New TAX LAW interpreted!

FOOD Gardens for the DURATION... PRIORITY
January’s just like a second Christmas

Yes, you’ll think it’s Christmas all over again when you marvel at the towels you buy at the Cannon White Sale… such bargains can plan whole new bathrooms right on the spot! You’ll love with this year’s brilliant array… thirsty beauties that caress to both tender skins and sensitive budgets.

by insisting on that all-important Cannon label at your Whit... you’ll be following the judgment of the majority of America’s home-makers who look for it whenever they buy towels. Cannon Mills, Inc., New York.

“Say, January’s just like a second Christmas

BEST OF ALL, you can buy the new Cannon towels to give your bathroom that well-loved look! Shown above, clean-cut “Classic” patterns: towel, face towel, wash cloth, $2. Bath mat and gramming extra. Individual Cannon towels from $.

Cannon Towels
Cannon Sheets Cannon Hosiery
The right forearm of the Statue of Liberty arrived first in this country in 1876 for display in the Centennial Exposition at Philadelphia.

It was then removed to Madison Square Park on Fifth Avenue in New York (extreme right in picture). It remained there until 1884 while funds were raised for the base of the Statue.

The arm was returned to France for completion of the entire Statue which subsequently arrived at Bedloe's Island and was erected late in 1884. The raising of this symbol of liberty was considered quite an engineering feat in its day. Keeping its flame burning brightly to warm and encourage all lovers of freedom is the quiet determination of 130 million people.

**THE HOME ★**

**Insurance Company**

**NEW YORK**

The Home, through its agents and brokers, is America's leading insurance protector of American Homes and the Homes of American Industry

*Fire * Automobile * Marine Insurance*
Two pages of consumer hints
...for buying sheets wisely
...for taking care of the sheets you buy

A woman has to be extra-smart in times like these. She has to be extra-sure there's value in everything she buys—and then know how to take extra-good care of it! For she knows that many things may have to last a long, long time.

To help you be wiser about an important staple—sheets—the makers of Cannon Sheets are devoting these two pages to “pointers.” Remember them—and you'll know a good buy from a poor one when you step up to the sheet counter. Heed them—and you'll give your sheets a longer, more satisfactory life.

1. "Two kinds—which for me? Muslin or percale?"
Muslin sheets are woven of heavier threads and contain fewer threads to the square inch than percale.

Percale sheets are more closely woven with finer, long-fiber cotton—to produce a lovelier, softer sheet. Ever since Cannon started making these “luxury sheets” at practically the price of heavy-duty muslin, thousands of women have stepped up to the pride and comfort of percale.

Many women say that Cannon Percale is actually more economical in the long run. For example, at average pound laundry rates, the lightness of percale can give you a saving of about $0.35 a year for each bed. Just think—you can buy several pillowcases—as well as another sheet—with the saving! And, if you do your laundry at home, you'll find that Cannon Percale Sheets are lighter, much easier to handle than heavy-duty muslin!

2. "My, my, they all look nice! How can I tell a good sheet from a bad one?" First, hold the sheet up to the light. Are the vertical and horizontal threads the same thickness? Are they evenly woven...in straight lines down and across? Is the yarn itself even, or is it thick and thin in spots? Look out for weak spots, knots, and slubs—they'll wear out first.

Now look at the color. Be sure the white sheets you're buying are a pure white-white. Not grey-white or yellow-white or blue-white. A reliable brand of sheet will retain this sparkling whiteness even after years of washing. Cannon uses a gentle whitener exclusively. More costly but much safer than caustic chlorine bleaches. Cannon Sheets are tested at the mill to insure whiteness.

3. Look out for excess “sizing”! Test a new sheet by rubbing it together over a dark surface. If a powdery film filters out, the sheet is “loaded”—that is sized—to cover up loose weaving. If the sheet is heavily sized, it will be sleeky and loosely woven after the first laundering.
4. Too short is too bad. You may be tempted by the slightly lower price of shorter-than-average sheets. But they're really poor economy—for the tugging they take makes them wear out sooner. Cannon advises the 108" long size length for the average bed.

5. Washday "musts"! First, rinse thoroughly. Most deterioration of sheets is caused by soap left in them! If you use a bleach, be sure to follow instructions on the bottle carefully. No bleach should be necessary if you hang white sheets in the sun to dry.

Here's the way to hang sheets so they won't dry dog-eared: fold hem to hem and place about 12" of this double thickness over the line. Pin securely in 3 or 4 places. Fold closed end of pillow slips over the line, too—about 6".

Ironing is said to be harder on sheets than actual wear. So don't use an iron that's too hot. Leave folds unpressed—but press hem and selvages flat.

6. Careful there—don't yank sheets off your bed. They may rip on a spring or splinter. Don't use a sheet or a pillowcase for a laundry bag—it's a grand way to strain the poor things.

7. Consider carefully the brand of sheets you buy. There are lots of things that go into the making of a sheet which you simply can't see for yourself. You must trust the manufacturer that they are there.

Of these things you can be sure when you say "Cannon": that Cannon Percale Sheets are woven on the most modern looms, given a most rigid inspection—to insure for you a better, longer-wearing sheet; that Cannon Percale Sheets are made from costly American cotton, carefully carded to eliminate short fibers—so that you can enjoy a finer, more luxurious sheet than ever before at practically a heavy-duty-muslin price.

You'll also find a grand value in Cannon Muslin Sheets. This is an inexpensive muslin, vastly improved over the same type sheet of a few years ago—thanks to Cannon's modern methods.

Extra copies of this advertisement are available to consumers and educators. Just write to: Cannon Mills, Inc., 70 Worth St., New York, N. Y.

Cannon Sheets

CANNON IS A TRUSTED NAME IN MILLIONS OF AMERICAN HOMES

MADE BY THE MAKERS OF CANNON TOWELS AND CANNON HOSIERY

THE AMERICAN HOME, JANUARY, 1942
Contents

JANUARY 1942

Cover Design: See pages 10, 16, 68

Special Monthly Features

Under the Stars We Advance ........................................ 8
Tables of the Month .................................................. 40
"Thickie" Recipe ...................................................... 42
This Month’s Bridge Prizes ............................................ 44
Personal—There’s Something Wrong with Everyone, from 6 to 60! ....... 46
Gourmet’s Menu ....................................................... 50
Bridge Dessert and Left-Over Recipes ............................. 70

Children

Stitches in Time—in These Needy Times! .......................... 12
A Tiny-Tot Birthday Party .......................................... 24
Come and Bring the Children ....................................... 34
Family Tonic .......................................................... 36
The College Crowd’s in Town. ...................................... 38
Those Greeting Cards ............................................... 45
Today I Hurried Through My Work and Went to School ...... 53

Decorating

Our Solution for Your Problem from the Decorating Staff of THE AMERICAN HOME ............................. 28
A Foursome of Collectors ............................................ 34
Wackerbarth-Graham ................................................ 36
Lucile Verness .......................................................... 38
D. Frye-jones ............................................................ 40
Herman Smith ........................................................... 42

Gardening

Mr. Freedman’s Growing Pains ...................................... 54
Food Gardens for the Duration! ...................................... 62
It Began in a Notebook 8 Years Ago ............. 64
Lillian F. Foster .......................................................... 66
Handicrafts

Stitches in Time—in These Needy Times! ......................... 12
Those Greeting Cards ............................................... 24
Helen Sloan Stetson ................................................... 34

Homes and Maintenance

Eileen Delmore Murphy, Margery Atwood Todahl The United States Navy—HOMEMAKERS ............................. 40
Lillian Porter Say ........................................................ 45
This Is the Story of Our “Colonial” Heritage and What We Have Done With It! Homes of Mrs. and Mrs. Charles P. Carmichael, Richmond, Va. 55
Priorities? ................................................................. 57
Miles L. Coleman ....................................................... 59

Priorities—The Kettle Round-Up ................................. 60

MRS. JEAN AUSTIN, Editor
CHARLOTTE E. CONWAY, Associate Editor
ANNABEL FISHER, Home Economist
VIRGINIA FORSYTH, Feature Editor
Address decorating inquiries to MARY E. monz; entertaining to VIRGINIA FORSYTH

Published monthly by The American Home Magazine Corporation, W. H. Eaton, President-Treasurer, Henry L. Jones, Vice-President, Jean Austin, Secretary, Executive, Editorial and Advertising headquarters, 444 Madison Avenue, New York. Subscription Department, 251 Fourth Avenue, N. Y. Branches for advertising only: 248 Bowdoin Street, Boston, Mass.; 360 North Michigan Avenue, Chicago, III.; A. D. McKannay, 915 Olive St., St. Louis, Mo.; W. F. Coleman, Henry Building, Seattle, Wash.; W. F. Coleman, 310 Montgomery Street, San Francisco, Calif.; W. F. Coleman, 530 West 5th Street, Los Angeles, Calif. Copyright, 1941, by The American Home Magazine Corporation. All rights reserved. Title registered in U. S. Patent Office.
skin; nicotinic acid, specific in the prevention and cure of canine black tongue. Also, Vitamins A, Bi, D, £, K, Pantothenic acid.

made certain that Pard supplies what every normal dog needs—essential food elements, valuable minerals and vitamins.

FARO PROVED IN EXACTING BIOLOGICAL TESTS

At Swift's Kennels, 5 successive generations have tasted no other food than Pard—ever. And these same dogs have enjoyed complete freedom from all diet-caused ailments, splendid health and vigor.

Christmas decoration in the home of Harold C. and I. Donald Kennedy, Stoudsburg, Pa.

The Tom Patisky home, Little Rock, Ark.

Important Letters requesting information should be accompanied by a stamped, addressed envelope. Manuscripts and illustrations will not be returned unless they are accompanied by the necessary postage. They will be handled with care, but we assume no responsibility for their safety.

CHAMPION TOPSY TURVY

COLLIE owned by TAZEWELL KENNELS
(3. Dr. O. Prescott Bennett, Washington, Ill.)

Dr. O. Prescott Bennett, breeder of champions, advises:

"Make sure of your dog's food this easy way: See and Sniff before you feed"

Is the food you buy for your dog inspected and passed by you? It should be. Then you know he's getting a wholesome, appetizing ration.

For your dog's sake, just "see and sniff" Pard. You'll be amazed that a dog food can be so good—look and smell so tempting and fresh. Swift's nutritionists have made certain that Pard supplies what every normal dog needs—essential food elements, valuable minerals and vitamins.

Give Pard your "see and sniff" test today. Tells you instantly why thousands give Pard to their pets every day!

FULL VITAMIN SUPPLY

Pard, fed daily, provides a superabundance of all the known vitamins essential to robust, vigorous health. Vitamin B, (riboflavin) necessary for growth and healthy skin; nicotinic acid, specific in the prevention and cure of canine black tongue. Also, Vitamins A, B, D, E, K, Pantothenic acid.

PARD PROVEN IN EXACTING BIOLOGICAL TESTS

At Swift's Kennels, 5 successive generations have tasted no other food than Pard—ever. And these same dogs have enjoyed complete freedom from all diet-caused ailments, splendid health and vigor.

SWIFT & COMPANY'S NUTRITIONALLY BALANCED DOG FOOD
IF YOU have visited a typical "rooming house" in a defense town, you know, as I do now, why many wives are making their sacrifices for defense by leaving their cherished homes to be with their husbands. The one I was an old frame store, recently partitioned off into a dozen little cells, each with a dingy bedding, a few nails for clothes—nothing else. Many restaurants had sprouted up, but all with the same menu, at big prices: meat, potatoes, pie; fried chicken, pork chops, steak. So men who are building our defense industries and camps are getting the strengthening, healthful diet they should and could have if they lived with their families. And, after long days in the sun and dust or bent over drafting tables, what of their evenings? Instead of dinner with the wife and kids, an hour or so reading or radio, and early to bed, they have the choice of a barren little room with a bald electric light bulb or a gaudy "joke" where other, equally lonely, men gather with their beer around a juke box.

A reassuring note is the way boom towns are mushrooming with trailer camps; every little shed is being turned into a home for some family. When we, fortunately, found a house here in New City and moved in, I was dismayed to find a trailer camp not a hundred yards away. I had visions of our children being kept awake by blaring radios and noisy parties, of cars rushing past at all hours. Then came the first Saturday night—a pay day; I expected the worst. Well, by 9:30 every light in the camp, except for those along pathways, was out. I place was quieter than the little suburban street where we used to live.

That camp is a symbol of a new kind of "American home." Yet not so new, either, for how different were the first homes of the Pilgrims, the covered wagons and houses of our pioneer parents, from the homes they had left behind. Yet the world went along—and wherever a woman went with her husband, there is a home. Those near-by camp have developed a community spirit that I find most heartening. Early Monday morning finds them working side by side, over wash tubs set under trees; dust cloths and brooms are used assiduously as anywhere; blankets are as often, and sunned oftener. The trail wives buy their supplies where I do, often dress more smartly than I when they—
marketing. Their radios are tuned to the same programs as ours. On Sundays, the clang from the crowded horseshoe courts is the pleasantest noise you can imagine. Those men are glad to go home when their work is over.

What should a woman take with her when she goes to make a home for her family in the wilderness of a boom town? If she can include furniture, it be her best mattress, her husband’s pet chair, a good lamp, and the radio. If she takes dishes, let them be the gayest of pottery or everyday ten-cent-store things; what they will need, with an extra tea cup or two for company. Curtains and tablecloths are not bulky but most effective in turning a house into a home. And let her take all the kitchen equipment she can. Some of these women have had to learn their grandmothers’ kind of housekeeping, but that’s not so difficult. As a bride, after struggling with wood stoves, I went to a library, read some practical books written before my time,” and learned how to lay a good fire, control drafts, bake

[Perhaps even Mrs. Murphy’s encouraging suggestions about “frontier home” living have you incredulous about the practicability of shack and trailer homes. Here, in brief outline, is Mrs. Todahl’s story of how her family summered in a makeshift residence in preference to crowding into a city apartment—and loved it.—Editors.]

The reason for our summer in the Doll House was, remotely, Herr Hitler; more immediately, the concentration of defense workers in industrial Connecticut and a highly bullish market for houses. When we entered our furnished house for the summer, gladly accepted a neighbor’s offer of his chicken coop—a 12’ x 18’ main building with a lean-to annex the same size. I admit the idea did not win immediate approval; an interlude of family debate preceded our final decision. But two weeks later we moved in, with a minimum of our “best pieces,” most of them antiques; some rugs, lamps, books, and decorative knickknacks, and the oil paintings which, as the work of my late husband, are an integral part of our household. The owner provided built-in book

In Connecticut Mrs. Todahl preferred a chicken coop to a drab home

Bustling with feverish speed, Bridgeport, Conn., is a typical nerve center of industrial activity, as well as a typical overcrowded defense area
Much does your home community mean to you? That was the question before the 350 citizens of Hill, New Hampshire, two years ago, when they learned that a huge flood control dam was to be built that would raise the level of the near-by river and completely submerge their village. They would be paid by the Federal Government for property, improvements, and public utilities taken under condemnation proceedings. But—should they disperse and find homes elsewhere or, as suggested by Chairman J. M. Lanley and Director Frederick P. Clark of the State Planning and Development Commission, stick together, find and obtain a new site higher up the valley side, and build a New Village of Hill above the drowned ruin of its prototype? After long and careful discussion they unanimously decided on the latter course, and accepted the Planning Commission’s offer.

In New City, N. C., size of home doesn’t matter; good meals, good schools do.

The Village that

How much does your home community mean to you? That was the question before the 350 citizens of Hill, New Hampshire, when, two years ago, they learned that a huge flood control dam was to be built that would raise the level of the near-by river and completely submerge their village. They would be paid by the Federal Government for property, improvements, and public utilities taken under condemnation proceedings. But—should they disperse and find homes elsewhere or, as suggested by Chairman J. M. Lanley and Director Frederick P. Clark of the State Planning and Development Commission, stick together, find and obtain a new site higher up the valley side, and build a New Village of Hill above the drowned ruin of its prototype? After long and careful discussion they unanimously on the latter course, and accepted the Planning Commission’s offer.
of aid and advice in locating, laying out and making the new community according to approved principles of town planning. To supplement the established town government, the people formed a Village Improvement Association as a non-profit corporation to handle various business details.

The plans were worked out; a site was purchased; the town bought from the Association the land needed for streets, parks, a school and adjoining playground, a town hall and other public needs; and the rest was laid out for sale to citizens. By last fall, a compact business district was well along, half the original families were installed in attractive, reasonably priced homes, and more dwellings were rapidly going up along the pleasantly winding streets. (Incidentally, it seems certain that the population will be increased by people attracted from other places.) A fine school and town hall were ready for use—the latter housing, besides all the village departments, a library and complete facilities for all kinds of meetings and entertainments. Assured of these fine quarters, the local Grange contributed to the cost of the hall the building fund it had been collecting for years. Besides all these developments, a handsome community church will soon flank the hall opposite the school, to be used, it is expected, by a united congregation instead of the former groups whose part-time ministers preached in two separate churches.

Since the village was deliberately located and planned so that it lies entirely off the new main highway (State Route 3A), there is no occasion for school children or shoppers to cross heavy traffic. The street layout while providing greater convenience and more attractive sites for more homes, totals nearly half a mile less than that in the old village, thus reducing the cost of water mains and other utilities as well as their upkeep. There is the well-located, sheltered playground and available space for future recreation fields. There are variety and interest in the street plan, and trees, both those saved in the clearing and others recently planted, will soon lessen any regrets for the loss of the one, straight, tree-bordered main street of old Hill. But, most significant and worth while of all, there has been an amazing growth and crystallization of civic pride and united community spirit. The crisis through which they passed has pulled the people together as they never had been, weeded out "deadwood" that would never have contributed anything, and created a closely-welded, forward-looking community which, like its new, planned village, promises to set a noteworthy example for all America and all Americans.
EVERYONE CAN help—most people ARE helping. And it need not be under the banner of a big organization, or in a uniform, or with a title. Witness a little group of unknown women in New York City who got together informally about a year ago and who have been gaining hard and fast as anything ever since.

It happened this way. Miss Alwena Evans suddenly became aware of the great need for warm clothing by children in Wales, whether native or evacuated from bombed areas in Great Britain. Something had to be done about it. Herself of Welsh descent, and closely in touch with other families in New York likewise of Welsh descent, she started a little club and called it “Handknits for the Children in Wales.” Originally there were about a dozen club members, all of them young girls earning their livings by holding down jobs as typists, secretaries, clerks. Limited time to work for any cause; limited funds, limited skill, but unlimited enthusiasm. These young people in the city decided it was their job to help young people and little children who live across the water.

As a matter of fact, few of these first members knew how to sew or knit or crochet. But they were willing to learn, and to give of their free time, little though it might be. So one of their first steps was to find an instructor, and Miss Elizabeth Mathieson was only too glad to give them the benefit of her experience. Then they started.

Once a week they met, and still are meeting, at the home of one of the members. A different member host each time, simple refreshments are served, and a great deal of work is done. It’s fun, too, under the friendly conditions, and with a common purpose. They decided upon the garments needed—warr sweater, caps, mittens, scarfs, socks, baby jackets, bonnets, booties, afghans, blankets from knitting and crocheting section; underwear, boys’ shorts, girl skirts, from sewing section, to be shipped through...
British War Relief Society, distributed by Women's Voluntary Services. Miss Mathieson outlined directions for the making of the various garments, gave instructions as to how it should be done. Materials were donated, upon request, and when these gave out, more were obtained by many voluntary contributions. They all determined to be careful about accurate sizes, pleasant colors and color combinations in general, good looking clothes that would serve the cause of good morale as well as that of good health. With this premise they started work.

