NOW KITCHEN WASTE

GENERAL ELECTRIC has banished garbage from the modern household with the new G-E Disposall, an electric kitchen waste unit that can be installed in your present kitchen sink.

Messy accumulation of kitchen waste is no longer necessary. Now it goes down the sink drain where the Disposall quickly and quietly reduces it to a pulp—and flushes it away! There is no odor. Pipes will not clog. The Disposall cares for 98% of your kitchen waste—everything from peelings to bones—at an operating cost of less than a cent a day!

This electrical garbage man is a simple rugged mechanism built for long years of hard service. Not an experiment—the Disposall has been in actual use for two years under all conditions. It's a proved convenience—product of the world's greatest electrical laboratories—General Electric's latest contribution to better living.

The Disposall can readily be installed in your present sink. See it in actual use and you'll realize that some day every modern home will dispose of garbage this swift, healthful and sanitary way.

Now you can stop saving garbage—say good-bye to unsightly and unhealthful garbage receptacles and to the most unpleasant household problem. The Disposall is sold on convenient terms. The coupon below will bring you full details without obligation and point the permanent way to "good riddance for bad garbage".

GENERAL ELECTRIC

1. Kitchen waste goes down the drain of your kitchen sink—it is reduced to a pulp and flushed away quickly and quietly by the G-E Disposall.

2. There is no odor. Pipes will not clog. The Disposall has been successfully used for two years under all conditions. Operation cost is less than a cent a day.

At the left is shown a mechanical view of the new G-E Electric Disposall that obsoletes unsightly and unsanitary garbage receptacles. When installed in the sink the unit is completely concealed from sight within attendant cabinet enclosure as illustrated.
GIFT OF FREEDOM
from General Electric

Once again General Electric makes an important contribution to the art of better living!

Freedom from heating worries! Freedom from firing drudgery!

Freedom from hot water troubles! Those are but a few of the

benefits offered by the amazing G-E Oil Furnace.

Here is a furnace designed and built expressly to heat your

home more efficiently—more economically. A single, compact,

inerted unit—different in appearance and different in opera-

tion from all other types of heating units. Even the basic principle

of heat generation is different.

Every drop is vaporized

when it enters the

combustion chamber. And every tiny particle is completely consumed

in what is known as the marvelous "Inverted Flame". Burned quietly—and without

noise... safely, dependably, economically.

This is but a small part of the whole remarkable story of the G-E Oil Furnace. It's

the best type of automatic oil-heating equipment that money can buy—and the cheapest to own! Mail coupon for free copy of

absorbing booklet "Luxurious Heat" or, better still, get in

touch with the General Electric Oil Furnace dealer in your city.

OTHER OIL FURNACE
CAN BE LIKE THIS!

LUXURIOUS HEAT. Maintains an even temperature automatically. Provides an abundance of hot

water 24 hours a day. Beautiful in form. Quiet, clean and odorless in operation.

Oil is burned in an electrically-welded steel

automatic safety control shuts off the fuel

in less than 4 seconds. The self-oiling mechan.

is protected from dust and dirt.

ECONOMICAL. The new scientific method of burning

permits the use of cheaper grades of fuel oil.

COMPLETE UNIT. Every part is designed to

work together. A compact, coordinated

unit, designed, built and warranted by the General

Company.

RESEARCH KEEPS G-E YEARS AHEAD!

The General Electric Oil Furnace with its

magical "Inverted Flame" has upset all pre-

vious ideas about oil heating. Don't miss the

new booklet on this oil furnace.

Name:

Street Address:

City and State:

GENERAL ELECTRIC OIL FURNACE


3
LEWIS EDWIN THEISS

Perhaps some of us have overlooked the fact that the need of social security, like charity, properly begins at home. In most cases that need is far greater than we realize. Because we have not looked far enough ahead we go on blissfully, courting disaster for our families. At least failing to make certain that disaster and difficulty do not come to them, when, through the exercise of proper forethought, we might make sure not only that disaster is avoided but also that our families enjoy all or most of those benefits and pleasures that a right-minded person envisions for those dependent on him.

What are some of these benefits and pleasures? First, every householder desires protection. He seeks protection for his parents, for his wife and children, and for others who have a just claim upon him—in short, for all his present or possible dependents.

He earnestly desires an assured income, that will be received regularly, no matter what fortune befalls him. He hopes for a home. He wishes to educate his children. He looks forward to vacations and travel, and the ability to bestow generous birthday, anniversary, and other gifts. Funds with which to start the present or possible dependents.

Finally, he desires ample bank balances, upon his passing, to pay all the costs incident to death and burial, to care for his family during the ensuing months of readjustment, to clean up his debts, to pay off any existing mortgages, to take care of estate settlement costs, and to save his estate from shrinkage through forced sales made to get cash to meet inheritance tax requirements. Furthermore, he certainly wishes for a continuing income to care for his family after his passing, and especially to care for unwed daughters who may be unemployed, and incapacitated or otherwise unfortunate before marriage. It is a rare person, indeed, who does not have very real and pressing need for greater social security.

Is there any way for the householder to accomplish all these purposes? There are several. He may possibly make great sums of money through fortunate business deals or lucky speculations. If his income is generous enough, he may save large sums of money; but to do so, he will doubtless have to live through a long working term. In any case, there is the rub—the uncertainty of life tenure. Yet there is an assured way to accomplish many or even all of these ends, and that is through the use of insurance.

A simple life policy provides protection for dependents, just as a fire insurance policy provides protection for buildings, and is so well understood that it need not be discussed here. It may, however, well be the foundation stone of one's insurance structure.

Once protection has been secured, however, the householder will quite naturally endeavor to achieve some of the other benefits enumerated; and probably his first aim will be to secure a home of his own to enjoy.

Can insurance help him here? Most assuredly. No matter whether he pays for his home through a small savings or mortgage, or some combination of the two, if he has the building and loan amortization plan, he must almost certainly first own his building lot. A short-term policy will help him to accumulate the funds with which to pay for it. Of even greater service in the acquisition of his home, however, is a term policy to cover the mortgage period. It is a rare householder who pays off his house mortgage in less than ten years. Under the building and loan plan, he will be nearly twelve years in paying for it. And this plan enables him to clear off his mortgage sooner, probably, than he will do under the straight bank loan plan. At least, it usually works out that way, so difficult is it for the average man to accumulate the relatively large sum he needs to take up his mortgage at the end of the loan period. Furthermore, in case he makes some reasonable payments on the principal, the bank would probably rather have him renew the loan than pay it off entirely. So the borrower renews it.

The point is that under any system, it takes a long time to get clear of a mortgage. Is there the danger? Are you certain you will live to pay off your loan? Are you sure you will be alive even five years from now? You are not. And if you die, what does that unsatisfied mortgage mean to your widow and to other members of the family? Usually it is like the straw that broke the camel's back. The chances are that you cannot provide enough income to cover your family's living expenses, educate the children, and pay off the mortgage. Therefore, what you have left your widow is not a home but a terrible problem. In too many cases widows thus situated go through a dreadful ordeal in an attempt to save the home, only to lose both it and their health in the end.

Such tragedy is so unnecessary. A term insurance policy for the amount of the mortgage, covering the years that indebtedness is to run is both a cheap and easy solution to the problem. If you get your mortgage paid off, well and good. Your policy—probably the cheapest of all forms of life insurance—has cost you little, a mere fraction of what most men spend in the same length of time for tobacco. If you die before the mortgage is lifted, the term policy accomplishes that end for you. Then your widow has the home free and clear, and can use every cent of any possible income for living expenses and the education of the children.

Do you know how much it takes to educate a child? If you want a child to have college education, you must be prepared to pay out $600 to $1000 a year for four years, the actual sum required depending upon what college the child attends, how far that college is from your home, and how comfortably you want your child to go through college. A very fair average cost would be perhaps $750 a year, or $3000 for the entire college course.

Have you that sum ready in the bank? Will your income permit you to spend that sum annually on one child? And are you sure that you will have either a bank account or a

By buying the small motor car he saved enough to pay the insurance premiums that would enable him to have a nice fund through insurance. Taking his wife and his three children, and a small, low motor car, bought expensively for the purpose, he sailed for Europe and several months there, motoring from coast to country. Having his own transportation was wholly independent of railroads and tables, and could seek out inexpensive but delightful hostleries in the smaller centers avoiding the heavy costs encountered by an average tourist in the big cities. He rep that it cost him no more to live and move in Europe than it would have cost him to stay at home. The extra cost was in the steamer fare. By buying the small motor car he saved the lowest possible transportation rate on The sum he had accumulated easily paid for this magnificent family outing.

What a limited-payment insurance did for this minister and his family, a similar policy will do for you. It can be used thousand different ways. You may have to give your wife a wedding present, or pay your twenty-fifth wedding anniversary,
Mrs. Pitt Took a Ride in her Husband’s Car

—THEN SHE BOUGHT A PLYMOUTH, TOO!

“THE FIRST TIME I rode in my husband’s Plymouth,” says Mrs. William Pitt, of Meriden, Conn., “I knew I wanted one, too. I was just spoiled for any other car!”

“The Plymouth is so roomy... the seats are easy chairs... it’s so easy to drive that I never tire. And, since interior decorating is a practical hobby of mine, I am quite in love with the beauty of this new Plymouth, inside and out! And it’s amazingly economical to operate.

“We all like the way Plymouth rides. It makes even the roughest roads seem smooth... if that’s a real blessing, no matter whether we just drive a few miles or go on a long trip it takes two or three days.

“Above all, I feel so secure... knowing my car has a Safety-Steel Body and double-action Hydraulic Brakes!”

“Look at All Three” low-priced cars: you’ll understand why Mrs. Pitt is enthusiastic. See your Chrysler, Dodge or De Soto dealer today!

EASY TO BUY: Today, you’ll find that Plymouth is priced with the lowest... its terms as low as the lowest, $25 a month buys a new Plymouth. The Commercial Credit Company has made available to all Chrysler, Dodge and DeSoto dealers low finance terms that make Plymouth easy to buy. Look into this today!

$510 AND UP, LIST AT FACTORY, DETROIT, SPECIAL EQUIPMENT EXTRA

“THE WHOLE FAMILY likes Plymouth’s safety, economy, comfort and style!”

(Left) “MY PLYMOUTH is so comfortable, easy to handle, I never get tired driving it.”

“I’M STILL AMAZED that a car so luxuriously comfortable and well appointed could cost so little!”

— TUNE IN ED WYNN, GRAHAM McNAMEE AND ALL-STAR CAST, TUESDAY NIGHTS, N.B.C. RED NETWORK

PLYMOUTH BUILDS GREAT CARS

AMERICAN HOME, AUGUST, 1936
AUGUST, 1936

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Mrs. Jeann Austin, Editor

Charlotte Eaton Conway, Associate Editor

"If you want the truth—

go to a child." And the old saying is certainly true, isn't it?

Here was the case of a young woman who, in spite of her personal charm and beauty, never seemed to hold men friends.

For a long, long time she searched her mind for the reason. It was a tragic puzzle in her life.

Then one day her little niece told her.

* * *

You, yourself, rarely know when you have halitosis (unpleasant breath). That's the insidious thing about it. And even your closest friends won't tell you.

Sometimes, of course, halitosis comes from some deep-seated organic disorder that requires professional advice. But usually—and fortunately—halitosis is only a local condition that yields to the regular use of Listerine as a mouth wash and gargle. It is an interesting thing that this well-known antiseptic that has been in use for years for surgical dressings, possesses these unusual properties as a breath deodorant. It puts you on the safe and polite side.

Listerine halts food fermentation in the mouth and leaves the breath sweet, fresh and clean. The entire mouth feels invigorated.

Get in the habit of using Listerine every morning and night. And between times before social and business engagements. It's the fastidious thing to do. Lambert Pharmacal Company, St. Louis, Missouri.
AMERICAN MODERN—a rationalized type

The American house of today certainly expresses her contemporary urge in terms of moderation and restraint, her desire being for "a modern house; nothing hard or extreme, yet one expressing the potentialities of the new deal."

As Mr. Parmelee explained, "Miss Kelly came to me with definite ideas as to the style of house she preferred but with no notion as to the form it was to take. In other words, she was an ideal client. On one point we were in hearty accord from the start: not to build anything for oddity's sake as most modernistic designers seem to think necessary.

"Following a conference in which the size and number of rooms and their general disposition were determined, I set to work to devise a plan to meet all practical requirements and, at the same time, to express the modern elements of beauty. I believe speaks for itself. I am frank to say there is room for improvement, but that applies to everything I have done. On the whole I feel fairly well satisfied and I am particularly gratified that Miss Kelly is thoroughly pleased and has said she 'wouldn't change a thing'."

Being artist as well as decorator, Miss Kelly very wisely chose a picturesque site on an eminence among the rolling Westchester hills. From every angle enchanting vistas arise. Vari-colored roof tops carpet the ascending slope and at the back of the house the land drops abruptly away, the valley widens to reveal the Empire State tower rising wraith-like on the far horizon.

In charting his stylistic course the architect frankly refrained from making an easy appeal to the eye by employing brick.
facing of risers to steps leading down from
relieving the black and forming a painted white, in lieu of the more
popular concrete as a building medium. Yet he used no adventitious aids other than the fol-
lowing of stream lines of fashion to give it the modern slant. In the mass he fashioned the
walls up to the second story sills of brick
facing. Above this point they are of metal
formed for effect of rust resisting iron ribs. The
roof is of metal and the sturdy chimneys of
brick are painted white like the walls.

By stressing the horizontal lines of the win-
dow groups, stepped sills, flat dentiled cornice,
and deep over-hanging roof, he accentuated the
modern flair for sharp contrast. The black ac-
cents of window frames silhouetted and the
go, only the decorator is competent to see.
This young person is an extremely ver-
young woman. Not only is she a contem-pi-
rials but, apart from other accomplish-
ments, is also by way of being a skilled design-
interiors, along with the sharply defined ever-
green planting lent the composition the em-
phasis of the new technique.

A gravel drive leads up from the public high-
way and encircles the house. A stepping stone
path embedded in the terrace leads to the classic
recessed doorway, the latter lighted by a single
panel of stained glass in the prevailing yellow
and green of the lighting scheme.

The lighting throughout the house, mostly of
the diffused type, is interpreted in a frankly
modern manner by Maurice Heaton. In the liv-
ing room, reached from the small hall, an in-
verted pyrou is hung within an inch of the
ceiling, to allow of a little spill light to filter
through. All fixtures are of chromium finish and
half cylinder in effect to give a crisp impressive
sense of form and unity.

The first item to hold the eye on entering is
the flexibility of the floor plan, involving as it
does, a large living room on a slightly lower
level than dining room and library at either end.
The black linoleum floor covering, so beloved of
modernists, is broken in the living room by an
all-over star repeat and in the dining room by
a border design of stars—both very effective.

A smart accent in the ensemble is the white

facing of risers to steps leading down from
rooms, relieving the black and forming a
unusual and effective contrast.

The decoration is Directoire combined
the contemporary. And this brings in Miss K
whose exquisite taste and pleasing personal-
a potent factor in the success of her mo-
home. For while the designer assumes all res-
sibility for the architectural aspect, he fran-
adsists the fact that so far as aesthetic va-
go, only the decorator is competent to spe-

The living room keyed in modern feelin
for its chef-d'ceuvre a stunning cast stone
place banded with monel metal, representin
last word in modern architectural design,
it is a mirror echoing a view of the lovely
chester hills. Doors on either side of the opp
window lead to a little balcony embrac-
view of the terraced gardens.

