Mistake Bought

A CHRISTMAS family party! We know nothing in nature more delightful!" wrote Charles Dickens to whom the very name of Christmas was a magic in itself. He was saturated with the Yuletide spirit; Christmas was his hobby—Christmas and food. When he puts the two together, as he did in some two dozen stories, he makes the blood glow and the eyes glisten.

And how the mouth waters when Dickens talks about dinner. He loved to plunge a carving knife in the breast of a goose and see the "long expected gush of stuffing issue forth." He loved to ladle from a steaming tureen the "clear rich broth in which there are gleaming grains of barley and thin rings of onion and a hint of spice" or to bear in "a gigantic pudding with a sprig of holly in the top." He was as eager as a housewife or as Santa Claus, himself, to provide his characters with the comfort of food and drink, which his kindly wisdom knew to be necessary for the tired children of men.

Whenever I think of a really gay Christmas party, I think of Christmas at Dingley Dell. That Christmas of so long ago was responsible for the family dinner we gave last year. Such a dinner, the table fairly croaked under its burden of juicy food; and such fun we had, all in a truly Pickwickian manner. At first, when we copied the menu, according to Mr. Dickens' choice, it did look stagger-

ing. Practical Aunt Martha declared it would likely kill the lot of us, if not by the eating, by sheer hard work. No, we couldn't do it. Then we remembered this is 1933; that the best things of England and every other land have been captured in bottles, boxes, tins, and jars. We conferred with our grocer on possibilities. He carried oxtail soup and clear green turtle, chutney pickles, gherkins, piccalilli, damson plum jam, and pickled currant relish, plum pudding and hard sauce, and prepared mince meat, and ready-to-mix stuffing, and—but you aren't listening. Anyhow, there was just about everything Mr. Dickens liked, waiting for our party; waiting already made.

Off the highest pantry shelf, we brought from permanent retirement "a powerful field battery of casters," a mustard pot, stamp size butter dishes, two gravy boats, "the best service of real undoubted china" with plates as big as cart wheels, and all the cut-glass table finery that delighted grandmamma's heart fifty years ago. The twin pickle dish was heaped with tiny gherkins and piccalilli; the cut-glass conserve bowls were piled with the quivering green of gooseberry jelly and the winey purple of damson plum jam, luciously thick and fragrant in its syrup. The tall old-fashioned tumblers were filled with grape juice punch and filled again and again. One goblet taller than the others held "a

small landed estate of celery," the ends stuck down into an inch of water to keep nicely crisp.

The centerpiece was a wedding cake plate of magnificent dimensions, held up on a high glass leg and radiant in a glory of pears and apples, with bunches of grapes and figs "moist and pulpy" and candied fruits "caked and spotted with molten sugar" and yellow oranges all urgently entreating to be eaten. Here was everything "good to eat and in its Christmas dress." So Scrooge saw them in the fruiterers on his nocturnal wandering with the ghost of Christmas Present.

Dinner started off with oysters, not real native oysters such as Mr. Pickwick carried in six stout barrels on his trip to Dingley Dell, for we live in Kansas and import our sea food directly from the Atlantic Coast. Nor did they have "shells as large as cheese plates" for ours had left their shells behind them when they were put into those immaculate little refrigerators, packed around with ice, in which oysters journey to the inland states and arrive on our tables all dripping with the freshness and tenderness of their native sea.

We dipped our oysters into cocktail sauce, home made of bottled relishes. This had a nice smack and plenty of that "tittivation," Mrs. Merrywinkle liked.

OYSTER COCKTAIL SAUCE

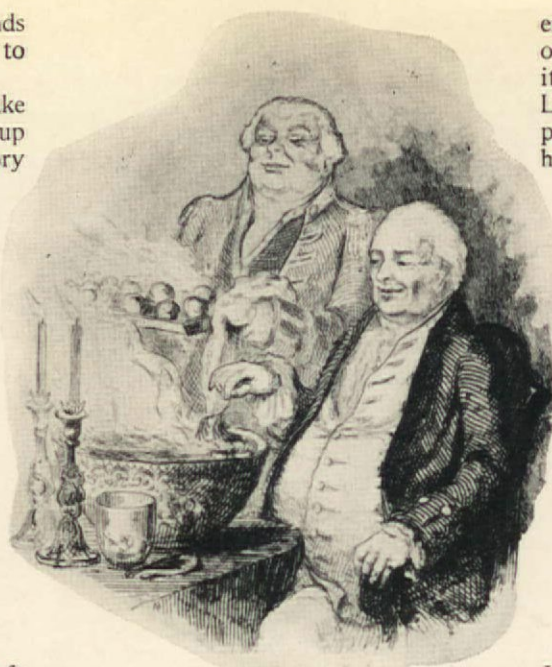
- ½ cupful chili sauce
- ½ cupful prepared mayonnaise dressing
- ½ teaspoonful pepper sauce
- ½ teaspoonful beefsteak sauce
- ½ teaspoonful salt
- 1 teaspoonful prepared horseradish
- 1 teaspoonful lemon juice

Mix ingredients. Chill thoroughly and serve.

We ate about a dozen plump oysters apiece, remembering what Mrs. Nickleby told Kate, "I heard that two or three dozen native lobsters give an appetite, though that comes to the same thing after all, for I suppose you must have an appetite before you can take 'em. If I said lobsters, I mean oysters, it's all the same." That's how it was with us. A dozen oysters around and we were ready for anything.

Grandpapa, half hidden behind the huge tureen, ladled out the soup. The croutons were passed up and down the table—croutons made from oysterettes, much better than those "bits of toasted bread the shape and size of blank dice" which were served to the boarders of tidy, thrifty Mrs. Tibbs. But Mrs. Tibbs didn't know about our modern cracker and its versatile charms. We fried the oyster crackers in butter to a golden brown, using one quart of crackers and half a cupful of butter for twelve guests. The result was about the yummiest bit of goodness that ever graced a bowl of soup.

Our oxtail soup was produced the can opener way, but it "was an honest and stout soup with rice and barley in it and little matters for the teeth to touch." As it comes from the can, it is almost thick



Ward's Book

Christmas Dinner In Honor of Dickens

Oyster Cocktail

Oxtail or Clear Turtle Soup with Cracker Croûtons

Celery Curls Sherkins Piccalilli

Turkey with Sage and Onion Dressing

Mashed Potatoes Buttered Onions Giblet Gravy

Baked Squash in Half Shell

Riced Chestnuts

Pickled Currant Relish Brandied Peaches

Grape Juice Punch

Hot Bread Damson Plum Jam

Gooseberry Jelly

Red Cabbage and Pickled Beet Salad

or

Watercress

Plum Pudding with Hard Sauce

Mince Pie with Cheshire Cheese

Nuts Fruit Sweets

Coffee

enough to cut, so thin it in your way or ours. We added bouillon stock and served it piping hot. It steamed good cheer. Like the beloved Oliver, we would have passed up our bowls for more, but we hadn't room for more. At that moment in came the turkey, flanked by mashed potatoes beaten "with incredible vigor" such as Master Peter Cratchit exercised, and followed by a little procession of vegetables in deep covered bowls.

You should have seen that turkey; it was a prize—big as a boy almost—it weighed seventeen pounds. "He never could have stood upon his legs, that bird. He would have snapped 'em short off in a minute, like sticks of sealing wax."

For a moment every one of us held his breath, eating the turkey with his eyes. Then such a calling out of light and dark meat choices and "plenty of the dressing, please, Uncle John." It was a sage and onion dressing, an English dressing that will still be going to Christmas dinners when our great-great-grandchildren carve the bird.

SAGE AND ONION DRESSING

- 2 cupfuls soft bread crumbs
- 2 cupfuls cracker crumbs
- ½ cupful melted butter
- 1½ cupfuls scalded milk
- 2 eggs, slightly beaten
- 3 onions (medium) finely chopped
- 2 teaspoonfuls powdered sage or poultry seasoning
- 2 teaspoonfuls Worcestershire sauce
- 1 teaspoonful salt
- ½ teaspoonful pepper
- ⅛ teaspoonful celery salt

Melt the butter in the hot milk, add the egg slightly beaten, pour over the crumbs. Add the onions and other seasonings. Mix lightly with a fork.

You may not want to bother with this, for there is a really fine prepared poultry stuffing made of cracker crumbs, that costs but a few cents. It is complemented with savory herbs and needs only the addition of a little cold water and some melted butter to convert it into exactly the right stuffiness for the Christmas birds. Something else to remember is that toasted bread crumbs are available now, rolled fine as meal, four cupfuls to a box, at a reasonable price.

Giblet gravy belongs to Christmas as surely as Santa Claus. Make it as the English do, by thickening the fat in the bottom of the roasting pan with a flour and water paste. The proportion usually allowed is one tablespoonful of flour to three of fat. Blend the paste and fat, then add the cooked giblets cut into bits. When this mixture begins to brown, stir in the milk, whole milk, using one cupful for each two tablespoonfuls of flour. Simmer it gently and it will cook up thick and smooth and simply perfect. Season it with salt and pepper and for a Dickens' touch, add a cupful of currant jelly—wine jelly is better yet.

Everyone insisted that no English Christmas dinner could be an English Christmas dinner without vegetable marrow, but that was hardly possible, and as it is a variety of squash, we had

squash instead. Marrow is a boiled dish, but we preferred our winter squash baked and served in its shell.

BAKED SQUASH IN THE HALF SHELL

4 small squash
 ¼ cupful butter (melted)
 ½ tablespoonful salt
 ½ teaspoonful pepper
 1 tablespoonful brown sugar

Cut the squash in halves, remove the seeds, brush with brown sugar mixed with melted butter, season with salt and pepper and place in a moderate oven to bake one hour. Brush thoroughly with the sugar butter sauce.

When it came to onions, Dickens wrote most feelingly about those "ruddy brown-faced, broad-girthed Spanish onions, shining in the fatness of their growth like Spanish Friars and winking from their shelves in wanton slyness at the girls as they went by and glanced demurely at the hung up mistletoe."

These hale fellows are well met, boiled and buried in a dish of cream. Or fix them as we did, taken from the can (three number 2 cans for twelve guests), heated in butter with a little of their juice, then sprinkled with grated cheese and paprika.

RICED CHESTNUTS

Riced chestnuts were a novelty at our table. An English neighbor gave us her recipe. Cut a half-inch gash in the flat side of each nut, then pound the lot of them (it takes three pounds to serve a crowd of twelve) in a skillet adding one half teaspoonful of olive oil to each cupful of nuts. Place over the fire and stir, stir, five minutes at least. Another five minutes oven heating is required before they are ready to shell and skin. Cover the nuts with boiling, salted water and cook until tender, twenty minutes or more. Force the cooked chestnuts through a ricer and pile lightly in a deep dish.

An hour with our turkey and like the young Cratchits, we were "steeped in

sage and onion to the eyebrows!" Then the plates were being changed, not by Miss Belinda, but by Annie Ross, grandmamma's right-hand helper. Grandmamma, herself, had "left the room alone—too nervous to bear witness—to



Christmas Pudding

take the pudding up and bring it in."

There was no "great deal of steam" about our pudding; no "smell like a washing-day" for our pudding didn't come out of a cloth. It had been heated in its own container, for it was one of those brandied puddings you buy already made, accompanied by a brandied hard sauce in a neat squat jar. Of course, we missed the music Tiny Tim heard "of the pudding singing in the copper" but we missed a lot of work most gratefully.



Lottery and Lottery between dear family

Dickens' recipe for Christmas pudding "must be boiled a week." To make it is a great stirring and cutting of things—suet chopped fine, malaga raisins, currants nicely washed and picked, bread crumbs, flour, eggs, nutmeg, a small blade of mace, the same quantity of cinnamon pounded fine as possible, salt, milk, sugar, candied lemon peel, citron, and walnut meats. The tying of this in the bag is to be done with "tender solicitude" and then the boiling starts. Our pudding contained the right amount of everything from the suet right through the list, yet we didn't seed a raisin, or beat a single egg. It steamed for less than half an hour.

"Oh, a wonderful pudding," grandpapa said, and, calmly as Bob Cratchit, that he regarded it as the greatest success achieved by grandmamma since their marriage. And grandmamma, like Mrs. Cratchit, confessed "that now the weight was off her mind, she had had her doubts" but not about the quantity of flour, she had worried about these new fangled puddings in tins.

Next came the pie, mince pie with wedges of Cheshire cheese. Yes, that was a lot of rich dessert, but Dickens never heard of calories and even the most modern cook should relax occasionally into a spree of prodigality. What's a little indigestion, when it comes but once a year?

MINCE MEAT PIES

The mince meat pies that Sam Weller ordered the fat boy, that "young boa constrictor," to "stick a bit o' Christmas in" called for two pounds of beef suet picked and chopped fine, two pounds of apple pared and cored and chopped, three pounds of currants washed and picked, one pound of raisins stoned and chopped, one pound of good moist sugar, half a pound of citron cut into thin slices, one pound of candied lemon and orange peel cut fine, two pounds of chopped ready dressed roast beef free from skin and gristle, two nutmegs grated, one ounce of salt, one of ground ginger, half an ounce of coriander seeds, half an ounce of allspice, half an ounce of cloves all ground fine, the juice of six lemons and their rinds grated, half a pint of brandy and a pint of sweet wine.

That is still mince meat, but you needn't make it; just add mince meat to your grocery order. This packaged variety tucked into a garment of rich dough and baked in deep broad tins has all the mellow fragrance of Dickens' day pies. The same winery aroma rises in heat waves from their patterned tops.

If the Cheshire cheese is not "come at able" in your local stores, we can tell you where to order it. Old English cheese will be an acceptable substitute, however, and you can get this anywhere.

Well, we got away with it, I mean the dinner, but it took us a good three hours. And some of us decided to have our piece of pie for a bedtime snack. The nuts, the candies, the raisins, the oranges, were carried into the living room to be enjoyed by the open fire along with carols.

[Please turn to page 54]



Back to the red and white Christmas of childhood

Marni Davis Wood

THESE have been blue Christmases, silver and green ones, silver and white ones, gold and blue. Everything but sky-blue-pink has been used for Christmas, each one proclaimed more sophisticated, smarter or what not. And how those Christmas trees sprayed with white or blue paint made me squirm!

I for one, am all for a return to the good old red and white Christmas of our childhood. Christmas with a holiday air, when the atmosphere of the house for three weeks before was electric with preparation; hastily closed doors, whispered conferences, mysterious packages, and the most heavenly smells coming from the kitchen as the great day drew nearer and nearer. It was a lot of extra work, of course, but who cared? Christmas comes but once a year, and Christmas was made for the children. What if



one did have to bustle and tear around breathlessly? Certainly I believe in efficiency, but a cold, ordered efficient household at Christmas is a house without a Christmas soul, a house so practical it has lost the art of joyousness.

Possibly in a few years we shall look

back upon the depression and, forgetting the cruelties of it, be thankful that it did at least return the real spirit of Christmas to American homes. Even three years ago Christmas was still in the degenerate state where most of us secretly considered it a strain and nuisance, and indeed with just cause. Those American buying orgies, when we all spent more than we really should have with the resulting lack of joy and good cheer in the actual giving of our gift, the almost complete disappearance of a jolly, over-fed family around the Christmas table, because most of us were on "diets," the scorn we had for family "sings" and simple games—remember? I do, and shudder to think how perilously near we were to losing one of our most precious American traditions of simple, jolly "home-made" Christmases. And, it is just possible, that in my plea to get back to the old-fashioned red and white Christmases of our childhood, that I unconsciously put half the blame on the swank silver and blue sort of celebration. At any rate, this I do know. You'll find more good cheer and high spirits in the red and white sort of Christmas celebrations than you'll ever find in the silver and blue ones. Just different kind of folks, I guess.

The first step in the right direction is to do as much as possible one's self, which is a nice economical plan; and the next to let the children help, which they will adore. Last but not most important is to dragoon the lord of the manor into lending many a helping hand. He may fume and sputter, but that is only because he is a little shy of admitting what a swell time he is really having. Just watch the noble efforts and splendid results, if the Christmas tree is left entirely to him, with only the faintest shade of restraint, in case he goes berserk.

The amazing things that are done to Christmas trees with paint, turning them out in masquerades of blue and white, make me long for other days, when popcorn, bursting white, was strung with cranberries and hung in great swags



among shining balls. Children, if given bright colored papers, a pot of paste, and round-ended shears and left to their own devices with a pattern or two to follow, will contrive the most enchanting and delightful impromptu decorations for their tree. Paper rings linked together into long chains, silver stars with perhaps a bright blue or green lining, and wonderful shapes cut to look like enlarged snowflakes are old favorites.

Red and white cornucopias to be filled with sugared nuts or simple candies and hung on the tree, with a few paper angels or brilliant birds, can easily be managed by children of seven or so, and add enormously to their personal feeling about their tree.

Take a firm stand on the wrapping of presents, and begin by calling them that and not, for pity's sake "gifts." Suppose they have come out of the work basket, preserve cupboard, or from the work bench down cellar, for this one occasion

they are presents. Use plain white tissue and shining red satin ribbon bows to tie them. The ribbon does not have to be four inches wide to be attractive. There is just that something about red and white at Christmas; then for fun, reverse the order, red tissue and white satin ribbon on some of the packages. Spread them all out under the tree as though the nicest present of all were growing out of the pile of smaller ones.

Buy long white cotton stockings at a "Five and Ten," and when they are filled tie all the things in with a red ribbon with a huge peppermint candy cane sticking out of the top. A nice way to replenish the family necessities such as shaving cream, tooth paste, soaps, hand lotions, combs, compacts, suspenders, garters, et cetera, is to wrap them gaily and put them in the stockings along with the tangerines, apples, candied fruits, stuffed dates and prunes, and the little Christmas jokes. No matter how trifling and every-day these stocking presents are, they assume an important and frivolous quality bulging in the "stockings all hung by the chimney with care."

If stockings before breakfast are not the family custom the small packages tied in red and white are a very gay addition to any tree's decoration, and the lights can be arranged to make them especially prominent.

Now the house itself, decorate it outside and in to make a fitting background for the tree. It is so simple to make the place over and the results so gratifying, much more so than any spring cleaning ever invented. Huge wreaths tied with red oilcloth bows, against any possible rain mistakenly arriving instead of snow, hung on the outside of the house like eyebrows over the windows will do remarkable things in the way of creating a look of gaiety within. Laurel roping festooned over the door with big red tassels on the ends can be hung a week ahead of time. Save the pruning of your evergreens until Christmas time and use the branches instead of tassels of red, and if there happens to be lots of ivy handy, it is beautiful in place of laurel.

The charming old custom of trimming an outdoor tree for the birds and squirrels has been too long neglected. More pop-corn and cranberries, animal crackers, strung together, and pieces of suet tied to the tree, and a pound of extra nuts—peanuts and almonds—scattered on the ground for the squirrels will make you feel very close kin to St. Nicholas.

A perfectly lovely and very simple way to decorate the inside of the house is to buy yards of red and white tarlatan and hang it up in place of the usual curtains. No hemming, headings, and such are necessary. Just cut two pieces, one red and one white the full width, for each curtain, and they can be pinned up or basted together and hung on the regular poles with tie-backs of laurel or a spray of evergreen.

Cut long strips of red crêpe paper about four inches wide, and white ones to line them, and twist them together loosely into a sort of rope, and hang

them in swags against the walls with huge red or gold tassels in the corners. The tassels are made by taking a yard of crêpe paper and cutting it up to a two-inch heading, in one half-inch strips and then rolling up the heading and tying it firmly.

If there is a mantel, decorate it with more laurel rope, and fat red candles or a whole row of little live Christmas trees in pots, that can be put in the ground afterwards. If there is no fireplace in the living room choose some one place to be the highlight, such as the space over the desk, or a low bookcase, and center your attention on it.

Away with the family plate in the dining room, a big wooden chopping or salad bowl filled with red apples and nuts and surrounded with laurel or a wreath of greens is much friendlier on the dining table, and a circle of white candles in low sticks will give all the light you need for the room. Clear red candy animals

arranged in groups like Staffordshire figures are charming on the sideboard or serving table in place of silver or china.

Queer, but somehow one's spirits go up in proportion to one's ability to put aside, for this one great day, all the usual encumbrances of dignified formality. Christmas "fixin's" of this sort are contagious, and the gloomiest pessimist has to admit it's rather fun—doing it this way!

And everywhere the fat red candles, with some extra ones for the living room windows to be lighted Christmas eve. If the candles are short and stuck in saucers filled with sand, the usual nervous hopping around to see that no grease has dripped, is very much lessened.

Put red tarlatan ruffs on the family dog and cat, tie a red ribbon on your hair, the children's hair, the goldfish bowl, the canary's cage! Do anything—only be frivolous and festive—and let who will be clever!



Hollies of the world

A wonderful plant family indeed, the Hollies! It is found in some form or other pretty well all over the world, with China and America having the greatest number. Nearly 300 species are recognized, of which barely a dozen are grown in our own land. American Holly is our tallest broad-leaved hardy native evergreen tree up north. The deciduous kinds are usually shrubs, while the evergreens are often real trees



Above: Being the largest native evergreen tree with broad leaves, hardy in the North, our own American Holly might be planted generally, but try to get known self-fruiting specimens or be sure there is a pollen giver near by

The native species shows some variation in leaf form (see right), and there is even a yellow fruited variety; but really yellow Holly is an anachronism. It is the bright red berries that we love

Below: Down South, from North Carolina and along the Gulf Coast there is the Myrtle-leaved (Ilex cassine myrtifolia) a form of Dahoon with narrow leaves; evergreen, with dull red fruits. A small tree



The Holly of the Hollies of legend and song is the European Ilex aquifolium, with lustrous deep green leaves; also many cultivated variegations, etc. Better than opaca, but less hardy (below)



The first in a series of gardeners' portfolios

The red berried kinds are highly ornamental, and the persistent berries with the dark green leaves make the trees splendid winter ornaments wherever they will grow, which is on the Pacific Coast and south of Massachusetts, generally. In planting, it is essential to have a staminate individual somewhere to supply pollen for the fruiting ones. Give a rich well-drained soil, but American Holly does well even on quite poor soil



Above: Dahoon (*Ilex cassine*) of the middle and lower South is worth planting for the winter color of the dull red (or occasionally yellow) fruits with evergreen foliage

At left: Cassena or Yaupon, good old Indian names, sometimes a small tree of our South. With scarlet berries carried on the previous year's growth. An evergreen too

Below: A well-known ornamental and also as a hedge is the Japanese Holly (*I. crenata*), a tall shrub with black fruits. There are numerous leaf variations, the smaller kinds seeming to be the hardier. A variegated form, interesting perhaps, can hardly be called beautiful



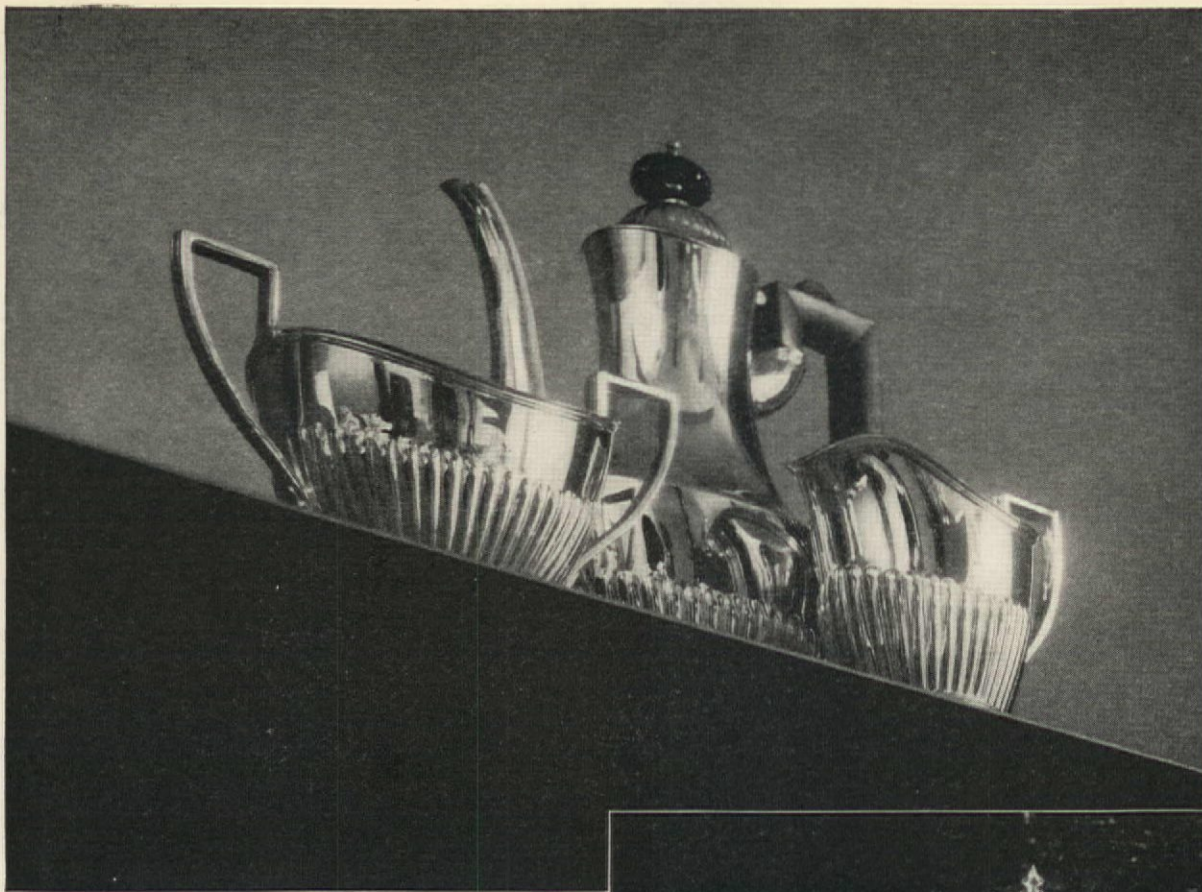
J. Horace McFarland Co.



Above: The newer Horned or Chinese Holly (*I. cornuta*) is a close rival of the old European and is almost as hardy as the American. Deep lustrous evergreen tree with red berries

At right: The well-known native Inkberry, evergreen shrub with black berries, is a worth-while shrub. Massachusetts to Florida, and Mississippi





Silver for Christmas



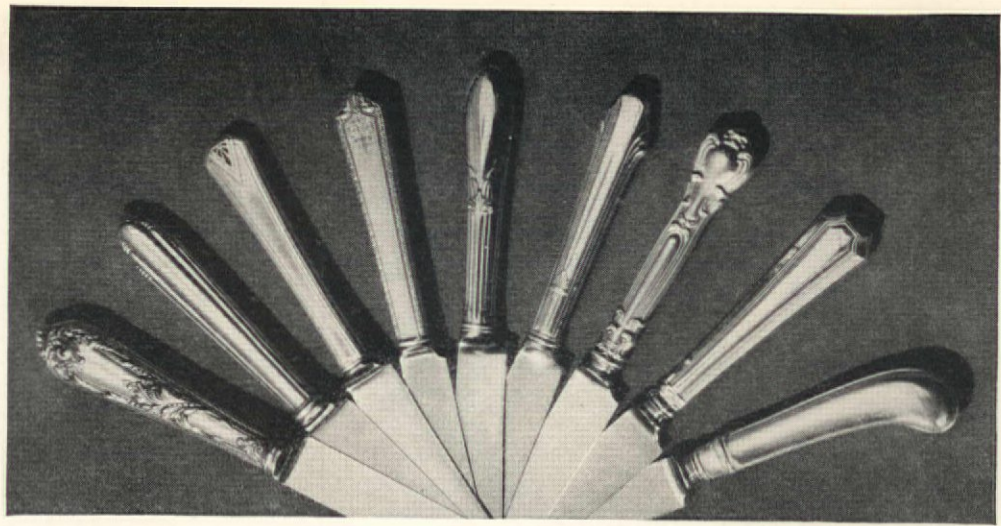
All photos by Dana B. Merrill

Fine silver! It goes with holly and lighted candles, with gay, red ribbon and warm hospitality, with fine friendship and with Christmas! Look at this gleaming coffee service, and think of the reflections it will hold! An adaptation of a fine, old Georgian design, it comes from the International Silver Co.

