The American Home
$1,000 in Prizes! Contests for Men and Women!
Enter one of our LOVING-HANDS-AT-HOME Contests
REGATTA SHRIMP SALAD

1 package lime-flavored gelatin
1/4 cups boiling water
3 or 4 tablespoons vinegar
1/2 teaspoon salt
1/2 cup cucumber, peeled, scored and sliced
1 cup radishes, sliced

Tomatoes
Shrimp
Lettuce
Parsley
Hellmann's or Best Foods Real Mayonnaise

Dissolve lime-flavored gelatin in boiling water. Add vinegar and salt. Chill until it begins to thicken; add cucumber and radishes. Pour into ring mold; chill until firm. Unmold on chop plate. Fill center with lettuce leaves and sliced tomatoes. Around mold arrange shrimps and lettuce cups filled with Real Mayonnaise. Garnish with parsley and tomato wedges, as illustrated. Serves 6.

PAMELA GETS OFF TO A NEW START ON SALADS

THIS IS NIFTY, MAE—FRONT SEATS FOR THE BOAT RACES AND SWELL FOOD BESIDES! HOW DO YOU GET MAYONNAISE TO TASTE LIKE THIS—SO LIGHT AND DELICATE YET SO RICH?

THAT'S EASY, PAM. I JUST ASK MY GROCER FOR REAL MAYONNAISE!

BUT I'M AMAZED, MAE! THIS IS SO DELICIOUSLY CREAMY—NOT A BIT LIKE THE DRESSINGS I'VE BOUGHT!

OF COURSE NOT! IT ISN'T A "DRESSING" PAM. REAL MAYONNAISE IS MADE LIKE THE HOME KIND, WITHOUT STARCHY FILLER, AND DOESN'T TURN WATERY WHEN YOU ADD MILK OR FRUIT JUICES

REALLY FRESH, TOO!
...this light mayonnaise—delicate in flavor, light and smooth in texture

Real Mayonnaise (Best Foods in the West; Hellmann’s in the East) is made like the home kind. It contains only freshly broken eggs, added egg yolks, choice vinegar and spices, and our own “FRESH-PRESS” Salad Oil which we ourselves prepare fresh each day, as it is needed. And in our powerful new kind of double-whipper these ingredients are so completely blended that Real Mayonnaise, with all its home-made richness, is even lighter and creamier in texture than home-made, and has a zestfully light, delicate flavor, free from oily taste.

I'VE CERTAINLY LEARNED SOMETHING, JOE! BRIGHT AND EARLY TOMORROW OUR GROCER GETS AN ORDER FOR REAL MAYONNAISE!

OKAY, KID. I COULD GO FOR A LOT OF SALADS LIKE MAE!}

BEST FOODS—HELLMANN'S
Real Mayonnaise

IN THE WEST
HELMANN'S
REAL MAYONNAISE

IN THE EAST
HELLMANN'S
REAL MAYONNAISE
WE DECIDED TO LOOK at 'All 3' low-priced cars!

"MARY has a wonderful feeling for style, color, and design in all her shopping. Of course, she's had lots of experience buying things for the family.

Mary went with me to a Plymouth showroom to see the 1940 Quality Chart, and it showed that Plymouth has a big lead in fine-car features.

"I married a Clever Girl!"

"Here's how her sense of good taste, her good judgment, and her shrewd knowledge of value helped us get a wonderful car..." This story is typical of scores of thousands of enthusiastic Plymouth families who have followed the sensible American tradition of looking before they buy. AND THE STAR OF THE STORY IS THE LADY!

"THEN WE WENT FOR A RIDE and quickly realized why they call it the 'Luxury Ride.' Yes, we bought the car, and it has proved a wonderful money-saver. Mary and I agree—Plymouth is the best buy!"

"BUT LEAVE IT TO MARY to learn about every detail of style and comfort. She got into the car and began feeling the upholstery, examining the instruments and the big, roomy seats that keep your clothes from getting mussed.

"THEN MARY SLIPPED BEHIND THE WHEEL. 'How do I look?' she asked. And that made me realize that a woman thinks of a car in terms of her own personality...and she's 100% right! 'Darling,' I said, 'you belong in this car.'"

"MARRY AND I AGREED ON THE BEAUTIFUL NEW PLYMOUTH"

YOU'LL FIND PLYMOUTH is remarkably easy to buy...economical to operate. Your present car will probably represent a large proportion of the low delivered price, with the balance in low monthly instalments. Plymouth prices start at $645 for coupes, $699 for sedans, delivered in Detroit, Michigan, including federal taxes. Transportation and state, local taxes, if any, extra. See your nearby Plymouth dealer. PLYMOUTH DIVISION OF CHRYSLER CORPORATION.

Plymouth

IS THE ONE LOW-PRICED CAR MOST LIKE THE HIGH-PRICED CARS
I am going to tell you about my two houses: the one I was born in and the one I am living in now. The first, in Manchester in the north of England, I left when I was a boy of fourteen. The second, my present home in London, I came to five years ago. Yet in a certain quite strange and ghostly sense they are one and the same house.

I am going to call the house where I was born my “Magnolia Street” house. For I hope some of you will know what I mean by that. The hearthstone as well as the altar of the house were in its kitchen. My mother’s polished candlesticks looked very brave upon the mantelpiece. Above the cupboard where the holy books were kept gleamed the samovar. My father would sit on his private chair under the cupboard, reading from an immense dog-eared volume. And I, for my part, used to sit on a perforated metal stool in the fender, close against the wall, drinking tea-with-lemur in a deck-chair on the strip of lawn, when the sun is warm enough; but she died long ago. It would be pleasant to have my mother sometimes. It would be rather pleasant to have my young brother Jack to play table tennis with, in the evenings when the live seas and lugged home in ruck-sacks often enough.

It was a dingy little house, in a dingy little street with the children squalling in the roadway and the factory chimneys filling the air with great palls of smoke. Yet I loved that house, as I love it still, for it is bound up with the inner fabric of my work and being. And one reason was that I was always playing tricks with it. It had no bathroom, of course, so I installed a green-tiled bathroom, all shining with metal and mirrors. It had no garden so I built on two gardens. A sort of terrace garden in the front and a sort of red brick garden behind, with flowering espaliers and wooden trellises, afoam with climbing roses. It was a tiny little house so I added several stories to it. Most fantastic of all those dreams, I devoted a special room to the cult of table-tennis.

Sitting on that metal stool I would tell my sister Janey about my transmuted “Magnolia Street” house. She would say: “But you are dreaming, Louis, you are dreaming!” And tears would fill my eyes, and I would stamp on the kitchen floor and cry fiercely: “It’s true, it’s true, you’ll see if it isn’t true!”

And it is true, all of it, down to the rose trellises and the green tiles on the bathroom walls; yet it isn’t any truer than it was in those old Manchester days. I was then living in a dream-world. I am now living in a fact-world. Rates and taxes are part of the fact. Lily the housekeeper and Billy the dog are part of the fact. But for me dreams have always been truer than facts. Facts perish. Dream: endure.

It happened like this. A few years ago I published a novel which fascinated 1 a lot of money, for some of the novels I had published before then had not even earned their typing expenses. The first novel I had ever written, or ever will write, “The Miracle Boy,” sold two or three hundred copies and then was pulped for wastepaper.

So it was all very fantastic indeed when money started rolling in for this new novel, and for serial rights, and foreign rights, and play rights, and film rights, and all the rest of the best seller racket.

Now what on earth was I to do with all that ridiculous money, for I am a complete cretin about investments? But I really didn’t debate the matter long. I knew exactly what I would do. I would buy a house and work on it exactly as I work on a novel. I would make it as beautiful as my dream of it, long long ago.

I was living near Hyde Park at the time. I knew in my bones the house was not far away, beyond one corner and another corner. I set out one morning to find it. I found it an hour later though I had never seen it in my life before. I had bought it before teatime arrived.

In its general outline it was exactly as I had envisioned it, in my Manchester days. It was tall, so tall that when I wanted to work, I could get away to the top of the house and have no idea what was going on below. I might be at the top of Helvellyn, or Mount Sinai, for that matter. There were chunks of waste ground in front and behind which at once my mind converted into the little terrace garden and the long formal garden of my childhood visions.

There seemed to be no room I could spare for a full-size indoor tennis table. So the architectural ecstasy of a Roman emperor or a Napoleon swept over me. 

I knocked down walls which should not have been there, and replaced them with a green-tiled bathroom, all shining with metal and mirrors. I knocked down walls which should not have been there, and replaced them with a green-tiled bathroom, all shining with metal and mirrors.

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There seemed to be no room I could spare for a full-size indoor tennis table. So the architectural ecstasy of a Roman emperor or a Napoleon swept over me. I thrust my hand into my waistcoat and cried aloud: “I shall excavate part of the garden and build me a ping-pong room!”

Thereon I set to work giving substance to dream. By this time I had become an arrant slave of the collection of cherubs I had made in the various countries of my travel, each new cherub being the patron saint of the book I was writing at the time. I installed cherubs all over the house, over the hearths, peeping around banisters, holding up sconces. Even they are not a revolutionary innovation. Heaven knows there were cherubs enough crawling over our doorstep in the “Magnolia Street” house in those old days.

It meant hard work. I assure you. It was a house of a good period, exactly as I had foreseen it. But its pristine simplicity was overlaid by a terrific accumulation of mid-Victorian plaster and wrought iron. I knocked down walls which should not have been there, and replaced doors and windows which had been criminally stopped up. I disposed in the various rooms the lovely things I had laboriously acquired over the five seas and lugged home in ruck-sacks often enough.

The rock plants are springing healthily in the front terraces. In the back on the trellises are fixed with a cataract of wild roses. It is all as planned long ago. Yet is there anything missing, I ask myself sometimes? It would be rather pleasant to have my mother drinking tea-with-lemon in a deck-chair on the strip of lawn, when the sun is warm enough; but she died long ago. It would be pleasant to have my young brother Jack to play table tennis with, in the evenings when the live seas and lugged home in ruck-sacks often enough.

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It is all a little ghostly, I say, and there are moments when I doze off under the oustraped golden wings of my cherubs, and wonder if I am going to wake up in “Magnolia Street” again with the cherub's candlesticks gleaming in the light of the kitchen fire.
"These society movies make me green with envy!"

IRENE: Just look at that sumptuous bedroom! Oh dear... I guess movie stars sleep on percale sheets every night of their lives.
SALLY: Well... don't you?
IRENE: Don't I what?
SALLY: Don't you sleep on percale?
IRENE: Sally, are you kidding? How could I afford percale?
MAN IN THE BACK ROW: Madam, would you mind letting us hear the picture?
SALLY: Sorry (Whisper.) What're you sleeping on now?
IRENE: Heavy-duty muslin.
SALLY: Listen... Cannon Percale Sheets cost just about the same price as heavy-duty muslin. And they wear for years! They'll save you plenty in pound laundry rates, too—they're so light.
MAN IN THE BACK ROW: Pardon me... that's just what my wife says. We save $3.25 a year for each bed with Cannon Percales.
SALLY: See! There you are, Irene. Now be quiet and listen to the picture.
IRENE: All right... but... will you come shopping with me tomorrow? Imagine the joy of getting percale sheets at last!
SALLY: Yes... if you'll only shut up now! Sh-h-h!

Cannon PERCALE SHEETS
MADE BY THE MAKERS OF CANNON TOWELS $1.49

Cannon Muslin Sheets are another superior value. They sell for about a dollar... an outstanding product at a low price.

New! Cannon Hosiery now comes in the new NYLON as well as Pure Silk. Ask for Cannon Stockings at your favorite store.
You dream of building a beautiful home, totally modern, yet with charming dignity.

Then come friends who talk of weather and of insulation materials. Your dream grows dim, and you ask — Can I combine beauty with insulation?

Yes! INSULITE builds beautiful homes where beauty blends with insulation that's famed the world over. People are amazed at the fresh loveliness, the new versatility of this modern insulation.

You'll reduce fuel bills, save future repair work and build a comfortable, protected home by insulating with INSULITE.

Mail the coupon below and learn how INSULITE will bring insulated beauty to the new home you're planning, or adapt itself perfectly to any remodeling you have considered.

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Some people go in for stunt flying; others collect poisonous snakes. There are those who enjoy matching wits with cannibals; a few choose polar exploration. For sustained interest and excitement, we recommend a summer farm. We bought one, six years ago, and life has never been the same since. Our city friends look at us with amused toleration; our country neighbors look at us with tolerant amusement. There's a psychological difference here worthy of further investigation. We have met, and to a reasonable degree, conquered several problems: money, gardening, restoration, location, and guests. Also mosquitoes, auctions, roof leaks, and more guests.

For successful week-end farm life, we know one thing: the country place must not be too far away. We were sorely tempted to buy one of the thousand dollar bargains among the mountains of New Hampshire or Vermont. But that is a hundred to a hundred and fifty miles from the Boston area where we live. If one wants a summer home the situation is different. But if one wants to get out of the city over the week ends stay within a fifty-mile radius of the home loft.

We found our place at the end of March—a story and a half Cape Codder, built in 1775. It showed it. But it had possibilities. It had six surprisingly large rooms, central chimney, wax floor boards. There was a huge, gnarled elm leaning over it. The house was located on a back road; electricity and town water were available. There were fifteen acres of woodlot and five of tillage land. We paid our money and took possession on April Fool's day!

Since that time, we have learned how lucky we were. As friends and acquaintances have bought summer farms, it is easy to state that one ought to watch for certain essentials: location, water, neighbors, and condition of buildings. Water supply is vastly more important than electricity. A bathroom is pleasant of course, but not essential.

The one thing that most of our friends inquire about is cost. If you pay $2000 for a place and are getting, we'll say, three per cent interest on the money you use, it means $60 for interest charge. Taxes may be around $60. We figure $30 a year for maintenance, $10 a year for insurance. It is fair to say that $200 a year will give one a country place —less than an average vacation trip for two.

If you buy a farm, your first big problem is going to be a human one—that of guests! The problem has two angles: first, you want your friends to come. It's lots of fun and they'll do lots of work if you are tactful. Second, you don't want to spend all your time in the country cooking for people. Somehow everything connected with week-end farming jellies into this matter of food. Army cots serve as beds. Entertainment is no problem; one just doesn't entertain. The gardens, woods, and rough four-hole golf course take care of that. But food? Succinctly stated, our plan was this. We wanted our friends to come —the more the merrier. But Windleswisp was not to be a hotel.

It was an amazing transformation—a bloodless revolution. Friends come—more than ever—and they bring their food. We've learned to simplify living over the week end. Pots of beans, casserole dishes, baked hams and shoulders—these are the foundations. On Sundays, the men get the meals. We've cut out most desserts, use cheese and crackers with a cup of coffee. My guiding star says our guests are most considerate in doing sweeping and dusting. The result is we all have time for the outdoor living that is the true essence of week-end farming.

Week-end farming's greatest single joy to us is the gardening. After a week in the office, it's a new and refreshing world on our farm, only thirty miles away. We have two perennial borders, each 80 by 6 feet; a garden of annual flowers 20 by 80; a "permanent" garden of asparagus, grapes, raspberries, strawberries, and blackberries, 40 by 80; and a vegetable garden 60 by 80. This sounds like a huge area, but if one first prepares the soil correctly this size garden is easy to take care of.

The intangibles are the major fruits of week-end farming. From early spring until late fall we have our week ends. During the winter we drive down on a good day and check wood in the lot. The total result has been that life is more interesting; physically we keep fit; and we have a combination of urban and rural life that acts as an efficient balance wheel for this jittery existence we call modern living.
JOHN PAUL JONES, the son of a gardener, was born at Arbigland, Scotland, on July 6th, 1747. As a sailor boy he made several voyages to these shores and in 1773 fell heir to property in Virginia and decided to make America his home. Illustrated above is a photograph of his American home at Fredericksburg, Virginia. He was the first to hoist the American flag on a man-of-war, and his exploits as an American naval officer, which reached their zenith in the battle between the Serapis and the Bon Homme Richard, proved him to be a fighter of dauntless courage.

Some historians have pictured him as a rough seafaring man possessing many of the characteristics of a buccaneer or pirate; but Miss Edes-Herbert, the daughter of a British agent in Paris, paints a very different picture of our great naval hero, whom she met at a salon of the Marchioness de Marsan. Here is her remarkable description:

"A man of about thirty-eight years, five feet seven inches tall, slender in build; of exquisitely symmetrical form, with a noticeably perfect development of limb. His features are delicately molded, of classical cast, clear cut, and when animated, mobile and expressive in the last degree, but when in repose, sedate almost to melancholy. His hair and eyebrows black and his eyes large, brilliant, piercing, and of a peculiar dark-gray tint that at once changes to lustrous black when he becomes earnest or animated. His eyes are, in fact, his most remarkable feature, and are the first to attract the attention of those whose good or ill-fortune it may be to come in contact with him.

"His complexion is swarthy, almost like a Moor, doubtless due to having spent the best part of his life at sea on tropical voyages. He is a master of the arts of dress and personal adornment... His bearing is that of complete ease, perfect aplomb, and also martial to the last degree, but he has a supple grace of motion that relieves his presence of all suspicion of affection.

"To all these charms of person he adds the power of conversation, a store of rare and original anecdotes... He speaks English, French and Spanish and has the most musical and perfectly modulated voice ever heard." Thus did John Paul Jones appear to the fair sex of an enemy country. He died on July 18th, 1792, in Paris.
In all, Pard has weaned 290 dogs at Swift’s Research Kennels. While on Pard, none ever experienced any of the common ailments caused by hit-or-miss feeding!

In the dog world—excessive shedding, listlessness, dietary skin irritation, and nervousness are widespread complaints. Leading veterinarians say that these and many other common ailments are, in the main, due to faulty feeding. And when not attended to, they sometimes develop into far more serious disorders!

But here’s reassuring news from Pard’s Generation Feeding Study. 5 successive generations of registered dogs have been raised exclusively on Pard without a single diet-caused complaint. All matured in sturdy, vigorous health—conformed well to the standards of their breeds.

Such a splendid health record points to the benefits your own dog can derive from a regular Pard diet. Start him on Pard now—he’ll love this nutritionally balanced ration!

Cover Design: Painting by Harrie Wood (See page 18)

Contents

July, 1940

Vol. XXIV, No. 2

My Two Houses .................................. Louis Golding 4
Week-End Farming ............................... Haydn S. Pearson 6
Summer Idyll ...................................... 14
The “Loving-Hands-at-Home” Contests .......... 15
Garden Pattern Through the Ages—Part 1 ........ Butler Sturtevant 16
The Schoolmaster Speaks Up Concerning Summer Vacations .......................... 17
A Tiny Red Cottage in the Country! ................................. Gladys Kiplinger 18
A “Complete Garden” ................................ 20
Traveling With the Children! .............................. Fanny Scannell 22
Pacific Northwest Homemakers Are Modern Minded! .................. 23
The Home of Van Enver Bailey ....................... 23
The Home of Dr. and Mrs. C. E. Strother ........ 24
The Home of Donald Dwight Williams ............ 25
The Home of Paul Thiry ............................... 26
The Home of Mr. and Mrs. Ivan Bloch ............. 27
The Home of Mr. and Mrs. Edwin F. Badgley ...... 28
Lights for the Shoemakers’ Garden Parties .... 29
Garden Shelter by Mrs. Wm. Ziegler ................. 29
Outdoor Eating Area .................................. A. W. MacMillen 30
Little Garden House of Mrs. Florence H. DeBevoise ... 30
Wild North in the Back Yard ......................... Glenn Frank Jenkins 30
ABC Concrete Construction ......................... Seth Harmon 31
This Kansas City Pool Cost $1,500 ................. Bette Kidney Palmer 31
Cellar Hole to Sunken Garden ...................... Charles Arthur Boyd 32
A Seedbed in Maine .................................. Ralph E. Rich 32
A Rock Pile—1 Season’s Magic ....................... Eleanor Johnson Trismen 32
Garden Rocker from an Old Settee ................. Dale Van Horn 32
A Temporary Garden Wall ......................... Lucien B. Wade 33

(Please turn to page 10)
IMPORTANT NEWS FOR HOUSEWIVES!

NEW! Exclusive!

Ultra-refined CLOROX

FREE FROM CAUSTIC and other harsh substances! ULTRA-GENTLE! FASTER ACTING!

IN NEW SLENDERIZED BOTTLE WITH EASY-OFF CAP... easy to handle... easy to open!

FOR YEARS the unsurpassed qualities of Clorox have won and held the preference of millions of housewives. Today you have these same valuable qualities PLUS new super-qualities in Ultra-refined Clorox... a patented product developed through years of research by Clorox scientists. Ultra-refined Clorox is free from caustic... even more trustworthy for white and color-fast cottons and linens... even more efficient in reducing household infection dangers... even gentler and more effective in personal use—it is pure, safe, dependable. It represents a positive advance in the science of housekeeping, giving you exclusive values obtainable in no other product.

In Bleaching... Ultra-refined Clorox has an added gentle efficiency in making white cottons and linens not just white but snowy-white (brightens fast colors)... it gives them fresh-smelling, hygienic cleanliness... and Clorox is kind to your most precious cottons and linens.

In Removing Numerous Stains... Ultra-refined Clorox removes such stubborn stains as fruit, berry, beverage, flower, gross, blood; many ink, dye, medicine and other stains—even scorch, mildew—from white and color-fast cottons and linens with added safety.

Intensified Efficiency in Disinfecting and Deodorizing... Ultra-refined Clorox has faster germicidal action. In routine cleansing it makes tile, enamel, porcelain, linoleum and wood surfaces hygienically clean... deodorizes as it disinfects... assures Greater Home Health Security.

Ultra-refined Clorox combines a greater safety factor with added efficiency for household and personal uses. The extra qualities of Ultra-refined Clorox cost you nothing extra. And Clorox is economical in use; a little goes a long way. Simply follow directions on label. Always order by name... be sure you get Clorox.

Ultra-refined CLOROX... BLEACHES • DEODORIZES • DISINFECTS • REMOVES NUMEROUS STAINS... Even Scorch, Mildew
"When we build, we're using Aluminum Windows"

That's a promise lots of people are making to themselves. Perhaps they've been in a home recently that has Aluminum Windows; observed the ease with which they open and close, the greater glass area provided, their fine appearance.