Here walls are covered in soft canary y
and corduroy velvet drapes, almost a chart
hang over white Venetian blinds with tie-
of orange-red cord and tassel. Connotin
modern trend is the furniture among which
low deep sofa done in beige gray doe pax
fabric keyed to the deep pile modern ru

| Please turn to pa
There was a time when weather vanes were supposed to serve the sole purpose of indicating changes in wind. The horseman elevated a racing horse of metal over the stables of his country estate and, impractically placed though it was, it was ostensibly a vane. Over the stock farm a replica of a thoroughbred cow or pig or some other barnyard animal swung with the changing currents of air. And when from church steeples the lusty crowing cock challenged the elements, he was watching the tide of the wind and making an honest report.

Today the weather cock and his contemporaries continue to keep their vigils over public buildings, churches, and homes, but many of the older examples have moved into more exclusive circles. They have become socially minded and taken on the degree of decoration; the weather vane pig is in the modern parlor, right up on the chromium mantel or enameled window ledge, poking his nose into modern conversation about ethics and psychology and a stock market with which he, for all his knowledge about stock markets, has never before heard. The dashing Currier and Ives race horse and sulky that never ventured beyond the stable roof until now, strikes a proud pose in the wall niche of an ultra-smart apartment.

The demand for these early examples of vanes as decorations is very active. Up the staircase of the modern town house with its gray, black, and silver tones one will see these fowls, animals, and figures, standing in specially constructed niches. Cocks, mounted on handsome pedestals are sometimes used at the curve of the staircase, just back of the newel post—an appropriate decoration for the narrow hall that cannot be easily furnished or decorated. Others are assembled for use as silhouettes for garden walls, or mounted on standards for use in gardens or as fountain pieces. They are sometimes placed on shelves against a very large window where their outlines make an interesting picture against the light, or set on a shelf at the very top of a high opening between two adjoining rooms.

Modern rooms are particularly well suited to these old pieces. They are simply designed, there is honesty of carving or casting, and they have a decorative value that happily combines the old with the new, melds the past with the present, and gives,
Gabriel was chosen above Michael and his cohorts for weather vane designs and underwent many different changes.

In some instances, a needed note of comedy relief in a too dramatic interior. Certainly a well-fed white pig cannot be taken seriously, even in a setting gravely perfect, and the armed expression and stuffy figure of a fireman in his tight 1860 model breeches, has the effect of an old caricature. In fact, some of these old vanes are just that, caricature in metal, amusing decorative pieces.

All of which builds up evidence against the weather cock as being the unromantic wind-recording instrument it has pretended to be. No one really believes that the vane perched on a house has the utilitarian value of one placed where it can be seen from a window—vane mounted on a standard and set in the garden or backyard would be more useful. It is doubtful if anyone wishing to know the direction of the wind would run outside and look at the vane; instead one would be much more likely to stick one’s head or hand out a window or door, or watch the shifting leaves of trees, shrubs, or swaying grass.

As a matter of fact the weather vane has always been a symbol of an idea. Early banners or vanes flew from the houses of nobles, noting valorous deeds; they were a badge of knighthood and were decorated with a coat of arms or the emblems of noble houses. There is romance in their history, a romance that has fascination, a carry-over of the glamour of adventure from the past when knights were bold. Replicas of the old banners or vanes may be seen in many old paintings by the masters; there is a weather cock woven in the famous Bayeux tapestry.

Practically all churches use the symbol of the cock as a weather vane, and it was this type of vane that was first introduced into America during the Colonial period. The cock has always been the most popular example of vane. During the Middle Ages this was so and it continues to lead. On old South Church in Boston and on an old church in Newburyport are cocks said to have been brought from London to

On our own early public buildings are some remarkable vanes: the Grasshopper Vane on Faneuil Hall, Boston, is an example, and one which has been used often by manufacturers for reproduction. Catalogues of some of the old makers vane illustrate a variety of the banner type weathercock well as handsome, crested and spurred cocks, but they have wide assortment of original designs. Perhaps because animals are themselves good barometers, these old catalogues show signs of dogs, cats, cows, barnyard fowls. Superstition many beliefs about animals and weather; if cats sneeze it sign of rain, while before a wind they wash their faces scratch a wall or post. Cattle are said to turn up their nostr and sniff the air, or lick their forefeet before a rain, and hedge hog builds its nest contrary to win

The choice of early vane designs is fitting, even if sometimes ridi lously conceived and una

It was probably the influence of war periods that produced designs astonoghing unlike the stereotype patterns of the earl makers of vanes. Symbolic figures made their appearance in weather vanes. Some of these were designed with sincerity and certain sculptural understanding; the

[Please turn to page]

Eagles, drawn from life, banners, barnyard fowls—weather vane catalogues offer versatility of design; of them symbols of the ideal of the days of knightho
Why SHOULDN’T you have a small greenhouse?

The pleasant damp air and rich smell of the earth cling to your nostrils. The very sight of the spread of those gay flower heads there and the foliage of plants, that reach so shining green and glossy toward the glass, tease you with a sense of your own loss. Yet you say to yourself, "Could I learn how to manage a greenhouse?" You can—and what is even more you can afford one!

ARIAN CUTHBERT WALKER

...the beginner can get somewhere with a greenhouse, provided he has a good king program. After all, he will want to two things with this indoor garden of his. is ambitious to have as luxuriant an array foliage and flowering plants as is possible in these very propitious conditions of mois-...
How do you keep Bill and Mary so interested in home life?" earnestly inquired a girl while visiting in a suburban home where contentment seemed to reign.

"It is rather a long story," confided the hostess. "You recall that we lived in a small apartment up-town so Bob would be near his work. There, it was necessary for Mary to share our room and neither she nor Bill kept regular hours for sleep. The only place for them to play was in the corner of the combination living room and dining room. The blocks, books, and skates were always scattered and the house was never in order. As the children became older, Bob and I realized that the apartment, even though it was not the office and our friends, was arranged only for the comfort of grown-ups. After talking it over, we decided to move here where we would have more room and pay less rent.

For the old-fashioned girl nothing could be quieter than a speed bed, picturesque antique accents and ruffled curtains, and a background of wallpaper with Staffordshire figurines. Imperial washable print.

Easy to clean is a felt hard surfaced Quaker for the nursery blocked with nursery rhymes and games. Armstrong Cork.
A young toy would be thrilled with a room planned around a built-in bed, with a drawer underneath for his special treasures, shelves at the end for books, and a little alcove beside it for trophies and souvenirs.

In the home of Dr. and Mrs. Wade Harper, Oak Park, Ill.

car fare. As a result, the children are contented to play at home, regular sleeping habits, and my housekeeping problems have cut in half. In fact, the whole family has gained by the change. "anchor in children a profound interest in home life, and to de wholesome physical environment for growth and develop-

A double-decker bed is a feature in the Future House nursery in Horticultural Hall, Rockefeller Center, decorated by R. H. Macy & Co., Inc. The color scheme is white and yellow. Below, an alcove for the child's bed is gaily papered and flanked with shelves for toys and books. The Children's Book Shop

A plaid wallpaper, ruffled curtains, quilt bedspread, and simple rug make a restful and airy seeming nursery for a young child. Imperial washable wallpaper

of the desirable ways of obtaining both objectives is to fit the
In red and white, this furniture with its plaid elephants would make any infant happy! Furniture from The Simmons Co. A double-deck bed is something that will appeal to the adventurous spirit of all children! Lullabye Furniture Corp.

A very natural waxed birch finish is an excellent background for silhouette decorations in bedroom furniture that includes a desk-and-chair unit. Strohline Furniture Corp. Below, room in home of Mrs. John E. D. Rhoades, Glen Ridge, N. J. Murals by O. Krawwey blackboard set in the door.
GEMS from the Colorado Rockies

or known of the floral gems from the Colorado Rockies is the Blue Columbine, *Aquilegia coerulea*. This charming flower has considerable popularity in the garden-world. It is grown wherever Columbines are loved and is carried today by almost every wholesale dealer, East or West, which is not rising, when the exquisite beauty of the plant are taken fully into consideration.

The flower itself is large, measuring three or four inches across, and the graceful spurs of blue are long and shapely. The flowers are carried in profusion on eighteen-inch to two-foot tall stems above a mass of delicately cut foliage. Even out of bloom, this foliage mass is an excellent peacemaker for other flowering plants generally used for garden borders.

Many are the floral gems of the Colorado Rockies. If the few representatives shown here arouse your interest to extend your acquaintance with natives that are so truly America's own, then this story will have served its purpose well.

At top, the lovely Blue Columbine, state flower of Colorado. Directly above, the well-loved Pasque-flower and, at left, the Easter Daisy which nestles into a border.
The plant may be successfully grown anywhere if a few simple factors are borne in mind. Coming from the mountains it requires a peaty soil or a light garden loam well enriched with humus. It likes, too, partial shade with an equable moisture supply, and does exceptionally well under deciduous trees where it can revel in the sun of early morning and late afternoon but be protected from the direct rays part of the day. Given such a situation, there is no reason why it should not settle down for a long and enjoyable stay in a garden away from its mountain habitat.

Probably next in popularity with garden makers of the East are the azure Sages, Salvia Azurea and pitcheri. The former species grows up to four feet in height, and during August and September produces large open panicles of pretty sky blue flowers in the greatest profusion. Almost a month later the Dark Azure Sage (Salvia pitcheri) comes into bloom. It is more branching than azurea and has deep gentian blue flowers. Both are of value for the gray of their foliage and when grown in masses at the back of the border are without equal. Unlike the Columbine, these plants hail from the arid plains at the foot of the Rockies and prefer a rather dry soil in a full sunny position.

Colorado Rock Daisy, Melampodium cinereum is yet another floral gem whose merits have been recognized by Eastern gardeners. This is a delightful rockery or rock wall plant of dwarf growth. Its silvery foliage is almost hidden from spring through summer.

Clematis criophora, with its silky, urn-shaped blossoms in blue and bluish-violet, is recommended for rockery and border...
Not all of the early settlers of California chose to adopt the Spanish style of architecture for their homes. Many of them, emigrating from New England, preferred to recall the familiar style of former abodes when building in the new region; sometimes even to the extent of shipping the required lumber all the way around the Horn. While not so well known as the adobe house, there is much charm to be found in the occasional example of what might be termed, and rightfully so, "Early American-Californian."

One such, recently constructed by Mr. and Mrs. Dabney, a simple ranch house of boards and battens, is an admirable interpretation of the transplanted frame buildings of those bygone days, designed with an eye to efficiency, comfort, and seclusion. Surrounded by twelve acres of nearly virgin land, were it not for the many live oaks, one might easily fancy oneself on the East coast, rather than the West. Facing the mountains, in the form of a U, it rambles around a generous patio which again most appropriately is grass, instead of tile or stone, according to the Spanish habit. A brick wall across the front ensures privacy, and the resultant enclosure is virtually a delightful outdoor living room.

There are two houses, to be exact, for in the larger are found the main living rooms, dining room, kitchen, and servants' quarters, as well as a wing for the children. Beyond a
Late August to September is the ideal time for planting. Above, Trillium grandiflorum, probably the best known of the family. Increases rapidly in rich, moist, shaded locations. Right: Typical of the stemless Toad Trilliums, T. sessile californicum.

Although some species of Trillium are to be found in most of the wooded sections of North America, and there are about a dozen species, yet no one community is favored as the natural habitat of more than a few of them. This, however, need not deter one from planting all of them, for it has been my experience that they are all very hardy and quite adaptable to the same locality. With the exception of the Painted Trillium, they appear to take kindly to the rich hardwoods soil of the beech and maple forest, but the Painted Trillium is quite insistent on very acid conditions and is on more friendly relations with the Clintonias and Bunchberries than with the members of its own family. Consequently, it is most often found near evergreen trees.

From late August to September is the ideal time for planting, for the new bulbs are then mature. Planting depths vary somewhat in accordance with the species and type of soil, but generally two to three inches for the smaller sorts and four to six inches for the larger ones will suffice. After planting, a light mulch will prevent them from being thrown out of the ground by the frost.

Propagation of Trilliums is by two methods: increase from the bulb and by seed. Growing from seed is a slow process, but most species, if set in rich, moist soil, will increase quite rapidly from the bulbs—particularly true of Snow Trillium and Prairie Trillium. The Painted Trillium, to be different in still another way, appears to make little or no increase except from seed.

Although here in New England we have always looked upon the Hepatica as the first wild flower to bloom, yet for several years this distinction has been surrendered to a tiny Trillium which we secured from the Central States. This is Dwarf Trillium (T. rivale). Extremely hardy, it can hardly wait for the snow to go before forcing its stalk up to its full height of three to four inches and unfolding blossoms as white as the newly fallen snow. California offers us a pink counterpart of this Dwarf Trillium, called Trillium rivale. But, to be frank, the bulbs I secured did not produce as pink flowers as I had hoped for.

First among the eastern Trilliums to open is Trillium erectum, known commonly as Wake-robin, Bloody Benjamin, and Purple Trillium. But it seems to be indifferent to what one calls it and grows serenely among the spring beauties: Bloodroot, Troutlilies, and the unfolding fronds of Maidenhair and Wood ferns. A strong grower, often forming thick clumps, the stout stems attain a height of twelve to eighteen inches, bearing large flowers blood red or, rarely, pale yellow. Some find the odor of Wake-robin obnoxious; this may be a wise provision of Nature since a lovely flower were also delightfully fragrant, it might very likely be picked to the point of extermination.

The Trillium declinatum of Gray seems to be the same as Trillium pendulum, as it is called in Ohio, and neighboring states. It is a beautiful combination of strength and daintiness. The slenderer blossom stems bear daintier flowers in a semi-nodding manner. The color may be snow white or rose pink, and white flowers with pink spots are not uncommon. This species blooms after the Purple Trillium and Snow Trillium.

The Snow Trillium (T. grandiflorum) has been planted in gardens extensively, because it creeps quite rapidly in rich, moist, shaded locations. The blossoms are also much under cultivation. A native of the lachians, it is quite gregarious and in sections literally covers acres of woodland with its snow white blossoms. In planting species it should be remembered that it is one of the first to ripen its seed and die down in the summer, often disappearing completely mid-July. Many freakish forms of Snow Trillium are found. Sometimes they are green and again it is not unusual to find plants
The Dwarf Trillium (T. nivale) can scarcely wait to unfold its white blossoms above the dead leaves in earliest spring. As the petals of how Trillium turn pink with age, many people, seeing them at age, think they have found a new species. There is, however, a real pink Trillium, native to the southern Appalachians. It is the Rose Trillium (T. stylosum) and is one of the to bloom. A pale rose pink, with reddish stems and leaves, it robust than the other tall growing species but, nevertheless, isy hardy under northern conditions.

Trillium (T. cernuum) is very shy. Indeed, she is so shy she is not easily found in the forests of Northeastern United States. And if you do find her in bloom, her white blossom will be in bashfulness, or is it penitence? No, I don’t believe any im ever did anything for which to be penitent.

Now we come to the prodigal of the family, Painted Trillium (T. undulatum). Not only does his taste differ as to soil conditions, but Trillium does not make colonies from roots as a rule, but grows solitary specimens, usually, but not necessarily, among the Spruces and emlocks of the Eastern states. The stems grow from eight to fourteen inches tall, with reddish leaves and pink-striped white flowers. are somewhat smaller than the flowers of Purple Trillium. A distinctive feature of Painted Trillium is the fact that the top of die down till September, and the scarlet seed pods enliven the August woods with their color.