And then the exquisite small pieces shown in the center. The tall shaker and salt dish in sterling are from International Silver Co., while the matched pepper and salt, and mustard pot, in Sheffield plate, are from Disalvo Galleries

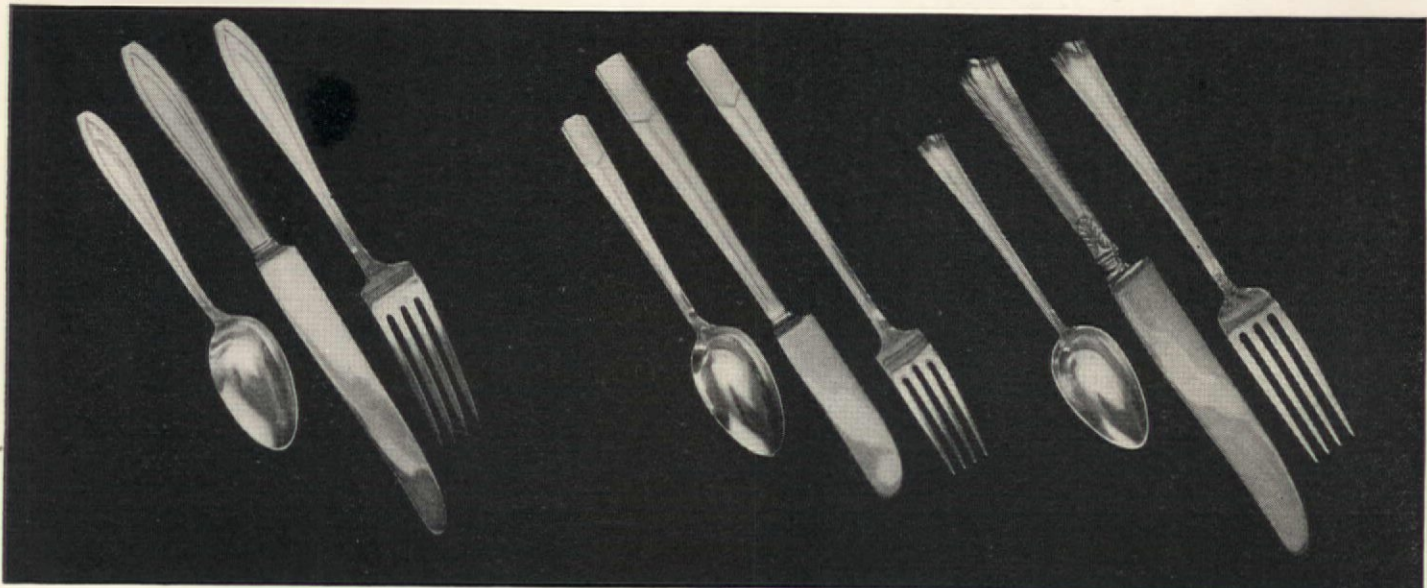
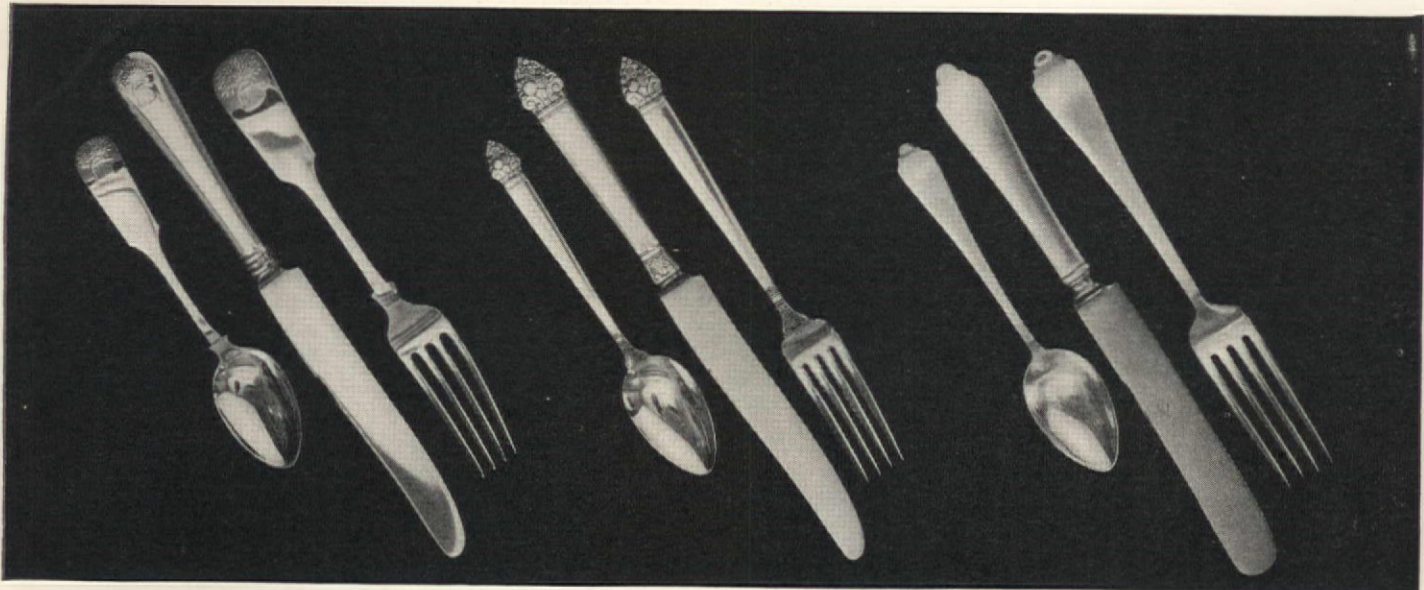
There are endless uses for charming silver serving platters, all the way from dainty canapés and sandwiches to substantial meats and desserts. Reading down the left-hand side, there is, at the top, a small, scalloped plate in sterling, from Reed & Barton. Beneath it, another sterling piece, also from Reed & Barton, carries a charming Chippendale border. The third platter, finely chased, is a replica of an old Georgian design, from Gorham. At the bottom a simple, beaded design in sterling, is from the International Silver Co. In the center, at the top, a Sheffield silver shell, from Disalvo Galleries, has endless uses, and besides is extremely decorative. Beside it, at the top right, is Gorham's "Etruscan" pattern, in sterling. Second in the column is a finely ribbed pattern, sterling from Reed & Barton. Gorham's "Hunt Club" follows, and at the bottom is a Georgian adaptation from the International Silver Co.

At right: Nothing is lovelier than flat silver, and when it comes in so many different patterns, you are sure to find one appealing and appropriate. From left to right, the richly patterned "Romaine" and the simple "Contemporaria" next it are both from Reed & Barton. The third in the series, with its nice angles, is from Oneida Community Ltd. International Silver Co., has created the fourth, with a fine etched motif and beading. Gorham has done the next four, of which the first combines a plain surface, for the monogram, with a contemporary design, while the second is their "Hunt Club" pattern, the third, "Chantilly," and the fourth a simple pattern known as "Fairfax." The last knife is Reed & Barton's "Pistol Grip"



Below: Reminiscent of our grandmother's silver is Gorham's "Sheaf of Wheat," at the left below, in sterling. In the center, the pattern shown, from Oneida Community Ltd., is their "King Cedric." The third design, in sterling which will take a monogram most becomingly, has been named "Yorktown." Reed & Barton

At bottom: "Silhouette" is nicely descriptive of the design at the left, from the International Silver Co. In the center, the Holmes & Edwards pattern is known as "Napoleon." Both of these have a certain contemporary quality. Timely, too is the "American Directoire" design at the extreme right, from Rogers, Lunt & Bowlen Co.



Mrs. Jones shops for children's books

Lena Barksdale

OF COURSE," said Mrs. Jones, smiling across the tea table, "I shall be glad to tell you about the Christmas presents that I bought for the children. This year we decided to give books to all our nieces and nephews—and you know we have a full dozen, assorted ages. You say you are fagged out pricing things, and trying to decide between toys and something useful. My dear, in giving books we think we have combined pleasure and utility, and choosing them was such fun! You won't believe it, but I crossed out my entire list in one shop in an hour, and had a gorgeous time doing it. Now that we have finished our tea, shall I show you my wonderful purchases? Here they are over on the sofa. I'm terribly proud of them.

"I don't know what books the children already have, so I bought only those published this autumn, paying special attention to clear print, good illustrations, and attractive format. There were many to choose from, many that were far more fascinating than the books of our youth.

"Look at this adorable book for Shirley. You know she is not quite three, and she begs for pictures of babies—not animals—so *All Around the Alphabet* is just to the queen's taste! Photographs by Lena Towsley, the famous child photographer, you know, of children from two months to seven years, from 'A is for Ann' (look at Ann's dimples) to 'Z is for Zipper' and that cunning little girl zipping her play suit. Wasn't it clever to make a book like this? Just the right size for her to hold too.

"And here are two beauties for the twins—five years old. *Ola and Blakken*, by the d'Aulaires, pictures and stories straight from Norway. Ola, you see, is a little yellow-haired boy and Blakken a most engaging white horse. The pictures are delightfully imaginative, and the story brings in some of the characters of

MRS. JONES' LIST

AGE 2-4

All Around the Alphabet, by Lena Towsley, photographs; Farrar & Rinehart, \$1.

AGE 4-7

Ola and Blakken, by Ingri and Edgar d'Aulaire, illus. by authors; Doubleday Doran, \$1.75

Butterwick Farm, pictures and story by Clifford Webb; Frederick Warne, \$2.

Get-a-Way and Hary János, pictures and story by Maude and Miska Petersham; Viking Press, \$2.

Gaston and Joséphine, by Georges Duplaix, pictures and story; Oxford University Press, \$2.

AGE 6-10

The Handsome Donkey, by Mary Gould Davis, illus. by Emma Brock; Harcourt, Brace, \$1.75.

The Hurdy-Gurdy Man, by Margery Bianco, illus. by Robert Lawson; Oxford University Press, 75c.

Just Across the Street, by Rachel Field, illus. by author; Macmillan, \$1.50. Also *Hitty*, Macmillan, \$2.50; *Polly Patchwork*, Doubleday Doran, 75c.

Totarium, by I. M. Bose; Macmillan, \$1.90.

OLDER BOYS AND GIRLS

Sleepy Black, by Ross Santee, pen and ink sketches by author. Farrar & Rinehart, \$2.

The Half Deck, by George Grant, illus. by Gordon Grant; Little Brown, \$2.

Jim of the Press, by Graham Deane, Doubleday Doran, \$1.75.

The Forgotten Daughter, by Caroline Dale Snedecker, illus. by Dorothy Lathrop, Doubleday Doran, \$2.

FOR ANY AGE

Kings and Queens, by Eleanor and Herbert Farjeon, illus. by Rosalind Thornycroft; Dutton, \$2.

A Book of Americans, by Rosemary and Stephen Vincent Benét, illus. by Charles Child; Farrar & Rinehart, \$2.

The Wind in the Willows, by Kenneth Graham, illus. by E. H. Shepard; Scribners, \$1.

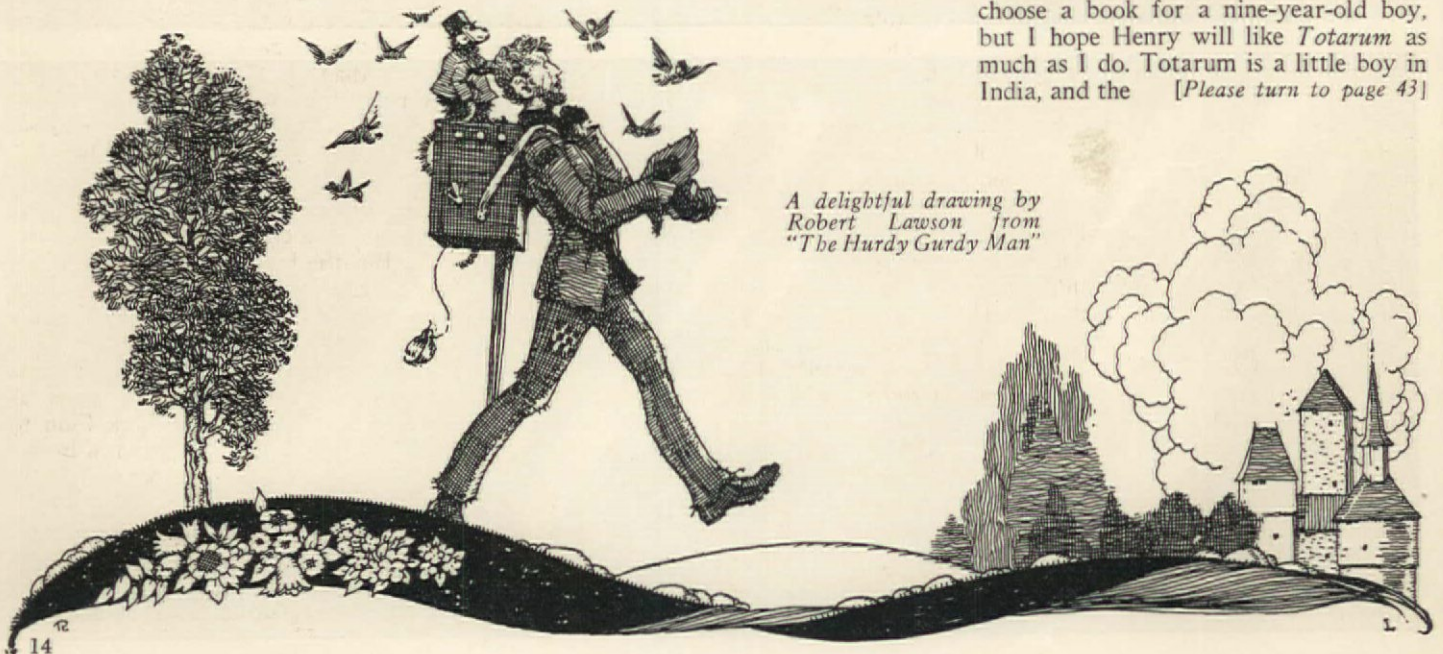
Norwegian folklore. *Butterwick Farm*, by Clifford Webb, is an equally charming picture book from England, and very English it is, too. I love to give children lovely books of other countries, and of course children should have real art—good design, drawing, and color.

"This beauty, by the Petershams, goes to six-year-old Billy Duke in Virginia. *Get-a-Way and Hary János*—isn't it a queer title? The story is about toys. Most of the toys are in the Petershams' own collection, and the toys come alive and have adventures in the book. Billy also gets *Gaston and Joséphine*, by Georges Duplaix. Yes, of course he's French. No one but a Frenchman could capture such gay humor. The lovely color printing in these two books was done here in New York. I was quite excited over that. In the past, many of our nicest books were printed abroad. Now we are getting fine American picture books.

"*The Handsome Donkey*, by Mary Gould Davis, is a story of Italy. In reading it I had the queerest feeling that I was listening to a sympathetic voice tell a story—that the words weren't printed at all. That is real art in story writing, and a quality sure to appeal to children. This goes to Tom, who is seven.

"Here are Caroline's books. She is eight, and a dreamy, artistic child. She will love *The Hurdy Gurdy Man*, by Margery Bianco, with Robert Lawson's quaint drawings. It is a charming little story, with a subtle sense of the mysterious. And this one, *Just Across the Street*, is about the people on a city block, and two children who wanted to help an unfortunate old antique dealer. I fell in love with it instantly, and was delighted to find that it was by Rachel Field. Then I knew it was right for Caroline. I've already given her *Hitty* and *Polly Patchwork* and she must eventually have Miss Field's other books.

"Often it is frightfully difficult to choose a book for a nine-year-old boy, but I hope Henry will like *Totarium* as much as I do. *Totarium* is a little boy in India, and the [Please turn to page 43]



A delightful drawing by Robert Lawson from "The Hurdy Gurdy Man"



M. E. Hewitt

Let's give something fine this Christmas!

Jean Austin

CHILDREN, books, and Christmas—can there be a happier combination? I think not, and so once again I take up my annual plea for the giving of something truly fine and lasting, something that will truly contribute to our happiness, and this year plead for more books for children.

It is in books that children, the world over, make their first contacts with life, make their first important discoveries of right and wrong, nobility, brave adventure, romance, and glamor. A child's bookshelf is to him a glittering pageant of heroes and heroines, an outlet for his imagination, and solace for childhood's tremendous sorrows. What shining new bicycle or train of cars is remembered with the lasting joy of one's own thumbed copy of *Alice in Wonderland* or the delighted chuckles to be found in *Winnie-the-Pooh*? Yet in all the hundreds and hundreds of comfortable homes that I have visited, I can remember few children's rooms with books, lots of books, or even small groups of books that bore evidence of much use and love lavished upon them.

Is it possible that intelligent, solicitous mothers have overlooked this important need of childhood, a need just as important to their spiritual growth as hygiene and diet is to their bodily growth? It cannot be their cost, for books cost no more than breakable, useless toys. It must simply be an oversight, this singular lack of books in American homes. And if it is, by all means let us hasten to repair this need, and give our children their rightful heritage of fine books even though we neglect our own libraries. And let's start this Christmas, and every Christmas and birthday thereafter, give at least one fine book to our children, regardless of what else we give with it.

Now there is a world of difference in borrowing a book and truly owning a book, particularly to a child. The story of Cinderella's cruel sisters, Robinson Crusoe, or *Treasure Island* must be read over and over—and is loved more with each reading. They must be there within reach to match their moods, for the sort of book a young man reads lying on his stomach is not the sort of book he wants to read at bedtime. How do I know? Well, to tell the truth I still have both kinds of books in my own library.

About a year ago, I started a collection of children's books which I mean to give my daughter as a wedding present. Oh yes, it's a long way off, but what fun we are having with it! New ones for the very young, old and rare ones picked up in second-hand stalls, and, of course, her most beloved ones she herself has thumbed and re-read many times. And do you know, I believe it will mean more to her than all the brilliant array of silver which she will receive from others. Does it sound silly? It does not strike her as silly, but I shall probably be very silly when I have to give them up!

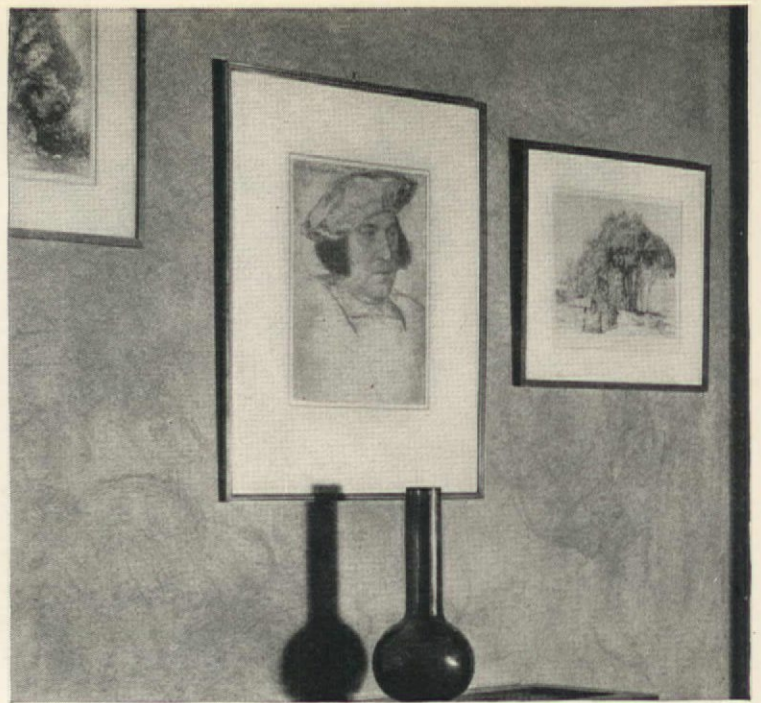
The sofa is the least bit shabby, and there is even a cigarette burn on one arm of it. But the burn is turned toward the books, so neither the sofa nor we mind very much. You would do over the sofa, you say, and let the books go? Very well, but do remember that sofas, bicycles, and rugs on his floor may never mean as much as Tom Sawyer or Huck Finn to your boy, and in depriving him of books, ENOUGH books, you are depriving him of something you can never repay him in later life. For books, enough books, are one of the most precious heritages of childhood.

I have talked about books as gifts for

children, not because they are not treasured adult gifts, but simply because to me it is even more important to inculcate the love of good books in children. And I have yet to see a child, surrounded by books, who did not like to read. Those children of my acquaintance who say they do not like to read, come from homes where one set of the classics comprises the family's book collection. Public libraries, except in larger cities, are usually inadequate to supply their voracious little appetites. That and the tip-toe funereal atmosphere of them discourage all but the stoutest little hearts. One book each birthday and each Christmas is hardly adequate for a child's own library, but in all my travels I have seen few children's rooms which could boast of even these annual two books.

And so to another suggestion for something truly fine and lasting this Christmas—a fine print for the lord of the manor. While an appreciation of prints is the obvious reason for collecting them, I know of no end of cases where the gift

A fine etching or print will appeal to most men and, without doubt, will produce much more lasting enjoyment than the perennial knick-knacks



The pictures illustrating this article were selected because they prove, even more than my words, the charming atmosphere books and prints give to the simplest rooms. In none of them is the furniture particularly rare or fine, yet how livable they all are with their backgrounds of prints and books!

M. E. Hewitt



of a first print was the beginning of this fascinating hobby of print collecting.

Now most men are fond of prints, especially etchings and dry points. Perhaps because of their vigorous simplicity or perhaps so many of them are based upon masculine sports and interests. Sailing ships and polo horses, angling, game birds and prize fighting—whatever his interests, you will find it easy to pick up a good print on his particular hobby to please him, and for as little as ten or twelve dollars. In art shops, as in real book shops, there is always the delight of dealing with someone intelligently informed and in sympathy with your needs, so that even though you yourself know nothing of them, you may be sure of skillful guidance in your selection.

They may be strictly masculine and for use in his own private quarters, or such subjects as sailing, dogs, etc., which fit very well into the family living. But whatever the type print you select, or where he decides to hang it, be sure the pleasure of possession will far exceed that which he has had from Christmas gifts in many a year.

When you think of the elaborate smoke sets you have given him, and the joking over the horrible ties and unimaginative handkerchiefs giving to men, doesn't the idea of a fine print appeal? If ten dollars is more than you intended to give, make it a family gift. Take the children with you, that they too may feel they have had some part in selecting Daddy's gift, and thus add to their enjoyment of it when it is hung upon the wall of their home. But however you do it, be sure that the giving of something truly fine, something that adds beauty in your lives, will repay you many times over in lasting satisfaction and make you wonder, as I have often wondered, why Americans persist in spending so much money for so little beauty in Christmas giving.

Let's give something truly fine and lasting this Christmas and resolutely turn our back on the useless gewgaws.

Furniture with a dual personality

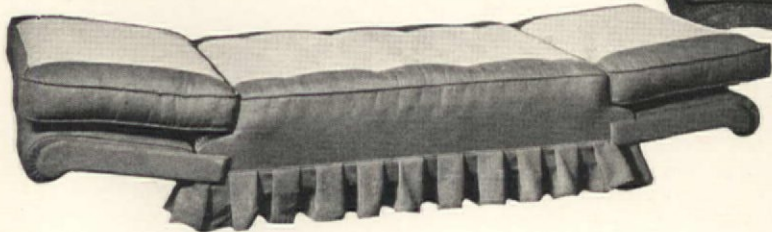
Compression is the better part of comfort, when your rooms are smallish and there are not quite enough of them. Most often you need an extra bed or more space at table, so here is just the furniture to provide them, without taking up more room than any other furniture

At the right is a studio twin davenport of contemporary design, with characteristic chromium bands on a black metal base. Wooden arms at each end, wide enough to hold books and lamps, fold out of sight against the ends of the couch when not wanted. From the Simmons Company



F. M. Demarest

The comfort of a big armchair becomes the convenience of an extra bed, in the double-duty piece shown below in both its personalities. There are spring cushions, and plain as well as patterned coverings. From Lord & Taylor

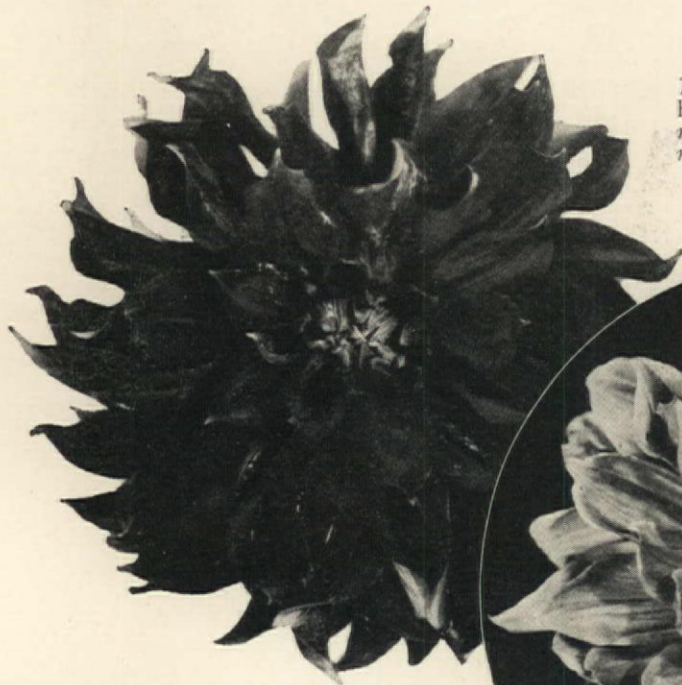


A two-cushion love-seat will fit into virtually no space at all and, when its arms are let down, provides a sleeping place for one. You can see from the two photographs directly above, how practical this is. The love seat comes with spring cushions, and in a wide selection of coverings. Lord & Taylor

From dignified living-room table, after a Duncan Phyfe design, to commodious dining table, is the story of the mahogany table at the right. Two extra leaves with it so that it can be extended to seat twelve or fourteen people. From Bloomingdale Bros., Inc.



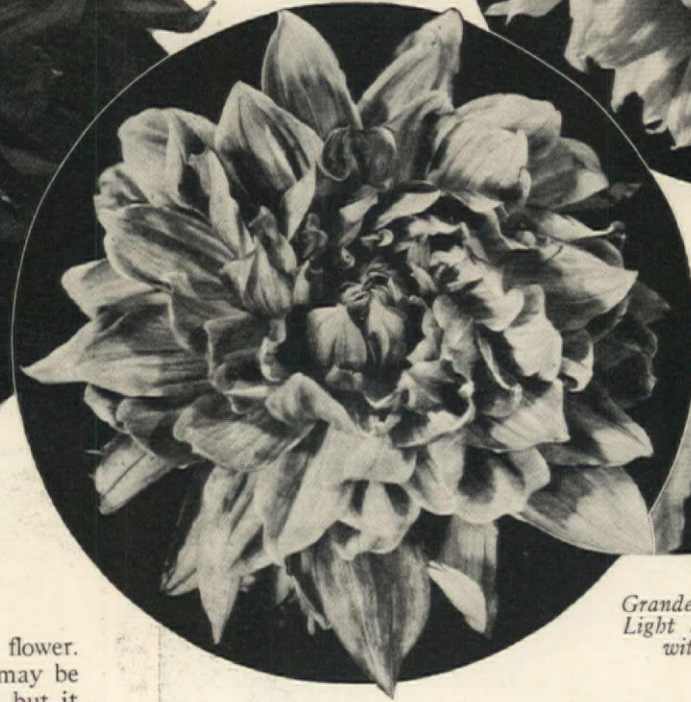
The American Home presents its annual Dahlia review



R. H. Smith

Fireman, at Boston. Brilliant cardinal red with golden tips

Three AMERICAN HOME Achievement Medal winners. Right: Spotlight, at Seattle



Grandee, at San Francisco. Light Spanish red suffused with golden yellow

THE Dahlia remains the man's flower. Whatever the reason for this may be does not concern us at this time, but it is a fact that it is one flower of the garden to which the man of the household gives his enthusiastic attention and he even goes to the exhibitions in greater number than the women.

But the other interest is being encompassed, however, by the increasing number and improving quality in the Miniatures. The season just past was as productive as ever of novelties of real distinction that will be offered in due season to a receptive public, but there were more "centers of creation" as it were; no one variety made the nation-wide sweep.

Perhaps weather had something to do with that, for along the Atlantic seaboard wind storms at the critical moment of blooming damaged enormous quantities of plants with the result that many novelties that would otherwise have been submitted for public approval haven't been seen, except by a more limited group of intensive observers and students of current activities and progress, and so in the Honor Roll for this year many readers will make acquaintance with varieties that haven't otherwise been brought to their attention. This comprehensive critique by our associate, Derrill W. Hart, is too lengthy to be presented at this time, but it has been compiled and is available on request. This presentation is, in fact, based on this survey supplemented by advice of Warwick S.

Carpenter as to the Pacific Coast. Very significant is the increasing number of Miniatures. The commercial grower is giving serious attention to this group which the ladies of the household find really practical for their own particular purpose.

As usual, the dominant novelties of the season were chiefly of the Informal-decorative type with a scattering of a few of some good Cactus and Semi-cactus, with a Pompon or two and some others of the less popular types. The relative scarcity of good Cactus and Semi-cactus should be a reminder for possible future development.

THE AMERICAN HOME Achievement Medals were awarded at Boston to Fireman from the Success Dahlia Gardens; to Grandee at San Francisco from Ballay Dahlia Gardens; to Washington Giant (Lee) at Portland; and to Spotlight at Seattle from Cottage Grove.

In a somewhat close contest at New York no sufficiently outstanding quality was shown by any entrant and THE AMERICAN HOME Achievement Medal for the first time at that national show was withheld. This must not be taken as a criticism of intrinsic quality but merely as a fact that at the time of the show the more attractive varieties, which are commented upon later, were not in exhibition condition. Dahlia growing is full of

sport-like thrills, achievements, and disappointments.

It would be impossible for this Dahlia season to go by without commemorating the Roosevelt name. In this case, Eleanor Roosevelt (Veile-Mendham) a clear white Informal-decorative, large size and for which the First Lady of the Land will need no apologies for the use of her name. When new whites are considered this one will come in for its share of prizes.