Word of the activities of this tiny group got around. Before many months, forty-one branches of "Handknits for the Children in Wales" had sprung up in various parts of the country, in towns like Kansas City, Missouri; Easton and Bangor in Pennsylvania; Cleveland, in Ohio; and many others. About three months ago, the little founder club in New York announced that it had just shipped its thousandth garment! What a record for these groups!

To celebrate, they staged a fashion show in the Parish House of a near-by church. The models were the children and neighbors of club members, children of Welsh, English, Scotch and Irish descent, whose parents had every reason to appreciate and understand

---

**AMERICAN, BRITISH, AND WELSH WOMEN ARE CO-O P E R A T IN G TO MAKE, SHIP, AND DISTRIBUTE WARM CLOTHING FOR REFUGEE CHILDREN NOW LIVING IN WALES**

the needs of those less fortunate youngsters from war devastated areas across the water, but at the same time so different, because they live in these United States of America. They took their jobs as models pretty seriously, as if truly they were aware of the cause they were serving. They tried on the sweaters and caps, and nice cozy dressing gowns, and paraded across the stage of the auditorium to do their part in these needy times. Note the rapt expressions on the faces of the children waiting their turn in the fashion parade, even though at their ages they could not possibly appreciate the part they were playing. Note the intense pose of the little girl in the role of the Statue of Liberty in the patriotic pageant that closed this amazing fashion show. Little does she realize!

To our minds the efforts and activities of this little group are all the more laudable because in all probability few people know about them, and therefore their reward is reaped in terms of personal satisfaction, not public acclaim—which somehow is fitting.

There is something more to it than this. These young women have undertaken something which will be of value all their lives. It has been said many times over by those who take the long view, and who are seeing beyond the present emergency, that in these United States of America we face today a new way of life. It is a way of life in which we shall have to be useful, both to ourselves and to the community, if we are to gain any real satisfaction. After this endeavor, these girls will know how to use their hands, to sew and knit and crochet for their own families and homes. But even more important, they will have learned what it means to subordinate their own individual interests in favor of the interests of the community as a whole. And after all, isn't that what every one of us means by the democratic way of life?
IRTUALLY every citizen of America today is aware of the magnitude of the job of harnessing the nation for defense. Among other things, he has seen great shipyards spring up along the coasts wherein is being built the great two-ocean Navy of these United States, the mightiest array of fighting craft in the world. Not the least of the problems faced by the Navy when it set forth on the tremendous job of quickly multiplying the nation's seapower was that of housing the married and enlisted personnel and civilian employees inevitably concentrated at base ports and shore stations. So it turned house builder, as well as ship builder, as a part of its Defense program, spending about $61,000,000 on the task.

Since April, 1940, it has completed approximately 17,500 so-called "low-cost housing units." The basic idea was not just to put up makeshift, passable places in which to house their people for the Emergency, but to build homes for American citizens who love beauty and convenience, homes that would be attractive, structurally sound, and would require a minimum of maintenance. If this personalized "Uncle Sam" had not acted, these people would have been in dire straits for living quarters in jammed base and shore-station cities. Sufficient houses at any price were unavailable and for those employees of the Navy whose pocket books are limited, decent houses would have been impossible. Roughly, the base pay of enlisted personnel who would be applicants for these homes ranges from $45 to $125 a month, plus quarters allowance, which brings it to around $80 to $160. Not much margin!

For these houses the Navy is building, Third Class Petty Officers and below pay $11, $13, or $15 for a one, two or three-bedroom house, respectively. Second Class Petty Officers and above, pay $21, $23.50, or $26. Civilian employees, whose rate of pay is higher, pay $25, $30, or $35, exclusive of utilities.

Do the wives of these bosun's mates, chief water tenders, firemen and so on feel that the Navy has succeeded in giving them "homes"? Let Mrs. Katherine Mills answer that question. Her husband is a water tender, first class. Their circumstances and station are typical of enlisted families whose men are the backbone of the fleet. They live at Benmorell, at Norfolk, Virginia, where the Navy's first low-cost housing units were built and proven feasible. This is her feeling:
"You can't know what this home means to us unless you could see some of the places we had to live after the Defense program started," she explained. "I was trying to resign myself to living in places where I had to share an inconvenient cubby-hole kitchen with two other families and sleep in a stuffy bedroom that had barely enough room for Jimmy's crib. . . . Then we came to Benmoreell and now we really have a home, with conveniences and privacy and all the things a woman wants!"

Then she took me from room to room, pointing out the features that make her particularly happy: spacious, airy rooms, adequate closet space, light plugs in every conceivable place a woman might want them, enamelled sink with double drain board, kitchen shelves and cabinets and a six-foot mechanical refrigerator, its enamel matching that of the gas range.

She showed me the neat, well-kept backyard with clothes drying in the bright sunshine, and the children, playing in the play lots constructed for them. The Navy builds for its youngsters, too . . . youngsters who may one day be the men who man the fleet, and the women who wait for their men to come home from the sea. That's home building by the Navy.

A great impersonal organization, the Navy? Not to the thousands of Mrs. Mills living in the new low-cost houses. Go to whichever Navy housing project you choose . . . on the Atlantic coast, the Gulf, the Pacific, or far flung island posts and you'll find the folk living there a happy lot, with their own places to live in—Americans with pride in their homes!
We call 'em "Colonial" homes but we mean new Colonials, not the original, constricted, small-windowed types from which our ancestors fought off Indians, shot themselves away from night air. America has taken its fine heritage of Colonial design, shaped it to fit today's living.

CALL them "Colonial" or call them "Contemporary," or call them both if you're one who must give things a tag, but three quarters of the fresh-faced new homes you see in every suburb and town across the country are a happy blend of both old and new in their design. In form, feature, and flavor they owe a bow of acknowledgment to the early houses of Colonial America but in essence they are anno Domini, 1943, with wirfing ways all their own. The delightful four-room home of Mr. and Mrs. Joseph Trachtman at Ridgefield, Conn., on this page is a good instance—you'd call it Colonial without batting an eye, but no original Colonial home had its central heating, plumbing, cross-ventilated rooms, insulated roof, wide, view-catching windows, electric luxury, open, practically-planned interior, outdoor living facilities. These are twentieth-century additions.

Just glance now at the house shown in the bottom, right-hand corner of the facing page—that's an actual Colonial house, the Jethro Coffin homestead built on Nantucket Island in 1686; its gabled form is still copied in new homes but its few, mean, diamond-paned windows would never give you the air and light you want—and the living arrangements its uncomfortable interior affords would send you screaming outdoors. No living in the 17th century and living today are two, very different matters and the same house doesn't fit them both. That's why we often have to
laugh up our sleeve at those purists who break their necks to do only “authentic” Colonial design. You can be sure the original Colonial builders were no such copy cats; they built what they needed and wanted with the materials and methods at hand. They achieved handsome, honest results and, logically enough, their principle still works—the best of today’s “Colonial” houses are those designed for present needs with big windows, functional planning, modern equipment, easy indoor-outdoor relation—homes obligated to original Colonial design only for general inspiration.

The Trachtman home consists of a generous rectangular living room giving onto a pleasant arched porch, a combination kitchen-dining room with a broad picture window for table and chairs, a heater room between living room and kitchen, and a bedroom, bath, and small bunk room. There’s provision for a future bedroom between house and garage, too. The house has no cellar, it’s of frame construction with white shingled walls and cedar shingled roof. In its snug, one-story size it resembles the early Cape Cod house and its arched porch and details could be traced to New England Colonial forebears but as a whole it’s truly a contemporary home, smaller but sounder in scheme, simpler but brighter in appearance than many “authentic” Colonial houses.

“Colonial heritage and what we have done with it!”

Here’s an original Colonial house, over 250 years old, but you’ll find the Trachtmans’ new “Colonial” more eye-taking and livable. The arched doorway in Dobbin’s old-time shed still furnishes inspiration for new porches and entrances.
After the early American colonies developed and their original precarious hold on the Eastern seaboard was secure, settlers began to push into the Middle West. Coming from New England, the South, and Middle Atlantic sections, they brought a variety of home-building ideas with them. In time, a number of fine homes went up, modeled after the types settlers had left behind. But, built for an agricultural, not a town life, most of the early homes were very rustic farm-house types, workaday schemes for hard-pressed folk with little time for fancy fixings.

Today, the farmhouse tradition bobs up again in the Midwest, but new ideas have revamped it. Mr. and Mrs. Felix D. Simon’s home in Highland Park, Illinois, has much of the aspect of the earlier houses—plain, clapboard walls, the simplest kind of gabled roofs broken by only two dormers, minimum trim for doors, windows, cornices, a general sparseness, almost stark air, a type of home whose good proportions and dignified air wear well with time, unstained by cloying ornament and froufrou. But it’s essentially very different from the old farmhouse; a garage is conveniently built in as part of the front, it’s all on one floor except for a maid’s room and bath handily located over the kitchen, there’s a bath for every bedroom, wide windows for ample sunlight and ventilation on two sides of every main room, and furnishings which rate 100% for comfort and usefulness—upholstered chairs and sofa which have it all over the unconscionably hard seats which typify the “authentic” Colonial piece.
Here's a soup that came to stay—Campbell's Cream of Mushroom! Folks find it so creamy-smooth, so appetizing, and so delightfully out-of-the-ordinary, they take to it at once... "What a grand party soup!" they're quick to say. They enjoy its flavor so much—find it so tempting and delicious, that before long they're having it regularly!

A few years ago most people were unfamiliar with cream of mushroom soup. That was natural, for it was seldom if ever served at home; it was a specialty of smart restaurants and clubs. Then came Campbell's Cream of Mushroom! And here and there a hostess, anxious to surprise her guests with something new and unusual, served it at a party.

"Why, it's delicious!" said people at once. It is! Campbell's makes it of extra-thick cream and fresh, young hothouse mushrooms, and point it up with gentle seasonings. There's rare mushroom flavor in every luxurious spoonful and tender slices of mushroom all through. No wonder so many guests exclaimed "We're going to have this, soon, at our house!"

Today, on kitchen shelves everywhere, you will find Campbell's Cream of Mushroom. As friend tells friend about it, as families ask to have it more and more, it becomes ever more popular. Try it—the party soup America now enjoys as a soup for every day!

Campbell's CREAM of MUSHROOM

Now, folks, I want You all to meet — A soup I'm sure You'll call a treat!

21 KINDS TO CHOOSE FROM—Tempting, nourishing soups sure to please family or guests.

Asparagus  Chicken  Consommé  Potato, Cream of (New)
Bean with bacon  Chicken Gumbo  Consommé  Scotch Broth
Beef  Chicken Noodle  Consommé  Tomato
Black Bean (New)  Clam Chowder  Consommé  Vegetarian Vegetable
Bouillon  Consommé  Consommé  Vegetable-Beef
Celery  Pepper Pot  Cream of Mushroom, Cream of Ox Tail
Chicken  Mock Turtle  Pea  Oyster
Convolvulus  Consommé  Pen  Tomato
Creole  Consommé  Pepper Pot  Vegetable
Cream of Mushroom  Consommé  Pepper Pot  Vegetable-Beef

DINNER PARTIES are off to a smooth bright start when the first course is Campbell's Cream of Mushroom.

FAMILY MEALS get a "life" when Campbell's Cream of Mushroom is included. It's a regular standby now.
Now next to last we come to the far West and show two California homes which have their roots in early New England. We could show dozens of excellent new “California Colonials” if we had space, because this state has done more than any other in redeveloping the Colonial house in terms of present-day living. With a continent between the original Eastern seacoast colonies and itself, California has been able to study Colonial styles objectively and with less inhibiting veneration. So they’ve borrowed entrance and window motifs, dormer ideas, porches, chimney designs, every kind of Eastern Colonial house detail and form, and reshaped them engagingly to their own needs and tastes. They’ve drawn on all the early Colonial styles, Cape Cod and block-house New England types (barn reds and all) New York and New Jersey Dutch Colonials, Pennsylvania stone farmhouses, brick Williamsburg types, Southern Colonials, and have introduced all kinds of new tricks and features—new color schemes, plant shelves, personable fireplaces, board and panel interiors, staircases, new trellis, fence, happy ways of allying house and garden more closely.

No innocuous posy snipping in a secluded garden for today's gardener. Low, flowering ground cover right at the sidewalk of Mr. and Mrs. Herbert G. Brenn's San Marino, Cal., home.

Gayer and bolder and brighter than its original Cape Cod antecedents is Mr. and Mrs. R. J. Allen's Palo Alto, Cal., home. Fine color and planting did the trick.
well as all sorts of new indoor
outdoor living arrangements.
The pictures across the top of
the two pages show the home of
a. and Mrs. Herbert G. Brenn in
Marino, California, and those
to the bottom are of Mr. and
R. J. Allen's home near Palo
Alto. They're two top-notch in-
stances of California's ability to
turn and recreate the feel and
spirit of early Colonial houses with-
out going dull, lifeless, and text-
bookish about it. First of all, they're
fashioned for comfortable, 1942
living with a practical plan, struc-
ture, fittings. Next, they've made
reliable use of pleasing color,
and carefully studied windows, doorways, chimneys, trim. Each shows the
brand of hawk-eye attention to detail which every first-rate home requires.
Finally, they've achieved the sparkle of really individual small homes with
distinctive personality and variety. No one could tag them as "authen-
tic" copies of 1776 models because they show too much life for that;
they've had their own way with wide, near-to-the-floor, air-admitting
windows, they've added porches and open terraces, generously tacked on
garage or a big, oversize chimney of varied style—in short, they've
devised their own patterns. And that's just about the approach the origi-
mal, Colonial house builders would have used so it's probably the reason
why these homes catch a similar spirit. It is just the opposite spirit from
those carbon-copy homes with the museum chill about them, the kind
with the sanctimonious and servile air that stress only, "this doorway is
an exact copy of an old Concord one" or "this beam was brought from an
18th century Virginia ruin;" in such homes the whole, essential life of
the house is sacrificed to a worship of relics or imitation of old methods.
The entrance door of the Brenn house leads from its
New England Colonial front porch to a center en-
trance hall; the dining room is at the left, a square,
bay-windowed library is at the back, and kitchen,
breakfast room, and service porch are in the rear left
corner. The living room occupies the whole one-story
side wing with the brick Williamsburg-type chimney
and has a wide, covered porch behind it. Two bed-
rooms and a bath take up the second floor and there's
a basement below stairs with additional space.
Although Mr. and Mrs. Allen's home looks only
one story high from the front, it has two full stories.
The plan is exceptionally convenient for the owners,
who share it with Mr. Allen's parents, because it
gives privacy and independence; each couple has sit-
ing room and bedroom quarters on their own floor.

A fear of night air made Colonials shut themselves in tight.
But today we crave fresh air and have put in wide windows
Mulling it over, it does seem odd that we've gone back to Colonial days for our new house ideas since we are the nation which has done most to develop the automobile, radio, airplane, and new building equipment which have largely transformed our way of life and created today's rip-roaring pace. But our widespread Colonial house vogue is comparatively new and comes after recent dallying with French, English, Spanish, and other house styles. We'd like to think that in going back to Colonial times for inspiration we're getting back to solid Early American ideals, seeking simplicity and relief from ostentation, frills and furbelows which are of little real use or purpose.

It isn't only New England that is turning to early Colonial themes. It's happening all over the country and down in Virginia we find perky new brick homes which derive from the first fine ones in the state. When Mr. and Mrs. Charles P. Carmichael decided to build their new home, they took themselves frequently to near-by Williamsburg, to look over the chimneys, windows, dormers, doors, and other details on the copies of 18th Century houses there. Their trips had a happy influence because the delightful red-brick home now sitting so serenely at the bend of a suburban Richmond, Va., road is one of the nicest small Williamsburg houses imaginable. It's built of old red brick, and materials, too, giving it an especially rich and ripened effect. It has the tall first-story windows (with smallish panes and no shutters), five high
skinny, front dormers of proper pedigree, an exceptionally well-wrought pair of chimneys, a neat and narrow front door with a high, stooped entrance, a carefully-detailed cornice. In fact, in its off-the-ground effect of high basement windows and its steep, sharply-pitched roof and tall chimneys, it has the whole flavor and feel of the Virginia house of Colonial times, a type which the comparatively recent rebuilding of Williamsburg, Va., has brought into considerable popular favor.

A first trip inside this house is surprising and eye opening to many persons. Seeing a front of one full story and a sloping roof, a front which looks like a small cottage, they are usually amazed to find so much space tucked away in-

The garden, Mrs. Carmichael's particular pride and joy, is at the back. She planned considerable open space for lawn and surrounded it on three sides with old-fashioned flowers. There are garden chairs to make it livable and a wonderful playhouse for the young lady of the family. It looked delightful, indeed, with its red roses in full bloom when some of The American Home editors visited it last May. Like the house itself, it represents a happy combination of old-time charm and practical, present-day livability.

What a wonderful polish
Bon Ami does give!

YOU'LL like the quick way Bon Ami makes your sink and bathtub shine with cleanliness. You'll be so glad to find it saves you rubbing and scrubbing ... actually polishes as it cleans!

And remember, too, Bon Ami is just as safe as it is quick and thorough! It's free from coarse grit and strong caustics! That's why it doesn't scratch and dull porcelain...why it doesn't roughen and redden hands. Start now to use Bon Ami for all your cleaning. See how quick, easy, and pleasant it is to use.

Bon Ami
makes cleaning quick, easy
We're not asking you to take our word that Modess is softer. We want you to listen, instead, to what thousands of women like yourself told us!

10,000 WOMEN ARE TELLING YOU!* More than 10,000 women all over the country were asked to feel two napkins and choose the softer. One was Modess—the other was the napkin they'd been buying. 3 out of every 4 voted Modess softer—softer than the napkin they had been buying.

SO SIT UP AND TAKE NOTICE! If you, too, are using another napkin, this verdict ought to startle you into trying Modess. Take a tip from these women. Get Modess next time you buy napkins. See for yourself if you've been missing out on extra comfort.

AND IF YOU DON'T AGREE— with millions of Modess fans that Modess is softer, more comfortable than any napkin you've ever used, just return the package insert slip to the Personal Products Corporation, Milltown, N. J., together with a letter stating your objections. We'll gladly refund your full purchase price.

3 out of every 4 voted Modess softer THAN THE NAPKIN THEY'VE BEEN BUYING

A TINY TOT Birthday Party

WHEN you're still in the first grade, small-size tables and chairs have an extra fascination, especially when found at home instead of at school. That's why we borrowed a low table and chairs from the children's library when we gave a birthday party for our small one. The children arrived at exactly three o'clock and first looked over, in, and moved the chairs, even the shyest having fun. Then, when I brought out crayons, paper, scissors, paste, and magazines, it was proved once more that most children love to be artists.

At 4:30, to fit in with early bedtime schedules, the table was cleared of all toys and drawing materials, and a bright paper tablecloth transformed it into a festive board. When the children came trooping in with stiff paper crowns they squealed with delight at the sight of so many balloons outside of a circus, "centerpiece" suspended from the chandelier to be safely out of reach. After they'd eaten a healthy but tempting supper of baked potatoes, peas, fruit salad, and birthday cake and ice cream, each child was given a balloon. They all wanted the red balloon with a Mickey Mouse face painted on it, but all went we...
**How to Give Your Children Three Delicious Ways**

Modern electric appliances can do everything but think. That, Madame Housewife, is strictly up to you. Here's how!