At left, below, the rare pale yellow form of Trillium erectum, an exquisite variation. The Painted Trillium (T. undulatum) has solitary habits and seeks acid soil. [Please turn to page 64]
“Twenty Trees,” the appropriate name of the home illustrated, is stained a dark tree bark brown, with antique blue-green trim, and has a unique doorway studded with brass nailheads. The three views of the living room show the oyster white plaster walls with pine paneling, beams, and trim; the brick fireplace laid herringbone-wise; and the simple casement cloth curtains. The dining room has a red and white toile de Jouy paper with fine New England furniture.
IT CAN'T BE DONE
—except in August

Story and drawings by
GRETCHEN HARSHBARGER

Here is a select quartette of very showy, most desirable flowers that must be planted in late summer because the spring flower is dependent upon growth made before winter sets in. So get busy now! Left, Crocus or True Saffron. Right, Colchicum that flowers despite everything. Center, Oriental Poppy that awakens in August, and Madonna Lily.

In August there's a very human tendency to lean on our hoeh, or even sit in your chairs, for hours, enjoying the fruits of earlier labors. We're apt to get absorbed, or even purposely to overlook the fact that certain plants must have attention, then or never. Oriental Poppies, Madonna Lilies, Autumn and the Meadow Saffron (Colchicum), for they are temptingly arrayed on the pages of our catalogues still waiting for us to come, or whether they are in our gardens transplanting, can be handled safely in August. So take a deep, patient breath, there's a very human tendency to lean on our hoeh, or even sit in your chairs, for hours, enjoying the fruits of earlier labors. We're apt to get absorbed, or even purposely to overlook the fact that certain plants must have attention, then or never.

The Oriental Poppy, gypsy queen of June, takes a vacation during July and August, and disappears from our gardens. In September she will start to grow again, sending up a rosette of evergreen leaves. If we are to have success in transplanting, we must take advantage of the dormant period, and act quickly.

While the Oriental Poppy is one of the healthiest of all perennials, there is some danger of water standing upon the crown through the winter, and rotting it. Therefore, when we plant the fleshy tap-root, we should provide a sandy soil, and mound the dirt around the plant so that the water will drain away. The winter mulch should go around under the leaves, rather than on top of them, for, being evergreen, they keep on breathing all winter.

There are many exciting new colors and forms in the Oriental Poppy, and no longer is the name synonymous with orange. A charming little dwarf variety is the clear, un-marked, pink Watteau, while a more spectacular pink, both in size and in color pattern, is Wunderkind. Henri Cayeux, is one of the surprising new true lavenders, and if you can't believe that there is such a thing as a lavender Oriental Poppy, be sure to have this one, but put it in the semi-shade if you want it to hold its color. Blooming far ahead of the main parade, is the very double, very hardy, fluffy orange Olympia. You'll want at least a few of these newer Poppies, along with the trusty standard variety. There is a good white variety, too, Perry's White.

The thoughts of Madonna Lilies, are all tangled up in our minds with visions of June, and blue Delphiniums. Luckily for our dreams, these fragrant white Lilies like precisely the same kind of soil, air, and sunshine that the

[Please turn to page 66]
Selected from a group assembled under the auspices of the Woman's Educational and Industrial Union, of Massachusetts, and entered in a contest, sponsored by Samuel Cabot, featuring needle-made upholsteries for diminutive pieces of furniture. Originality of design and in the stitchery detail were factors in determining the

**First honors** went to Mrs. Harris P. Mosher for this old high chair and exquisite stitchery.
For her granddaughter's tiny old black Windsor chair, Mrs. John W. Bartol made a seat pad of creamy linen crash, bound and tied in place with red tape, and ornamented it with a design reminiscent of the life of story-book Kim—a gaily caparisoned elephant, palm trees, and desert landscape—all delicately worked in outline with varied colors, shown at right.

Still another type of early New England spindle-back Mrs. Samuel H. Pillsbury developed a slip cushion of point, adapted from a design of French origin in A B C bar, and tailored it with bright red cord matching the of the elephant's colors. It is at top left of facing page. her Goose provided inspiration for the decoration of the phlstery on a high back chair carved in the Gothic man- ufactured above. The Old-Woman-Who-Lived-in-a-Shoe, riding Hood, and many other childhood favorites are all y portrayed with the needle on the neutral background. T. Tucker Burr was represented by two products of her each quite different in character from the other. One of exhibits was a Colonial mahogany arm chair of much y, styled in the manner of the eighteenth century cabinet s, which she upholstered in needlepoint copied from a child's story book (at right). The other was a small century bergère of carved walnut and cane, for which de a cushion of striped taffeta ornamented with the picture ride and her attendants, adapted from the cover of a h magazine and most cleverly executed in appliqué with silk, lace, ribbon, and beads, all done in pastel tones reflecting the antiquity of the delightful old bergère. lovely chair we show at the top of the opposite page.
Have you ever thought of planning your home right from the corner stakes on the front line to the corner stakes on the rear? By doing so your house plan can flow out into your garden and provide you with additional living space there. Instead of building the house first and then trying to make it fit on the lot, let us rather plan them together so that they make for better operation as a unit.

In carrying out any scheme the first consideration is always that the house be well designed. Next, that the planting and surroundings make a proper setting for the house, and that both together give the impression of a pleasant place in which to live.

But in addition to this suppose we list under living requirements living room, dining room, living porch, and a garden in which you actually sit. The latter should open pleasantly one into the other just as a living room and a dining room do. For service there is the kitchen, front hall, service entrance, garage, and garage drive for which to provide. These should work perfectly but should be designed to look well. Let us definitely include and plan for the ad-

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\text{WALLACE WOLCOTT}
\]

vance play space for young and old. I am one who objects to an occasional velocipede on a front walk or even in a living room in a well-schemed house there should be definite play space allotted both inside and outside. So why not an outdoor room for box, slide, or jungle gym? Plan also a utilitarian garden with coldframes and not, instead of putting these things just where. Inside the house there might be for a work bench and if a playroom could be worked in easily, so much the better.

This isn’t so simple when you are limited in size of plot and pocketbook. For that reason let us take a typical American lot 89 ft. x 120 ft. and design an economical house for such a plot, including many of the things we have been talking about.

Come up the flagstoned walk into this Ally informal half-timbered house. On a 100 ft. lot this simple little house sits contentedly into its lawn and borders which flank the pool in the small garden. This is quite possible if one

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\text{American Home Portfolio}
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Before actually starting to build, consider the house and grounds as a whole—only in this way will you be assured of perfect unity and complete satisfaction in every respect.

The trouble of planning it carefully in complete detail in advance, here is the play space and the garden on either side of the central amental garden. These are separated by well-trimmed hedges, and in n are walled in along the property line by barberry hedges. This type planting is quite in keeping with the style of the house, and when once blished will grow yearly into a luxuriant setting. Since this garden re is so easily reached from living room, dining room, and porch, it is ly to be used, and it will not develop the usual rather dismal, unintrusting backyard appearance.

Let us look at the kitchen. If a kitchen is not efficient, it is not a good hen. All equipment has closets built below to the floor so there are no ward places under which one has to sweep. Above all dressers, range, gerator, etc., are cupboards which go to the ceiling, thus making for ness of appearance, as well as providing adequate storage space. Pic yourself working in this kitchen. Imagine looking out of the windows ou wash dishes, and think of the economy of steps when preparing a where everything is so convenient. You might furnish the kitchen an modern room if this appeals to you.

For the upstairs. Here we have two large bedrooms—a small room, for a child, a large bathroom, plenty of closets, place for linen and the on, maid's room and bath. Study this arrangement in plan. We could use wallpaper on these rooms and paint the woodwork bright, cheerful colors that will make it sunny here even on a rainy or dark day.

The garage is in the basement and notice how the garage doors lift up overhead when they are open. There are several garage doors of this sort on the market, and are proving most convenient and popular.

The garage opening is left wide, since there is a turn in the drive at the entrance to the garage. The usual garage door is eight feet; our opening is fourteen. On a larger lot with more space for a turn you could use this as a two-car garage. There is a playroom and storage room as well as a basement toilet on this floor.

Looking again at the plans as a whole, you find little space that isn't usable. There is cross ventilation in most rooms, while the rooms themselves are of a good shape and size. Structurally the house is sound in every respect. It should build well—and wear well.
AGNES MOORE and
BETTY CHIDESTER

Do you like to eat informal picnic food, and eat it out-of-doors? Do you? Do you? Well, there are three of us, anyway, and three's a crowd. Now all we have to do is to convince all the other people and that won't be hard, for here's a group of out-door meals, selected by the trial and error system. Follow the rules exactly and the unwilling victims will come begging for more. Here are some general rules for all smooth-running al fresco meals, managed without servants:

1. Let the guests do nothing either in preparing or serving the repast.
2. If possible, have one other person besides the hostess plan and serve. This means less work for the hostess, and above all avoids confusion, that bugbear of the picnic-hater.
3. As all these junketings are planned for six people, the hostess could easily handle them alone, but the cooperation of the Good Little Goblin Friend, means that one person looks after only two others. Of course, for a larger group, just "proceed as in multiplication." It's all very simple.

I. THE INFORMAL OR QUICK DIP PICNIC

You live at the seashore, or you have a cabana there, or perhaps you have a swimming pool on your grounds somewhere. Unexpected or invited guests will be delighted with the following:

Very hot tomato soup

In a tall vacuum bottle
Chopped green pepper and mayonnaise sandwiches

Be sure to make the soup with milk, not water. Have the bread the thickness of the usual sliced loaf. Butter, remove crusts, and spread with mixture of chopped green pepper and mayonnaise, piled quite thick. Have plenty of these two foods (all the vitamins are there, dear friends), and plenty of cigarettes. But be warned: don't try to carry these sandwiches more than a twenty-minute walk or ride; they get soggy, and your guests won't come again. Assuming, however, that all has gone merrily you may now branch out and offer a more important form of entertainment, and we suggest the following:

II. LITTLE EXCURSION

Scene: A wooded glade.
Characters: Hostess; Friend to hostess; Four picnic-haters.
Properties: Two automobiles, several small camp chairs or rugs and cushions, linen tablecloth, 6 forks, 2 knives, paper plates (2 sets), paper napkins, china or waxed-cups with handles for coffee, and glasses without stems for cocktails.

Action of the play: Hostess and friend ride about the countryside, within an hour of home, and select, ahead of time the place for the luncheon: a place with shade, but enough sun not to be damp. The ground must not slope too steeply, or the guests keep sliding into the luncheon things into the back of that car to see or put foot on the food. After arrival at the grove, there follows:

The banquet:
Cocktails
Potato chip appetizers
Fried chicken
Deviled eggs in nests of lettuce
Pickles
Bread and butter
Olives
Fruit pie
Coffee

For the cocktails, tomato juice is always good, but if you want a more uplifting one, we offer a specialty of our own, the Look-before-you-leap  

\[ \frac{1}{2} \text{ lemon juice} \]
\[ \frac{1}{2} \text{ gin} \]
1 jigger grenadine to every six cocktails
Shake well over ice, and pour into vacuum bottle without the ice. This cocktail carries well, and holds its quality for several hours.

For the appetizers, mix cream cheese with little onion juice, pack in glass jar, and suppress from the scene of the outdoor repast.

Prepare the eggs-in-lettuce (in a deep dish, dears) and the pie the day before. The chicken is nicely browned that morning, e piece wrapped separately in waxed paper and packed in a basket (the air blows through the cloth, is bowed, and bucket to jug another blanket. The bread is taken as a slice, and the butter in a pat, and buttered wanted. Cream is carried in a bottle and mixed beforehand in the coffee.

If only the hostess and friend take the trip from the car and arrange the cloth, rugs, etc., the feast is a delightful surprise to the picnic-haters, and they are converted before the party is over and begging for another.

III. THE HIKING OR BIKING LUNCH

Do you like to take your little journeys on foot or in the saddle? In either case, be sure to make a menu, suitable for knapsack or handle-carrier, and a cool day. Wrap up a bar of sweet chocolate and an orange, and place the bottom of the knapsack; fit in an enamel plate and a metal knife and fork. Put a pickle in a waxed paper envelope and wrap it into a corner. Now, you Climbers - Coasters, comes the surprise! In every of knapsack put a pint vacuum bottle of hot lamb gravy. On the top of the heap your sandwiches of cold lamb are placed. The bread is buttered on both sides and there are slices of meat. Open it out, and pour on gravy!!! The vacuum bottle in every of lunchkit contains either lemonade or wine to be drunk from the bottle top; six pineapples for six people. Can you wait to get athletic costumes and start trekking?
A perfect portable stove, and a charcoal fire. Next cover the outside and inside with your plumber cover it with small-mesh wire, leaving the handle free, of course, and the bottom and covered with wire prevents a draught for the little stove we are using. Next cover the outside and inside with wire. The bail will still be a bail. The sides will be a couple of inches thick, a perfect portable stove, and a charcoal fire in it will cook in any wind, anywhere, and the device will last a lifetime. If your plumber can't make one, we know one who can and does. They cost about five dollars, and while there is a similar all-metal gadget on the market, it has to be washed and ours never does. This picnic can be given anywhere on your grounds. Ask two people to cook the steaks. Each steak serves six. Cook one steak at a time on an old-fashioned gridiron over the red-hot charcoal (about fifteen minutes). Have a card table with an oilcloth cover near the tail, and on this an enamelled tray larger than the steak, a carving knife and fork, salt and pepper shakers, butter in a dish. At another table the cook's helper butters the split hamburger rolls, laying twelve halves, each buttered, on another enamelled tray. This the helper brings to the carving table and the cook lifts the cooked steak to its tray, carves out the bone, and slices the steak in finger lengths, slightly on the slant. (It chews better than apple baskets, painted in bright colors, tied together with ribbon. Then a round hat box cover, decorated to suit. Dessert consists of ice-cream cones; buy the cones, dish the ice cream with a round scoop, and serve to guests in a home-made carrier, made by punching holes in the top of a round hat box cover, decorated to suit. Need we say coffee, coffee, and again coffee, either in a Silex, and served in waxed paper cups with handles or brought down from the house in a big round vacuum jug? The dishwashing is practically nil: a couple of big peach pans, 

THE PLU-PERFECT OR STEAK SANDWICH MEAL

Take two beautiful five-pound porterhouse steaks—Heavens, how our mouths water! But you're your plumber cover it with small-mesh wire, leaving the handle free, of course, at the top open; a small hole cut in one side at the bottom and covered with wire prevents a draught for the little stove we are using. Next cover the outside and inside with wire. The bail will still be a bail. The sides will be a couple of inches thick, a perfect portable stove, and a charcoal fire in it will cook in any wind, anywhere, and the device will last a lifetime. If your plumber can't make one, we know one who can and does. They cost about five dollars, and while there is a similar all-metal gadget on the market, it has to be washed and ours never does. This picnic can be given anywhere on your grounds. Ask two people to cook the steaks. Each steak serves six. Cook one steak at a time on an old-fashioned gridiron over the red-hot charcoal (about fifteen minutes). Have a card table with an oilcloth cover near the tail, and on this an enamelled tray larger than the steak, a carving knife and fork, salt and pepper shakers, butter in a dish. At another table the cook's helper butters the split hamburger rolls, laying twelve halves, each buttered, on another enamelled tray. This the helper brings to the carving table and the cook lifts the cooked steak to its tray, carves out the bone, and slices the steak in finger lengths, slightly on the slant. (It chews better than apple baskets, painted in bright colors, tied together with ribbon. Then a round hat box cover, decorated to suit. Dessert consists of ice-cream cones; buy the cones, dish the ice cream with a round scoop, and serve to guests in a home-made carrier, made by punching holes in the top of a round hat box cover, decorated to suit. Need we say coffee, coffee, and again coffee, either in a Silex, and served in waxed paper cups with handles or brought down from the house in a big round vacuum jug? The dishwashing is practically nil: a couple of big peach pans, 

Almost as this as the proverbial dime is an ingenious contraption, compact when closed, and making a picnic table with four seats when opened. All steel, with moisture-proof top. All Metal Card Table Co., to a Californian's heart—it is a word scented with the aroma of feasts and the warm earth, and mellowed with the sacred rites of hospitality. It is a word dear to the heart of a Californian, and in almost any sheltered garden one may find an outdoor grill, and on most any rancho, a barbecue pit. In past years, guests arrived at the barbecue riding spirited and beautifully saddled horses, on mules, in coaches, or in buckboards. Today, they may come by plane or motor or possibly in buckboard or on horseback. But they all [Please turn to page 51]
You are a proud homeowner, that is one thing. You are free to choose just the decorations you want for walls and floor and ceiling, to select lighting fixtures your own, and have the interior of your home just as you wish it, from start to finish. But if you are renting, that is quite another thing. Landlords are often disinclined to make decorative changes, and if you have a short lease, sometimes it is not practical to undertake them yourself. And so it is a matter of taking things as they are, and thoughtfully planning a decorative scheme that will bring out the best in your furnishings and fade out the worst features in the backgrounds offered you.