In the other claimants for favor in the Informal-decorative type there are Grandee (Ballay) which besides winning THE AMERICAN HOME Achievement Medal at the Dahlia Society of California Show, triumphed as the largest flower at the San Leandro Flower Festival with an average size there exceeding 14 inches. "Great" is indeed the right adjective to use here. Color—a bright combination of light Spanish red, suffused with golden yellow. It has individuality.

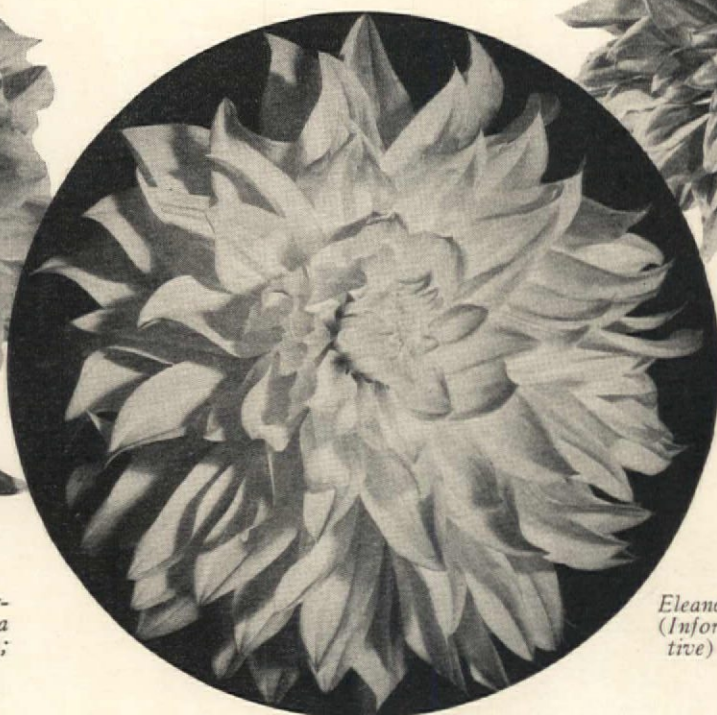
Oriental Glory (Delight-U-Gardens) hails from Indiana. It is a glowing orange, quite deep at the center, and its habits of growth indicate it is a seedling from Jersey's Beacon.

Winner as the largest flower at the Dahlia Society of West Virginia, and a native of that state, is Hillcrest Cinderella (Scott) a fine grower and freely

We have compiled additional information on the outstanding Dahlias of the past season and shall be glad to send it to anyone upon receipt of a stamped envelope



Spitzenburg (Formal-decorative) a new true type; rose-pink tone



Eleanor Roosevelt (Informal - decorative) a new white



Man O' War (Informal-decorative) deep bright red

producing its clear lavender blooms right through the season.

Aptly named indeed is Chautauqua Sunset (Chautauqua Gardens). The most beautifully glowing color indeed in any of the new Dahlias fitting into the golden autumn tints. It was overlooked last year, yet it is something to be looked at, if for color alone.

Equally, with a previous record, is Mary Elizabeth Redfern (Redfern). The winning two-year seedling at the California Society's Show in 1932 and again winning this year as a three-year-old. It is a big flower, plenty of color, deep orchid-rose with a general character and conformation reminiscent of Jane Cowl.

Still hailing from the Pacific is the clear yellow Spotlight (Cottage Grove Gardens) which achieved THE AMERICAN HOME Achievement Medal as the best undisseeded variety at Seattle.

At Camden, New Jersey, an identical award went to Monmouth Radiance (Kemp) a giant flower of glorious coral-pink flushed with primrose, a remarkable color anyhow, and particularly remarkable in artificial light.

In the rich color class, although yet quite different, is R. A. Broomfield (Petrie-Chappaqua), saffron-orange flushed with rose-pink—we are getting some glowing combinations in this color range nowadays and this one is also of good size and fine depth.

Man O' War (Boone-Ruschmohr) was the outstanding dark rich carmine red of the season and one of the best keepers at New York. In 1932 this won THE AMERICAN HOME Achievement Medal at West Virginia. Other varieties showing remarkable keeping qualities, by the way, were Golden Eclipse and Edward

Rindfleisch, particularly outstanding at this show.

A great yellow was Lord of Autumn (Almy). Watch for this as a specimen bloom winner next year. Size, color, and good form in this giant Dahlia; it is among the first four or five in size.

A large flowered yellow which stood forth as the "best undisseeded" 1930 at the West Virginia Show still stands well to the front, Son of Commodore (Scott) and the name tells the story, but the second generation is an improvement both in color [Please turn to page 53]

The new cactus Paul Pfitzer (pink and primrose) and Frau Bracht (sulphur yellow) in a basket at New York. These two cactus varieties formed a winning combination





The Editor goes to St. Louis and visits some readers' homes

Those of us in the East have long listened to the singing of praises for Cleveland's and Philadelphia's beautiful suburbs. And so they are—but ye editor takes off her own little hat to St. Louis' suburbs. There are many of them, flung in all directions around this busy city, and most of them utterly charming. Big house or little house, one sensed that here lived folk who knew the art of homemaking. And I, at least, understand why these Missourians have to be shown!

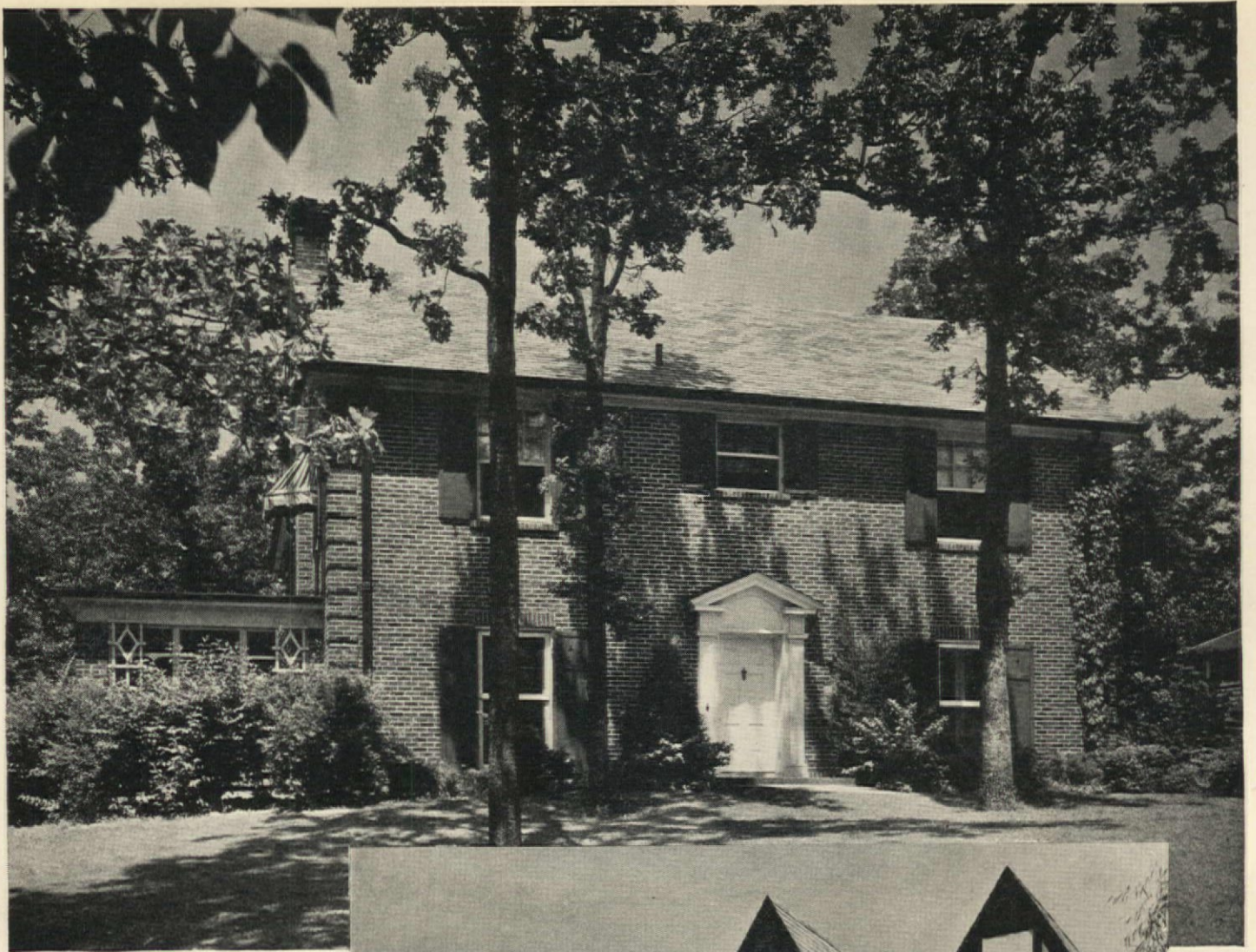
At top, we show the distinctive home of Mr. C. H. Krause on Polo Drive, a home distinctive because so much attention has been paid to every architectural detail. And at right, the cosy home of Mrs. Roy Campbell. My, my, we wish we hadn't been so weak willed, and taken so *many* homes, for then we'd have room to take you inside some of these charming places



It might be in England, so perfectly has Mrs. W. R. Reese caught the atmosphere and charm of a vine-covered timber and stone English home. But the charm has been captured in University City, a suburb of St. Louis

Nestling close to the ground and beautifully planted to give privacy, is this delightful little house below, the home of Mrs. E. Elzemeyer in Webster Groves. Charming, isn't it?





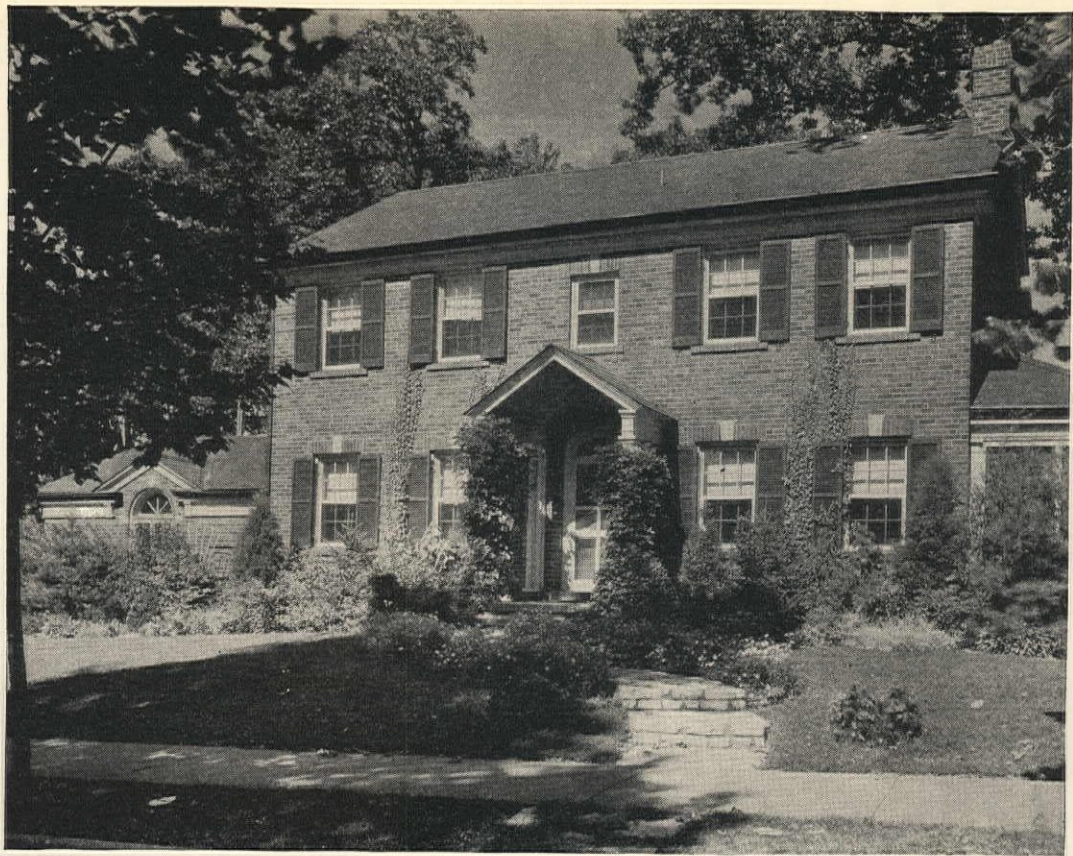
This brick Colonial is the home of Mrs. H. C. Orchard—another of the delightful little homes discovered in this suburb—Webster Groves

And at right, we give you a "rear view" that is not hard to look at—the home and garden of Mrs. C. F. Setz on Club Drive, St. Louis. Even the gnomes look contented—and why not?



All photographs taken especially for THE AMERICAN HOME by Alexander Piaget

Built for modern living, the home of Mrs. W. L. Burton, shown above, has none of the "starched newness" found in so many New England Colonials transplanted from their native heaths



Perhaps it is downright mean to leave St. Louis this month, with so tempting an invitation to sit down and stay at this hospitable terrace. But if go we must, it has been a particularly pleasant visit to remember it all by, this one to the home of Mrs. A. H. Fenerbacker



Homemaking around the globe

"I wish to protest against being called a 'foreign' subscriber to THE AMERICAN HOME. Along with igloos and the ever-present glaciers, another of the prevalent mistakes about Alaska is that we are not a part of the United States."—Thus the protests when I wrote several subscribers in Alaska. However, these subscribers were not too offended to write these very charming letters on home life in Alaska—and we include them in our home travelogues, for even though it may not be foreign, it is unfortunately too far away for most of us to visit, except in this fireside globe trotting of ours.—The Editor

How I laughed when I read your letter asking about igloos! Do you know what Vilhjalmur Stefansson says about them? "I don't think that one in a hundred Eskimos has ever seen an igloo. Igloos were the invention of white explorers and were not native to the Eskimo." In the first place, the few scattered tribes of Eskimos along the Arctic Ocean and Bering Sea comprize a very small per cent of the population of Alaska. In the second place they don't live in igloos. I am sorry to be obliged to dispel that picturesque notion taught by our school books. I have never been in an Eskimo village, but I have several good Eskimo friends and for the past two and one half years had a little Eskimo girl living in my home, taking care of my two children. I have learned much of Eskimo life from them. These Eskimos are from the lower Kuskokwim and frame or log houses are their dwellings. It is true that some of the Eskimos and Indians inhabiting those parts of the barren tundras where wood is scarce, live in barabaras, a sort of a dirt hut dugout in the side of a hill with an opening or window at the top. They are terrible places indeed. I have never seen one, but I have a friend, a graduate nurse of Bellevue Hospital in New York City, who made a trip last summer up one of the numerous rivers to the westward where a white woman had never gone. She found the most primitive conditions, where but few of the men had had any sort of contact with the white man. Such cases are indeed rare however.

IN THE NORTH MY HOMELAND LIES

In the North my homeland lies,
Fairest spot beneath the skies,
Where my heart is ever turning as I
roam,
To the dear and simple life,
Free from turmoil and from strife,
O this land is dear Alaska and my Home.
Tell me of a land where glows,
Moonlight bright upon the snows,
Where the flowers bloom the fairest from
the loam,
Where the rivers and the rills,
Blend among the mossy hills,
O this land is dear Alaska and my Home.

Thus the song goes on, dear to the heart of every Alaskan. We sing it with added zest as we hear and read of the strug-

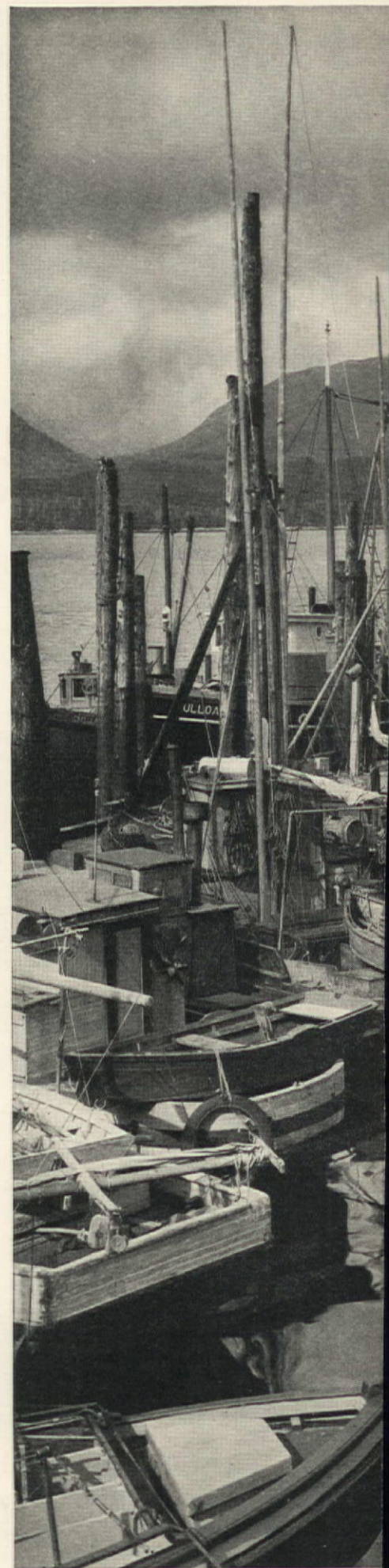
gles and strife outside and we give thanks anew that we are here in our homeland where real want is never known. Not that this is a call for a general exodus from the States to our land of plenty. I would not want to be instrumental in getting any one up here who was not imbued with that pioneer spirit which settled our great West. Alaska is our last frontier and it takes just the same type of stanch souls to struggle with the country as it did in those days when the mighty West was calling.

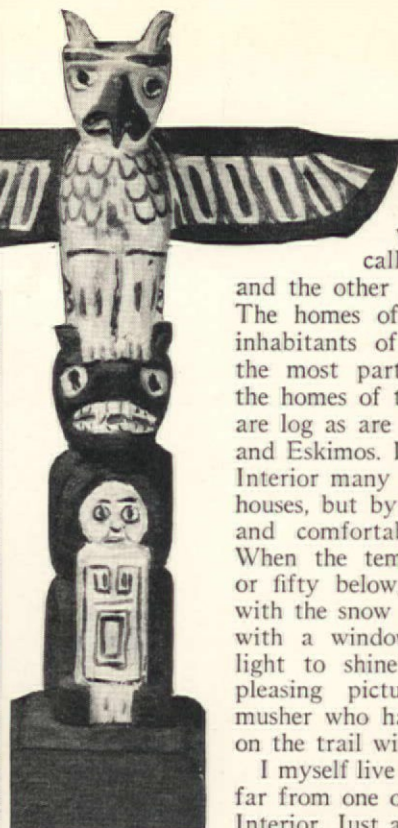
There is a saying among us old sourdoughs that we would rather be broke in Alaska than down in the States with a thousand dollars. By a "sourdough" is meant one who has passed a winter in the country, one who has seen the break up of the ice in the mighty Yukon in the springtime.

It is a curious thing how a Chechahco dislikes the country when he first comes, but as soon as he has adjusted himself to his surrounding circumstances and conditions and adapted himself, how enamored he becomes of Alaska, which translated from the Indian language means Great Country! I presume everyone knows a Chechahco is a newcomer to the territory or in western parlance, a tenderfoot. One trip outside as we call going to the States and the Chechahco generally is back in a few months, happy to enjoy the freedom and peace once more of his adopted country.

Having spent almost a score of years in Alaska I feel I can rightfully call myself a Sourdough although I can't be classed as an "Old-Timer," a title which designates those adventurous spirits who came up during the early gold rush and Klondike days and who have still remained in the Territory.

You have asked me to tell you something of homelife in this land of ours. I spent several years in the Panhandle or Southeastern part and for the past three years have lived in the interior, so I am able to tell you something of the various types of people and homes. There is just as wide a range among Alaskans and their homes as among the inhabitants of the States. When you bear in mind the size and extent of our territory, you can understand easily that there would be a great difference in types of people and their dwellings to suit the climatic conditions.





An experience of gardening up in the arctic circle where the ground is always frozen a few feet below the surface and there are actually twenty-four hours of sunlight during the summer appears at the end of these letters from our readers

*Photo by
John Kabel*

Our last census shows that Alaska has in round figures sixty thousand inhabitants, of which there are practically fifty per cent white and the other fifty Indian and Eskimo. The homes of both white and Indian inhabitants of the Panhandle are for the most part frame, while many of the homes of the whites of the Interior are log as are the homes of the Indians and Eskimos. In the larger towns of the Interior many white settlers have frame houses, but by far the most picturesque and comfortable are the log homes. When the temperature drops to forty or fifty below, a snug little log cabin with the snow piled almost to the eaves with a window or two for the lamp light to shine forth, presents a most pleasing picture, especially to some musher who has been for several hours on the trail with his string of huskies.

I myself live in a small community not far from one of the larger towns of the Interior. Just a mile from our home is a recently built hydro-electric plant, which furnishes the light and power for the town. We are lucky that we are able to be connected up with the power and light lines that run from the plant to the town. Practically all the electrical appliances found in the most modern homes of the States can be found in our small community. Electric ranges, radiators, washing machines and all the smaller electrical appliances are enjoyed here in the heart of Alaska as much as in the largest city of our continent. My little Eskimo girl handles my Wafflemaster and Toastmaster as deftly as any white girl I know of. I suppose telling you all this takes out the romance of the country, but I believe it is time for the people of the United States to become enlightened about their most resourceful and richest territorial possession.

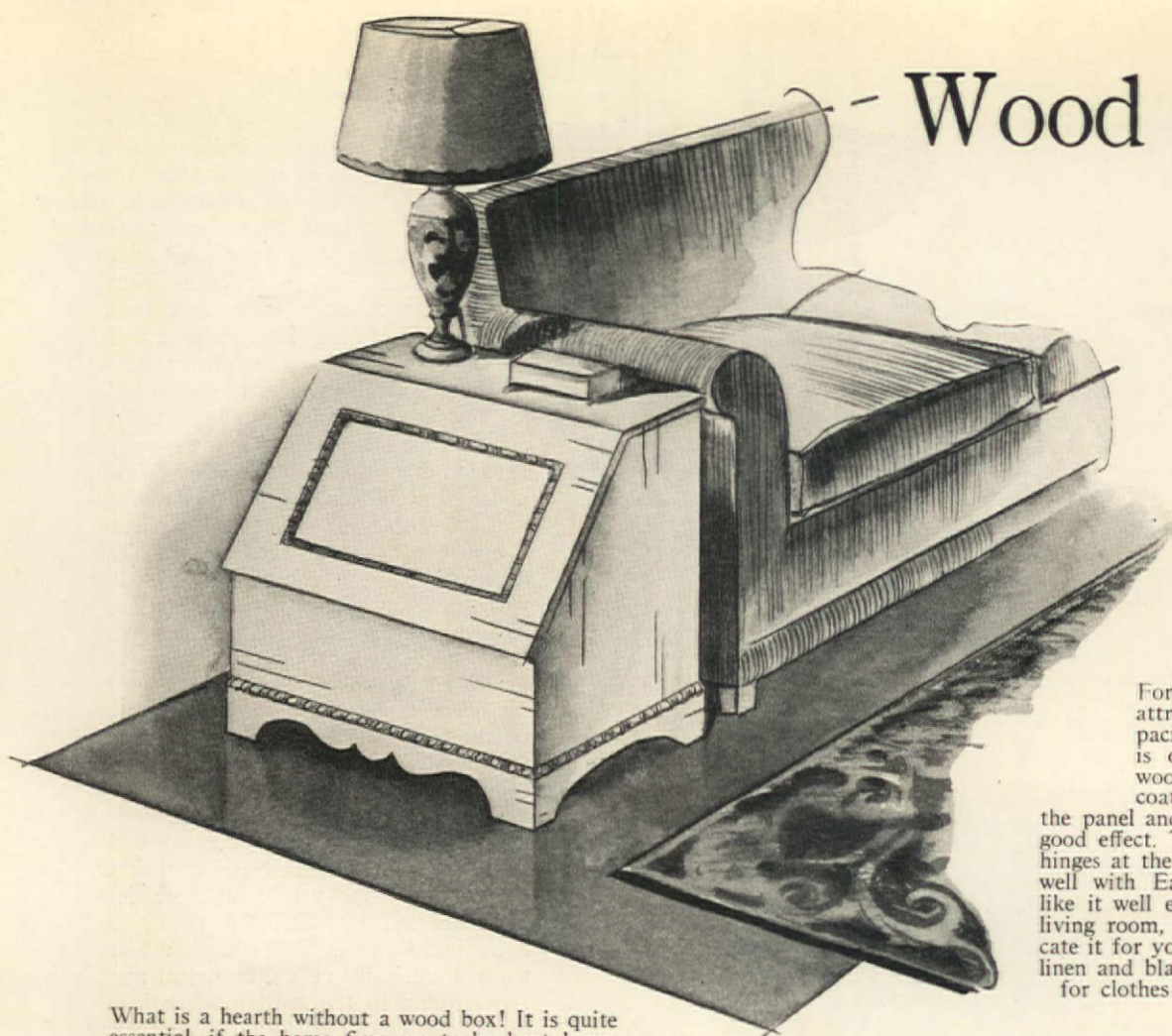
Our community boasts a sewer and water system, so I have running hot and cold water in my home and can take my daily bath as conveniently as in a modern apartment. We really do not "sew up" for the winter as the popular belief has us do. 'Tis true we have about six months of winter with very little or no sunshine part of the time, but the long and glorious days of summer compensate us and the law of equilibrium is maintained.