**RUTH E. KRUG**

1. **Care of Electric Mixer**
   - Do you keep your mixer on the cabinet for convenient use at all times?
   - Do you handle the beaters properly, by the stem, so as not to bend them?
   - Don't put the motor in water! Wipe it with a damp cloth.
   - Follow manufacturer's instructions carefully. Allow the motor to cool a short while if it starts to heat. Take hold of the stem when removing beaters from mixer to prevent bending, do likewise when putting them in. Wash them thoroughly in hot soapy water and rinse well after each use.

2. **Care of Electric Percolator**
   - Don't immerse in water as this will ruin the electrical unit. Don't forget to take valve apart if it is that kind. Don't ever let it boil dry. Wipe the outside surface with a damp cloth and polish with a dry towel. Don't neglect your electrical servants!!
   - Wash it correctly, with proper regard for electrical unit?

**Brer Rabbit New Orleans Molasses**
- Molasses gives children extra iron the way they love to get it—in appetizing foods.
- Scientific tests prove Brer Rabbit Molasses is second only to beef liver as a rich food source of available iron. 3 tablespoons of Brer Rabbit will supply about one-fifth of a child's minimum daily iron requirements.
- Brer Rabbit Molasses comes in two flavors—Green Label, a dark, full-flavored molasses; Gold Label, a light, mild-flavored molasses.

**FREE** Cook Book with over 100 ways to use molasses. Also pamphlet on children's iron needs.

![Brer Rabbit Ad](image-url)

**OH, BOY!**
- MOLASSES GINGERBREAD! BAKED WITH REAL MOLASSES!

**MR. MILK SHAKE... A BIG HIT WITH CHILDREN. JUST MIX ONE OR MORE TABLESPOONS BRER RABBIT MOLASSES WITH A GLASS OF MILK**

**MR. M-M-M!**
- MOLASSES COOKIES! I CAN HAVE ALL I WANT BECAUSE MOM SAYS THEY GIVE ME EXTRA IRON!

**OH, OH, OH! BRER RABBIT New Orleans Molasses gives children extra iron the way they love to get it—in appetizing foods.**
- Scientific tests prove Brer Rabbit Molasses is second only to beef liver as a rich food source of available iron. 3 tablespoons of Brer Rabbit will supply about one-third of a child's minimum daily iron requirements.
- Brer Rabbit Molasses comes in two flavors—Green Label, a dark, full-flavored molasses; Gold Label, a light, mild-flavored molasses.

---

**B** ill leaves for work in ten minutes and the coffee hasn't started to brew." Mary excitedly checks over the situation.

"Yes, it's plugged in, and there's water in it. What can the matter be? I'll just take this back and tell that clerk what I think."

So after Mary gets Bill off to work, grumpy without his coffee, she dresses herself and steams into town with her coffee pot tucked under her arm. She was very indignant when the clerk asked her how she cleaned her percolator. A reflection on her dish washing, huh?

"Why—I washed it thoroughly in hot soapy water and rinsed it several times. I know it was clean."

"You didn't immerse it in water though—did you?"

"Why of course, I told you! I washed it thoroughly."

"But my dear lady, that's the whole trouble. I'm not surprised your husband had to leave without his coffee this morning."

Whether you are a bride or an experienced housekeeper, you are doubtlessly faced every day with the task of keeping your many electrical home appliances in good order and looking shiny, as you want them to.

---

**The American Home, January, 1942**
You never miss the water 'til the pot burns dry!

Today, with most of the materials which go into their production on the priority list, they are even more valuable and you should do everything to prolong their life. We don't mean you shouldn't use them—on the contrary—you have them—why not? But we want you to give them excellent treatment. Knowing how to care for your various electrical household aids will save you the expense of replacement and repair. So often just a little foresight and caution will add materially to the life of your equipment.

For instance, we have wrapped the cord of our vacuum cleaner too tightly around the holders. Too much pressure will cause the wires to pull and fray at the socket, causing shorts and sparks.

In like manner there should be no strain on the flat iron cord when the iron is turned on. If you are constantly interrupted by dropper-inners, salesmen or the like, you have probably forgotten your iron and let it become overheated. This, too, may result in a short in the wire and your iron will no longer heat. If your iron becomes overheated—let it cool—but don't hurry it by dousing it in water.

Buffet warmers are easy to take care of. Be sure not to let any appliance in which water is required boil dry. The insert bowls can be washed like any dish. However, the same caution applies to the body. Don't immerse in water—clean with a wet cloth.

When meat has been browned in the crock and is hot, do not add cold liquids. Either cool cooker or heat liquids. You'd be careful with your best glassware—do likewise with your enamelware. Don't knock against hard surfaces if you want to do right by it.

You do appreciate the time and effort your electrical servants save you?

Empty bag often and remove fine dust. Follow manufacturer's directions for oiling. Don't pick up sharp objects such as safety pins, hair pins, etc. They may nick the fan and cause many other motor troubles. Adjust the nozzle to proper height, governed by the depth of the nap of the rug you are cleaning.

Avoid quick changes of temperature

When cooking in deep-well enamel cookers, turn switch to low as soon as food comes to boiling point. To prevent crazing, never immerse the hot cooker in cold water or set on extremely cold surface. Browned in cooker and is hot, do not add cold liquids. Either cool cooker or heat liquids. You'd be careful with your best glassware—do likewise with your enamelware. Don't knock against hard surfaces if you want to do right by it.

You never miss the water 'til the pot burns dry!

Today, with most of the materials which go into their production on the priority list, they are even more valuable and you should do everything to prolong their life. We don't mean you shouldn't use them—on the contrary—you have them—why not? But we want you to give them excellent treatment. Knowing how to care for your various electrical household aids will save you the expense of replacement and repair. So often just a little foresight and caution will add materially to the life of your equipment.

For instance, we have wrapped the cord of our vacuum cleaner too tightly around the holders. Too much pressure will cause the wires to pull and fray at the socket, causing shorts and sparks.

In like manner there should be no strain on the flat iron cord when the iron is turned on. If you are constantly interrupted by dropper-inners, salesmen or the like, you have probably forgotten your iron and let it become overheated. This, too, may result in a short in the wire and your iron will no longer heat. If your iron becomes overheated—let it cool—but don't hurry it by dousing it in water.

When meat has been browned in the crock and is hot, do not add cold liquids. Either cool cooker or heat liquids. You'd be careful with your best glassware—do likewise with your enamelware. Don't knock against hard surfaces if you want to do right by it.

You do appreciate the time and effort your electrical servants save you?

Empty bag often and remove fine dust. Follow manufacturer's directions for oiling. Don't pick up sharp objects such as safety pins, hair pins, etc. They may nick the fan and cause many other motor troubles. Adjust the nozzle to proper height, governed by the depth of the nap of the rug you are cleaning.

Avoid quick changes of temperature

When cooking in deep-well enamel cookers, turn switch to low as soon as food comes to boiling point. To prevent crazing, never immerse the hot cooker in cold water or set on extremely cold surface. Browned in cooker and is hot, do not add cold liquids. Either cool cooker or heat liquids. You'd be careful with your best glassware—do likewise with your enamelware. Don't knock against hard surfaces if you want to do right by it.

You do appreciate the time and effort your electrical servants save you?

Empty bag often and remove fine dust. Follow manufacturer's directions for oiling. Don't pick up sharp objects such as safety pins, hair pins, etc. They may nick the fan and cause many other motor troubles. Adjust the nozzle to proper height, governed by the depth of the nap of the rug you are cleaning.

Avoid quick changes of temperature

When cooking in deep-well enamel cookers, turn switch to low as soon as food comes to boiling point. To prevent crazing, never immerse the hot cooker in cold water or set on extremely cold surface. Browned in cooker and is hot, do not add cold liquids. Either cool cooker or heat liquids. You'd be careful with your best glassware—do likewise with your enamelware. Don't knock against hard surfaces if you want to do right by it.
If we'd merely described this trick, you wouldn't have believed it. Even with a photograph, you're skeptical. The only way you'll really believe that it can be done is to do it yourself!

Same way with Pacific Balanced Sheets. We can tell you till doomsday, by word and picture, that they're better. But the only way you'll really believe that they're better, and benefit by their extra advantages, is to try them yourself!

There's a very good reason why they are better. They're made on the principle of balance. Strength, whiteness, softness, smoothness and fineness are in perfect proportion. This means all-around satisfaction.

Pacific Balanced Sheets come in three weights: Pacific Truth, a fine, long-lasting muslin, balanced at 131 threads to the square inch; Pacific Heavy Muslin, exceptionally strong, balanced at 142 threads; Pacific Percale, exquisitely soft, smooth and fine, balanced at 182 threads.

On the opposite page there is a list of stores which carry Pacific Sheets. If a convenient store is not mentioned, write to Pacific Mills, 214 Church Street, New York, for the name of the nearest one.

**TO BALANCE THE FORK AND SPOON** Interlace tip of spoon with tines of fork, keeping the uppermost tine inside bowl of spoon. Slip end of match between first and second time. Lay matchstick on rim of glass, carefully balancing. (Not every spoon and fork will balance with each other; experiment.) Light match; when flame reaches rim of glass it will go out. Gently remove burnt part.

*THE PACIFIC FACBOOK* will help you choose the best Pacific Sheet for you. Attached to each one, it tells you all the facts you want to know with respect to Pacific Truth, Pacific Percale, Pacific Heavy Muslin: size, quality of fibre, type of weave, thread count, weight, finish, breaking strength, shrinkage. This really is an informative label!
Our solution for your problem
from
THE DECORATING STAFF OF THE AMERICAN HOME

Problem 1

Miss Mary Homes
The American Home
444 Madison Avenue
New York, New York.

Dear American Home,

In our new home I want colonial furnishings with particular accent on early New England. Will you help me with my color scheme, please?

My living room, 14 x 22', has North, East, and South exposures in a town that has extremely cold winters and cool summers. A fireplace is centered on the inside wall. I expect to have braided rugs on the floor. The furniture will be cherry and walnut, antique and contemporary. I have two lovely old vases of turquoise blue and a small marine painting of the same shade.

What would you suggest as rug colors? Walls? Curtains? Upholstery? Accessories? May I have ruffled curtains and draperies? Would oints be correct?

My dining room is connected by a small entrance hall. There are no doors, just archways. The hall and dining room will also have braided rugs. I have some old pewter and an amber fruit bowl of Sandwich glass as well as some majolica. I expect to have a cherry drop-leaf table and rush-bottom chairs. What would you suggest for this room? I want to keep my house informal.

I enjoy reading the American Home very much and an very important until the new issue comes out each month. I am especially excited by your 'Gumption Stories'. Thank you in advance for anything you may suggest.

Sincerely yours,

[Signature]

Cartagena, N. Y.
July 18, 1941.

Problem II

Dear American Home

I have a digging problem...
Here's a very brief idea of what happens when our staff takes over your particular tussle with what to do when, how, and where

It seems to be human nature to want to know what makes wheels go 'round, so we're taking you behind the scenes in our Decorating Department. What starts and keeps its wheels in motion is your response to that innocent little line at the bottom of the contents page: "Address decorating inquiries to Mary E. Monze." That opens the door to one of the biggest and most important parts of The American Home, which came into existence just to help you solve your decorating problems. Because we go into so many American homes, we've come to have a pretty comprehensive knowledge of problems that exist. We know first hand about those old-fashioned high radiators that spoil views and draperies. We've tussled with those orphaned windows that satisfied some strange and hidden yearning in the hearts of 19th century builders. We've kept tabs on the new homes, too. Years ago, when The American Home first set up shop, a handful of letters began drifting in each week, asking about ideas that had been published and how they might be adapted to each individual problem. Now, literally hundreds of letters pour in every month with questions ranging from "Shall I use pleats or ruffles on my slip covers" to "We are moving from a two-room apartment into a twelve-room house, what would you suggest for color schemes, furniture, etc." So Mrs. Monze and her staff get to work.

This service over a period of years has become much more tangible. Now, instead of just a written description of color scheme, or drapery material, actual swatches and samples are sent; scale floor plans for furniture arrangement are drawn to your specification. We send you manufacturers' names and material numbers so you and your merchant will know what you're asking for if he hasn't the merchandise you want on his shelf and has to order it for you directly.

PROBLEM I. Let's take a complete actual case history of a "Customer:" On page 28 is a copy of Mrs. C's letter which started our Decorating Department going on her problem. From it they learned the furniture on hand and planned for, the fact that Mrs. C wished to keep her house informal and Colonial in Mrs. Monze looks over the results of the job
Can't Keep Grandma In Her Chair

She's as Lively as a Youngster—Now her Backache is better

Many sufferers relieve nagging backache quickly, once they discover that the real name of their trouble may be tired kidneys, the filers are Nature’s chief way of taking the excess acids and waste out of the body. Get Doan's Pills and help most people pass about 3 quarts a day.

When disease has worked over the kidneys, poisonous matter remains in your blood. It may cause nagging backache, rheumatism, aching under the eyes, swelling, puffiness under the eyes, or 5.27. __ Buraoo'e SooS eolofl Prao. (Cyrus Clark's #821K) Midus.) Use the same print for the slip cover on a wing chair if there are not more than two windows in the room. If so, use a self-patterned cushion, such as Schumacher #4705, nor is such a room quite complete without a pair of comfortable chairs that would be very grand in beige and mahogany check, Schumacher #42514. Maybe you're going to have a barrel chair, too, in which case we would suggest a Louisville Textile coral-rose homespun #2816. That should make a very lovely living room for your new house. Now for the dining room: We think the walls should be covered with this lovely Chinese paper made by Brige Company. Use the olive. Chinese yellow on an off-white background should be stunning with the things you have described. Paint the ceiling and woodwork the darker blue of the paper. For draperies, you could use gold linen or glazed chintz (linen Sundour's #2001) and how about this yellow-gold and blue check for chair pads? (Cohn Hall Marx #303-202.) We feel that brown would be monotonous and you'd like them better if you used them in the living room only. Use hooked rugs in the hall and dining room although a plain broadloom would best complement the dining room paper. Add a rare old sideboard, open cupboard, and one or two serving tables to your cherry drop-leaf and rush-bottom chairs for a charming room where you'll enjoy eating.

Now you must certainly have draped curtains and draperies at the windows if you wish, without stepping on Mrs. Grundy's toes in the least! As for accessories, they are really up to the individual taste. Characteristic pieces for such a home as you wish to create would be an old mantel clock, figures, Staffordshire dogs, trays, etc. And you can't go wrong ever with pieces of choice glass, china, brass, copper, or pewter with Colonial.

PROBLEM II. This lady had the distressing problem of two different-size windows, one of the usual type, a smaller one with no casing and set close to the wall, the other a sort of if-thy-right-hand-offend-thee-cut-it-off idea, is to hang the

Shredder Buying

YOU can't just go out and buy a can of this, a jar of that, and two pounds of something else. Not with today's food prices and problems. You need an expert's knowledge about how your food dollars can make the most of themselves. So we've started a series of booklets on "Shredder Buying" which will be added to monthly.

I. Staples
A check list of usual and unusual ones. . . how to buy . . . flavoring extracts

II. Canned Foods
Sizes and capacity . . . meaning of labels . . . adequate diet with canned foods

III. Meats
How to judge quality . . . nutritive value . . . cheaper cuts . . . supply and demand and its effect on current prices of meat

6 CENTS EACH

The American Home Service Booklets 251 Fourth Avenue, New York City

BUY
UNITED STATES DEFENSE BONDS AND STAMPS

If you cannot buy a Savings Bond, you can do your bit by buying Defense Savings Stamps—on sale everywhere.
In denominations of 10 cents, 25 cents, 50 cents, $1 and $5. These are within everyone's reach—boys and girls, housewives, young workers, clerks, soldiers and sailors. They do not earn interest, but each stamp buyer, with the purchase of his first stamp, receives an album in which to save stamps. The completed album can be exchanged for an interest-bearing UNITED STATES Defense SAVINGS BOND.

AN $18.75 BOND WILL BE WORTH $25.00 IN 10 YEARS

The American Home, January, 1942
S EVEN years ago I, apartment bred and habituated, got married. The next four years, toiled by my wife, I haunted more empty houses than a ghost, for, though I was content to lie abed while the janitor built the fire, shoveled snow, mowed the lawn or fixed the leaky faucet, her heart was set on a house. I argued like a reasonable man, advancing so many sound, unanswerable arguments that I don't yet understand why I now own one. All I know is that, after those four years, she wheedled me into a duplex and then, after a year of softening, into a rented house. And early in 1940 I signed away the next twenty years of my life for a few sticks of lumber and a 90 by 100 foot lot, mostly weeds, out in the suburbs.

Two years in rented places had made fixing faucets and shoveling snow natural and necessary. But the worst was to come. One day I happened to notice the roughly plowed back yard. The weeds and debris seemed to dare me to come out and clean them up. I did, and even leveled off the ground. Then my wife suggested innocently, "Why don't you put in a lawn?" Why not? Grass is pretty. Two days later the seed was sown. Came winds and birds and I fluttered about like an ancientest of miracles, green apparatus.

So no need to waste one's own time messing around with them. Just a little bed here behind the house... I attacked a space three feet by twenty while the lady next door watched me, laughed like crazy, and finally came over and showed me how... Several days later I was feeling almost as lively as I had before I touched the space, but, "No more for me," I said—thinking I meant it. Then a friend lent me some seed catalogues and a garden book and the next week end, stopping in at a seed store, I found row upon row of beautiful little packets. Four hours later I returned to this world with a dazed look and five dollars' worth of flower seeds. When I had filled all the south window sills with boxes of soil (plus some blobs of mud and pools of water), my wife objected mildly until I explained how I was doing it all for her—and the house. Ha! Meantime, I began to plan, drawing pictures to show exactly where each plant was to go. One day when driving past a nursery, I stopped, got out, and discovered that nurserymen are the nicest people to do business with... A week later, the yard was full of young trees and shrubs, and I had resumed digging. Soon strange tools began to appear in the garage, and bags of fertilizer. I had read that the end of April is the time to sow seed of annuals, but about then it rained and blew and I guess I must have been a little crazy; I remember one night when the wind stopped I woke my wife and asked her if she would hold a flashlight while I got those seeds into the ground. Finally they were planted and before long my seedlings proved too many for the beds I had prepared, so for a month I was busy digging up more of the yard. My friends had laughed when I began to garden, but when everything was lovelyness and the morning glories along the fence were a sheet of blue, they gasped with surprise. (But then, so did I.) All in all I grew over a hundred varieties of flowers the first year; now I have more, mostly perennials, and four dozen hybrid tea roses. One side of the yard is still grass. My wife sees me occasionally when I am working at the house. She can sit harmlessly and stare and wonder. After all, it was not I who wanted a house... Say, do you know of any bargains in farms?

Sincerely, 

James Freedman

THE AMERICAN HOME, JANUARY, 1942
BILLIE, OUR SMALL WHITE PUPPY

The sole purpose of your tooth powder is to aid in cleaning the teeth. You have only to try brushing your teeth with Baking Soda, Arm & Hammer or Cow Brand, to prove to your complete satisfaction that it is an effective tooth cleanser—that it aids also in brightening teeth to their natural color.