In their little brick house in Wellesley Hills, Massachusetts, Mr. and Mrs. J. M. Walters have solved a problem with outstanding success. The house they rent had a lovely large living room, but the wallpaper was nondescript.

To overcome this rigidity, curtains, and accessories, blue chintz was used to complement the maple beds, above the living room's strong colors predominate in rugs, curtains, and accessories.
we show two views. Its proportions, its supply of windows, and nice architectural detail in the fireplace and its flanking cases are its assets. Its liability is its script all-over wallpaper in neutral foliage pattern, the sort of thing in general a good many years ago.

Walters bravely overcame what have been a handicap by introducing strong colors in rugs, curtains, andories, so that it is they that hold the ion completely. Gay hooked rugs on or introduce not only charming, livable but pleasant pattern as well. At the

The charming simplicity of the furnishings in the dining room completely offset any discordancy that might be created by the too flowery pattern of the wallpaper

In the rented home of Mr. and Mrs. Walters in Wellesley Hills, Mass., the owners have planned their colors carefully to bring out the best in their furnishings and to fade out the various liabilities of the house itself to which they fell heir

windows, red and yellow calico curtains set a proper tempo for the Early American furniture. At the end of the room partially separated by the wide arch, shelves against the windows are filled with a number of pieces of brilliant dark blue glass, introducing that emphatic color touch in the study end of the room.

The dining room had an all-over flowered paper in a dozen different colors, of which one was blue. With all this pattern, Mrs. Walters uses a very simple window treatment, and accentuates the blues with fine old pieces of china. The drop-leaf table and little Early American chairs are perfectly at home.

Another flowered wallpaper covered her daughter's bedroom, and here again blue is the key color. A charming little boudoir chair in blue chintz, blue petticoat on the dressing table, and other touches, in accessories, offer just the right color complement to the maple beds and little desk table.
The entrance to your "castle"

If you are tempted to look up the genealogy of your modern service gate, which should swing noiselessly on its hinges to admit the butcher, the baker, the candlestick maker, you will find its great great grandfather in Old Testament times, where the gate occupied the most prominent part of the city. Kings in purple and fine gold stood in these embrasures to administer justice and broadcast proclamations. Later, the Romans contemptuously battered down these fortifications and left in their places triumphal arches for us to marvel at and to admire for their majestic beauty.

When fortifications were no longer necessary, gates became important as architectural works, and fortunately today they are ornamental rather than protective. We, in present times, turn our imagination and inspiration to the gate, which is the entrance to your castle, the most prominent part of the city. Kings in purple and fine gold stood in these embrasures to administer justice and broadcast proclamations. Later, the Romans contemptuously battered down these fortifications and left in their places triumphal arches for us to marvel at and to admire for their majestic beauty.

ELSIE GRAY STARR

Left: Garden gate of Travis house at Williamsburg, Va. Below: If you wish a brick wall in spite of financial better judgment, this is an inexpensive arrangement of brick laid on edge and with hollow core. Second-hand brick may be used for this purpose—then covered with whitewash.

Left Entrance to the olive garden, California Institute of Technology

THE AMERICAN HOME
The gate at the right leading to a Pasadena garden combines wrought iron in an extremely simple scroll and straight bar design with whitewashed brick pillars. Harm is given to the wooden swinging gate below by the cut-out conventional flower pot motif as ornamentation. It fairly seems to say, "Won't you come in?"

Two white picket fences in the ad are at the residences of Paul W. Browne and Charles Ferris, respectively. L. Harvey Penne was the landscape architect.

California also are the two gates on the right. The arched top is particularly suitable with a high wall. The other combines wood and ironwork in effective fashion.
Broad, low pickets lend themselves to our adaptation of the French, English and Colonialcottages.
A picket fence may vary from a simple row of sticks to one elaborate and intricate in design. Here a happy medium gives decorative emphasis to posts and graduated gate picketing.

Quite dramatic and standing as perfect sentinels are the evergreens at this gateway.
Around the Clock in the 24-Hour Convertible Room:

9-10 Mother's gym class—good for reducing
10-12 Current Events Club meets
12-1 Lunch and siesta—necessary after strenuous morning
2-3 Flute lesson for Junior
3-4 Rehearsal of the puppet show
4-5 Kiln and printing press in action
6-7 Radio program
7-8 Lessons for tomorrow
8-9 Badminton
10-12 Duplicate bridge
12- Dancing, cocktails, etc.

Go around the clock with us in the family play room—a play room by day, a game room by night—a room which is constructed to meet the needs of the youngest members of the family and expands to meet the hobbies and interests of its oldest members. This is a room in which the whole family can be creative, play, and be happy, a meeting ground for friends and fun.

Have you some space in your attic or possibly in your cellar, or over the garage which is absolutely waste space, because in its present condition it cannot be used? Let us show you how many and varied interests of the family can be served by simple remodeling and planning by those who have imagination and feeling for the development and unity of family life.

Generations ago the family was united by a joint task. Family unity was achieved as the weaving of the cloth progressed at the spinning wheel by the fireplace. In the modern home the need for play space has been intensified because we moderns achieve family unity through the happy hours spent together in play.

Variety of interests is one of the psychological principles which this room considers.
in its plan. For dramatic interest we have constructed a stage. The floor of this stage unranges and in it we find benches on rollers, safely stored away, to be used by the audience as necessary to every thespian. On either end of the stage are two dressing rooms for the young actors. How practical these are as powder rooms for dad's and mother's guests at night. We add to the back of the stage a movie screen and behind it a blackboard, necessary scenery for the production or useful for scoring a badminton game when needed.

At the left and right of the stage and along the side walls are built-in cupboards serving many purposes, the radio enclosed on one side and the Victrola on the other, invaluable properties for good dancing as well as necessary orchestra for plays or movies. Here, too, we find a glass-enclosed cabinet for the collector, whether it be the philatelist or collector of butterflies—a museum dear to the heart of our young naturalist or a storehouse for his dad's hobbies whatever they may happen to be.

Those editorially minded have in this room a printing press by which to express themselves, while those more interested in photography have been supplied with a dark room and sink. Another novel feature is the high desk which can also be used as an easel, since the top tilts up at any convenient angle. The swivel chair accompanying this desk can be adjusted to any needed height.

Nor have the artist's needs been overlooked—an electric kiln is supplied for the modeler, young or old, to fire his work as well as his imagination. Woodwork, work on metal, leather, and other mediums are planned for. The embryo scientist, chemist, or cook will make good use of the stove from which mother or sister will serve tea on their hostess days.

For gay moments and festive occasions a concealed bar has been installed. There is "no bar to fun" in this more subtle treatment of the sin qua non of prohibition's repeal. Why, in a room of this type as is so generally the case, should a bar alone be featured?

The use of this room for active games has not been overlooked. Another splendid feature of this plan is the availability of floor space for dancing and active games. Adequate storage space for play equipment has been provided with an eye to neatness.

The floor of this particular scheme is planned of dark brown linoleum, the game insets are of ivory, delft blue, and yellow. The inlay for deck tennis and shuffleboard forms an interesting design. There is a wide frieze of cork all around the wall, above which is a band of lemon yellow; below the frieze, delft blue. The furniture is all made of natural wood, the seats covered in leatherette. All lighting is indirect and enclosed. Practicability has not been sacrificed to aestheticism as the structure is simple, and the materials very sturdy and washable.
Another garden lesson from our West Coast

Outdoor sinks and flower arrangement, an old California custom which Easterners might happily adopt

MARGARET HALL

When Mrs. Austin was out here last summer, she told me there were two garden lessons Californians might pass on to the East and Mid-West, two things we did supremely well out here—one the use of potted flowers in our gardens, the other our outdoor flower sinks. The first lesson, she gave you some months ago, and now I shall endeavor to tell you of that pleasant morning pastime known as "flower arrangement," which has become so important and integral a part of our busy modern life. It does not require, in California, a special room as is customary elsewhere. Many women out here have an outdoor basin, in keeping with the style of the house, built in a secluded part of patio, loggia, or porch; and this, with an attendant closet or cupboard for necessary paraphernalia serves the purpose excellently, and eliminates an untold amount of litter finding its way into the house.

Mrs. George P. Steedman of Montecito, a former president of the Garden Club, has an irrefutable Spanish house, in which the use of authentic tiles is well known; and the tile motif has been carried to the flower basin, which stands in a corner of a courtyard, accessible to the garden.

Mrs. Charles H. Jackson, Sr., had a problem nicely solved by R. L. Lewis, who

Above: at the Dabney place, the arbor is very gay, just enough white vies with green and some vivid Mexican colors. Top, left: the tiny bowl, with yellow apron against the back wall of Mrs. Aspinwall's house. The milk cupboard is a soft green.
so much that is attractive in wrought iron. Because of
ous limitations of space, a narrow glass and iron table was
aged in a loggia, with the basin sunk at one end, and the
et attached to an outer wall. A cupboard painted canary
ow holds the assortment of vases, only a step away.

delightfully informal country house of the Monterey
in Montecito, there is a bricked loggia extending across
back, which looks out upon the rose garden and badminton
ts. Here, Mrs. Lloyd Aspinwall has arranged one of the
charming spots for doing her flowers that one could im-
. Ingenuity being, as she so frequently is, the handmaiden
onomy, an ordinary kitchen basin was adjusted in a tiny
iche, girdled with a scalloped tin apron, and crowned with
os bird faucet. At the left an old Pennsylvania milk cup-
d holds tools in the drawers, and vases below.

house of the John T. de Blois Wacks is dignified, like those
ish cities, and at one side of the patio, there is a tiled
an curved cement basin, flanked by the closet for sup-
and opposite a glass and wrought iron table. Quite open
air, and yet protected by the balcony which runs round
eping rooms above, this is a tempting corner for reflections.
rs. Edward Cunningham’s, the architecture is that of a

[Please turn to page 52]
FOR SUMMER ARRANGEMENTS

Below, a flat chromium tray ideal for modern arrangements of flowers. Revere Copper & Brass Inc.

Above, three copper containers joined together for the indoors or out-of-doors window sill. Carbone, Inc. Right, glass container on marble base. Vermont Marble Co.

Below, left, a simple column of chromium for tall flowers from Revere Copper & Brass Inc. and a slightly flaring bowl in plain and frosted crystal, charming for roses, from the Fostoria Glass Co.

Above, a shallow flaring bowl of Kensington ware and, below, a sparkling crystal bowl and matching candlesticks for a summer table, from Ovington's.

The two crystal above, both from Fostoria Glass Co., accommodate long and short-stem blooms respectively.
EXT time you give your lawn a drink of water, why don't you feed it, too? Just adjust a can fertilizer to your sprinkler, and when you hose on your flower beds, you can send a repeat into the soil to enrich the roots of trees or do. Or you can use a new sort of beetle-killer instead of fertilizer, if your garden is afflicted with swarms of those pests. It will destroy the beetles on contact and force feeding in the dark underground. It is safer to poison in this way than to sprinkle it on top of the ground, for there is no arsenate of lead dust to blow around or be lapped up by your dog. The sprinkler, with one can of beetle-killer, costs $1.95. Beetle-killer refills are six for $2, while the fertilizer is moderately priced at six for $1.60.

If you are apt to be "nervous" when you wash the windows, we have discovered a back-rest very soothing for your nerves. It is a window seat which fastens to the sill, so you can sit comfortably in your window while you scrub the outside of your panes. You feel just like the rider in a rumble seat. Even powerful Katinka can use it, for it's guaranteed to hold over 400 pounds. Its price is only $1.98, transportation costs included.

here's no mess involved in re-filling the bath-rom in the new way, by means of tile that looks like metal strips placed like a checkerboard on the wall. You don't have to rip the plaster out and lay a new one. Just nail or screw the metal "tracks" onto an old surface and the tiles, grooved on their edges, snap into place. You can't get a glimpse of metal when it's finished, and there's no untidiness of the cement job. An added feature is its permanence. For all you renters: if you move away and take your tiles down and move them with you.

Cracked and spotted ceilings can be re-done without any plaster work, now that the new decorative joinings for wall board ceiling have been put on the market. If your old ceiling is an eyesore, why not put up this board that looks just like plaster? You can give it the effect of frescoes, by covering the seams where boards meet with relief mouldings and rosettes of elaborately or simple nature, depending on your taste. It's a twin brother to plaster in appearance, but this kind of board can be struck or show most spots after a rain and, of course, there's no danger of bits falling down.

A convenience of garbage disposal—efficient, easy, and economical—is available at last to users in rural spots far from the garbage-collecting routes. It's in the form of a new concrete dispenser, sturdily built along square lines, into which you dump your waste every day although only burn it when the receptacle is two-thirds full. Because of its design this rustproof and flame resistant incinerator dries out the waste, while choking odors. It confines the ashes so that they can blow out during the burning process, and you need to dump things in while the burning goes on. For $31.50 you can do away with the whole business of burying garbage or having it mulch while waiting for garbage collection time. The incinerator will last a lifetime.

At last, a wall-to-wall floor covering which does not put a dent in the family pocketbook! It's a broad gauge felt, used either as the actual finish of the floor or as a rug. As a finish, it can be cemented down over a piece of linoleum paper felt and you needn't have hardboard under it at all. It's stiffer than the cheapest plain carpet; when seams are made, no sewing shows. A 9 x 12 rug costs less than $25; comes in thirteen colors.

The Alaska Triple Vac ice cream freezer has an open spoon aerating dasher which makes four minute freezing possible. This exclusive feature gives a superior delicacy and smoothness to your ice cream. The high and narrow can also make for easier freezing. All the gears of the freezer are covered, thereby removing all chances of pinched fingers. The Alaska ice cream guard keeps the ice and salt from getting in the can containing the ice cream mixture.