Years of service will serve to increase this conviction that Aluminum Windows are the best buy. Weather-tight when they're installed, they stay that way. There's no shrinking to make them rattle; no warping, swelling or sticking. They'll save the owner money because, made of extruded Alcoa Aluminum shapes, there's no rusting or rotting to require expensive replacements of parts. They never need painting.

The manufacturers from whom you can get prices on these windows are listed in the book, *Windows of Alcoa Aluminum*. For free copy, write Aluminum Company of America, 1906 Gulf Bldg., Pittsburgh, Pa.
The Strawberry Festival
An Old American Institution

There's something about a Strawberry Festival. It's a night in June... with lanterns strung across the church lawn lighting plank tables covered with snow-white cloths. There's moonlight drifting through the trees. Sturdy rambler roses and frail honeysuckle cover the picket fence... filling the air with wave upon wave of magic fragrance.

There's something about a Strawberry Festival that's thoroughly American. It couldn't happen anywhere but here... where the banker's lady helps to wait on table and Mrs. Doctor Hazlett makes the coffee. In the church basement the young folks catch each other's hands across the freezers—feeling themselves suddenly grown up, but still not quite too old to lick the rosy, luscious strawberry cream right off the icy dashers.

In some towns the ladies have a sale of fancy work or baked goods. But usually the festival consists of visiting back and forth, and eating strawberries, dripping with sugary juices, drenched in blobs of thick yellow cream! Or strawberry ice cream of the palest hue—guiltless of any brash red coloring.

In many towns it's a feast of strawberry short cake—and that's all!

But there's short cake enough to satisfy the whole town's yearning. Mostly, it's made with a rich biscuit dough. The biscuits are split while smoking hot, buttered most lavishly and bedded down under deep mounds of sugared berries. The streaming scarlet juices blend with snowy rivers of cream—whipped if you must, but better still—just poured from the pitcher.

Such are the festivals of America's true epicures who come together to savor in due season the sun-drenched bounty of berry patch and fields. Food plays an important part in so many of our celebrations. Americans from our earliest days gathered around tables where food made plain meetings festive. Good eating is an American tradition—so it's natural that good food be a traditional part of our festive occasions.

We like simple things well prepared. We prefer old recipes; and the flavors of our foods, like our customs, have been handed down from generation to generation.

During the past 70 years the name of Heinz and the "57" mark have become as much a part of the American scene as the strawberry festival itself. Generation after generation have used Heinz food products to add festive spirit and enjoyment to family dinners and friendly gatherings.

Into all the things Heinz makes go the best of American produce, the best of American methods, guided and guarded by the best of American traditions of quality in food.

H. J. HEINZ COMPANY
An Old American Institution
SHE’S right! The girl he marries will be lucky . . . for this young man is learning how to be mighty helpful. And he’s finding it easy!

Here’s why. Bon Ami is fast and thorough, and pleasant to use. But still more important to every woman who uses it regularly, Bon Ami is free from harsh caustics and destructive grit. Instead of scratching away at the surface of sinks and bathtubs, Bon Ami leaves them smooth, highly polished. Makes them easy to keep clean—adds years to their beauty and usefulness.

Why use a cleanser that reddens or roughens your hands and leaves them unsightly?

Join the many women who use Bon Ami for all their household cleaning—and tell us that it doesn’t redden or harm their hands at all. You’ll find you can clean just as rapidly, just as thoroughly with fine, smooth Bon Ami as with coarse, irritating cleansers.

"hasn’t scratched yet!"

Bon Ami
the quick-working cleanser that polishes as it cleans
INDEX TO ADVERTISERS
July, 1940

It is the definite policy of THE AMERICAN HOME to make its advertising pages trustworthy and reliable.

**AUTOMOTIVE**
- Chrysler Corporation (Plymouth Division) 76

**BUILDING**
- Aluminum Company of America (Alcan Aluminum Windows) 18
- Casement Hardware Company 70
- Construction Materials Patents, Inc. 68
- Crane Co. 13
- Edison General Electric Appliance Co., Inc. 56
- Elbert, B. F. 67
- General Electric Sinks 75
- Holland Furnace Company 70
- Majestic Company 68
- Monarch Metal Weatherstrip Corp. 69
- Wood Conversion Company 73
- Wood for Venetians Association 75

**COMMUNICATIONS**
- American Telephone & Telegraph Company (Classified Directories) 74

**ELECTRIC EQUIPMENT**
- Edison General Electric Appliance Co. 56
- General Electric Company 77
- General Motors Electric Corporation (Frigidaire Division) 56
- Webster Electric Company (Oil Burner Equipment) 73

**FOODS**
- Atlantic Sales Corporation (Colman's Mustard) 61
- Best Foods—Hellmann's Mayonnaise 2
- Campbell Soup Company 51
- Cannon Salmon Industry, Inc. 65
- Coca-Cola Company 79
- General Foods Corp. (Certo) 62
- Heinz Company, H. J. 68
- Kraft Cheese Company (French Dressing) 64
- Standard Brands, Inc. (Royal Baking Powder) 64
- Weesox Oil 63

**HORTICULTURE**
- Acme White Lead & Color Works 70
- American Cyanamid & Chemical Corp. 76

**HOUSE EQUIPMENT**
- Bisell Carpet Sweeper Co. 68
- Boyle Company, A. S. (Old English Wax, Black Flag, 3-In-One-Oil, Plastic Wood, Ant Control Ant Killer) 72
- International cellulose Products Co. (Delsey Toilet Paper) 53
- Roper Corporation, Geo. D. 66
- Zonite Products Corporation (Farter Division) 70

**HOUSE FURNISHINGS**
- Cannan Mills, Inc. (Sheets) 5
- Owens Silent Spring Co., Inc. 58

**INSURANCE**
- Employers' Group 66
- Home Insurance Company 7

**MISCELLANEOUS**
- Alten's Foundry & Machine Works 74
- N. Y. School of Interior Decoration 73
- Parke, Davis & Company 74
- Swift & Company (Fard Dog Food) 8

**SMOKING MATERIALS**
- Chesterfield Cigarettes 61
- Lucky Strike Cigarettes (Back Cover Marlboro Cigarettes) 77

**SOAP & CLEANSERS**
- Bon Ami Company 12, 74
- Clorox Chemical Company 9
- Drano (The Drackett Co.) 69
- Fels-Naptha Soap 54
- Sani-Flush (Hygienic Products Co.) 70

**TOILET GOODS & DRUGS**
- Carter Products (Arrid) 75
- Lever (Hubbell Finn Products Corp.) 59
- Pepsonet Co. (Antiseptic) 55
- Tampax Incorporated 58

**SUMMER WARMTH for her health next winter**

A WARM beach—the sun just pouring down its radiance—anyone would be happy! But only a few weeks ago chill winds were blowing, and it's but a short time until you will again need the comfort that an adequate heating system can bring.

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COMMUNICATIONS
- American Telephone & Telegraph Company (Classified Directories) 74

AUTOMATIC HEATING SYSTEMS FOR EVERY FUEL

**NOTES**
While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of an occasional change or omission in the preparation of this index.

THE AMERICAN HOME, JULY, 1940

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WATER • FITTINGS • PIPE • PLUMBING • HEATING • PUMPS
The common or gray tree frog (*Hyla versicolor*), though less musical than its relatives, the peepers, is adept at changing its color from green to pale gray or brown; and it is an accomplished and amusing acrobat when out hunting for food.
The American Home

ANNOUNCES

The "Loving-Hands-at-Home" Contests

53 PRIZES! $1,000.00 IN ALL

NO. I - FOOD CHRISTMAS GIFTS
NO. II - "LITTLE LUXURY" GIFTS
NO. III - PAPER GIFTS
NO. IV - NEEDLEWORK GIFTS

AND 20 SPECIAL "IDEA" PRIZES!

Most of us like the little luxuries that are just too big and beautiful for the budget. That's an accepted fact. Most of us can make these charming, original things even if we're not artists complete with studio and smock. That's not so generally believed, but we're out to prove it's true. So we're launching four contests for Christmas gifts "made by loving hands at home." By that we mean really original gifts with a personal flavor and a luxury touch—not the things so well and cheaply produced that even the most loving hands would be wasting their time making them. Get started now. Win a cash prize—there are lots of them.

CONTEST RULES:

Each entry must be an original design of the contestant. Each entry must be made by the contestant himself or herself. All entries must be received by September 1st, 1940. No entry will be judged before the close of the contest. Pack entries carefully, as articles damaged in shipment obviously cannot be considered for prizes. Attach a tag with your name and address, clearly written, to each article submitted, as well as indicating your name and address on the outside of the package. No single article may be entered for two prizes. Address all entries to:

Loving-Hands-at-Home Contests,
The American Home,
444 Madison Avenue, New York City.

The jury will consist of the Editors of The American Home. The decision of the judges will be final. Photographs of the winning entries with names of the winning contestants will appear in the December issue of The American Home. The American Home reserves the right to publish at any time photographs of any of the entries, whether prize winners or not. Checks in the amount of the prizes mailed on October 1st, 1940. The contests are open to all except employees of The American Home, and those who are professionally creating gift ideas. While The American Home will make every effort to return in good condition the articles for which full return postage is enclosed, it cannot be held responsible for any loss or damage while in The American Home offices or in transit.

Contest No. I - FOOD CHRISTMAS GIFTS

Prizes: Grand Prize: $50.00. Six prizes of $25.00 each for runners-up.
This is to be a single home cooked food product (not fruit baskets, grocery baskets, etc.) The traditional plum puddings, fruit cakes, and jars of jams and jellies will not be considered in their traditional form.

If, however, they are presented in some unusual and really original form, they will be considered by the judges for a possible prize. The actual product must be submitted, even though its perishable nature requires that we test the recipe to judge fairly. Since its novelty as a gift and therefore its original and attractive appearance will be a factor in the judging, the product must be submitted complete with any gift wrappings or containers. The recipe must accompany each entry, stating all ingredients, quantities of each ingredient, cooking time, etc. No edibles returned.

Contest No. II - "LITTLE LUXURY" GIFTS

Prizes: Grand Prize: $50.00. Ten prizes of $25.00 each for runners-up. This must be something for the home—not wearing apparel or personal gift. Large articles such as hand-quilted throws or hand-made rugs will not be considered. We have in mind the small, luxurious gifts, such as de luxe games, elegant picture frames, smart lamp shades, exquisite handwork of any material which if found in the shops, would be excessively expensive. The article itself must be submitted—not a photograph. Articles submitted will be returned only if full postage is included.

Contest No. III - PAPER GIFTS

Prizes: Ten prizes of $15.00 each for the ten best gifts made with paper.
Any kind of paper may be used: wallpaper, book papers, tissue papers, crepe papers, flower prints or other prints, including those published in magazines.
The article submitted must be something for the home.
The article itself must be submitted—not a photograph.
Articles submitted will be returned only if full postage is included.

Contest No. IV - NEEDLEWORK GIFTS

Prizes: Grand Prize: $50.00. Four prizes of $25.00 each for runners-up. The needlework must be for the home. It can take any form: pincushion, chair seat, pillow, table runner, door stop, etc., but its design must be related to that of some other article such as china, glass, silver, carpets or rugs, wallpaper, etc.
The needlework itself must be submitted—not a photograph.
With the needlework must be submitted a sample of the original from which the design was derived.
Articles submitted will be returned only if full postage is included.

SPECIAL "IDEA" PRIZES!

Twenty prizes of $10.00 each will be awarded to the originators of articles in any of these four contests, which articles, although ineligible for regular prizes because of treatment or execution, contain original ideas in which the judges see merit.
When man first gardened, he grew plants for the sake of their material usefulness in promoting the health and happiness of the human body. As he gradually learned that his health and happiness were affected by his mind and the things that influence it, he naturally took to arranging his plants in beds which gave satisfaction and pleasure to his intellect. The demand of his developing mentality was, first, for this orderly arrangement, and from this our present garden plans have evolved. It is of interest to note the steps through which garden patterns have progressed in their development. The accompanying sketches, selected from such sources as old manuscripts, primitive paintings, and tapestries, in which records of the earliest monastery and castle gardens are found, show how the arrangement of ground space has become more and more complicated through the passing centuries.

Because cultural interest developed gradually, garden design in certain countries was often much ahead of that in adjoining nations. The English gardens of the 14th century, in a general sense, had about the same degree of intricate design as those found in France two centuries before. As the sketches show, the first plans were but simple squares and rectangles; intricacy developed slowly with the introduction of more complicated forms. Since, at first, planting was very sparse, the beds themselves were designed to present a well-ordered appearance. This garden pattern trend reached its peak in the grand parterres of the French Renaissance; by that time man's planting technique had so improved that the plants themselves carried most of the pattern. But the trend has since been toward simplification, largely because intricate designs lose much of their beauty if not well kept.

For those who cling to tradition, the patterns illustrated offer suggestions for small garden units, such as herb or cut flower gardens. Certain parts of a design could be carried out in bedding plants; other forms could be done in colored gravels or paved with pebbles; still others could be pools. And yet, for those who are constantly seeking new ways of gardening and who are becoming increasingly interested in garden living, these patterns are not enough. Progressive garden designers realize that the flat-ground pattern is but one phase of the problem and that the vertical dimension is of great importance. They are therefore giving more and more attention to both vertical and horizontal overhead patterns. These will be discussed in a forthcoming article.

1: Plant beds in a castle garden of 1640. 2: "Chessboard garden" of 1470, each bed surrounded by boards or low trellis. 3: Setting central bed at an angle was a radical departure in 1505. 4: Greater intricacy in 1612 with more variation of combined rectangles. 5: 1615—a greatly admired design on which many modern gardens are based. 6: Intricate enclosed court of 1641; forerunner of flower and hedge designs still seen in some parks and cemeteries. 7, 8: Chinese grill patterns. Top: Modern pattern by Butler Sturtevant; rich in Renaissance feeling, but simplified and an unusual departure from tradition.
It is my innocent theory that children’s summer vacations are much too long. Hastily I add, however, so that it will be quite safe for me to walk down-street of a dark night, without danger of being pierced to the root by pupil or colleague, that what I really mean is that summer vacations as most of us parents seem to manage them are much too long.

I don’t want to imply that children don’t need a vacation. I know they do. During May and June the youngsters I see in school are so bemused by the foretaste of joys to come, what with warmer weather and the birds and the butterflies and the bees that they’re much too excited to do any work. They wander to classes, wander through the halls; they sit in dreamy contemplation of the budding trees outside the schoolroom window or, worse still, they wriggle and twist and jitter. You parents say indulgently to me, “Spring fever! Don’t you feel the same way yourself?” And I never dare honestly admit that I do.

Nor do I hold with the theory, so often expressed by parents and teachers, that during summer vacation a child forgets all he learns. No child forgets what he has really learned, for one thing, and, moreover, the process of education goes right on during the summer months as surely as it does when school is “in.” But what your child will learn this summer; whether it will be valuable, negative, or of positive harm, will be largely up to you as a parent and to the degree of wisdom, tact, and foresight that you show.

Of course if you can afford it, there are camps to which you can send your children for the entire summer, or you can get them enrolled in cross-country trips with trained leaders. The majority of American children, however, stay at home most of the summer and it is the parents of those hundreds of thousands of children who will have Satan and idle hands with which to contend.

It’s wise and good, I suppose, for children to have a little idleness on their hands. They need a little time in which to loaf, to be out of doors, to wander where they wish and think those long, long thoughts that Mr. Longfellow spoke of. Children in general suffer from too much supervision and not enough long-time planning. For children whose parents are too busy to work out a tactful planning for a child’s summer, stay-at-home camps and playgrounds are certainly fine things, but with a few rare exceptions, the common weakness of too much supervision. They repeat too closely the pattern of school and most of them run on rigid schedule with certain things to be done at a certain time, in a certain way. A child needs some time in which he can do what he wants to, when and how he wants to. Vacations should mean change, and parents should see to it that the pattern of the child’s school year be effectively changed during the summer.

In general, and in spite of modern education, most children don’t know what they want to do. That is where a parent’s planning and experimentation come in. Small children between the ages of five and ten, for instance, are much happier, much less noisy and nervous when they’re not playing just aimlessly but are making something—such as a store, or a house, or a bird bath that won’t hold water; or are getting ready for a show, or a circus, or an imitation World’s Fair. A parent can drop the germ of an idea for such

Summer vacations can be too long, but by their very length and the chance for variety and richness of experience they can become a valuable part of a child’s education. To give them that value, to continue to fill our children with the materials for constructive growth which they must have if the world they’re going to make is to survive, is the responsibility of all of us. During the summer it is almost exclusively the job of us who are parents.
A tiny RED COTTAGE in the COUNTRY

Brookfield, Connecticut, home of Mrs. Gladys Kiplinger
Do you remember the old carriage sheds and barns of Victorian days and the early days of this century, the kind where kids hid to smoke cornsilk cigarettes or read penny-dreadful stories, the kind of shed which must have sheltered the desperate doings of Booth Tarkington's "Penrod"? They were simple structures with funny curlicue cornices around their steep roofs and with batten board walls painted a deep rich red outside and whitewashed inside. Frequently they spread themselves out a bit on the first story with lean-to wings on either side of the center gable. They had lots of homely charm and it was a nostalgic memory of them, along with recollections of an old conservatory (where I played as a child on rainy afternoons), which determined the design of this little summer cottage. The old barns I remembered were red, the conservatory, white. In fact this whole house and such details as its casement windows, shuttered doors, old brick walls, potted plants, and whitewashed interiors are the result of fond remembrance of childhood surroundings.

The tininess of the house is probably a hearkening back to childhood too, and it seems to enchant both adults and children for that reason. They see it as a diminutive story book house made out of sugar plum cake or something similar with white icing cornice boards and shutters. It does look unbelievably peewee in size—Babette, the French poodle sitting under the tree, thoroughly aware of the picturesque effect she creates, gives a good idea of its diminutive effect. But inside, there's nothing sugar plum about it; it's a thoroughly livable home with rooms of comfortable size. The living room for instance is large, 21'-0" long x 11'-0" wide while the second floor bedroom is about 17'-0" long x 11'-06" wide including the storage space. First floor bath and dressing room are neatly provided in space six feet square while the kitchen is 6'-0" long and 8'-0" wide. During week ends and vacation time the living room is readily turned into sleeping quarters for me while the bedroom above becomes a pleasant guest room. It's a scheme which works well and would be

![Building Costs:](image)

- Land ........................................... $350.00
- General building materials and labor .......... 2,652.05
- Well .............................................. 147.50
- Foundations, grading, retaining walls etc. .... 445.00
- Kitchen equipment .................. 242.00
- Electric stove, wiring .......... 207.40
- Plumbing ....................................... 250.66

**Total** ........................................ $4,255.49

An outside stair leads to the little guest bedroom on the second floor.

All walls are whitewashed pine boarding. Kitchen has well planned shelving. Dressing room has built-in dresser and storage. Living room has large built-in sofa bed.
Among the varied, colorful features of Gardens on Parade, the horticultural section of New York's World's Fair, one of the richest in ideas and possibilities for the average small home owner is a life-size demonstration of a well-planned, practical little garden of fruits, vegetables, flowers, and shrubs. Annette Hoyt Flanders, prominent New York landscape architect, designed it to realize that much sought ideal: a garden plot combining usefulness, beauty, and liveableness. It was made by, and is the exhibit of, Henry Leuthardt, of Port Chester, New York, specialist in the production of trained dwarf fruit trees, specimens of which provide the dominant feature of the interesting and attractive layout.

Consider first the elements of the plan pictured on the opposite page. The garden, 50 by 100 feet, is bounded, at the back, by a high wooden fence; in front and at one end, by wide public walks, and at the other end by a tall hedge. Although it was developed to fit that particular area (and, of course, to be tramped through by thousands of visitors rather than enjoyed by one family and its friends), its proportions and details could easily be modified to fit into any home environment without violating the principles that Mrs. Flanders considers essential in effective garden design. These include a certain amount of formality to provide what might be called the "skeleton" of the design; and a measure of balance—which does not mean symmetry—to satisfy the average layman's involuntary demand for that quality.

Against the fence are fruit trees trained in several espalier forms as shown at the top of this page. Above the low, dry stone wall that forms the front boundary and surrounding the beds within the garden, pear trees are trained horizontally in double cordon form. They serve a triple purpose: to add to the appearance, to supply quality fruit, and to bar children and animals from the planted areas. At the extreme right, the summer house—a metal frame 9 feet high and 10 feet in diameter supporting seven 4-armed espalier apple trees—is both a charming shady retreat and an example of trained plants at their best, bright and fragrant in spring, offering luscious fruit within easy reach in the fall, cool and green all season long. At the opposite end, 4- and 6-armed trees are trained over the 40-foot pergola that arches across the 8-foot main entrance walk. If this walk seems unusually wide for its length and for such a small plot, Mrs. Flanders explains that it is intended to provide additional sheltered space, dry under foot, for outdoor eating or entertaining. She also makes the point that it is good design to "overscale" some detail in every garden so as to give it added importance and avoid a tendency to monotony.

Connecting these taller features and flanked by curving beds of flowers, herbs, and vegetables (a mingling of color, fragrance, and deliciousness), is a three-part design marked out by circular paths. These, too, are generously wide so as to prevent the crowded feeling often experienced in small gardens where the walks have been made too narrow for comfort on the mistaken theory that they must be in exact proportion to the size of the plot. After all, walks are to be used; if of the wrong size or shape to be useful, they cannot be successful. The central detail is a stone well head rising above three small beds of petunias which alternate with three shallow stone basins fed by the overflow from the well (if piped for use as a dipping pool). This arrangement is another example of the combination of beauty and utility, for the little basins, besides being attractive, are handy places in which to lay newly picked flowers or vegetables so they will keep fresh and crisp; and they provide drinking fountains for birds and four-footed pets. If preferred, the well head can be kept merely as a vine-draped ornament; or it can be built as a camouflaged barbecue.
grill and incinerator. In either case, a round wooden top made to fit over it would turn the well head into a convenient table for al fresco meals in a delightful garden setting.