It is good to know that such a dependable tooth cleanser is everywhere available at such a low cost—just a few cents a package, in fact, at your grocer's.

Arm & Hammer Baking Soda and Cow Brand Baking Soda are acceptable to the American Dental Association Council.

TO CURE THE CAR-CHASING HABIT

I WAS one of those unfortunate children who never had a dog. My doting mother denied me one because she disliked them as a result of experiences with house dogs which, like spoiled children, were a nuisance to everyone but the doting mistresses; her opinion of badly-brought-up pets never allowed for well-mannered ones. Also, she was afraid of the possibilities of rabies—that was before the days of the Pasteur treatment. Other pets I had and loved—rabbits, kittens, chickens, a donkey—but they were not the same, and until after I was married, I missed something from life. Looking back, 1 think I found my first dog, every bit as much trouble, responsibility, and care as my first baby. But both gave me deep and abiding satisfaction, although the dog ownership ended in tragedy when, the Navy sending my husband to Panama, we made the mistake of taking the dog with us. The heat so affected him that he had to be shot and it so distressed us that it was not until my children were five and three years old that we decided to let them have a dog, and told my mother of our decision.

Her surprising reply, by express, was one small, fluffy white puppy with a black head. Our intention had been to get a purebred, but once the children saw and held in their arms that winsome bit of dogdom, the choice was no longer ours. Soon all our hearts were won and any concern over doubtful blood lines was obliterated. "Billdie," as Laura called him, was showered with love and attention. But as we do not believe in spoiling either small children or small dogs, we began at once to teach him to behave—and found him a apt and eager pupil.

Due perhaps to his mixed ancestry, he started out to be snappy, but I cured that tendency, never to return, in three days. I watched him very closely in his play with the children and immediately punished any attempt to snap with a sharp slap across his mouth. These were the only times I slapped him, for hitting a dog with the hand makes him shy off when, later, you start to pet him; but that situation required quick action. In all other cases a folded newspaper, that makes a noise but does not hurt too much and cannot do any injury, proves excellent. Patience and perseverance helped him acquire other good habits, such as sitting quietly at the door when he wanted to get out or come in; overcoming a desire to jump up on us; keeping off the furniture, and, of course, thorough housebreaking. It took reasoning and the old trick of stepping on his hind toes to get him to express his affection merely with his tail and by running circles around us. The furniture problem called for spankings with the newspaper every time the offense occurred, as did the housebreaking, though the real secret of success there was constant supervision, my son doing a lot of it with little sister as an interested audience.

In about three weeks we had turned our little menace into a model of propriety and, though those weeks seemed like ages to us, they were—as anyone who has brought up a puppy will agree—a trial that must be endured if one is to enjoy a dog as a house pet.

The American Home, January, 1942
As Billdie matured we found no cause to be ashamed of our mongrel. Good health, due to proper feeding and worming, made his coat silky, his eyes bright. He had sense, used it, became a little dog of intelligence and poise as a result of training, if not of breeding. There were difficult situations. The boy next door teased Charles about Billdie's doubtful antecedents and a fight resulted in which Son came off the grinning victor despite a bloody nose. We laughed off the slur and made a jingle which the children learned and would rattle off if a playmate raised the question: "Don't call him a mut or the family has fits. We'd all much prefer you'd say, 'Almost a Spitz!'" This amused them and the other children, prevented many a fight, and taught my children the important fact that, if you cannot be teased, folks will soon quit trying to tease you. The joy of owning this little dog has

This, William Cary Duncan says in his eminently practical, sensible, readable book, "Dog Training Made Easy," is the correct way to housebreak. These sketches from it are reproduced by permission of the publishers, Little, Brown & Co.

given my children immeasurable pleasure and taught them many valuable lessons among which I place first the shouldering of responsibility. As a playmate Billdie gave them happiness and rendered me the service of encouraging them to play out of doors. Thus, in various ways, I combined the training of my children with that of their dog until I myself hardly knew where the dividing line should be drawn. But in my mind it all adds up to one conclusion: If you have children, let them have a dog. Then, having done that, see that the dog is properly trained and see that they have a real part in the training.

"Mom says NOW'S THE TIME TO MIND YOUR P's AND Q's!"

Look ahead-buy PEQUOTS at the WHITE SALES!

NOW'S THE TIME to think of lasting value when you buy. So mind your P's and Q's at the White Sales.

Insist on Pequot Sheets—because Pequots wear. They are probably the greatest combination of durability and beauty that ever went into a sheet value. We sincerely believe that Pequots will outlast any sheet on the market, under the same conditions of wear. Every Pequot Super-Service Sheet bears a guarantee that it exceeds U.S. Government standards...every Pequot is an investment in years of wear.

So keep an eye out for White Sales. Restock your sheet supply with Pequot Super-Service and (for luxury) Pequot Percales. PEQUOT MILLS, SALEM, MASS.

Photographs by the author.

THE AMERICAN HOME, JANUARY, 1942

PEQUOT SHEETS

PEQUOT...AN INDIAN NAME PRONOUNCED PEE-KWAT
Very good things can come of eavesdropping. That's how I learned that some of us who have no children fail to provide amusement for our friends' children when they come to call. It was in a ladies lounge that I heard one woman telling another she wouldn't go visiting at so-and-so's because little Janie got in trouble just through plain boredom. There was nothing for the child to play with—except valuable accessories that should have been put out of reach.

Our campaign to make our house a less forbidding place to youngsters and their parents started with Mark, aged sixteen months, who was incredibly destructive at yanking lamps from tables. At home he was turned loose in a corner of the kitchen that had been fenced off to make a roomy play pen, and I decided to provide a similar play area for him at our house. A second-hand play pen cost $7.50, and it took only a few hours to tighten the bars and apply a coat of varnish (2). For playthings I filled an empty coffee tin with spools (3 and 4). Then I bought a few balls with rubber strings that could be tied to the sides of the pen (5), and between the spools and the balls Mark was blissfully content for as long as an hour at a time.

Barbara and Peter were more of a problem—two and three years old, and I wouldn't have risked their reactions to a suggestion that they get in the “nice pen.” They'd want honest-to-goodness entertainment, so I picked up a wooden box that could be stored in a corner of the coat closet. Then I went to the five and dime and bought kindergarten scissors, a book of paper dolls, a box of crayons, a drawing book. I also purchased a set of toy dishes so that she could move her table and chair over on the tiled hearth where spilling wouldn't be a problem, and have her own cambric lea (10). No longer was our tea-drinking interrupted by requests for “just one more taste, Mamma, just one more taste.” Those few simple things kept Deborah divinely contented, and I realized guiltily that she had been restless before because she was bored—bored to death.

As you see, one point of all this is that it really involves very little expense for quite wonderful results. I don't know whether it's worse to have your friends stay away because they can't bring their children or come and bring them and have a miserable time trying to keep them happy or at least satisfied, but either choice is merely a lesser of two evils. Seems to me it's much smarter to solve the problem and be a social success with the younger generation! It's fun, too, once you get started matching your wits against...
Johnny’s, aged two years, and finally realizing that you’ve won out. Just last week I had another reason to be glad of my eavesdropping. My husband’s “big boss” was in town—with his wife and child—and one afternoon they came to call. As they were leaving (11), Mrs. Richards said, “I’ve had a very pleasant time, and so has Janet, because you had some toys for her. Frankly, I almost declined your invitation when I learned you had no children. I’ve made calls with Janet many times before that weren’t exactly a success, but this afternoon—well, I’m so very happy that I accepted.” Don’t think my husband and I weren’t just as happy!

Letters by the hundreds (yes, hundreds!) are coming in from mothers telling how excited they are about the new Gerber’s Strained Oatmeal. Most babies apparently take to it with gusto—a feature mothers seem to appreciate quite as much as the labor-saving angle. I must say this checks with my own experience with Dan, Jr., my youngest, whose picture you’ll find at the bottom of the page.

When babies can be choosers

You and baby both will really appreciate the luxury of choosing from three tasty Gerber Cereals—all dietitians’ cereals developed specially for babies. Gerber’s Strained Oatmeal is that mealtime blessing—a babies’ oatmeal you serve right from the box. Simply add milk or formula. Gerber’s Cereal Food is a wheat-and-wheat-germ cereal of the same completely cooked, ready-to-serve type. Especially tasty...Gerber’s Cooked-in-Milk Cereal adds extra calcium and phosphorus to the diet. This one comes in the handy-size strained food cans.
Vinter vacations don't have to be plush. If the budget says no to a family trek to Sun Valley, make the most of what you CAN have. Try one of your state or national parks, or proposition the local community club on a winter sports program.

D. PRYSE-JONES

TO MOST of us the family summer vacation is as much an American tradition as Thanksgiving. Every summer millions of American families pile into their cars, trains or buses, and take off for mountains, seashore, or grandpa's farm. Our destinations may vary according to our budgets, but the aim of all of us is the same—to have a good time together. But the winter vacation is something else again—something to be yearned over in the rotogravures and travel folders, but definitely not for us. The budget cringes at the mere thought of a trek to Sun Valley or Hanover.

Well, we've got the summer vacation pared down to fit the most exacting budget—what about the winter one? After all, it's no more necessary to go to the Laurentians to enjoy winter sports than it is to spend our two weeks in Newport or Narragansett in summer. And more and more we're getting co-operation and encouragement in that belief.

The Federal Government is co-operating, for instance, by keeping open a goodly number of our national parks for winter sports enthusiasts. If you are near by, or if you have plenty of time, you can give the family a whirl at Yellowstone, Crater Lake, Yosemite, Rock Mount, or Mt. Rainier, where there are skating, skiing, or just plain belly-whopping.

States and cities are doing their bit, too. In the East there are Bear Mountain, which teems with New Yorkers every week-end during the season, and Mt. Greylock, a mecca for winter sports enthusiasts in Massachusetts. The City of Los Angeles, as far back as 1914, was a pioneer in establishing recreation facilities in nearby mountain camps and now operates three of same. Open in winter as well as in summer, they give Californians a taste of wintry weather only a few hours' distance from the city. The camps, where all winter sports may be indulged in, are complete with lodges, providing meals and rooms for the guests, and cabins for those who prefer to do their own housekeeping. Other cities on the West Coast—San Francisco, Berkeley, Sacramento, and Seattle—have followed suit and are carrying out similar projects for the pleasure and better health of their appreciative citizens.

If you can't wangle the time or wherewithal for a family expedition to one of these spots, don't just give up and decide to spend the winter hovering over the radiator, envious your more fortunate brethren. Capitalize on what you have at hand. Horner's Pond is still just as good for skating as it was when you were in grammar school, and Mansion's Hill given proper encouragement, may develop into a prime ski or bob-sled run. Proposition your local community organization, or organize your own community club into a snow-shoveling brigade to keep the local pond in A1 condition. Persuade your neighbor to flood his tennis court, for everyone's benefit. Get your skates and sled out of the attic and sharpen them; wax your skis and get out and join the kids in their winter fun. Your ankles may wobble at first, but you'll come back healthy and glowing and, best of all, better acquainted with your family.
In
HAWAII
they like to
serve it this way!

A NOTED HONOLULU HOSTESS
SPONSORS THESE DISHES MADE WITH
LIBBY'S HAWAIIAN PINEAPPLE

Hawaii! Lovely land of sea and sunshine where nature smiles the year around. As characteristically Hawaiian as a flower lei is ripe golden pineapple, "king of fruits."

Honolulu Grill
Drain Libby's Pineapple, sprinkle with brown sugar, put 2 Libby's Vienna Sausages through center. Baste with pineapple syrup. Fill broiled mushroom caps with cooked, seasoned, buttered rice mixed with sliced stuffed olives. Broil mushrooms and pineapple about 5 min. or until lightly browned. In Libby's you get the captivating flavor of Hawaiian pineapple at its finest, for Libby's is actually sun-ripened on the plants. Too, Libby's are selected sizes.

Another alluring and unusual pineapple dish that Mrs. Brown serves in her charming home in Honolulu is Awapuhi Cake. To make it, spread squares of moist dark gingerbread with whipped cream and top with well drained Libby's Crushed Pineapple. Because Libby's Pineapple is fully plant-ripened in the Islands, it has the true Hawaiian flavor — rich and tangy, marvelously delicious.

The lanai, or verandah, is a center of living in Hawaiian homes. Mrs. George I. Brown, Jr., well-known Honolulu hostess, entertaining on her lanai serves as a delicious main dish Honolulu Grill. Says Mrs. Brown: "Libby's Pineapple, field-ripened right here in Hawaii, is perfect for this dish. I know you'll enjoy its marvelous flavor."
MAYBE you are very good at thinking up surprises and giving parties with original ideas and fancy place cards. Maybe so—but don’t try one on the college crowd! Even the freshmen and sophomores have definite ideas, none of which runs to elegant gay nineties food, elaborate table settings, and activities scheduled for the whole evening. We canvassed a great flock of college students, from Stanford to Wellesley via Northwestern and thereabouts. There’s a specialty recipe from each college, but nearly all agree on how to give the party: make it buffet style and very informal, have plenty of what they consider “regular” food (hamburgers, etc.), and leave them alone to play their records and games, and get into fine philosophical discussions, no matter what. Briefly, not one was of an experimental turn of mind when it came to parties. They had ideas which they knew would work.

With our Junior at Yale, we used a blue crepe paper tablecloth. Pennants from all the colleges represented, and a few extras thrown in for good measure, were our only decorations, except for the food, a waffle iron, and a neat array of plates and other necessities. Nothing to clutter things up and get in the way of the head waffle-maker and hamburger expert. Even the dining room furniture was slightly pushed aside to make way for youth—the table against one wall, and the chairs scattered against the others. Everything was ready for a college-style party. The crowd arrived, in groups of two or four, right on time, too, for the word had gone round that this would be a “regular” party, every bit planned according to their own standards of fun. After a few words of greeting and forth, in they trooped to the dining room.

From Northwestern, where beef is beef and appetites lusty, came the barbecued hamburgers, resting between golden-brown waffles such as have been served at the University of Virginia for a hundred years. Minced onions in mustard butter, special from Ohio, add what you might call personality. Other “main course” choice was another old favorite but done in a new way—hot dogs, first anointed with tangy horseradish butter as made by a Smith girl, then wrapped in Yankee pancakes out of an old Wellesley cook book. Notre Dame’s caraway seed flavored pickles are as green as any Irishman could wish; and the Harvard beets are a nice zippy touch, too. Vassar potato chips and Stanford cole slaw help hold the kids until dessert, a beautiful Princeton orange cake. Through it all, many cokes, All American favorite, we guess, are downed.

The college crowd knows what it wants—mainly “regular” food like big hamburgers, and stacks of favorite records so that they can dance later on.
Yes, here is something very special in peas. In looks — in flavor, too.

No oversize starchy peas, you'll notice. No tasteless, immature fellows either.

But all the "middle sizes" — and only the best of these. Enough of the less-developed sweeter sizes to balance the hearty richness of the larger — their subtle flavor blended as Nature blends them.

That's why they taste so really delicious — why it pays to ask for this special pack by name — Del Monte Early Garden Peas.

With "potluck" dishes — you'll appreciate the distinctive flavor of Del Monte Early Garden Peas most. The family will go whole-heartedly for their garden-goodness with cold meat, hash or meat loaf.

When you taste these Del Monte Peas in this winter salad, you'll know Del Monte's a master farmer. Notice how thin and delicate the skins are. Another sure sign of fine peas, packed fresh and fast.

Healthful, too! Canned peas are recognized as a valuable source of many of the essential vitamins, including A, B, C, riboflavin and the antipellagra factor. Higher in protein, too, than most vegetables, and with the added value of minerals important in your daily diet.
How to give a little dinner party for $1, or why we believe in miracles! The food
is good and easy to prepare, tables look fancy but stay on the simple side of budget.

**This month**

**We KNOW** exactly how you'll feel come January 2nd because we've had the
same kind of trouble. Thin pocketbook, fat pile of bills, and great desire to
break the post-holiday letdown with a nice gay party or two. So we did
something—something super Hollywood terrific—about it. We planned two
dinner parties, food for each costing $1, the table decorations staying strictly away from
lovely expensive flowers, and the china and so forth being well within the economic
situation, too. Above you see them in full glory, with the host, hostess, and guests.

The one at the top of the page is bright, festive, and maybe a little wacky in the table
decoration of calico and gingham "flowers" made of scraps from our sewing basket
attached to pencils via colored rubber bands. These we stood up in regular little flower
holders, lined up against the wall with dark-green paper leaves to camouflage the bases.
Plain white pottery is nice against the blue cloth with gypsyish-colored stripes. The food

---

Table at top of page:
Franciscan Ware pottery, Fostoria glassware at Altman's, New
York. Wallace sterling flatware. Cloth, McCutcheon's, New York

Table at bottom of page:
Heinz glassware. Serving china, and organdy cloth at Altman's
in New York. Towle sterling silver flatware, Ferguson tea wagem
is good, healthy, cheap, and very easy to make, a combination
you don't come across every day in the week. Men, as well as
women, love the lima bean and corned beef casserole (one mur­
mured that it reminded him of chili but was better), and the
gingerbread topped off with coconut is a sure-fire favorite.
And here's an important point straight from the shoulder of
one who is not a home economist: we actually gave the party,
and cooked the food almost with both hands behind the back,
and it was a roaring success. Our procedure was to set table and
put all ingredients in casserole or whatever, then retire to loll in
the tub and get beautiful, pop things into the oven just after the
guests arrived, and then enjoy our party for about 40 minutes
while everything cooked itself. A very fine system, we say.
Elegant enough for the boss and his wife, but still on the simple
side of the budget, was our idea in the second table, a pretty
picture in green, chartreuse, yellow, and white. On a dainty
organdy cloth are equally dainty flowered dishes (when we found

F. M. Demarest
Recipe printed on back of each photograph
• corned beef with lima beans ("quickie")

Preparation time: 30 min.

2 tsp salt
1/2 tsp salt
1/4 tsp pepper
1/4 cup sugar
1/4 tsp mustard
1 can (10 1/2 oz.) tomato purée

SPRINKLE salt over beans and arrange them in alternate layers with the corned beef and onions in a well-oiled baking dish. Melt butter, blend in flour, seasonings, and milk. Stir until thickened. Add mustard and tomato purée. Pour over contents of baking dish and bake in moderate oven (350°F.), 30 min. Serves 6-8.

Recipe submitted by
JEANNETTE HINDMAN
Tested in
THE AMERICAN HOME KITCHEN

• spinach ring with pimiento eggs

Preparation time: 40 min.

1 can (no. 2) spinach
1 tsp salt
2 tsp. onion, chopped
1 tsp. Worcestershire sauce
1 pt. bread crumbs

C O M B I N E all of the ingredients, pour into well-greased ring molds and bake in a moderate oven (350°F.) for 20 minutes. Unmold on platter and fill center with pimiento eggs.

pimiento eggs

1 cup creamed cottage cheese
1 tsp salt
1 can (4 oz.) pimiento, chopped
1/2 cup white sauce
Liquor from canned pimientos
Combine cheese, pimiento and liquor and let stand while remainder of recipe is being prepared. Slice eggs. Mix white sauce and cheese mixture together and fold in eggs. Heat in double boiler and serve piping hot. Makes 8 rings—serves 4.

Recipe submitted by
JEANNETTE HINDMAN
Tested in
THE AMERICAN HOME KITCHEN

• caramel raisin pudding

Preparation time: 35 min.