The Hamilton Beach Iceless Freezer is run by electricity and slips into the freezing compartment of your refrigerator. It makes smoother ice cream than the icy frozen variety because all the little ice crystals are whipped out by two wooden paddles that revolve in the aluminum container. Any wall or light socket provides power for the freezer. The refrigerator door closes securely on the flat rubber cord supplying electricity to the freezer motor without injuring either cord or door fittings. Once in the refrigerator this iceless freezer doesn't need watching, for the motor stalls safely when the mixture has reached the proper consistency.

This new Westinghouse adjustable and portable base electric fan is going to be a welcome addition to every home this summer. Due to its variable height mounting, it can be raised or lowered to any convenient height. It's an electric fan which can be used in any room in your house. It can be fastened to the baseboard or wall. It is adjustable from eighteen inches to thirty-two inches long and will hold four pairs of shoes and five pairs of women's shoes. May be had in polished chrome plated finish or soft rubber plug are included as standard equipment. The base and lower part of the column are finished in bronze, with a copper oxidized finish and the fan blades and guard are smooth bronze.

This practical and convenient shoe rack features a new continuous toe guard. Shoes cannot fall off well on a swinging door. It can also be fastened to the baseboard or wall. It is adjustable from eighteen inches to thirty-two inches long and will hold four pairs of men's shoes and five pairs of women's shoes. May be had in polished chrome plated finish or highly polished nickel plated finish.

Save your hands with these soft leather garden gloves. A new type washable glove made of specially processed lamb skin, soft and pliable, that they permit almost barehand freedom. They are made to last, wash after wash, with no fear of ravage by moths. Did you know that with one Larvex spraying you can avoid moth damage for twelve months? Well, you can. Just spray your clothes once with Larvex, leave them in the closet the way you always do and watch the moths start hunting for a new apartment to live in. Even if they come back to your house later, they cannot eat clothes that has been sprayed with Larvex. Evening clothes, light jackets, spring and fall coats— with Larvex you can keep them out all summer. For men's shoes and five pairs of women's shoes. May be had in polished chrome plated finish or highly polished nickel plated finish.

The products and appliances referred to may be found in the large house furnishing stores in your nearest city.
NOTHING to do now August is here! "F's"—repast, relaxation, and recreation. The tide of business affairs is at its lowest ebb and the weather conditions are not usually conducive to effort. All who can dodge labor now indulge light heartedly and with a clear conscience in doing as little as possible. August in the garden, to some, marks the end of the trail. Not much new to be done now, but plenty of realization of the efforts of the earlier months of the year.

But to the gardener August has also another meaning because August is indeed the beginning of a new era of activity. Verily, there is no rest for the good gardener—ever and now, while the world at large plays, the gardener finds challenges for work of many kinds looking toward a stimulating start, looking into the new season that is ahead.

Nothing to do? Only just a few time-serving activities, such as sowing seeds of perennials for next year's plants; transplanting of evergreens, lifting and dividing some of the most valued perennials; watering must be done: the climax of the season's growth is upon us for further attention to feeding; the hedges need shearing; the new crop bulbs from France are arriving and the advance guard of special offers are reaching prospective customers; strawberry beds must be trimmed up, so also the Raspberries and Blackberries. All these things are merely routine matters perhaps, but important.

The need for real yellow, large sized, tall stature, Tall Bearded Irises faced Mr. F. H. Glazebuck of Lynbrook, New York. He had already given us Myra Howard Dallin, and at the Ito show in Radio City, New York, he excelled with a new seedling of buttercup yellow, 6½ inches across—a triumphant vindication of what an amateur gardener can accomplish.

Thirsty plants and thirsty land will indeed be giving cause for worry to many gardeners during this sportsmanly speaking, "glorious month" but water is absolutely essential for the life of the plants. Think for a moment what water really does. It is only through the solution of nutrients in the earth by means of water that they can be taken up and made into part of the plant structure, and at this time of year the entire efforts of the season up to this date, to say nothing of the possible welfare of the plant for the future, may be dependent on the soil condition at this time.

Now, more than any other period, is the importance of humus in the soil brought to reality. If that humus—decaying vegetable matter is in the soil—water is held in suspension often in sufficient quantity to meet the actual needs of the growing plants, for the humus acts like a sponge in that it holds water but not so tenaciously that it will not be given up to meet a real demand. Now comes the test. If any large areas show signs of suffering from drought, make your plans to get vegetable matter turned into it somehow or other during the coming fall and winter, either by a growing crop turned under or by stable manure, leafmold, or whatever you have at hand.

Now, just because water is essential both for the land and the plant, there is good deal of popular misunderstanding, to how water should be given. It is far better to give it definitely to the land than to the plant. In the very height of summer heat and drought, overhead watering is often more beautiful than useful. Artificial irrigation lends itself to be effects, however, and the more misty-the spray, naturally, the less water actually dispersed and therein lies danger. A few hours of fountain display may not be nearly as good to the land as a surface flooding directly from the hole it all depends. If you have underground irrigation installed, with vaporizing jets at adequate intervals, so that the face can be completely covered and water is allowed to run almost continuously, the desired result will be had.

Before watering let the soil get reasonably dry—not dust dry, of course, definitely dry, and then let the water in adequate quantity to soak it seven inches deep. That is the ideal. Vill ordinances may interfere and the water will not be available; therefore, the use of the mulch; surface covering of mulch or less open textured material to check surface evaporation. Peat moss does not provided it is wet when it is put in; ground clippings; buckwheat hulls—even dust, at times. Cultivating the soil with a hoe and keeping it pulverized complicates the result mechanically; the soil must not be continuously wet.

So much depends on your soil. A dry, well-drained sandy soil will suffer by the quantity of water it will absorb without even becoming damp. On the other hand, a heavy, retentive, dark soil will quickly fill up and may even...
You cannot water by rule of by a formula. The old-time re-the perennial question, when to plant, still stands—"When the seeds it," and just when that critical it may be is largely a matter of ob-&n and experience.

Growing season in the early summer and now at the height of the season are ripening their growth. It is safe to move them when the young growth is rigid and "ripe" as the gardener calls it. One reason why you can move evergreens safely in the height of summer is that such plants are always moved with a large ball of earth about the roots. (What the nursery catalogs call "balled and balled.) If the ball is big enough, obviously, the plant is not conscious of ever having been moved at all. In actual practice, some of the root ends are left behind but being moved with a solid mass of earth and roots combined, there is very little shock sustained and with the care that any one will give to a newly transplanted tree in the way of watering and mulching—and oh yes, staking—it has a good chance to live through. All this is not to say that August transplanting of evergreens is better than early spring transplanting before growth starts. By and large, early spring transplanting is the best by all odds, but we have to be practical. You can transplant in August those evergreens that have finished and half-ripened their summer growth.

Often it has been claimed that the Climbing Spindel-bush (Euonymus) is the best evergreen climbing vine and so it is in fairly cool regions where scale doesn't attack. From low growing, low spreading to quite large broad-leaved forms, the varieties of Euonymus are well known; the varieties carried and known for rockeries and vistas as a bush or hedge. Illustrated above is a section of the garden of R. T. Walker, Clioques, New York.

There are just a few plants that everybody realizes are best handled or started in August. Would you have good pansies in the early spring of next year, or Violas, too, for that matter? You must have good sized root to develop when springtime comes. You cannot get it from springtime seed sown outdoors but, by sowing seed now in a frame and transplanting during the fall, you can plant wondrous Pansy pictures in next spring. Those Pansies have been ripening seed for the last couple of months you know, as have most perennials which must be planted in fall, like, Madonna Lily.

Some time in this period, after the zenith of summer growth has been reached, is the logical time to give the last shearing or pruning to evergreen and privet hedges. The effect of the shearing is to stimulate growth of latent buds, therefore, common sense suggests that this last shearing be done as soft as possible after the current season's normal growth is set because a new growth will be forced and that new growth unless it has time to harden and ripen may find itself too tender for early winter cold. Do not prune hedges late. Now is the last chance.

Some perennials—

the sheared hedge
A bird in hand is worth two in the butcher shop

MARNI DAVIS WOOD

As the cataclysmic moment draws near when the Bride entertains either of those two vital terrifiers of her universe, her mother-in-law or her husband's boss and wife, I suggest she put the little hot hand in mine, plan the menu, and then try it out once before the great day. When that does finally dawn, she should collect the scattered fragments of her brain and force them to function, brightly, if possible, but at least a little.

There are literally hundreds of simple menus that can be perfectly rendered by even the rankest of amateurs, in which class, of course, those who read my first blast in this general direction can no longer fall. Almost any broiled meat or fish can be handled exactly as you do the hamburg, and all vegetables, with the possible exception of parsnips and winter squash, are edible under the cream and butter treatment. Therefore we shall now progress to the formidable problem of a roast and its practically inevitable left-overs.

A chicken is considered by many the more difficult, while others hold to the meat school. Nevertheless I firmly believe that if you can roast one, you can also roast the other, fowl or quadruped. So for the very special company dinner, the boss and wife situation famed in fiction, or the equally appalling mother and father-in-law, buy a fine young five-pound roasting chicken and have it thoroughly cleaned. Make the butcher show you at least two birds and make a choice, just as though you knew something; do not trustingly order the first one over the telephone.

Now with this beast, suppose, since the oven will be on, that you use it to capacity. Have new baked potatoes with it, with plenty of butter (no parsley flags waving from their midst), and fresh tomatoes en casserole. For dessert, a ring of lemon jelly filled to overflowing with strawberries, and pass powdered sugar and a small pitcher of claret with it. Demi-tasse if you drew any very handsome ones as wedding presents, though most men like very much to hear a bride murmur that "her husband likes his coffee with dinner and so she likes him to have it, but would you prefer to wait?" If the husband does like his coffee with dinner, of course it's a very good line, and by waiting herself she makes the large-with-dinner and the small-after both feel comfortable. Call it sense or diplomacy, according to your favorite rôle.

For a party it is just as well to set the table the very first thing and plan every move, once you have started dinner, so as not ever to seem bothered by serving or handling the next course. All plates, silver, and glassware should be in the kitchen or pantry, exactly the right amount. Nobody cares if you have oyster forks or Royal Worcester plates unless they are useful. Keep the table as simple and uncluttered as possible, and also, or rather first and foremost, as beautiful as can be. No white damask and roses necessary, though occasionally lovely. A spick and span red and white checked cloth and napkins and a bowl of fruit, for instance, are just as gay as can be.

Now for the bird in hand. Wash it with the loving care and scrutiny that you give your own face before a big night. Light the oven and make the stuffing of a generous half a loaf of white bread, crust and all, torn into small bits, four onions cut small, salt and pepper, one tablespoonful poultry seasoning, and a quarter teaspoonful marjoram, two whole cloves, a small bit of bayleaf, a pinch of thyme and similar herbs, even if you are not an old-fashioned girl and have never heard of them before. If you scream loudly enough your grocer can and will get them for you. Add two tablespoonfuls of butter, cut in small bits, and mix through the stuffing thoroughly.

Pack the stuffing, not too tightly (it is suit-case) into the chicken, and sew the turn up with white string or secure with picks. Tuck the points of the wings under to give it a firm base to stand on in the pan. Rub the breast bone and legs with garlic, pour two tablespoons of oil over the breast. This is not going to be Mother used to make. Do not salt the Put the roasting pan into the oven, allow one and one half hours for a five pound. Keep it covered for the first half hour, take off the cover and let it brown, but it every fifteen minutes adding ½ cup of water, and one tablespoonful oil if the seems to be cooking away. As soon as the is in the oven scrub seven or eight sized new potatoes within an inch of thei brush them with a little oil. It makes skins shiny and brittle and scrumptious them in the oven when you uncover the chicken, allow them usually about an get good and mealy; large ones take a.

Now put a tablespoonful of butter casserole, not glass, on top of the stove and heat very low fire. When the butter is melted, one tablespoonful of top milk. Fill th casserole with halved tomatoes, cover c

[Please turn to p
The cook’s family album

Too few times in my hectic career have hors d’oeuvres been served me as a meal. Even in my own home I never get enough. For others who feel the same way, these little reminders may add a new idea to reigning favorites.—M. D. W.
<table>
<thead>
<tr>
<th>Canapés de luxe</th>
<th>Stuffed pimientos</th>
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<tbody>
<tr>
<td>Toast white bread and cut off the crusts. Mix cream cheese with onion, parsley, and sage. Cover one half of the toast with red caviar and the other half with the cream cheese mixture. Decorate the edges of the toast and the division of the caviar and cheese with mayonnaise put through a decorating tube.</td>
<td>Mix shrimp, chives, and celery with mayonnaise. Fill pimientos with the shrimp mixture and top with a slice of beet that has been marinated in French dressing for ½ hour.</td>
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<tr>
<th>Pin wheels</th>
<th>Poisson d’or</th>
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<td>3 hard boiled eggs</td>
<td>Cut bread into long, narrow triangles. Spread lightly with mayonnaise. Mix tuna fish and horseradish and spread thickly on bread triangles. Sprinkle with the yolks of the hard boiled eggs which have been forced through a strainer, and decorate with scales cut from the egg whites. Serve with ripe olives and watercress.</td>
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<tr>
<td>6 thick slices of peeled tomatoes</td>
<td>4 slices whole wheat bread, crusts removed</td>
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<tr>
<td>1 tablespoon lemon juice</td>
<td>1 small tin tuna fish</td>
</tr>
<tr>
<td>4 tablespoons anchovy paste</td>
<td>6 tablespoons prepared horse-radish</td>
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<tr>
<td>French dressing</td>
<td>2 hard boiled eggs</td>
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<tr>
<td>Sliced radishes</td>
<td>Mayonnaise</td>
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<td>Tested by The American Home</td>
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<tr>
<th>Grilled sardines</th>
<th>English eggs</th>
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<td>Heat sardines in their own oil until they begin to turn golden brown. Add one slice of garlic to the oil and as soon as it begins to turn brown, remove it. Sprinkle sardines with salt, pepper, cayenne, lemon juice, and mint. Remove to hot platter and put two cloves in each sardine. Garnish with beets and cucumbers which have been marinated in the French dressing for ½ hour.</td>
<td>Cut eggs in half lengthwise, remove yolks, mash very smooth and mix with onion, watercress, tomato, mayonnaise, cayenne, mustard, and salt. Fill cavities in egg whites with this mixture, coat with mayonnaise and put two capers on each. Set in refrigerator for half an hour before serving.</td>
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If you are wise, you will consult your own personality when you select your silverplate. Perhaps you can find the perfect pattern for you among the lovely ones shown on this page.

If you like old paneling and British dignity and formality, you will want your coffee service in the "Gadroon and Shell" pattern.

"Marlborough" is simple without being austere. You will like it if you are very much of today, yet have a feeling for the graciousness of the past.

"Fontainebleau" is eternally feminine in spirit. If you make an art of beautiful living, this pattern belongs to you!

Any one of these Gorham patterns will give you a long life of service and loveliness, because every piece is substantially plated with solid silver, and the pieces used most are reinforced with sterling at points of greatest wear. Gorham Silverplate is the next thing to sterling.

For illustrated price lists on any Gorham Silverplate pattern, you may see your jeweler or write the Gorham Company, Providence, Rhode Island ... since 1831.

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<td>827.00</td>
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<td></td>
<td>Cream Pitcher</td>
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DID YOU NOTICE SUE'S TAN?  
IT'S A KNOCKOUT!

YEAH! GORGEOUS TAN  
-BUT I CAN'T "GO" HER  
TATTLE-TALE GRAY

Oh, you cat! Why don't you tell Sue how to get rid of tattle-tale gray instead of meowing behind her back?

Don't worry, darling. I will tell her, first time I catch her alone.