The circular area around this motif is flagged (it could be of gravel like the other paths), and surrounded by a low clipped hedge of Hicks yew with four balancing recesses in which are stone benches. Between the center panel and each end feature, the path gives access to the outer beds and bounds an oval bed which is cut into quarters by transverse flagstone walks with a pedestaled birdbath at their intersection. The segments are planted to strawberries and edged with neatly trimmed lavender, but any other useful or ornamental crops could be substituted. The oval paths, as already noted, are enclosed by double cordon apple and pear trees supported on wires. Throughout the planting, the herbs and vegetables are carefully chosen and arranged with relation to their heights and color values so as to contribute to the pictorial effects; and they lend themselves admirably to the satisfying of that very natural desire of most gardeners to "nibble as they go."

To get back to the trained fruit trees that provide the keynote of this garden, they are especially well adapted to the small place since, beside being beautiful, they take up almost no room, cast very little shadow, can be fitted into various locations, are easy to spray, prune and care for, and, as a rule, produce finer fruit than standard size trees. According to the New York State Agricultural Experiment Station at Geneva, very dwarf apple trees which will bear fruit the first or second year after planting, are now a practical accomplishment. They are especially well suited for training to special shapes as grown by Mr. Leuthardt. But it is pointed out that they should be regarded as garden plants rather than orchard trees and must be given the same intensive care and systematic handling that all improved garden subjects require. Under such conditions, says Dr. H. B. Tukey of the Station, "they are, for the amateur and small home owner, exceptional, useful, and interesting novelties." Because the establishing of any special form of espalier or trained tree calls for special knowledge, skill, and experience, the beginner should buy plants already started and ready to be tied to wires, framework or other suitable supports. The main task thereafter is to keep them growing healthy and free from pests, and to practice such seasonal trimming, heading back and thinning out as may be needed to keep them of the right shape and size. Among the popular and most useful types are the U-forms—simple, 3-fold, and 4-fold or 8-arm; the 4-, 6-, and 8-armed palmette verrier forms, in which the upright branches are single, not branched; the fan-shaped, with the branches radiating from the base; and the cordon in which branches are trained horizontally in single or double tiers. An effective diamond or Belgian fence pattern is made by planting a row of Y-shaped trees against a wall or fence and close enough together so that their branches cross.
Children make good traveling companions. Why not let them do some pioneering while they are still at an age to take advantage of half-fare rates and at the same time help to broaden their horizons?

FANNY SEANELL

Most parents feel that the thrill of travel can be shared with their children only after they are grown up. The modern youngster is therefore deprived of an active part in some of life's great adventures. He must depend on the radio, books, and movies for unusual excursions to faraway places.

Yet various trips with my own son and daughter bear witness to their unexpected patience in situations which caused their mother obvious annoyance. Frankly, they were more adaptable and better sports. After all, the requirements of the average child are not complicated. He likes anything novel and actually welcomes an altered routine, even at the expense of certain habitual comforts. So why not let the children do some pioneering when they are still at the age to take advantage of half-fare rates? It will definitely broaden their horizons and so foster greater interest in geography and history, as well as enlarge their fund of information on other subjects.

To most children a journey by train, bus, or even trolley car is more of a diversion than motoring. My children will invariably choose the unusual means of transportation. Therefore when a boat trip to Nova Scotia and Newfoundland was suggested, ten-year-old Edith and nine-year-old Jim were overjoyed. Remembering an early stay in France, they were especially glad that the steamer was stopping en route at the French Islands of St. Pierre et Miquelon.

The working out of arrangements involved some difficulties, due partly to a limited budget and partly to ignorance of transportation facilities. It took several interviews with travel bureaus and steamship lines to discover a way of going at a reasonable enough rate. This happened to be second class. The Newfoundland Information Bureau in New York City was most helpful and with their kindly assistance, a flexible itinerary was worked out.

The ship on which we secured passage serves for the greater part of the year as a freighter, carrying all sorts of American goods to Nova Scotia, to Newfoundland, to St. Pierre et Miquelon and bringing back in turn many barrels of fish to the U.S.A. During the summer months the weekly trips are so popular that it usually sails with its full capacity of 110 passengers. Second-class quarters, though in the aft section of the ship, are on the same deck level as first class. We found our commodious stateroom clean and well equipped with excellent ventilation from two portholes. The children enjoyed the easy-going friendliness of a small ship and never were far out of sight or hearing as they would have been on a large liner. It was like the difference between staying at a small country inn and a huge city hotel. Certainly the former arrangement is a happier one for children.

So one hot day in early August found our little ship backing slowly into the Hudson River. The group of wavers on the dock melted into a light spot against the gray shabbiness of the pier. Instead of lingering over the familiar skyline of New York City, the children preferred watching the near-by activity of the tugs at work. They were fascinated by the great variety of harbor craft, though Jim was most interested in the railroad ferries carrying whole trains to the New Jersey side of the river. Soon Edith pointed to the Statue of Liberty whose raised arm seemed to offer a good-by salute, and shortly Manhattan Island became just a mound in the mist.

A happy bustle on board of unpacking and getting settled was interrupted by a summons to report for life-boat drill. The children had been reading aloud the regulations in the stateroom and perhaps for that reason [Please turn to page 7A]
On these six pages we show six exceptional, exciting new houses in Oregon and Washington, a section where some of the best new homes in the country are being planned, built, and lived in today. Three of the houses are near Portland; three others are in Seattle. The house on this page is intended for a single person; four other houses have two bedrooms each; the last one has three bedrooms and a maid’s room, so they represent average house requirements. They are designed in a straight-forward, space-saving way for a single purpose—to satisfy the owner’s home making needs and desires comfortably, attractively, and completely at modest first cost, low maintenance expense, and without “fancy” design. They’re new houses therefore they’re modern houses. But the phrase “modern house”...

[Please turn to page 24]
doesn't mean that they are something violent, alien, and fearsome or that they're crackpot schemes designed only for sensational effect. These aren't scientific, functional machines nor Shangri La stage sets. They're pleasant homes planned for ordinary ways of family life, for routine activities of living, child raising, entertaining, eating, and sleeping. And since there isn't the dead weight of too much traditional house architecture in the Northwest, people out there don't think of these houses as strange "modern" designs but as regular homes.

But the exteriors of these homes may look unfamiliar in shape and form to some folk. That's because the prevalent idea of a house is a symmetrical box with doors and windows evenly balanced on the outside and squarish self-contained rooms and a center hall compressed inside that box. That's the house pattern that has come down to us from 18th Century days, from Colonial, French, and English houses. But it isn't the only one possible. Every period of time has its own living habits and now we are shaping our own house patterns to fit.

Modern wood house of unconventional treatment. The windows are arranged in series, irregularly, and in various sizes and shapes. Some are hung from the top and open outward; others, for lighting only, are fixed plate glass. Porches, doors, and windows are framed by plain, flat trim. Walls are a combination of flush siding painted white and oiled, natural wood boards and battens carried from foundation to roof line. Trim and brick chimney are white. The appearance of the house may seem severe and barren because of the predominance of one material, the emphasis on vertical lines and the lack of relieving detail or ornament. But it is an interesting example of sound planning for a site and an honest expression of economical
A Credo for Modern House Design

1. Sound house construction, simple exterior design.
2. Suitability to location.
3. Modern, compact service equipment for household cooking, heating, washing and other essential functions.
4. Interiors organized to satisfy completely the needs of home life—dining, bathing, sleeping, relaxation, child raising, entertaining, seclusion; whatever individual household requirements may be.
5. Simplified trim, fixtures, floor and wall surfaces inside the house for easy housekeeping maintenance—elimination of dust catching, meaningless ornament.
6. Rooms well planned individually, with well arranged doors, windows, wall spaces for easy, attractive furnishing.
7. Adequate storage space and generous built-in equipment throughout house to simplify various furnishing problems.
8. Terraces and porches for close relation to outdoors in keeping with present day spring, summer, and fall outdoor living.
9. Moderate first cost and low upkeep expense. Cost of any house is necessarily dependent on size and location but a compactly organized, well equipped interior and simply designed exterior represent good home value today.
10. Last and far from least—distinctive charm and completely individual personality for the home, both inside and outside.

Here’s a personable small house in which modern design and traditional building materials balance each other agreeably. Cedar siding walls give a predominantly rustic character which goes well with the modern plan, windows, and details and is especially appropriate to the woodland setting of hill and lake. Garage, sleeping rooms, kitchen, and general living room have a conveniently close, well coordinated plan under a single, L-shaped roof and simplified, serviceable treatment inside and out. In addition to the good light it provides, the large front corner window, carried from floor to floor...
Hillside lots are the rule not the exception in the Northwest and some excellent plans have been worked out to fit them. The site of this house slopes steeply and also has a shape like a wedge of pie, but skillful, modern planning produced this livable, likable scheme for it. Other notable features are its delightful garden and outdoor living space, the bright lighting of the rooms by wide windows and glass blocks on front and rear walls, the handsome effect in the individual rooms of simple materials, plain wall surfaces, large windows, built-in shelving and equipment. Equally fine is the sturdy, well-suited exterior design and the flexibility of the rooms, especially on the first floor where partitions can be moved to separate or enlarge the living quarters according to the particular activities of the hour.

[Please turn to page 35]
This agreeable little stucco-cement house is directly opposite the home shown on Page 23; in the small illustration above both houses can be seen. It is oriented toward the same lake view downhill and has the same successful combination of rustic and modern characteristics: low, cedar-shingled roof, natural wood and stone used with the grouped windows and plain broad surfaces of modern design. It has a totally different plan, including two bedrooms and a nice study, readily adaptable as a third bedroom, and it has a distinctive exterior well designed from every angle with no “backyard” side. Features are the overhang of the roof for window sun protection.

Built for approximately $4,000

VAN EVERA BAILEY, Architect
THE land slopes away in three directions from this superb hilltop site so the house had to be built on three levels. The garage is on the top level nearest the road; the bedroom wing is on the natural level of the west side; living quarters, kitchen, and maid's room on the east side, looking out to snow-capped distant mountains, are seven steps lower. Noteworthy features are the glass block entranceway, large open beamed living space, the floor to ceiling brick fireplace, sleeping alcove and wide windows.

**BUILDING DATA:**

- **Walls:** Exterior: cedar siding painted white, over standard frame construction. Interior: plaster. **Roofing:** Natural weathered cedar shingles. **Windows:** Outswinging sash. **Flooring:** Hardboard blocks. Coved linoleum in bath and kitchen. **Interior Finish:** Off white paint except master bathroom done in three shades of blue. **Heating:** Oil fired, forced air equipment.

**Home of Mr. and Mrs. Edwin F. Badgley**

near Portland, Oregon
Outdoor Eating Area

A. W. MACMILLAN

The outdoor stove has become an American institution, but a really successful, permanent table to fit the peculiar problems involved in eating outdoors has not appeared. Until recently I could find or devise harmonized with nothing in my garden and had become unsteady on its feet. My neighbor was responsible for swift, effective action. When we arrived for the summer, he proudly exhibited his new table—a copy of the locally famous Michigan state roadside log table with benches attached. It was a challenge. "Very good," I grinned, "it is probably better than the one I shall have in a few days." "You would!" he exploded. I had to start from scratch.

The table had to add to the attractiveness of its surroundings, be substantial, and comfortably accommodate a group of people.

That evening, enlisting the aid of some guests, I measured distances from knees to floor and to the underside of indoor tables. I laid boards on low tables so my helpers could rest their arms on them to find the most desirable height. I drew a plan and worked out the bill of cut-to-size lumber which was soon delivered. Except for cutting corner braces and a few notches, a saw was

![Outdoor Eating Area Diagram](Image)

Please turn to page 63
Little garden house
of Mrs. Florence H. DeBevoise

PICTURED above, in its charming setting, is a delightful and distinguishing feature of the gardens at Cronamere, in Greens Farms, Connecticut, where Mrs. Florence H. De Bevoise specializes in the growing of alpines and other rock garden plants. Built partly for her own enjoyment but primarily for the use of members of garden clubs who visit her grounds in droves each season, often bringing box lunches and spending the day there, it provides a most inviting retreat with comfortable chairs and spacious tables. The hemlock siding (with the bark left on) was brought from the Catskills; the hand-hewn beams were salvaged from an old barn; the inside walls of plywood make a splendid background for the potted plants that are so generously used, especially on the broad sills of the bay windows. Over the big fireplace (built of two hundred-year-old bricks) is a wooden mantel decorated with carvings of alpine plants and ants, bugs and other garden creatures. Hand-wrought iron decorations, including, above the front door, a figure of a Kate Greenaway child watering plants and the weather vane, were especially made in Florida. Besides the one large room there is a lavatory and, attached to one side, a small greenhouse for Mrs. De Bevoise’s personal use. Here she spends many happy hours when not playing hostess to chance visitors or to her South Shore Garden Club of Connecticut, which holds all its annual meetings and fall flower shows in this garden.

The bay windows afford splendid quarters for pot plants and are made full use of. The big brick fireplace and ingeniously carved mantel face the front door.

Wild North in the Back Yard
GLENN FRANK JENKINS

A man in our town who loves the glorious outdoors transplanted a patch of wild north to his back yard; by so doing he has supplied a unique recreation pattern for other city dwellers. At less than the cost of a vacation for himself, wife, daughter, and four healthy boys, he built a summer and winter resort on an ungraded 50x135 foot city lot adjoining his home. First he set out scores of seedling white pine, Japanese red pine, blue spruce, and numerous arborvitae. Then, at the far end of the lot, where a tangled berry patch once thrived, he built a northwoods lodge.

"He" is Mr. H. E. Whalen, a Detroit publisher, and his home is in Birmingham, a beautiful residential suburb of that city. When he and his growing boys decided upon their novel venture, they were determined to build a real northern lodge—not merely a playhouse. A broad fireplace, one that would draw and at the same time throw out heat, was the starting point of their calculations. For, down by the berry patch, in a small open space, but hidden from the street and neighbors, they had already set up a loose stone fireplace with a grill, on which they often cooked week-end suppers.

As Dad (the biggest boy of all) thought about it, the bigger and grander the fireplace became, until finally he saw it with an ample hearth, a mantelpiece, and the whole thing surrounded by a substantial cabin! Then began a long search for fireplace-building instructions that ended in the volume entitled "Shacks, Shelters and Shanties" by the venerable generalissimo of all Boy Scouts, Dan Beard. Here they learned that, whatever style fireplace the builder prefers, the principles remain the same, with two points to keep in mind: (1) The diameter of the flue should never be less than one twelfth the area of the fireplace opening; one to ten is even better, and eight to one is satisfactory. (2) In the flue, just above the fireplace, there should be a shelf, whose function is to direct the hot air up the back side of the chimney. This naturally forces the cold air down the opposite side until it strikes the upper side of the shell and is deflected into the rising column of hot air. Thus a continuous upward revolving current and an effective draft are created.

During the winter of research, stones of all sizes had been gathered. When the ground was workable, the pit for the fireplace foundation was dug, three feet deep, seven feet across at the back and five and one half feet across the front. Into the hole went old bricks, broken tools, boulders, cinders—anything that wouldn’t decay; and after the mass had settled, the superstructure was started. The fireplace was completed before the cabin was started, except that as the masonry arose, rails which were to become part of the cabin framework were imbedded in it. The mantelpiece, a tough oak timber, is a lavatory and, attached to one side, a small greenhouse for Mrs. De Bevoise’s personal use. Here she spends many happy hours when not playing hostess to chance visitors or to her South Shore Garden Club of Connecticut, which holds all its annual meetings and fall flower shows in this garden.

The bay windows afford splendid quarters for pot plants and are made full use of. The big brick fireplace and ingeniously carved mantel face the front door.
ABC concrete construction

SETH HARMON

A CONCRETE BENCH. An inviting stone bench set in a shady nook makes any lawn more attractive and can be made by the amateur carpenter at little expense. The only materials needed are a bag of Portland cement, a few hundred pounds of clean sharp sand, some short lengths of lumber and discarded iron pipe.

To make the form for the bench seat, build a shallow box 3 feet by 1 foot by 5 inches as illustrated in "A." Do not nail the bottom on, and merely tack the side pieces together so the nails may be easily withdrawn when it is time to remove the form.

For the uprights, two forms are necessary. "C" is a frame, open top and bottom, 10 inches by 12 inches by 8 inches. Form "B" is also open top and bottom. Its end pieces are each 6 inches wide by 15 inches long and its two side pieces, 15 inches high and 1 foot wide at the top, slanted off equally on each side to 8 inches wide at the bottom. These forms also should be tacked together so that the nails can later be withdrawn without injuring the concrete the slightest bit.

After deciding on the site for the bench, dig two holes 10 inches deep and slightly larger than Form "C." Space them exactly 2 feet 2 inches from center to center. Press Form "C" into one of the holes, leveling the top edges. For reinforcement, drive a 3-foot long piece of iron pipe into the ground in the exact center of the form, letting it project not more than 12 inches above the top of the form itself.

Fill the form level with the top with concrete. Mix thoroughly 3 parts sand and 1 part Portland cement, add water gradually and mix until the concrete will barely run off the shovel, and tamp into the form so no voids will be left. After 48 hours, carefully remove the form and sprinkle the concrete foundation block generously with water. Then tack the form together again and repeat the process in the other hole, making sure the two projecting pieces of pipe are not more than 2 feet 2 inches apart.

Now place Form "B" on top of the first foundation block, center it carefully and fill with concrete level to the top. After forty-eight hours remove this form and repeat the process on the second foundation block. This completes the uprights for the bench.

Meanwhile place Form "A" in a level place and fill it about half full of concrete. Then for reinforcement cut a piece of chicken wire or coarse screening slightly smaller than the form, lay it flat on the soft concrete in the form, fill in with concrete and smooth it off level. After 48 hours carefully remove this form and repeat the process with the second foundation block. This completes the uprights for the bench.

PRIVATE swimming pool is associated in almost everyone's mind with movie stars and Wall Street capitalists. Mr. and Mrs. Lawrence Kittle, of Kansas City, Missouri, thought this notion all nonsense, and set about proving it.

With a site only 65' wide and 135' deep, they built a swimming pool 15' x 30', on the garden side of their home, and had loads of room left for their story and a half house, with suitable lawn and garden space.

The pool, built of concrete, holds 15,000 gallons of water, is 3' to 9'5/6' deep, and is connected to a city water main by a 2" water line. It can be filled in one hour, though Mr. Kittle always prefers to let it fill slowly during the night by a valve-controlled connection in order to have crystal-clear water. The water is changed once a week at a cost of $3.50 and is chlorinated several times a day, or less, as needed.

The Kittles believe in getting the most out of life, and their swimming pool goes a long way to this end. If you stop by their home on any summer day, you'd find a score of neighborhood children splashing about in the pool, having a wonderful time. Evenings are reserved for grown-ups, with frequent swimming-picnic parties, when five wet-niche, copper lights, with 400-watt globes, give underwater light.

Five years ago when the Kittles built their pool no member of their family of four could swim. Today they are all good swimmers, and most of the neighborhood children as well have learned to swim in their much used and much enjoyed pool.—BESSE KIRBey PALMER
CELLAR HOLE to Sunken Garden

CHARLES ARTHUR BOYD

UNSIGHTLY cellar holes filled with ashes, debris, and brickbats usually mark the site of burned houses in the country. That such sorry sights can be transformed into beauty spots has been demonstrated by Mr. Warren H. Buffum on his Hillside Farm, some three miles south of Winchester, New Hampshire. When, some years ago, the large dwelling burned down, the unusually fine barn was saved and this Mr. Buffum skilfully turned into a livable, modern house, with up-to-date heating, plumbing, and electrical equipment. Then he conceived the idea of changing the old cellar hole into a sunken garden. At the start the cellar hole was practically filled with debris. But gradually, as his other duties permitted, the owner of "Hillside" worked at the task of moving the tons of ashes, bricks, and rubbish. Then he cleared and cleaned the foundation walls and spread quantities of good soil from other parts of the farm over the whole of the cellar floor.

Because of the almost complete protection afforded by the deep walls, the sunken garden has

A Seedbed in Maine —backwoods style

RALPH E. RICH

WE PLANNED, that first season of our first garden, to buy well-established perennial plants and add more from year to year as our circumstances permitted. It was a shock, then, to find that the initial plant list, whittled down to the bone, would cost over sixty dollars, about six times what we could possibly afford! That left two alternatives: either we must give up the idea of a perennial garden or try to raise our own plants from seed—a rather ambitious under-taking for rank amateurs. But "know nothing, fear nothing," so we went ahead and bought the seeds. These came to two dollars, as we added some to our original list. Even if they didn't all come up, we figured, we shall have saved fifty-eight dollars or so and will have twice as many varieties.

The next chapter of our story has been lived and told before. On a piece of newly cleared land we made drills and into them poured our seeds. They came up all right, but so did the usual weeds which smothered many of them, but so did the usual weeds which smothered many of

A rockpile + 1 season's magic

The fall my husband and I decided on the location for our rock garden and pool, we had a galvanized tank made at a tinsmith's, waterproofed it with asphaltum and, within a day, had installed it in a corner of our back yard. The rocks had been collected on our summer vacations in different parts of the country. As we loaded them into the car we would smile at one another wondering which was the crazier. But it was good fun and the rocks in the rumble made good ballast; the added weight made for easier riding. Finally there was a good pile and one lovely day in May we moved them into place around the pool and planted four clumps of ornamental grass in an uneven semicircle as a background; violas, sedums, trillium, dianthus, dwarf iris, and other plants among the rocks; and waterlilies in the tank. Soon the apple tree in the rear of the yard was lovely with blossoms and later, in August, the rock garden became brilliant with color, as if by magic. The clumps of grass shaded the pool just enough to make the garden interesting, and one day we counted eight pink waterlilies open. As I write the pool is under snow, but I hope the frogs are still with us for we covered the pool with old storm sash in November.

ELEANOR JOHNSON TRISMEIN

Garden rocker from an old settle

DALE VAN HORN
**A Temporary Garden Wall**

**LUCIEN B. WADE**

Probably you can imagine circumstances under which it is desirable or necessary to enclose a small garden area with something more substantial than a fence or trellis, but impracticable to build a permanent wall, start a thick hedge, or plant vines to cover any kind of support. To meet such a situation, I suggest a wooden wall built of permanent wood, start a thick hedge, or plant vines to cover any kind of support. If the wall were built right up the system indicated, using a sloping trough and a box of cinders (or gravel), the drainage system could drip unto the soil; the drainage pipe or terrace where it would be desirable to have moisture accumulate. By having the top board removable, it is possible to use pots of larger diameter than the holes above them; the diameter of the pots will then be limited only by the space between the side boards which, of course, depends on the size of the posts. Probably six-inch square timbers would be ample, but the thickness of the wall should be kept in proportion to its length and height, and these in relation to the size of the plot.