Speaking of the summer reminds me I must tell you about our wonderful gardens lest you think we subsist on whale and seal oil. How I wish you could see the lovely gardens, both vegetable and flowers, that grow so well and easily here in the heart of Alaska! Practically every vegetable raised in the Middle West can be grown here, with the exception of corn which does not have a long enough growing season. Cabbages as big as wash tubs and turnips larger than your head are common in this land of "ice and snow." Because of our long hours of sunlight in

[Please turn to page 45]

Wood chests for

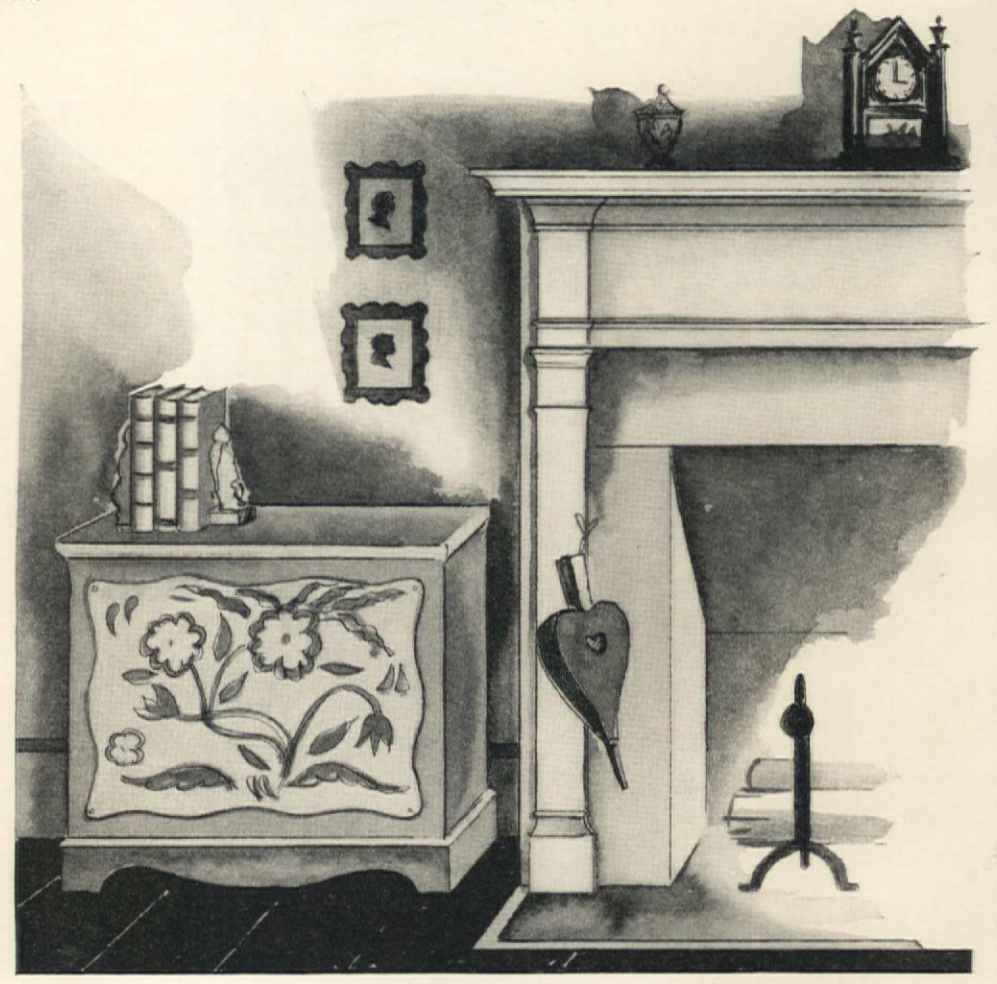
Designed by
Frank Wallis



For the fireplace end of a couch, an attractive chest serves the dual capacity of wood box and end table. It is of pine, finished in the natural wood and given two or three thin coats of wax. Simple mouldings on the panel and base add a refining touch with good effect. The slanting cover swings up on hinges at the top. This chest goes particularly well with Early American furniture. If you like it well enough to use for wood in your living room, perhaps you will want to duplicate it for your bedroom, to be used for extra linen and blankets, or even as a storage place for clothes which are not used frequently

What is a hearth without a wood box! It is quite essential, if the home fires are to be kept burning, and is also a distinct addition to the furnishings in your room. It may look like a wood box, or look like something else, and may stand right beside the fireplace, or a bit away from it, where it can double for an end table, if you like

The oldest form of furniture may still serve in a new rôle. This chest, reminiscent of Early American examples, is painted in a tone of one of the room's colors. Enrichment is gained by a stenciled design in blues and reds. The front swings down from the top, permitting access without the necessity of removing objects from the top. This is a type that will fit well with nearly any scheme of interior decoration

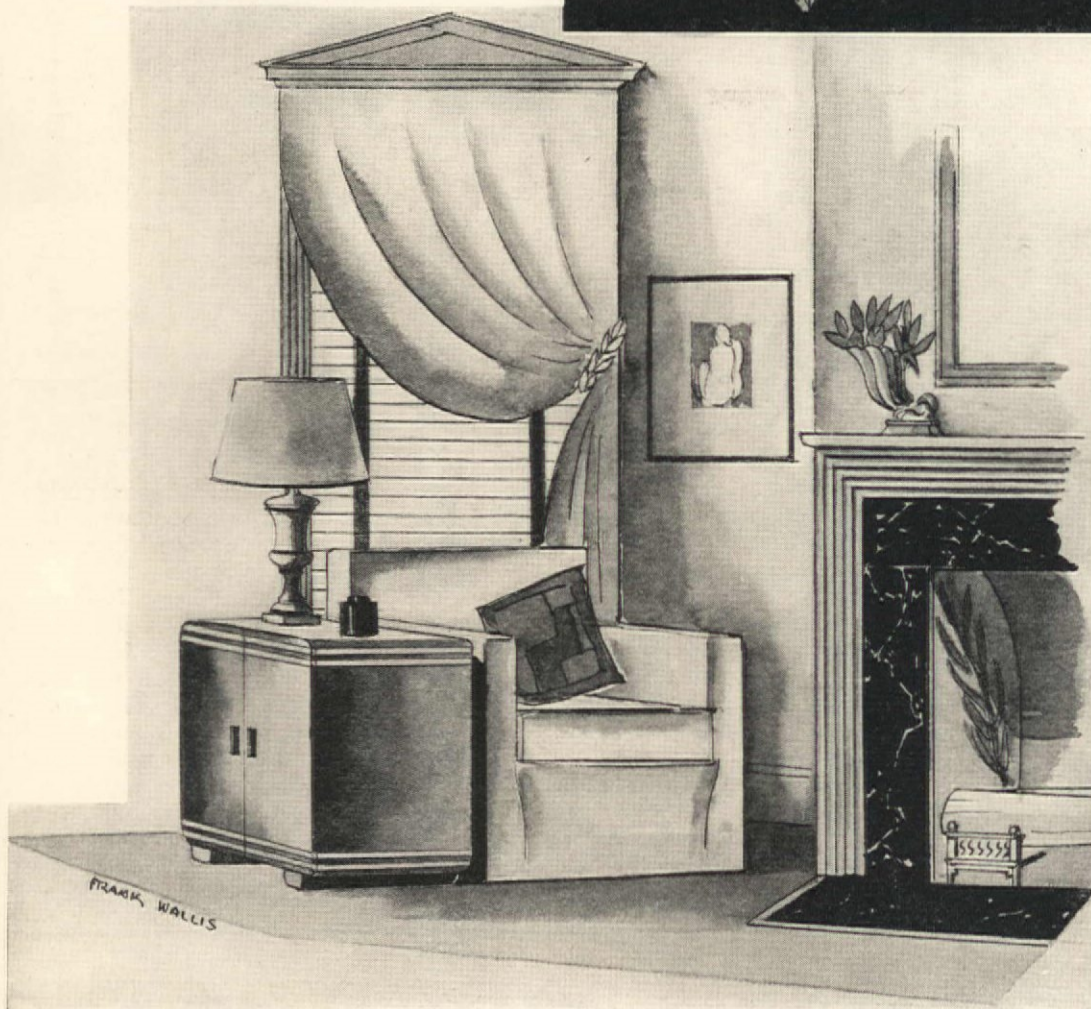


the hearth

WHETHER one's fireplace is in town or in the country, the problem of a near-by supply of wood is sufficiently ample to cause no end of worry. Ordinary open receptacles for the most part are untidy dust catchers which seldom help the appearance of the hearthstone.

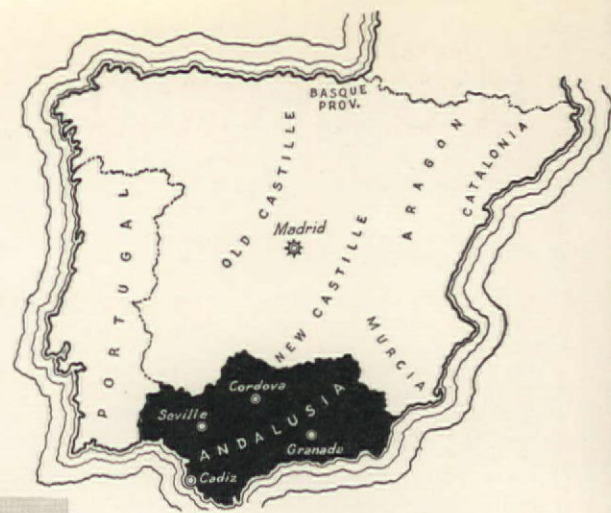
Since, for the sake of convenience, a supply of fuel must be kept almost within arm's reach of the fire, why not keep it in an interesting chest made especially for the purpose? One may shop around and find a score of boxes or chests which would serve admirably in this capacity. Some are unfinished and require very little effort to bring them into attractive complements to the fireplace. In certain interiors, an old chest of small dimensions would be more in keeping than the painted one. Or one may be designed for a special place, and made in a day's time by a local carpenter or the lord of the manor, if he prides himself on his craftsmanship in making things for the home.

With almost unlimited variety of design and color, the present-day multitude of fancy papers offers endless possibilities to help dress up the fireplace. Using a ready-made, unfinished box and a plaid paper, a very interesting piece came into being as shown at the right. The top hinges to lift up with a small decorative band covering the joint. The base is made more attractive by graceful curves



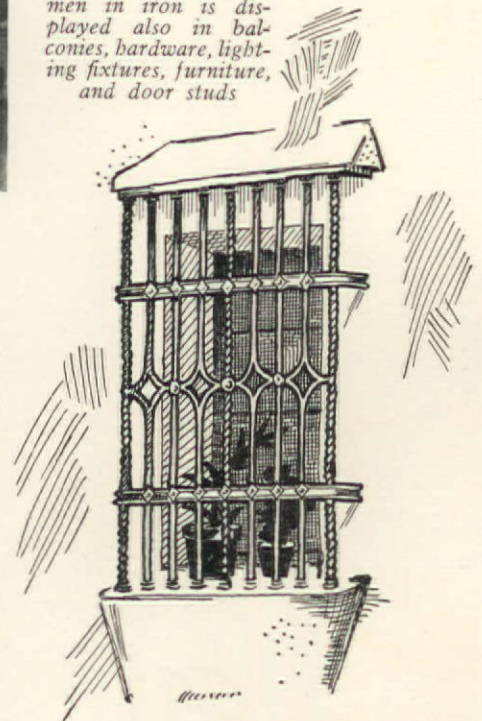
In this modern interior, a chest painted in a soft, dark color solves the problem of keeping logs near the fireplace. The corners are rounded and the horizontal lines may be of thin strips of wood, painted in a contrasting color, or perhaps narrow bands of plated metal. Here again the fuel receptacle appears in a binary form, serving for a small table as well. It is designed with double doors on the front, and on the inside a shelf is placed above the logs, to receive kindling

The origin of present-day architecture



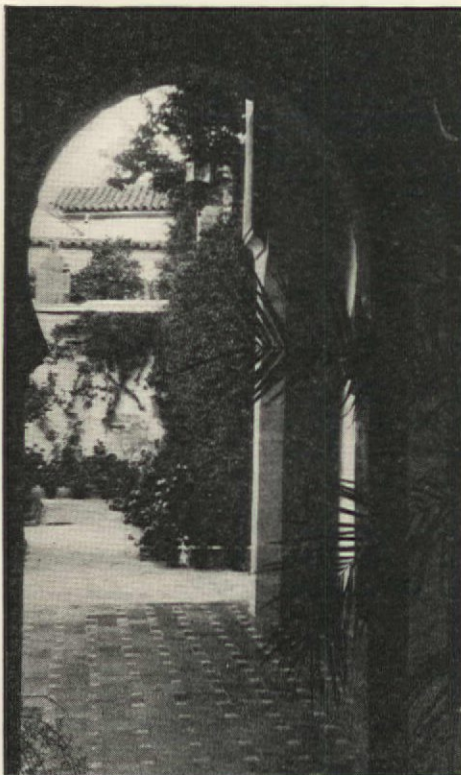
The domestic architecture of Andalusia is regarded in the other provinces of Spain as exotic, although in America it is considered typical of the Spanish. At the left is a section of St. Albans, England, where practically every roof in sight is tile

Even in simple dwellings the windows were protected by wrought iron rejas. The skill of the Spanish craftsmen in iron is displayed also in balconies, hardware, lighting fixtures, furniture, and door studs



II. Characteristics of the Spanish house—Don Graf

A glimpse through a Moorish horse shoe arched doorway into the patio of an Andalusian house. Note the tile floor. Courtesy of the Cambridge School of Architecture



Most laymen and even some architects are bewildered by glib references to the periods of domestic architecture by those few who really know or pretend to know them. The architecture of a home should have an important influence on the character of the furnishings and decoration if the whole is to be harmonious and intelligent.

Nowhere are succinct data available on domestic architectural styles. Magazine readers will, no doubt, welcome information dispelling these mysteries which have so long surrounded architectural terms.

The beginnings of the Spanish style were planted in the New World by the Spanish colonists. They found that the new lands were remarkably similar to the mountain-fringed plains of Andalusia whence they had emigrated. Their transplanted native architecture was consequently ideally suited to its new setting. The Andalusian *cortijo* (farmhouse) became an American *hacienda*, and the *casa* became a suburban house.

The Spanish house as we know it is fundamentally and basically Andalusian. It has been modified by the addition of elements and motifs from other parts of Spain. The modern designer has drawn freely from the details of the half-timbered Basque buildings, the granite of

the Castillian, the Moor-built brick of Aragon,—and even the flat-roofed pueblo architecture of our own Southwest. The result is often more "Spanish" than anything to be found in Spain.

The real Andalusian house is distinguished by its simplicity, which gives it a tranquil and restful quality that is delightful. The texture of the plastered walls, the roofs at varying levels, and the unsymmetrical arrangement of plan, all contribute to make it interesting and picturesque. *Contrast* is an essential ingredient in the design. The dark, cool openings oppose the sun-drenched cream-colored walls. The strong red of the tile roof complements the green of the plant-

ing. Ornamental detail is concentrated to create points of interest against broad, plain wall surfaces.

The semi-tropical climate of Andalusia dictates thick walls for interior comfort. Often the walls are three feet thick, made of rough stone or adobe (sun-dried bricks) and plastered. Small

window openings are used to limit the amount of the brilliant sunlight to be admitted. Relatively flat pitched roofs indicate an absence of snow.

The Andalusian house plan is marked by a patio (say *pa'-tee-oe*, "a" as in "art"), or central court. It is at once an outdoor living room and an indoor gar-

several periods of architecture, although the natural isolation of the district has minimized the effect of outside change practically since 1500. The Andalusian house of today is little different than it was at the time of Columbus. Details reminiscent of Gothic, Baroque, Plateresque, Renaissance, or Moorish have been modified and used by the local craftsmen.

The doorways may be anything from a simple opening to the most elaborately decorated "motif." On the interior side it may be enframed with tiles, cut stone, or molded plaster, but rarely of wood.

Windows are usually inswinging casements, set well in from the outside of the thick walls. For protection from a prowling citizenry, iron *rejas* (grilles) are added.

These grilles often have a cage shape, permitting vision up and down the adjacent street as well as straight out. Colorful awnings are often used. Shutters are infrequent.

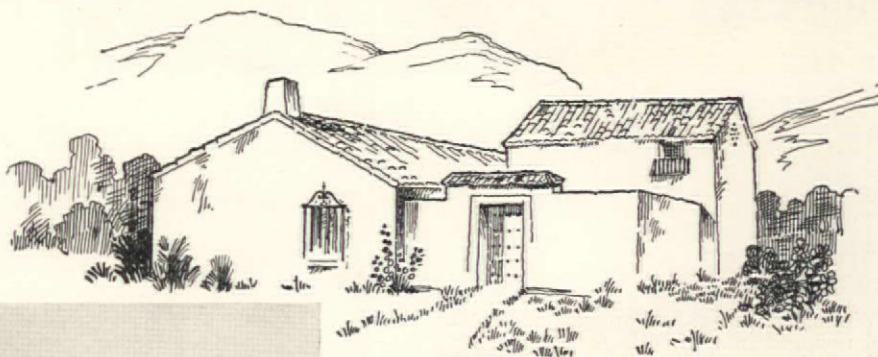
The interior of the house is planned to recognise the patio. The windows facing

A modern tile roof being laid in the Spanish manner, in cement instead of being nailed in place. No cement is placed in the lower end of the barrel where it overlaps the underneath tile, as this sharp shadow is wanted to give the roof life and sparkle. Courtesy B. Mifflin Hood Co.



The fireplace was not important in the Andalusian house, consequently it was kept very simple. Lack of an abundant wood supply resulted in a small fireplace opening

Right: An Andalusian cortijo, showing the utter simplicity and quiet restfulness of the real Spanish house



it are larger and the grilles more elaborate than those of the street windows. Interior floors are of tile or brick, and tiles may form a wainscot which is carried around openings as an enframement. The ceilings are invariably of wood, often with painted decoration on the beams or coffered. Furnishings are used frugally, almost monastically.

A modern house based on Spanish precedent. The true spirit of the style has been beautifully interpreted in a typically Andalusian landscape. It is picturesque, and at the same time quiet in its restraint. Compare with the Andalusian cortijo above. Residence of Chester L. North, Altadena, Calif. B. G. Morris, Architect. Courtesy of the Portland Cement Association

ARCHITECTURAL PORTFOLIO 11 11 11

A NEW READERS' SERVICE

The American Home Menu Maker

Photographs by
F. M. Demarest



WITH this issue, we present what we believe to be the most usable, practical form of recipe publishing and recipe filing service ever offered homemakers. We call it THE AMERICAN HOME Menu Maker, for it is something more than handy recipes, or the first filing

cabinet really large enough to be completely practical and easy to use. The old-fashioned, unwieldy cook book has gradually become obsolete in American kitchens. Too many fine new recipes are being printed in magazines and offered by advertisers, not to provide some efficient way of classifying and filing them. Card files have served in a measure, but the nuisance of cutting and pasting, the commercial card file that is never large enough to make a complete filing unit unless several are used—these, so far, have been the flaw in our recipe card file systems.

With THE AMERICAN HOME Menu Maker we believe we have overcome these difficulties. The recipes are printed in standard card size. Easily clipped, they can be slipped into the cellophane envelopes provided, thus providing visibility on both sides, easily cleaned of cake batter or finger prints and filed with the picture side out—surely more inspirational to thumb through than a lot of black type. No lumpy paste, cutting to size or trouble for naught if the family does not take kindly to the new recipes. Simply slip it out of your cellophane envelope—and replace with one they approve.

But even more important than any of this is its use as an inspirational menu maker. Day-to-day meal planning is as uneconomical as it is difficult to think of

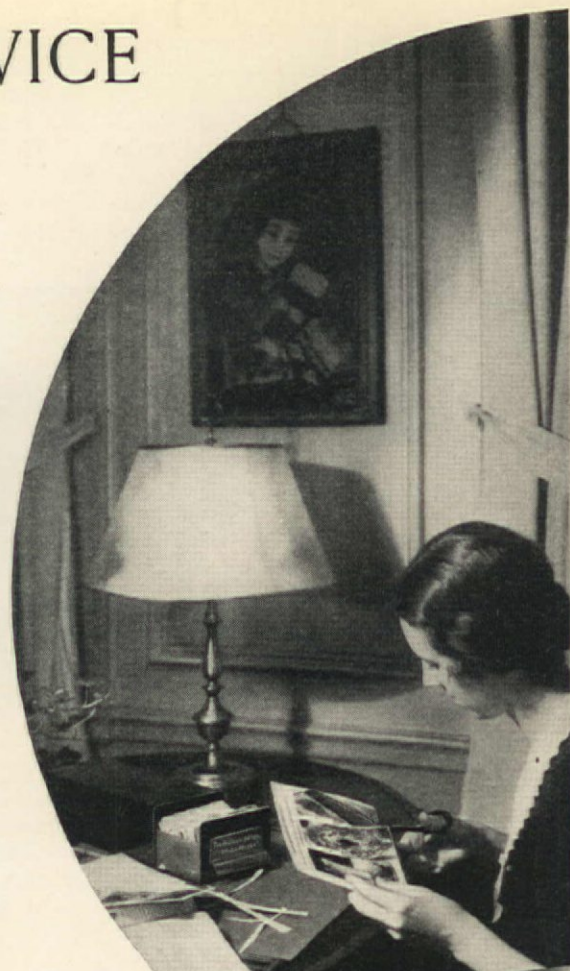
**lemon sponge
● pudding**

COMBINE all ingredients except the nuts. Simmer in a flat-bottom pan until the syrup spins a small thread (about 4 minutes). Be careful not to overcook, so watch carefully. Remove from fire and quickly stir nuts. Stir thoroughly and syrup crystallizes. Turn out gently.

1 cupful sugar
1/2 cupful water
1/4 teaspoonful salt
1 teaspoonful vanilla
1 teaspoonful cinnamon
1 pound shelled walnuts, almonds, or pecans

The American Home Menu Maker

variety. Why not use your AMERICAN HOME Menu Maker once a week, pulling out those recipes which appeal, and filing them behind the day of the week you want them? The result will be a complete week's menu at one time, with greater economy of time and marketing and, last but not least, a little more zest in the meals for yourself when you come upon your day's menu plans with fresh interest—not possible in day-by-day planning.



SPICED FOODS FOR CANDLE-LIGHTED TABLES

There is mouth-watering fragrance to popping corn or crisping bacon in winter time, but best, oh very best of all, is spice—DORIS HUDSON MOSS

Recipe printed on back of each photograph

Recipe printed on back of each photograph

Recipe printed on back of each photograph

gingerbread
● boys



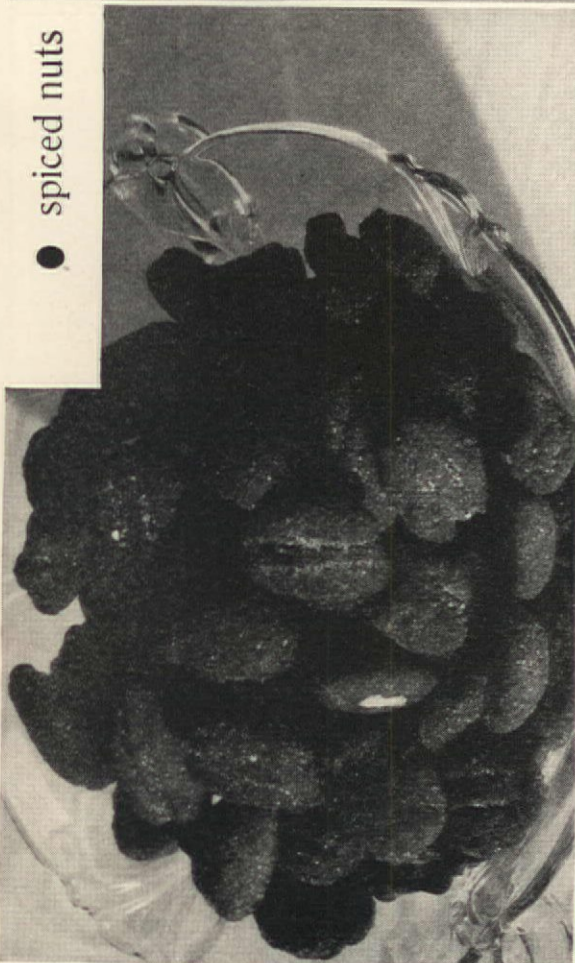
cinnamon
● apples



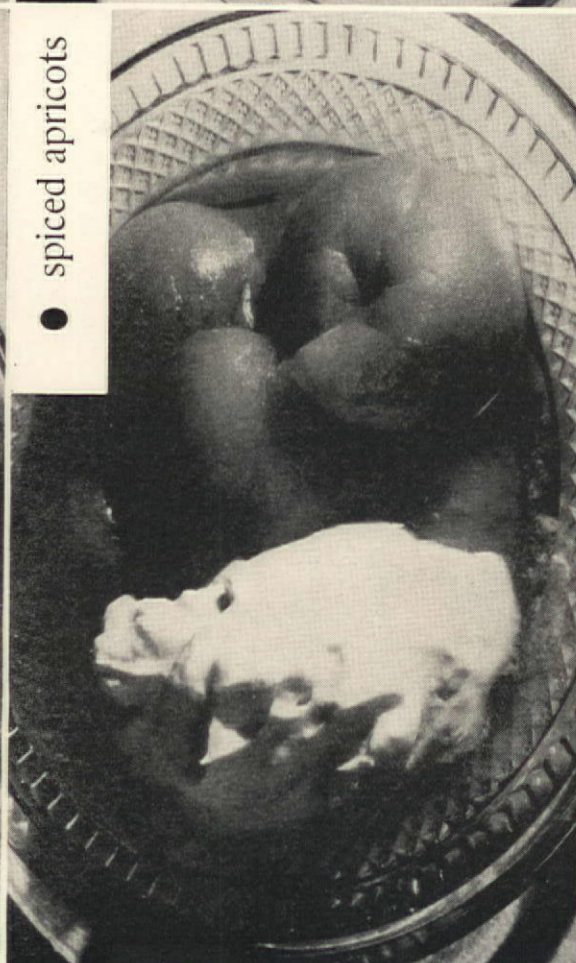
spiced
● almond cakes



spiced nuts



spiced apricots



ginger
● loaf cake



The American Home
● Menu Maker



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SPICED FOODS FOR CANDLE-LIGHTED TABLES

There is mouth-watering fragrance to popping corn or crisping bacon in winter time, but best, oh very best of all, is spice—DORIS HUDSON MOSS

Photograph printed on back of each recipe

Photograph printed on back of each recipe

Photograph printed on back of each recipe

spiced almond cakes

SIFT the flour and baking powder, sugar, and spice. Pinch in the butter as for pie crust. Add the ground almonds, and last, the unbeaten egg whites. With the hands, work the dough to a pliable smooth mass. Pat out onto a floured and cloth-covered board.

Roll to $\frac{1}{8}$ inch thickness and cut in tiny circles. With the pastry brush, paint each cookie with beaten egg yolk. Bake slowly until a delicate brown, about 325° F.

Tested by THE AMERICAN HOME
A recipe by Doris Hudson Moss

- 1 cupful butter
- 1 cupful sugar
- 1 cupful light molasses
- 1 teaspoonful soda
- 2 tablespoonfuls hot water
- 3 eggs, separated
- 1 cupful rich sour cream
- or
- 1 cupful evaporated milk to which add $\frac{1}{2}$ teaspoonfuls vinegar
- 1 teaspoonful ginger
- 1 teaspoonful cinnamon

Tested by THE AMERICAN HOME

ginger loaf cake

CREAM butter and sugar. Add egg yolks beaten until creamy. Beat thoroughly. Add molasses and soda which has been dissolved in the hot water.

Add, alternately, the flour which has been twice sifted with the spice and the sour cream. Combine slowly and beat hard. Last, fold in the beaten egg whites. Bake as a loaf at about 325° F. for at least an hour.

Frost with white icing and decorate, if desired, with candy-covered caraway seeds.

cut here

cinnamon apples

- (To serve with pork or duck.)
- 6 medium-size apples
- 1 tablespoonful lemon juice
- $\frac{1}{4}$ cupful sweet cooking sherry
- $\frac{1}{4}$ cupful brown sugar
- Powdered sugar
- Cinnamon

WASH and core the apples but do not peel. Slice in $\frac{1}{4}$ inch thick slices, and marinate for 30 minutes or longer in the sauce made by combining the lemon juice, the sherry, and brown sugar.

Drain, dip lightly in flour, cover both sides with melted butter and broil slowly. Sprinkle generously with powdered sugar and cinnamon, and serve piping hot.

Tested by THE AMERICAN HOME
A recipe by Doris Hudson Moss

- Canned apricots
- Brown sugar
- Lemon
- Cinnamon
- Cloves

Tested by THE AMERICAN HOME
A recipe by Doris Hudson Moss

spiced apricots

DRAIN canned apricots of their juice. To the juice add plenty of brown sugar, juice of a small lemon, cinnamon, and cloves.

Simmer the juice until sugar dissolves and it is a bit thicker and richer. Return apricots to the liquid.

Serve warm with vanilla mousse made in electric refrigerator or with a passed bowl of whipped cream.

gingerbread boys

- $\frac{3}{4}$ cupfuls sifted cake flour
- $\frac{3}{2}$ teaspoonfuls baking powder
- 2 teaspoonfuls ginger
- 1 teaspoonful cinnamon
- 1 teaspoonful salt
- 1 cupful light molasses
- $\frac{1}{3}$ cupful brown sugar
- $\frac{1}{2}$ cupful white sugar
- 2 eggs
- $\frac{3}{4}$ cupful melted shortening

SIFT all dry ingredients except sugar. To the molasses, add the two kinds of sugar, the eggs, beaten, and the melted shortening. Beat and combine with the dry ingredients. Be sure to stir and beat thoroughly.

Roll out and cut for cookies or, with the hands, roll little balls for head and tummy and long pieces for arms and legs. Be sure to keep $\frac{1}{8}$ inch even thickness all over for even baking.

This recipe should make about 40 little boys about $3\frac{1}{2}$ inches tall.

Tested by THE AMERICAN HOME

- 1 cupful sugar
- $\frac{1}{2}$ cupful water
- $\frac{3}{4}$ teaspoonful salt
- 1 teaspoonful vanilla
- 1 teaspoonful cinnamon
- 1 pound shelled walnuts, almonds, or pecans

Tested by THE AMERICAN HOME
A recipe by Doris Hudson Moss

spiced nuts

COMBINE all ingredients except the nuts. Simmer in a flat-bottom pan until the syrup spins a small thread (about 4 minutes). Be careful not to overcook, so watch carefully.

Remove from fire and quickly add the nuts. Stir thoroughly and quickly until syrup crystalizes.