I'm sorry if I've hurt your feelings, Sue—but your clothes do tattle about you. It's not your fault. I know you aren't careless. But that lazy soap you use does not wash clean, and the clothes say so.

Now you just change to my standby, Fels-Naptha. That richer, golden soap is so packed with naptha, dirt practically flies out. Try it for stockings and undies, too—it's wonderfully gentle. And it's easier on hands because every bar holds glycerine.

Banish "Tattle-Tale Gray" with FELS-NAPTHA SOAP!

The Dabney garden is virtually an outdoor living room, the brick wall ensures, the great live oaks, and backdrop of blue hills giving it cool seclusion.

Early American—California Style

(Continued from page 19)

small arbor. Mr. and Mrs. Dabney have a cottage to themselves, with sitting room, bed, bath, and dressing rooms all complete; thus separated from the clamor of daily life, usually attendant upon a household where there are small children running about.

Entrance is gained to the yard by a wooden gate in the wall, ornamented with heavy antique iron hinges. Beside it stands a lamp post, a relic of the earliest days of Santa Barbara's street lighting, when these and iron hitching posts were the principal adornments of the village thoroughfares.

A life-like pottery goose preens her feathers atop the wall, and grotesque gourds and pumpkins squat along its length. The vast lawn is shaded by oaks and eared by flagged paths; pot flowers line the walks, and wicker chairs and umbrella-tables offer their comfortingly. Flat wicker trays filled with more squashes add an an touch, and heighten the section of rural atmosphere.

The house is white, with trim and a dark green roof. Of Daisies, Calla Lilies, and mums bind it to the earth. Roses, Honeysuckle, and Ivy ber up the porches. The roof and the sturdy chimneys of brick are especially interesting the main building, one end the juncture of the two through a tiny hallway, living room. Beyond, turning...
GREAT THINGS ARE HAPPENING IN AUTOMATIC HOME HEATING AND AIR CONDITIONING

CHRYSLER'S AIRTEMP IS NOW READY!

The Day has Arrived when Millions may Enjoy Greater Comforts . . . Economically!

CHRYSLER'S AIRTEMP has entered home heating and air conditioning with a new, greatly advanced equipment line. Highly dependable. Quieter. More economical to operate.

Now it's possible to buy equipment needed and built by one company . . . Airtemp, Incorporated, Subsidiary of Chrysler Corporation. It's possible to buy matched Units," both heating and air conditioning, that fit together. Saves space. Chrysler engineered. All efficient.

Amazing NEW Oil Burner

NEW Airtemp is today's most outstanding burner in dependability, quietness and economy. The most advanced burner ever engineered by Chrysler . . . in Airtemp's new plant by Airtemp men. This burner has no vibration, noise. All working parts on one shaft.

Non-drip nozzle valve. An amazing oil saver. And low in price. What's more, easy to buy.

NEW Winter Air Conditioner

Airtemp's NEW Winter Air Conditioner is revolutionary. Complete. Ventilates, filters, heats, humidifies and circulates healthful air. Most modern and efficient system ever designed for homes. Airtemp also provides the NEWEST, most complete Summer Air Conditioner ever built by one company. It matches the Winter Unit. You may have year 'round conditioning at one installation . . . or one unit at a time.

Send coupon for interesting, free literature.

WANTED . . . Men of Character and Responsibility as distributors and dealers of Chrysler's Airtemp. Write or wire.

THERE ARE YEARS OF RESEARCH, development and perfection . . . in Chrysler laboratories behind Airtemp. This has resulted in greatly advanced, more dependable equipment.

NEW AIRTEMP OIL BURNER. MOST BEAT AT LEAST FUEL COST. MOST EFFICIENT OIL BURNER BUILT

WANTED . . . Men of Character and Responsibility as distributors and dealers of Chrysler's Airtemp. Write or wire.
wards the mountains, extend the dining room, kitchen, and servants' domain. The glassed veranda across the center of the U runs along the children's rooms, and the owners' separate cottage is a few steps away, facing the dining room and kitchen.

Honey colored curly maple has been used for the living room walls, while the ceiling is stained pine. A large blue rug covers the floor, and the curtains are hand blocked linen with a design of vivid roses and delphinium: the furniture, old family pieces of walnut and mahogany, with needlepoint and brocade on the chairs, and blue velours on the sofa by the fire. One end of the room is lined with books, and some of Mr. Dabney's collection of ship models hang from the beams. In the dining room, carved oak furniture shows nicely against pale yellow walls, while glazed chintz curtains and a rug of sage green, blend with the gleam and sparkle of silver in a delightful composition.

The sitting room in the cottage is very nautical; for Mr. Dabney, coming as he does, from a long line of forebears who loved and followed the sea, has an inherited predilection for all things maritime. And here, among books and deep chairs are many treasures, dear to the heart of a ship lover.

A garden atmosphere pervades the owners' bedroom, for a colorful chintz does much to bring indoors the charm of roses and field flowers. The beamed ceiling is white, while the flesh pink walls and mauve carpet make an excellent background for mahogany and rosewood furniture; several flower paintings add to the illusion.

The children's bedrooms and

---

**Pure White Paper is a Sign of Quality**

Nothing is in taste for your correspondence than white paper of lovely texture. Such paper is no longer made. Exceptional must be used to produce what paper men call a "clean" white sheet. American Stationery is of that kind of paper. In fact it is a rag content bond paper—and the best paper made from rag!

When you use American Stationery you are using fine paper. And you use it freely without being extravagant, because its price is so low. The famous "450 Package" contains 300 note sheets and 150 envelopes (pieces). Each sheet and envelope is printed in rich, dark blue ink with name and address—the smart and logical way to have your stationery finished.

Send $1.00 for a package (west of Denver, Colo., and outside of U.S.)—Your package printed and mailed within 3 days of receipt of order. Satisfaction guaranteed or your money promptly refunded.

THE AMERICAN STATIONERY CO., 700 PARK AVENUE, PERU, IND.
Real barbecues

[Continued from page 29]

exclaim, as of old. at the heavenly fragrance of browning meat and hot coffee, and the sweet smoke of eucalyptus and oak wood.

Perhaps you may wish to infuse a bit of this Western spirit into your garden and so may build a grill and enjoy small-sized barbecues. Or if you have space, you may build a large pit, but do give a barbecue and here are some tips on how it's done.

Barbecued steaks

There are many barbecue methods and recipes but this is a grand and popular one. Use the amount of seasonings necessary for your needs. Three club steaks require about $\frac{3}{8}$ cupful of ingredients when combined.

Combine salt and pepper in proportion of $\frac{3}{8}$ lb. of salt to $\frac{1}{2}$ lb. of black pepper. Use 3 cloves of garlic. Peel and split the cloves and rub them into the salt and pepper until garlic is in tiny pieces. Now add 4 tablespoonfuls of chopped fresh Rose Marie to the first mixture and rub it (rub hard) into the meat. Let stand at least one hour. Brush off, lay meat on hot grill and cook quickly at first to sear, then slowly until tender. Dip a bunch of long-stemmed parsley into melted butter or olive oil and brush the meat often with this while it broils. If the fire has a tendency to blaze up, dip a branch of washed bay leaves into hot water and sprinkle it lightly. The bay will help flavor the meat.

Beef and mutton are the best meats for barbecue, though pork and veal are used.

Pollo del Hampa

4 good sized spring chickens
2 eggs
1 cupful flour
1 cupful corn meal
Garlic
Salt and pepper
Olive oil

Have chickens dressed and cut in half down back and breast. Rub each one with a split clove of garlic. Dip in beaten eggs, then flour and then cornmeal, seasoned with salt and pepper. Pour olive oil into frying pan to the depth of 1 inch. Sauté chickens in this. Salt again and serve good and hot.

5 REASONS FOR MAKING ALL JAMS AND JELLIES WITH CERTO!

1. CERTO IS PURE FRUIT PECTIN. It makes jellies jell perfectly with only $\frac{1}{2}$ minute boil. Gives jams perfect texture, too!

2. SAVES TIME... You can finish a whole batch of jam or jelly in less than 15 minutes after your fruit or juice is prepared.

3. SAVES MONEY... Because of that short boil, none of the juice boils away and you average half again more jelly!

4. YOU GET FINER FLAVOR, TOO—more like the fresh, ripe fruit. Short boiling flavor as well as juice. And there is no "boiled-down" taste!

5. The price of Certo, you know, has been reduced recently. So now, Certo makes jam and jelly making more economical than ever! (Certo is a product of General Foods.)

FREE RECIPE BOOK! Under the label of every bottle of Certo is a book of tested recipes for jams and jellies. Different fruits require different handling. Therefore Certo gives you a separate recipe for each fruit... Be sure to follow recipes exactly.

Your grocer will tell you about Certo's new low price that makes jam and jelly making more economical than ever!
“Well—well! It looked like we were going to have a kind of hot, sticky morning—but see what brother’s just found ... a can of Johnson’s Baby Powder! What a break! ... Wonder if I can’t swap my spoon for the first sprinkle...”

“Empty!... We might have known it—it was too good to be true! I was almost beginning to feel that lovely, silky powder sliding down my back, and all smooth and tickly under my chin. Just a dream—that’s all.”

“Look—do you see what I see? Mother coming with the honest-to-goodness, full-up Johnson’s can. She’s shaking some powder into her hand—but she likes the feel of it, too! Baby!... the darkest hour is just before the dawn!”

“T’m Johnson’s Baby Powder—I keep a baby’s skin soft and smooth as a rose-petal—protected from chafing and rashes. I’m made of the softest, finest Italian talc—no gritty particles and no orris-root... Johnson’s Baby Soap and Baby Cream make babies happier, too. And don’t forget Johnson’s Baby Oil for tiny babies!”

Lamb (Cordero) chops
8 lamb chops
1/2 cupful olive oil
1/4 cupful wine vinegar
1/2 teaspoonful dry mustard
1 teaspoonful salt
1 tablespoonful chopped onion
2 tablespoonfuls chopped green pepper
1 clove of garlic, chopped
1 tablespoonful flour
1 cupful water
1/2 cupful chopped ripe olives
1 cupful sherry wine
Choose rather thin loin lamb chops. Remove the outer skin. Make a dressing of the olive oil, vinegar, mustard, salt, onion, green pepper and garlic. Mix well. Marinate the chops in this dressing for 2 hours. Remove and wipe dry. Broil quickly over glowing coals or pan fry in olive oil. Salt when ready to remove from fire. Leave 1 tablespoonful drippings in the frying pan or, if grilled, melt 1 tablespoonful butter in frying pan. Add flour and blend smoothly. Add the cupful of water. Salt and pepper to taste and add ripe olives and sherry. Mix well and serve at once over chops.

El Vallejo veal
1 can concentrated bouillon soup and an equal quantity of water
6 small, thinly sliced round steaks
3 tablespoonfuls butter
2 tablespoonfuls chopped onion
2 tablespoonfuls chopped green pepper
2 tablespoonfuls chopped parsley
2 cupsful fine bread crumbs
2 eggs
1/2 cupful corn meal
1/2 cupful chopped almonds (do not blanche)
1 cupful claret wine
Flour
Mushrooms if desired
Combine bouillon and water and bring to a boil. Add the whole veal steaks and simmer until veal is somewhat tender, but not done (about 15 minutes). Cool. Meanwhile, melt butter in frying pan and sauté the onions, pepper and parsley until light brown. Add crumbs and almonds and mix, coating well with the butter. Remove from fire and add the two eggs, lightly beaten, the corn meal and 1/2 cupful of the bouillon. Mix well. Spread on the veal steaks and, roll as for jelly roll. Skewer or tie. Rub the meat with butter or olive oil and grill slowly until nicely brown. Make a gravy of the bouillon thickened with 2 tablespoonful flour, season well, and when ready, to serve and add the wine. Add mushrooms if desired.

Picneta toast
1/2 cupful chopped onions
1/2 cupful chopped green peppers
1 6-ounce jar nippy cheese spread
8 slices cold corn bread
Mix onions and peppers with cheese. Spread on corn bread and grill slowly until lightly brown. Serve hot.

Bistecca dolce
to cut to 3/4 the original quantity. Add corn, cheese, oil and season to taste with pepper and salt. Sauté the meat quickly in the olive oil. When done, cover with the hot tomato sauce and serve at once.

Another garden lesson from our West Coast
(Continued from page 39)

Spanish country manor, and this is an ideal corner where a dog the garden gives immediate access to the house, in which she placed a simple basin with top and decoration. This one entirely outside the house, an outer wall; but it is adequate and convenient.

Another informal house of country style is that of Mrs. Sam R. Dabney, described on a previous page. Here there is an annex between two cottages that has thatched over with palm, an all of those shown, the most table garden room. Comfort chairs invite meditation and while birds and dogs as we children welcome its shade, rectangular brick basin is pink white, against a stucco wall, which colorful Mexican tile set, and the faucet is pres over by bronze squirrels.

Mrs. David Tunnure’s house Hope Ranch, has a flower has unusual shape. Like most of others it is edged with tile, and an outer wall: but it is adequate and

The joy of an outdoor place is that of others who is edged with tile, at this sunny patio two glos smoke Persians like to bask, while their mistress arranges the flowers. As befits a simple

Sheltered in the space between the dining room and outside guest rooms, is the place with Mrs. Charles D. Wiman does flowers. As befits a simple A

THE AMERICAN HOME, AUGUST, 52
ONLY OIL-O-MATIC

A room for a child
(Continued from page 16)

Health is gained as a result of
good rest, fresh air, and suitable
furnishings. A good bed of the
proper size with firm springs,
warm, lightweight washable covers
in a well ventilated room help the
child to sleep well. Individual beds
are desirable if more than one
child occupies the room. When
sleeping alone, the child is less dis­
turbed and breathes purer air.
Besides insuring better sleep and
purer air, the properly furnished
room encourages good posture.
For example, instead of the giant
chair occupied by father, Bill
needs a chair, obviously, that is
low enough for his feet to touch
the floor and a back that fits his
back. A low sturdy table of proper
height permits him to draw or
paint without dropped shoulders
and fatigue.

In addition to physical growth,
however, wholesome emotional
and social development occur.
Self reliance, neatness, cooperation,
and learning the difference between "mine and thine" are qualities that develop when a child
has a place to call his own. Self
reliance comes from using success­
fully equipment that "fits," for
instance hanging caps and coats
on low hooks in the closet or put­
ting away toy trucks and tricycles
on low shelves or other accessible
places. From experience, children
gradually learn to do things for
themselves rather than to depend
on others.

These and similar experiences are
not only helpful in developing
self reliance but habits of neatness
and orderliness are formed at the
same time. Little children enjoy
helping with home work, especially
that usually done by adults. A
small sweeper or broom and dust
pan make it possible for a four­
year-old to clean up trimmings
from cutting paper dolls.

Even though the growth and de­
velopment of the children are
permanent values to be gained, it
is a great convenience for the
mother to have a definite place for
their things. When only blocks,
books, tricycles, and skates are in
place, the house presents a neater
appearance and is safer besides.

The clever mother uses the op­
portunity of such a plan to de­
velop interest in and respect for
private property. She respects
the children's possessions and
pro­
ects them. That is, if she borrows
Bill's hammer or Mary's scissors,
she returns them promptly. Their
respect for the possessions of
others grows because they have a
good example set for them at home
by their elders.