**A seedbed in Maine** (Continued from page 62)

our plants before they got really started because we didn't dare to pull them, being as yet unable to distinguish the sheep from the goats. The surviving seedlings were nice and sturdy, yet when we started to transplant them, we found that, what with weeds and roots and rocks, it was impossible to get many of them out with their root systems intact. So about seventy per cent of our transplants drooped and died after they were moved.

At this point the traditional amateur gives up, but we turned to what professionals are inclined to frown upon—"book-larnin"—reading everything we could lay our hands on and emerging with the conviction that we must have a good seedbed. As none that we found described seemed quite to fill the bill, we evolved our own.

At the back of our lot is a south sloping bank, exposed all day long to the sun and sheltered from the wind. Into it we cut, leveling an area about eight by twelve feet and piling the dirt at one side. We had decided to build two beds, each four by six feet and about two feet deep. The frames or sides of the beds we constructed of notched cedar logs, log cabin fashion; between them we left a three-foot walk.

Next we turned to the pile of dirt and from it threw all the stones into the bottom of the excavations for drainage. Then, after sifting the soil through a gravel screen to remove the pebbles, we shoveled it unto the beds. The rubble was dumped and spread in the path area where the foundation goes two feet below the ground surface. We first filled a round hole four feet across with rocks; as we neared the ground level, we added a little mortar. But, to support a detachable roof, before filling the hole we inserted two 2 in. iron pipes, each 4 ft. 8 in. long, six inches in from the outer edge of the hole, so that they stood directly opposite one another with their tops exactly 2 ft. 8 in. above the ground. The 2 ft. wall was built very carefully. When it was 10 in. high we filled the inside with stones, set in a flat floor of old bricks, and arranged for draft by leaving two irregular holes in the wall, about 6 in. wide and 5 in. high, opposite each other and equidistant between the upright pipes. After completing the wall, we set in a lining of brick and smoothed off the top with a layer of cement.

For the roof we bored holes in one end of two 4 by 4 in. beams so they would fit over the protruding pipes and extend to a height of 50 in. Crossbeams were cut and joined, the angle of the roof was 45 degrees from the horizontal. As none that we found described seemed quite to fill the bill, we evolved our own.

**This well is a FIREPLACE**

**LOIS B. ROSS**

Would you guess that the well pictured here is really a fireplace? Well, it is. And it is not too large for a small yard, yet roomy enough for the whole crowd to gather around; picturesque, inexpensive, and simple enough to build with your own hands.

The foundation goes two feet below the ground surface. We first filled a round hole four feet across with rocks; as we neared the ground level, we added a little mortar. But, to support a detachable roof, before filling the hole we inserted two 2 in. iron pipes, each 4 ft. 8 in. long, six inches in from the outer edge of the hole, so that they stood directly opposite one another with their tops exactly 2 ft. 8 in. above the ground. The 2 ft. wall was built very carefully. When it was 10 in. high we filled the inside with stones, set in a flat floor of old bricks, and arranged for draft by leaving two irregular holes in the wall, about 6 in. wide and 5 in. high, opposite each other and equidistant between the upright pipes. After completing the wall, we set in a lining of brick and smoothed off the top with a layer of cement.

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Architect's Playhouse

J. G. L. HANNUM

Our neighbor Bill has an elastic house, that is, a house for all moods and all seasons. Plastic in plan and structure, what started to be one step better than a tent with a wooden floor will, come winter, include a bedroom, living room, kitchen, and all appurtenances. At first it was enough to reopen the old Revolutionary road a mile into the woods, build a wooden floor and walls half way up to the eaves, put on a sheltering roof, and screen the intervening space. When the autumn winds blew cold, windows and a wood stove were added and later sliding paneling, which ingeniously served as shutters, was installed. After the depression, the cabin budged a kitchen with a full-fledged gas stove, refrigerator, and room for a table and cabinet. This addition also gave space for a good size clothes closet and a roony bathroom. From a friend, Bill procured for the outdoor grills and indoor fireplaces, with which they were content, and went them one better by combining the two. The result was that, with the aid of a local contractor, he designed and built an indoor fireplace and an outside oven and grill which use the same chimney. The oven door outside is easily opened by a pulley at the side; the grill is high enough so that broiling requires no stooping and causes no cricks in the back. An intake allows fresh air to circulate in specially constructed ducts in the chimney so that when the indoor fire is roaring, unobtrusive grills, dampers, and iron sheeting pour heated air into the cabin.

“Swimmin’ Hole” to Pool

DR. EARL WURM, JR.

About eight years ago, we acquired a two-acre piece of land in Westchester County, New York. It had been landscaped about twenty years before, so the blue spruce, pines, pinoaks, dogwoods, fruit trees, and shrubs were just in their prime. Although the neglected lawn had grown up to weeds and bunch grass the place looked to us like fairyland. After our house was completed, the entire grounds had to be plowed up and re-seeded. The land slopes gently from east to west and directly across the rear third ran a small winding brook which the previous owner had dammed to create a lovely irregular pond about thirty feet wide and fifty feet long. The pond and brook took care of the surface water from the adjoining property on the east as well as several small springs which usually dried up during July and August. But they were supplied mainly by the overflow of a 132 ft. drilled well which, steadily day in and day out, delivers seven gallons per minute and which is now piped directly into our pool.

With each May and its warming sunshine, came the swimming fever for which malsdy there is but one remedy. Each July the disease became acute, temperatures rose alarmingly, so in sheer desperation we donned bathing suits and slid off the dam. But the water was only four feet deep and the bottom was all mud. That was no fun, so the treatment was quickly abandoned in spite of the temporary relief it gave. Just about that time the dam sprang a bad leak as a result of the kind activities of a pair of muskrats. Water ceased to flow over the spillway and our pond became a swamp. Money and labor could not restore it to its original beauty. What next? We considered the advisability of ripping out the old dam and rebuilding. Then came the bright idea: why build a new dam that would only be a gamble? Why not shoot the works on a swimming pool?

This was the beginning!
You love your neighbors? PROVE IT!

ROBERT ROSS

You like birds around? You realize how they help you in your insect warfare? You want to thank them? Go to it. Here are some ways:

1. Chickadees and wrens will delight in this "rockaby baby" type house with its one-inch opening (too small for big, rough birds).

2. Clinging to a tree like its bark, this inconspicuous home will appeal to tit-mice, nuthatches, woodpeckers. One and a quarter inch door.

3. When winter comes, wire saucers of unhulled grain around trees and posts where they won't be buried by snow.

4. With its two-inch opening, this house-on-a-post will lure martins, fly-catchers, and woodpeckers. But be sure to put a metal cat (and squirrel) guard around the post below it. It can be a cone-shaped, or a simple strip of metal at least one foot wide nailed around. Perhaps not as exciting as a quiet shallow pool on the edge of a running stream, but very gratifying, is a bird bath (and fresh water bar). It can be cast in concrete if necessary, but a naturally-hollowed boulder or flat stone fits finely into a garden setting. Of course the nesting arrangements suggested here will not be used until next spring, but put them up and start feeding the birds this fall. They'll remember—and return to your garden as to a sanctuary and the home of a true friend, especially if, in its landscaping, you include or add from time to time specimens of berry-bearing shrubs and vines. They are, of course, as lovely as they are useful, so you as well as the birds will benefit.

Sketches by the author

Pool, Plants, Fish—for $20

ALFRED J. BAUM

As a subscriber of many years standing who appreciates the constructive and valuable hints which appear in every issue, I want to give you some facts about my pool, built by myself. The total cost, including plants, lily, roses, fish, etc., was only twenty dollars. (I also made the bench that stands back of it according to suggestions in your April, 1936, issue.) The first step in my pool making was to collect the stones that I was going to embed in the concrete around the edges and to make pockets for plants; then, for fifty cents, I got at a second hand lumber yard plenty of steel wire netting for reinforcing. The cement, sharp sand, and gravel for the concrete cost $2.50. To avoid having to use forms, I scooped out the hole for the pool in irregular saucer form making it about forty inches deep in the middle. Having laid the wire netting over the bottom and against the sides, I poured the concrete, using a 1-2-3 mixture, pressing it through the netting, and making the walls six inches thick and the bottom eight inches.

RUSTIC GATE

DALE VAN HORN

Using no hardware except nails and wire, this gate is especially suitable for the summer camp or lodge. The gate posts—big logs with crotches 7 ft. above ground—are locked together and prevented from sagging by the curved branch resting on them. The narrow gate panels have sapling cross pieces; their uprights rest in concrete-lined holes and turn easily in trenched-stick bearings.
A real vacation enjoyment a garden means to me a bit of land developed and improved enough to meet our simple needs and give us pleasure, but not enough to be a care or burden. Such a garden for the informal summer or holiday home, requiring a minimum of attention, is a possibility for many of us if we but plan for it. We may not all be fortunate enough to acquire property with mature trees, a hillside, and a running stream, but to build a cottage out in the country and make no attempt to beautify it with an appropriate setting of trees and shrubbery is to invite discontent. The whole idea of a vacation is to get us close to nature in as many ways as possible, so that we can gain strength and energy from the contact. If we cannot find just the spot we dream about—where tall trees grow and a brook ripples over pebbles and murmurs between grassy banks—let us, at least, study what nature does provide near by. Then let us copy her methods of landscaping and selecting plant materials for various effects and purposes, and see what we can do to create—or recreate—a little woodland setting on our own land. Remember that when nature gardens she chooses the right place for each plant instead of (as we human gardeners often do) deciding what types, species, or varieties of plants will "look well" and trying to make them grow there notwithstanding their preferences as to soil, exposure, moisture...
Building the Party Yard

WINNIFRED WAGG

The "Gang" loved outdoor parties and wiener roasts; but the work of hauling tables, chairs, blankets, and cushions outdoors and back again was too much for the hostess. So it was decided to make a permanent party yard by utilizing much of the junk furniture stowed away in the family catchall room, doing a bit of rejuvenating, and adapting ideas gleaned from home and garden magazines. While the ground was being cleared and leveled, the host started on the fireplace by making a wooden form for a concrete base 3 ft. by 5 ft. by 18 in. high and 8 in. wide. When the concrete was hard and the form removed, the center of the oblong was filled with tamped sand on which a firebed of bricks was laid. The back and side walls, two bricks wide and three high, were built up with an iron bar cemented across the front as a brace and to support the sheet iron, drop-damper door. Two removable grates were placed across the top in front and a cast-iron plate across the back to carry the front wall of the chimney and provide a surface for teakettle and coffee pot. The chimney...
Fireplace for $8.25

S. MINNECI

I had never slung an ounce of plaster or concrete before I started building our fireplace, but after approximately sixty hours of work, done mostly in the evenings over a period of three weeks, it was completed and ready for the hot dogs. I'll admit that laying the lower tier of stones put a few kinks in the back, but it was lots of fun and worth it!

I began by digging up a couple of small stumps; the excavation for the foundation was made large enough to take a form made of four 12 in. boards into which the concrete was poured as mixed in a steel wheelbarrow. The drawings below give all necessary dimensions.

When the concrete had set the ash pit was built up using common brick. Having never laid bricks, I was amazed to find how thirsty dry bricks are and how much it helps to wet them. The iron grate was put in place as shown in the drawing and the firebox and chamber leading to the chimney were lined with firebrick, common bricks being used for the chimney itself. Then the whole structure was faced with stones set in concrete to give a pleasing, informal effect.

The selection and fitting of the stones was a large part of the job. After experiencing several "slides," I found that I could get better results by laying a tier of stones all the way around, filling the space between the stones and bricks with a mixture of broken stones and mortar, and allowing it to set before proceeding with the next tier.

The smaller, upper steel plate is used for toasting rolls or warming dishes while the regular cooking surface is in use. A removable plate (not shown in the photograph) with an insulated handle is used in front of the firebox to control the draft and effect a more uniform distribution of heat over the cooking plate.

The materials used, exclusive of the stones and the brick (which were salvaged), cost exactly the small sum of $8.25.

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Build your pool TWICE!

First in your dreams—then in reality

ANNIE J. TALABERE

When is the best time to build your garden pool? Why, there are two "best" times! First, in your dreams when winter lulled your garden to sleep, and again, in reality, when spring awakens it with her kiss. Our pool was to be a family affair and because we were such rank amateurs at pool construction, all winter long we devoured every article we could find on the subject.

Winters in our climate, in Eastern Washington, often bring zero weather, so our pool had to be deep enough to afford proper protection for the fish and lilies. We knew also that the sides should slope, for thus an ice jam would push itself up instead of out.

Early in March, even before the threat of frost was definitely past, we pegged the outline of the pool and, as fools rush in where angels hesitate, we planned one of kindly proportions. Roughly, it was to be about twenty-five feet in length with two wide sections connected by a narrow water lane at the foot of a rock garden "mountain."

When the excavating commenced, our friends and neighbors began to share our glorious excitement and soon our operations became quite

Laths held the building paper lining in place just below the board that marked the outside edge of the pool. With small wooden tampers and trowels the workers pushed the concrete into a firm, solid wall and smoothed the surface.
II. Duriiix ihr
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SERVICE AREA—PICNIC SPOT

A HOUSE built thirty or forty
years ago on a small lot
presents difficulties when
it comes to planning separate
garden and service areas. Then
the porch, in front, overlooked
the lawn and street, while the
kitchen faced the back yard with
its clothesline, ash pile, and
other such furnishings. Now, the
ash pile has gone and we prefer
the privacy of the I:ayard to
the exposed porch, but we still
need the clothesline and often a
place to burn trash. The comp­
act plan shown here sets aside
a drying yard that is also a
picnic area including a com­
bined fireplace and rubbish
burner. The latter, at the back
of the lot, is a substantial field stone one with a chimney of good
height, a wide hearth, and a grill built in at the right height to hold
a frying pan, chowder kettle, or broiler when meals are cooked out­
doors. But throughout the year it is used to burn refuse; a heavy wire
screen that fits over the opening prevents burning papers from blow­
ing out. A lattice fence 6 ft high runs from the garage alongside the
drive and then at right angles to enclose the dual-purpose service yard.

A lattice fence 6 ft high runs from the garage alongside the
drive and then at right angles to enclose the dual-purpose service yard.

A beam at the same height extends from the garage to a post opposite
the corner of the fireplace and hooks in it and in the end lattice,
supporting four clotheslines high enough to be out of the way. The
clotheslines can be taken down when they’re not needed, however.

| Please turn to page 73 |
It has taken seven years

("...but I don't think we'll ever be through!")

MRS. JAMES AUL

In 1930, we lost everything we had. First the house burned down, then we lost our farm. A little furniture, a team of horses, and a few farming tools comprised our worldly possessions. But, a few years before, a daughter had purchased three lots six miles from the city of Jamestown, N. Y., a quarter of a mile from beautiful Chautauqua Lake, in what was called Stoneman Park. She did not want to use them herself and told us she would help us financially if we would do the work of cleaning them up and building a home. Two of the lots were down in a swamp covered with elderberry bushes, skunk-cabbage, old logs and trash of all kinds, and a small stream ran through them. The lot the house was to be built on was higher. On the eighteenth of October, having some lumber on hand, we started to build a cabin, and on Thanksgiving we moved into the house, for winter was coming on fast, and with only the two-by-four shed to live in, we had to get a warmer place to stay. We worked on the inside all winter, and when spring came were ready to take a look at the outside. It was very discouraging, for the water had spread over the entire two lots below the house, so that one sank knee-deep in the mud and muck. My husband got our horses and started ditching. He changed the course of the stream so it ran clear to the far side of the third lot which, later, we made into a vegetable garden. We dug out the elderberry, skunk-cabbage, and trash, having already cut down many of the trees that covered most of the lots to use for firewood. We had one, too. One March we purchased a cabin for week ends and by April we decided we had made a bad bargain, for the ground was low and soggy and stepping out of the back door meant sinking ankle deep in mud and water. There were sad regrets.

"Maybe it could be drained," suggested the Other Half, "but it meant ditches all over the lot." That gave me the idea of making a stone wall around one of the lots. Later, while working on a slope at the side of the lot, I discovered some large half-buried rocks. I saw then that I could have a rock garden and also an outdoor living room down where the swamp was. On my hands and knees, I pulled out the swamp grass and cleaned away the brush and weeds; then I hauled dirt and fertilizer in a small express wagon until I had the space covered with a nice seed bed for grass; it took all summer.

The next summer I built the stone wall around the sides of the one lot. Meanwhile, I had been accumulating every flower root and seed I could get hold of, and by dividing the iris roots I had.
It was a war baby, but how it has grown!

Edna Levey Anderson

Father's garden was a war baby, one of the small but exciting blessed events that came out of the woe and travail of the Great War. Up to that time Father had been just one of the multitude of God-fearing, law-abiding, bridge-playing males who pay their taxes, earn their living, and sprinkle their back yards. Once a week he had the lawn mowed and that was the extent of his earth interests. Then—out of the great emotional upheaval of war and all it entailed for him was born a new urge. After it was all over, he put away his uniform and returned to civilian life consumed with one overwhelming desire—to have a garden, a plot of earth of his own upon which to bring forth beauty and fragrance and color.

He settled down with garden books from the library, government and state horticultural bulletins, and garden magazines; turned a deaf ear to bridge; lost interest in bowling; neglected his former pastimes. A real gardener was in process of gestation. He began to acquire the "green hand." Nearly everything he planted fared well and blossomed abundantly. And as he couldn't bear to cast out even an occasional ailing plant, our house resembled a horticultural hospital. Now a sentimental gardener is something of a trial around the house. We possessed our souls in patience, and when the ailing rubber plants and isechonias spread too far, into pantry and kitchen, we would surreptitiously remove one or "accidentally" break the pot of another. But this sabotage was always detected and followed by such wails, recriminations, and sometimes reprisals that it really wasn't worth while.

Then at long last it was our good fortune to acquire about three quarters of a wooded acre. Father came home bursting with the good news and paused for breath only after describing in detail the geography of the spot and its each tree and shrub. When Mother asked about the house: "House?" he said vaguely, "oh yes, I think it's colonial or English or something. But I didn't really notice. There is one, though." Fortunately (for it was paid for!) it turned out to be a delightful English cottage of weathered brick and cream stucco and old brown beams—and we liked it.

We moved in just before Thanksgiving and that first winter Father spent immersed in garden literature, checking catalogues, drawing plans, making lists. Our beloved pet cat died, I got married, and Mother went to Miami, but these minutia failed to distract him for long. Really big things were afoot. Well, the accompanying photographs give some idea of what he did in his garden in three brief summers. He has achieved in it a kind of timelessness that is the peculiar charm of really old gardens and not to be explained.

As you enter the garden from the driveway, four o'clocks bask languidly in the sun on one side of the path, and a long low row of azaleamums glow, on the other, punctuated here and there by the tall exclamation points of fragrant tuberoses. Farther down the path in a niche of its own lies the rose garden. Then, as the path twists suddenly, you catch sight of the sparkle of water, the beginning of a creek that winds down the width of the lot against an interlaced background of gnarled old plum trees. The far side of the stream has been planted with evergreens, reeds, occasional clumps of pampas grass and hydrangeas to give color. The side next the path sprawls with low-growing flowers and shrubs and English ivy, all with a tendency to crawl over the edge and dip into the winding water which ends in a deep pool after trickling musically over irregular shale rock ledges two of which, scooped out and water-worn, make shallow bird baths.

In the pool float lily pads and here and there a lovely waterlily.

[Please turn to page 72]
$35 plus community effort made Butte, Montana,

THIS is what we had at the beginning of our campaign: Enough mosquitoes to make everyone in the community glad to do his part to get rid of them. . . . One woman who had the leisure and the energy to write many letters and make many telephone calls. . . . A dozen men who were willing to work outdoors after office hours and who where not afraid that digging ditches or spraying oil on swamps would hurt their social standing. . . . Many interested school children who helped by locating mosquito breeding pools. . . . One hand sprayer borrowed from the city park department. . . . Funds amounting to $44.71.

Each year, before that, just as our gardens were at their loveliest, the mosquitoes came—hordes of non-union mosquitoes that stayed on the job for twenty-four hours a day. Everyone in the neighborhood was convinced that they should be gotten rid of, but no one knew how to do it. Somewhere in our brain was parked the slogan, “Ask Britannia,” so we wrote to the research bureau of the Encyclopedia and asked how to put on an anti-mosquito campaign.

The answer came that all mosquitoes are hatched in water that must stand at least one half inch deep for seven days. Some mosquitoes are surface feeders that can be killed by a thin film of poison, such as paris green (one half pound to an acre of swamp): others are surface breathers that can be killed by a thin film of an oil that spreads easily on the water and evaporates slowly. With the letter came two government bulletins on the use of airplanes in mosquito control and the advice that we find out what kind or kinds infested our neighborhood. The pamphlets gave us the idea of writing to the United States Bureau of Entomology in Washington which sent more helpful publications (Bulletins 1570 and E303) and suggested that we “get a competent entomologist to survey the area and locate the insects’ principal breeding places in our community.”

But where would we look for a competent entomologist in a mining center? Well, after getting from our high school science teacher two bulletins of our State Agricultural College (No. 288 on Montana mosquitoes and Circular 143 on their control), we wrote the College asking if it would send a man in the spring to talk to a group interested in putting on a mosquito-control campaign. It graciously agreed to do so, suggesting that he arrive in time to study the local conditions during the afternoon. Our Community Club thereupon decided to postpone a discussion of “The Russian Situation” scheduled for April and devote that meeting to educating the community about mosquitoes which, it felt, concerned us much more closely. Many of our neighbors still believed that watering lawns and growing sweet clover and sweet rocket bred mosquitoes.