Turn out onto buttered plate and gently separate nuts.

cut here

HAPPY ENDINGS FOR HEARTY MEALS

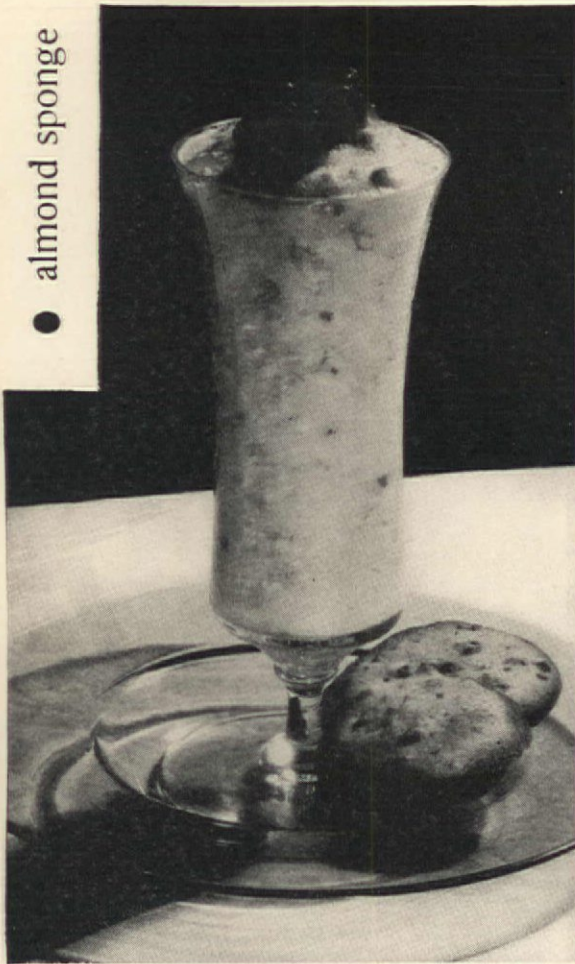
“What shall I have for dessert?” We offer herewith six suggestions for “dessert dilemma”

Recipe printed on back of each photograph

Recipe printed on back of each photograph

Recipe printed on back of each photograph

● almond sponge



● mocha torte



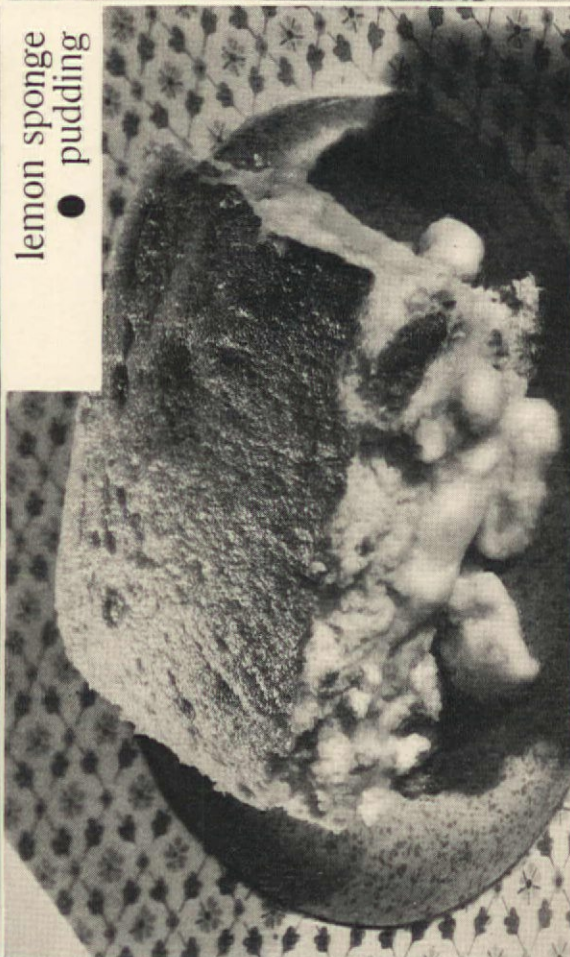
● pineapple pudding



● rice-apple meringue



● lemon sponge pudding



● pear-gingerbread upside-down



The American Home
● Menu Maker



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HAPPY ENDINGS FOR HEARTY MEALS

“What shall I have for dessert?” We offer herewith six suggestions for “dessert dilemma”

Photograph printed on back of each recipe

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- 1 can sweetened condensed milk
- 1 egg
- 1 cupful canned crushed pineapple
- 1 cupful fine bread crumbs
- 2 tablespoonfuls minced maraschino cherries

pineapple ● pudding

BEAT the egg and add the condensed milk. When thoroughly combined mix in the bread crumbs and then the pineapple and maraschino cherries.

Put in an oiled baking dish and bake in a slow oven for one hour.

Serve, either hot or cold, with whipped cream which has been sweetened with powdered sugar and flavored with vanilla, and sprinkle with cinnamon.

Tested by THE AMERICAN HOME
A recipe by Elizabeth Sbafter

● mocha torte

- 6 eggs
- 1 cupful sugar
- 1 tablespoonful mocha essence
- 1 cupful pastry flour
- ½ teaspoonful salt
- 1 teaspoonful baking powder

SEPARATE the eggs and beat the whites until stiff but not dry. Gradually beat in sugar; add egg yolks and fold in the flour which has been sifted with the baking powder. Add flavoring. Place in 2 buttered layer pans and bake in a 350° oven 15 minutes. Serve with 1 pint sweetened whipped cream flavored with 4 tablespoonfuls mocha essence.

If desired this cake may be baked in a ring mold or tube pan in a 350° oven, 45 minutes. When cool, slice off the top and hollow out a trench around the inside. Fill the hollow with the whipped cream mixture; replace top and ice with a butter icing, flavored with mocha.

Tested by THE AMERICAN HOME
A recipe by Florence E. Field

● almond sponge

- 3 egg whites
- 1 tablespoonful gelatin
- ½ cupful sugar
- ½ cupful finely chopped almonds
- 1½ cupfuls boiling water
- ½ cupful cold water
- ¼ teaspoonful almond extract
- Few grains salt

SWELL the gelatin in the cold water for ten minutes. Then dissolve in the boiling water. Add sugar and salt and stir until dissolved.

When cool add almond flavoring and let stand until it begins to thicken. Then beat until fluffy, add chopped almonds and fold in stiffly beaten egg whites.

Pile into sherbet glasses for serving. Garnish with whole almonds and pieces of candied cherries.

Tested by THE AMERICAN HOME
A recipe by Elizabeth Sbafter

- Peeled halves of fresh pears—enough to cover bottom of frying pan
- Walnut or pecan halves
- 4 tablespoonfuls butter
- 1 cupful brown sugar

Cake mixture:

- ¼ cupful butter or other shortening
- ½ cupful brown sugar
- ½ cupful molasses
- 1 egg
- ½ cupful sour milk or cream
- ¾ teaspoonful soda
- 1 teaspoonful ginger
- 1 teaspoonful cinnamon
- 1¼ cupfuls sifted flour
- ¼ teaspoonful salt

Tested by THE AMERICAN HOME

pear-gingerbread ● upside-down cake

MELT the butter in a heavy frying pan, add the sugar and when dissolved and of a rather thick consistency place the pears in a fan shape design, hollow side down and with a nut meat in each hollow.

Pour over this the following mixture: Cream butter and sugar together then add molasses and egg well beaten. Sift the dry ingredients and add alternately with the milk.

Bake the mixture in a moderate oven (350° F.) for 40-45 minutes.

Invert on a large serving dish and serve with whipped cream.

lemon sponge ● pudding

- (For six servings)
- 1½ cupfuls milk
- 3 tablespoonfuls flour
- ¾ cupful sugar
- ¾ teaspoonful salt
- 3 eggs
- 3 tablespoonfuls lemon juice
- ½ grated lemon rind

SCALD milk in double boiler. Mix dry ingredients and add to beaten egg yolks. Gradually add the scalded milk, stirring constantly. When cool, gradually add lemon juice and rind, mixing thoroughly. Then fold in stiffly beaten egg whites.

Bake in a pan of hot water in a slow oven (325°) for 45 minutes. Chill before serving.

Serve with lemon sauce.

Tested by THE AMERICAN HOME

● rice-apple meringue

- 2 eggs
- ½ cupful rice
- 1½ cupfuls sugar
- Cinnamon
- Jelly
- 6 fine baking apples

PARE and core the apples. Place in a buttered casserole. Then boil the rice until it is quite done.

Mix rice thoroughly with the sugar and the egg yolks beaten until creamy. Pack this around the apples in the casserole. In each apple place a spoonful of red jelly and sprinkle with cinnamon.

Bake at about 325° F. for about 40 minutes or until the apples are tender.

Make a meringue of the 2 egg whites, 2 tablespoonfuls sugar, and 1 teaspoonful vanilla. When the apples and rice are done, cover with the meringue and bake slowly for at least 15 minutes.

Serve with whipped cream or topped with quince jelly.

Tested by THE AMERICAN HOME
A recipe by Doris Hudson Moss

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This page for children only!

THERE is much fun in making candy for Christmas! I know of nothing that is received with more pleasure than a box of home-made candy; so to the fun of making it is added the joy of a gift that is appreciated.

Here are some recipes that are easy to make and "just lovely" one little girl assures you. One of the simplest, and at the same time the most delicious, is a Butter Cream. By using of different vegetable color, a variety of candy can be made, and when you have time perhaps you will want to try them, but I am just going to give you two of the best liked to help to fill the box this year.

VANILLA BUTTER CREAMS

Put in a good size bowl 2 tablespoonfuls softened butter (not melted, but soft enough to beat with a fork until creamy) and add 1 tablespoonful heavy cream (you may use evaporated milk). Mix butter and cream well together, then add

- 1 tablespoonful beaten egg
- ½ teaspoonful white corn syrup

Now add slowly, mixing well, 2½ cupfuls confectioners' sugar that has been sifted. Then add

- 3 tablespoonfuls light cream
- 2 teaspoonfuls vanilla extract
- 1½ cupfuls sifted confectioners' sugar

Mix until every bit of sugar is in, then knead the candy in the bowl. Now, break little pieces off, roll into little balls, and then flatten into little cakes, or form in some other shapes if preferred. Set aside for a few hours or over night. Press half a walnut meat on top of some of the pieces just after you finish shaping them.

WINTER-MINT BUTTER CREAMS

These are made like Vanilla Creams flavored with wintergreen and colored

For diagrams and complete directions for making the stockings and candy box send six 3-cent stamps to THE AMERICAN HOME

F. M. Demarest

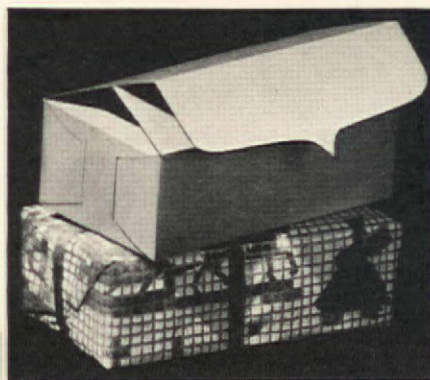


Ewing Galloway

Clementine MacArthur Allen tells you how to make candy for Christmas gifts; Margaret Ayres tells you how to plan and manage your own party; and Caroline Stansbury Keeler tells you how to make these jolly Christmas stockings

with green vegetable coloring. The finished candy should be a delicate green. At the start it may seem too dark, but as you work in the sugar it will grow lighter. Put in a bowl

- 2 tablespoonfuls softened butter and beat until creamy



Add to this:

- 1 tablespoonful heavy cream
- 1 tablespoonful beaten egg
- ½ teaspoonful white corn syrup
- ¾ teaspoonful coloring

Mix well, and add 2½ cupfuls sifted confectioners' sugar and mix well.

Then add:

- 3 tablespoonfuls light cream
- 2 teaspoonfuls wintergreen extract
- 1½ cupfuls sifted confectioners' sugar

Mix thoroughly. Knead a few minutes. Pinch off small pieces and roll into balls, then pat into little cakes, about the size of a fifty-cent piece. Let stand for few hours or over night, before packing. On some of the little cakes press a bit of candied cherry. These are lovely for the center of the top layer in the box.

Here is another old timer that is as much a favorite as ever. It, too, can be varied by using different fruit juices, but for this particular box Orange Turkish Delight seems to be what we want.

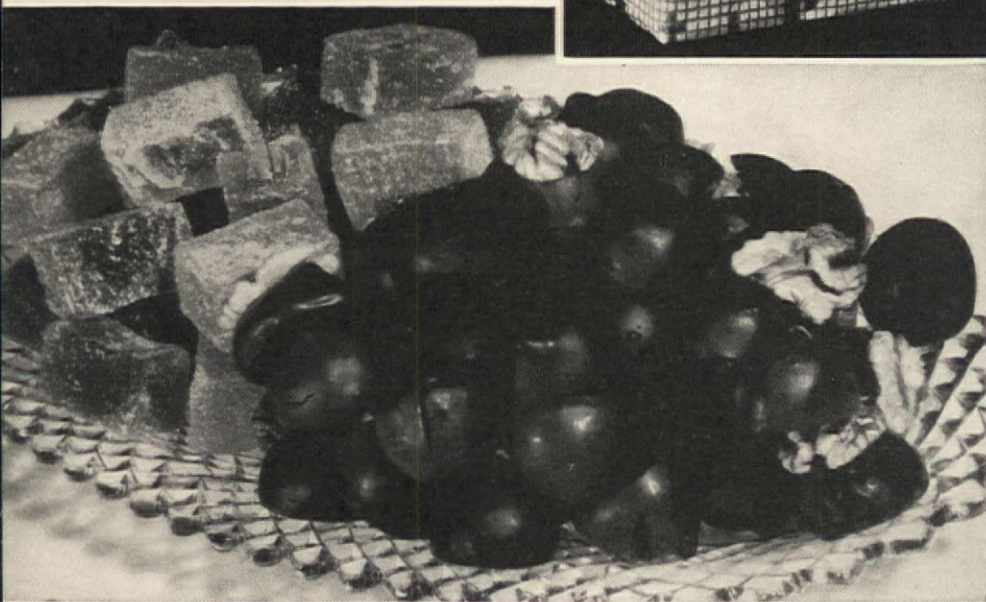
ORANGE TURKISH DELIGHT

Put in a cup 2 level tablespoonfuls gelatine and ½ cupful cold water. Let this stand for 5 minutes. In a deep saucepan put 2 cupfuls granulated sugar and ½ cupful water. Bring this sugar and water to boiling point, then add the soaked gelatine and boil gently for 20 minutes. Then add:

- Grated yellow rind of orange
- ½ cupful strained orange juice
- ¼ cupful strained lemon juice
- ½ teaspoonful red vegetable coloring

Dip a square pan that is one inch deep, into cold water, shake any drops off, and strain the candy mixture into it. Set in a cool place until firm. I like to leave it

[Please turn to page 55]



Christmas recipes

from embassy kitchens

Gretchen Smith



Plum Pudding from England

AMERICANS have inherited from British ancestors their love for plum pudding at the Christmas feast. It was remarked at the British Embassy where the chef donated his recipe for "Christmas pudding" to the collection of international Christmas dishes, "No Englishman would think it was Christmas without his Christmas pudding." The same may be said to be true in the United States. The recipe:

One half pound raisins, three fourths of a pound of currants, one half pound of sultanas, one and a fourth pound brown sugar, one pound bread crumbs, one half pound flour, one half teaspoonful salt, two ounces of almonds, six ounces of suet, three tablespoonfuls of treacle, three tablespoonfuls brandy, one tablespoonful rum, one half tablespoonful of spice, one lemon and milk to mix. Stir and boil for eight hours.



Roast Young Pig—Bulgaria's Favorite

A QUANTITY of sauerkraut, previously boiled a half hour, is placed in the bottom of an earthen baking dish. On a grille above the sauerkraut, but in the same dish, the pig is placed, well seasoned with salt and red pepper and thoroughly rubbed with salt lard. Before placing on the grille, the pig is stuffed with a dressing composed of rice, mixed with raisins, chopped kidneys, liver, onions, and parsley. Throughout the roasting, the pig is frequently turned on the grille, permitting the steam from the sauerkraut to permeate and flavor the meat. In Bulgaria, it was explained, the red wine which is served with the roast greatly enhances the delicacy of the dish.

THAT all the world loves a Christmas feast is proven by a visit to embassy kitchens during the holiday season, when European chefs re-double their culinary efforts in the desire to serve to the master or mistress the dish or dishes they learned to love as little children at yuletide in homes across the sea. And such a variety of quaint dishes as are concocted by these interesting chefs in Washington!

A European chef is an artist and, like all artists, he is usually temperamental. It was therefore only after considerable persuasion on the part of numerous members of embassy staffs, that the heads of these "international kitchens" were induced to part with the secrets of how to prepare the favorite Christmas dishes of their native lands.

These recipes as written or given verbally by the chefs of the various embassies and legations are not only interesting from the viewpoint of a gourmet seeking "something different" for the Christmas holidays, but they carry a delightful originality in the wording of the directions for preparing or mixing the dishes.

To the Spanish cook, the turkey's "nightcap" before chopping off his head and his subsequent hanging in the moonlight are of as much importance as the basting of the bird while he is cooking, or the preparation of the chestnut dressing.

Also to the temperamental chef at the Italian Embassy, the "growing" of the yeast for the Panettone di Natale, was as serious a matter as Mussolini's affairs are to his master. In experimenting with the recipes, therefore, close attention must be given to preparing the dishes exactly as the chefs have directed. If this is done, one may be assured that her efforts will be repaid by the enjoyment of a Christmas repast whose flavors will carry one "tastefully" from the shores of sunny Spain to the snow-covered plains of Poland.



Polish Carp

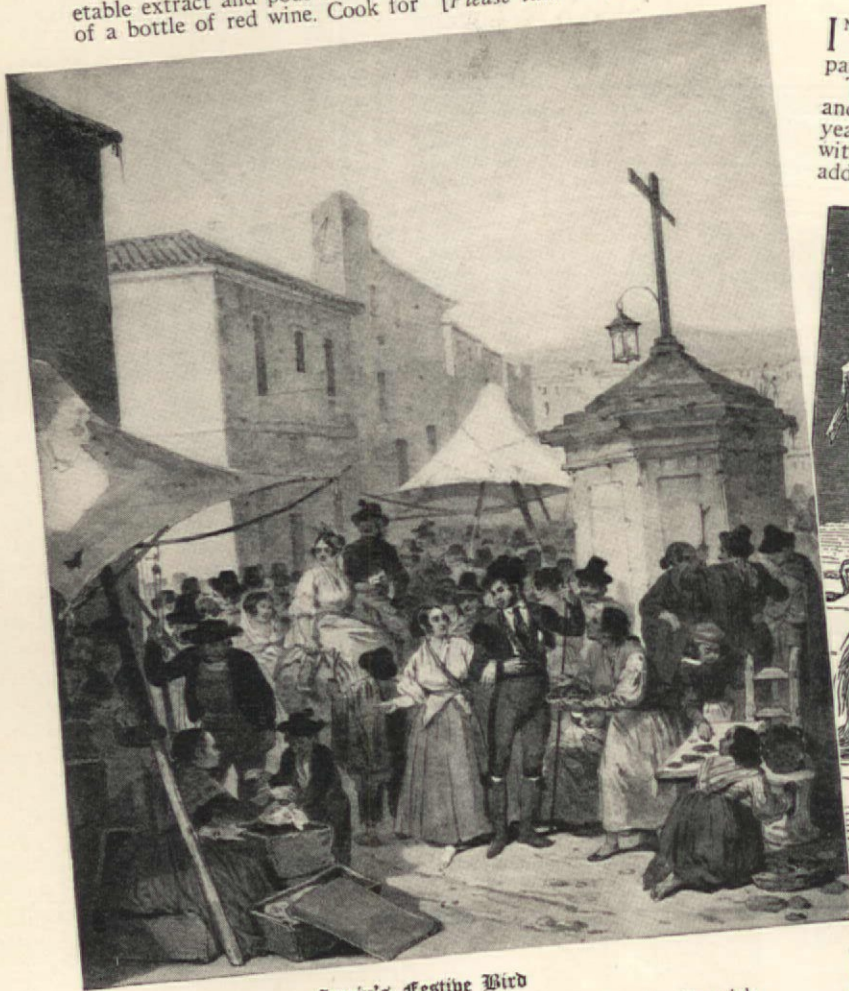
IN POLAND a great repast of several courses is served Christmas eve, shortly after the appearance of the first star, a member of the embassy explained. Like Spain, Poland also starts the feast frequently with an almond soup. A variety of fish dishes is served on this occasion, but no meat, as Christmas eve is a day of abstinence for the Catholic Poles. Here is the famous carp dish:

After cleaning the carp, cut in bits and salt. Boil a vegetable extract and pour it over the fish, adding the contents of a bottle of red wine. Cook for [Please turn to page 54]



Panettone di Natale

IN ITALY a cake known as the Panettone di Natale, similar to the American fruit cake, is one of the popular confections prepared particularly by the Genoese for Christmas day. Two pounds flour (one fourth of the quantity winter wheat flour and three fourths white flour), three fourths pound butter, two yeast cakes, six eggs, three yolks, eight ounces of sugar; flavor with vanilla. Mix the yeast with a half glass of warm milk and add some flour. Then let it grow for [Please turn to page 54]



Spain's Festive Bird

THE following recipe was contributed by the chef at the Spanish Embassy.

"A few hours before killing, the turkey is forced to swallow a good quantity of old Spanish sherry (Jerez) until the bird is practically groggy. The reason for this is to render the meat more palatable and tender. The turkey is then decapitated, feathered, and hung in the open air preferably at the exposure of a clear moonlight.

"Next step is to clean the turkey.

"The turkey is then put in the oven, adding to it occasionally, a broth prepared beforehand for this purpose.

"The dressing inside of the turkey is based on chestnuts and walnuts." [Please turn to page 54]



German Christstollen

NO COUNTRY in the world has a more delicious assortment of Christmas cakes than Germany. One of the most famous and popular of the Christmas cakes is the Christstollen.

Two pounds sifted flour, one half pound melted butter, one pint lukewarm rich milk, two whole eggs, two yolks, one quarter pound sugar, full measure; six yeast cakes, one quarter pound fine sliced almonds (peeled), one quarter pound citron and orange peel, one grated rind of a lemon.

Make the batter of all these ingredients, beating thoroughly. Put the yeast with a little flour, sugar and milk in a warm place to rise about a quarter of an hour. When it is nearly ready, put the other ingredients in a large mixing bowl; first the flour, sugar and then the eggs (not beaten). Then add the melted butter and lukewarm milk and finally the yeast. Beat all this well for some time, then add almonds, raisins, orange peel, and the grated lemon rind. Beat it or [Please turn to page 54]

GAMES

Games indeed help to make for the success of a party. Here are three games which have proven extremely popular with both young and old. They appeal to a wide range of taste and supply the stimulation and fun which is such a necessary part of every good party. They are easy to make and will surely be appreciated as Christmas gifts



DARTS

Darts thrown from a few feet toward these ducks in flight is a game of real skill. A piece of wallboard four feet square makes an ideal background. The first person to score one hundred wins. Although this is an excellent out-of-door game it may be played safely indoors in cold weather



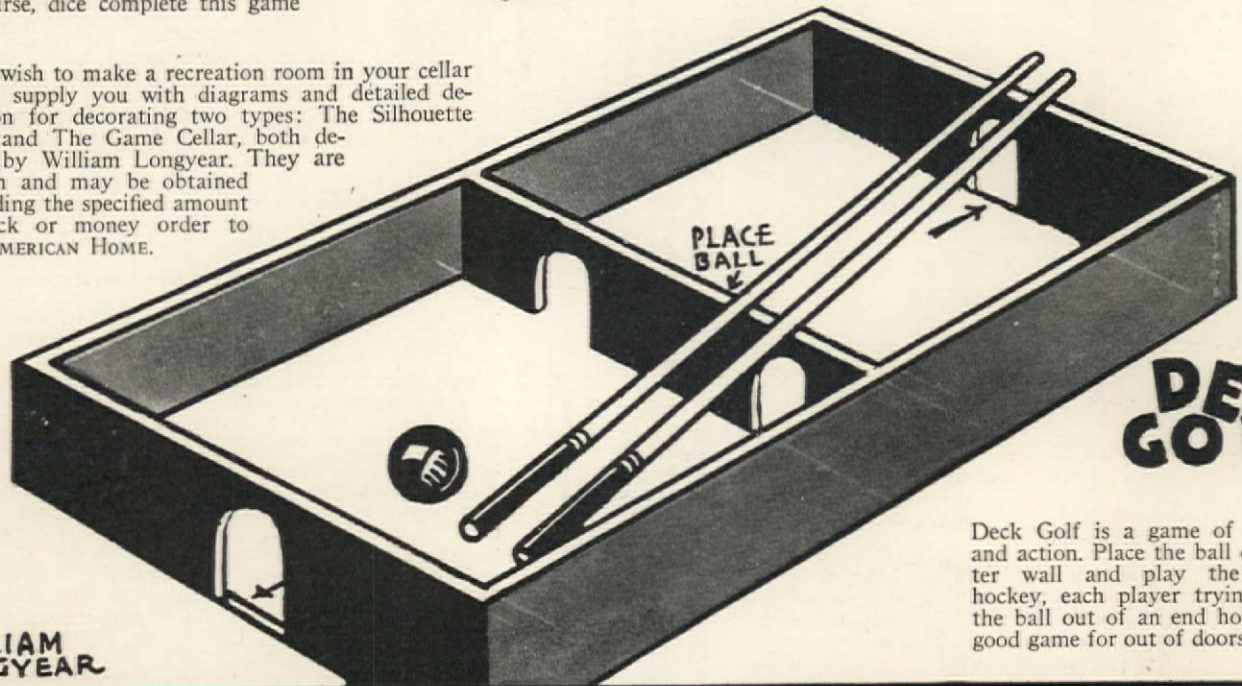
THE DERBY

The Derby is exactly what the name implies. Any number may play at once. Pick your horse, throw the dice and away they go! A bridge table for the track and little cut-out horses and, of course, dice complete this game



Complete directions and patterns will show you how to make these games quickly and easily. They are 10 cents each and may be obtained by sending the correct amount in stamps to THE AMERICAN HOME, Garden City, New York

If you wish to make a recreation room in your cellar we can supply you with diagrams and detailed description for decorating two types: The Silhouette Cellar and The Game Cellar, both designed by William Longyear. They are \$2 each and may be obtained by sending the specified amount in check or money order to THE AMERICAN HOME.



DECK GOLF

Deck Golf is a game of excitement and action. Place the ball on the center wall and play the same as hockey, each player trying to drive the ball out of an end hole. Another good game for out of doors or indoors

WILLIAM
LONGYEAR

Decorate, and yet conserve our evergreens!

Helen Van Pelt Wilson



Drawings by Frederick A. Eckbart

HOLLY, Laurel, and Groundpine! From time immemorial these have been the beloved adornments of our homes and hearths at Christmas time. They seemed a part of Christmas.

Today, however, these natives of our woods are in such danger of extinction from ruthless yearly stripping that nature lovers in general and garden clubs in particular are issuing a ban against them and urging us all to look about for substitute materials.

Christmas beauty has not been diminished by the moratorium on these three time-honored evergreens. Indeed, richness and originality in decoration have become yearly more apparent as other vines and shrubs and trees have been tried out for yuletide service.

There's the Christmas wreath, for example. Once it was a Holly wreath and nothing more. Now an afternoon of holiday calls reveals on every door a new creation. Some of the prettiest have been filled with herbs, each bearing a special greeting to one who knows the language—Rosemary for remembrance, Marjoram for happiness, Thyme for courage; while "He who conquered and subdued, a wreath of fennel wore."

One striking circle I saw was of soft Hemlock, interspersed with twigs of Box and shiny Euonymus leaves set off with regular bunches of pure white Snowberries. Another wreath was fashioned of gray Irish Juniper, charmingly blended with clumps of the violet fruit of the Beautyberry (*Callicarpa*). The most effective of all, however, was of the traditional red and green—great scarlet Rose hips, far more brilliant than Holly berries, glowing in a circle of Spruce, punctuated with clippings of Japanese spurge (*Pachysandra*).

If double wire circles on six-inch frames are first procured from a florist's supply house, this fashioning of wreaths becomes one of the delights of the Christmas season which all the members of the family may enjoy. A single home-made wire circle may also be used, but it is more troublesome to work on.

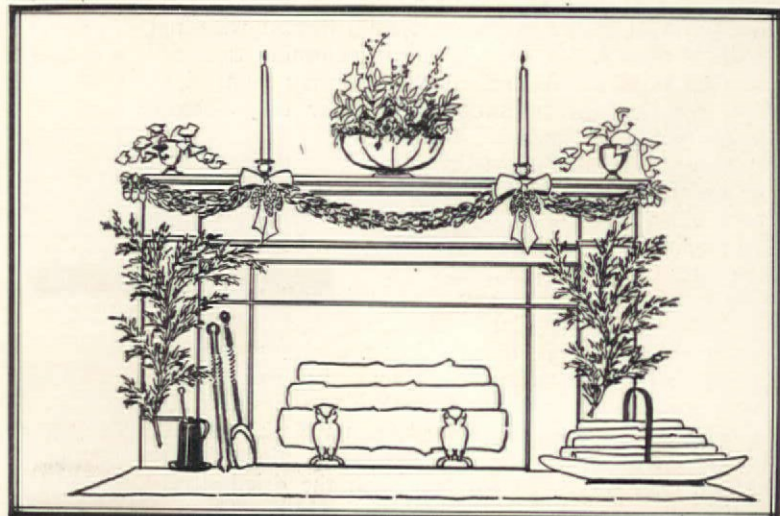
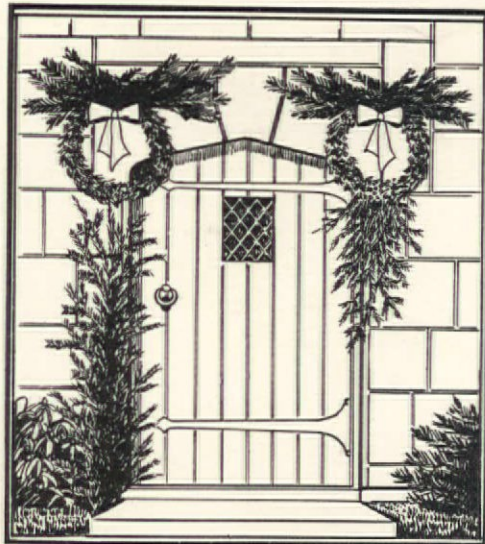
Substitutes for the Laurel chain are just as easy to find as those for the Holly wreath. Redcedar garlands wound round the pillars of this Colonial doorway are most effective, but Cypress, Arborvitae, Japanese Yew, Euonymus, or Leucothoe might have been used with equal beauty. Almost every garden has some of these.