In order for a room to con­
tribute to the wholesome growth
and development, the furnishings

1. PRESSURE ATOMIZATION. Avoids the wear and tear of oil burners, and pin-point nozzle openings.

2. OIL CONTROL. Oil-O-Matic's patented Metering Pump measures every drop of oil. Never uses too much or too little. Cuts fuel bills.

3. AIR CONTROL. Insures exact blending of oil and air. Prevents half­
burned oil from too little air and chimney heat waste from too much air.

4. PROJECTED FLAME. Steady, unwavering flame burns in suspension. No delicate mechanism inside combustion chamber to be heat-warped.

WHY PUT UP WITH WINTER FURNACE TENDING WHEN OIL-O-MATIC COSTS SO LITTLE?

Before you buy any oil burner, investigate all oil burners. Check them for fuel economy, freedom from repairs, operating effi­
ciency. Compare them on the four im­
portant features listed above. You'll find only Williams Oil-O-Matic has them all—and Oil-O-Matic has many, many others.

Check the reputation of the mak­
ers—Oil-O-Matic is the world's best
known, largest selling oil burner. Compare the prices—Oil-O-Matic
prices have been reduced fifty per
cent in five years. Now find out
what owners think. And there we
rest our case for Williams Oil-O­
Matic!

Join the summer mutiny against
next winter's furnace tending, Act
now and save money. If you order Oil­
O-Matic before August 15th, you need
make no monthly payments till
October 1st, you get low interest
rates, under F.H.A., up to three
years to pay, and in addition you get
Free this handsome $35.00 value
Tem-clock. Williams Oil-O-Matic
can be installed in your present
heating plant without fuss or trou­
ble. Write or phone your nearest
Oil-O-Matic dealer for information
about Oil-O-Matic's easy payment plan and free Tem-clock—or mail
coupon below.

FREE! If you order
OIL-O-MATIC
Before August 31
Tem-Clock Electric
Day-Night Temperature
Control
Full $35.00 Value

Tem-clock is the newest and most ad­
vanced development in automatic tem­
terature regulating. Tem-clock automati­
cally lowers the tem­
perature at night and raises it in the morn­
ing before you get up.

As easy to set as your alarm clock—won't get out of order. Cuts fuel bills 10%. Mail coupon below now.

American Home, August, 1936
STOKERS to feed home fires automatically are a priceless boon to householders—if they are properly designed and built.

Stokol is the creation of engineers who first made a thorough study of the automatic stoking problem. Then they "engineered" a product that is positively unique in this field. Stokol is unlike any other device. It revolutionizes the entire automatic stoking idea.

It's great to have an equipment that automatically feeds, fires and controls your furnace, creates proper combustion, eliminates smoke, waste, labor drudgery, dust and saves fuel.

STOKOL
FOR CONTROLLED HOME HEAT

Stokol does these things—does them better and more efficiently than they have ever been done before—because Stokol turned to new principles of design and embodies a half-dozen exclusive advantages of the greatest value.

By all means let a Stokol dealer explain to you what Stokol will do for you—and what no other stoker can do for you.

There is no price penalty to be paid for these superiorities. Stokol is the lowest priced quality stoker on the market. Write for free descriptive booklet "Automatic Heat with Stokol."

SCHWITZER-CUMMINS COMPANY, INDIANAPOLIS, INDIANA

SERVING OVER 350 MANUFACTURERS IN NEARLY 50 INDUSTRIES
A bird in hand is worth two in the butcher shop

(Continued from page 44)

them with a thin slice of lemon, a teaspoonful minced onion, a few leaves of tarragon and basil, and bits of butter. Baste the chicken and pierce the potatoes with a strong fork. Put the tomatoes in the oven.

Wash the strawberries, drain them thoroughly, hull and put them in the refrigerator to chill. Baste the chicken. With a sharp knife make a cross in the top of each potato and spread the points back a little so that they will brown. Fill a little cream pitcher with any good domestic red wine, claret preferred, and leave it out of

“l’ll bring Mountain Lake Coolness into your home this summer!”

No need now to feel summer’s stifling heat... J-M Rock Wool Home Insulation makes all that old-fashioned.

“Blown” into hollow wall spaces and between attic floor joists by Home Insulation Engineers, this amazing material actually gives you the same protection you’d get by enclosing your house with a solid stone wall 11 feet thick!

The J-M insulated house is up to 15° cooler in hot weather... requires up to 30% less fuel in winter.

Beware of “bargain” insulation

There are many “bargain” insulations on the market. But you can be absolutely sure of maximum year-round protection against heat and cold when you specify Johns-Manville Rock Wool.

In applying just any Rock Wool, there are so many things that can go wrong. Short measures, “leaks” or gaps, improper “packing,” etc., will often result when the men doing the work are inexperienced, untrained or careless.

The name “Johns-Manville” on the uniforms of the men who install J-M Rock Wool is your guarantee of a 100% insulation job.

Of course, you can finance the installation of your home the J-M way, under the extremely low terms of the National Housing Act.

Johns-Manville Rock Wool, scientifically installed by experts, will keep your home up to 15° cooler in hottest weather—save you up to 30% on fuel in winter. FREE BOOK tells how

COOL AND REFRESHING as the atmosphere about a mountain lake... that’s the way the rooms in your house can be all summer! J-M Rock Wool blown into hollow spaces between outside walls brings you this wonderful comfort.
the refrigerator so it won’t be too cold. That sort of thing, while as simple as breathing, adds a sort of finesse and removes any vestige of amateurishness without in the least trying to put on anything.

Now is your ten minutes to pull yourself together and dress. Nothing that remains to be done will crack the polish on your nails or your face.

Baste the chicken. The Greek chorus—Baste the chicken.

Unmold your jelly ring with a cloth rung out in hot water, a grapefruit knife, and your pet cuss words. Don’t lose heart, it will come out. Give it a good Turkish bath and there it is. Fill the slightly hand-carved inside with the strawberries and put it back in the refrigerator to retain its shape and chill. Baste the chicken, put on the butter and coffee cream. There is the bell, smooth your hair and count ten, smile if it kills you. You can return to the kitchen during the gushing with ease and let yourself go. Take the potatoes out first, a piece of butter and a dash of paprika in each, as you put it in the vegetable dish, then the tomatoes on the table. Then pour the sauce (and see that both you and your husband call it that and not gravy, which it is definitely not) off the chicken into a sauce bowl; put the creature on its platter; pour water; bread on; hot plates; and there you are yourselfishly in your own way catching the female eyes, and indicating that you do hope they will forgive any one so new at the game for anything utterly awfully. Bah!

Well it was a good bird, but it was expensive, and there doesn’t seem to be enough for even you and John Doe to eat. There is that half of tomato and what to do with just two cold baked potatoes? All you do is—what—hire a hungry bat, and cream them and cream them all. You will have to buy for this night’s dinner is one half pint of cream, one quarter pound of mushrooms, and one large grapefruit. Just as the secret of roasting anything well lies in basting it with every other breath, so the secret of leftovers is the combination of flavors you choose. So get the mushrooms, and add them to the sauce of the chicken, the potatoes, and cream them all. You will have to buy for this night’s dinner is one half pint of cream, one quarter pound of mushrooms, and one large grapefruit. Just as the secret of roasting anything well lies in basting it with every other breath, so the secret of leftovers is the combination of flavors you choose. So get the mushrooms, and add them to the sauce of the chicken, the potatoes, and cream them all. You will have to buy for this night’s dinner is one half pint of cream, one quarter pound of mushrooms, and one large grapefruit. Just as the secret of roasting anything well lies in basting it with every other breath, so the secret of leftovers is the combination of flavors you choose. So get the mushrooms, and add them to the sauce of the chicken, the potatoes, and cream them all.

Those two fresh and sharp terms will taste mighty good after a serole of chicken and mushroom and creamed potatoes, and that particular combination will make a little dinner heartily enough to be called a dinner.

Glass stand! Pass quietly your next recitation.

Right from our own Kitchen

With summer in full swing and the devitalizing days’ upon us, our appetites apt to lag a bit. It is on a summer day that it is so extremely important to exercise good judgment in the selection of foods than at this time. Even Nature has sensed this and provided an abundant variety of vegetables and salad plants to replace the foods of our daily menu. Garden lettuce, those tiny tender leaves are so crisp and flavorful, can be used in the making of salads. Now this is not to say that we need not serve plenty of salads—they’re not only good, but are so delicious. Serve them vegetable, egg, and cheese salads and be sure to use raw vegetables as much as possible. All salads are pert appetizers. Now for the dressing there is plenty to be left and use as fresh fruit and vegetable just as possible. Now that food grinders are ubiquitous, special herby seasonings and zesty juices from the vegetables—advantage of it, and, as the saying goes, “help yourself,” P. S. These things are a mean meat aid, too.

** * **

An interesting product of market is Balcon-Yeast. It is pure yeast at its highest know ledge in Vitamins B1 and B2 (known as Vitamin G3), and what makes it so desirable, is the fact that there is no other yeast on earth that is so important. It is available in the edible form of the edible form of food, condiment, or drink. It can be used in an economical, convenient delicious form. It is also used as a special diet, as it contains no salt, starch, or sugar, and it is indefinitely. It has a delicious flavor and no taste of Sprinkle it on the breakfast macaroni and cheese; mix a bit of it in with the mashed pot or stuffed baked potatoes; add it to the mashed potatoes or creamed potatoes; or use it, in fact, in any where the flavor of bacon is desirable. A level teaspoonful of our Vitamin B requires a day. Comes in a shaker and can be obtained in any grocery store.

“Spare the heat and say meat”—says the Bureau of Economics in Washington, saying that meat is a protein and little white of the egg is toughened hardened by long heating at temperatures. Broil, roast, and tender-well-fattened cuts of young animals, in an une
dish without water. Braise, simmer, or stew less tender, leaner cuts with a cover and with or without water. All cuts of veal and lamb and pork are tender. Pork and lamb are fat enough for roasting and broiling. Veal usually is fat enough only for braising—generally with a little liquid added.

The less connective tissue there is in beef—the more tender it is. Tougher cuts are made tender if cooked as pot roasts, "smothered" or braised steak, or stew, or if ground or chopped as tender meat in hamburger steak or meat loaf. Fat usually is added. To pan-broil tender steak or chops, brown both sides in a lightly greased, sizzling hot skillet, lower the heat and cook slowly, turning the meat over and over to ins sure even cooking. Pour off accumulated fat or the meat will fry. Never cover or add water in pan-broiling.

How many minutes per pound a roast takes to cook depends mostly on oven temperature and whether the meat is to be rare, medium, or well done. A standing beef roast, seared for 20 minutes in a hot oven (about 300° F.) and finished in a moderate oven (about 250° F.) is usually rare in 16-18 minutes to the pound, medium in 32-36 minutes, and well done at about 40 minutes to the pound. Rolled roasts take from 10-15 minutes more per pound than standing roasts. The only sure guide, however, is a roast meat thermometer inserted into the thickest part of the meat. Beef is rare at about 140° F., medium at about 160° F., and well done at about 180° F. on the meat thermometer.

**Starch put up in cube form, is not the market.** It takes all the guesswork out of starching laundry. Directions for making hot and cold starch solutions with this new product are given on the box. If you are interested, I'll be glad to send you the name of it.

Instead of making the usual folded type of jam tart, try this way for a change—and we'll miss our bet if you don't like it. Make individual tart shells. Fill baked shells with whole-fruit jam, pile an unsweetened meringue on top and brown under the broiler. Serve at once. For a change, use scooped-out English muffins in place of the tart shells—they're delicious.

Have you ever used Midget Maid steel wool soap cleanser? It is made up in pad form, and by dissecting one of these pads, you will find that the inner core consists of a cotton fabric saturated with a soap made purely of vegetable oil. The steel wool thread which is very fine, is wound in two different directions giving it long life. The soap emulsifies through the steel wool fibers as it is used, and
If you know anything about the comforts and convenience of air conditioning, you have wanted it for your own home, of course. Everyone does. For air conditioning is the symbol of the modern home, the practical expression of gracious living. And now Herman Nelson places this modern, healthful convenience well within the reach of the average family. Remember, too, the Herman Nelson products are so related that once you have decided upon an automatic heat and air-conditioning program for your home, you can enjoy partial fulfillment now, and complete your program in such stages as your budget permits.

Consider The Cost Of Doing Without It
In fact, the cost of Herman Nelson equipment is so reasonable, you may be paying for air conditioning right now without enjoying its many advantages. If you consider the time and money spent on an antiquated heating system, and never ending cleaning bills, you know there is something more than comfort to be credited to air conditioning. You know, too, that the same dry unconditioned air that causes furniture to check and fall apart is also injurious and costly to the family health.

A New Automatic Heat And Air Conditioning Service
By all means investigate the new Herman Nelson Automatic Heat and Air-Conditioning Service. Feel free to consult your local Herman Nelson distributor, without obligation.

If you cannot locate your distributor easily, write to us for full and complete details.

HERMAN NELSON
Automatic Heat and Air Conditioning
GENERAL OFFICES AND FACTORIES AT MOLINE, ILLINOIS

If you have ever eaten. It can be one of the best devil's food cakes and in the purity of their colorings. They are easier Darwins too for indoor culture.

Calla Lilies (Zantedeschias) yield the beauty of yellow cream white.

Without any of this preliminary rooting in a coldframe the dener starts in the greenhouse itself. Freesias and "baby" G. Colvillei or Tecolete hybrids, and in the purity of their colorings. They are easier Darwins too for indoor culture.

Calla Lilies (Zantedeschias) yield the beauty of yellow cream white.
or those old calla bulbs from the garden, provided they have enjoyed a well-earned rest of three months, can be started into activity again.

At this point the gardener with his new greenhouse takes another deep breath. "Well, that's done! What next?" Already "what next?" is becoming a familiar tune to him.

Now he marches to the nurseryman and looks at the variety spread so dazzlingly to tempt him. He feels somewhat like a youngster let loose in a toy shop. For there he has an honest-to-goodness excuse to buy, and to buy lavishly? Only bench space and a diminishing pocketbook call a halt at last to an orgy of spending. Yet who doesn't thrill to a mass of beautifully grown plants? Who can blame him?

That lush effect of healthy leaf and far reaching stems gives to the greenhouse one of its best reasons for existence. The gardener knows that now, under the propitious new living conditions, there will be no half-hearted growing. He takes a fling at a Lemon tree and a beautiful Otaheite orange, with their gaudy fruits and glossy leaves. The captivating African Violet (Saintpaulia) with its downy foliage and lavender blue flowers, and the exotic Anthurium (Flamingo-flower) with its oddly shaped pink or red bloom—all will be happy. No sad drooping of Begonia leaves, either. Christmas plants like Poinsettias, the Christmas Peppers, and Ardisias with their firm foliage and bright red berries, will never know the post-season doldrums of their house-bound kin.

As a suggestion of tropical growth and vigor the gardener selects Dracaenas in two or three kinds, Pandanus for its stiff pat¬ tern of growth and an Araucaria (Norfolk Island Pine) for the swirling symmetry of its tender green foliage. He chooses Ferns to fill out open corners with their swirling grace over the edge of the benches he takes home the Creeping Fig (ficus repens), Tran¬ descantia, and Fittonias with interesting leaves, deeply lined with rose or silver. There, against the back wall of the greenhouse, he places his Glory-bower or Clerodendron. In time it will climb and twist and become part of the drooping grace of the Tuberous Begonias there, and of Saxifrages and Oxalis.

Soon the plants are adjusted to show off at their best in their new quarters. They appear happy there. The gardener marches back and forth between them, admiring and loving them at the same moment. At last the greenhouse looks like a completed unit.