The conditions that the young professor from the State College discovered were a revelation. To the south of our district was an old lake bed which we all thought had dried up. Yet in April it was covered with from six to fourteen inches of water. The professor waded across it in hip boots, stopping occasionally to scoop water into the white-lined dipper he carried. Each scoop brought up from five to a hundred well-developed mosquito larvae or "wrigglers." Draining off some of the water, he poured the larvae into quart jars and later he projected some of these same wriggling dragons on his lantern screen to convince any skeptics.
If mosquitoes keep you awake, evict you from your garden, spoil your games and parties, and ruin your summer existence...

Search your neighborhood for swamps, flooded basements, and other "casual water"; then get busy and do something about it.

Community Problem?

Spray oil or other larvicides on undrainable pools

Get experts to locate all the pest-breeding spots

This story tells what one group of citizens did—turn to page 70 to learn how you can do likewise.

nearly free from mosquitoes last summer

To the west of our district a creek had developed a hundred meanders in which the water backed up until an area we had thought to be grassy meadow was in reality another hummocky, mosquito-breeding swamp. Distributed over the field were eight or ten abandoned artesian wells formerly used by a mill. Now they were poorly capped and about each was a boggy area.

"It is estimated," said the professor in his talk, "that a field containing about two gallons of water a square foot will produce 69,696,000 mosquitoes to the acre and I'd estimate that today we have seen forty acres of flooded land."

One lady worked briskly with a pencil. "Why, that makes 2,787,840,000 mosquitoes!" she gasped. "And we've got to feed them all!"

Thereupon most of the men in the audience put their names on the list of those who were willing to work Saturday afternoons, Sundays, or in the evenings either digging drainage ditches or spraying oil on swamps. Donations were solicited from those who could not work.

Two women agreed to visit all schools in the district with bottles of larvae to show the children what to look for in pools and puddles and to emphasize the importance of seeing that all house gutters drained properly and that no old cans or other water-holding receptacles were allowed to accumulate or remain unemptied for seven days. Home owners were asked to cover with a film of strained crank-case drainings or kerosene any pool that they could not drain. Two other women were to put contribution boxes in all local stores that would cooperate in this way.

Two men were named to meet with the County Commissioners to see if the meandering creek could not be deepened. Two others were delegated to get the County Surveyor to repair a poorly installed storm drain that was creating a small, dirty lake at a road intersection. One woman volunteered to solicit the use of enough automobiles to take the fifty odd members of the high school biology class out to study the swamp conditions. One man agreed to ask the president of the mining company that owned the unused artesian wells if he would lend a horse to help our men make ditches from the wells to the creek. A woman arranged to give a summary of the professor's talk to the newspapers and to follow it up with accounts of the progress of the campaign.

Spray catch basins; make cesspool covers tight; bury or empty all water collectors.

Photographs, courtesy of Nassau County (N. Y.) and Cape May County (N.J.) Extermination Commissions and Thomas D. Mulhern.
Sterner stuff and hearty, but just as gay, is the dressing table of the MacDonald of Staffa tartan from W. & J. Sloane. Pleated and pleated and held on with eyelet beading, run with cool dark green velvet ribbons. Underneath a highly frivolous ruffle of broderie Anglaise.

For sprightly nonsense there is nothing like the unexpected—such as a lace hung screen. Paint any old screen with a fresh color, pink for instance, and shirr a cotton lace curtain, tightly across the top of each panel and let it hang free at the bottom, so the slightest breeze will ripple it. Or paint the door to the guest room or dressing room a light definite color, and paste the lace curtain to it.

So easy to do are these ideas that it's a major crime if you don't try them out. Moreover we guarantee that they are worth their weight in cool breezes. Look, a whole new nursery fit for a small princess, by the simple expedient of hanging a cotton lace curtain, well starched, through a metal hook over the young lady's bed. And why not a lovely white froth of a dressing table—yards of organdie with little nosegays in fine braid, looped and scalloped, rejoicing under the name of "Victorian Fantasy." The set, complete with bedspreads and curtains, can be had from B. Altman and Co.

Sketches by
Hope Hendler and Isabelle Vaughan
Unbleached muslin, with deep patchwork borders.

To back of colored yarn, braid and finished with fluffy pompons.

Use the same braided yarn to trim edge of hand-embroidered cloth pillow.

rows of green rickrack and white ball fringes.

Pinn little row of cut-out paper dolls.

Hook or cross-stitch them to coarse linen. Right background for a wall hanging, back for a peasant rug.

Make a picture—pasted lace and gauze, colored paper flowers.

Draw around your hand, as you did when you was a child, then fill in this outline with flat color. Make many green lines for water. Then in some red hearts around the mirror—top with some funny clouds. Swecciahm for the bathroom!
TRAYS
Are Fun!

ALMA CLARK GROVE

Delight your house guest by sending up antiques!

O
ne of the most fascinating hobbies I can think of is searching out usable and lovable china, glassware, linens, and other accessories for setting trays. Not only is the searching itself great fun but a tray offers the perfect excuse to display your treasured possessions in a delightful and thoroughly appreciated way.

Some will remember when the dining room, and the dining room alone, was the place to dine. Next we bravely put stability aside and snatched a bite from the swaying card table. Later the breakfast nook reared its trunk-bending form and one edged into place "along of it." A tray was reserved for those sick in bed.

But now the tray has come into its own and is an accepted part of modern living. Perhaps the best use of all is for your own personal relaxation. If the family drives you to distraction while you're endeavoring to think out the problem, take a tray to some undined-in corner of the house. Then as you munch and gaze around you will regain your peace and composure. If you have a lovely garden, go eat there.

Now what shall we have on our tray? Of course there are to be had in the shops sets of dishes, lovely in color and pleasing in line. But in making your selection consider carefully the tray's use. Is it to help make a guest room gayer? Is it to cheer an older lady with suggestions of her younger days? Or is it for the head of the house with his disdain of things fussy or feminine?

But to those of us who are collectors at heart by far the most fun is to leave sets of dishes behind and sally forth completely tray inspired to see what we can find. You'll start your search for things that go with some pet possessions. Perhaps you have a copper luster pitcher, small in scale and just suited to the life of a tray. Build from that and be strong! Don't get anything that doesn't agree in line, color and proportion. Perhaps you have the most charming salt cellar in the world. Find everything that will play that piece up. It may be that in a shop you'll

Tray arrangements by the author show a fine appreciation of color, composition, and distinction. Descriptions, page 54.
For the fruit course fresh red strawberries and green grapes on the first level of this lovely old epergne with dainty fresh flowers emerging from their midst find a tray that yearns to be yours. Don’t get a thing to go on it that doesn’t enhance its feeling—modern and sleek, painted and peasant, tin and sturdy.

Take your imagination with you when going to an antique shop, a rummage sale, or when lunching with a friend at “Ye Olde Gray Goose Inn.” Window shopping on the avenue, or turning the advertising pages of your best loved magazine, both yield treasures. The feminine shopping instinct is the fuel for the fire and what marvelous training in restraint it can have if one will collect with an object in view and build to a pattern. Priceless antiques are not your goal, but pleasant things that appeal to you through their form, color, and actual usability.

One point to remember when selecting the tray itself is to be conscious of the outer edge encircling the tray. The eye is charmed by a pleasing frame for your picture. The rectangular or oval tray has charm, but pleasant curves for the eye to wander along are more exciting.

Don’t choose all flat, spread-out things to go on your tray. For in addition to your tastefully arranged finds there must also be room for knives, forks and spoons. If the tray is too crowded it may cause things to spill as the silver is being unwedged from the overhanging dishes. Haven’t you seen an invalid’s weak fingers grogging to pull a fork from its case? So choose things that “sit small.” The open spaces will also let the background show and silhouette the shapes of the various objects.

Personally, I love flowers on a tray, since I am interested in flower arrangement, but to those who are not of this persuasion why not have a tiny compote bearing fruit to lift high the spirits and to prevent your tray from having that most unattractive flat, stepped-on look.

Delight your house guest with these good breakfasts!

ENOUGH to put your house guests in the rosiest of morning moods are these good breakfasts, thoughtfully planned, beautifully cooked, and sent up on a tray! In the first picture the *œufs en cocotte* (the French way of saying eggs baked in cream and butter) look pretty de luxe in the little French ramekins. Lacking these, we suggest you do them in muffin pans and then easily slip them out onto a plate. Too, there are toasted English muffins and, of course, our own New York coffee cake for the second cup of coffee. The creamed chopped beef, mushrooms and eggs on the second tray come sailing in by boat, a charming milk white covered dish, also shown on the opposite page. A re-examination of your own collection of odd pieces of china will probably reveal something you can use in a similar way. Canned loganberry juice, in the little white mug, is new to many, but very popular with those who have tried it. The tray at right is for the charming lady you’ve invited for the week end who likes things dainty, fresh, and very feminine. We wouldn’t go so far as to say that every breakfast tray should suit the personality of each guest, but you’ll have to admit there’s a point there and worth as much consideration as you can give it. Of course, the food itself has to be practically faultless for it will have to bear the close scrutiny of those not diverted by table conversation, and with plenty of time on their hands for eating leisurely and considering every biteful! They’ll never be in a better mood to really appreciate some of that wonderful homemade marmalade you’ve been saving for the right occasion or, the new twist you’ve given to an old recipe, such as the raspberry jam pinwheels shown on the second tray. Remember, too, that hot food must always be served hot, cold food cold—and no in-between stages. Many breakfast sets have covers to keep food warm. Or, you can buy shiny metal covers to put over the food “on the way up.” So—delight your house guests with breakfast on a tray!
They're new and they're fun—these

1. HAWAII

Next month Mexico and French Canada

Photograph printed on back of each menu

ELINOR SCOVILLE
you have noted. The most delicious menu is unimportant if you have a group of uncongenial people gathered around your table, so carefully select your guests and go to it in the Hawaiian manner.

If you like to give Sunday morning breakfasts after your friends have been on the golf course, playing tennis, or horseback riding, or if you just like to have people in, regardless of athletic activities, set your table with grass mats, Hawaiian lauhala, Chinese, or with a grass linen cloth, and in the center pile all of the fresh fruits that you can find in the markets. Either a low basket or a palm husk can hold these—just lurk around your neighbor's palm tree until they cut down a palm husk, and if there is a shower of the delicate yellow bloom too, use that for decoration elsewhere in the house. Among the fruits, be sure to have pineapple (feathers blowing!) a brown hulled coconut, guavas if possible, apples, peaches, grapes, and always bananas, especially small ones.

Just before the guests arrive, place a freshly picked hibiscus at each place, all one color or a variety of gay colors if you have access to enough different plants. Before the guests are seated, have a frosty glass of pineapple juice to greet them, with a long finger of pineapple sticking up in the glass—both of these items are canned, and quite as tasty as the fresh pineapple. Before this has been entirely consumed, bring in your pièce de Hawaiian—a rice and ham soufflé—(recipe, page 50), a soufflé that will not fall before you have placed it on the table. Another selling point for this soufflé, is that the next day, sliced and fried in butter, it is even better to eat—so be sure and make a large amount of it. Steaming hot coffee, hot rolls, poha, papaya or guava jam, and the fresh fruit from the center of the table are delicious accompaniments for this soufflé. For a sweet finish, you might serve cold, with another pot of hot coffee, Hawaiian coffee cake (recipe, page 50). This, of course, is made the day before the party. Your guests will leave the table in a blissful state I assure you, and
glazed bananas

Beat together

- ¾ cup guava jelly
- 4 tablespoons melted butter
- 2½ tablespoons lemon juice

Peel and cut in halves lengthwise
- 4 bananas

Arrange in shallow baking dish and pour over them the jelly mixture. Place under broiler, basting occasionally, until soft and glazed. Serve with meat.

Submitted by Elinor Sovville

Or glaze bananas this way: roll in fruit juice such as lemon, pineapple, or orange; sprinkle with brown sugar and cinnamon, dot with butter; broil. Or, spread with canned cranberry sauce and broil.

Other jellies, currant or grape, for instance, may be substituted for the guava jelly in the first recipe.

Tested in The American Home Kitchen

Hawaiian coffee cake

Sift together

- 2½ cups flour
- 1½ teaspoons cinnamon
- ¾ teaspoon nutmeg

Add and mix until crumbly

- 1½ cups brown sugar
- ½ cup shortening

Reserve ¾ cup of this mixture.
To remainder add

- ¾ cup chopped nut meats
- ¼ teaspoon soda
- 1½ cups buttermilk or sour milk

Mix enough to blend and turn into well-greased pan (8x8x2 inches). Sprinkle with reserved crumb mixture and cover lavishly with grated or shredded coconut. Bake in a moderate oven (350°F.) about 50 minutes. Serve for dessert with hot coffee.

Submitted by Elinor Sovville

Tested in The American Home Kitchen

sweet potato patties

Boil and peel
- 4 medium-size sweet potatoes

Add

- ½ teaspoon cinnamon
- 2 tablespoons brown sugar
- 1 egg, slightly beaten

Shape into long oblongs or round patties. Roll in... crushed cornflakes

Place in a very well buttered baking pan and heat thoroughly in a hot oven (400°F.). These may be made the day before, kept in the refrigerator, and heated just before serving. Serves six.

Submitted by Elinor Sovville

Tested in The American Home Kitchen

Dinner menu—Hawaiian style

- Sea food cocktail or canned papaya juice with the juice of one fresh grapefruit added to the can; pork, cut single portion size, wrapped in banana leaves, tied with raffia and baked, or pork roasted and basted with pineapple juice; sweet potato patties; old-fashioned cole slaw; glazed bananas; hot rolls; Hawaiian coffee cake; coffee.

Submit a lue menu—Hawaiian style

- frosty glass of pineapple juice with pineapple sticks; rice and ham soufflé; steamed zucchini with melted butter; hot rolls; guava jelly; fresh fruit from center of table; coffee.

For breakfast, page 48, a simple wooden service, lauhala mats and a lush centerpiece of fruits. Fishnet cover, wooden plates and "Hawaiian Fern" silver for buffet table, page 49. Cup-of-gold centerpiece with cups to match decorate table below. Table settings were created and taken in Hawaii for The American Home by Gump, San Francisco. Flowers, Hazel's Flower Shop, Honolulu.

more convinced than ever that you are truly a clever hostess.

When you entertain another group of friends, have a Hawaiian dinner party. It may be either quite elaborate or very simple, according to the budget. Either way it will be delicious and attractive and so different from the dinner parties you have been giving and going to these past few years. Use the same table decorations if you wish, and the same mats or cloth as suggested for breakfast. Or use flowers instead of fruit—a cluster of yellow or white Hawaiian ginger, fragrant and delicate, if you live in California in the fall, or a low bowl of gardenias—or like the Hawaiian hotels, have a large bouquet of hibiscus, each blossom placed on the end of a bamboo stick, needle thin and two feet long. The hibiscus lasts only one day, in or out of water, so picking them at the last minute assures you of an unwilted bouquet. If you decide to use fruit for your centerpiece again and have had that large tapi cloth put away for a long time, this is the occasion to get it out and use it for a tablecloth.

Here is where the simple or elaborate theme comes in—the placing of a real flower lei at the place of each woman guest. If you have bushes, or know where you can secure them inexpensively, leis of sweet smelling waxy gardenias give a lush appearance to your table and guests as well. Fortunately many of the cheaper flowers make a prettier lei I think, and you may buy them ready made from a florist if you order in enough quantity, or you may try making them yourself and find it's really quite easy if you take time and do not try the most elaborate kind. Perhaps you know a Japanese woman who could teach you to make them—nevertheless, here are the directions for the simple and easy-to-make leis.

Late in the day, when the table is set and the food prepared, pick a large basket of marigolds, daisies, geraniums, preferably the Martha Washington variety, carnations, or sprays of magenta bougainvillea. Then get a spool of green thread, about No. 40, and a long needle. The daisies, marigolds and single geranium blossoms are strung along on the thread, pushed closely together, the needle piercing the middle of the flower. For the bougainvillea you need more patience and skill—take each spray and wrap it near the other spray, until you have a thick, closely packed lei, very beautiful if worn with the right gown. The carnation leis are lovely, but it takes about two hundred and fifty flowers to make a large full lei! If you are having many guests or find lei making a hard task, make delicate little wrist leis that may be tied on, using raffia at each end to make the ties. These wrist leis are...
This summer, get up and go. "Short-and-simple" is the word for meals these days. The simple summer lunches and suppers your family enjoy most mean short kitchen-time for you. And soup is just right for the nourishing one-hot-dish. Keep Campbell's Soups handy — mainspring of many a meal that will set you free!

**Free for a Summer Morning**
- Campbell's Vegetable Soup
- Toasted Ham and Celery Salad Sandwiches
- Sponge Cake with Orange Icing
- Milk

**The Morning's Yours** if you have Campbell's Vegetable Soup on hand for lunch. Fifteen different garden vegetables in good beef stock make a lunch dish that tempts the appetite, then satisfies it. And all yours for just a few minutes kitchen-time.

**Free for a Long Afternoon**
- Campbell's Cream of Mushroom Parsley Omelet with Crisp Bacon
- Tossed Green Salad
- Hot Corn Muffins
- Chilled Pineapple with Cookies
- Iced Coffee

**Hours to Call Your Own...** then this supper to do you proud as a meal-planner. Doesn't it sound good?... and look good? That coaxing cream of mushroom soup has the flavor of young hothouse mushrooms in every creamy spoonful, and dainty mushroom slices in every plate.

**Free for an Evening's Fun**
- Campbell's Chicken Soup
- Asparagus Tips on Toast with Cheese Sauce
- Pickled Cucumber Rings
- Fresh Strawberry Shortcake
- Iced Tea

**Go to the Movies** or take a cooling drive. Yes, you can get away... if you serve this easy-to-fix, easy-to-enjoy, easy-to-clean-up-after supper. Dad and the young folks will like every bit of it, from soup to shortcake. Something to remember... Just as sure as you like chicken, you'll like Campbell's Chicken Soup.
There's a kind of lyric beauty about this new Frigidaire... the kind of exciting handsomeness that will make you want to hum a tune in your kitchen. It's cheerful in its clean whiteness. Gracefully modern, too, with its color-accented interior. And it's the most useful Frigidaire you've ever seen! Beauty-built to last a generation, and planned for fingertip convenience by one of the nation's foremost designers.

From top to bottom, wherever you look, whatever you touch, Frigidaire's easy superiority is as plain as day! For in this greatest Frigidaire of all time you get every one of the great Frigidaire advantages that have brought food-keeping to its highest level, that make for lasting economy and long service. And new convenience features, such as better planned storage space, more room for tall bottles, stainless, rustless surfaces for easy cleaning, automatic lighting... and many others. Inch for inch, dollar for dollar, it's the most value-full Frigidaire we've ever built!

And take this matter of price! Maybe you're thinking that all this value, all this beauty, costs more! But it doesn't! It costs less than ever before! Just imagine! You can own a new, 6 cubic foot genuine Frigidaire for little more than $100! Prices are lowest in Frigidaire history on every single one of 17 beautiful models! Just look at the price tags. Your nearby Frigidaire Dealer has Proof of these great bargains. Go in and see him... today! He has some money-saving facts you'll be delighted to learn.

FRIGIDAIRE DIVISION
General Motors Sales Corporation, Dayton, Ohio • Toronto, Canada

A WORD OF CAUTION.
Frigidaire is the trade-mark of the refrigerator manufactured by the Frigidaire Division of General Motors—world-wide leaders in the refrigerator, range and motor car industries. Be sure the store you go to sells FRIGIDAIRE, made only by General Motors.

IMPORTANT! All prices quoted are Dayton, Ohio, delivered prices and include installation, Federal Taxes and 5-Year Protection Plan. Transportation, state and local taxes (if any) extra. All prices subject to change without notice. See your Frigidaire dealer for local prices.

It's lovely to LOOK AT!

It's loaded with FEATURES!

It's lots for the MONEY!

It's the Favorite

It's Frigidaire
Trays are fun!
(Continued from page 47)

The objects assembled can be of such a heavenly, lovable combination that no flowers are needed in regular use at home. But if you go one step further and are not only tray conscious but are of a mind to enter your brain child in a flower show, you naturally include flowers or plant material of some kind. Here are the points for which your endeavor is judged: color combination, proportion and balance, distinction and originality, relation of flowers to receptacle and accessories, suitability to occasion (practicality and correctness), and condition (paint, freshness).

Color combination: Let the color be so winning that it almost takes your breath away. Let one color dominate the scene and the others help it along. You will work for color balance unconsciously. You wouldn't place all the white things in one patch on a tray, and all the green ones in another.

Proportion and balance: Don't let all the dishes slide to one side because you have no design or plan. You might have the highest point at the center back and the other accessories sloping down from there. Or have two high points at opposite sides, toward the back, one balancing the other. There must be a weight balance as well as a height balance.

Distinction and originality: This is the illusive flavor that will make it stand out as a very special tray. It may achieve this quality through straightforward simplicity, through a wonderful new flow of color, through a new use of old things, or an unusual combination of new ones, or perhaps through a study of textures.

Relation of flowers to receptacle and accessories: Your flowers, their foliage, and container must look so much a part of your general decorative scheme, that at first glance you see them as part of the tray architecture and color sweep. Repeat in them your background color, the colors of the dishes, glassware, or any accessory. Have the container agree perfectly with dishes or glassware in color and texture. See that it is so placed as to aid the height and weight balance.

Suitability to occasion: The suitability of your tray means this—how well it fits the use to which it will be put. What food is to be served, what kind of service the occasion requires, and how appealing your interpretation is of these factors.

Condition: This means the condition of the tray as well as the accompanying possessions. If things are painted let the paint be uniformly new and shining, or antiqued and venerable; if metal, polished and cared for; if wooden, mellowed and waxed. The pink of condition for everything, crispest of linen, shiniest of glass—no
Tips of the celery. Old milk-white glass was chosen because it can be found in so many shapes that appeal to youngsters. Celery and carrot strips are elevated in space, if not in affections, in this dear, little white epergne. Or a lollypop might be something to aspire to, towering above the spinach and workaday courses of a child's meal.

The boats are covered dishes for the hot vegetables. The element of surprise enters in and makes their contents wholly desirable, we hope.

Tray for the Lord of the Manse:

Before you dash away to the distant dog show or a flower show and you feel virtuously that you've planned the family's lives rather well, do count on a bit of "tray service" for the man of the house. It will cheer him no end, and he'll feel less injured than when he is served a meal in lonely state at the dining table.