The wise gardener, in fact, waits to prune his evergreens until Christmas time. Then every bit of living green he shears finds a place in the decoration of his home. A sharp tool should be used and the natural shape of the tree kept in mind. If the same length pieces are clipped from every branch, this natural appearance will be maintained and a pretty heap of green be available—tiny sprays for behind pictures, longer branches to run along the sideboard as a pleasant accompaniment to silver holders and red candles, and a few large boughs to hang above the doorway.

Hemlock branches adorn the English entrance. Although as decoration Hemlock is less long lived than Pine or Spruce—almost worthless indoors on that account—it is the most graceful of all the evergreens and its pungent fragrance is a sweet addition to the welcome of the Christmas doorway. In this design the lintel is punctuated by Yew wreaths wound with red-berried Bittersweet. Above these are sprigs of Austrian Pine dotted with pretty brown cones.

No gift of nature is lovelier than these rich brown cones and none so often overlooked. Yet many nurseries supply them, and cut pieces of evergreens as well, while some dealers there are who specialize in conifer cones.

The Giant Sequoia cone on the Colonial door was shipped from California and has lasted so well that the same one has been used for three successive years. The Pines, Spruces, and Hemlocks, bearing very tiny cones to be sure, and the Oaks with gleaming acorns are specially to be prized for their fruit. The Bhotan Pine bears extremely large and beautiful cones. A fine old specimen I know supplies enough to decorate a street of doorways and still some remain for the owner to heap high upon his Christmas fire or use in other ways.





Below is the European praying mantis, now introduced into the United States. At the left is an illustration of the egg case of the praying mantis and at the right his grasping arm



A BENEFICENT INSECT

by E. Bade

WITH few exceptions, the insects that the gardener finds are destructive enemies, so that it comes as something of a shock to find one that is beneficial and which is steadily spreading. This is true, however, of the mantis family, which viciously devours any other insects that they can capture, or even each other.

They are native to tropical and sub-tropical regions and only a few of them go into more temperate climates. The species beginning to be found in most northerly regions is the European praying mantis. It was introduced to the vicinity of New York and is now quite common thereabouts. The Chinese mantis has been quite common around Philadelphia—even as far back as thirty years ago. A native species is found as far north as New Jersey. It is well for all gardeners to recognize these insects as great destroyers of other insects that damage plants in cultivation.

In the South these insects are commonly known as "devil's rear horses" and "soothsayers" and are also known as mule killers and cattle killers, entirely undeserved reputations however.

The praying mantis derived its name from the peculiar position it assumes with the forelegs held clasped together in an attitude of supplication. The insect holds a motionless pose and when another creature comes near, the folded legs open up, and grasp the prey which is held tightly between the two arms. This is the only one insect which is able to look over its own shoulder.

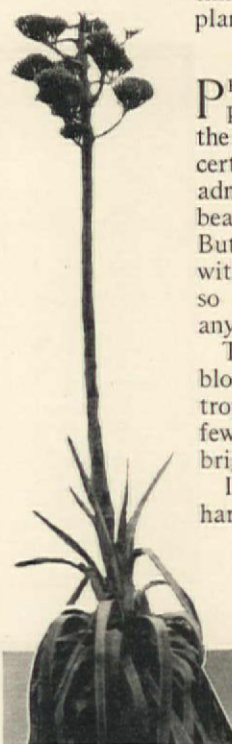
The gardener should learn to prize the egg encases which at this time of year may be found on the twigs of many plants. Do not destroy them!

THE CENTURY PLANT

PERHAPS simply because of its rather heroic proportions and uncompromising personality the American Agave has gathered around it a certain glamor of wonder. Yes, that rather than admiration, for it can hardly be said to be a beautiful plant from a gardenesque standard. But it has individuality and dignity. Credited with flowering but once in a hundred years or so the actual bloomers of American Agave in any of our parks inevitably draw attention.

The real truth, of course, is that the plant blooms much more frequently, but it is subtropical and requires in addition to a certain few years of age also plenty of heat and dry bright sunshine.

It grows well in a good sandy loam partly hard and well drained.



American Agave, the so-called Century plant which bloomed at the New York Botanical Garden this past summer



Where cones are to be gathered at home the work should be done early, in pleasant weather. Rain closes cones tightly and, of course, those that have lain about on damp ground are likely to be imperfect.

If there be room for more evergreens on a property, Christmas is a fine time to buy them. Norway Spruce trees trimmed with red balls and glass icicles and set in green tubs are charming trees for the baby's first Christmas in the nursery or they may be used as stalwart sentinels for the Christmas doorway. Later they become permanent ornaments for the lawn.

Just see that they don't suffer from drought during their sojourn in the house or on the steps. Dig the hole that is to receive them early enough to avoid a hard freeze. Cover it then, and the filling-in soil too, with straw and burlap so that everything will be in unfrozen readiness for the after Christmas planting days.

When selecting lawn materials at any time it is well to keep in mind this need for decorative material at Christmas time. The family who trimmed this mantle had in its own gardens a wealth from which to select. For their garland they chose the Euonymus vine, for side branches, Cypress sprays. Brown cones from White Pines held the red ribbon bows in place. English Ivy trailed from the white mantle urns, while the great central bowl held a lovely collection of dark Leucothoe and Red Oak leaves, interspersed with the dried silvery foliage of Artemisia, the glowing crimson fruit of the Indian Currant, the waxy white berries of the Myrtle, and the shiny black ones of the Japanese Holly.

HI-LO SMOKERS' STAND BY CHASE

HERE'S a smoking stand that quickly adjusts from 16½ to 25½ inches high because the upper half of the tube telescopes into the lower half. A turn of the ring on the lower tube keeps it at the desired height.

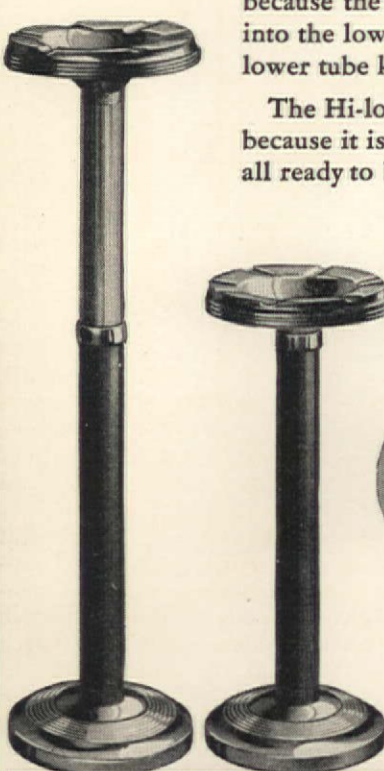
The Hi-lo is easy to mail at Christmas time because it is carefully packed in a compact box all ready to be assembled. Finished in English bronze or combination polished chromium and red or black enamel.

On sale at leading gift and department stores. Prices may be slightly higher west of the Mississippi.

\$1.75 EACH



To empty ashes, the upper tube is pulled all the way out and the cap at the bottom is removed... a quick, clean and easy thing to do.



CHASE BRASS & COPPER CO., Incorporated, WATERBURY, CONN.



Decidedly smart for Bathrooms, this BON AMI package deluxe



Smart, indeed—in every sense of the word! It's smart to keep a good cleanser always handy on the side of your tub or on the shelf—always ready quickly to make spotless basin, tiles, tub, windows, mirrors, woodwork, etc. And Bon Ami in this lovely, *Deluxe Package for Bathrooms*, is so smart in appearance that you're proud to keep it in plain sight anywhere. It harmonizes perfectly with any bathroom color scheme.

Order the *Deluxe Package* from your grocer—along with the regular *Bon Ami Powder* and *Cake* for kitchen and general household cleaning.

Bon Ami is odorless . . . doesn't scratch . . . doesn't leave gritty sediment in tubs or basins . . . and does not redden your hands.



"Hasn't Scratched Yet!"

Copyright, 1933, The Bon Ami Co.

STATEMENT OF THE OWNERSHIP, MANAGEMENT, CIRCULATION, ETC., required by the Act of Congress of August 24, 1912, of THE AMERICAN HOME, published monthly at Garden City, New York, for October 1, 1933. State of New York, County of Nassau.

Before me a Notary Public in and for the State and County aforesaid, personally appeared W. H. Eaton, who, having been duly sworn according to law, deposes and says that he is the Business Manager of The American Home and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management, etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, embodied in section 411, Postal Laws and Regulations, printed on the reverse of this form, to wit:

1. That the names and addresses of the publisher, editor, managing editor, and business managers are: Publisher, Country Life-American Home Corp., 244 Madison Ave., New York; editor, Mrs. Jean Austin, 244 Madison Ave., New York; business manager, W. H. Eaton, 244 Madison Ave., New York.
2. That the owner is: Country Life-American Home Corp., 244 Madison Ave., New York; Stockholders owning or holding one per cent or more of total amount of stock are: W. H. Eaton, 244 Madison Ave., New York; W. H. Eaton, voting trustee for: R. T. Townsend, 244 Madison Ave., New York; H. L. Jones, 244 Madison Ave., New York; J. Austin, 244 Madison Ave., New York.
3. That the known bondholders, mortgagees, and other security holders owning or holding one per cent, or more of total amount of bonds, mortgages, or other securities are: None.
4. That the two paragraphs next above, giving the names of the owners, stockholders, and security holders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company but also, in cases where the stockholders or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner; and this affiant has no reason to believe that any other person, association or corporation has any interest direct or indirect in the said stock, bonds, or other securities than as so stated by him.

(Signed) W. H. Eaton, Business Manager. Sworn to and subscribed before me this 29th day of September, 1933.

(Signed) Theodore F. Gloisten (My commission expires March 30, 1935) [SEAL]

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Send membership pin free and YOUNG WINGS each month free. Send each month's Junior Guild selection for my approval, postage prepaid for an entire year. I will remit \$1.65 monthly or return the book within a week after its receipt.

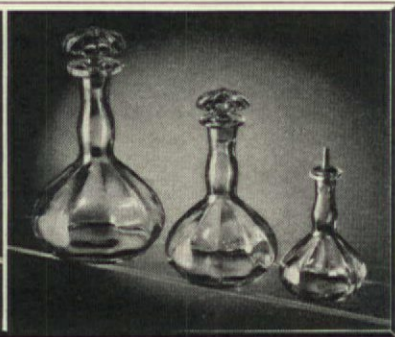
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City..... State.....

GIVE THEM OR KEEP THEM BUT GET THEM!

These are but a few of Fostoria's endless glassware creations in addition to beautiful stemware and dinnerware



An amusingly attractive canape and cocktail set that is as convenient at a "stand-up" party as an extra pair of hands.



A beautifully designed, matched bottle set. Decanter, Cordial and Bitters (with squirter top). Choice of colors, or crystal.



A clever hollow-stemmed twelve-ounce beer glass. Lets you serve beer without transforming your dining room into a Rathskeller.



Regardless of the design of your furnishings, this beautiful prisms candelabra will be sure to make itself gracefully at home.



We call it a "Trindle." Countless discerning hostesses call it the most attractive three-candlestick they have ever encountered.



This exquisite Fostoria bowl has an amazingly ingratiating way of fitting itself in with your dinnerware. Choice of colors.

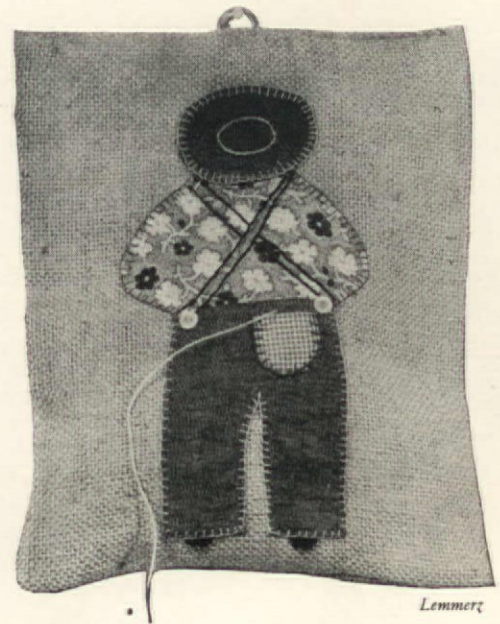
Fostoria glassware comes in both crystal and colors, including the new Regal Blue, Empire Green and Burgundy



THE GLASS OF FASHION

Things to make for Christmas

Designed by Caroline Stansbury Keeler



Lemmerz

STRING BAG

THE burlap string bag is 9 x 11 inches finished. There are two brass rings at the top for hanging it. Patches are cut from blue denim, calico, and khaki. Turn 1/8-inch hems on these and stitch on the machine before applying with blanket stitch in contrasting colors. The feet and suspenders are embroidered in black. Insert a ball of string, allowing the end to escape through the pocket.

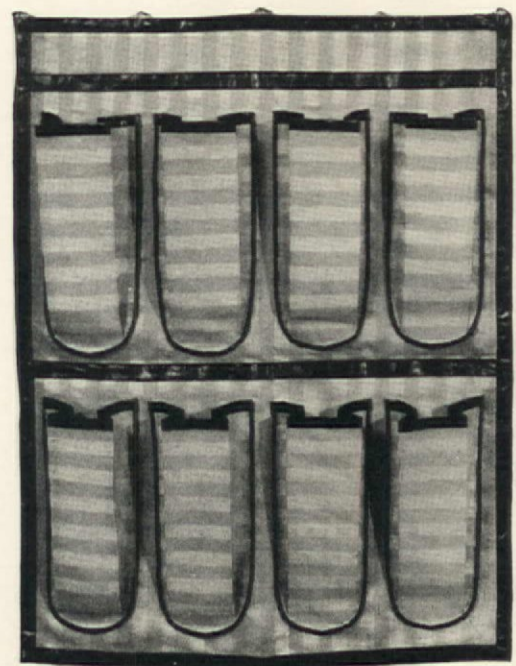
pleated, and finally bound all around before applying to bag.

After all the pockets are attached, back the bag with muslin or chintz of the same or contrasting color and bind all round with inch-wide plain chintz cut on the straight of the material. Place five small brass rings at the top and an equal number of covered dress weights at the lower edge of the bag on the wrong side. Press all pockets before applying.

SHOE BAG

MAKE a foundation 21 x 27 inches of gay chintz or any of the silk moiré or waterproof fabrics. Attach to it eight pockets 9 3/4 inches deep and 9 inches wide, folded in 3-inch box pleats but measuring 5 1/4 inches to outside of binding. These pockets are bound at the top, then

Such a bag will require 1 3/8 yards of chintz 36 inches wide, with an equal amount of contrasting material if all pockets are to be lined. Eight yards of narrow bias binding will outline all pockets, and 3 1/2 yards of folded inch-wide straight binding for the foundation. Five hooks and weights complete this very useful shoe bag.



Mrs. Jones shops for children's books

[Continued from page 14]

story of his everyday life, which is so different from the life of an American boy, is told with skill and sympathy by Irene Mott Bose.

"Eleven-year-old George is wild about horses, so he gets Ross Santee's *Sleepy Black*, the story of a wild colt trained for a cowpony and afterwards for the rodeo. It has action enough even for George.

"Will, who is over twelve, will love *The Half Deck*, by George Grant, mutiny and all sorts of thrilling sea adventure that boys like, based on real experience, too. We are also sending him *Jim of the Press*, a graphic story of a young

Conqueror, down through King George, each with a perfectly stunning colored illustration. It is real history—but history with a laugh in it. Wasn't that luck?

"And here's more luck. *A Book of Americans*, by Rosemary and Stephen Vincent Benét, also in verse, and *such* verse! Read that beauty on Nancy Hanks—yes, I cried a little, too. Others simply sparkle. We howled over Monroe, and they have really gotten a new slant on George Washington and Columbus. No, I don't know the artist, Charles Child, but I am sure we shall hear of him again, because these pictures are gorgeous. This is real Americana and,



In "Ola and Blakken" you will find this illustration of Ola and Blakken and Ola's three playmates

reporter, by Graham Deane.

"Mary Moore, down in Atlanta, is thirteen and a great reader. She gets Caroline Dale Snedeker's *The Forgotten Daughter*, the story of a Greek slave girl in Rome. Mrs. Snedeker's stories always have authentic background, a good plot and plenty of dramatic interest.

"Robert and Louise, you know, are in high school, and very advanced. Both like history and both have a sense of humor, so I wanted something very special for them. See what treasures I found! *Kings and Queens* is an English importation, with clever verses by Eleanor Farjeon on every monarch from William, the

at the same time, history that is refreshingly different.

"I haven't said a word about price, and would you believe it? not one of these books cost over two dollars—some much less! And there are other nice books besides these, new books and reissues of old favorites, such as Kenneth Graham's *Wind in the Willows*, with Shepard's delightful illustrations. I couldn't buy them all. I wish I could!"

EDITOR'S NOTE: We shall be very glad to give advice about any books not mentioned in this article—as to their suitability to the age of the child, etc. Just address THE AMERICAN HOME and enclose a stamped envelope.

Make Rugs

Silk Stockings made this

Woolen Yarn made this

Rags made this

EARLY American rugs from old silk stockings . . . rugs in colorful patterns from rags . . . rich, deep-pile, modern rugs from wool yarns . . . make them easily on your own sewing machine—with Singercraft. Just wind your materials around the Singercraft Guide and stitch to fabric backing. That's all.

Learn this simple craft in 10 minutes at any Singer Shop. Then make not only rugs but fur-like trimmings—fringe for draperies, slip-covers—clever edgings for curtains and luncheon sets—dainty, fashionable dress finishes.

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BOOK OF DESIGNS—10c

Send for the new book of designs for Singercraft rugs and many other articles. Or, get the Complete Singercraft Set for 50c—includes Guide, Book, hot-iron transfers, and full instructions—from any Singer Shop or Representative. Or send the coupon.

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This button identifies Bonded Singer Representatives. It carries color border and month during which it is valid. Border is orange in November and purple in December.

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A HAPPY gift-thought . . . this Six-Way Pillow. For reading in bed, for lounging anywhere in the house . . . 6 delightful ways to be comfortable. Young folks at school or college . . . tired business men or women . . . old folks or invalids . . . will welcome this unique gift. The season's smart color. Japara Kapok filling.

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Adjusts pillow hard or soft. Holds its shape with long use. Identifies the genuine Six-Way.

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Genuine
SIX-WAY PILLOW
filled with comfort

For the home craftsman

A treasure chest for a boy

William Longyear

HERE is a project which should appeal to both father and son. The cruder the materials, the happier the result. No time is consumed in fancy finishes or fine cabinet making. All one needs to make this treasure chest are a cast-off box, hinges, rope, and paint.

How many times have we seen the child ignore the expensive toy for the simple home-made affair which appealed to his imagination! This treasure chest is largely an imaginative thing which does not demand great skill or expense in its construction. The boy may build it himself or the father may create it as a Christmas surprise. The chest will suggest an assembly place for "juvenile treasures" and may at the same time release the strain on the family desk and patience.

This is how it is done. First, secure a box of the grocery store variety or a larger one from the furniture or hardware dealer. If a box is not available, construct one of old lumber. Stained, knotty, used boards are ideal.

To give the chest a sturdier appearance, apply battons all around at top and bottom as shown. The top should hinge just below the upper batton. The largest size barn door hinges and hasps are appropriate.

To produce further the effect of great strength, apply one or more bands of sheet metal, preferably copper, all around the box.

The studded effect is given by using brass upholstering tacks in quantity. These have no value in holding the box and its hardware together so are applied as a finishing touch. They are nailed through the metal strips after holes are punched with a large nail. A generous size padlock enhances the chest in the eyes of the boy. At both ends, attach a handle of iron or rope. Eye bolts

with rings are sold at hardware stores. Larger rope rings, however, are more effective.

There are two methods of finishing the chest, one with paint and the other with stain. The finish being extremely important, though not difficult, we shall explain both methods in detail. Unless you have paint on hand purchase the quick-drying lacquer variety. The outside of the chest, exclusive of hardware, bands and battons, should be painted two coats of dark blue or chinese red. Chinese red (vermilion) is especially attractive when antiqued. If either of these two colors is used on the outside, paint the inside a dull black. Hardware, bands and battons should be painted a flat black and then rubbed off to show the metal.

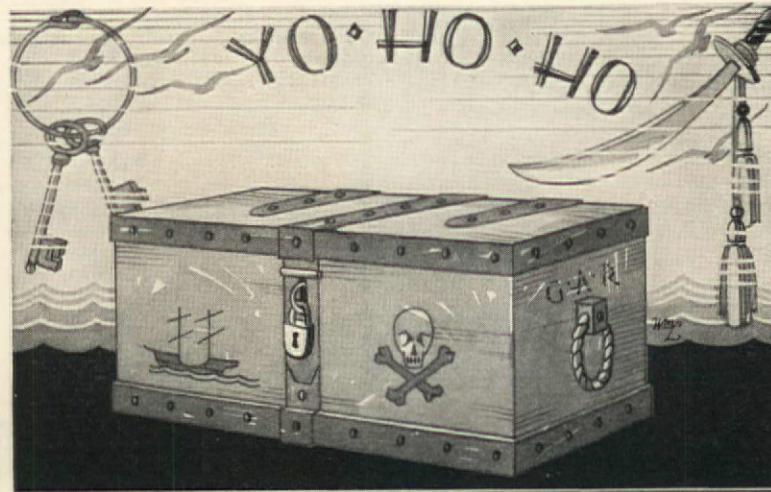
If stain is used, try for a weathered-oak effect. Prepared penetrating stains are good. A satisfactory stain may be made by adding a little black or blue oil paint to a pint of turpentine. Brush this on generously and allow it to soak in. If gray or dark stain is used outside, paint the interior vermilion or red.

Antique all painted surfaces after they are dry by smearing on raw umber oil paint, especially into cracks and corners. Most of this umber may immediately be removed with a clean, soft cloth dampened with turpentine.

Stained surfaces may be shellacked or varnished and then rubbed with rottenstone or pumice to remove the shine.

You do not have to be an artist to draw the skull and cross bones, the little ship, and the owner's initials. These may be applied with paint or carved in outline and dark paint rubbed into the cut.

If you haven't been too precise, the result should reek of the dark mysteries of Davy Jones's locker.



Makes other foods
taste better!



THE clever woman will always serve fresh cranberry sauce because its cheerful color makes any meal more attractive.

Cranberry Sauce is to meats and poultry what butter is to vegetables! It adds flavor, piquancy and tang, and increases the palate appeal of every food it accompanies. Made in 10 minutes—this way:

4 cups (1 lb. or quart) cranberries,
2 cups water, 1½ to 2 cups sugar.
Boil sugar and water together 5 minutes; add cranberries and boil without stirring (5 minutes is usually sufficient) until all the skins pop open. Remove from the fire when the popping stops and allow the sauce to remain in vessel undisturbed until cool.

A colorful recipe book giving 44 ways to serve The Tasty Fruit will be sent free. Write Dept. 37—American Cranberry Exchange, 90 West Broadway, New York.

Eatmor Cranberries STOP Your Rupture Worries!



C.E. Brooks, inventor with that rupture any longer? Learn about my perfected invention. It has brought ease, comfort and happiness to thousands by assisting in relieving and curing many cases of reducible hernia. It has Automatic Air Cushions which bind and draw the broken parts together as you would a broken limb. No obnoxious springs or pads. No salves or plasters. Durable, cheap. Sent on trial to prove it. Beware of imitations. Never sold in stores nor by agents. Write today for full information sent free in plain, sealed envelope.
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FREE BOOK

Homemaking around the globe

[Continued from page 25]

the summer where crops grow for twenty-four hours of the day, all vegetation has a rank growth. Next winter when the flowers are gone and I go down into my root cellar for fresh vegetables, cabbages and potatoes will then have my consideration, but at present I am more interested in the beauty of my wonderful flower garden with its gorgeous array of colors: blue delphinium, golden calendulas, snapdragons, monstrous sized pansies, and sweet-peas of every hue and other flowers too numerous to mention. It seems as if each variety is trying to outdo the other in size and grandeur, knowing its time is all too short.

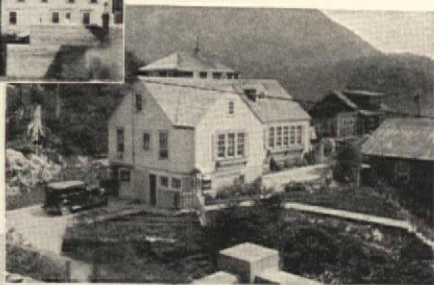
You are wondering what we do for recreation? When King Winter holds sway, skating, coasting, snow shoeing, skiing, trapping are enjoyed as well as long evenings spent in the comfort of a blazing log, with the radio tuned to re-

class of magazines such as the REVIEW OF REVIEWS, ATLANTIC MONTHLY, THE CENTURY, and THE AMERICAN HOME. Not long ago, we chanced to meet a young couple in Alaska doing research work for an Eastern university. I overheard the lady saying to her husband, "Imagine seeing the Harvard Classics up here. They evidently appreciate good bindings too." I really can't tell what they had expected. I think they were even more shocked when my little Eskimo girl wheeled in the the tea cart and served them tea.

In summer we take long hikes and enjoy innumerable picnics. Fishing is a favorite sport. A few weeks ago, my family was invited to spend a week up in the mountains at a friend's place, located on a beautiful lake. We started our long hike of twelve miles up the mountain side at three o'clock in the morning. At this time of the year it was broad daylight. We had two pack horses. One was loaded with our blankets and some provisions. The other horse had two pack boxes, one on each side. One box contained some cartons of fresh eggs and a bundle of magazines; in the other



Homes in Anchorage and Eklutna, Alaska. Courtesy of Mrs. A. H. McDonald and Mrs. Charles R. Smith



box, sitting like a queen on her throne was little Mary, our four-year-old daughter, using a number ten can of fruit as a seat. Thus she rode the whole distance of twelve miles up the steep mountain side, the horse being led by eleven-year-old Betty.

It was a wonderful hike and at every turn on the trail, a most gorgeous view burst upon our sight. It took us just four hours. How restful the big roomy log cabin seemed as we unloaded and settled down for a week's pleasure! What a thrill we got when we pulled out an eighteen- or twenty-inch rainbow trout from the lake! With the binoculars, we spied at one time a band of fourteen mountain sheep, grazing on the steep sides of a craggy peak. Another time brought a big old mountain goat into view. We saw plenty of bear

ceive the news from New York or Chicago or else Japanese music floating in or perchance a lecture from New Zealand or Australia, or with a pile of new magazines at one's elbow, one forgets the biting cold and enjoys the peace and harmony of an untroubled world.

I have never seen any statistics nor do I believe any can be obtained, but from observation, it is my belief that in the comparison of the population of any state in the union with that of Alaska, proportionately, Alaskans read far more and better literature. It is no uncommon sight to see an old Sourdough reading our better

Still Another SMARTER Candles

BY WILL & BAUMER . . .



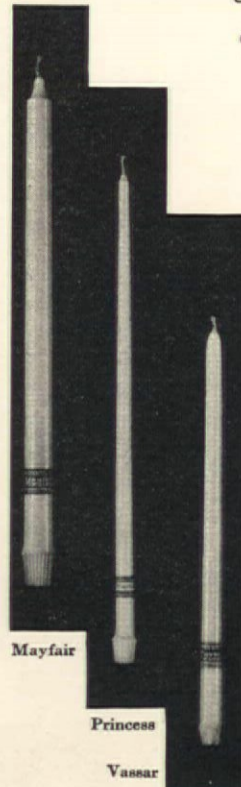
-especially long-burning

● THE TRIP-L-ITE CANDLE

OF COURSE you are seeking — what clever hostess is not? — that new and different note in your table-setting Will & Baumer have created and offer to you the Trip-l-ite — long-burning beyond any other candle of its type. There is no table that these beautifully fashioned candles will not grace. ● Of course the Trip-l-ite, in addition to its charming design, pre-

sents all those qualities of fine candle craftsmanship for which Will & Baumer have been known since 1855. The Trip-l-ite is smokeless, odorless, dripless, with self-fitting end. ● As gifts for Christmas your choice could fall on nothing more flattering than a pair of Trip-l-ites. There is a range of color choice and an unusually attractive package.

THE Waxel CANDLE



TO-DAY'S hostess selects each accessory to her table for its inherent beauty and its gracious adaptation to the harmonious whole. That is why, more and more, smart folk entertain by candle light. And they show a flattering tendency to favor Waxels — proving that good taste consists in a genius for detail. ● Waxels can be had in three styles, Mayfair, Princess and Vassar, in a wide range of rainbow colors. They are featured at all the better shops and department stores in your city.

Waxel TAPERS Free

Send for this interesting folder which contains six tapers in beautiful Waxel colors for lighting your candles.

WILL & BAUMER CANDLE CO., INC.
15 East 32nd Street, New York

"JOHNSON'S WAX POLISH IS CERTAINLY more durable"

says **MRS. HOWARD CHANDLER CHRISTY**



• Mrs. Christy, wife of the well-known artist, has inspired some of her husband's finest work.

• "It is a comfort to know about this economical wax method of preserving the beauty of floors and furniture. Once your things are properly waxed you know they are going to stay beautiful," says Mrs. Christy. No amount of daily wear and tear can damage the surface underneath the glowing wax polish.