1 tsp salt
1/4 tsp sugar
1/4 tsp sweet milk
topping:
1/4 cup brown sugar
1 tbsp. butter
2 cups boiling water

SIFT flour, sugar, baking powder, and salt together and stir in the raisins and milk. Pour this batter into a well-greased deep casserole. Mix brown sugar, butter, and water together. Pour over batter and bake 40 to 45 min. in a moderate oven (375°F.). Be sure to use a deep casserole to keep sugar from bubbling over. Serve either warm or cold. Serves 8. 275 cal. per serving. *Costs 65c

Recipe submitted by
MRS. CORNELIA GREEN
Tested in
THE AMERICAN HOME KITCHEN

• coconut gingerbread

Preparation time: 47 min.

1 box prepared gingerbread mix
1 cup grated coconut (reserve 1/4 cup)
2 tsp. melted butter
4 tbsp. powdered sugar

Prepare mix as directed on carton, adding a little extra sugar to taste. Stir in 1/4 cup coconut. Pour into well-greased cake tin and bake in moderate oven (350°F.) for 40 minutes. When removed from pan, brush gingerbread with melted butter, dust with powdered sugar and sprinkle with remaining 1/4 cup coconut. Cut into 2 1/2" pieces and serve slightly warm. Serves 8-12. 590 cal. per serving. *Costs 54c

Recipe submitted by
FLORA HARRIS
Tested in
THE AMERICAN HOME KITCHEN

YOU can give a little dinner party without a maid and with great style, if you simply keep your wits about you and follow the simple rules shown here. There are a few tricks, of course, like choosing a menu you're sure you can handle and setting the table with a real party air, but there's nothing hard about it. To prove the point, we had one of our staff, who's freshly married and therefore far from them a complete set was selling for about $15). We used very tall yellow tapers in tiny glass candlesticks and—our coup of the month—stuck just a few yellow pompons around the bases. Thereby spending very small sum on flowers, but at same time making very fetching effect.

We can say a piece about the food for this table, too. How to make apple and celery salad probably is something you picked up at the age of thirteen, and there's nothing complicated about baking potatoes, either. It looks more original to have eight little spinach rings instead of one big one, but it's not absolutely necessary. The sauce of chopped pimientos and hard-cooked eggs is a pretty pinkish color, and flavored to beat the band—or the spinach! You then go into caramel and raisin pudding, a filling dessert that's good and sweet, too, just what you and your guests want after a dinner slightly on the dainty and healthy side. Coffee is served in the living room with the hostess a pretty picture as she pours, and her husband helpful about passing the cups.

Etiquette of Serving a COMPANY DINNER WITHOUT MAID

1. Hostess sets table—silver, goblets, butter plates

Colorful and appetizing and just the thing for an informal dinner. It's easy. You can give a little dinner party without a maid and with great style, if you simply keep your wits about you and follow the simple rules shown here. There are a few tricks, of course, like choosing a menu you're sure you can handle and setting the table with a real party air, but there's nothing hard about it. To prove the point, we had one of our staff, who's freshly married and therefore far from

Additional menu printed on reverse side

Photograph printed on back of each recipe
* Based on October, 1941, New York City prices
an old hand at juggling water goblets and dessert plates, go through the whole procedure. She did very nicely, we’re pleased to report, and expects to have one of her husband’s “superiors” over soon—to the same dinner, for she knows that it works and that she can easily handle it.

If your dining table is quite small, you’ll find a tea wagon or table a great convenience. You will also find that an oven dish solves a lot of problems because once you get it in the oven you can relax—it will stay hot indefinitely and look nice when you bring it in, and nearly everyone likes such a concoction. And remember that the main difference between a party and “just another couple in for dinner” is in the hostess’ attitude. To make yours party style, set a pretty table (20’ worth of yellow poms and four tall yellow tapers in a row did the trick for us) and act like a lady of leisure whose only concern in life is that her guests enjoy themselves. Don’t worry (out loud, anyway) about the food, children or anything.

4. Hostess first removes dinner, salad plate of woman guest, then takes all but goblets and dessert silver. Wheels out to the kitchen

5. Host puts his salad and butter plate on tea wagon, to make more room on the small dining table. Serves woman guest on right first

6. Or, if you have no tea wagon (or small table), you may bring in “served” desserts. First, the woman guest, then man, host, self

7. Coffee in the living room is pleasant and sociable. Hostess pours, asks guests about cream, sugar. Host hands cups to guests

LEAFLETS TO HELP YOU
Four $1 dinners (3c)
Holiday Punches (5c)
Games To Keep Things Going (3c)
Vitamin Parade (5c)
Shrewder Buying Series (each 6c)
1. Staples
2. Canned Goods
3. Meats
Dept. FJ, The American Home
444 Madison Ave., New York City

THESE WOMEN WHO BAKE those luscious, picture-book cakes so feathery-light, so fine-textured—cakes that walk away with all the praise and the prizes... how do they get ‘em that good! “Why don’t my cakes turn out that way?” you may ask. And don’t think you can’t find the answers—you can!

HOW TO BREAK THAT “NO. THANK YOU” HABIT! If you bake cakes, you probably use a special cake flour. Well—use a special baking powder, too. Use Royal! Royal has been the good cook’s stand-by for more than four generations. You see—ordinary baking powder may be all right for ordinary baking. But light, moist, fine-textured cakes need a special leavening action to bring out the best in them. Use Royal—it’s the special baking powder for cakes!

IMPORTANT! The standard proportions for all cake recipes in The Boston Cooking School Cook Book—the most widely used cook book—are based on cream of tartar action! Royal is the only cream of tartar baking powder sold nationally—the good cook’s favorite for more than four generations!

THE SPECIAL BAKING POWDER FOR CAKES...

Because it’s made with wholesome cream of tartar, a product of rich, ripe grapes, Royal makes cakes with a soft, fine texture that keep moist and fresh and flavorful for days.

FREE! The Royal Cook Book. Write to Royal Baking Powder, Dept. A-1-891 Washington Street, New York City. The sure way to fine cakes is Royal Recipes and Royal Baking Powder!
Train NOW for hotel, institutional, and food service jobs. Salaries up to $3,500 to $4,000 vary by skill. Many positions paid on an hourly basis. Quality of life, in leisure time. National Placement Service FREE of extra charge. Write name and address in margin and mail this ad today. Tell us in which line of work you're interested.

Manager
Assistant Manager
Receptionist
Chef or Pastry Clerk
Cooker
Auditor

LEWIS HOTEL TRAINING SCHOOL
New York, New York
Room 80-7172 Washington, D.C.

Good Pay

Unique Surroundings

Nationwide Opportunities

Both for Those Past 40 and Younger Men and Women

FREE of extra charge. Write name and address in margin and mail this ad today for FREE Book. Check positions where you're interested.

Price 50c

SLIPCOVERS
DRAPERIES
BEDSPREADS

Make your own

A practical, helpful all-year-round gift

for every woman who wants a more beautiful home and intends to do something about it.

This booklet is rich in original ideas for fashioning your own slipcovers, draperies, curtains, bedspreads, and dressing table draperies.

Address: THE AMERICAN HOME
251 Fourth Avenue, N.Y.C.

Pennsylvania Dutch acetate mats make the conversation pieces above. 50c each

She doesn't have to be a strawberry blond to covet this Strawberry Spice sachet, as luscious as the fruit itself, 51

This Month's Bridge Prizes

You do the psychic bidding . . . we'll pick your prizes. Like the demure Kiltie lass who hides a very new, swish, and young lipstick under her plaid, $1 . . . What gentleman winner wouldn't have millions of things to do with this gadget and its five blades, $1 !

Grand Prize! Lovely little hand-wrought pewter tricorned dish, and you automatically become a collector, $3.75 . . . Sweat shirts for tall glasses in gay colors come four in a box, $1 . . . Set of colored plastic match cases for $1, which includes monogramming job. Happy rubbers!

Tasty Cosmetics

Hoffritz Cutlery

For a lady

For a man

Grand prize

Walter Crowell

Pennsylvania Dutch acetate mats make the conversation pieces above. 50c each

She doesn't have to be a strawberry blond to covet this Strawberry Spice sachet, as luscious as the fruit itself, 51

The American Home, January, 1946
"Dutch Treat" by the WESTERN PINES*

There's a new-pin neatness to this room reminiscent of Dutch Colonial fastidiousness. Notice particularly the simplicity of the knotty Western Pine paneling and the dainty little Dutch scallop around the fireplace facing.

One of the outstanding advantages of these soft-textured Western Pines is their adoptability to all kinds of interior treatments. And they're splendid for exterior uses as well—trim, sash, doors, screens and siding.

For structural strength and distinctive beauty, consider the Western Pines in building and remodeling. Send for your FREE copy of "Building Your Home"—a picture book for well-planned interiors. Western Pine Association, Dept. 159-F, Yeon Building, Portland, Oregon.

*Idaho White Pine  *Ponderosa Pine  *Sugar Pine

THESE ARE THE WESTERN PINES

HELEN SLOAN STETSIN

ANY day now Christmas will be over, and you'll be faced with what to do with the 134 cards you have received, bearing Yuletide greetings in one way or another. Counting the double-fold, engraved numbers from your big-shot friends, adding to that the Scottie dogs that come for a penny each, you figure that this array has set your friends back about five dollars... And you don't want to throw away five dollars' worth of gay little scraps of paper. I'll tell you right now what to do with them. Make them into books and send them to a children's hospital. Your Christmas cheer will last a lot longer.

First, make the book. This is elementary stuff. Just cut and fold into pages, bright cambric, bought at the dime store. Sew the pages together. After that it's entirely a matter of using your aesthetic sense and a pot of paste. Spread out the cards, setting aside any without names. You can use those next year yourself. You may be tempted to hold out a few Grant Wood's or Rockwell Kent's. You decide there must be something you can do with them. There isn't. Around Easter, you'll throw them away. Be brave right off and let the children enjoy Rockwell. They may appreciate art just as much as, if not more than, you do!

After eliminating all the ones that children wouldn't appreciate, you have left a selection ranging from doorways-framed-in-holly to Wise Men, with or without camels. Now arrange as to size and color and go to it. Suggestion: Don't put all the dogs on one page, scatter them through the whole booklet. Don't put comic strips with Wise Men. They frown on them. (Here's a grand place, too, to put all those anniversary, hope-you-get-well-soon, birthday greetings, that you've been hoarding for lo! these many years. So get them out into the open!)

When you see how the children in the wards welcome the work of your hands, you know you will never again wonder what you can do with greeting cards. To the last impertinent angel, there is a use for them!

THE AMERICAN HOME, JANUARY, 1942
Unless you were born to be a movie star in the Hedy Lamarr class, chances are there's something wrong with you. Maybe you have freckles, your nose is too big, you have to wear glasses, or your legs are not at their best in anything shorter than an evening dress. Well, at least you are not alone with our imperfection just look at that charmer you met the other night at Bill and Julie's; think now, wasn't she maybe just a little bit too indecisive about the chin or eyebrows?

I am not trying to promote a critical mass meeting, but rather to give you some good reasons for not letting a few imperfections make you self-conscious. In my experience literally hundreds of young girls and women have come to me for advice about how to cure or camouflage a structural defect. Actually, what they have needed most is a little psychological help, for they have magnified a small imperfection and made it an almost insurmountable mental hazard.

"She's lovely" are magic words indeed, but they have nothing to do with perfection. Flawless features do attract the eye, but they do not affect the heart. It takes that valuable ingredient of life, "touch" with the spirit of a fellow being, to make you really lovely—and if you are sure a person is focusing his gaze on your defect and are therefore self-conscious, you've lost your chance for deep affection. If you are thinking about a shortcoming while speaking to another person, it is as though you are behind a wall. You receive nothing, you give off nothing, you cannot be a truly sympathetic and understanding person. How much more intelligent and human to realize that each person has his imperfection, perhaps more prominent than yours, and is looking to you for approval. He wants to be put at ease and assured that you are interested in him.

No matter what your defect, first do something definite about minimizing it, and then forget it. And by all means never call attention to a fault, especially in a jesting manner, for it is a sure sign that you are too conscious of it and that you are giving it an unfortunately large part in your personality. Some obvious imperfections are real grounds for trepidation, but in most cases science comes to our aid. For example, there is a cream that covers birthmarks, invented by a girl who had a large one on her cheek. She used her imperfection to build a career and to help others. Naturally such activity is better than idle brooding, for it opens new vistas and interests while helping to solve a practical problem for yourself or someone else.

Now most of us are not scientists—but neither do most of us have such serious imperfections. Freckles, for example, are far from uncommon, and while they may be engaging in the small, snappy type, they are a real problem if you are tall and slightly on the too large side.

One girl named Marion comes to mind as a "case history" who turned out to be a delightfully human and attractive person once we had fixed up the freckle trouble. She was the regulation healthy American girl type, tall and with golden brown hair. The fact that she had freckles (which she hated, to quote her exactly)
made her keep herself in the 'hail fellow well met' class—awkward and masculine for one of her size. We decided to try to "soften" her, and began with make-up. In order to camouflage the freckles and brighten the face, we used a light pink rouge and a bit of powder. This changed her "tan" look to a wonderful flow. A bright lipstick, applied carefully instead of just across the mouth, gave a very feminine expression to her entire face. She herself was amazed, and took on a new manner to match her ex-
pression. After that, we started working on her clothes. I explained, for example, that prints are not good on most women who have freckles. You see, the pattern conflicts with the face! In other words, it's usually better to concentrate on the pattern (freckles, curls, etc.) around the face and wear clear, solid-color dresses. Just that tip alone added style to her appearance.

There have been lots of other cases, too, and each one an interesting study in human nature as well as in physical appearance. Mrs. Goodson had suffered a compound fracture that had left a marked indentation in the front of her leg. She told me it made her self-conscious, and proved it by the fact that her eyes dropped down to her leg as she talked to me. We have written a Hollywood make-up man for a form to simulate flesh, and in the meantime Mrs. Goodson is trying to keep the mental hazard far in the background.

And so these real life stories go—the girl whose old glasses made her face too round but whose new ones add interest to her face; the woman whose height makes her queenly instead of round shouldered; the girl who now knows that bowlegs can be camouflaged with special attention to style of clothes, and manner of walking, standing, and sitting. It's just a matter of knowing how to help correct or "play down" what's wrong—and how to overcome that mental hazard.

---

**The Sun's a Friend in SAN-DIEGO**

Nature's always on best behavior, out here! Young and old alike she encourages with glowing weather—with pure, clear air—with flowers that never forget to blossom or birds to sing. She seems to want to make it easy on all of us—easy to live, to work, to have good times.

Why not join in? Even if you can't come to stay, come for a while. A few days or weeks here will answer wonders for you, during the long critical months ahead!

---

**Life is Leisurely in the VALLEY of the SUN**

Come settle down for a season or forever in a land where winter fears to tread—in a land of sunshine, turquoise skies and a warm, kind, dry climate. Life is serene and joyous in this Valley of the Sun, and people are friendly and sincere. You'll delight in flower gardens that bloom the year-round, and towns that remain consistently green. Good stores, excellent schools, and a twelve-month outdoor season make Phoenix, and the surrounding Valley towns, not only the ideal setting for a winter vacation, but for that permanent "home-in-a-grove."

Come soon to this Valley of perpetual sunshine. Yourseives now in effect on Transcontinental Lines.

---

**The AMERICAN HOME, January, 1942**
Beyond all emergency plans for more food production looms the vision of Claude R. Wickard, our Secretary of Agriculture

"A Country With Enough for Everyone to Eat"

THE WORLD is hungering and battling for Peace and Freedom. But those blessings can be neither attained nor enjoyed without the driving power of human health and vigor—and that means there must be FOOD. The 15% increased farm production goal set by the United States Department of Agriculture for 1942 has a threefold purpose: First, to develop better food habits and insure better nutrition for American people; as a nation, we have not been feeding ourselves adequately and intelligently. Second, to provide vast quantities of vital foodstuffs for the nations that are fighting the common battle against aggression. Third, to meet relief and emergency requirements and build up reserves against future needs. Primarily that is, of course, a farm program. But it concerns every last one of us. And many of us—many of you owners of small homes—can play an important part in it. So—

LET’S THINK ABOUT FOOD GARDENS...

1. They yield fresh vegetables and fruits—both essential factors in an effective, balanced diet.
2. Surplus products can always be distributed locally to the needy, or dried, preserved or stored for future use.
3. They can thus lessen the demand for canned and otherwise processed products that involve the use of metals and other defense materials.
4. They can thus release at least some farm labor and some transportation facilities needed in connection with defense operations.
5. Garden work is an enjoyable recreation and an unexcelled builder-up of both physical health and human morale. It’s fun—and it pays.
6. Food gardens offer a perfect solution for the problem of how to utilize and improve idle, waste land in rural and suburban regions.

BUT—in planning for your food gardens...

DON’T give way to the sort of war-garden hysteria that broke out during the last World War.
DON’T sacrifice established lawns, flower gardens, parks, golf courses, etc. The need for that is not here; may never be. Abundant, suitable land is still available, and the need for beauty in our lives is greater than ever.
DON’T try to cultivate more ground than you can care for well; nor try to grow more kinds of crops than can be grown successfully and economically in your locality, soil, climate, etc.
DON’T start a food garden, have the soil prepared, spend money for seed and supplies—and then neglect and abandon it.
DON’T let anything go to waste in your garden; if you cannot use part of a crop, see that someone else gets it. If it isn’t needed as human food, it can still be used to feed some useful domestic animal.
DON’T burn up vegetable refuse—leaves, pods, vines, etc. Add it to the compost heap where it will change to humus and plant food.

The American Home, January, 1942
Late winter and very early spring: Select the plot you are going to use, either on your own land or as part of a community project. Clear it of rubbish, weed trees, etc., and, if necessary, build a fence around it to keep out wandering animals and all other unwelcome visitors.

When the frost leaves the ground: Prepare the soil. First, dress it with rotted manure, peat moss or other humus-forming material to make it mellow and friable. Second, dig or plow it deeply—but not while it is wet. Third, apply a standard, balanced, complete plant food to supply additional, available fertility. Then rake or harrow thoroughly to put the soil in good tilth for planting. (In many cases a dressing of ground limestone raked in ahead of the fertilizer will help.)

When the ground begins to warm up: Start planting. (a) Sow seed of hardy sorts that can stand cool weather or that need a long growing season. (b) Set out plants of semi-hardy sorts that have been grown from seeds started indoors, in hotbeds or in greenhouses, and gradually hardened off. You can grow these yourself or buy them at a local seed store or greenhouse. Set out fruits, such as strawberries, grapes, currants and all kinds of tree fruits, just as soon as they can be obtained.

Throughout the growing season: Give your crops the care they deserve. This means: (a) Cultivate or stir the soil around them, especially as soon as it dries after a rain and, anyway, every fortnight or so; do this to keep down weeds and conserve moisture. (b) Water when necessary on account of extended droughts or successive plantings. (c) Protect against unfavorable weather, such as late spring and early fall frosts; also, at all times, against insect pests and plant diseases. Know what troubles to expect; keep on hand adequate equipment for repelling, destroying or controlling them; and when treatment is needed, apply sprays, dusts, etc., promptly and thoroughly.

As the season advances: Start harvesting the fruits of your efforts. Home-grown fruits and vegetables are superior because they can be left on the plants to attain maximum edible maturity; because they can be used while really fresh, at the height of their quality and delicacy. Whenever possible use young vegetables—beans, beets, lettuce, etc. If you cannot use all of a crop when it is ready, arrange to can or otherwise preserve it while at its best. Plant slow-growing, late or main-season varieties for autumn harvesting and winter storage.