Red is supposed to be dear to the eye of the man, so we'll start with an old tin tray, painted a heavenly subdued shade of this color. A lovely old pewter pot holds coffee. Its pleasing form and character echo the feeling of the tray, its lines are friendly with the curves of the edge and its texture repeats the tray's old gray highlights. A tall goblet with kindred lines and delectable texture was chosen to balance the pot. A pewter plate holds the front of the stage. Its edge and that of the [Please turn to page 641]...
The home of
Paul Thiry
(Continued from page 26)

The house is built in two stories with sleeping and living quarters on each floor, forming two virtually independent apartments. It is built into the hillside so that there are two stories above ground level at the front but only one at the back. Rear windows in the upstairs living room open directly onto the walled-in garden terrace while the broad sweep of front windows opens on the front balcony and surveys the city and park beyond.

First Floor: The front door opens into a generous size entrance hall and the owner’s working quarters adjoin it. A grilled partition and floor-to-ceiling draperies separate the two, but one large sitting room can be created by pulling the draperies along their ceiling track and folding back the hinged partition. A modern metal-railed open stairway, hung in the clear but framed against the wide front window of the entrance hall, leads up to the living room. This entrance hall is done in an Oriental manner with teakwood furniture and woodwork, Chinese red ceiling, silver walls, Chinese blue doors, and straw floor matting. The ample size owner’s bedroom has tan walls, pale green woodwork, a wine-colored carpet, tan bed cover and chair and draperies with horizontal stripes in wine-tan-white combination. Built-in units along two walls here include bookshelves, storage cupboards, and an excellent overhanging desk-drafting table. The shelving over the desk is ceiling high: the other units are built half way up the wall. They give the room individuality and equip it thoroughly; the only other furniture is the bed, an armchair and table. A servant’s room and the utility room are at the back of this floor.

Second Floor: The stair leads into the 19'-0" x 27'-0" space...
For Beauty's Sake

HOT WATER
At Low Cost!

with a Hotpoint
Electric Water Heater

Beauty thrives on hot water. And there's always instant hot water for your beauty bath and every other household need when you have a Hotpoint Electric Water Heater. Smartly styled models for kitchen or basement installation are easy to buy on Hotpoint's friendly finance plan. Mighty inexpensive to operate, too! Before you build or modernize, make your home truly modern with automatic electric water service. Mail coupon today.

Hotpoint Water Heater Better in 6 Big Ways!

1. SAFER - No matches, flames, fumes or danger!
2. CLEANER - No soot - no fuel dust,
3. FASTER - Colrod Unit - immersed in water - transfers heat faster.
4. DEPENDABLE - Thermo-matic control temperature automatically.
5. THRIFTY - Heavy insulation reduces heat leakage to a minimum - assures low operation cost.
6. AUTOMATIC - Hot water service 24 hours a day. Install it and forget it.

Investigate low electric water-heating rates in your locality!

SAY GOODBYE
TO BOTHERSOME
DISHWASHING
and Garbage
Handling!

New Hotpoint Electrasink Washes All Dishes, Disposes Of Garbage
For A Few Cents A Day!

NOW tiresome, beauty-robbing hand dishwashing, and unsanitary accumulation of garbage are banished by the amazing new Hotpoint Electrasink! Dishes are washed hygienically clean by a radically new method. Food waste is flushed away instantly before it becomes garbage. You save an hour a day for a few cents operating cost!

Consider These Facts Before You Build or Modernize

1. ENHANCES VALUE OF YOUR HOME - Projects resale value by adding last word in modernity to your kitchen.
2. DISHWASHER SAVES TIME AND TROUBLE - No hand-washing, no rinsing or drying of dishes necessary.
3. PROTECTS HEALTH AND BEAUTY - No unsanitary accumulation of garbage. No "dishpan hands."
4. COSTS ONLY FEW CENTS A DAY - Records show operating cost is less than 1 sc a week.

Installation can be made in same space occupied by ordinary sink. If you are going to build or modernize your kitchen, mail coupon for full information about Hotpoint's Electrasink. Dishwasher or Waste Exit can be furnished separately. Available on easy payment plan.

MAIL THE COUPON TODAY!

A tiny red cottage
(Continued from page 19)
equally suitable for a cabin in the mountains or a cottage by the seashore.

The size and shape of my plot of land—it was less than half an acre and shaped like a piece of pie with three boundary fences and five huge old apple trees—determined the place of the house. It was carefully located in relation to the trees, boundary, and view as well as to the projected well and garden. Since the house was planned to be much less impressive in size than the trees around it, I decided that it could command its site attractively by its gay color and design.

I thought of it as a house drawn in red crayon and outlined in white chalk. And what color would be more suitable than red against the green of the old apple trees, and what trim more effective than dead white, especially on the gingerbread pieces? I didn't realize at the time that my design was very much akin to rustic, peasant homes in Sweden and Switzerland and to small wooden churches in Alaska, but I've been told so since.

I visualized the cornices as white wooden embroidery, which was easy to do. But it wasn't as easy to get a pattern with which to cut them out. Dozens of patterns as well as colors were considered and discarded. The final "embroidery" pattern was made of heavy cardboard and transferred to lumber. It was cut out by the inch, put up by the yard, and the bull and maddies were broken in its making. The fact that the sympathetic mill owner survived the cutting process at all still seems remarkable as well as the fact that the neighbors who did the bullhanding are still my friends.

We worked from simple line drawings, which I drew from day to day, using the best of materials. The house was built solidly and well on a strong, dry foundation with exterior walls of vertical siding; the siding boards were rough sawn California pine one inch in thickness, twelve inches wide with double insulation installed in the walls. The same California pine was scraped and used instead of plaster on all interior walls and was finished with whitewash. For the floors we used fir planks, customarily laid only in the basement, because of their width, thickness and finish. Brick was used instead of tile on the bathroom walls and a porcelain tub, which was really a laundry tub, fits into a combination bath and shower. The "Pump Room" located back of the chimney and between the bathroom and kitchen is warm and compact and affords con-

The American Home, July, 1940

Data:

| Interior: | Plaster on wood lath. |
| Roof: | Built up roofing: 4 ply, tar, and gravel. |
| Windows: | Steel frame. |
| Flooring: | ¼ inch Preshadow. Lower bedroom, asphalt composition over insulated concrete slab. |
| Kitchen, linoleum. Baths, ceramic | |

CORRECTION: In the list of booklets published in the May issue of The American Home the two following were mistakenly listed as free: "How to Be a Successful Hostess," Reed and Barton, Taunton, Mass., and "The Style and Charm in Every Room," United Wall Papers, 3330 W. Fillmore, Chicago, Illinois. Readers wishing either of these booklets must forward ten cents to cover costs of mailing and handling.

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WHAT ONE THING MAKES THIS MODERN KITCHEN so charming?

WHAT makes that sink gleam? Why do the cupboards look so clean and fresh? And why is everything else from the refrigerator to the table and its chair so inviting?

A jury of women looked at the picture and agreed "whoever designed this new kitchen knew how women love beautiful as well as efficient things." The secret—if you haven’t guessed it already—is that everything in this kitchen is made of steel. That means a smooth finish. Easy to clean with a damp cloth. Nothing to catch the dirt.

Almost everything you see here, can be had in porcelain enamel, baked paint finish or stainless steel. The freshness never fades or wears off. Kitchens stay like new.

Notice the cupboards. Doors won’t bang because they’re soundproofed. Color is baked on to stay.

It’s easy to plan a gay, charming kitchen with steel units. Various sizes are made to fit any dimensions. Steel is economical, too. Low-priced units are available for the small home, or more elaborate styles for the larger home.

When you’re shopping for kitchen equipment, look for the U.S.S. Label. Wherever it appears you’ll know that the manufacturer is justifiably proud of the steel he has used, that he has given to his product that quality only a fine steel can contribute. The U.S.S. Label makes it easy for you to choose wisely.

A Bookful of New Ideas ... will soon be off the press. Reserve your copy today. It is literally a handbook for home-makers, showing the contribution of steel to the charm and livability of the modern home. Beautiful illustrations in full color of playroom, bathroom, kitchen and living room. Describes many innovations in steel. Write to United States Steel Corporation Subsidiaries, Box 176, Pittsburgh, Pa.

BE A BETTER BUYER—Look for the U.S.S. Label on products made of steel. It’s your assurance that the metal under the surface is of highest quality.

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COLUMBIA STEEL COMPANY, San Francisco
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United States Steel Export Company, New York

OTHER USES FOR STEEL IN THE MODERN HOME

Carneige-Illinois Steel Corporation, Pittsburgh and Chicago
Columbia Steel Company, San Francisco
Tennessee Coal, Iron & Railroad Company, Birmingham

Bucy Steel Products Company, Chicago, Warehouse Distributors
United States Steel Export Company, New York

Here’s something new for bathrooms—Colorful porcelain enamel panels with trim of U.S.S. Stainless Steel. Never needs re-finishing.

A steel roof of U.S.S. Terne Plate adds enduring beauty to your home, plus real protection against fire, lightning, snow, hail and rain.

Longer life for heating systems. Ducts of U.S.S. Galvanized Copper Steel have 2 to 3 times the rust resistance of plain steel.

Clean hot water is assured with hot water heaters of porcelain enameled, inside and out, on U.S.S. Flat-rolled. Gives years longer service.

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MANUFACTURED FROM

United States Steel Subsidiaries
Are You Married to a T.B.M.?

Does he have a morning grouch? Has he complained of all the ills from A to Z? Well, don't worry too much. He's just a T.B.M. (Tired Business Man) and what he really needs is better sleep.

Sleep on OWEN hand-woven innersprings

Mattresses built around innersprings hand-woven by Owen promote restful, restorative sleep. Hand winding and interlocking of special lead-tempered springs form a unit that never sags—is never lumpy.

When you lie on an OWEN-WOVEN Innerspring Mattress its buoyancy invites sleep and its body-form support insures sleep benefits.

When you sleep on a Dr. Mattison's PERFECT POSTURE Mattress you are resting on an Owen unit that provides heavier springs in the center section—lighter springs in upper and lower sections.

“How to Choose a Mattress”

Mail the coupon for free book on choosing a mattress and name of store nearest you where you can examine OWEN qualities. Instead of hagging a T. B. M. label on your husband, look for the OWEN label on a new mattress. Bring back the smile to his face. And give yourself a beauty-sleep treatment.

Pacific Northwest home-makers are modern minded!

(Continued from page 24)
Ten Baby Fingers...and Ten Million Germs!

Help guard YOUR child against the risk of germ Infection from contaminated objects...clean house with “LYSOL”!

BabY Sandy, favorite of movie fans, is cared for with all the safeguards money can buy. One of the important precautions taken for her welfare is . . . cleanliness! Surroundings kept always extra clean with “Lysol’s” help.

You can give your own baby the same conscientious care. It costs so little to keep bathrooms, nurseries and playrooms hygienically clean. All it takes is a liberal use of “Lysol” in your cleaning.

Ask your druggist now for your copy of “Baby Sandy’s Health Charts” . . . a complete program of health routines for children of all ages, prepared by a famous expert. Included is a special gift for your children, a full-color Baby Sandy Cut-out Doll and complete cut-out wardrobe. See your druggist, and get yours now.

YOUR DRUGGIST IS NOW SPONSORING Baby Sandy’s Health Crusade
houses with good looks and good sense, offering stimulating, valuable new ideas and concepts for home owners and architects in other parts of the country. It's high time we appreciated such modern planning and forgot some of our addiction to the false gables and phony timber work of ye olde English cottage, or the Dutch Colonial gambrel roofs and the constricted rooms they enclose, or the tiny windowed Colonial block house designs. After all, Queen Bess and the 17th Century architectural age have been for centuries, old Peter Stuyvesant and the Dutch Colonial age have vanished, and we don't have to shut ourselves inside solid walls for fear of the Indians. This is the twentieth century and we can be proud of the modern character of such homes as these, so well suited to the Pacific Northwest setting of hills and lakes.

THE CURE FOR A HOUSE WITH GROWING PAINS

You'll find the Brand New AMERICAN HOME Book on Remodeling a perfect helpmate if your home has growing pains—if the nursery should be converted into a game-room—if the front porch needs a face-lifting or if the living room is gasping for a new color scheme.

The American Home Book on REMODELING...$1.00

New and Greatly Enlarged

This new and greatly enlarged Book on Remodeling which sells for $1.00, was designed by experts who are sold on the idea that Remodeling is more fun (and more economical) when you do it yourself.

Its 160 pages and 455 plans, sketches and photographs make it a perfect guide for transforming home into a better and lovelier place. We're so sure you'll want this new Book on Remodeling that we'd like you to place your order now with full assurance that your money will be gladly refunded if you are not completely satisfied.

The American Home 251 Fourth Ave. New York

Building Data:

Construction: Frame.
Walls: Oil stained boards and battens, flush white siding.
Roof: Composition roofing.
Interior: Plastered.
Insulation: In exposed ceilings.
Heating: Forced air system, oil fired.

Kitchen Equipment: Tongue and groove pine cabinets, natural lacquer finish.

Cellar hole to sunken garden

(Continued from page 32)

proved an unusually fine place for long-season blooming. Here can be found some of the very earliest spring flowers as well as blossoms on Thanksgiving Day—a remarkable occurrence for this latitude!

The layout is quite simple—flower beds along all the edges, and in the center a fine lawn which surrounds a small, severe, rectangular pool. The only variation from this simple layout is an ingenius treatment of one end. Here is a sloping rock garden, with an flight of winding steps leading to the lawn above. Also the former basement entrance has been enlarged and made into an inviting stretch of green carpet wide enough to admit an automobile. As this opens on the level of the former barnyard, now an attractive bit of lawn, the sunken garden is nicely linked to the front door of the present home.

THE AMERICAN HOME JULY, 1940
Eyes Right to

**CHESTERFIELD**

for Real Mildness

Smokers by the millions are making Chesterfield the Busiest Cigarette in America. . . . It takes the right combination of the world’s best tobaccos to give you a cigarette that is definitely Milder, Better-Tasting and Cooler-Smoking... all at the same time. *For real smoking pleasure, buy Chesterfields every day.*
LOOK HOW CERTO SAVES TIME AND MONEY, GIVES FAR FINER FLAVORED JELLY, TOO!

THE OLD WAY

1. Mrs. A, after cleaning and crushing her berries, was ready to start making her jam at nine o'clock.

2. The red rss on the kettle indicates the amount of fruit and juice that Mrs. A got from her berries (4 cups). The strawberries cost 10½¢ a quart—2 quarts 35¢.

3. Mrs. A added 2 pounds of sugar to her berries. The sugar cost 5¢ per pound—2 pounds 10¢.

4. Following the old “pound per pound” standard recipe, Mrs. A had to boil the fruit and sugar about 30 minutes before the jam thickened to the desired consistency. This long boiling evaporated one half of the original weight of the berries and carried off most of the natural fresh fruit flavor as fragrant steam.

5. When Mrs. A poured her jam, she found she had 6 glasses. The cost:

   Berries ......................................... 35¢
   Sugar ........................................... 10¢
   45¢/gall

The 6 glasses of jam that Mrs. A made cost an average of at least 76¢ per gallon.

6. It took 45 minutes for Mrs. A to make her 6 glasses of jam. It was nine-forty-five when she finished.

THE “TRIED AND TRUE” PECTIN THAT TAKES THE GUESSWORK OUT OF JELLY-MAKING!

NO NEED TO WORRY ABOUT FAILURES WHEN YOU USE CERTO! ALL FRUITS JELL PERFECTLY, ALWAYS!

A product of General Foods

InSist on CERTO

Look for the tested recipes under the label of every bottle.

Building the party yard

(Continued from page 37)

was built twelve bricks high with setbacks on which utensils are placed. To provide a clean surface, black tiles were cemented to the top of the firebed walls, while the front surfaces were decorated with picture tiles heavily varnished to weatherproof them. A piece of sheet iron protects the grates when not in use and is also used in starting a fire.

The back of the house and a high fence of rough lumber on the west side, furnish a pleasant nook. On the windless side the fence is only table height. The yard accommodates twenty guests easily and a complete supply of cheap glasses, plates, cups and flatware is kept on hand, so nothing has to be borrowed from the house. Paper napkins kept on a desk spindle don't blow about.

The woodwork was stained dark brown and the table tops were painted with enamel to keep them from being used.

Man. B's 10 glasses of jam were made in just 35 minutes. She was all through at nine-fifteen. And it had cost her nothing to use Certo!

This well is a fireplace

(Continued from page 331)

planned, and the roof was finished with hand-split shingles. A round roller was set between the uprights 7½ in. below the cross-beams that support the roof, and wound with rope; a cranck was fastened to the outside of one beam at that point to look quite realistic. We are still on the hunt for a real "old oaken bucket."

Whenever we want a gay party, we bring out benches, a rustic table, a checkered cloth, bone-handled knives and forks, and glazed pottery dishes. A wooden salad bowl and bread baskets make the table look inviting, but the pièce de résistance is the fireplace. By the time the crowd gathers the roof has been lifted off, a fire has been burning long enough to produce nice coals, and there, on a little fifty-cent grill, is a juicy steak, or sausages wrapped in bacon, or a pan of trout in salt pork, while around the edge of the coals are potatoes, or perhaps sweet corn.

A friend who built such a fireplace, without the roof, finds it, as we do, much more satisfactory than the regular type fireplace which may or may not have a good draft. No matter how the wind blows, those working at the well can always avoid the smoky side; it is at a convenient height for work, and a dozen people at once can toast things.

Travelogue parties

(Continued from page 50)

quite as much of a thrill to your guests, though of course not nearly as elaborate.

Now for the menu for this Hawaiian dinner—start with your favorite aloha cocktail, or an avocado specialty, though we prefer canned papaya juice, with the juice of one fresh grapefruit added to a can. This is followed by your meat course, pork, roasted in banana leaves—the people maintain that this helps to make the meat tender. Have the butcher cut your pork in single portion size, season each piece, wrap it in a freshly washed section of banana leaf, just as you would a Christmas gift, and tie with rafia—then proceed to cook just as you would a pork roast, allowing plenty of time for complete cooking. Be sure that you have plenty of these little packages, because many of the men will be delighted to see another helping coming around. With this meat serve sweet potatoes in your favorite way or delicious sweet potato patties (Recipe on page 50).

Another delightful way of serving sweet potatoes is to prepare them in the same way that you do for patties, but instead of making patties, you fill orange skins with the potato pulp—(cut off the top third of the oranges, and scoop out all of the pulp) and on top of each you place a marshmallow or piece of pineapple just before placing them in the oven. They come out of the oven piping hot and delicately flavored with orange—be sure to try this!
If you have a caterer or a very clever cook in the kitchen to do things at the last minute, have canned pineapple rings, sautéed in butter, with a pastry tube design on each, of sweet potato pulp. So much trouble to be sure, but so good to eat!

Many kinds of salads are good with this meal, but with pork we always serve grapefruit juice gelatin—made with the fresh juice if possible, just like any gelatin, minus sugar. Shredded cabbage with old fashioned cole slaw dressing is like my grandmother used to make is another good idea—perhaps the dressing does not carry the Hawaiian touch, but you won't regret using it. In a saucepan, put one tablespoon sugar, one tablespoon flour, one half teaspoon salt, one half teaspoon mustard and mix dry; add one half cup vinegar, cook until smooth; add one cup boiling water, cook till thick; thin this with sweet or sour cream. You now have just about one of the best cabbage dressings you ever tasted.

If you wish another vegetable with this meal, we suggest summer squash or Italian squash, boiled whole until tender, then seasoned, scooped out slightly in the center, with a piece of cheese placed on each squash. When put back in the oven the cheese melts slightly and runs into the vegetable giving it added flavor.

Coffee, hot rolls and tropical jam, like the ones suggested for breakfast, are the accompaniments to this meal, and for dessert, the easiest in the world—coconut cream pie from your favorite recipe, coconut ice cream, homemade or store variety, or pineapple ice. The dessert recipe that has entranced us, but that we never can afford to have for more than two people, is the one using pineapple shells filled with pineapple ice. Cut a fresh pineapple in half, greenery and all, and scoop out the meat, using it to make the ice, and then putting the ice back in the shell for serving. It does look so good and taste so good, but when pineapples are forty cents apiece, we aren't serving this to a crowd!

Good luck—may your Hawaiian parties start a new trend in entertaining—Aloha.

Outdoor eating area

(Continued from page 29)

not required, and by the following afternoon, the table was completed with a coat of outside white paint on all surfaces of the base section and one of outside varnish on the removable top. When dry, they were sandpapered and given second coats.

The planks of the removable top were bolted to two-by-fours, and plugs, cut from 3/8 inch dowels, were cemented with plastic wood into the holes on top where the bolt heads were countersunk. As the top remains outdoors only in summer, the moisture problem was considered only to the extent of varnishing the edges of the planks before bolting them together. The top section weighs about 150 lbs. and has to be handled only slightly more. Here is the complete bill of material:

### Lumber (smoothed four sides)

<table>
<thead>
<tr>
<th>Item</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup mayonnaise, 1/2 cup chilisauce</td>
<td>1</td>
</tr>
<tr>
<td>1 teaspoon French's Worcestershire sauce</td>
<td>1</td>
</tr>
<tr>
<td>1 tablespoon wine vinegar</td>
<td>1</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
<td>1</td>
</tr>
<tr>
<td>1/2 teaspoon paprika</td>
<td>1</td>
</tr>
<tr>
<td>1/2 teaspoon white pepper</td>
<td>1</td>
</tr>
<tr>
<td>1/2 teaspoon dry mustard</td>
<td>1</td>
</tr>
<tr>
<td>1/2 teaspoon paprika</td>
<td>1</td>
</tr>
</tbody>
</table>

### Miscellaneous

32 3/4 by 32 3/4 carriage bolts with nuts and washers.

3/8 lb. can of plastic wood

Spikes and nails

1 qt. spear or balakite tung oil varnish

1 qt. outside white paint

My neighbor glumly watched proceedings and when I asked him to a meal, he could find no fault with the table. He admitted that the large size, allowing two people

“Guests declare I really have 'a live one' in this gay, new Salad Bowl idea—the Wesson Salad Bar.