Now he enters upon that phase of his planning which tests both

**Iron Fireman dependability and economy has been very definitely demonstrated to me,**" says J. B. Dean of Mason, Mich.

Iron Fireman really has changed the whole picture of automatic heating. Coal is now the preferred fuel—outstandingly more economical—at least equal in cleanliness and convenience—far ahead in quality of heating, in safety and dependability.

Take economy—which is important. J. B. Dean, prominent Ford dealer of Mason, Michigan, has kept a record of fuel costs for 6 years in his home, using liquid fuel. It averaged $84.33 a year. With Iron Fireman fuel cost is now only $57.14 a year. Saving $27.19 or 32%.

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- Commercial
- Power

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his ardor and experience. It is already time to plan for next summer's garden. For the first time in his gardening career he has space under proper control of heat, moisture, and light. He starts into growth from late January on many choice new perennials, so that his hardy garden will rise above the commonplace. In late February those annuals, like Snapdragons and Verbena, which need a long season, are started, and in March the half hardy annuals, which are to be planted out the very instant the weather permits.

As soon as these plantings are under way the gardener enters with a spirit of real adventure on the last stretch of his year's cycle. Now, indeed, is the proof that he is the real owner of a greenhouse, for those blooming specimens which he has bought in the past in single purchases from the nurseryman he will raise himself this year.

Primroses, Ocononia and Flowering Maple (Abutilon) are his first planting in April. This he follows in June by a sowing of Cineraria. In July, Calceolarias—and these are beautiful in the hybrid, Albert Kent—and Snapdragons, and the Baby Primroses (P. malacoides) are planted for mid-winter blooming. Trachelium coeruleum, that half hardy perennial which he has been reading about so much lately, captivates him with the lure of its lavender blue flowers which will bloom by winter, if started in August. September, the gardener finds, is a fine month to start Calendulas so they will begin to bloom as the Chrysanthemums are done. At this time, too, and a little later, he plants Schizanthus, which, because of its shape and soft coloring, is sometimes called "the poor man's orchid."

When all this is done he wipes the dirt from his palms and stares at all his labors. "My hat!" he exclaims. "Why, I've been at this greenhouse business just one year! Not so bad, eh?" He looks at him for something more difficult to attempt. He begins to pore over his gardening catalogues. Now, indeed, is the proof that he is the real owner of a greenhouse, for those blooming specimens which he has bought in the past in single purchases from the nurseryman he will raise himself this year.

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On the hearth of The American Home

[Continued from page 4]

not? A few dollars paid out yearly for such a policy will put the money in your hand at the very moment you need it. Or you may wish to give your child a fine graduation present when his or her college days are ended. An insurance policy will make it easily possible. Some parents go even farther than that, and cherish the ambition to "set their children up" in life by starting them out with generous bank accounts. A friend of mine fairly burned himself out in his efforts to leave to each of his several children the sum of $10,000. Some philosophers will ask that such a course is a good way to spoil a child. But so many things to worry about, especially with young people. Some philosophers will ask that such a course is a good way to spoil a child. But so many things to worry about, especially with young people. Some philosophers will ask that such a course is a good way to spoil a child. But so many things to worry about, especially with young people.
come he needs to live on. Nevertheless, it is quite within the range of this article to suggest that a man is happier when he continues at his work until he begins to feel the strain of it. On the other hand, he may gain added joy of life by retiring before he is entirely worked out. Therefore, if one buys an annuity, or any other form of income-producing policy, it is well to have the income start before one is too advanced in age. Even if your insurance income begins at fifty-five or sixty years of age, you don’t need to retire unless you choose to do so. On the other hand, consider the number of men who begin to wear out fast by the time they are fifty. An assured income at that age may make it possible for you to retire before the wearing-out process has gone very far. But no matter how long you live, eventually the day will come when Nature takes you to herself. No one can know when that time will be. No one can know how many dependents he will leave behind him. If there are any at all, every man wants to feel assured that they shall enjoy the social security he labored to gain for them. Yet, unless he looks into the matter closely, any man is quite likely to trip here; and to stumble here is tragedy indeed.

Perhaps the first thing concerning which we want to be absolutely certain is that there shall be abundant cash on hand to meet the pressing needs that inevitably come at that time. There are burial costs to be met, and bills for nurses and physicians, and the ordinary costs of living that have piled up during the last illness. And there is that long period of adjustment when your family is getting accustomed to a new scale of living. One of the greatest things any man can do for his family is to make sure there is no shortage of funds during those trying weeks or months. A straight life policy that will immediately bring in $500 or $1000 cash, or whatever sum you desire, is the best safeguard for your family at such a time. And then there is the matter of the settlement of the estate. Unless you have provided against it, your estate may shrink terribly in the settlement. The period in which an estate may be settled is strictly limited. In some states it is only one year. If inheritance taxes are not paid within the year, penalties are laid against the estate. Unless they are paid, the estate may be confiscated.

It may also be necessary to have additional cash in hand to conserve other values. Your executors may decide that the wisest thing to do is to buy out the partners in the business in which you were a part owner. Or they may decide to buy a controlling interest in the business in which you were a partner. One of the greatest things any man can do is that long period of adjustment when Nature takes you to herself. If there are any at all, every man wants to feel assured that they shall enjoy the social security he labored to gain for them. Yet, unless he looks into the matter closely, any man is quite likely to trip here; and to stumble here is tragedy indeed.

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It may also be necessary to have additional cash in hand to conserve other values. Your executors may decide that the wisest thing to do is to buy out the partners in the business in which you were a part owner. Or they may decide to buy a controlling interest in the business, for it is often poor judgment for a widow to continue to run her husband’s business in connection with her husband’s partner.
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Western Pine Association, Dept. F2, Yeon Building, Portland, Oregon.

CABOT'S STAINS

Tea House, Dutchess County, N. Y. Cabot's Stains on roof and walls. Architect, Russell F. Barratt.

Old weather vanes on entirely different business

(Continued from page 12)

was probably no attempt at humor, yet in a modern age they appear amusing and for all their seriousness, are just that. For example the Angel Gabriel had a great vogue as a weather vane. It may have been the result of war hysteria or fear associated with the prophesied end of the world.

Gabriel was the angel chosen above Michael and his cohorts to be the subject for weather vane designs; not one design, but several appeared. The one shown here was found on Long Island, but it is supposed to have been brought from somewhere in Connecticut.

Since the features, and in particular the nose, are characteristic of New England, this is undoubtedly correct. Another Gabriel is clad in full flowing garments, suggestive of the Victorian angels and the trumpet which he blows resembles a modified horn of plenty.

A third example of Gabriel, and one which had considerable vogue in the middle of the nineteenth century is a cherub, without wings, which resembles one of Rubens’ chubby angels, or a cupid with a horn instead of bow and arrow.

Early vane catalogues sent out to the trade by manufacturers are elaborately illustrated and take the reader into their confidence. They advise that the best vanes are of copper, gilded with finest gold leaf and will not corrode but are of double thickness and perfect finishes. Not one design, but several appeared.

Other of these vanes are of copper, gilded with finest gold leaf and will not corrode but are of double thickness and perfect finishes. Not one design, but several appeared.

American folk art. At the American Folk Art Gallery there is interesting and unique select choose by Mrs. Halper and Horne with care and thought.

Lusty cocks and great fanning birds, mounted permanently on a garden wall in city or country, detail and character to the garden. Or the great, clumsy, ruff head erected securely on a base and can be moved inside and out, as desired.

Thus, while some vanes up to their old tricks of shifting with the wind from house to stable, the older vanes are all in a different business, looking indoors after a long life in rigorous open, bestowing on their owners a certain freshness and extending to the outdoors. Proud and quirky, they take their places in the world of decoration within the walls of the house instead of without.

Canning hints from The American Home kitchen

For successful canning the following principles should firmly adhere to:

1. Choose absolutely fresh food.
2. Be accurate in measuring.
3. Seal foods as quickly as possible.
5. Clean and scald all equipment.
6. Check carefully to see if scalding is done correctly.

Canned and fresh foods such as onions, tomatoes, tomatoes, pears, etc., can be used similarly from the jars for filling. Jars, bottles, and wet fingers.

Common canning terms

Sterilizing. Wash empty jars and bottles in plenty of hot, soapy water. Rinse thoroughly. Place jar in kettle, cover with cold water, and bring to a boil. Let boil for fifteen minutes. Remove each bottle from water only when needed for filling. Remove cap tops only as needed to place jars. Bolt the jar rubber tightly on the jars for fifteen minutes. Jar lifters can be chased into department or warehouse for a very non-problem—and they do tend to produce many burned fingers.

Some recipes say to scald foods. This means to dip in boiling water. The reason for this is to loosen the skin so it can be removed without loss of good flavor.

Blanching is done to remove strong flavors of certain foods such as onions.

The American Home, August,
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Toilet odors are a danger sign. They warn you of breeding germs that threaten health. Someone is the time for added care in the bathroom. Keep toilets clean and safe with Sani-Flush.

Here's an odorless powder, that's made especially to clean toilets. Just dash in the bowl (following directions on the can), flush, and the job is done. No scrubbing. No scouring. No work at all. Yet the porcelain glints like new. Spots and stains vanish. It's done. No scrubbing. No scouring.

The accommodating Trillums

(Continued from page 21)

the brownish red blossoms are borne rather late in the spring and its beauty lies fully as much in the beautiful many-angled shapes of the leaves as in the flowers themselves.

Of similar appearance is the true Trillium sessile, Toad Trillium, of the Southern states. This species, also with brownish red blossoms, attains a height of only a few inches with mottled leaves and blossoms much larger in proportion to its height. From the lower states of the Mississippi basin a somewhat larger species with redish green blossoms is known as the Green Trillium or Trillium viride.

None of the three sessile species just mentioned is showy, but there are two of the species kinds that are particularly attractive. One of these, California Trillium (T. californicum), is very large, growing in rich, moist soil from twelve to eighteen inches in height. The leaves are responsingly large, plain, light green leaves. The white petals, two inches or more in length, are tinged with pink at the base.

Last, but not least, of the sessile species is one which is not found classified in the standard works of our botanists, but which is known as Trillum flavum or luteum. This species has exceptionally beautiful mottled foliage on twelve-inch stems, and the pale yellow petals, two inches long, are borne erect, making a very striking picture. Although perfectly hardy and vigorous, it shows no tendency to spread from the root here in New England, and as it seems to grow wild only over a limited area in Tennessee, it will likely be some time before it will be generally planted.

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Here's the new surprising signal for the modern home. It is an innovation

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The Rittenhouse Electric Door Chime is a form of door bell that works by a movement of an armature by the passing of an electric current. It is a three-foot armature, made of wood, with an electrical motor or bell to strike on a piece of metal.

MY BENT LAWN

A PICTURE

writes Mr. P. C. Farris, 110 Waintz St., Bristoi, Ind. "This lawn is now a little over two years old. It is a native sandy loam to the Atlantic seaboard and is hard clay from northern Canada. A CREEPING BENT with a little fine turf. Fall is the best planting time.

Our free booklet "Bent Lawns" will give you full information. Write today for all the facts about this marvelous grass.

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save up to 50% on fuel bills

Enjoy Automatic Heat

● Believe it or not—now your home can have automatic heat this winter at a saving in your coal bill of up to 50%.

No expensive fuels! No tanks, piping, burning about____ tons per season.

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Oil, gas, coal, etc., are the most modern authors. But what about the old-fashioned ones? This is a truly magnificent book. It is a true treasure, containing 150 superb color plates, and describing the new, exclusive advantages of F-M Automatic Coal Burners. Mail coupon today.

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The American Home, August,
GARDEN FACTS and FANCIES

SAY what you may; do what you will; but the average lawn doesn’t comfortably endure the summer’s heat. Every year the same thing happens and every year “suburban” waters frantically, day after day, in the height of summer—too often in the vain hope that water will save the lawn.

The dedication seems logical. The lawn you made last fall, carried through painfully last summer to a fine reconditioning in the late months of the year, and which awoke to a fine growth of splendid verdure in the spring, now suffers from the heat. Water seems the obvious remedy and, to a certain degree, it does help. But, unfortunately, it isn’t the whole story—not by a long way.

The behavior of plants when watered in periods of excessive heat isn’t the same as when they are watered under normal weather conditions. In some cases overhead watering, when the air is very hot and blisteringly hot—strange as it may seem, but it is a fact—often causes the plant to give up actually more water because it keeps open the breathing pores of the leaves, and the wind draws the moisture out through these myriads of minute orifices.

Yes, it is the actual degree of heat, the earth temperature, that matters. The grass in watered under normal weather conditions. In some cases overhead watering, when the air is very hot and blisteringly hot—strange as it may seem, but it is a fact—often causes the plant to give up actually more water because it keeps open the breathing pores of the leaves, and the wind draws the moisture out through these myriads of minute orifices.

But the average lawn isn’t so likely to succumb to summer troubles as poorly watered soils; but even the best of the growing year will give ample safeguard for this disease is avoided the growing year will give ample

So send at once for our new Catalog—24 pages in full color, and offering the finest and largest collection of Spring-flowering bulbs in America.

Here is an offer on the new Ideal Darwin Tulips:

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Burgess Bulb Catalog

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Dutch, Spanish and Dutch Iris

Like beautiful Orchids and are second to none—plant in fall.

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Like beautiful Orchids and are second to none—plant in fall.

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Gems from the Colorado Rockies
(Continued from page 64)
blossoms of heavy texture in shades of blue and bluish-violet, followed in the fall by ornamental, plumy seed heads. C. scotti, one foot; C. eriophora, silky, much cut foliage; and C. fremontii, with large oval leaves, are all good. Ordinary, light, loamy soil and medium moisture are the simple requirements of these Clematis. Only one Iris species is found within the confines of the Rockies. This is missouriensis, a pretty blue-flowered type of dwarf growth. Mr. D. M. Andrews, however, has succeeded in segregating two distinct varieties to which he has given the appealing names Snowbird and Bluebird. The former is pure white without veining, not quite so tall as the type. The latter is described as Bradley's violet and is a hardy, vigorous Iris.

Just as the Colorado Rockies can boast of only one Iris species, so do they have but one true Lily. This is Lilium montanum, very similar to the L. philadelphicum Wood Lily of the East, and requiring identical conditions under cultivation. Known as a Lily, but possessing the technical name of Lilium montanum, is the little Sand- or Star-lily, which, with the Easter Daisy and the Pasqueflower, ushers in the spring of the dry foothills and upper plains.

Easter Daisy, Townsendia exscapa, will thrive equally well in the sunny rock garden, niches of the dry stone wall, or the edging of a border. The daisy-like flowers, huge for the size of the plant, nestle closely into the gray foliage. The Pasque-flower is a familiar and well loved garden subject. All of the flowers so far mentioned are as easy to grow under cultivation as are the common perennials of the garden, and none can be said of the alpines from the heights. They demand special care: lean soil, enriched only with humus; little or no lime content in the soil, good drainage in winter with an equitable moisture supply during the growing season; a cool root run; and partial shade in lowland gardens. The moraine or sub-irrigated bed, combined with a rockery, provides the ideal situation for the majority, and if proper care is given, many of the loveliest sorts will survive.

One of the most captivating of all, and the Loredel of the plant world, is Erichthronium rubescens, the Alpine Forget-Me-Not. Once having seen its bright blue flowers above wads of silver foliage, no rock garden enthusiast can rest until he has tried it. Seldom does it succeed, but it can be grown if sufficient patience goes into estab-

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