When the harvest season ends: Clean up the garden; save stakes, trellises, markers; put on compost heap all healthy plant refuse, but burn everything that might harbor disease or insects; cut and burn all weeds; loosen the soil of any vacant spaces and sow a winter cover crop, like rye.
FOOD GARDEN MATERIALS

PLANTS:

TO MAKE a garden you will need: seeds—of most of the annual crops, as beans, peas, beets, lettuce, corn, etc.; BULBS OF TUBERS, in the case of potatoes, onion “sets”; Jerusalem artichokes, etc.; and PLANTS of all tender vegetables that must be started indoors in advance of the planting season; and of long-standing perennials, such as asparagus, rhubarb, strawberries; and of bush, vine and fruit trees—raspberries, currants, grapes, apples, plums, quinces, pears, and so on, as your space permits. Send for several good seed and nursery catalogues and pick the best of your local seedsmen and greenhouse for friends and advisers.

TOOLS AND SUPPLIES: For a small garden get first: A spading fork, steel-tooth rake, spade (or shovel as you prefer), common hoe, hand tiller, hand cultivators of the scuffle-hoe and claw or finger fork, heart-shaped (Warren) hoe, more cultivators, and a wheel hoe. Also a sturdy brass sprayer (not less than 1-qt. capacity) and a good dust gun. Of well-rounded manure or compost, get all you can—a cubic yard for 800 sq. ft. of ground would be fine. Of a good plant food your dealer about a season’s supply of reliable spray and dust materials.

ACCESSORIES: For an early indoor start with seeds, provide small hotbed (enclosed seedbed warmed by fermenting stable manure). As you progress, make several sowings of varieties to fit the seasons. Onions: grow them from seed for economy, but from sets to save time and labor and for early green “scallions.” Cabbage: early and late, smooth and Savoy varieties; also for fall only, Chinese cabbage, crisp, delicate, for salads. SWISS CHARD: use stalks and leaves. LETTUCE: make several sowings of varieties to fit the seasons. Rhubarb: valuable spring fruit-vegetable; put 10 plants in a corner for years of results. ROOT CROPS: beets, carrots, kohlrabi, parsnips, radishes, salsify, and turnips; easy to grow. Sow beets, carrots, radishes, kohlrabi, turnips frequently and use while small; others need long growing seasons.

THE BETTER NOT CROPS

DESIRABLE as food, but require special conditions, intensive care, or too much space to fit into the average small garden, use your own judgment. CORN: needs space and a long season, but it is fresh picked CABBAGE, CELERY: fussy; need cool weather and much moisture. PEAS: yield is small for time and space needed, unless early planting can be used and followed by some late crop. POTATOES: usually abundant and good in market; take large space all season; sweet potatoes the same, best only in South. CUCUMBERS, MELONS, SQUASH, PUMPKINS: only where space is abundant or vines can be grown vertically on trellises with larger fruits supported in slings to prevent their weight from breaking stems before they are ripe.

REGIONAL VARIATIONS: Many conditions influence garden operations and choice of crops. Northern latitudes and high elevations mean later spring planting dates, shorter growing season. Light, well-drained soils are earlier than heavy, stiff clays but suffer more in droughts. Gentile southeasterly slopes near large bodies of water, which moderate temperatures, especially favorable. Study special crop adaptabilities: okra, collards, mustard greens, sweet potatoes are best for South; lettuce, kale, cauliflower, Brussels sprouts, parsnips, salsify, spinach are essentially Northern crops. Get from Weather Bureau local data on normal frost-free season. SPINACH: regular type for cool regions, New Zealand for hot. TOMATOES: tender, set out 6 to 10 plants that have been grown under cover.
WHERE TO GET AID

To be grown if they are especially liked and conditions are favorable.

Asparagus: welcome spring delicacy; requires permanent space and three years' initial delay, but minimum care thereafter.

Broccoli, Brussels Sprouts: both more balmy than related cabbage, but hardy; yield continues even after snowfall.

Collards, Mustard Greens:standbys in South, but not for Northern gardens or delicate tastes. Kale: on the contrary, suitable only as winter crop in South. Eggplant: needs long, hot summer, but four plants will supply a family. Endive: pleasant variation from lettuce but needs more air and blanching to be at its best. Leek: delicately onion-like, but needs rich, moist soil. Oca: distinctly hot weather crop, good for soups and stews; plant ornamental in flower. Squash:immer bush types, yellow and green-fruit, valuable, prolific if plants can be allowed one square yard each and protected against insects and diseases they spread. Herbs, in variety: for culinary seasoning, aromatic dried products, gardening and general interest. Parsley and chives especially, easy to grow and useful in many ways. Watercress worth while if instant water supply is available. Artichokes: two kinds—Jerusalem, a sunflower with edible tubers, needs space but no care; may become a pest. French, large, tender, ornamental, distinctly hot weather crop, good and blanching to be at its best.

Get to know experienced, successful gardeners in the neighborhood and study their methods with an eye to improving your own.

WHERE TO GET AID AND ADVICE: THE AMERICAN HOME Hill, of course, be glad to help whenever it can. But conditions vary so widely that expert advice from nearby is usually most valuable. Try these sources: Local garden clubs and garden centers. Libraries and nature study teachers for references to garden books, magazines, etc. In suburban and rural communities, county agricultural agents (ask local postmaster) and 4-H Club leaders. State agricultural colleges and experiment stations, for free publications and Extension Service aid. Write the Superintendent of Documents, Government Printing Office, Washington, D. C., for price lists of Department of Agriculture publications, such as Farmers Bulletins 1044 (The City Home Garden) and 1771 (Diseases and Insects of Garden Vegetables), each 10 cents in coin. Get to know experienced, successful gardeners in the neighborhood and study their methods with an eye to improving your own.

THE "PERHAPS" CROPS

To be grown if they are especially liked and conditions are favorable.

Asparagus: welcome spring delicacy; requires permanent space and three years' initial delay, but minimum care thereafter.

Broccoli, Brussels Sprouts: both more balmy than related cabbage, but hardy; yield continues even after snowfall.

Collards, Mustard Greens: standbys in South, but not for Northern gardens or delicate tastes. Kale: on the contrary, suitable only as winter crop in South. Eggplant: needs long, hot summer, but four plants will supply a family. Endive: pleasant variation from lettuce but needs more air and blanching to be at its best. Leek: delicately onion-like, but needs rich, moist soil. Oca: distinctly hot weather crop, good for soups and stews; plant ornamental in flower. Squash: immer bush types, yellow and green-fruit, valuable, prolific if plants can be allowed one square yard each and protected against insects and diseases they spread. Herbs, in variety: for culinary seasoning, aromatic dried products, gardening and general interest. Parsley and chives especially, easy to grow and useful in many ways. Watercress worth while if instant water supply is available. Artichokes: two kinds—Jerusalem, a sunflower with edible tubers, needs space but no care; may become a pest. French, large, tender, ornamental, distinctly hot weather crop, good and blanching to be at its best.

Get to know experienced, successful gardeners in the neighborhood and study their methods with an eye to improving your own.
FOOD GARDEN MAKING METHODS

SOIL PREPARATION: Dig deep (8-10 in.) as early as season permits, burying all manure and surface growth, breaking clods. Spread lime (if needed) and fertilizer on rough surface, rake to fine, level, uniform condition. SOWING: Outdoors, fit depth of furrow to size of seed, but deeper in light, loose soil; sow seed evenly, not thickly, to simplify later thinning; cover lightly and firm soil with board or by treading. Indoors, sow in boxes 3 in. deep on surface of sandy soil, washed sand or half inch of ground sphagnum moss on soil layer; press seed in or barely cover; water with misty spray; cover with glass pane or damp newspaper until seedlings show; keep in light place and steady, mild temperature. PLANTING: Using home grown or bought plants, keep soil around roots moist; trim off half of large leaves; set in soil, fill hole with water, then with soil, and firm; shade for two days in hot weather. Weeding: Start early; never let up. In thinning crowded seedlings, replant carefully in other rows or use lettuce, beets, etc., if large enough. CULTIVATING: Do this often enough to keep surface inch loose and dusty, but never while soil is wet, sticky; avoid damaging shallow-rooted crops; stop when adjacent rows meet. WATERING: Avoid if possible and depend on cultivation to conserve moisture; if necessary, soak soil well weekly, cultivating as soon afterward as crust forms. PROTECTION: Know what enemies to watch for and use appropriate measures (sprays or dusts) promptly, thoroughly, as often as necessary. Don't use poisons on leaf or fruit crops except in early stages. Keep garden clean and "sanitary" to forestall attacks, and keep crops healthy, vigorous and resistant. HARVESTING: Use crops as soon as fit; make repeated pickings as needed. When an early crop is finished, clear, fertilize, dig and fit soil, and plant a successor. Don't waste soil fertility, seed, or your garden products.
I didn't find the Little Red Schoolhouse I once attended, when I hurried through my work the other day and went to noon. The school I entered occupied a city block and it was sand-colored brick. I don't think the political complexion was "red" either.

All these years, I had been allergic to visiting schools. The days of my teaching in a rural district did this to me. In the slack winter season the farmers' wives spent a lot of time visiting in the school, or diversion! Much as they would go calling! And they brought their inch. Maybe it was a picnic for the mothers of my pupils, but not for me. After teaching all day long, day after day with a row of those good ladies sitting in the back seats, vowed that never, never would I be a visiting mother, so help me!

In the course of time, however, I became a mother not once, but five times, and the youngsters were beginning to present little problems at home. I realized that though I had been a teacher, maybe my tactics were growing stale. Maybe I would pick up some of the answers at school. So here I was, about to darken the schoolroom door not only as a mother, but a visiting one at that. How time can dull the sharpest determination!

So I shook off the pieces of my battered vows and walked down the corridor. There was no child standing outside any door in disgrace. There was no strident voice raised to demand that Johnny or Mary "be still!" I stopped outside a first-year reading class. The teacher was young and attractive. Maybe I could learn about children from her. I opened the door and went in for my first lesson. I was struck by the quiet calm of the room and suddenly realized that it took its pitch from the wonderfully soft, gentle voice of the teacher. The youngsters were responding to the atmosphere by being good little things. Then I noticed one little nervous, undernourished wriggler who was unattentive. "Ah! Ha!" thought I, "now she will speak sharply, just the way you used to do ... the way you still do, grow, and then for that matter!" I sat back and waited.

But she didn't. She called the tiny wiggler up to her desk. In the same gentle, low voice she talked to Mary Ann, "I think you will feel more like sitting still if you get a little exercise. Go run across the yard and back and you'll feel better." With a look of grateful release, Mary Ann went flying off, sped across the yard and was back again, thinking in her own way with little or no outside help.

Next, I visited a class in geography. Here the teacher was rather severely looking. She lacked the charm of the first-grade teacher and I would not have tried to misbehave, had I been a child. That seemed to be their idea, too, I soon judged.

The subject under discussion was why New York is a large city. In my days, we would have been told by the teacher, and by various lessons we learned by rote that New York was a big city because ... But here each pupil contributed his or her reasons, based on apparently well-grounded study of soil, climate, and crops. They spoke with conviction about the available natural resources, of harbors, railroads, and waterways. They used pictures and relief maps to prove their points. It was a wonderful demonstration of how to teach the pupils to do their own thinking in their own way with little or no outside help.

What fascinated me was the satisfaction and the interest shown by the children. I wondered whether I couldn't put some of the teacher's precision into the running of my own home. Perhaps I could get each child to contribute his own small share, just as this young woman was doing.

And so it was with a very happy heart that this Visiting Mother left school that morning. I even thought seriously about going back another time to stay all day, to have lunch in the cafeteria even—shades of the lunch-eating visitors of my teaching days. I know that I would find not only real diversion, but would also learn a great deal more about children.
Imagine four collectors, living happily under the same roof. It can be for each of the four Crotty sisters has her own pet collection and a room in which to keep it ... and they all go their respective ways, gaily collecting. Miss Vera was the one who started the whole thing by having so much fun collecting souvenir spoons, of which she now has some five hundred, that she started a family epidemic! Not to be outdone, Miss Marie started hatpin hunting and to date has collected more than nine thousand! She's found them anywhere from attics to bonfires. Then Miss Irene went in for collecting dolls, by the five hundred to date. They range from old-fashioned ones, each authentic of its period, down to modern character dolls. But it's Miss Edna's button array that has reached astronomical figures in size. And she has a theory... Says Miss Edna, "A collection can be little more than miscellaneous junk if you don't do something with it." She has therefore
spent hours arranging the buttons to display them at their best, as the other sisters have done with their hobbies, fired undoubtedly by her zeal. Ten thousand of the buttons are accounted for in the scale model, complete with its four small pews, of St. Anthony of Padua chapel, near Festina, Iowa. Even the green ivy that grows on the church has been reproduced by leaf-shaped buttons. Its bell is a brass button, and a modern one makes the door-knob and key. The whole thing is a miniature gem.

Buttons belonging to famous people have been mounted, together with their autographs and the letter about them. Buttons belonging to Evangeline Booth are side by side with ones from Shirley Temple. Among the badge part of the collection is a complete set of buttons advertising the World War Liberty Loan. There are walnut tusks buttons from Alaska, masque buttons from China, glass ones, brass ones, hard-to-come-by tin ones from last century. Miss Edna, being a musician, while being a collector, specializes particularly in buttons with operatic characters or scenes from operas. She sometimes wears part of her collection of bridle buttons as a belt buckle or scarf pin. Collections can be useful and ornamental.

Miss Irene's dolls occupy a little room of their own, but even this space doesn't afford room to display more than two hundred of the five hundred at a time. There are china dolls with shiny black hair, painted stockings, and high button shoes. They wear ric rac pinafores or elaborately flounced dresses of cashmere and velvet. There are dolls with wigs of real hair, waxen arms and legs, and white kid bodies dressed in the elaborate fashions of silks and velvets of fifty years ago. And they wear colored leather shoes with real buttons. Their collector has added many little costume touches, such as lockets, fans, umbrellas, chaletaine purses, real kid gloves. One of the most unusual doll ladies came through the Chicago fire, unscathed; another, albeit somewhat battered survived the San Francisco earthquake. Another, carved crudely from a bedpost, was given to Miss Irene by an old lady who had kept her sitting on a shelf over the kitchen stove for lo! these many years! Then there are novelty dolls made from an amazing collection of things from seaweed to those with features moulded of gum. Although the two-fold purpose of hatpins, in the good old days of anchoring a hat to a pompadour or whipping it out from same to defend maidenly virtue, has passed, they still hold a great fascination for Miss Marie. She will barter her Uncle Ned's mustache cup any day for a couple of antique pins with jeweled butterflies nodding on brass springs. These particular pins are a collectors' favorite, since they belong to the golden era of the Floradora Girls, when pompadours were pom-pads and bustles meant business. The 90's at their gayest!

One of the first she acquired had a small pearl barrel head in which, if you looked carefully, you could get six views of Niagara Falls. That's what you got on your wedding trip in the 90's. Another antique pin was a former keeper of the compact, since it concealed in its head a tiny powder compartment. A few in the collection have portraits of the current "boy friend" painted on a two-inch plaque. The eternal male!

Now we come to Miss Vera's collection of spoons which started the Crotty collectors' snowball down hill. To see the smallest spoon she has acquired, you need a magnifying glass to outline it completely on its black velvet background. There are dozens of small, after-dinner coffee spoons, old-time orange spoons, and odd-shaped novelty ones from many corners of the world. They're made of everything from cactus to pewter. An odd anniversary spoon from Lapland has ten tiny rings attached to the handle, one ring for each child in the family.

As rapidly as possible, Miss Vera is classifying her spoons according to states and arranging them in glass cases with black velvet backgrounds. It pays to advertise! Miss Edna often brings in gifts as she travels and gives them to Miss Irene as a birthday present. Each state case holds about one hundred spoons, sewed down firmly. Below each bowl is a tiny number which is keyed to a catalogue for identification. These state spoons commemorate historical events or picture interesting people, places, or prominent buildings, or they are merely souvenirs, marked with the name of a city. Some are ornamental with college and lodge insignia. State flowers and native fruits adorn the handles, and a pink and green watermelon forms the bowl of a spoon from Alabama. Novelty spoon handles picture coins and stamps. From the vogue of twenty-five years ago come those antique gold bowls engraved with pictures of new public buildings which were the pride of many a village. One old American spoon pictures the Young Ladies' Christian Association of Boston, where a mid-western traveler saw it in 1885. The ladies there decided to change the name to the modern Y.W.C.A. All five hundred spoons have been assembled within the last five years' time from collectors, antique shops, and other sources. Friends, knowing of her hobby, have sent Miss Vera spoons from all parts of the country. It pays to advertise!

With four hobbies in the family, the Crotty sisters have a yen to spend more time with these fascinating hobbies. They have made a wish that they might start a Hobby House and make a business of displaying their collections. On winter nights, when the steep streets of their little city are coated with ice, they get ideas about moving to sunny climes . . . with collections! In a moment of inspiration, one of them designed the hand-some white pine sign that tops the first page. One seems hardly enough for these collecting ladies. They should have two span of handsome hobby horses to do justice to their art. And how well they would drive them!

VELMA FORD MORRIS

S O . . . I'VE learned ever so much about decorating-on-a-shoestring in trying to adapt our belongings to each place. When it's so uncertain as to how long we'll be in a house, we just can't spend a lot furnishing each in fine fashion. To wit: We had been living peaceably in an adorable Cape Cod cottage with ruffled curtains and solid pine furniture for $34.47 a month, and as the lease was up, we moved. The night when "H" arrived home with the announcment that we were moving to another town and we were off again, was a morning.

This time, we landed in a huge old formal square brick house with two rooms, as opposite from our Cape Codder as day is from night. When seen from the outside, the house was 24 feet long, for instance, front room 16½ by 20 feet, and I believe we could have put the cottage in, into one bedroom. I tried to think about adjusting my dainty, frilly things in no luck. The main bedroom, one of the biggest challenges, turned out to be one of the nicest, too. The master bedroom, one of the few rooms in which there was space to display more than two hundred of the five hundred horses to do justice to their art. And how well they would drive them!

The American Home, January, 196
head and footboards. Then I rounded up all the old coats, blankets, etc., and padded them. Over this, at the head, I have a floral-pattern chintz which I had quilted to a light batting. The coverings for the footboards were made like lip covers. Then I tacked a plaited flounce around the two sides and foot of each bed. 2. An old washstand which we made into a kidney-shaped dressing table, with skirt of the same material as the beds, trimmed with ball fringe. From scraps of lumber given to us, we made a bed table and a screen to use between the bedroom and sitting room. It's things like this that lengthen a decorating shoestring.

We bought new, a dressing-table mirror and bench and bed spot lights for bed lamps. Because of the size of the room, the rug situation was a big problem. We finally decided on two 6' x 4½' cotton fringed rugs, one in green, the ivory. These we got through a mail-order house as we did the chintz and peach voile curtain materials, which I made into floor-length, criss-cross style curtains, and rimmed with ball fringe. For the bedsprad, we used light-peak broadcloth, from the same source, piped in green and with a plaited flounce on each side. The green rug, placed between the two beds, made an interesting contrast to the light background of the peach-colored curtains and spreads, while in the opposite end of the room, the ivory rug was a nice light spot against the dark of the wall and dressing-table cover.