“I serve the green salad from a large, old bowl of African teak, to my guests' plates—which for contrast and coolness are glass—modern—square.

“From there on it's a la carte—every guest for himself. They 'explore' among the side dishes for just the things they like to complete their salads to their individual tastes. It's a perfect way to bring your guests together in the natural informality that makes a party gay.

THE WESSON SALAD BAR—SALAD BOWL A LA CARTE

(Serves 8 to 10 people)

FIRST Prepare and later place on plates around the Salad Bowl

- 1/2 pound smoked turkey or chicken, cut in strips
- 1/4 pound cooked bacon, chopped
- 4 tomatoes, cut in eighths
- 1 large cucumber, thinly sliced
- 1 large onion, finely chopped
- 1 green pepper, cut in thin rings
- 1 bunch lettuce, green and red
- 2 cups thinly sliced radishes
- 1 cup thinly sliced spring onions
- 1 large bunch asparagus
- 1 large head cauliflower
- 1 large head cabbage
- 1 large head celery
- 2 large ears corn, cooked and broken into florets
- 1 bunch beets, excluding tops
- 1 cup raisins, currants or other dried fruits
- 1 cup glazed nuts
- 1 cup sliced mushrooms
- 1 cup grated cheese
- 1 cup vegetable salad dressings
- 1 cup mayonnaise
- 1 cup salad cream

TOSS chilled

Dress with:

- 1/4 cup Wesson Salad Bar Dressing
- 1/4 cup Wesson Salad Dressing
- 1/4 cup Wesson Oil
- 1/4 cup vegetable salad dressings

THIRD Pick any dish

NOW Each guest helps himself from the Salad Bowl; then he selects any other ingredients he likes from the side dishes and sprinkles them over his mixture. He mixes or "tosses" all together to get the tang he chooses, he may add more dressing.

Wesson Oil is America’s favorite for salads, for waffles, for delicious vegetable cookery and for crisp, digestible fried foods. Get Wesson Oil and the other essentials for this new idea in salads at your grocer's.

Send for FREE Booklet—"The Wesson Salad Bar"

WESSION Oil & SNOWDRIFT People, Dept. C

210 Baronne Street, New Orleans, La.

Gentlemen:

Please send me your new booklet "The Wesson Salad Bar"—all about the smart, new way to serve the Wesson Salad Bowl.

NAME

ADDRESS

CITY

STATE

Send for FREE Booklet—"The Wesson Salad Bar"
at each end and four at each side, was an asset; that there was small likelihood of its ever becoming rickey. He liked the idea of putting the high gloss, varnishing it top away for the winter, leaving the base outside if desired, since it was so made that it would collect a minimum of snow. And so my weakness in "trying to keep up with the Joneses"—which cost a total of eleven dollars—has resulted in a real joy in our garden. But I must watch my neighbor.... I fear for what may happen another spring!

Highlights of house, Oswego Lake, Oregon

(Continued from page 23)

Location. On triangular piece of ground. Driveway and garage at front of house, garden and pools at back, side of house facing down hill from living room windowed corner kitchen and bedroom windows overlooking lake view. Main road lies between house and lake.

Exterior Design: Good effect of low, irregular mass of house with projecting bays and garage wing. Overhanging eaves shade windows and protect entrance doorways. Plain white stucco walls, flush doors, large, single pane, well placed casement windows. Note-worthy use of rock f Wernty at garage wall relieves plain stucco walls and adds rustic character suited to natural surroundings.


Equipment: Mild climate makes it possible to heat the house by heat distributing fireplace unit and wood burning range in kitchen. Electric fan in duct under windows facilitates heat distribution. Hot water coil in fireplace and range provides hot water. In-sulated tank in attic stores hot water. Insulation in house walls and special provision made for double sash installation in window frames but house has proved warm enough without it so far. Fuel cost for heating is less than $1.30, so the monthly cost of utilities totals an average of $10.60. Plumbing is installed in one location for economical piping between adjoining bathroom, laundry space, and kitchen.

Storage: Entrance closet, large bedroom closet, kitchen closets and cabinets, and garage closet space provide ample storage for one or two person house.


Wild north in the back yard

(Continued from page 39)

With Kraft’s French Dressing.

French Dressing

If you prefer more tang, ask for Kraft’s other kind—Miracle French Dressing.

Kraft French Dressing

America’s largest-selling brand.

If you bake at home, you should have a copy of the Royal Cook Book which tells you how to make delicious cakes, biscuits, muffins, pies, puddings, and main dishes. Send your name and address to Royal Baking Powder, 691 Washington St., New York City, Dept. VZ.

One location for economical piping between adjoining bathroom, laundry space, and kitchen.

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You get all these food values our bodies need ... every time you canned salmon

... and because they taste so good, you'll want to serve these Canned Salmon main dishes often!

BY CAROLYN EVANS

"Licking good!" is the family's verdict on Salmon Garden Bowl...the flavor, satisfying main dish salad pictured below.

As you make Salmon Garden Bowl you'll marvel at how delicate and tender the meat of Salmon is. The generous-size, firm flakes fairly tempt you to steal another taste.

Yes, Canned Salmon enables you to serve brighter and more attractive entrees. Heartily as a top-notch main dish should be. With a distinctive flavor your family will welcome — the taste that has made Salmon the most popular of all foods from the sea.

And mind you, each time you serve Canned Salmon, you bring to table all the important health factors described in the chart at the top of this page.

Throughout this summer you'll want to serve Canned Salmon main dishes often. So stock your pantry now, while prices are thrifty. And send for brand-new 48-page booklet of Canned Salmon recipes. FREE. Write to: Canned Salmon Industry, Department K-13, 1440 Exchange Building, Seattle, Washington.

For good health and good eating serve

**CANNED SALMON**

<table>
<thead>
<tr>
<th>Rich in PROTEIN</th>
<th>Rich in CALCIUM and PHOSPHORUS</th>
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<tbody>
<tr>
<td>... the meat and eggs</td>
<td>... like milk</td>
</tr>
<tr>
<td>Science rates Salmon richer than any other commonly-served food in PROTEIN... the great tissue and muscle builder which keeps our bodily tissues in repair.</td>
<td>These minerals are the builders of sound teeth and bones. Canned Salmon is a dependable supplier of both.</td>
</tr>
</tbody>
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\* \* \* Rich in VITAMIN D and IODINE to help prevent goiter... Plus ENERGY fuel...like bread and butter. Canned Salmon furnishes a liberal supply of the energy food we need to enjoy busy, active lives.

---

**SALMON GARDEN BOWL**

1 large hard lettuce
1 1/2 cups diced celery
1/2 cup sliced green onions
1 hard-boiled egg
1 medium-sized bar potato chips

Drain Salmon, separate into large pieces, Líte a náiled bowl with lettuce leaves; slice remaining lettuce in bottom of bowl. Add diced celery and onion. Slice 3 of the eggs over celery and onion. Crush potato chips on top and spread over eggs. Arrange Salmon and remaining eggs cut in halves over eggs. Serve with this dressing: Combine:

- 2 eggs in mayonnaise
- 2 tabs. prepared mustard
- 2 tabs. vinegar
- 2 tabs. minced parsley
- 5 generous servings.

To make Salmon main dish at top of page: Open can and remove Salmon in one piece. Place in double boiler, cover, and heat over boiling water about 20 min. Turn out on platter, season with melted butter, salt, paprika, lemon juice. Serve with that the children in parsley butter. Serves 4.

<table>
<thead>
<tr>
<th>Rich in CALCIUM and PHOSPHORUS</th>
<th>Rich in VITAMIN A and VITAMIN G</th>
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<tr>
<td>... like milk</td>
<td>... to help guard against infection... to help promote long, healthy life.</td>
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**THE SCHOOLMASTER SPEAKS UP CONCERNING SUMMER VACATIONS**

(Continued from page 17)

a "project" (but never let the child hear that word—he's been projected to death!) in such a way that a child can't very well help catering it. One day last summer I watched a group of five and six-year-olds pushing each other in and out of garden tools. There were sticks and pillows and cushions and things, other than flowersprigged things.

Next to catch the eye are the three strawberry topped covers on coffee pot, sugar, and milk jug. The weight of the dishes on the right side begged for some balance on the other side of the tray, so a full frugusy type of arrangement was used. The container is gray, green glass—pert and upstanding, like the coffee pot. It matches the foliage surrounding the sprigs of flowers. The blooms repeat the forms and colors of the china—roses, zinnia, scabiosa, tiny marigold, bachelors buttons. The tall green leaves give height.

The solid color linen of a deep strawberry hue matches the tops and bandings. It is a background that sets forth the color and design in the composition to the fullest. A uniting element was needed, and the dark red color accomplishes this tying together. Cloth hand napkin have all-over self-stubbed effect which gives the feeling of the flower dotted china. There is no confusion of pattern, but the feeling of agreement is there. Linens in a solid, vibrant color give really grand effects.

Linen shaped to the tray gives a unity to the whole design—no square corners to go skidding away from a pleasant curve. A bias binding stitched on and turned under, bends beautifully to your will and pattern.

The dishes "sit small" and give a sense of space between them. The tiny salt cellar is urn shaped. Venetian glass is a light blue violet and makes a perfect transition between the red cloth and the shades of the flowers.

The tray itself matches the rich green background of the china. When I purchased it at the shop, it had a perfectly straight edge. But all the joy in the dishes seemed to want to burst into a gayer edge. So I drew a design on paper and the carpenter made this little gallery for the precisely sum of seventy-five cents.
How to pull your home out of a fire

If you keep a household inventory, you know exactly what you have in your home and what it really is worth. Then, if you have a fire — or a burglary — it is easy to determine your loss. You can make a more accurate insurance claim. You will be sure of a quick and fair settlement.

Don't Rely on Guesswork

Homeowners who buy household insurance without an inventory's help take chances. They usually buy too much or too little insurance — sometimes, the wrong kind. After a fire or a burglary they are usually unable to figure their damage correctly. And in many cases they suffer a serious loss.

Get a Free Inventory NOW

In our new large-size household inventory you can keep an accurate list of everything in your home — as well as a record of your present insurance policies. Complete instructions show how easy it is to do — and how useful it can be. Send coupon today.

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Practically every form of insurance except life.

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For piping hot service from range to table this Roper gas range feature wins the vote of homemakers everywhere. "Peasant-Ware" pottery grill and enamelled broiling pan insure full-flavored deliciousness. Chrome serving tray adds to table appearance.

STAGGERED TOP

Full 41-inch range with exclusive patented cooking top. Eliminates hot utensil handles. More comfort. More convenience. Also other Roper features that save time, food and money.

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ROPER GAS RANGES

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Rockford, Illinois

Send me your interesting new booklet. "The Happy Housewife Go To Town."

Name:

Address:

Send today.

FREE BOOKLET

FOR 55 YEARS

THE AMERICAN HOME, JULY, 1940
much as possible. There's a "Young Folks Cook Book" my wife has been wisely eyeing with a view to getting it for our boys but she hasn't quite decided how she could introduce it. But almost any girl who can read could be quite safely left alone in the kitchen with it!

Do your up-to-high-school-age boys read all the time or don't they do any reading? There's a chance for you to help them, in either case. If a boy loves to read, try filling him this summer, with early American history and with whatever information you can find about the history of your own locality. There isn't a spot of our country which hasn't had its own thrilling history and probably in any community there will be some oldster who would like nothing better than to talk to your child about the olden times. Then explore your own locality with your son. Find out where every road from your town goes and what it was called when it was a wagon trail. Hike as much of it as modern transportation will allow you to; stop at every signpost and every memorial block. See if you can unfold to your youngster some of the thrilling background that is his. If your child doesn't read, give him the local tales and the hikes first and then see if you can't interest him in doing some actual reading about the early days of Indians and covered wagons and pioneers. At any rate, do provide yourself that you won't let another summer go by without seeing to it that your reading-age children do read. Get your librarian to help you if you feel you're absolutely stuck. Talk to your child's teacher before school closes and see what she would recommend for you to try.

BE SURE your bookworm doesn't spend all of his time reading. He might like to dramatize some of his reading adventures. Dramatics for children of all ages provide soul-satisfying experiences. Younger children can make a stirring performance with hand-puppets. Pinocchio, for instance, has recently joined the wonders to be found in the ten cent store. The older child, clever with his hands, can make a setting. Pinocchio, for instance, can be translated qualitatively. A corner of the cellar can be converted to a theater. If you have a playhouse, the dolls can serve as hand-puppets. Or, if you have been impatient at the intricacies of puppetry, a fifty-cent make-up kit and free rein with the old clothes in the attic will give him a good run for his imagination. Talk to your librarian to help you with ideas. Talk to your child's teacher before school closes and see what recommendations she would make for you to try.

Late afternoon or early evening, and run a thrilling competition with chocolate milk shakes as the final prize. Croquet sets are expensive and the game can be fitted into very small space, in spite of what the instruction book says. A few rules may be added to make the game more exciting in a small yard; the third wicket must be made in not more than two tries, for instance.

For the youngsters who can leave home areas, swimming offers the very best in summer sport. If you yourself can't teach your children, get a responsible high school or college boy to take them regularly and teach them to manage themselves in water. Even if they don't learn to swim the very first summer, the beauty they've breathed in— Parse the text into sentences and provide a natural language representation.
study in school. Moreover, his natural flair for news was developed and he certainly provided the neighbors with at least one half hour of chuckles a week.

Another boy, whose parents had an old-fashioned barn on their property, started out two years ago taking care of various and assorted pets whose owners didn't want to take them away on their vacations. He started out with birds, cats, and dogs, and by the end of his second summer had acquired a horse, innumerable rabbits, guinea pigs, white rats, mice, and a goat. He was a busy and happy boy and made enough money to add a comfortable amount to his college fund.

Of course, as a teacher, I am delighted with reading courses that high school people map out for themselves, with the help and advice of parents and teachers or from their own preferences for subjects in which they are interested. Teachers are pleased when youngsters come to them for advice on a list of books to be read to prepare them more fully for the next year's work. The boy who loves mathematics or science can always find research problems for his vacation.

I'm wondering right now if the efforts of Mrs. Dorothy Canfield Fisher and others to arouse the children of this country to share what they can with the children of others might not make a real job for our youngsters this summer. Energetic, generous, and talented high school boys and girls could help many a younger child plan a neighborhood pageant or puppet show or circus where admission would not be, as it was in our days, buttons and pins, but pennies and nickels for children of other countries. In working towards this object Mrs. Fisher hopes, too, that American children may come to realize more fully what are the advantages in this land—advantages which most of them take for granted.

Above all else this summer we parents must keep on the watch against having our older children hanging out at the places where idle children congregate and exchange wise-cracks. Every village, no matter how clean and fine, definitely has its hanging-out corners. Nobody can say that an ice cream parlor with a couple of bagatelle machines is criminally bad, but, educationally, it is decidedly negative. Larger cities have more dangerous attractions. Pool rooms, nickel machines, pet gambling, cheap and vulgar literature go hand in hand, and, together, form an educational experience we all would prefer our children not to have. After a summer of that kind of inactivity I would feel inclined to say that a child "forgets all he learns."
A seedbed in Maine

Eventually it was trodden to a cementlike solidity. When the beds were half full, we spread a six-inch layer of stable dressing, partly for soil enrichment, but chiefly to absorb and hold moisture. The rest of the soil, carefully sifted and enriched with a commercial fertilizer, went in on top of all this.

Then came our own improvement on any of the beds we had read about. Having a lot of six-inch-wide clapboards on hand, we cut them into pieces as long as the inside width of the beds and drove them into the soil parallel to the front of the beds and about three inches apart. The narrow edge was down, of course, and the broader edge left very little above the surface of the soil as shown in the photograph. The scheme has worked out even better than we hoped. Each kind of plant stays strictly within its own row, and by running a kitchen knife along each side of each clapboard and then cutting across between the seedlings, one can lift out each little plant with a sizable clod of firm, moist earth about its roots—provided one has remembered to water the bed well before beginning operations. The partitions also prevent the washing of soil and seeds during heavy rains.

One bed we reserve for seeds requiring fall planting. These we sow as late as possible, then cover them with balsam boughs. As soon as the warm spring days come, we shovel the snow off and lift the boughs for a while each clear day. By similarly protecting the other unplanted bed, we are able to get at our spring seed sowing in it before the snow has melted from the regular garden. Later on we hope to have glass hotbeds rather than, rather, coldframes.

For a small part of the cost of a new home, you can build new-home comfort and beauty into your present home. For details check the list below and mail today.

The American Home, July, 1940

The Philip Carey Company • Lockland, Cincinnati, Ohio

MODERNIZE YOUR PRESENT HOME
WITH CAREY MONEY-SAVING PRODUCTS

For a small part of the cost of a new home, you can build new-home comfort and beauty into your present home. For details check the list below and mail today.
MOTHS WILL NEVER EAT THIS SUIT

Amazing Professional
Mothproofing Method
Now Available for Home Use

YESTERDAY Bill Johnson bought this $45 suit. When it arrived, Mrs. Johnson immediately sprayed it all over with LARVEX. That took only a few minutes and cost less than a single "pressing"—yet gave Bill's suit the best protection against moth damage that has been used for years by leading woolen mills, laundries and dry-cleaners.

As a result of spraying all their clothes—old and new—once a year with LARVEX, the Johnsens will never find a moth hole again.

WHY NOT?
Because moths starve to death rather than eat LARVEXed clothes, sofas, rugs and draperies...and there's no odor, no wrapping, no storing away! Your woolens are protected against moths for an entire year and not even dry-clearing will impair this sure protection.

And LARVEX is inexpensive—only 7½¢ per pint, $1.19 per quart. So it costs less than a single pressing to mothproof a suit which we show, three walls are

building data:
Foundations: Continuous concrete footing under house walls include ½" round reinforcing bar.
Walls: Frame construction 12" x 12" rough cedar shiplap siding.
Interior: Plaster.
Finish: Resin product on exterior walls to preserve natural cedar color without darkening.
Flooring: ¾" Preswood over ½" ceiling board. Bath and kitchen.
Equipment: Ceder lined wardrobes, adequately equipped with poles, hanging strips. Fireplace with mantel.

Heating: Warm air conditioner.

mosquito control—your community problem?

[Continued from page 43]

And now, the results... One couple, donated $25, another $10 and the Club's contribution and the money collected at the stores bought the total up to $44.71. Of this we spent $8 for two oil sprayers and $27 for 300 gallons of fuel oil, leaving a balance of $9.71. Incidentally, a most ingenious contribution box was devised. Some live larvae were placed in a quart jar of water and this was in a screen box so the larvae could climb up over easily. In the cover of the box was a slot for coins and the whole thing was sealed with a paper on which was written:

"For it was estimated that the efforts they had thought to be futile did away with from seventy to ninety per cent of the usual crop of mosquitoes. And with the fuller cooperation which will come from knowing that we are working in the right direction, we feel that eventually we can be entirely free from the pests.

And what about YOUR mosquito problem?

W hat splendid story of what Butte did as an example and an inspiration, it doesn't seem as though any community would be willing to sit back and keep on getting stung, does it? Tremendous progress is being made in the control of this dangerous nuisance all over the country, and oftentimes, if a group of people decide that they are going to "do something" about it, they will find generous help and advice within easy reach.

In New Jersey, splendid progress in controlling the pest has been made by the State Mosquito Extermination Association and the several county Extermination Commissions. The Agricultural Experiment Station at New Brunswick has issued several reports and other publications. An excellent example of what money put in this box to buy oil to spray on the swamps." All the merchants approached willingly placed the boxes near their cash registers, and although they didn't bring in much money, they proved an excellent means of arousing interest and action.

The committee that met with the County Commissioners found that the county was already planning to drain the lake bed and straighten the meandering creek as part of a sewer project. Somehow the plan became entangled in red tape, so at present the ditch runs only through the old lake bed. But we hope to get the creek dredged next year.

As those who interviewed the County Surveyor got nothing but promises, they finally filled a sack with oil-soaked sawdust and sank it in the muddy lake. The president of the company that owned the wells didn't own a horse—but he sent a crew with a power shovel to dig some trenches.

Repeated tests during the summer failed to reveal any larvae in any of the water that had been sprayed, but the task of spraying all the swamps was too great for a dozen men working after business hours. However, by spraying the section directly west of our area (the prevailing winds are westerly) they killed the mosquitoes which would have been most apt to drift down upon us.

Now, the committee members felt satisfied with its accomplishments so all were rather surprised at the success of the project as a whole. For it was estimated that the efforts they had thought to be futile did away with from seventy to ninety per cent of the usual crop of mosquitoes. And with the fuller cooperation which will come from knowing that we are working in the right direction, we feel that eventually we can be entirely free from the pests.

And what about YOUR mosquito problem?
can be done through effective organization and unremitting effort is provided by the Nassau County (New York) Extermination Committee on Long Island, whose work is paralleled by that of adjacent counties and New York City. Organized under state health laws about 1915, this one organization (which even now numbers only about twenty-five technical men and less than twice as many workmen) has done an amazing job in relieving the populous Long Island area from a burden that was as inconvenient as it was menacing. As everyone knows, malaria exists only with the cooperation of mosquitoes. In 1915, 476 cases of malaria were reported in one small section of Nassau County; a year after the organization of the Commission, the figure dropped to 57 for the whole county; in 1918 the number fell to 3, in 1919 to 3, and in 1920, the County was without a single malaria case. Besides that, in 1910 the County had 84,000 persons and an assessed valuation of some 88 million dollars; by 1920, the population was 126,000 and the valuation nearly 185 million dollars; in 1930, the figures were 303,000 people and more than 918 million dollars. Of course, this was not wholly due to the mosquito control work, but obviously people will not live where the insects are abundant.

The Commission's activities are: Investigation of conditions favoring mosquito development; control operations on large areas, such as swamps, marshes, and public property; instruction in control methods of home owners and others on whose property "violation" or mosquito-breeding conditions may occur; regular inspection of all such violations to see that they do not recur or, if unavoidable, are not neglected; education of the citizens generally; and research. Even though the Commission does not possess police powers, it is backed by the police powers, it is backed by the police powers, the Commission does not possess, and research. Even though the Commission does not possess, the Commission does not possess, police powers, it is backed by the police powers, the police powers, the police powers...
This is the Sure Road to INSULATION SATISFACTION!