• Floors and linoleum protected with genuine Johnson's Wax are sealed against dirt, scratches and stains. No more scrubbing—dusting keeps them immaculate.

• You can simplify your housework and practice real economy by ordering Johnson's Wax (paste or liquid) today. Sold by grocery, hardware, paint, drug and department stores. Send the coupon.

• Rent the Johnson's Electric Polisher from your dealer at small cost.

• An interesting section of the studio-living room in the Howard Chandler Christy home, showing the melow waxed floor. Above the mantel hangs the famous portrait of Mrs. Christy.



For floors and furniture

JOHNSON'S WAX



• S. C. Johnson & Son, Inc., Dept. AH12, Racine, Wisconsin. Enclosed is 10c. Please send me a generous sample of Johnson's Wax and booklet.

Name _____
 Address _____
 City _____ State _____

tracks on our excursions around the lake but we never managed to catch sight of one. We would have liked to have run upon a black bear, but we were not keen to encounter a grizzly, brown or silver tip.

One afternoon we took a ride to the head of the lake, using an outboard motor. Here we saw two massive glaciers, slowly wending their way down to the water's edge. Such beauty as surrounded us, I have not adequate words in my vocabulary to utter. Our Alaskan poet, Robert Service, seems to have been able to express our feelings better when he wrote:

I've stood in some mighty-mouthed hollow,
 That's plum full of hush to the brim;
 I've watched the big, husky sun wallow
 In silver and gold, and grow dim;
 Till the moon sets the pearly peaks gleaming,
 And the stars tumble out neck to crop
 And I thought that I surely was dreaming
 With the peace of the world piled on top.

—LOIS TRACY SMITH.
 Eklutna, Alaska.

You have asked me to write on home-life in Alaska and maybe in a limited way I can contribute some information to your readers if they will make allowance for this being my first (and probably the last) article for publication.

Anchorage is sixty-one degrees north of the equator and on Cook Inlet, a branch

Flowers bloom profusely in Alaska as shown by this snapshot. Two more homes in Anchorage



of the Pacific Ocean. Warmed by the Japanese Current we have about the same climate and length of seasons as the Central States and this should be a surprise to many who think in terms of ice when Alaska is mentioned. At this time vegetation is in full bloom and we have about every flower in the world growing at our doors. Although the days are getting shorter, have been since June twenty-second, we can still read by natural daylight until ten P.M. and at that hour see Mount McKinley which is a hundred and fifty miles north of here.

Beginning in the home, we have what you can expect in any modern town of two thousand people in the States. My home is graced with about everything electric, including range, ice-box, heaters, washing machine and not forgetting the radio that reaches into space, at times, and even gets Little Old New York. Chic Sale would not even get a start up here, as sanitary conditions are as improved as any place in the world. Our drinking water is right from the mountains and by analysis, is pure and healthy to drink without the addition of lime or other minerals. With an Oriental rug here and there and a painting or two to blend an effect, I am trying to explain what one finds in the Alaska homes as my home does not differ from others.

We have a weekly boat service from Seattle and are supplied with everything for the table that

you have outside. We raise an abundance of vegetables and berries here. Fresh strawberries right now (August 1st) are so plentiful that they have no value—get all you want for the picking. Mountain trout is so abundant that you smile in thanking some amateur fisherman for bringing them to you, and then throw them away. The game birds come in after September 1st, ducks, geese, and grouse, and of course during the winter months we have

"WHAT LUCK!

You're just the man I wanted to see!"



At The ROOSEVELT,

meetings like this are an everyday occurrence—you do meet the men you "wanted to see." It isn't luck—it's simply that the men and women of your world naturally stop at the Roosevelt. They appreciate value, in hotel service as in everything else. And the Roosevelt is New York's best value—the least expensive finer hotel.

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 A UNITED HOTEL

plenty of moose meat, mountain sheep, etc.

The Alaska Railroad runs through here for a distance of four hundred miles north to Fairbanks. Eleven airplanes operate out of this point to different parts of Alaska, going as far north as Point Barrow, Alaska. The old days of the dog team are a thing of the past and the mail service to all interior points, is mostly by air. We have miles of good roads and better lakes for bathing than are offered in California. With twenty hours of sunlight pouring down on them—and we do have sunshine up here—you can understand why the water is suitable for bathing.

We have an active Woman's Club which is a part of the Territorial Federation. It is a departmental club and interested in civic, charity, and educational work. Some of the outstanding achievements of the club have been the establishment of a student-loan-fund for the Alaskan College at Fairbanks, Alaska (furthest North college in the world), the Merrill beacon light at the Anchorage Airport, and the establishment of a public library at Anchorage. The social service department is active in charity work, giving a charity ball each year to raise funds with which to carry on.

We have an accredited high school with a superintendent and sixteen teachers and with an attendance last year of 391 pupils (grade and high school students included).

So I would say that home life in Alaska is better than most places and, considering that this is a new country, it might be interesting to your readers to know that we live under normal conditions.

We are very much a part of the United States and it was not necessary to put foreign postage on the letter you wrote me. We always feel like a forgotten people when referred to as living in a foreign land—Mrs. MAUDE McDONALD, Anchorage, Alaska.

I WISH to protest against being called a "foreign" subscriber to THE AMERICAN HOME. Along with the igloos and the ever-present glaciers, another of the prevalent mistakes about Alaska is that we are not a part of the United States. Alaska is at present a territory of the United States with a decided ambition in the direction of statehood.

Now, since I have that off my chest, I will say that I am so pleased that you wrote me about my home. I have had in mind ever since we started to build our little house that it was worthy of being "written up." I am enclosing some rather poor snapshots, one of the interior and one of the exterior, to show you what it is like.

We have the most wonderful wild flowers here. On the tops of the high snow-covered peaks shy little alpenines just as interesting and rare as those which grow in Switzerland make their home. In fact, many of the same varieties that grow in Switzerland flourish here. Collecting these wildflowers, identifying them and establishing them in my garden is an obsession with me. A few miles from Juneau the "dead" glacier, Mendenhall, has receded some four miles from the sea and left a wide moraine. The fields of Iris, Lupine, Eriophorum and many others, growing in these meadows, are indescribably beautiful.—Mrs. J. M. SHARPLES, Juneau, Alaska.

Gardens near the arctic circle

Ella Wilson Hill

FAIRBANKS, a little city in the shadow of the Arctic, flashes with prodigal abandon such a riot of garden color from June until September that it seems a picturesque spot from which to portray what interior Alaska can do in the way of floriculture.

We are by circuitous mountain highway 161 miles south of the arctic circle. The same parallel that runs through Fairbanks on a map of the world slices off the southern tip of Greenland and cuts Iceland in two, yet if you were dropped from the sky on a summer's day you'd go peering around for palms and bananas, misled by the luxuriant flora of our northland.

Fairbanks is built on the Chena River and was once a mining camp, but now with its half-million-dollar court house and "per-

manent" steel bridge (one that doesn't wash out with the ice in the spring) spanning the Chena to fashionable Garden Island, we call the town a city though our homes remain "cabins" whether they have ten rooms or one.

It isn't the inside of the cabins, however, that intrigues the far north homemakers of Alaska during the months of the midnight sun, but the ever changing glory of the gardens and the grounds. Before the snow is gone from the low spots "the man with the hoe," though it's usually a woman, is out preparing the soil for the high-powered sun in its non-stop flight across the growing things north of sixty-three. There you have the secret; twenty-four hours of sun, for while it dips below the horizon at this point, it leaves

[Please turn to page 50]

.To Father .To Grandfather .To Uncle

A SUGGESTION

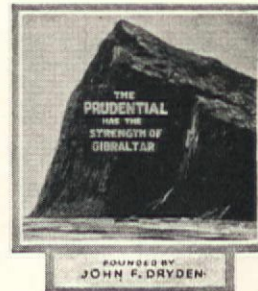
Know a little man eight years old, more or less, for whom you would like to do something really big?

By purchasing an annuity for him now with \$5,000 you can make certain that he will have an income when he reaches middle age which will be the equivalent of a return from a small fortune.

It will be an assured competency for the years when so many find themselves in want of such certainty. Whatever happens to your boy in his business and investments—and you know the average experience—this income from you will be safe, for he cannot touch the principal.

Or maybe it is a small girl to whom you wish to make a gift of independence in her later years.

On receipt of child's birth-date and the age you select for the income to begin, any Prudential agent or the home office will be glad to submit exact figures. Send coupon below.



The Prudential Insurance Company of America

EDWARD D. DUFFIELD, President

HOME OFFICE, Newark, N. J.

MAIL THIS COUPON FOR RETIREMENT ANNUITY INFORMATION

Your name
Address
Birth-date of child
Year you wish income to start

Home Maintenance—indoors and out—completely covered in every issue of THE AMERICAN HOME.

Wonderful Xmas Gifts



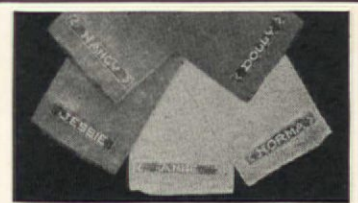
Real "Heidschnucken" mountain sheep skins with long, silky hair. Make beautiful floor rugs—also fine for wall hangings.

NO DYES USED
VERMIN-PROOF

All-black, all-white, or pretty markings of white, black and grey. Overall size—30" x 60".

\$15. POSTPAID

SUNNY CREST FARMS Hampton, Conn. Full size bearskins of the above pelts—with imitation heads—white, black and grey. Prices on request.



NAME FILET TIRÉ HANDKERCHIEFS

Ladies' Filet Tiré Handkerchiefs in 6 pastel colors or white, any name or initials, pure Irish linen, hand rolled hem. Color Range is, peach, soft blue, almond green, buttercup yellow, lavender and champagne. White handkerchiefs 65c, each, 6 for \$3.50. Colored handkerchiefs 75c each, 6 for \$4.00.

The Porto Rican Shop, Inc. 347-B Madison Ave., N.Y. Tel. VAnd 3-8696

Of interest to you?

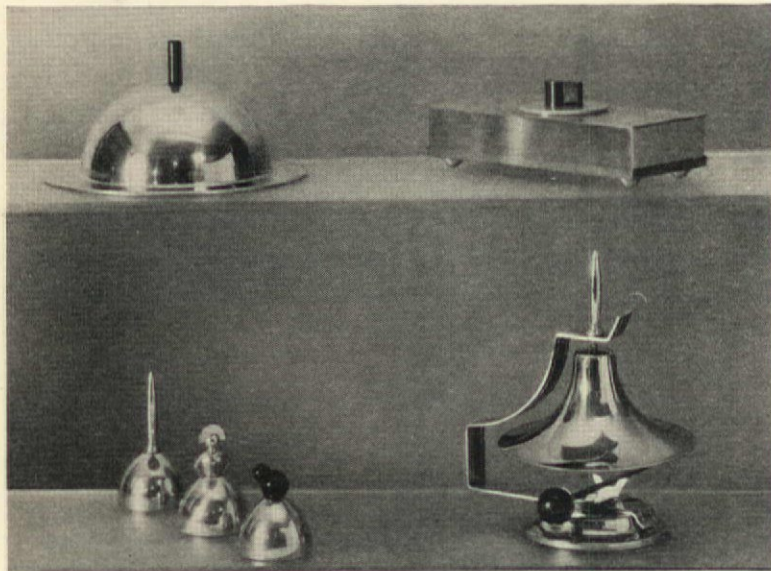
Here is another page of new things for you! And each month hereafter this space will be devoted to these exciting new ideas, which continually come over the Editor's desk and which we simply must

pass on to you while they are still news. Some of them will be important to you, some may not, but they will all be interesting. This month it's gift suggestions—and we do hope you like them!



F. M. Demarest

Victorian, and charming is the pair of porcelain vases above, combining cornucopias and shells, two characteristic motifs. They are in white (everyone likes white this year) and have a grace which suits them to many kinds of uses. On the mantelpiece they would be lovely, and highly decorative as table decoration. Picture them filled with white lilacs, or yellow daffodils, or pink roses! They are from Lord & Taylor



Chromium is the metal used for the covered cheese dish and cigarette box at the left, both with handles of a material that looks like malachite. The little bells, and the big one, too, are also chromium. From Chase Brass & Copper Co.

Paul J. Woolf

Caricatures of people are familiar—but caricatures of animals, and carved ones too, are new! These wooden carvings can suggest your own pets or those of your friends, and would make an amusing gift or collector's hobby. They can be used as decoration in a game room or study, and would be entertaining as dinner favors. From Edward E. Frost



At the right is a pleasant group of furniture for hall or living room. The girandole mirror is framed in mahogany, the wood of the Chinese Chippendale chair and of the little table, with its pierced brass gallery. The price of the table is \$17.50. From Lord & Taylor



A cedar chest in a new form is a pleasant thing to find. Here is one that looks like a small chest of drawers, with its handsome brass handles. It has the advantage of drawer openings, which leave the top free for lamps and decorations. It is a West Branch chest

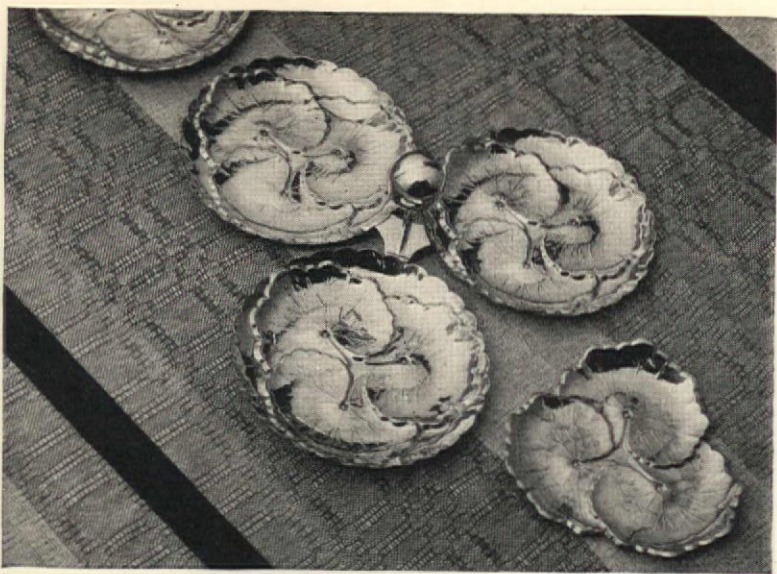


Dana B. Merrill

To make a gay affair of refreshments are the articles above. The pretzel stand carries a gay little painted figure; fringed gingham serves for napkins; and the coasters are of cork with a stenciled design. From Marion Mansfield

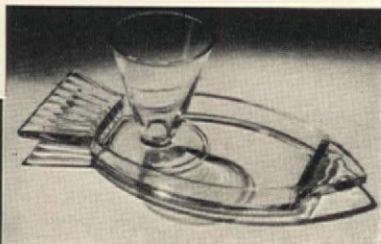


Now the host can save himself a lot of work, for all he has to do is tip the chromium beer pitcher, conveniently swung on a stand, and his guests are served. The stein is made to match. From Russel Wright



Wesley Bowman Studio

For candy or canapés is the three-leaf dish with a handle, a useful and highly decorative piece in chrome and copper. The same leaf design is shown in another version in a single dish. From Bruce-Hunt, Inc.



An individual crystal canapé and cocktail set will keep everything under control at a party and be amusing besides. From Fostoria Glass Co.

E. H. Rehnquist



No invalid could resist breakfast brought up on the bed tray above from Lewis & Conger, with the lovely white Lenox china set, from Orvington's



Diagonally above is a handsome new salt and pepper set in a repoussé silver composition with glass fillers. They are from H. Negbauer & Company, Inc.

For the children's room, nothing could be more delightful than the boy and girl lamps, above, made all of metal and brightly colored. From Chase Brass & Copper Co.

Paul J. Woolf



Dana B. Merrill

From Carbone are the Deruta plate, covered toast dish, and covered soup dish above, the latter shown on a plain white plate with simple green border

Russell Wright has created a compact set for serving beer, including tray with room on it for the beer bottles and six steins in a well-balanced arrangement



F. M. Demarest

For that small space in your room that needs toning up is this provincial "whatnot," where you can put your choicest decorative pieces. The painted armchairs beside it add color as well as design, and the little Swedish wedding mirror reflects the other side of the room. From W. & J. Sloane



INCLIN-ATOR ascending stairs

Heart Attacks Prove Fatal

Avoid Stair-climbing. No longer need you fear its discomforts and dangers. Where physical handicaps of any kind make stair climbing distressing or tiresome these modern conveniences are a necessity. You ride the stairs in comfort and safety.

INCLIN-ATOR

Easily installed on existing stairway, without cutting or defacing stairs; folds against wall when not in use. Finished to match woodwork Electrically operated.

"Elevette"

Installed in stairwell or other convenient place. Will carry medium-size wheel-chair and passenger. Electric operation.

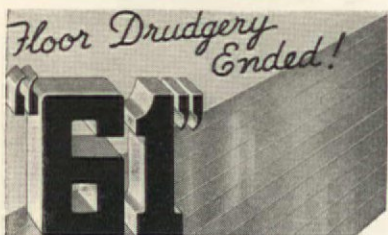
For complete information and name of nearest representative address

Inclinor Co. of America

1462 Vernon St. Harrisburg, Pa.
Originators and Manufacturers of Simplified Passenger Lifts for the Home



Decoration, Gardening, Building and Up-Keep
—you will find the latest and best of it in
THE AMERICAN HOME



QUICK DRYING VARNISH
no polishing rubbing or other care is necessary when you have "61" Quick Drying Varnish on your floors. "61" makes a beautiful, NON-SLIPPERY floor that lasts for years. Heat-proof, marproof, waterproof! Ideal for furniture, woodwork and linoleum. Sold by paint and hardware stores, in Clear, Dull and colors. Color card free, on request, with dealers' names. PRATT & LAMBERT-INC., 63 Tonawanda St., Buffalo, N. Y.

PRATT & LAMBERT
VARNISH PRODUCTS



SANI-FLUSH
CLEANS CLOSET BOWLS WITHOUT SCOURING

Gardens near the arctic circle

[Continued from page 47]

a warm red glow until it rises again perhaps an hour later flooding the earth with a scintillating splendor.

Curiously enough while the thermometer may register ninety in the shade, one can dig down in most places two or three feet and find hard, frozen ground; glacier, we call it. Last July during the hottest weather a neighbor of mine obeying the garden book which counseled the watering of plants thoroughly suddenly discovered she had frozen her precious blooms. The surface water had been drawn out of the well and the deeper, glacial water had nipped the flowers. I am told by Mrs. Valentine Jacob, who with her husband owns one of the most successful commercial greenhouses and gardens in Alaska, that the ground thaws downward in proportion to the amount of cultivation given it. Their gardens are thawed about seven feet deep.

Mrs. Jacob also told me of a peculiar phenomenon which happened to her pansy bed a number of years ago in Flat, Alaska, a mining town south and west of Fairbanks. The bed, about twelve feet square, was still at its summer's best the first week in September when a heavy fall of rain bent and flattened the stalks to about eight inches from the ground, but did not destroy either the buds or blossoms. After three days of downpour there was a sharp drop in temperature and the entire garden became almost immediately sealed in clear, transparent ice. The Pansies, retaining their beautiful color and form, looked out through their crystal encasement upon a curious world until the snow hid them.

Spring came with its sun and rain to wash away the snow, and there were the buds and blossoms, still perfect, smiling up through their limpid enclosure. The ice melted, the blossoms continued to thrive, and the buds opened to the warm spring sun.

It isn't the intense cold of Alaska's winters (though sixty below is pretty cold at that), but repeated thawing and freezing that kills the flowers. If one is careful to cover the plants during about three days of heavy frost the last of each August, he may keep his garden colorful until late September.

In Fairbanks leaf mold is hard to get, for many of the trees, like Birches, Willows, Cottonwoods, and the evergreens, furnish few leaves. Our little city never exulted over her peat-bog until the Alaska Agricultural College and School of Mines (situated four miles from Fairbanks) taught her its value as a fertilizer. The peat is crushed and put through sieves until the particles are made very fine; then, as it lacks some ingredients, it is mixed with either barn or commercial fertilizer.

Some gardens run to towering Delphiniums in varying shades of blue with splashes of the annuals in interesting pinks. Others emphasize Poppies, or Stocks, Marguerites, Zinnias, garden Carnations, or perhaps pink and purple Petunias. Sweet-peas will climb the cabins for seven or eight feet, and may be planted in trenches the middle of May or as soon as the ground thaws.

Violas should always be started under glass if they are to do their best in the gardens later. Snapdragons bloom until the end of the season. I took a picture of a gorgeous Dahlia growing beside a cabin; the blossom was exactly one foot across. The Calendula, California Poppy, and many

[Please turn to page 54]

The Spinet Grand
Reg. U. S. Pat. Off.

A PIANO COMPACT IN SIZE,
MODERN IN EVERY DETAIL—
TONE—ACTION—DURABILITY

Mathushek in the Spinet Grand has made a piano of distinctive beauty and charm. Its size makes it adaptable to any room; and being furnished in various period designs, woods, and finishes it will readily blend with any decorative arrangement.

Endorsed by musicians, decorators, and people of discriminating taste.

See the Spinet Grand at our display room. Or write for illustrated booklet and address of dealer in your locality.

MATHUSHEK
Makers of fine pianos since 1863
14 East 39th Street New York

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FOUR MONTHS PRACTICAL TRAINING COURSE

Authoritative training in selecting and assembling period and modern furniture, color schemes, draperies, lamp shades, wall treatments, etc. Faculty of leading decorators. Personal assistance throughout. Cultural or Professional Courses.

Home Study Course
starts at once: Send for Catalog 12D

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NEW YORK SCHOOL OF INTERIOR DECORATION
578 Madison Avenue, New York City

If you are one of the million with the average purse but better than average taste, then THE AMERICAN HOME is edited for you

EVERY DOG OWNER NEEDS THIS!
"STRIPSLIK" COMB

Does not cut the dead hair, leaving a stubble coat but removes it entirely leaving coat soft and lustrous. Made of steel; strong; rigid; guaranteed to stand the work. One side coarse for stripping; the other fine for vermin and finishing. Adjustable for thick or thin coats, and cats; also good for comb. FREE extra 3% razor-edge trimming blade with each order.

WARNER'S DOG SUPPLIES, Dept. 7 Norwich, Conn.

\$1.50 Postpd.

HOME GADGETS is still selling NONSENSE

And is business thriving? Do we Americans like nonsense. Ask Elmer—if you can find him!

If you want to laugh or make your friends laugh, we'll fix you up with enough mischief for a whole week-end party. Gadgets you won't find in stores—some silly—some provoking—some nice—some naughty or risqué—but all highly amusing, and a few rowdy enough to interest nice refined people.

Here's an example—THE SNAKE HIP-BOTTLE. A snake will jump out of the very real-looking pint bottle as the lid trying to beunt repeat unscrews the cap. You'll get \$10.00 worth of fun from this \$1.00 item. Remit \$1.00 and we'll rush it to you.

Anyway, send for our catalog. That's free.

HOME GADGETS, Dept. 131
200 Fifth Avenue New York City

COURSES FOR PROFESSIONAL AND PERSONAL USE

Interior Decoration
under the personal guidance of
RUTH WADE RAY
DIRECTOR OF
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116 S. MICHIGAN BOULEVARD, DEPT. I, CHICAGO

IT'S NEW AND FASCINATING!

Making Wee-Vees is the popular pastime—now as tomorrow. Wee-Vees are those attractive little coasters you set glasses on. They absorb moisture and protect your table. They bring cries of delight from your guests.

Now you can make a complete set of Wee-Vees in the gayest colors in just a few hours. It's terribly interesting and so inexpensive. Lots of people make and sell Wee-Vees—at a handsome profit.

These useful, decorative little coasters are made with reed and Wee-Vetex. Just thread your needle with Wee-Vetex and sew through the reed in a figure eight. It's easier than knitting—you will enjoy it immensely. Complete instructions furnished. One Wee-Vee in each package is started for you. Wee-Vetex can be furnished in the following colors, Red, Yellow, Blue, Green, Orange, Black. You can make them in one color, or in two-color combinations. Be sure and specify.

Enough material for 8 Wee-Vees only \$1 postpaid. Send today and be the first and smartest in your set.

WEE-VEE STUDIOS 705 Oak St., Winnetka, Ill. P. S.—They make the smartest Christmas gifts!

GIVE this MAPLE CABIN

Vermont Maple Hearts

Fresh from maple-land comes this old-fashioned weathered log "Sugar House" filled to the rafters with 100% pure Maple Sugar Hearts. Made deliciously smooth and creamy by newly-discovered process. The roof lifts off this perfect little cabin, to delight young and old. A unique remembrance; an ideal bridge prize. Mailed individually to any address at following postpaid prices:

8 oz. size \$1 or 7 Cabins for \$6.
1 lb size \$1.50 or 6 Cabins for \$7.50

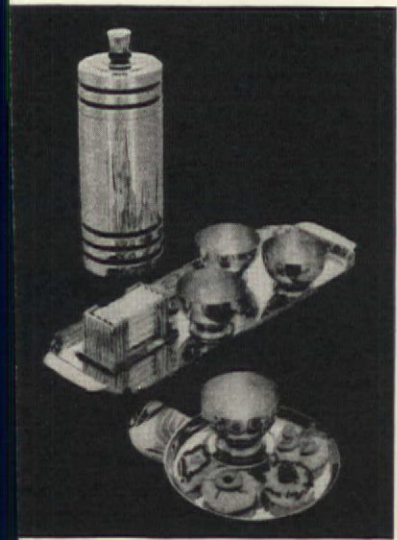
West of Mississippi add 10c per cabin. Price list of maple products and confections free.

MAPLE GROVE CANDIES, INC.
Route 22 St. Johnsbury, Vermont

CHROMIUM

BY  CHASE

Here are brilliant tarnish-proof Chase chromium articles that add interest and charm to your parties... but never add work to busy days.



Cocktail shaker, \$4.00. Cocktail cups, \$.50 each. Tray, \$2.50. Winged Canapé Plates, \$1.00 each. Smokestack Cigarette Server, \$1.00. (On sale at good gift and department stores. Prices may be slightly higher west of the Mississippi.)

CHASE BRASS & COPPER CO.
Incorporated
WATERBURY, CONN.

FUEL SAVINGS PAY COST OF FIREPLACE

Bennett Unit Makes Furnace Fire unnecessary in Moderate Weather

IMAGINE getting the heat of three to six fireplaces from one! That's what the Bennett Fireplace Unit gives you... why it pays for itself by saving furnace fuel during the moderate weather of early Fall and late Spring. Here is healthful heat with-



It cold floor drafts—the only fireplace that draws fresh air from out-of-doors, heats it and sends the heat through the use instead of 90% up the chimney. Scientifically proportioned—won't smoke. Fits into any fireplace designed in new homes; special models quickly installed in existing fireplaces. Sold under a three-point guarantee of superior fireplace satisfaction. Recommended by owners everywhere. Write for Complete Literature. BERNER INCINERATOR COMPANY 43 N. Richards St. Milwaukee, Wis.

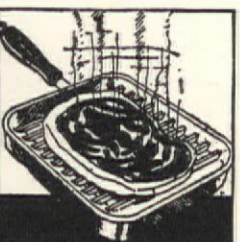
BENNETT
FIREPLACE
TRADE MARK
HEATED FRESH AIR CIRCULATION



A BUTTER TUB FOR THE TREE
For the past two years we have used a tree holder for our Christmas tree which was devised at home. The container is a butter tub which was purchased of our grocer, thoroughly washed, and stained bright green. The cost was very small and the resulting effect that of a potted evergreen. (The tree is illustrated above.) Mrs. S. E. LEWIS, Aurora, Ill.

BULBS FOR CHRISTMAS
Last Christmas I divided my gladiolus with several friends. I selected boxes just deep enough for the bulbs, and arranged a dozen of my choicest ones for each gift. These boxes were labeled and decorated with lovely pictures of "Glads" and tied with Christmas ribbon. They made quite a hit. This idea could be carried out with tulips, daffodils or lilies, or with any bulbs of which you have an over supply. ELIZABETH PENICH, South Boston, Va.

DON'T THROW AWAY YOUR XMAS TREE!
When through with the Christmas tree indoors, do not destroy it but put it out of doors. Every few days break off a branch and place it over a register or radiator. It will give the house a pungent woody odor. MARGARET REYNOLDS, Denver, Colo.



Broiled foods are highly recommended by physicians for the retention of utmost food values. In a jiffy, you can broil steaks, chops, fish, sausages and many other foods with the "HANDY" broiler. What a difference in taste! "HANDY" broiled foods retain all the delicious juices—and the health-giving vitamins. Saves money too—no need to use a whole oven—only a low flame from single burner is needed. Eliminates overheating of kitchen and saves fuel. For economy, convenience and delicious broiled foods, use the new, improved, top-of-the-stove "HANDY" broiler. Ask for it at any department store; hardware or house furnishings store.

\$ Dollar Ideas \$

CHRISTMAS TREE NEEDLES FOR INCENSE BURNER
When you take your tree down cut some of the branches in small pieces about 2 inches long. Put them in a tin can to dry. After a week or two you can put these to use in your incense burner. You will find a very pleasant fragrance by burning these after cooking. Mrs. J. FRITZ, Maplewood, N. J.