After hanging some of our favorite pictures, pasting phosphorescent stars on the ceiling over each bed and on the wall over the dressing table, and arranging flower vases, books, and other accessories, our room was complete . . .

Sketches by W. J. Hennessy

The American Home, January, 1942
We've always been an ingenious nation at developing new materials and new methods and there isn't any reason why these building regulations shouldn't stimulate the creation of new materials and ways of home building. So if the prospective home builder is willing to accept present drawings, he'll probably still get his house if he has patience. If he really has that urge to build, and ingenuity, and if he really wants it, he'll still get it, anything short of a universal stop-order will deter him anyway.

The average family seeking to build a house during 1942 will face much more serious difficulties than their more fortunate neighbor who finished his home or got it well under construction in 1941. The Government has served notice on prospective home builders that there's an insufficient quantity of certain building materials to provide for essential defense needs and all the new houses which would normally be built during the year. In order that the supply of these materials may be used for the most vital purposes, the Government has found it necessary to set up a system which will give national defense efforts first call, a system which will see to it that the most important uses for these scarce yet essential materials will be taken care of first. That's the meaning of priorities.

Since the quantity of the scarce, or critical, materials is limited, the Government will allocate them only to builders of homes suitable for Defense workers in prescribed Defense areas. These houses must not cost over $6,000 each to build or be rented for more than $50 a month. Houses costing more and built in other places than Defense areas will not be forbidden, but they will have to take the crumbs from the critical materials' table; they get only second call. How easy or difficult a process it will be for an ordinary family, not living in a Defense area or not engaged directly in Defense work, to get critical materials for a new house will depend simply on how many crumbs there may be available.

So far, the critical materials are principally metals, but they include all the metals commonly used in building. For some of them, substitute materials can be found; for some others there aren't any substitutes yet. Sometimes the only possible substitute is a metal which is less scarce than the one wanted, but one still on the critical materials list. Steel pipe could be used instead of copper pipe, if available, steel flashings for copper ones. Wood gutters and rain spouts can be substituted for metal ones and wood sash for metal windows and frames. But there is no substitute for copper wire or brass valves or iron and steel plumbing fixtures.

"Just how scarce are these scarce, critical materials?" you may ask. Unfortunately no one knows an accurate answer to that. There hasn't been any means of discovering the exact quantities produced or ways of checking on the progress of materials from the factory through channels of distribution. We do know that Defense industries are having trouble getting all they need. But we do not know how great a stock of material has been taken out of the supply temporarily by speculators hoping to profit on a scarcity situation or by contractors who bought heavily in advance for legitimate future needs. We can be sure, however, that the hidden stocks are very great. They may be great enough so that, as demand falls off, as it is certain to, and as productive capacity of plants increases, critical materials may not be so scarce as they appear to be now.

If it should turn out that way, the prospective home builder will be able to proceed with his individual house with little more than intermittent delays to trouble him. But he had best not count on this possibility at the present time or be too hopeful of it. He had better expect to modify his specifications and take something other than his first choice where critical materials are involved. If this necessitates using inferior materials he'll be wise if he provides for their future replacement with as little disruption to the house as possible; this means a job of planning ahead. And he can temporarily omit a number of items in his plans, items which aren't part of the essential structure of the house, and install them when material is again readily available. More than ever, his builder will have to know his way around the building materials market and know his substitute materials and be up to date on his prices and costs. With scarcity of certain materials and a consequent slowing up of general building, we are not unlikely to find ourselves with ample quantities of other materials and labor. This should help to keep building costs from getting too far out of balance as well as offer definite new home-building possibilities.

We've always been an ingenious nation at developing new materials and new methods and there isn't any reason why these building regulations shouldn't stimulate the creation of new materials and ways of home building.
WOMAN'S PLACE IS IN A HOME with a
YOUNGSTOWN PRESSED STEEL KITCHEN

Every housewife will agree that woman's place is in the home' until she has looked after all the important items that the home maker should supply for her family's welfare. For some, this means the greater part of the day every day in the week; for others, perhaps, only a few hours; but, for EVERY home maker whose kitchen lacks enough storage room or is poorly arranged, hours of time and thousands of steps can be saved every week, if she has a modern YPS kitchen — a kitchen planned to bring storage space and work surface so closely together that all equipment necessary for a task can be kept within arm's reach of where it is to be used.

YPS ADVANTAGES

- All-steel.
- Sanitary.
- Permanent.
- Easy to clean.
- No hard-to-get-at places.
- No dark corners.
- Fits any size kitchen.
- Insulated for quiet operation.

Kitchens planned by the MIN-A-KITCHEN method can save as much as 8 miles of "irudgery" a month.

Youngstown Pressed Steel Division, Dept. AH-142
Mullins Manufacturing Corp., Warren, Ohio

I plan to build □, to remodel □.
Please send me "Kitchen Planning by the YPS Min-A-Kitchen Method" □.
Please send me "12 YPS Kitchen-tested Recipes for Unusual Dishes" □.

Name:
Street:
City:
State:

OUR INSULATION DEALER DIDN'T TELL US THE WHOLE STORY

ZONOLITE ALSO PROTECTS HEALTH... SIMPLIFIES HOUSEWORK

ZONOLITE INSULATION for Old or New Houses

Our lumber dealer showed us how ZONOLITE Insulation would save up to 40% on our household fuel bill. That sold us. And then we discovered what a budget-helper a Zonolite house really is. Not only are we using far less fuel than before, but the family enjoys much better health because confortable inside temperatures—winter and summer—do conserve the medical budget. Our house stays cleaner... costs less to clean, too... because ZONOLITE Insulation eliminates most of the dust marks on walls and ceilings. ZONOLITE, being a poured-in insulation, was surprisingly easy to install; and its low cost surprised us even more. Every home owner should write for the new Free Book: "The Modern Miracle of Insulation."

UNIVERSAL ZONOLITE INSULATION COMPANY
Plants in Principal Cities Dept. 61
135 S. LaSalle Street, CHICAGO

building. So if the prospective home builder is willing to accept present drawbacks and isn't too fussy, he'll probably get his house by exercising some patience, ingenuity, and strong nerves. And if he really has that urge to build, it'd take a universal stop-order to deter him anyway. And present activity shows that new home building will continue in good health for the Government has promised assistance in obtaining priority materials for 300,000 new Defense dwellings during the next six months. (Only 540,000 new dwellings were turned out during all of 1940.) 200,000 of the new homes may be built and financed by private enterprise, 100,000 as public housing by the Government. To qualify as Defense housing these homes must of course fill the bill of costing no more than $6,000 per house or renting for no more than $60 a month; they must be built in one of the 275 Defense Housing areas into which the country is divided. Handling priority ratings and rulings for new Defense homes is the new Supplies and Priorities Allocations Board of the Office of Production Management.

THE AMERICAN HOME, JANUARY, 1942
There'll be some changes today. However, you will find utensils high in quality, workmanship, and performance. The standards of American craftsmen have always been high and are now more exacting than they have ever been.

If you still have doubts, don't take our word for it. Go on your own little shopping tour. You will find the utensils you need; but please, please make use and take care of whatever you have. Don't be like the woman who, bless her little heart, is forever dying for everything she sees.

Our 8-page service booklet on cooking utensils may be had for 5 cents in stamps, or by writing to:

AMERICAN HOME
444 Madison Ave., N. Y. C.

You will want to bake, too. Shallow pans made of iron or enamelware will roast your meats perfectly. Casseroles or pie plates come in glass, earthenware, or pottery and one of them is attractive enough to bring to the table. For baking, you can have cookie sheets or cake pans in tinware.

Naturally, when a nation's factories, overnight, produce weapons instead of household equipment, there'll be some changes made. There will probably be, for a time, at least, a reduction of merchandise available for you to buy. There will be substitutions in materials which have been drafted for defense, too. Even with this, you will be able to buy merchandise which is high in quality, workmanship, and performance. The standards of American craftsmen have always been high and are now more exacting than they have ever been.

If you still have doubts, don't take our word for it. Go on your own little shopping tour. You will find the utensils you need; but please, please make use and take care of whatever you have. Don't be like the woman who, bless her little heart, is forever dying for everything she sees.

The Kettle Round-Up

The pleasant little jingle, "No pans in the cupboard, no pots on the shelf, I must go shopping to fortify myself," seems to be in the minds of everyone, now that pots and pans are all of a sudden assuming national importance. Many of us have donated our old aluminum utensils to community collections and then, because we thought we would soon be unable to buy any more cooking utensils, rushed out and bought enough to last a lifetime, and for generations to come.

In our little shopping tour, we found there is going to be enough to go 'round if you'll take some and leave some. Select pans wisely and enough to fill your needs but don't hoard — then there will be plenty for everyone. Plenty of cast-iron utensils. In all shapes and sizes — Dutch ovens, skillets, or flat bacon fryers, all pre-seasoned! In fact after using them for a while you'll become quite enamored with them and have the same pride and joy in them as your grandmothers before you did.

In enamelware are extra-special double boilers or sauce pans with glass covers so you may peek without lifting the lid. There's a style and color for every kitchen. But do remember to treat your pans gently. The pleasant rattle of pans in the kitchen is a welcome sign of bustling activity but do tone down the rattle for longer life to pans and money in purse.

If you have pans that would be good as new with a little mending, glance over the Wear-Ever kit. It has knobs, handles, glass parts for the coffee maker — any part needed for one of their pans. Or if your favorite pot has a tiny hole, try one of the many solders on the market and the pan will be as good as new and ready again for a long and useful life.

Pyrex and glassware seem to be old favorites. Again they can be had in practically any shape or size and we'll always find people who just can't resist being a "Peeping Tom."

Pressure cookers are also available, so it's still possible to whip up a supper of meat and vegetables in seemingly nothing flat.

The Kettle Round-Up

The Kettle Round-Up

The Kettle Round-Up

The Kettle Round-Up

The Kettle Round-Up

The Kettle Round-Up

The Kettle Round-Up

The Kettle Round-Up

The Kettle Round-Up
made in what's available
still be able to find
manship, and performance

BEANS FIND IT
"LA CONGA TIME" IN THIS "WOBBLY PAN"

Club Aluminum Products Corp.
Inspect the new Club Glass Cookware. Useful and well-designed to suit your needs

PREPARE AND REPAIR FOR DEFENSE... Fix, mend, patch to conserve materials, make home more livable. Casco Glues help you repair easily, permanently. Discover the fun and economy of putting your house in order with the expert aid of Casco.

MOST MEN SAY: "I'm all thumbs—couldn't fix a thing if I tried." Well just try Casco Glue, mister. Follow the Casco Gluing Guide. You'll become a whiz at repairs.

"QUICK, get the Casco Gluing Guide"—household words of wisdom throughout America. Complete, simple directions for repairing woodwork, furniture, toys, books, etc. Casco makes repairs that last!

THINK TWICE before you toss things into the junk heap. Casco will bring 'em back alive. Casco Glues are used industrially—they're chosen for heavy duty work and maximum efficiency.

THERE'S A CASCO GLUE for every type of gluing job: Cascamite Resin Glue for outdoors—waterproof, instant mixing; Casco Casein Glue for indoors; Casco Flexible Cement for odd jobs—sticks metals, plastics, glass, etc. Ready to use.

AMERICA SAYS: PUT YOUR HOUSE IN ORDER

Bake foods at table in these. Saves dishwashing. See without lifting lids. Pre-seasoned—ready for use! 12. See as you cook. Fat little tea pot especially chummy. Two pots in one. Liquid measure on side. Pressure cooker—green beans in 5 minutes, full of healthy vitamins.

Casco Crocks 2


THE AMERICAN HOME, JANUARY, 1942
Today's Mother Hubbard

AND NO END OF STORAGE SPACE

Powder room in swing-skirt time. Here's an idea for dressing up a priming place with a gay, chintz-skirted chair, scallops on the dressing table and mirrored alcove. BOB BROWN

Apartment of Mrs. William O. Conway

Sketches by Dorothy B. Porter

Maynard L. Parker photo from Martha Darbyshire

Looking behind the door for storage space made attractive with a jig-saw. Old iron in a red paint job keeps door from bumping pans. MRS. CHARLES LAMB

Stair cupboard that's really different. EVELYN BEARDEN

And the doggie goes to the ice box for his bone (which is where he should have gone in the first place if he'd been smart) for these cupboards and closets supply special and long-felt needs. They have been eeked out with ingenuity and gumption in the most amazing places. Maybe you have an unsuspected cupboard, hiding under a bushel, like this open-and-closed proposition in a one-room apartment. The wall cupboard was there, too short for dresses, too small for storage, so this smart apartment dweller turned it into a charming dressing

Home of Mr. and Mrs. P. E. Blauvelt

Max Tatch photograph from Martha Darbyshire

Shells and seahorses form the cupboard "hardware" in a California island home

Home of Mr. and Mrs. P. E. Blauvelt

Max Tatch photograph from Martha Darbyshire
It has lots and lots of cupboards!

IN THE MOST UNEXPECTED PLACES!

Built-in buffets, treated in this manner, add gayety, informality, and valuable space where it's needed—with no effort at all.

Musical cupboard! What once was a window now becomes the home of a radio, record turntable, and records in the home of the Theodore Whitfields, as compact a unit as you'd want to see. It fits into a closet which acts as a sound board.

Half-shelf better than one for little things. Big space conserver, too. Left: A place for bridge tables.

These ideas by Margaret Stoppel
adapted from THE AMERICAN HOME

Beautiful doors on twin closets add to the dainty décor of a small girl's room and to the dressing-table alcove's charm. Line the closets with wallpaper.

table by adding a light, papering the inside with ray flowered paper, and covering the back wall with an unframed mirror. All the necessary clutter of a dressing table is hidden behind closed doors when the bedroom's a living room... Maybe you have a kitchen that lacks elbow room. Try making all cupboard doors folding ones and you can go in for lariat swinging along with cooking. Maybe you have a two-room apartment and a baby. Where to put his wardrobe and impedimenta? Build a chest with drawers and cupboards under his crib. Somewhere on these pages should be a solution for your cupboard and closet problems, be they for skeletons or skillets.
NOW—Brand-new, improved

Completely redesigned, this new improved MENU MAKER is the last word in a safe, convenient, instantly usable place to store your treasured recipes.

Made of strong, durable steel, the box itself measures only 6 by 12 inches—yet contains space for filing more than 5,000 recipes! Planned to sit long-wise on your pantry shelf, the lid raises and stands up without moving the box. Instantly exposed are your entire 5,000 recipes, properly classified—with special indices for whole menus and specialties. Not one file, but actually two—for the box is divided into two compartments—one for filing those new, delicious recipes that constantly appear in newspapers, advertisements, and in The AMERICAN HOME itself; and the other reserved especially for those old family favorites that you will be using over and over again.

With the MENU MAKER comes a set of stiff, pre-printed index cards—55 in total—making your MENU MAKER finger-tip convenient and every recipe instantly available. (Also included without additional cost is a supply of especially designed cellophane envelopes into which you can place each recipe to keep it spotless while in use.)

Now finished in chip-proof, lifetime enamel in five brilliant colors—white, yellow, blue, green, red—this brand-new, improved MENU MAKER will not only add a note of beauty to your kitchen, but will bring a convenience and orderliness to your cooking routine that you never dreamed possible.

Order a new MENU MAKER for your kitchen today—on our specific guarantee to refund cheerfully every penny if you are not more than satisfied—by sending a $1.50 remittance (add 5c if West of Mississippi) direct to:

THE AMERICAN HOME, 251 Fourth Ave., New York City
Sorry, no shipments to Canada.
Plenty of us could carry this banner up and down in front of our houses as, one by one, our household helpers depart to more lucrative jobs in the defense industry. Our houses still have to be cleaned, our meals cooked and our dishes washed, so we turn to the "woman who goes out by the day." What can you expect from a Woman-by-the-day? A reasonable amount of work, but do you know what is reasonable? Do you, now approximately the number of pieces of laundry a woman can handle well in a day? Do you know how many rooms can be cleaned thoroughly in that time? Every family, every house varies in the work involved in running it, but you can work out a reasonable and fair measure of work for your own household. If your laundry is done at home, try counting the pieces for a few weeks and take an average. That gives you a standard to go on.

Try the same yardstick on your house cleaning. Some people want a lot of work done in one day and don't care if it's done in slapstick fashion. Day Workers have met those housewives and know what they expect. Being fussy myself, I always tell a new cleaning woman to take time to do it well, even if one room has to be skipped. But don't be too fussy or some may think you're too hard a taskmaster and won't come back. If there's a shortage of labor in your community, be guided by that and do not require what may be an unfair degree of perfection.

You can usually expect and find a better quality of work done by a woman who has been a general houseworker, who is now married and needs a few days' work a week. She should be dependable, come when she says she will come, and not let weather or relatives interfere. You should pay her what is commonly paid in your community and not try to get her for less money. Furthermore, another just expectation on your part is that your Day Worker will be honest. You should feel free to go off on her day at your home while she is there. Dependability, for one thing. If you engage her for less money, she has a good lunch. Remember, too, that most of these workers get up early to get breakfast for their families before they go out to work for you, and that they go home at night to cook another meal and clean their houses. A little thoughtfulness goes a long way and you will be repaid by loyalty to you if you treat them like human beings and not machines.

Jean Cowles

The American Home, January, 1942
YES, eight years from scribbled notes to finished garden, for when we started even our house was just on paper. But those memos jotted down at big and little horticultural exhibits fitted into a scheme step by step as the house plans grew, for each was dependent on the other in building the complete picture we now have here in this Boston suburb.

In the beginning we decided that the kitchen should be at the front of the house and the living and dining rooms in the rear—more privacy, you know. So "the big outdoor living room that is our garden is just a few steps from those French doors opening on the terrace. And what a picture they frame as you look out through them!

First you see the rock garden flanking the terrace steps of gray fieldstone, then the U-shaped lawn with the roses and perennial beds on either side. Right in the center of the background stands the pergola with its twin benches, the first of the several structural features which my husband finished. He built it during the first year and, with that success tucked safely under his belt, so to speak, he went on to make the rose trellises and finally the heavy oak gate at the right and its mate nearer the front of the property on the left side of the house; it is through these that you enter the garden between green hedges of dwarf burning-bush. We chose this hedge shrub, by-the-way, because it is dense and sturdy enough to keep out roaming animals, and at the same time is brightly colored in the fall and a first-class aid to seclusion through the whole outdoor season. One can't realize how welcome the privacy provided by such an inclosing hedge can be until one actually lives in a thickly settled neighborhood. Not that we're selfish about sharing the enjoyment.

The whole space is limited, of course, and that made the success of each cluster, they provide a color pattern worth going far to see. But there was that window to be considered: the light which it admitted wasn't to be lightly sacrificed. But climbing roses did the trick for when we started building the complete picture we never tire. Late March brings the first bulbs and the arabis, April

LAWN CARE

The sure way is to read Lawn Care. It is published five times yearly. Ask for a two year subscription absolutely free with no strings. Dr. V. L. Glover, Martinsville, Va., writes: "I wouldn't be without the "Lawn Care" and my Lawn Care volume." William Edgell, Cornwall, New York, says, "I've always valued all your advice on life and have read hundreds of volumes on the subject of lawn care and these ten cents each time on the planting plans. It wasn't just a case of having roses or irises or lilies or whatever; they had to be chosen right and placed right to give the effects we aimed for and now find so pleasant.