- There's no guesswork—no uncertainty—when you choose Balsam-Wool, the lifetime insulation. Eighteen years of positive satisfaction...in more than 250,000 homes...show why Balsam-Wool will make your home more comfortable in winter and summer...will lower your fuel bills substantially!

Why has Balsam-Wool established this amazing record of buyer-satisfaction? Because it meets every insulation requirement! It is windproof...waterproof—protected from moisture—the great foe of insulation. It is windproof...highly fire-resistant. It cannot settle. This has one soggy and utterly useless back yard bloomed miraculously and been transformed into a lovely, spot with a charming little pool as the focal point of interest. We rejoice that, in our complete ignorance, we bought a Balsam-Wool, the lifetime insulation. Eighteen years of positive satisfaction...in more than 250,000 homes...show why Balsam-Wool will make your home more comfortable in winter and summer...will lower your fuel bills substantially!

BALSAM-WOOL Comfort
Costs So Little
For Your Present Home!

In just a few hours, any carpenter can install Balsam-Wool in the attic of your present home. Then you say good-bye to costly "heat leakage" in winter...uncomfortable heat penetration in summer. Balsam-Wool attic insulation is sold under a money-back guarantee of satisfaction...costs amazingly little. Mail the coupon for full information about Balsam-Wool!

BALSAM-WOOL
The Lifetime Insulation

When their flowers faded? Wild flowers, to be sure. So off I went into our woods with trowel and large paper bag on many a happy expedition, and rarely did I fail to bring home a prize. On the first trip, one bright April morning, it was along a jolly little brook not far away. Crossing it on convenient stones, I stopped abruptly, for in front of me was the loveliest sight imaginable—gorgeous yellow blossoms like enormous buttercups, rising out of the water above masses of dark green leaves. I reached into the water and gently lifted a few with the help of the trowel. Into the bag they went, and I started on a run for the cabin. When the lovely things were safely planted around the edge of the pool and along the outlet, I consulted a flower encyclopedia and shortly learned that they were marsh-marigolds. On another trip I discovered wild blue iris or sweet flag. With it our bog garden was born.

Father's garden

(Continued from page 41)

Water-hyacinths lend their lavender lushness to the scene, and in the green depths you occasionally glimpse the flick of a goldfish tail. Incidentally, no overflow or drain is necessary because the evaporation from stream and pool has been nicely calculated to equal the amount of water that trickles over the rock ledges. An overhanging white birch protects from the sun a bench where you can sit to listen to the trickle of the water and the comments of a chipmunk from his favorite parking place on the highest ledge. Opposite an open terrace off the sunroom is a circular outdoor lounge paved with irregular flat stones with grass growing between them. Around a center table lounge chairs invite you; at the back, tall evergreens provide a screen, and at the entrance are two small firs surrounded by forget-me-nots. Beyond, you enter a secluded, shaded little grove that has been set aside for the indigenous flora of Indiana. Here lies a long, thin ribbon of a pool with overhanging rock thickly covered with ivy. This wild garden is protected from the street by a thick screen of firs. Across the front of the yard against the fence in early August lilies grow against a background of snowberry bushes. To the north, vines have been trained to mask the fence, beyond which is the entrance driveway and then a long row of lilac and Rose of Sharon bushes and two old pear trees.

This year Father decided that his typically Hoosier garden needed an exotic touch so he sent to Texas for thirty different kinds of cacti and every now and then one or another of them breaks into unusual and sometimes grotesque bloom.

So we now have two large pools, an outdoor lounge, a wild flower garden, a cactus bed, and a drive as lovely as a country lane. But, alas, Father, like Alexander of old, is sighing for more worlds to conquer though it all seems so satisfying, so complete to us. He has ideas. I know the symptoms. Already he is sitting up nights with drawing board and nursery catalogues. Another pool is brewing; he is going to extend the north end of the stream and make it fall into another large pool. We suggest that next year the place will look like the canals of Venice or the moated grange of a belted earl. But, alas, Father says that is the lure of a garden—you never know what another spring will bring.

No, you never do—with Father!

It has taken seven years

(Continued from page 40)

I was able to plant a row entirely around the outside of the wall. Everyone who came to see us began to notice what I was doing, and wanted to send me a plant or some seeds, so they came pouring in—the seeds from the hills of Pennsylvania, irises, roses, peonies, sweet william, jonquils, tulips, foxglove, yucca from Maryland, lilies, hardy chrysanthemums, hyacinths, bleeding hearts, and shrubs of all kinds, until there were over two hundred.

Then I started to fix up the outdoor living room. The grass had begun to grow. (I had sent away for a pound of grass seed that would grow under trees. This came ninety cents.) The ground was as level as a floor and I built some trellises. I had a mason help me build the fireplace according to a plan I got from a magazine. He charged me twelve dollars for the brick.

I now had a vision of a lily pool, so I got a neighbor to dig me a hole. (His work paid for the plowing of his garden.) I put the
Concrete in myself and now have a fine pool which we fill with the hose. A nephew sent me some very nice waterlilies. It took nearly five years to do all this. My husband hauled in tons of top soil, by little from here he could get it; he cleaned a neighbor's chicken coop in return for the fertilizer from it. My most recent task was the building of a miniature farm at the bottom of the slope below the rock garden and at the edge of the outdoor living room. I have the house, barn, garage, chicken coop, well, tool house, dog kennel and silo finished, all built of wood covered with small stones imbedded in cement. The little farmhouse was left out all winter and became the home of a pair of field mice! I built bird boxes like log cabins, wired them up high in trees and last spring I saw two birds building a nest in one on the eighteenth of March. It has taken seven years to reclaim this bit of waste and turn it into a place of beauty. I wish I had taken a picture of how it looked at first. Honeysuckle and winterberry grow side by side with the bleeding hearts and the spice-bush; a box, from Mt. Vernon, grows besides the pink rambler roses on their trellis, and a wild grape (which I almost slept with to get it started), now covers a pergola I built over the cement walk that leads from the house to the outdoor living room. We are now filling in back of the house so we can plant apple and pear trees there.

I don't think we will ever be through doing something. It does not seem possible that on a piece of ground that looked so hopeless such beauty could mature. The lots are 50 by 115 feet in size, but we only have about two thirds of them improved. The rest is to be fixed, but it keeps one on his toes. A hobby keeps one young though no matter how many years we count as ours—and that's the important thing.

Build your pool twice! [Continued from page 39]

Pool, plants, fish—

For $20

(Continued from page 35)

While it was soft I embedded stones where needed to make soil pockets and later, to close all the pores, I laid on a thin mixture of neat cement. I did not provide for an overflow pipe and I have never missed it; even in the heaviest rain storms the water overflows slowly over one edge onto the lawn, doing no damage. I waited two weeks and changed the water four times before putting any live plants in. Meanwhile I built a rock garden at one corner.

As to the lilies, after making the boxes would be eight inches deep, I bought some arrowheads and water-hyacinths; a few water-hyacinths which pretty blue flowers are attractive on the water, and ten cents worth of oxygenating aquatic plants that are essential to goldfish welfare. My final purchase was a dozy hankal Japanese goldfish (for a dollar) and six Japanese snails (25 cents) to keep the pool walls free of algae. All have done finely and each spring I put some pollywogs into the pool in order to draw out the lime which will kill fish, and even used several boxes of soda to sweeten it.

We decided to plant our lilies in the bottom of the pool instead of in the ornamental beds, as this method would give them ample root space and would also afford winter protection for the fish. So we packed the entire bottom with about ten inches of rich, well-fertilized soil, planted the lilies in it, and over all spread at least two inches of sand. The sand keeps the water beautifully clear. In the bog gardens, we followed the same method, planting several varieties of shallow-water plants and fish grasses.

Perhaps our pool and plants cost seventy-five dollars but they have been worth many times that sum to us. That bit of water is a source of restful beauty and never-ending interest.

Build your pool twice, did I say? I meant thrice. Once in anticipation, a second time in accomplishment, and a third time—and forever after, in appreciation!
took the procedure more seriously than the adult passengers. They insisted on adjusting their own life belts. They listened tentatively to the officer's instructions as to how to proceed in case of an emergency. By this time we were well out in the open ocean and a heavy ground swell caused Edith, among others, a period of discomfort. Even so, in a little while she was able to regain her feet on deck where the cool breezes gradually brought her back to normal. With so much of interest all about there really wasn't time for sea-sickness. They talked to the sailors who were systematically making everything fast on board.

That first night, under a star-filled sky, there was the fun of picking out important lighthouses along the coast. Thus, it was rather late when two young travelers climbed into their bunks and were lulled to sleep by the rhythmic pulsations of a ship's engine.

Most passengers had been up a long while before Edith and Jim were even awake, but fortunately the steward was willing to delay their breakfast beyond the usual hour. Once up they put in an active day of further explorations and of playing at available deck games. Only rarely did they converse with the grown-ups who barked lazily in their steamer chairs. Incidentally, experience has taught me that one chair is sufficient for my two children as they rarely relax at the same time. They didn't object to the rule that at regular intervals they
The children were far out off the Grand Banks at this time. The children watched one big schooner preparing to start off and were invited to go aboard a smaller boat anchored close by. A friendly fisherman told us of his occupation and of his coming to St. Pierre from France at the age of thirteen. He insisted on showing us the Croix de Guerre citation he had received when he went back to fight for his country during the First World War. As it was almost time for lunch he graciously directed us to a tiny restaurant where we were served with a delicious meal, cooked in a manner to please the most fastidious. The children begged to be allowed to explore a little longer before returning to the ship. It was all so different from anything they had ever known. Edith said she felt very passed by countless racks super- stretched out to dry.

It certainly seemed a thriving place, with vessels of all sizes and types, sealing boats, broad trawlers, salmon schooners, and other kinds of sailing ships. I felt we had turned back the pages to a prosperous port of a hundred years ago. The city, too, was busy and well-to-do. The children were delighted with the fur display of the Hudson Bay Co. and the ride in a horse-drawn carriage.

Already the trip had proved well worth while. We were all in better health and spirits, with greater knowledge of our own continent and wider interest in people of other nationalities. In five days the children had learned more than they could have learned from five months of reading. Their impressions were first hand and should therefore stay with them always. It hardly seemed possible that in less than a week we had visited Halifax, Nova Scotia, the French Islands of St. Pierre et Miquelon, that we were already in the center of the great fishing industry of Newfoundland and about to go sight-seeing in the oldest city in North America. The children had picked up bits of history from passengers and crew. Edith learned that an Englishman, named John Cabot, discovered Newfoundland five years after Columbus discovered America and Jim heard from a sailor how in olden times a chain was stretched across the harbor entrance as a blockade against enemy ships.

After driving around awhile we lunched at a modern, beautifully furnished hotel high up on one of the hills overlooking the city. Then we visited the shops displaying furs, stuffed seals, and articles made by the Eskimos.

We were going to travel through harbor seemed so deserted and were told that most of the trawlers were far out off the Grand Banks at this time. The children watched one big schooner preparing to start off and were invited to go aboard a smaller boat anchored close by. A friendly fisherman told us of his occupation and of his coming to St. Pierre from France at the age of thirteen. He insisted on showing us the Croix de Guerre citation he had received when he went back to fight for his country during the First World War. As it was almost time for lunch he graciously directed us to a tiny restaurant where we were served with a delicious meal, cooked in a manner to please the most fastidious. The children begged to be allowed to explore a little longer before returning to the ship. It was all so different from anything they had ever known. Edith said she felt very passed by countless racks super-stretched out to dry.

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We were going to travel through

New under-arm Cream Deodorant safely Stops Perspiration

1. Does not rot dresses, does not irritate skin.
2. Never wintering-dry. Can be used right after shaving.
3. Instantly stops perspiration for 1 to 3 days. Removes odor from perspiration.
4. A pure, white, greaseless, stainless under-arm cream.
5. Arrid has been awarded the Approval Seal of the American Institute of Laundering for being harmless to fabrics.

For free trial jar of Arrid write Carter Products, 50-H Park Place, New York.

More than 25 MILLION jars of Arrid have been sold....Try a jar today.

ARRID 39¢ a jar

AT ALL STORES WHICH SELL TOILET GOODS

STOP WASHING DISHES! STOP SAVING GARBAGE!

NOW YOU CAN

GENERAL ELECTRIC

Electric Sink

1. Washes All The Dishes!
2. Disposes Of All Garbage!

TODAY old-fashioned sinks are being replaced rapidly by the new G-E Electric Sink— which combines the popular G-E Dishwasher and G-E Disposal in one beautiful unit! All your dishes, pots and pans too, are washed hygienically clean in a fraction of the time it takes by hand. Garbage is disposed of right down the sink drain. All for only a couple of cents a day!

See a demonstration at your G-E Dealer's or write for descriptive literature, General Electric Co., Appliance and Mfg. Dept. 3G-667, Bridgeport, Conn.

Only Wood Blends With Wood

"I like symphony, not jazz, and that is why I chose Wood Venetians. My furniture is wood, and I wouldn't consider any substitute in my blinds." Yes, harmony is the keynote to warmth and friendliness in decorations.

There should be no clash, no fight. Only wood blends with wood. Any wood-furnished room or office benefits when Wood Venetians are installed.

Wood adds softness and silence to the feeling of a room. Light and air can be admitted in any degree desired.

You can dress up your home, too. Call your Venetian blind dealer.

Wood Venetians

Wood Venetians Association
That there's a new insect repellent lotion that really protects! It's pleasant smelling, non-greasy. It's highly concentrated, 4 ounces make 12 to 18 gallons. Will not clog sprayer. Protect the garden. Get some Bug-a-boo Garden Spray. Buy at leading hardware, garden supply, drug, and department stores.

Do insects raise welts while you raise flowers?

1. Who's Boss In Your Garden—you er the insects who look forward with gle to gardening now—for there's a new insect repellent lotion that really protects!

2. The Name of This Amazing Lotion—perfected after years of experiment by leading entomologists—is "STA-WAY." It's pleasant smelling, non-greasy. It's non-injurious to the skin. And it certainly lives up to its name!

3. People Lucky Enough to Use "STA-WAY" last summer, when it was first introduced, found it really effective against insect pests. Try it! At drug, hardware and sporting goods stores for only 35¢ a bottle.

INDOOR comfort OUTDOORS

STA-WAY TRADEMARK
INSECT REPELLENT LOTION

National Carbon Company, Inc.
Unit of Union Carbide and Carbon Corporation

The word "STA-WAY" is a registered trademark of National Carbon Co., Inc.

Do insects raise welts while you raise flowers?

The heart of Newfoundland from east to west by train. There is no other way to do it as motor roads have not yet been constructed across this primitive land. It seemed to the children like pioneering days to travel on a single-track narrow gauge railroad.

We chugged on into a country of varied scenery—miles of pointed firs, vistas of fjord-like bays and hamlets of log houses. At intervals we noticed high fences of upright fir branches which were built at the more exposed spots to protect the tracks from drifting snow.

A glorious sunset spread a glow over the mountains as we made our way into the dining car. The meal was well cooked and served—fish chowder, lobster salad and blueberries, bigger than any we had ever seen. Noticing our surprise, the waiter volunteered the information that Newfoundland sends out large shipments of blueberries to the United States every summer. The children were interested to hear how the men rode the logs down stream and of the caribou and moose which are prevalent in certain sections of the country.

After a stop that next morning at the town of Corner Brook, situated on the broad and stately Humber River, we spent the greater part of our day on the observation platform.

The Bay of St. George suddenly appeared before us and we all wished we could have done some exploring there. It was gorgeous with moors and mountains on one side and, below, the sea pounding against the sandy beach; spectacular wild beauty such as we hadn't seen before. We soon reached the tip of Western Newfoundland and the track ran close to the water's edge. Just at nightfall, after some complicated switching, we backed right onto the dock at Port-aux-Basques and embarked on theimaginary way. The Captain let us have breakfast on the boat and as he talked about the coal piers of Sydney, where we were to land, to the village of Louisburg twenty-five miles away. That trip by bus is a vivid memory to the children, as we sailed in the great ship, this time towards Nova Scotia.

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with a 2-to-1 cement-plaster, and use the same mixture to fill in any
pebble-holes in the surface. After
the bath is thoroughly set, fill
and empty it several times before
finally filling it for the birds.
The pedestal "B" can be made
six-sided, giving the result shown
in the photograph on page 31.

"Swimm'n" hole to pool
(Continued from page 34)

ft. and 9 ft. deep at the diving
end, sloping to 3 ft. at the shallow
end, with scum gutter, inlets, out­
lets, and drain. The old brook
was to be carried under the pool
through a 12 in. concrete pipe.

Early in the spring the con­
tractor set to work and by the
Fourth of July, we had the grand
opening splash. That summer was
a great success. The builder had
done an excellent job; and up to
this moment not a hair-crack has
developed anywhere. Thus encour­
gaged we have added trimmings.
The take-off now is tiled in red
and the walks and terrace are laid
in irregular Vermont slate edged
and trimmed. The old stone dam
was raised to the walk level and
at its center was placed a regu­
lation one-meter diving board.

If you have become discouraged about
building, because you think the house
was supposed to resist any in­
duration, we drain, scrub, and use cop­
per sulphate about every fi ve or
weeks. Construction cost:
A. Essential
Reinforced concrete pool
with scum gutter and plumbing.........$2,117.75
Pool ladder and diving
board ..................................122.40
B. Optional
Tile trim on take-off,...........$350.00
Fancy brick for walk.......50.00
Slate for walk...............110.00
Iron railing ....................76.00
Labor (at about $10.00 per day)...........

Traveling with the
children!
(Continued from page 70)

in 1504. Few people realize what
an important part Louishurg
played in the history of the New
World. Since it was considered by
France as the key to French
colonial possessions. Louis XIV
spent $10,000,000 building there a
walled city so strongly fortified it
was supposed to resist any in­
vader. The saying went "Capture

Beauty and the Budget meet
in the WESTERN PINES*

This attractive home is an excellent example
of the beauty and charm that ingenious
architects are creating with the Western
Pines, on a limited budget.

If you have become discouraged about
building, because you think the house
you've set your heart on will cost more
than you can afford, we offer this sugges­
tion. Write for our free booklet, "Economy
Sidings in Western Pines," and see what
delightful homes are being built with the
"Economy" grades of these Peerless woods.
Western Pine Association, Dept. 141-F, Yeon
Building, Portland, Oregon.

*Idaho White Pine
*Ponderosa Pine
*Sugar Pine

THESE ARE THE WESTERN PINES
Louisburg and you capture Canada." But General Wolfe and Lord Jeffrey Amherst, with an army partly composed of New England volunteers, succeeded in doing so in the year 1758. Since then until recent years, the fortifications have been neglected. However, they have now been reclaimed and only this summer a museum was completed on the site of the old city. Ruins of a bygone day have for most of us a romantic appeal, so, as the bus driver remarked "Why go to the old world when you can find them in the new?"

We were driven in our rattly bus right to the door of Dundonald Inn, the only hotel in the so-called new part of Louisburg. This homelike informal house in the middle of a large farm proved a veritable paradise for children. The owners were doubtless a romantic appeal, so, as the bus driver remarked "Why go to the old world when you can find them in the new?"

When summer comes just snap the Automatic Furnace Air Conditioner for oil or gas. It is far more than just many benefits of the low cost Holland conditioning systems! It ends Furnace Tending, Dirt and Drudgery—Cuts Winter Comfort Costs—Relieves Summer Discomfort

Perfect Heat in Every Room Guaranteed

Every installation is planned by Holland's own factory trained engineers after a room-by-room analysis of your heating needs. The installing is done by Holland's own mechanics and you are given the factory's own guarantee of Perfect Heat in Every Room.

For Heat

If you prefer to heat with coal, look into the advantages of a Holland Furnace plus Holland engineering with iron-clad guarantee of perfect heat in every room. Part for part, the lowest priced warm air heating system. Automatic or hand firing. 3 Years to Pay

The cost of any Holland heating or air conditioning system is surprisingly low and you can virtually make your own terms—take up to three years to pay if necessary. There's a Holland Factory Branch near you—consult your phone book or mail the coupon.

HOLLAND AUTOMATIC FURNACE AIR CONDITIONER

HOLLAND, MICHIGAN

World's Largest Installers of Home Heating and Air Conditioning Systems!
Send for this lovely book — "Flower Arranging — A Fascinating Hobby"

Here's an unusual book you will want to have. Forty-eight beautiful illustrations of flower arrangements from direct-color photography, — in seasonal order. No book on the subject, to our knowledge, offers such an array of flower arrangement color photographs. It contains practical suggestions for flower lovers... ideas that will inspire you to bring this new beauty to your home . . . to become yourself a devotee of flower arranging. This book offers you the last word on the latest and most fascinating home hobby. Read below how you can obtain a copy.

Summer Amaryllis (Lycoris) and Coleus were used together for their subtle blending of color. The Coleus has been rediscovered recently and given a new chance by sympathetic handling. Lycoris have no leaves of their own when they bloom and lend themselves to many beautiful color combinations. Try them with one of the Dusty Millers.

**How to get this beautiful book**

"Flower Arranging" by Laura Lee Burroughs contains 48 exquisite color reproductions of flower arrangements and many practical suggestions on this rapidly growing and fascinating art. Send your name and address, clearly printed, enclosing ten cents (coin or stamps) to cover cost of handling and mailing, to The Coca-Cola Company, Atlanta, Georgia, Dept. A.
"Prettiest leaf I ever did see!"

"The Cream of the Crop sure goes to Luckies," says Fred Evans, 18 years an independent tobacco buyer.

"Thanks to Uncle Sam," adds Mr. Evans, "there's been a world of difference in tobacco lately. With Government help, farmers have grown the finest crops in 300 years.

"And it's Luckies that buy up the choice leaf. I've seen them do it at thousands of tobacco sales. So it's only natural for me to smoke Luckies myself. And that goes for most auctioneers, buyers and warehousemen. We know Luckies get the Cream of the Crop!"

These finer tobaccos are aged 2 to 4 years, then further mellowed by "It's Toasted."

Try Luckies for a week. You'll see why... WITH MEN WHO KNOW TOBACCO BEST—IT'S LUCKIES 2 TO 1

HAVE YOU TRIED A LUCKY LATELY?