TO MAKE A CHRISTMAS TREE
Get a big limb from a thorn tree and put it in a block of wood to hold it. It can be painted silver. Then get small gum drops all colors and stick one on each thorn. It is really beautiful. A small one makes an attractive center for a dinner table. Mrs. E. E. ARNOLD, Lima, Ohio.

CHINESE LANTERNS FOR COLOR
In placing a draped festoon of tiny Christmas tree lights above our fireplace this year, my husband accidentally knocked off a pod of the Chinese Lantern from a winter bouquet on the mantel, and in fun placed it over the white light bulb to avert my possible wrath. (You see, I like winter bouquets, and he doesn't.) It was so astonishingly successful that we found others, varying from green to brilliant orange, for the remaining bulbs, and had a pleasing and novel decoration which was entirely original. Mrs. CURTIS RALPH OSBORNE, Erie, Pa.

FOR TYING UP PARCELS
As the time for tying up parcels is at hand, the following may be a welcome suggestion. I cut strips of organdy from one to two inches wide and roll the edges as though I were going to make a rolled hem, but I roll it tightly and do not hem it. The stiffness of the organdy makes it stay rolled. Then I use it as though it were ribbon. Its daintiness and difference always cause comment. CLARA TAYLOR, Pittsburgh, Pa.

CHROMIUM

BY  CHASE



HERE ARE suggestions for not-too-expensive Christmas presents. Chromium is new... and it's popular because it doesn't need polishing.

- SALAD BOWL \$6.00
- LOTUS SAUCE BOWL 4.00
- VIKING BOWL 4.00
- BREAKFAST SET 3.00

(On sale at good department, gift and jewelry stores. Prices may be slightly higher west of the Mississippi)

CHASE BRASS & COPPER CO.
WATERBURY, CONN.

BRACE UP
BOVRIL
EXTRACT OF MEAT & PLANT

THE ORIGINAL
GOODNESS OF PRIME BEEF
HIGHLY CONCENTRATED
A teaspoonful in a cup of boiling water makes the world-famous beverage—HOT BOVRIL. Selected by Byrd Antarctic Expedition II. TRY IT.
SOLD BY THE BETTER STORES. If not obtainable at a convenient store, use coupon.

WM. S. SCULL CO., 104 Federal St., Camden, N. J.
Enclosed find \$1.00. Please send a 4-oz. bottle of Bovril postpaid to

Name _____ Address _____
City _____ State _____

Everybody should BROIL! with the new top-of-the-stove "HANDY" broiler

--->USE COUPON<---

BEH & COMPANY A. H.
1150 Broadway, New York, N. Y.
I am enclosing \$1.50. Please rush a "Handy" Broiler to me.

Name _____
Street _____
City _____ State _____



LILIES of the VALLEY

An Exquisite Gift!

Grow Them in Your Own Room all Winter
For a succession of bloom from these fragrant and most intimate of flowers, plant Schling's Special Forcing Pips every three weeks in a bowl filled with Schling's Prepared Fibre, and keep well supplied with water. Pips must be planted as received, so place your total order NOW and we will ship the pips 25 at a time every three weeks.

- 12 Schling's Special Forcing Pips, including Prepared Bulb Fibre. \$2.50
- 25 Pips and Fibre 4.00
- 100 Pips (shipped 25 every 3 weeks) with 6 lbs. fibre 14.00
- 12 Pips planted in gift bowl of exquisite pottery 5.00

NEW ARRIVALS!

Two Important Novelties for 1934
The New Annual Canterbury Bells in 2 Separate Colors—Bloom in less than 6 months from seed!

ANGELUS BELL, an art shade of deep rose, and LIBERTY BELL, a lovely deep violet-blue, will bring the glory that is June to your garden next Fall, and will bloom uninterruptedly until hard frost.

SPECIAL DECEMBER OFFER: For orders received before January 1—50¢ a packet—5 packets for \$2.00.

Schling's Bulbs

Max Schling Seedsmen, Inc.
Madison Ave. at 58th St.
New York City



DAHLIAS

CHAMPIONS again in 1933

Winning The American Home Achievement Medals at San Francisco, Boston and Detroit.

Our introductions won more prizes for our customers for largest and best bloom at the 1933 exhibitions than Dahlias from all other sources.

Home of Margaret E. Broomall, Murphy's Masterpiece, Satan, Palo Alto and many other super-great exhibition Dahlias.

BROOMALL-BALLAY-SUCCESS originations lead the world.

WE SELL THEM

Catalog awaits your call.

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(Chas. G. Reed, Prop.)

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Make sure of having this New CATALOG Early

Make sure, because it contains so many fine things. New things which are not to be found anywhere else. None of them novelties, mind you, but all tried and proven choice things in Hardy Plants and Rock Plants.

Wayside Gardens

12 Mentor Ave. Mentor, Ohio
America's Finest Plants and Bulbs

Garden facts and fancies

Edward Barron



Above: Home of Mr. and Mrs. Albert Reichert, New Hartford, New York



Home of Mrs. Edwin Kogin, St. Paul, Minn.

WHEN winter comes with it, insistent call for green foliage decorations wanted for the holiday festivities, there is likely to be a rush to the evergreens in the garden.

Now, it is a fact that you can have the evergreens and use them too—for winter pruning of the evergreens done when supplying branches for interior decoration (if carefully done) is actually good garden practice. Prune your evergreens in winter? Ah, I think I hear someone say "Prune evergreens? Why I never heard of such a thing!" But the fact is that nearly all your evergreens are greatly improved by careful cutting back which not only controls the size but also helps the development of newer branches and makes the specimens more compact, more dense.

But there is another side to the picture. It isn't always the most easy thing to get the evergreens growing in smoke-laden regions and the great majority of gardens are within reachable distance of the smoke belt of some city. Good news, however, comes from the Mellon Institute of Industrial Research (University of Pittsburgh) as told in the following brief account:

EVERGREENS RESCUED FROM SMOKE INJURY

BY L. B. SISSON

A "progress report" of an investigation into the use of a chemical spray solution to remove the "black overcoat" from evergreens is heartening. Three applications of the solution to conifers and Rhododendrons have given them an improved appearance easily visible to the naked eye. While complete data will not be available for several months, enough has already been accomplished to warrant passing on a new bit of preliminary information.

An inspection of leaves taken from plants where growth had practically ceased, and where some of them were dying, revealed that the top surfaces of the leaves were as solidly coated with a black film as if they had been brushed with an asphalt-like paint. As for the Cedars, Spruces, and Pines, they could not

have been dirtier had they wintered in a coal bin.

This film was of unusual tenacity. Water alone had no effect on it. It was composed of ash, soot, and other carbon particles practically cemented to the leaf surfaces by a mixture of tar and unburned oil. All these ingredients of the "black overcoat" had come from the chimneys and stacks of domestic and commercial heating plants. It was remarked that the last winter had seen an increase in the combustion of soft coal for home heating in many cities where previously most homes had burned anthracite or some smokeless fuel.

In making search for a detergent chemical that would not injure the living tissues of the leaves, all the ordinary cleaning agents had to be ruled out but tests started in March and continued into the summer have demonstrated the entire harmlessness of a form of sodium phosphate known as Calgon when applied in properly diluted solution. Sprays of selected groups of evergreens, growing alongside similar plants that are left unsprayed for control purposes, are being made at intervals of three weeks. Later it will be known how many sprays are required to completely remove the film from the leaves. It has already been determined that, in order to get immediate results in one operation, sponging of the leaf surfaces can be added to the spraying, and complete success achieved within half an hour! The Calgon seems to turn the soot, tar, and oil film into a jelly-like mass which stubbornly resists rinsing with the garden hose, but which comes off easily at the touch of a sponge.

"The chief reason for the stunting and death of evergreen plants in smoky cities is the dark coating deposited on the leaves by smoke. There seems to be a popular notion that smoke clogs up the stomata of the leaves and prevents what some people call 'breathing.' Any such

clogging is a minor matter compared to the action of the smoke in screening out the sunlight. The only remedy is to take the dark coat off the leaf. Where this can be done" says Dr. O. E. Jennings, of the Department of Botany, University of Pittsburgh, "the evergreens ought to grow splendidly except where the air is too heavily polluted with sulphur compounds, which also originate in the combustion of fuel."

The Calgon being used in the experiments is applied in a 2 per cent solution in water, accompanied by a small amount of pure soap, largely to assist the spreading action. A small amount of a kerosene solution would supply the same spreading effects and also be good for some insecticidal purposes, if desired.

To make twelve gallons of solution ready for application to the evergreens, one quart of a 30 per cent solution of Calgon is mixed with two ounces of pure soap and then stirred into water. This amount of solution is enough for two thorough sprayings of a dozen ordinary Rhododendron bushes. In the experiments, as conducted, the plants have been kept wet with the spray solution for thirty minutes, and then given a hard rinsing with the garden hose.

In some of the tests not connected with the main experiment, sponging by hand was resorted to on front lawn evergreen clumps. The success was complete and immediate. Blue Spruces that had been as "black as tar" regained their pristine color in a single operation. One of the quickest successes was thus scored at a home where gas is burned for house heating, and where a neighbor on one side has a soft coal furnace and the one on the other side an oil-burning furnace.

The Mellon Institute investigation of the mechanical cleaning of shrubbery will be continued throughout the summer, and further progress reports will be issued subsequently.



Right: Home of Mr. H. L. Beede, Fort Lee, N. J.

The annual Dahlia review

[Continued from page 19]

and form; and another free blooming golden yellow, one of the best growers of the year, is H. R. S. (Seal). King of Yellows (Sagamore) adds to the keen competition in the yellows. A glowing golden color with fine form and depth.

Clear golden color flushed with bronze and with tints of Chinese red is Hillcrest Sultan (Scott) which carried the banner as the largest bloom at this year's show of the West Virginia Society. And traveling this color direction, we come to Fireman (Success) which carried off THE AMERICAN HOME Achievement Medal as the best undissemated variety at Boston. In the big display of the New York Botanical Gardens it was also decidedly outstanding—a brilliant flower, flashy cardinal red with gold flushes and golden tips.

While at both Chicago and Cincinnati, Buckeye King (Golden Rule) was a sensation carrying all the good qualities of its well-known garden mate Buckeye Bride.

Turning now to the pink color group, Eleanor M. Raddell (Felsing) coral-pink shading to deep rose center appeals because of its really clean-cut beauty and its very fine growing habits. Emily Merry (Redfern) old rose may be called an improved Mrs. Alfred R. Seal, brighter.

The sensation at Portland—unusual in form and in a color group that is not overburdened with varieties—comes Washington Giant (Lee's), lavender streaked silver and with silvery petaloids throughout. A large flower on extra strong stems and with good growing habit.

Red with golden tips and large size, winner of THE AMERICAN HOME Medal at Los Angeles is New Deal (Eppler). With this name and its own intrinsic qualities, this flower ought to be popular.

Ohio gives us Harriet Neale (Wickersham-Ruschmohr) which perhaps is best described as a golden Marmion. Refined in form and daintily beautiful. Last but not least in this type group is Monmouth Sunburst (Kemp), a glowing combination of golden bronze with salmon flushes. It has a place among the very best of the "autumn color" types.

We now come to the Formal-decorative winners. Here they are: At New York, Spitzenberg (Travis) was the best undissemated. A flower of curious color—bright rose with rose-red blush. At Bryn Mawr, Helen Lisle (Farnum) cattleya lavender—winner as best undissemated. Elissa Landi (Cordes-Eastman)

bright salmon-orange—best undissemated at Camden. Lawrence Tibbett (Meusdorffer) best bloom in the Show of the Dahlia Society of California. Personally chosen by Mr. Tibbett to bear his name. A large flower, clear peach.

Novelties of the Semi-cactus type were few, but these two were eminently worth while. City of Royal Oak (Reynolds-Fraser) russet, salmon and an outstanding variety; Craig Bissell (Tooker-Fisher & Masson) a gem of graceful beauty on a plant of fine growing habit.

Of the true Cactus Paul Pfitzer (Pfitzer) a German introduction, got as much attention as any novelty variety in the New York Show, and Lois Marion (Detjen) shrimp pink and light buff from Delaware.

And now the small flowered types! Baby Royal (West) coming from England with all kinds



Jack, a new deep colored Pompon

of honors had the most approval. Among our domestic products Jean (Dahliadel Nurseries), Semi-cactus M., almost a duplicate in color effect of California Beauty; Zip (Miller) carmine-red from Oregon, free flowering and with good foliage. Carla (Dahliadel), Semi-cactus M., clean bright tone between tan and golden buff, prettily dainty indeed. Camellia, Dec. M., brilliant flame, the best bedding Dahlia for garden effect. Red Head (Golden Rule), Dec. M., flame scarlet, was one of the outstanding Miniatures of the New York Show. Golden California (Bolsa Dahlia Gardens), Cactus-M. duplicates the well-known Ambassador.

This season there are three outstanding new Pompons Jill (Dahliadel) primrose yellow, margin carmine; Gary (Frame) bright cardinal red; Jack (Dahliadel) rich burgundy.



GOLDEN ECLIPSE

A 1934 Introduction

Unquestionably the finest and most valuable Dahlia of recent introduction. First shown in the A. D. S. Show, New York, where it won the first prizes, both in the Best Undissemated and the Best Formal Decorative Classes. At Brooklyn this year, it won first prize as the best keeping Dahlia. Also Cer-

tificate of Merit at American Dahlia Society Trial Grounds, Storrs, 1933.

This past season it has been used consistently by several of New York's most exacting florists, and with James Kirby (which we catalog for the first time this year) it brought the best prices on the market. It was chosen by the Waldorf Astoria Hotel as a display favorite.

The color is clear golden yellow with slight blushes of salmon on some of the petals, shading to bright rich salmon in the center. A pleasing, glowing combination of autumn colors that is as brilliant under artificial light as in the open. The plant is exceptionally vigorous in growth, ranging from five to seven feet in height, the flowers average from eight to ten inches in diameter with a depth of five inches. They are gracefully poised on strong stems, which can be cut up to four feet long.

For the Dahlia hobbyist, Golden Eclipse is an undefeated Formal that will be outstanding for its form, its brilliant color, and its keeping qualities wherever shown. At the New York Show, all authorities conceded that Golden Eclipse was in better condition at the close of the Show than any other variety on exhibition.

Golden Eclipse was originated by Badetty Brothers, who have achieved a record for high-class cut flower varieties like James Kirby and others. Therefore, we can offer Golden Eclipse to cut flower growers as absolutely the best golden yellow, cut-flower variety extant.

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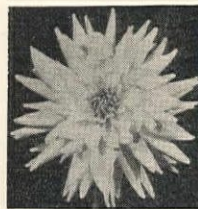
Won't you write for our catalog featuring this great dahlia, as well as Jerome Kern and Colonial Dame, two of the best dahlias of the past year? Our catalog is different. You'll like it.

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Our 1934 catalogue will be another revelation to flower lovers, offering advice and guidance to successful dahlia culture, so presented that you may select the right varieties for any planting at prices in keeping with other plant materials.

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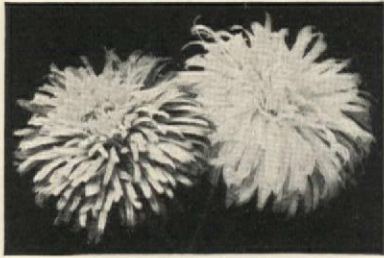
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Box A

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LEE'S DAHLIA GARDENS, Oldest in the State University Place, Tacoma, Wash.

Gardens near the arctic circle

[Continued from page 50]

others seed themselves. The Gypsophila loves Alaska, lives through the winter, and grows anywhere to the height of about three feet.

Rugosa Hybrids and Hybrid Teas are the most successful Roses, and they must be started in the house and treated with great respect if they are to flourish in the Interior, though last year in a garden I saw a pink Tea Rose with forty-two blossoms on it. The Rosa Rugosa (single), which is generally called in the Northland "Sitka Rose" because the original slips came from Sitka (southeastern Alaska), does not do well in the Interior, though its ever-blooming qualities are famous in the coast towns.

The Forget-me-not is Alaska's territorial flower; it should be Pansies in Fairbanks as one simply cannot keep them from growing.

One lingers at the steps of the old log library (part of the block) to drink in the loveliness of one woman's efforts, and then wanders inside going automatically to the garden magazine table. The pictures are rich in dignity, beauty, and charm; and some mean great wealth expended, but I doubt if any stately display is more soul satisfying than these little farthest-north gardens of the world.

Christmas recipes from embassy kitchens

[Continued from page 37]

Polish

15 minutes on a low fire. Take out of the water carefully so as not to break the slices. Pour into another vessel, add carp gravy and boil for a while. Pour gravy over fish after arranging on a platter. For the gravy, use the fish broth in preparing a brown gravy. To this add two teaspoonfuls of honey, spices, and a spoonful of sugar, which have been previously boiled; also add a little salt and lemon or vinegar so as to make the gravy just a little sour. Add skinned almonds, currants, and boiled, diced vegetables.

Spanish

The Spanish feast is usually served at about two o'clock Christmas morning after the people have returned from the midnight mass. The feast consists of several dishes, starting frequently with an almond soup and concluding with numerous sweets.

Italian

at least five hours in a warm place. Then take the rest of the ingredients and mix well. After that you add the yeast, which has already grown and mix till the dough comes off your hands and becomes smooth. When all this is made, you add some white seedless raisins, and some small pieces of candied fruits. After that you make two balls and let them grow. After they are half grown, put a strip of paper about four inches around them and make them grow for at least three more hours. After this bake in a moderate oven for about one hour.

German

work the dough with your hands once more thoroughly. Cover your bowl with a clean napkin and allow it to stand in a warm place for at least three hours until the dough has well risen to at least double its former size. Then drop it very carefully on a wooden cake board. To make the stollen fold over the dough as you would an omelet and allow it to stand once more in a warm place till it has again risen at least one third of its size. Bake slowly in a warm oven and sprinkle it with sugar.

A Dickens Christmas dinner

[Continued from page 7]

After digestion had gotten under way, someone proposed that we play a game of blind man's buff, as they did at Dingley Dell for as Dickens tells us, "it is good to be children sometimes and never better than at Christmas when its mighty founder was a child himself."

We played Charades, using incidents from Dickens' stories, after which "there was a great game of snap dragon." And "when fingers enough were burned with that" we remembered the Fezziwig party. Then Aunt Martha struck up some old-fashioned dance music and "young people were off and the old people too. The Fezziwig spirit had captured us all."

Neighbors began dropping in, we lighted up the candles and the Christmas tree, for it was entirely dark now. Then Annie Ross came to fill the gigantic cut-glass bowl with steaming cider punch and there was a little supper for those who could eat again; "a clear, transparent juicy ham garnished with cool green lettuce leaves and fragrant cucumber . . . crisp cakes and other pastry, short to eat, with cunning twists," and "things" which to Mrs. Peerybingle "were chiefly nuts and oranges and cakes and such small deer."

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Year after year it has been my privilege to breed and introduce some of the world's finest dahlias. I have for 1934 and 1935 a rich selection of fine exhibition and garden varieties to offer. They will take their place along with Kemp's recent year introductions as leaders of the dahlia world. For 1934 I am offering 5 wonderfully fine new varieties, one of which was the winner of The American Home Achievement Medal at the Camden, N. J., Show, October 9th.

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JAMES VICKS, 251 Pleasant St., Rochester, N. Y.

Direct Mail Seed House

It was the punch that lighted every eye, for our spiced cider punch is an exciting liquid, a family heirloom. Here is the recipe made grandpapa's way.

SPICED CIDER PUNCH

- 1 quart hot tea
- 1 gallon sweet cider
- 5 lemons' juice
- 5 oranges, sliced
- 1 1/4 pounds brown sugar
- 3 sticks cinnamon
- 1 tablespoonful allspice
- 1 tablespoonful whole cloves
- 2 pieces whole mace
- 1/2 teaspoonful salt

Mix lemon juice, sugar, cider, and tea and the seasonings and boil fifteen minutes. Add orange slices and serve hot, "seasoned with bliss."

One rule we observed in taking cider punch, no one had a first sip until grandpapa gave his toast. He said it like a prayer, "A merry Christmas to us all, my dears, God bless us!" And we answered as we always do in the words of Little Tim, "God bless us every one!"

This page for children only!

[Continued from page 35]

for a long time, sometimes over night. Sprinkle a board with powdered sugar, pull the Delight onto the board, cut in cubes and roll in powdered sugar.

PEANUT BUTTER CANDY

Do you and your friends like the flavor of peanut butter? Well, I just remembered that the "best ever" peanut candy can be made by using the recipe for Vanilla Butter Creams, but instead of butter use peanut butter—3 tablespoonfuls if you want to. Be sure and roll it into small balls and roll them in powdered sugar. Um-m, they are good!

And what box of candy is complete without fudge and penuche?

UNCOOKED FUDGE

Uncooked fudge keeps fresh longer than any fudge, if put in a closely covered jar. You will need for this:

- 1 1/4 pounds confectioners' sugar
- 3 tablespoonfuls cream (or evaporated milk)
- 1 egg yolk and white separated
- 4 squares (1/4 pound) bitter cooking chocolate, melted
- 3 tablespoonfuls butter melted
- 2 teaspoonfuls vanilla

Mix sugar and cream, add unbeaten egg yolk, stir well until thoroughly blended. Add melted chocolate and melted butter mixed together, then when all is mixed well, add stiffly beaten egg white and vanilla. Mix again, and knead for 5 minutes or even longer. Pack in butter tins to harden. It will take some hours

to be just right. Cut in cubes. This is darker than cooked fudge.

CHOCOLATE FUDGE—COOKED

- Put in a good-sized saucepan
- 2 cupfuls granulated sugar
- 2 squares chocolate grated (or melt the chocolate in the pan before adding sugar)
- Pinch salt
- 1 tablespoonful white corn syrup
- 3/4 cupful rich milk

Cook, stirring steadily, until a little tried in cold water will form a soft ball when rolled between the fingers. Take from fire, add 2 tablespoonfuls butter and 1 teaspoonful vanilla. Beat until it begins to stiffen, then turn into a well-buttered pan. When set and cool, cut into pieces.

PENUCHE

- In a large saucepan put
- 3 cupfuls light brown sugar
- 1 cupful rich milk
- Pinch salt

Cook, stirring steadily, until a soft ball will form when tried in cold water. Take from fire, add 2 tablespoonfuls butter, 1 1/2 teaspoonfuls vanilla and one cupful broken, or coarsely chopped walnut or pecan meats. Cool a little and then beat until it begins to stiffen. Pour into well-buttered pans. When hard cut into pieces.

When I was a child I remember a neighbor coming in with a treat which she showed us how to make. It was made as penuche but maple sugar was used in place of brown, cream in place of milk, and butternut in place of walnuts. How delicious that was, but also how rich and rather expensive.

Here we are at the end of the recipes, but there awaits the interesting leisure of packing the boxes. Be sure and use a pretty paper napkin, and then a lining of heavy wax paper, for dainty appearance and best results. And do not crowd the pieces of candy, or you will spoil both your work and the effect you are striving for. And here is *success* to you!

CHILDREN'S PARTIES—PLANNED AND MANAGED BY THEMSELVES

NOT being of the school that thinks too much fuss is made over Christmas anyway, I advocate more and better children's parties, before, during, and after the big day. And let the children themselves do the planning and preparing, as far as it is humanly possible; all mothers, sisters, cousins, and aunts to be kept well in the background.

Remembering that children almost always love to act, to dress up, and to have an audience, a few hints in the right direction will bring charming results in the form of spontaneous tableaux, to which the parents of the actors are invited, which is turning the tables very neatly. With one

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adult, the family trunk of cast-off clothing—no longer smart but "still good for something"—and a large paper of safety pins, a small group of children will develop into a Moscow Art Theatre over night. Only be warned—on no account allow more than one rehearsal.

Give them the bare idea, such as the acting out of an old Christmas carol—"Good King Wenceslas," or more recently and humorously, A. A. Milne's "King John Was Not a Good Man"—and let them plan it all. Out of doors or inside, these are both good. After the performance, light refreshments—tea and cakes—to be served by the ladies of the cast, ably assisted by the gentlemen.

Out of doors is so uncertain, but if there is the blessing of snow, nothing is more fun than sculpting in it with prizes for the best animal, Santa Claus, or whatever, followed by a molasses pull (the snow being very useful then), and hot cocoa and cookies, or perhaps a Christmas cake.

If there is a place for skating, then let all the children in the neighborhood put on an ice carnival of their own. This requires grown-up supervision only in the form of referees and judges of the events, and transportation of picnic hampers of food.

After the events on the ice—racing, figure skating, team skating, and even skiing if there happens to be good snow—the contestants might gather around a living Christmas tree and receive their prizes in the shape of homemade Christmas stockings. The Christmas tree should be decorated with the food of the party, wrapped gaily and strung on the tree.

Children really have so much to do to get ready for such a carnival that it might well be given for some charity, the children's ward of a hospital, for example. If they are divided into groups, say a sports committee, a refreshment committee, and grounds committee, each can take over his own work and do it awfully well with a very occasional helping hand. The sports committee to plan, schedule, and invite the judges of each event; the refreshment, to plan and make, wrap, and arrange for the dispensing of the food. Hearty sandwiches and stuffed fruits, candied apples and bunches of grapes, are grand after skating and look lovely on the tree, with vacuum bottles of hot chocolate. The grounds committee sees to the selection of the tree and any decoration along the shore—if the pond is small, to the sweeping of the ice—and that there are benches or blankets to sit on between events. This committee also arranges for a bon-

fire if possible, and lighting of the Christmas tree if the party is a supper. Lanterns on trees around the pond are charming and give plenty of light. If there is an entrance fee, the sports committee looks after taking it and quite a lot of money can be easily made this way, and if all the food is donated, by several families, a very festive party can be had for a very small cost to any one person.

A last day at school carol singing party is often a great success and a very pleasant way to see that the less fortunate children are not neglected entirely. There must be a tree, of course, entirely decorated by the children, all decorations to be planned and made by them; and again homemade Christmas stockings play a very important rôle as they are to be filled with gay little things to make every one have a really merry Christmas. Perhaps some of the children could be persuaded to part with some toys they have had, and thus arrange an exchange that leaves most in the barest spots.

If, instead of the home mantel, these stockings are hung on the tree with name cards, there can be no mistakes made and no hard feelings. If the tree is not possible, laurel roping with the stockings attached is lovely if the children form a line and carry it into the school room singing some good carol like "Noël, Noël," which they and their music departments all love. Carol singing parties have an exciting quality anyway, especially with a few bell ringers chiming in at the right moments. Or if there happens to be a school orchestra this is where the fiddlers play the leading rôle.

The old custom of singing carols from house to house on Christmas Eve is not a bad notion at all, it has only fallen into bad hands of late. And after the singing is a perfect time for a supper party, complete with suppressed excitement, surprise, and Father Christmas.

When the children are all seated and busy with sandwiches and chicken (the eternal creamed of the younger set), Father Christmas rings the doorbell, and leaves a large decorated basket for the host, filled with many small and brilliantly colored packages for the guests. All the favors and candies and little trinkets of party, instead of being on a table are in the basket, and the young hosts hand them out, with a few appropriate remarks.

Perhaps the loveliest party of all is to make the trimming of the family tree a ceremony, with the entire household singing "Tannenbaum" and "Silent Night" ending with "Merrie Christmas to All and to All a Good Night"



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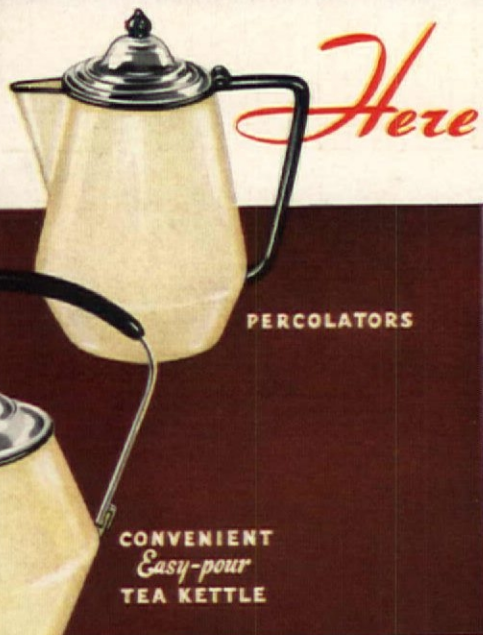


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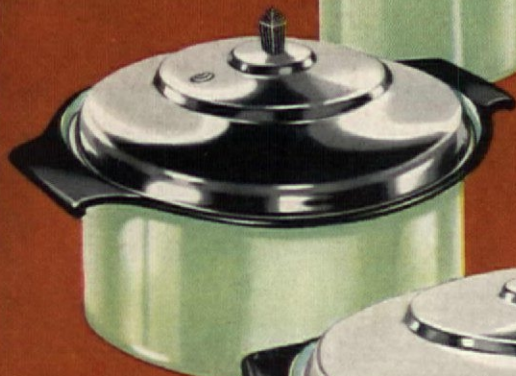
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