So, as the season opens, there begins a series of flower pictures of which we never tire. Late March brings the first bulbs and the arabis, April
Because our space is small, we limited ourselves to perennial plants and chose the best varieties with special care. Irises in beds along the house are our greatest hobby, and lilies next, but we have lots of roses, too—fifteen climbers of long-stemmed types, so that we have good blooms for cutting without using as much space as bush roses would require.

And of the whole project, the stone wall in the rear is the only thing we didn't do ourselves! All told, we spent around $200 for the landscaping and the garden, and for that sum we have given our antique brick house a setting that genuinely enhances its attractiveness. Evergreens and a large weeping beech at the front contribute to the air of permanence.

Through them, along with the hedges, the flowering shrubs and other plantings, the eight years have brought to our place not only a series of lovely color effects and impressions that change almost every week from year's end to year's end, but also a sense of settled peace and permanence that just can't be valued in dollars and cents! It makes you think of the saying, "It isn't a home until it's planted."

Late spring brings the full palette of bearded irises to our windows.
ANYONE who can get through December and January without giving a few parties just wasn't born to be sociable. It's cold outdoors and warm and cheery within, and hospitality ought to be shining from every window. Holiday parties are rampant right through January 1, and after that there's bound to be a let-down and a slight droop to the shoulders as you balance the year's budget, unless you have some gay gatherings. So after you bolster your nerves and your budget by studying our party dinners for four at $1 (on pages 40 and 41), take a look at these three parties, and then get out the china and silver and get started.

From Louise Price Bell came the idea for #1, a lovely birthday party for the older generation. It's just as much fun to be forty or fifty as it is to be sixteen or seventeen is the idea behind it, carried out in the elegant table shown above and on our cover. A beautiful white birthday cake with green candles and gold leaves is the natural centerpiece, and a pink rose on each place plate furthers the color scheme—green for success and long life, pink for friendship and affection—to say nothing of flattering the ladies and gents who take them home. If you want to have place cards, birth announcements with the parents' names and month and day properly filled out but a big question mark in place of the year are lots of fun. Food fit for such a dream table is listed in the Gourmet's Menu on the opposite page, with breast of chicken in cashew nuts and pineapple sherbet crème de menthe as the year's party food most liable to make you a famous hostess. For an elegant dinner party, whether birthday or not.

The most heartwarming New Year's Eve celebration to come our way, #2, is from Margaret Fenton Headland, who tells how a friend of hers, Mrs. Arthur E. Sharp, makes it a family affair. Some years ago, when son Tony was just five and came to the table in bathrobe and slippers, was the beginning. Finally he progressed to a Palm Beach suit, and at fourteen appeared in a tuxedo borrowed from an uncle so he could match the formality of the rest of the family. For it is a very gala affair, with a fancy centerpiece, roast goose, and the best china and silver. They spend the evening taking stock of the last year, planning for the future, and making resolutions. At first the children went to bed right after dinner and were awakened just before midnight, but now they are old enough to stay up the whole time, discussing everything from bigger allowances and puppy love to college plans and serious family affairs. When the clock strikes twelve they hug each other and shout "Happy New Year," then go out on the front porch to add their noise makers and...
whistles to the din. Follows a midnight supper, a loving cup, and “Auld Lang Syne.” Occasionally friends drop in but never stay more than a few minutes, for they know this family celebration is complete in its own intimacy.

But if you want to ring in the new in more usual party fashion, Elinor Scoville comes through with #3, an hilarious time for twenty-five people—on $10! All you need do is decorate the house with about a mile’s worth of bright colored serpentine (it’s cheap—and effective dripping from chandelier, along mantel, etc.), buy loud horns and silly paper hats, and make a tamale pie that’s served with coffee just after midnight.

When the guests begin to appear, about nine, the liveliest games are the ones to play, with all couples completely shuffled for the evening: as guests arrive, pin on each a name and number, making Romeo and Juliet, Franklin and Eleanor, Scarlett and Rhett temporary partners. Then at about eleven-thirty, set up the card table and put on it a mirror, a sign advertising “fine hats, original creations,” and the hats which you have further decked with wilted artificial flowers and bedraggled feathers out of the scrap bag. Just before midnight, bring in the horns, with a sign announcing a musical treat for all. That is the cue for extra hilarity, and from then on the party is a whizz.
• orange pudding (bridge dessert)

Preparation times: 1 hr., 20 min.

- 2 tbsp. butter
- 1 cup sugar
- 1 egg, beaten
- 1 cup seedless raisins
- 1 whole orange

Cream butter and sugar, stir in egg. Grind raisins and whole orange in food chopper and add to creamed mixture. Sift flour, soda, and salt together; add alternately with milk. Beat well. Pour into loaf pan, the bottom of which has been fitted with waxed paper. Bake in a moderate oven (325°F) for 1 hour.

Sauce:
- ½ cup orange juice
- ½ cup sugar

Mix orange juice and sugar and pour over the pudding while it is still hot. When this juice has been absorbed, turn pudding out on board or wire rack, remove waxed paper, cut in slices and serve with whipped cream, seasoned to taste. This cake is even better the second day. Serves 8. *Cost: $1.00

Submitted by LUCILLE LUND
Tested in THE AMERICAN HOME KITCHEN

• breast of chicken with cashew nuts

Preparation times: 1 hr., 15 min.

- 8 chicken breasts (4 chickens)
- Pepper
- 1 cup cashew nuts
- Shortening or salad oil
- 4 tbsp. butter
- Salt

Have breasts removed from chickens. Divide each in half and flatten slightly. Season well with salt and pepper. Pulverize cashew nuts with rolling pin and make a paste of nuts and butter. Coat the outside of each breast.

Heat shortening in frying pan and brown cashew side of chicken quickly. Turn chicken, cover, and simmer slowly until tender (about 30-45 min.). Add cream and brandy. Cook until thickened.

Place on serving platter and garnish with French fried potato balls and squares of bacon with heated cubes of watermelon pickle. Tiny sweet watermelon pickles give a real gourmet touch. Serves 8. *Cost: 84.05

Recipe submitted by
HERMAN SMITH
Tested in THE AMERICAN HOME KITCHEN

• buttered carrots and celery

Preparation times: 20 min.

- ½ bunch carrots (4 to 5)
- Salt
- 3 to 4 outside stalks of celery
- Pepper
- 1 tbsp. butter

Scrub carrots and celery with vegetable brush. If carrots are nice and fresh it will be unnecessary to scrape them after a good scrubbing and more minerals and vitamins will be preserved. Slice carrots and celery in circles or in strips and cook in tightly covered pan with ½ to ¾ cup water until tender (about 15 min.). Add butter and seasonings. Serves 4. *Cost: 69.00

Recipe submitted by
Tested in THE AMERICAN HOME KITCHEN

• Brunswick hash (left-over)

Preparation times: 50 min.

- 2 onions, chopped
- 2 tbsp. butter
- ½ cup tomatoes (canned)
- 1 cup chicken or veal, diced
- ⅛ cup lima or green beans
- ⅛ cup cooked ham, diced
- 1 cup corn
- 1 cup cooked rice
- 1 tsp. salt
- Pepper (freshly ground if possible)

Sauté onions in butter until light yellow, add tomatoes, bring to boil, and add the rest of the ingredients. Season well and serve when thoroughly heated.

A tiny touch of curry powder mixed with a little hot water and added to this dish improves the flavor without being distinguishable as curry. Serves 4-6.

Note: Use canned or freshly cooked vegetables. A good way to use up odds and ends of vegetables and meats that collect in your refrigerator.

*Cost: 52¢

Recipe submitted by
FLORA HARRIS
Tested in THE AMERICAN HOME KITCHEN

CHARLES R. ROSENBERG, JR.

L T’s not news that on or before March 15 every citizen who had a taxable income during the year 1941 must file a “return” on it. And it’s not news, either, that the new income tax law imposes the highest rates in our history. What is not known to many of us is just what the stipulations of the new law are, and what the ways and means of reducing our tax payments to the lowest possible figure. (It is worth remembering that Uncle Sam expects only what is his due, and that, legally and morally, you owe only the lowest sum to which your tax can be legitimately reduced.) Here, then, are answers to some of the questions which will probably be bothering you when you start your annual tussle with your tax blanks.

Q. When is the tax payable?
A. The full tax due may be paid when the return is filed, on March 15 or one fourth the amount may be paid then and one fourth each of the three months thereafter until the full tax is paid.

Q. What are the personal exemptions and allowances for taxpayer’s dependents?
A. Single person, or married person not living with his or her spouse, $750. Married person, living with spouse, $1500. For each actual dependent, not including husband or wife, the taxpayer is allowed a deduction of $400.

Q. What is the new “optional form” provided by the government?
A. A simplified form of return on which the tax payable is determined according to a printed table which allows approximately 10% reductions, in addition to personal exemptions and allowances. It is applicable on gross incomes of not more than $3000 derived solely from salaries, wages, etc. Its use is not compulsory, and it is wise to figure your tax by both this and the ordinary return method, and use whichever ever is lower. Either form is legal and acceptable to the government.

Q. What income is non-taxable?
A. Money received as beneficiary from a life insurance policy, health and accident policy, or under workmen’s compensation laws; money or property received as gift, under will or by inheritance; old age benefits paid under the Social Security Act; unemployment insurance benefits; government pensions to soldiers and soldiers’ widows; money received as damages for personal injuries or loss of life resulting from negligence or wrongful act of another; alimony payments; money received under separation agreement between husband and wife.

Q. What kinds of taxes are legally deductible?
A. Real estate taxes, state or city income tax, state gasoline tax, state fees for automobile...
and driver's licenses, state sales tax (if paid by you as consumer), state use tax (if paid by you as purchaser), state or local personal property tax, safe deposit box tax, tax on telephone and telegraph messages, state unemployment taxes, and gasoline taxes, for instance—you'll probably have nothing to do. However, if the selling contract provided that there should be ten installments of $22.50 each and that $2.50 of each payment was interest, such interest payments would be deductible. It must be made definite in the contract that interest is being charged and paid—and how much."

Q. What special deductions may be made by business man or employed person?

A. The business man may also deduct all his business operating expenses and such items as losses, bad debts, and depreciation of equipment. Employed taxpayer may list as deductions any sums which he necessarily expends in connection with his job and for which he is not reimbursed by his employer, such as: traveling expenses (not between home and place of employment), premiums on fidelity bond or insurance necessary for job; necessary entertaining; equipment and tools necessary for job; advertising expenses and such items as losses, bad debts, and depreciation of equipment needed on job and not adaptable for ordinary wear or use; attendance at business and professional conventions incidental to the taxpayer's work.

Q. May husband and wife still file separate returns?

A. Yes, but not necessarily. They may file a joint return if they prefer.

Q. What about surtaxes?

A. In addition to the regular tax, you must pay a surtax on your "surtax net income," which is your total income less deductions, dependency allowance, and personal exemption. The whole tax you are required to pay is the sum of the normal tax and the surtax.

Q. What is earned income?

A. This is the money you have received for your personal services.

Q. What is earned income?

A. This is the money you have received for your personal services.

Q. What is earned income?

A. This is the money you have received for your personal services.

Q. What is earned income?

A. This is the money you have received for your personal services.

Q. What is earned income?

A. This is the money you have received for your personal services.
A

S

WE turn the page of our calendar to a brand new year, we feel there is nothing we'd like better to do than extend a hearty hand-shake to our two and one-half million readers. That being out of the question, we at least can share with you some of the human thoughts and impressions that come to us via the mailbag each day. Here, for example, is one about the servant problem in England by a reader who brought her children over here to this country last summer and is now making her home in our own far West:

DEAR EDITOR:

I have been very interested in the articles which have appeared from time to time in your magazine dealing with the "servant problem"—a problem which is very real in England where we do not have the wonderfully equipped labor-saving houses which one meets everywhere over here in the States.

My home in England is an old Elizabethan house set in four acres. We had two resident maids, a cook and a parlor-maid, and a daily charwoman from nine to two who did the heavy work and helped with the silver and other polishing. The laundry was sent out. There were two gardeners who cut vegetables for the cook, picked the apples and pears, and brought in the wood, coal, and coke so that the maids had no outside work to do. I should add that the house has partial central heating, plus anthracite stoves in the drawing and dining rooms, so that it is warm and comfortable. Because it is a house in which one could always find something to do, the work was carefully planned and allotted to different days, and a list pasted up inside the broom cupboard door so that it could be consulted every morning. So far, so good. The maids were not overworked, they had good food, light hours, their days off, their own rooms. But that was not enough; I wanted them to feel settled. I wanted them to feel that they wanted to stay, so I selfishly set about trying to achieve this.

First, I decided to take away the feeling of inferiority which always seems to accompany domestic duties, and make them feel like people. So there were permanent waves for birthdays and manicure sets for Christmas presents—both of which repaid amply. Their hair was always neatly and attractively done—no more curlers peeping out from under their morning caps. Clean, well-manicured hands were ready for serving at meal times, so that my guests would remark about them and I would pass on their compliments with a word of praise of my own. There was always a good selection of working gloves and a bottle of hand lotion on the kitchen window-sill, which worked wonders. There were carefully chosen, good quality uniforms, becoming to their coloring.

Then came the time when it was no longer "comfortable" to go to the movies, or even safe to go far from home, which gave rise to new problems. So the "top lawn" was given over to the servants' use and furnished with comfortable chairs and an adequate table, and one night a week they entertained their friends in the drawing room; if the "family" were home then, we used the study. The day before their weekly party the drawing room would be polished until one could see one's face in the furniture, and the next morning everything would be spotless—being given privileges, they never "took liberties." We all know that maids are entitled to well-furnished bedrooms and adequate bathrooms of their own, reasonable hours, and not too heavy work. But are we all that we should be when it comes to providing for those about us the interesting little touches which turn life into a thing of graciously?

MARIJANE HUETT

HERE'S A TASTE-TICKLER FOR YOU GARDENERS:

DEAR EDITOR:

Last spring the seed catalogues were all telling us to plant Defense Gardens. I wonder if many people, like ourselves, planted one and if they have enjoyed it as much as we have? The seedsmen were right. We have never before had such an abundance of vegetables at our house. We have gone all out, beginning with beans and peas and going right straight through the garden calendar, with enough not only for ourselves but for our city friends, who had no growing space.

Our herb garden, which we have had almost since we have been in the valley, has yielded basil and sage (which are even now drying on the back porch), parsley and chives and mint, and we were fortunate in having a very fine spring, so we grew our own water cress. Speaking of basil, we have found that fresh-cut basil put into a glass of tomato juice, just as you would drop a sprig of mint into iced tea, is delicious. And the light green of the basil and the ruby of the tomato make an appetizing-looking dish that is refreshing in the summer heat.

Yes, it has been a Lettuce Garden, a defense against shrieking headlines, loneliness and boredom, and a healthy exercise. And all this has been ours for a cost of about five dollars, plus the price of plowing. I hope some of your suburban readers will want to try it. It's a mint of fun and good eating! What more can anyone ask of a garden?—MARION W. BARROWS

A LETTER THAT MADE US FEEL ESPECIALLY PROUD:

DEAR AMERICAN HOME:

Good morning! I'm coming in for a long-promise visit with you, after having had you come into my home for many, many years. Actually, it was away back in 1929 that one evening, when I strolled into a drugstore in quest of something that would take my mind from a not-too-happy world, I spied The American Home. Some of the years between then and now I have been a subscriber, but much of the time I just picked the magazine up from the newsstands whenever I happened to be—Missouri, Michigan, Vermont, Colorado, New York, Kansas, and now Massachusetts. Thank goodness it is on all the stands everywhere!

As I decided after reading the very first copy I saw, you are one of the biggest little magazines published, I have said over and over that if the Government could see the everlasting good to be derived from The American Home it would give a subscription to every married couple as a wedding present.

Always where I have lived my surroundings just had to take on a semblance of beauty, at least. I have made dressing tables out of orange crates, have seen old furniture that could be bought for a song and taken and removed the cheap glued-on pineapple carvings, then applied a coat of black paint, and behold, something good emerged!

I have one of the dearest husbands that ever breathed, but even his powers of imagination are taxed sometimes to follow my ideas. But when he does "get" them he is enthusiastic about the changes and proudly shows what "she" did! May I tell you something about him? As a lad of eighteen he came here to the United States from Finland, speaking no American, with not much more than five dollars in his pocket. By way of Canada and then to Massachusetts, where he has been editor of a Finnish paper for years. He came to our city from the coal mines of Wyoming, and from there he went from place to place until he met and married a Finnish woman in California. Eventually they both went back to Finland in order to inherit the estates of their parents.

While there in his homeland he was incensed by the unfairness of the Russian domination, so he began to take a part in the government and was chosen to be the first Premier of the new Democracy. Later on he came back to America by way of Canada and then to Massachusetts, where he has been editor of a Finnish paper for years.

His first wife died some years ago, and while he was making a tour of America by bus he and I met out West and were married. Since then we have made our home here in New England in an old house. How much pleasure I have had in "doing things to it," and right there is where The American Home has come into constant use!—DEVOTED READER

PRINTED IN THE U.S.A. BY THE CUMBERLAND PRESS, INC.
Tommy is a spiller-diller. What a grand idea it was to put a plate glass top on our breakfast bar! No trouble at all to wipe it clean. That L'-O-F Louvre over the counter gives me a lot of light to work by. The glass shelves for knick-knacks are a bright spot of color.

"Here's how to grow a bigger room. Our living room is just a little snug. We made it seem much larger by putting a polished plate glass mirror over the mantel. And the reflections double the beauty of things I put in front of it."

"I can see myself tip to toe. Often, just as I am ready to do off to a party, I save myself later embarrassment by discovering that my slip shows or my blouse is out in back. A full length mirror is a lifesaver."

Mary wasn't rich. But she was wise. That's why she and Tom used L'-O'-F Glass so many places. It costs but little when you think what you get and how much housework it saves.

Even low-cost homes, which may be bought with payments just like rent, can have glass features like hers. These same ideas can be used, too, in remodeling or redecorating an existing home.

Mary wasn't rich. But she was wise. That's why she and Tom used L'-O'-F Glass so many places. It costs but little when you think what you get and how much housework it saves.

Even low-cost homes, which may be bought with payments just like rent, can have glass features like hers. These same ideas can be used, too, in remodeling or redecorating an existing home.

**How to get facts and get going**

Lumber and glass dealers handling Libbey-Owens-Ford products can give you figures on windows and Window Conditioning, wall and door mirrors, glass shelving and cupboards, and many other uses.

Look for the familiar L'-O'-F shield displayed by the Libbey-Owens-Ford dealer in your town. Get in touch with him for help in working out your plans.

GET THIS IDEA BOOK! It's brand new and full of charming ideas for making your home more livable and lovable with L'-O'-F Glass, Designed for Happiness. Just send 10c to Libbey-Owens-Ford Glass Co., Dept. AH142, Nicholas Building, Toledo, Ohio.
MARION HUTTON
Glenn Miller's Moonlight Serenade
"rings in the new" with Chesterfield

...first for a Milder and decidedly Better Taste... first for Cooler Smoking

...and right you are because everything in Chesterfield... every bit of material used, is put there to give you just what you want in a cigarette... from the Right Combination of the world's best cigarette tobaccos to top-notch manufacturing methods.

MAKE CHESTERFIELD YOUR SMOKING PLEASURE OF THE YEAR